



WEDDINGS BY THE QUEEN MARY



THE QUEEN MARY

1126 Queens Highway | Long Beach, California | 90802
562.499.1749 | www.queenmary.com



CONGRATULATIONS!

You are about to embark on a journey that will change your entire life. One of the most important parts of that journey will be your wedding. It must be perfect – a grand beginning for your new life together. Because you want perfection, you have come to the Queen Mary. Rest assured, you have made the right decision.

Such a momentous occasion deserves only the best – down to the smallest detail. From the very beginning, the Queen Mary's expert Catering Sales Staff will work with you, assisting you with your own plans and suggesting new ideas to design a wedding that is truly original. Whether you are simply looking for ideas or know exactly what you want, the Queen Mary offers a variety of reception packages that can be tailored to fit your every wish.

Call our Catering Sales Department at 562.499.1749 to create your special day at the Queen Mary. Our professional staff and personal service will ensure an exquisite affair that will long be remembered.

WEDDING CEREMONY VENUES

- site fee ranging from **750** to **2,500**

- sports deck | 250 people
- capstan deck | 150 people
- long beach vista deck | 100 people
- well deck | 50 people
- wheel house | 25 people
- royal wedding chapel | 150 people

detail pricing on following page

WEDDING CEREMONIES PACKAGE

included in wedding ceremony package

- sound system with speakers + microphone
 - guest book table draped
 - one hour rehearsal

outdoor ceremony* site in addition to the items listed above also includes:

- white garden chairs
- fresh fruit infused water station

*inclement weather may require event to move inside (if available)

WEDDING CEREMONIES ENHANCEMENTS

- pillars
- arch
- aisle runner
- chair sashes
- live band\music
- lighting

OFFICIANT SERVICES

ship's officer will perform a non-denominational service in captain's uniform | **350**

the Queen Mary does not provide a marriage license.
it is the responsibility of the couple to obtain a legal marriage license prior to the ceremony.

CEREMONIES ABOARD THE QUEEN MARY

THE ROYAL WEDDING CHAPEL

the royal wedding chapel offers the romance and nostalgia of the majestic Queen Mary
with seating for 150 guests

includes:

- chapel rental
- recorded ceremony music
- one hour rehearsal

site fee:

two hour chapel rental | **1,500**

*without reception | **2,200**

OUTDOOR CEREMONY

locations: long beach vista deck, capstan deck, sports deck

includes:

- white garden chairs are available for other deck ceremony areas
- one hour rehearsal

some locations are not ada compliant

site fee:

two hour rental | **2,000**

*without reception | **2,500**

cannot reserve 10:30am or 6:00pm ceremony without reception

INTIMATE CEREMONIES

well deck - (outdoor) capacity 50 for seated ceremony | **1,000** for one hour rental

well deck - (outdoor) capacity 50 for seated ceremony | **1,250** for two hour rental
(two hour rental only includes music and one hour rehearsal)

wheelhouse - (indoor) capacity 25 for standing room only ceremony | **750** for one hour rental

- complimentary champagne toast for bride & groom only
- complimentary parking for bride & groom only

stair access only

OFFICIANT

ship's officer will perform a non-denomination service in captain's uniform | **350**

all prices are subject to change without notice, renewal of vows, christenings, bar/bat mitzvahs
and commitment ceremonies are also available

WEDDING RECEPTION PACKAGE

included in the price of the wedding entrée selection

- butler passed hors d'oeuvres
choice of two
chicken pecan skewers
vegetable samosa
beef wellington
crudités in shooters
mozzarella salami pick
- buffet or plated lunch or dinner
 - cake cutting
- complimentary champagne or cider toast
- standard floor length table linens + napkins
 - complimentary hotel stateroom
 - complimentary ballroom
 - dance floor
- one bartender/bar for every 100 guests
 - head table or sweetheart table
 - banquet round tables
 - table for gifts + cake table
 - service staff with banquet captain
- vegetarian, vegan, gluten free, kids' meals options upon request

RECEPTION ENHANCEMENTS

minimum order 50 pieces per selection
all prices listed are per piece

SHIP'S OFFICER MEET & GREET

one hour - **350**

HORS D'OEUVRES

butler passed

COLD SELECTIONS

traditional deviled eggs dijon mustard, smoked paprika, crispy shallot	6
roasted vegetable napoleon	7
ciliegine mozzarella "antipasto" brochette	7
smoked salmon rose	7
wild mushroom tartlet goat cheese, truffle, herbs	7
vegetable summer roll hoisin bbq sauce	7
seared beef tenderloin rye crostini gorgonzola, red onion marmalade	8
shrimp ceviche tostada chipotle crema	8
shrimp summer roll sweet chili sauce	8
sesame crusted ahi tuna cucumber, micro wasabi, sriracha	9

HOT SELECTIONS

spanakopita spinach, feta, phyllo	7
brie and pear phyllo pouch	7
fried vegetable spring rolls sweet chili sauce	7
chicken satay peanut sauce	8
beef satay hoisin bbq	8
coconut shrimp plum sauce	9
lamb lollipops balsamic fig reduction	9
bacon wrapped achiote shrimp chimichurri	9
maryland style crab cakes lemon caper aioli	9

*Prices do not include 23% service charge or applicable sales tax.

Prices guaranteed 90 days prior to event. Package prices are subject to change without notice.

RECEPTION DISPLAYS

require a minimum of 30 guests
all prices listed are per person

FRUIT DISPLAY assorted seasonal fruit	16
VEGETABLE CRUDITÉ asparagus, sugar snap peas, cherry tomatoes, carrots, celery, broccoli, cauliflower marinated mushrooms. ranch dressing + sun dried tomato dressing	18
GRILLED VEGETABLE DISPLAY eggplant, zucchini, sweet peppers, crookneck squash, carrots, artichokes, portabella mushrooms, olive oil and balsamic vinegar	20
MEDITERRANO traditional hummus, artichoke hummus, tzatziki, vegetable crudité, grilled pita chips	22
ARTISAN CHEESE bellweather san andreas, bravo white cheddar, cypress grove bermuda triangle goat cheese fiscalini bandaged cheddar, aged purple moon, shafts blue cheese local honey + fig jam, crisps	26
SUSHI DISPLAY 5 pieces total per person fresh display of california rolls, spicy tuna rolls, rainbow roll, salmon, shrimp, nigiri sushi, pickled ginger, wasabi and soy sauce	52
SEAFOOD BAR cocktail crab claws with remoulade, king crab legs, snow crab clusters seafood ceviche shrimp and scallop shrimp cocktail cocktail sauce, lemon	54

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RECEPTION ENHANCEMENTS

can be added during cocktail reception or lunch/dinner reception

ACTION STATIONS

require a minimum of 50 guests
All prices listed are per person

HAND CARVED TURKEY	28
oven roasted, herbed mayonnaise, cranberry chutney, whole grain rolls	
PASTA STATION	28
tortellini carbonara, rigatoni with hot + sweet sausage, garlic gnocchi with brown butter sage and walnuts	
CARVED BRISKET	34
peppered, roasted, stone ground mustard, slaw, rye brioche rolls	
SLOW ROASTED PRIME RIB OF BEEF	38
horseradish cream, au jus, artisan rolls	
VIENNESE TABLE	54
chocolate truffles, assorted petite fours, chocolate covered strawberries sacher torte, fruit tartelettes, chocolate mousse raspberry panna cotta, eclairs & macaroons	

chef attendant required 175 per 50 people

ENTRÉE SELECTIONS

includes seasonal fresh vegetables, artisan bread + butter
coffee + decaffeinated coffee
iced tea + assorted herbal teas

PLATED SELECTIONS

all prices listed are per person
choice of one

SALADS

classic caesar | roasted garlic croutons, parmesan cheese

baby field greens | feta cheese, julienne vegetables, balsamic dressing

fresh field greens | seasonal berries, red onions, candied walnuts, bleu cheese
raspberry vinaigrette

roasted beet and goat cheese salad | arugula, champagne vinaigrette

caprese salad | tomatoes, mozzarella cheese, pesto vinaigrette

artisan rolls + butter

POULTRY & PORK

Lunch/Dinner

bourbon brined pork chop | molasses mustard glaze **74/92**

asiago crusted organic chicken breast | caramelized shallot, marsala wine reduction **74/92**

stuffed chicken breast | wild mushroom, sun dried tomato |
rice pilaf, roasted pepper crème **74/92**

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MENU SELECTIONS (CONT)

FISH

Lunch/Dinner

grilled salmon jasmine rice, thyme butter sauce	80/98
pan roasted sea bass oven dried tomato pesto, charred lemon	84/98
herb grilled halibut vegetable couscous, lemon caper butter sauce	87/105

BEEF

garlic herb roasted tri-tip roasted potatoes, herb demi-glaze	84/98
new york strip roasted garlic mashed potatoes, wild mushroom cabernet sauce	84/98
black pepper roasted prime rib loaded baked potato, cabernet sauce	84/104
forever braised chianti beef short ribs red wine reduction fresh horseradish gremolata	84/104
filet mignon dauphinoise potatoes, port wine demi-glaze	92/112

DUO ENTRÉES

grilled salmon + herb crusted chicken mashed yukon gold potatoes roasted pepper sauce	87/108
garlic herb roasted tri-tip + sage rubbed chicken roasted potatoes, wild mushroom cabernet sauce	88/108
herb roasted chicken + filet mignon yukon gold mashed potatoes wild mushroom cabernet sauce	94/112
grilled jumbo garlic shrimp + filet mignon roasted new potatoes scampi butter, demi glace	96/116

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VEGETARIAN SELECTIONS

VEGETABLES EN CROUTE

medley of garden vegetables wrapped in flaky puff pastry
fire-roasted bell pepper sauce
over wild rice
vegan

BLACK PEPPER LINGUINE

roasted vegetables served over black pepper linguine
extra virgin olive oil, parmesan cheese
garlic, basil + roma tomatoes

GRILLED VEGETABLE TIMBALE

pesto marinated portobello, yellow squash, zucchini, carrot, onion, red bell peppers
roasted and stacked
carrot bisque + white wine fennel marmalade
topped with fried leeks
vegan and gluten free

TOFU SPINACH NAPOLEON

basil + olive oil marinated grilled tofu triangles
garlic sautéed spinach layers
oven roasted tomatoes
topped with a boursin cheese vol au vent

QUEEN MARY GRAND BUFFET

all prices listed are per person - 50 person minimum - served for 90 minutes

BUFFET

Lunch 88 Dinner 108

selection of assorted breads + sweet butter, olive oil, balsamic vinegar

lobster chowder

grilled artichoke halves | crispy pancetta, mint, aged balsamic
spinach salad | mandarin orange wedges, toasted walnut vinaigrette
caesar salad | roasted garlic croutons, parmesan cheese, caesar dressing

garlic + herb roasted breast of chicken | chardonnay lemon beurre blanc
thai chili baked sea bass | tarragon, oregano, olive oil
medallions of peppered beef tenderloin | cabernet sauce

penne pasta | pesto cream sauce
garlic + white cheddar potato gratin
roasted seasonal vegetables

white + dark chocolate dipped strawberries
assorted miniature french pastries + petit fours
sacher torte

freshly brewed regular + decaffeinated coffee
assortment of hot tea

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SPECIAL ENTRÉE SELECTION

all prices listed are per person

LUNCH/DINNER

CHILDREN'S MEALS (CHILDREN 4-11)

choice of one

chicken fingers + french fries | chocolate chip cookie, juice box or milk
mini burgers + french fries | chocolate chip cookie, juice box or milk

25/30

VENDOR MEALS

mixed green salad | tomato, cucumber and black olives
chef's choice of entree | seasonal vegetables and potatoes
chef's choice of dessert
freshly brewed regular + decaffeinated coffee assortment of hot tea

45/50

KOSHER MEALS

We partner with a local Kosher caterer for our Kosher meal needs.
The dairy kitchen is Cholv Stam and the meat kitchen is Glatt Kosher.
Certificate available upon request.
All the following items are served with fresh baked rolls + choice of salad
italian, garden, spinach, fruit salad

115

choice of one

ROAST PEPPER CHICKEN

chicken | oven roasted peppers + yellow pepper coulis, roasted potatoes

SLICED TOP SIRLOIN

sliced top sirloin | burgundy mushroom sauce, fingerling potatoes

GRILLED SALMON FILET (DAIRY)

grilled salmon | lemon caper cream, israeli couscous

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AFTER HOURS

LATE NIGHT SNACK SELECTIONS

keep the party going strong all night with these fun snack stations that are
sure to fuel your hungry dance crowd
all prices listed are per person

PIZZA + PASTA **34**

assorted flatbreads | italian meats, roasted vegetables
fried three-cheese ravioli | marinara sauce

MAC + CHEESE STATION **34**

chipotle + chives
aged cheddar + provencal bread crumbs
parmigiano + reggiano, pancetta

SLIDERS + POMME FRITES **36**

beef sliders | cheddar cheese, fried onions, garlic chive aioli
black truffle oil scented pomme frites

TACOS + CHIPS **38**

carne asada tacos, fresh tortilla chips, salsa + guacamole
onions and cilantro

VIENNESE TABLE **54**

chocolate truffles, assorted petite fours, chocolate covered strawberries
sacher torte, fruit tartelettes, chocolate mousse
raspberry panna cotta, eclairs & macaroons

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beverage, wine + bar list

banquet beverage list

all prices listed are per drink

CAPTAIN (CALL)

new amsterdam gin
kahlua liqueur
cruzan rum
jack daniels whiskey
even williams bourbon
jose cuervo tequila
new amsterdam vodka

ADMIRAL (PREMIUM)

courvoisier vs cognac
botanist gin
nolets silver gin
cointreau liqueur
bacardi rum
southern comfort whiskey
buffalo trace whiskey
ketel one vodka
belvedere vodka
patron silver tequila

BEER

select up to four
bud light
budweiser
corona
stella artois
michelob ultra
little sumpin IPA

DRINK TYPE

call
premium
house wine/glass
beer
mineral water
soft drink
red bull

HOSTED BAR

12
15
12
10
6
5
7

NO HOST BAR

14
18
14
12
6
5
7

CAPTAIN PACKAGE

one hour
two hours
three hours
four hours
five hours

PER PERSON

26
39
45
58
65

ADMIRAL PACKAGE

one hour
two hours
three hours
four hours
five hours

PER PERSON

28
42
56
70
75

SOFT BAR PACKAGE

soft drinks, juice, mineral water

30

HOSTED BAR ON CONSUMPTION

client to set dollar amount +
types of beverages included

BEER, WINE, & SODA BAR

one hour
two hours
three hours
four hours
five hours

PER PERSON

24
32
40
48
52