



 THE QUEEN MARY®

EVERYTHING FROM SIPS TO SAVOR

QUEEN MARY BANQUET MENUS

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1126 QUEENS HIGHWAY, LONG BEACH, CA 90802

BREAKFAST



QUEEN MARY BANQUET MENUS

breakfast buffet

buffet breakfasts require a minimum of 30 guests.

payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

EXECUTIVE CONTINENTAL BREAKFAST | 32

diced fresh seasonal fruit + house-made granola
milk, 2% milk, almond milk
assorted yogurts
freshly baked morning pastries

orange juice
cranberry juice
fresh regular brewed coffee,
decaffeinated coffee, assortment of hot tea

HEALTHY START

CONTINENTAL BREAKFAST | 42

diced fresh seasonal fruit
greek yogurt, house-made granola
fresh seasonal berries
toasted almonds + local honey
dried fruit, toasted coconut + bee pollen
bran muffins, zucchini bread
cage free hard-boiled eggs
steel cut oatmeal
brown sugar, toasted almonds + dried cranberries
seasonal protein smoothie

orange juice
cranberry juice
freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea

CONTINENTAL BREAKFAST | 26

diced fresh seasonal fruit
freshly baked morning pastries

orange juice
cranberry juice
freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea

EUROPEAN BREAKFAST | 52

fresh garden herb salad, watermelon radish,
shaved fennel, celery root, evoo, lemon

greek yogurt parfait, blueberries, toasted walnuts,
local honey

freshly baked croissants, scones, pan au chocolate,
marmalade, lemon curd, devonshire cream

assorted artisanal cured meats

assorted artisanal local cheese

cage free hard boiled eggs

freshly baked egg tart, crispy pancetta,
asparagus, oven dried tomato, gruyère,
pesto drizzle

salmon lox, red onion, capers, cream cheese,
dill rustic country breads

orange juice
fresh tomato juice
freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

breakfast buffet

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COMPLETE BREAKFAST BUFFET | 46

diced fresh seasonal fruit,
freshly baked morning pastries,
fruit preserve,
butter,
assorted yogurts,
farm fresh scrambled eggs,
applewood smoked bacon,
country sausage links or grilled smoked ham,
roasted breakfast potatoes

orange juice
cranberry juice
freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea

HEALTHY BREAKFAST BUFFET | 56

diced fresh seasonal fruit + greek yogurt,
house-made granola,
fresh seasonal berries,
toasted almonds + local honey,
dried fruit, toasted coconut, bee pollen,
bran muffins, zucchini bread,
egg white frittata, yukon potato,
roasted asparagus, oven dried tomato,
goat cheese, arugula, basil pesto,
smoked salmon toast, cream cheese,
pickled red onion, capers, preserved lemon,
dill, country rye bread,
avocado toast, fresh herb salad,
pickled red onion,
watermelon radish, citrus, evoo, sea salt,
grilled farmers bread,
nitrite free bacon, nueskie canadian bacon
or chicken apple sausage

orange juice
cold pressed juice
freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

brunch buffet

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payment for 50 guests will apply to groups with less than 50 guests. all prices are per person, unless otherwise noted.

BRUNCH BUFFET | 75

diced fresh seasonal fruit + greek yogurt, house-made granola,
fresh seasonal berries
toasted almonds + local honey
dried fruit, toasted coconut, bee pollen
smoked salmon | assorted bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon
traditional caesar salad, shaved parmesan, house-made croutons
red quinoa tabbouleh | parsley, tomato, cucumber, lemon, evoo
gourmet selection of mini pastries
farm fresh scrambled eggs
roasted breakfast potatoes
applewood smoked bacon, country sausage links or grilled smoked ham

orange juice, cranberry juice
freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea

bottomless mimosas

OMELET STATION

smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms,
bell peppers, onions, spinach, tomato, house-made salsa

CARVING STATION

garlic roasted leg of lamb, rosemary jus | 16 per person
honey baked ham, dijon mustard aioli | 12 per person
roasted prime rib of beef, horseradish cream, au jus | 18 per person
grilled free range chicken breast, thyme infused jus | 14 per person

CHEF REQUIRED | 175 PER STATION PER 50 PEOPLE



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breakfast enhancements

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MADE TO ORDER OMELETS | 16 PER PERSON

smoked ham, applewood smoked bacon, cheddar cheese, swiss cheese, mushrooms, bell peppers, onions, spinach, tomato, jalapeno, house-made salsa

CHEF REQUIRED | PER 50 GUESTS

175 PER ATTENDANT

SEASONAL BERRY FRUITINI | 8 PER PERSON

chambord whipped cream

SMOKED SALMON | 14 PER PERSON

bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon

SAUTÉED SHRIMP +

STONE GROUND GRITS | 18 PER PERSON

andouille sausage, garlic, chives, butter, cheddar cheese, lemon

PICKLE BRINED CHICKEN +

WAFFLES BENEDICT | 16 PER PERSON

poached eggs, southern braised greens, maple hollandaise

BREAKFAST CROISSANT | 12 PER PERSON

scrambled eggs, grilled smoked ham, swiss cheese

BREAKFAST ENGLISH MUFFIN | 12 PER PERSON

scrambled eggs, applewood smoked bacon or sausage patty, cheddar cheese

BREAKFAST BURRITO | 18 PER PERSON

scrambled eggs, chorizo, monterey jack cheese, yukon potato, chipotle crema, house-made salsa, flour tortilla
vegetarian option available upon request

STEEL CUT OATMEAL | 10 PER PERSON

brown sugar, golden raisins, toasted almonds, 2% milk, skim milk, soy milk, almond milk

BUTTERMILK PANCAKES OR TRADITIONAL

CINNAMON FRENCH TOAST | 12 PER PERSON

whipped butter, maple syrup

BREAKFAST QUICHE | 14 PER PERSON

vine ripened tomato, basil, caramelized onion, parmesan, pancetta, spinach, garlic, chive, goat cheese

BREAKFAST FRITTATA | 14 PER PERSON

roasted squash, leeks, pecorino, aged balsamic, applewood smoked bacon, roasted tomato, feta cheese, arugula, basil pesto

QUEEN MARY BANQUET MENUS

breakfast plated

plated breakfast require a minimum of 30 guests.

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CINNAMON BRIOCHE FRENCH TOAST | 34

whipped butter, warm syrup
applewood smoked bacon or
country sausage links

orange juice
freshly brewed regular coffee, decaffeinated coffee,
assortment of hot tea

BREAKFAST QUINOA BOWL | 42

poached egg, kale, oven dried tomato, roasted
zucchini, feta, watermelon radish, avocado crema,
bran muffin

orange juice
freshly brewed regular coffee, decaffeinated coffee,
assortment of hot tea

KING GEORGE BREAKFAST | 36

farm fresh scrambled eggs
applewood smoked bacon or country sausage links roasted
breakfast potatoes
freshly baked morning pastries

orange juice
freshly brewed regular coffee, decaffeinated coffee,
assortment of hot tea

GRAB + GO BREAKFAST-SELF SERVICE | 36

whole fruit
individual yogurt
freshly baked morning pastries
toasted bagel sandwich, lettuce, egg and sausage
granola bar
bottled water



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QUEEN MARY BANQUET MENUS

a la carte

a la carte require a minimum of 30 guests.

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BREAK ITEMS

diced fresh seasonal fruit | 8 per person
whole fresh seasonal fruit | 24 per dozen
assorted bags of potato chips, pretzels | 5 per item
assorted granola bars | 6 per item
assorted individual yogurts | 7 per item

individual greek yogurt parfait, local honey,
blueberries, toasted walnuts | 9 per item

assorted bagels & cream cheese | 48 per dozen

assorted morning pastries | 38 per dozen
assorted morning muffins | 38 per dozen
double fudge brownies | 42 per dozen

assorted jumbo gourmet
cookies | 42 per dozen
lemon bars or raspberry bars | 42 per dozen
assorted donuts | 40 per dozen

assorted novelty ice cream bars | 8 per item
assorted cupcakes | 42 per dozen
novelty candy bars | 6 per item

chocolate covered strawberries | 36 per dozen
assorted kind/cliff bars | 6 per dozen
traditional hummus, grilled pita | 7 per person
house made chips + salsa | 8 per person

BEVERAGE ITEMS

regular or sugar free red bull® | 6 per item
assorted soda | 6 per item
bottled water | 6 per item

freshly brewed regular coffee,
decaffeinated coffee | 80 per gallon
assortment of hot tea | 80 per gallon
orange juice | 45 per gallon
lemonade | 45 per gallon
fresh fruit infused waters | 50 per gallon
cold pressed juice | 7 per item
kombucha | 9 per item

ONE HOUR BEVERAGE SERVICE | 25 PER PERSON

ALL DAY BEVERAGE SERVICE | 35 PER PERSON

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea
assorted sodas
bottled water



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BREAKS



QUEEN MARY BANQUET MENUS

morning breaks

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POWER BREAK | 16 PER PERSON

raw almonds, dark chocolate chunks,
strawberries, blueberries,
carrot juice,
green energy shots

BUILD YOUR OWN TRAIL MIX | 16 PER PERSON

dried fruits, granola, dark chocolate, yogurt chips,
toasted coconut, roasted cashews, toasted almonds

QM FRUIT CART | 18 PER PERSON

watermelon, papaya, pineapple, jicama, mango,
lime juice, tajin

THE CRÊPES | 20 PER PERSON

crêpes, nutella, peanut butter, almond butter,
lemon curd, chocolate sauce, macerated berries,
chantilly cream

THE DEVILED EGGS | 18 PER PERSON

dijon mustard, smoked paprika, crispy shallot
maple glazed bacon, chives, chipotle aioli,
avocado, charred jalapeño, cilantro, cotija, lime

GREEK YOGURT BAR | 20 PER PERSON

house-made granola, fresh seasonal berries,
toasted almonds, local honey, dried fruit, cocoa nibs,
toasted coconut, bee pollen

FRESH HOUSE-MADE SMOOTHIES | 16 PER PERSON

choose two

GREEN MACHINE | kale, green apple, pineapple,
greek yogurt, orange juice

SUNRISE | orange juice, mango, banana, strawberry,
greek yogurt, chia seed

BERRY BLISS | blueberry, blackberry, strawberry,
raspberry, greek yogurt, orange juice

1 HOUR BEVERAGE SERVICE | 25 PER PERSON

ALL DAY BEVERAGE SERVICE | 35 PER PERSON

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea
assorted sodas
bottled water



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QUEEN MARY BANQUET MENUS

afternoon breaks

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SWEET & SALTY | 16 PER PERSON

salted caramel brownies, toffee,
banana chips house-made potato chips,
mini pretzels

THE HAPPY HOUR | 16 PER PERSON

house-made tortilla chips, guacamole,
fire roasted salsa roja, salsa fresca,
roasted corn salsa

add coronitas | 8 PER PERSON

CANDY STORE | 18 PER PERSON

gummy bears, reese's pieces, m&m's, red vines,
assorted candy bars, malt balls

OLD SCHOOL ICE CREAM TRUCK | 22 PER PERSON

novelty ice cream bars, choco taco, klondike bar,
drumsticks, bomb pops, ice cream sandwiches,
hand dipped frozen bananas, chopped peanut,
sprinkles

ONE UNIFORM ATTENDANT REQUIRED | 175

MEDITERRANO | 18 PER PERSON

traditional hummus, artichoke hummus, tzatziki,
vegetable crudités, grilled pita chips

POP IT | 16 PER PERSON

freshly popped popcorn
personalize your flavor:
lime sea salt, parmesan black pepper,
chipotle cumin salt, white cheddar,
rosemary truffle, cocoa powder

THE CHEESE SHOP | 22 PER PERSON

artisanal cheeses, dried fruit, nuts,
honeycomb, fig jam, lavash, crackers,
sliced baguette

STRAWBERRY FIELDS | 22 PER PERSON

strawberry shortcake, chantilly cream
chocolate covered strawberries
mascarpone filled strawberries
aged balsamic
strawberry lemonade

1 HOUR BEVERAGE SERVICE | 25 PER PERSON

ALL DAY BEVERAGE SERVICE | 35 PER PERSON

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea
assorted sodas
bottled water



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LUNCH



hot lunch buffet

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ENTRÉES

THE POLANCO

price for three entrées | 60

price for two entrées | 52

street tacos | choose two proteins
lime marinated chicken thigh, carnitas,
grilled baja fish, carne asada, corn tortillas

chicken breast vera cruz | tomatoes,
garlic, onions, capers, olives, cilantro, lime

tajin-cruste salmon | cilantro pesto, lime

freshly rolled cheese enchiladas | salsa roja

braised short rib ranchero | jalapeño gremolata

slow roasted pork shoulder | chile negro sauce

STARTERS

choose two

tortilla soup | hominy, celery, jalapeño,
pulled chicken

jicama citrus salad | arugula, orange segments,
candied pepitas, cotija cheese, cilantro lime vinaigrette

traditional caesar salad | romaine hearts,
parmigiano-reggiano, croutons, caesar vinaigrette

elote salad | charred jalapeño, lime, queso fresco,
radish, cilantro aioli

burnt avocado | watercress, cabbage,
watermelon radish, pickled red onion, crisp tortilla,
evoo, lime

SIDES

cilantro lime rice, white refried beans,
onion, cilantro, cotija cheese, lime,
pico de gallo, fire roasted salsa roja,
tortilla chips

house-made guacamole | 3 per person

DESSERT

churros | assorted dipping sauces

DRINKS

iced tea or lemonade available upon request

hot lunch buffet

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ENTRÉES

BACKYARD BBQ

price for three entrées | 54

price for two entrées | 48

beef burger
all-beef hot dog
beer braised bratwurst
turkey burger or veggie burger
herb grilled chicken breast
four cheese grilled cheese

appropriate condiments, buns

SALAD BAR

romaine, seasonal greens, applewood smoked bacon,
tomatoes, cucumbers, carrots, roasted corn,
garbanzo beans, toasted sunflower seeds,
house-made croutons

bleu cheese, buttermilk ranch dressing,
balsamic vinaigrette

or

roasted potato salad, grain mustard, scallions,
flat leaf parsley

SIDES

house-made potato chips + onion dip

DESSERT

assorted homemade cookies, brownies

DRINKS

iced tea or lemonade available upon request

hot lunch buffet

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ENTRÉES

SOUTHERN COMFORT

price for three entrées | 54

price for two entrées | 48

buttermilk fried chicken
dry rub smoked beef brisket
slow roasted pulled pork
cornmeal fried catfish | cajun remoulade
real mac + cheese
low country shrimp + grits
chicken + dumplings

STARTERS

choose two

white bean soup | smoked ham hock

iceberg lettuce salad | carrot, tomato, cucumber,
buttermilk ranch dressing

marble potato salad | creole mustard,
sweet relish, chives

cole slaw | poppy seed cider vinaigrette

SIDES

charred green beans, toasted almonds,
hoppin' john corn bread, honey butter

DESSERT

seasonal cobblers

DRINKS

iced tea or lemonade available upon request

hot lunch buffet

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ENTRÉES

GRAND PRIX

price for three entrées | 60

price for two entrées | 52

grilled marinated chicken breast | citrus thyme jus

pan seared salmon | tomato, artichoke, caper, parsley, evoo, lemon

braised beef short ribs | red wine reduction, gremolata

cheese ravioli | roasted san marzano tomato sauce, hand torn basil

mustard crusted pork loin | apple-agave relish

asiago crusted chicken breast | marsala wine reduction

oven roasted sea bass | roasted red pepper coulis

SALAD BAR

choose two

traditional caesar salad | romaine hearts, parmigiano-reggiano, house-made croutons, caesar dressing

seasonal field green salad | tomato, english cucumber, carrots, lemon thyme vinaigrette

farro salad | arugula, kalamata olives, preserved lemon, marinated tomato, toasted pine nuts, golden raisins, sherry vinaigrette

red quinoa tabbouleh | parsley, tomato, gremolata, cucumber, lemon, evoo

roasted beet salad | shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERT

chef's selection

DRINKS

iced tea or lemonade available upon request

hot lunch buffet

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ENTRÉES

AL ITALIA

price for three entrées | 54

price for two entrées | 48

ricotta cheese ravioli | arugula, pine nuts, oven dried tomato, basil cream sauce

rigatoni pasta, sweet + spicy sausage | san marzano tomato sauce, elephant garlic, parmigiano-reggiano

chicken breast piccata | lemon, butter, chardonnay, capers, fresh herbs

salmon agrodolce | golden raisins, smoked almonds, rosemary, white wine

forever braised chianti short rib | balsamic cippolini onions, gremolata

fennel roasted pork loin | cremini mushrooms, marsala sauce

SALADS

choose two

antipasto salad | cured salami, mortadella, mozzarella, parmigiano-reggiano, mixed country olives, artichoke, eggplant, roasted peppers, zucchini, red wine vinaigrette

caesar salad | hand grated pecorino, croutons, caesar dressing

caprese salad | vine ripened tomato, fresh mozzarella, sweet onions, hand torn basil, cracked black pepper, sea salt, aged modena balsamic, evoo

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, focaccia, evoo

DESSERT

cannolis
classic tiramisu

DRINKS

iced tea or lemonade available upon request

cold lunch buffet

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ENTRÉES

choose three

SIMPLY SANDWICHES | 48

oven roasted turkey breast | swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

rare roast beef | cheddar cheese, lettuce, tomato, horseradish aioli, rustic sour dough

garden vegetable | traditional hummus, cucumbers, sprouts, tomatoes, avocados, country wheat

ablt | smashed avocado, applewood smoked bacon, lettuce, tomato, roasted garlic aioli, farmers bread

italian grinder | sopresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg lettuce, olive tapenade, oregano vinaigrette, ciabatta

roasted chicken breast | arugula, fresh mozzarella, sun dried tomato pesto, ciabatta

black forest ham | swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

STARTERS

choose two

chef's selection of freshly made soup

kale + romaine caesar salad | parmigiano-reggiano, house-made croutons, creamy caesar dressing

vine ripened tomato | english cucumber, red onion, feta cheese, lemon-oregano vinaigrette

seasonal field greens | tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

roasted red potato salad | dijon mustard, green onions, parsley, mayonnaise

SIDES

house-made potato chips

DESSERT

double fudge brownies
assorted freshly baked cookies

DRINKS

iced tea or lemonade available upon request

QUEEN MARY BANQUET MENUS

cold lunch buffet

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ENTRÉES

NEW YORK DELI BOARD | 52

oven roasted turkey breast, rare roast beef, smoked ham, albacore tuna salad, cheddar cheese, swiss cheese, lettuce, tomato, dill pickles, mayonnaise, dijon mustard, assorted artisan bread, butter

STARTERS

choose two

chef's selection of freshly made soup

kale + romaine caesar salad | parmigiano-reggiano, house-made croutons, creamy caesar dressing

vine ripened tomato + english cucumber | red onion, feta cheese, lemon-oregano vinaigrette

seasonal field greens | tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

roasted red potato salad

SIDES

house-made potato chips

DESSERT

double fudge brownies
assorted freshly baked cookies

DRINKS

iced tea or lemonade available upon request



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QUEEN MARY BANQUET MENUS

cold lunch buffet

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ENTRÉES

FARMERS MARKET | 44

chef's selection of freshly made soup

romaine, seasonal field greens, kale + arugula, quinoa

grilled chicken breast, applewood smoked bacon

carrots, vine ripened tomatoes,
hot house cucumber, roasted peppers,
garbanzo beans, marinated artichokes,
country mixed olives, bleu cheese,
cheddar cheese, hard boiled eggs,
house-made croutons,
toasted sunflower seeds,
buttermilk ranch dressing,
balsamic vinaigrette

SIDES

artisan bread, butter
evoo + balsamic vinaigrette

DESSERT

lemon bars

DRINKS

iced tea or lemonade available upon request



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QUEEN MARY BANQUET MENUS

boxed lunch

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ENTRÉES

choose three

BOX LUNCH | 42

oven roasted turkey breast | swiss cheese, lettuce, tomatoes, herb aioli, whole wheat bread

rare roast beef | cheddar cheese, lettuce, tomatoes, horseradish aioli, rustic sourdough

garden vegetable | traditional hummus, cucumbers, sprouts, tomatoes,
avocado, country wheat

ablt | smashed avocado, applewood smoked bacon, lettuce, tomato,
roasted garlic mayonnaise, farmers bread

italian grinder | sopresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion,
iceberg lettuce, oregano vinaigrette, ciabatta

roasted chicken breast | arugula, fresh mozzarella, sun dried tomato pesto, ciabatta

black forest ham | swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

SIDES

potato chips
fresh whole fruit

DESSERT

freshly baked chocolate chip cookie

DRINKS

bottled water or soda



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QUEEN MARY BANQUET MENUS

plated salad

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PLATED SALAD ENTRÉES

choose one

BABY SPINACH SALAD | 28

applewood smoked bacon, toasted almond, goat cheese, mushroom, pickled onions,
dijon mustard vinaigrette

TRADITIONAL CAESAR SALAD | 30

romaine, parmigiano-reggiano, house-made croutons, caesar dressing

RED QUINOA SALAD | 34

kale, oven dried tomato, roasted zucchini, watermelon radish, avocado,
champagne vinaigrette

ENHANCEMENTS | 16

choose one

plancha herb shrimp
grilled flat iron steak
pan seared salmon
lemon garlic chicken breast

SIDES

artisan sandwich rolls | sliced breads, butter

DESSERTS

choose one

new york cheesecake | fresh berries
flourless chocolate cake | raspberry coulis
fresh seasonal berries | chantilly cream
traditional tiramisu

DRINKS

iced tea or lemonade available upon request



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hot plated lunch

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ENTRÉES

choose one

RANCH-TO-TABLE

grilled flat iron steak | 48
meyer lemon chimichurri

kahlua roasted pork loin | 46
ginger, sweet soy glaze

grilled marinated chicken breast | 46
choice of sauce: sun dried tomato pesto,
caper artichoke olive relish, roasted garlic thyme jus

asiago crusted chicken breast | 42
caramelized shallot, marsala wine reduction

SEA-TO-TABLE

tajin crusted salmon | 48
cilantro lime chile glaze

grilled sea bass | 58
roasted tomato-fennel relish

pecan crusted colorado trout | 46
french quarter mustard sauce,
brown butter cream

FARM-TO-TABLE

eggplant manicotti | 42
herb ricotta, quinoa, san marzano tomato sauce,
hand torn basil

mushroom ravioli | 44
roasted vegetables, fresh peas,
roasted red pepper romesco

SALADS

choose one

traditional caesar | romaine hearts,
parmigiano-reggiano, house-made croutons,
caesar dressing

seasonal field greens | vine ripened tomato,
hot house cucumber, carrots,
lemon thyme vinaigrette

bloomsdale spinach + pickled onion |
watermelon radish, toasted almond, goat cheese,
honey mustard vinaigrette

bibb wedge | applewood smoked bacon,
vine ripened tomato, hard boiled egg,
stilton bleu cheese, green goddess dressing

baby romaine hearts + feta cheese |
kalamata olives, vine ripened tomato,
hot house cucumber, pita croutons,
lemon oregano vinaigrette

beluga lentils + arugula | toasted walnuts,
dried cranberries, shaved fennel,
napa sherry vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERT

choose one

new york cheesecake | fresh berries
flourless chocolate cake | raspberry coulis
traditional tiramisu
panna cotta
fresh seasonal berries | chantilly cream

DRINKS

iced tea or lemonade available upon request



DINNER



QUEEN MARY BANQUET MENUS

dinner buffet

hot dinner buffets require a minimum of 30 guests.

payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

ENTRÉES

TRANSATLANTIC

price for three entrées, three salads | 88

price for two entrées, two salads | 82

marinated roasted salmon |
roasted yellow pepper, coulis

grilled marinated chicken breast |
choice of sauce: sun dried tomato pesto,
caper artichoke olive relish,
roasted garlic thyme jus,
forest mushroom cream sauce

pan seared blue nose | saffron citrus beurre blanc

forever braised beef short rib |
chianti wine reduction, gremolata

aged cider marinated roasted pork loin |
granny smith apple ragoût, calvados sauce

grilled new york steak |
three peppercorn brandy sauce

asiago crusted chicken breast | caramelized shallot,
marsala wine reduction

eggplant manicotti | fresh ricotta, quinoa,
san marzano tomato sauce, fresh herbs

rigatoni | charred tomatoes, pecorino romano,
baby spinach, white wine, roasted garlic,
hand torn basil

SALADS

traditional caesar salad | romaine hearts,
parmigiano-reggiano, house-made croutons,
caesar dressing

seasonal field green salad | vine ripened tomato,
english cucumber, carrots, lemon thyme vinaigrette

bloomsdale baby spinach salad | pickled onion,
watermelon radish, toasted almonds,
goat cheese, honey mustard vinaigrette

vine ripened tomato caprese | fresh mozzarella,
hand torn basil, cracked black pepper,
sea salt, evoo

baby romaine | feta cheese, kalamata olives,
plum tomato, english cucumber, red onion,
lemon oregano vinaigrette

beluga lentils | arugula, toasted walnuts,
dried cranberries, shaved fennel,
napa sherry vinaigrette

red quinoa tabbouleh salad | parsley,
vine ripened tomato, hot house cucumber,
lemon, evoo

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERTS

chef's selection assorted desserts

DRINKS

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

dinner buffet

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ENTRÉES

THE CAPRI

price for three entrées, three salads | 82

price for two entrées, two salads | 76

ricotta cheese ravioli | arugula, pine nuts,
oven dried tomato, basil cream sauce

rigatoni pasta, sweet + spicy sausage |
blistered tomato sauce, elephant garlic,
parmigiano-reggiano

chicken breast piccata | lemon, butter,
chardonnay, capers, fresh herbs

lamb shank osso buco | roma tomatoes,
barolo, garlic, rosemary, gremolata

veal milanese | rocket greens, watercress,
fresh herbs, grilled lemon, evoo, sea salt

pesto crusted steelhead salmon |
sicilian olive tapenade, artichoke hearts,
oven dried tomato, flat leaf parsley

forever braised chianti short rib |
balsamic cippolini, onions,
horseradish gremolata

asiago crusted chicken breast |
caramelized shallot marsala wine reduction

SALADS

caesar salad | hand grated pecorino,
polenta croutons, caesar dressing

roasted asparagus | crispy prosciutto,
radicchio, frisée, hazelnut vinaigrette

panzanella frisée | plum tomato,
fresh mozzarella, arugula, basil,
red wine vinegar, evoo, sea salt

watermelon + raw fennel | fresh mint,
endive, blood orange vinaigrette

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
rustic bread, focaccia, evoo, balsamic

DESSERTS

choose two

fresh seasonal berries
orange frangelico mascarpone
traditional tiramisu

DRINKS

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

dinner buffet

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ENTRÉES

THE POLANCO

price for three entrées, three salads | 78

price for two entrées, two salads | 72

braised beef short ribs | chile negro sauce, jalapeño gremolata

banana leaf yucatan pork shoulder | banana leaf, cumin, mexican oregano, garlic, spicy tomatillo sauce

pepita seed crusted free range chicken breast | black beans, roasted corn, fire roasted tomatoes

grilled flat iron steak picado | tomatoes, onions, pasilla chiles, garlic, cilantro

camarones rancheros | garlic butter, poblano chiles, onion, tomato, cilantro

fajitas | choose two proteins
citrus marinated chicken thigh
grilled baja fish
carne asada
roasted poblano chile, onion, tomato

tajin-crusted salmon | cilantro pesto, lime

freshly rolled calabasitas enchiladas | red guajillo chile sauce, jack cheese, charred spring onion

SALADS

jicama + watermelon | mexican papaya, scallions, bell peppers, queso fresco, cilantro tajin vinaigrette

baby romaine hearts | cotija, tortilla crisps, toasted pepitas, chipotle dressing

elote salad | charred jalapeño, queso fresco, radish, cilantro, lime aioli

burnt avocado | watercress, cabbage, watermelon radish, pickled onions, crisp tortilla, evoo, lime

chopped ensalada | fresh greens, avocado, red onion, vine ripened tomato, hot house cucumber, sweet corn, monterey jack cheese, michelada vinaigrette

SIDES

cilantro lime rice, white refried beans, lime, pico de gallo, fire roasted salsa roja, tortilla chips, corn tortillas, flour tortillas

DESSERTS

choose two

churros, assorted dipping sauces
tres leches cake
pan dulce

DRINKS

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

dinner buffet

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ENTRÉES

THE BACKYARD BBQ

price for three entrées, three salads | 84

price for two entrées, two salads | 78

smoked brisket | dry rub

olive oil marinated grilled skirt steak |
meyer lemon gremolata

barbecue baby back ribs | blistered peppers

artisanal grilled sausage | grain mustard

dry rubbed free range chicken breast |
maple bourbon barbeque sauce

citrus fresh herb grilled chicken thigh |
oregano, garlic, chili flake, evoo

old bay spiced plancha shrimp | dill, garlic butter

marinated broiled salmon | crushed garlic,
citrus zest, charred lemon

SALADS

grilled corn panzanella | vine ripened tomato,
grilled red onion, upland cress, hand torn basil,
rustic bread, broken walnut vinaigrette

watermelon + feta | mint, blood orange vinaigrette

celery root + fennel | wild arugula,
watermelon radish, fresh herbs,
parmigiano-reggiano, evoo, lemon

charred tuscan kale | apple, dried pear, goat cheese,
toasted pecans, pomegranate vinaigrette

fresh three bean salad | fresh herbs,
oven dried tomato, caramelized shallot vinaigrette

root vegetable coleslaw |
toasted caraway seed vinaigrette

SIDES

salt roasted crispy fingerling potato
house-made aioli green bean casserole
buttermilk biscuit, honey, scallion butter,
4 cheese mac n' cheese gratin

DESSERTS

choose two

strawberry short cake | chantilly cream
peach crisp | vanilla anglaise
apple strudel bar | caramel drizzle

DRINKS

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

plated dinners

hot plated dinner require a minimum of 30 guests.

payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

ENTRÉES

grilled filet mignon +
sautéed jumbo shrimp scampi | 98
roasted thyme garlic jus

oven roasted rib eye château +
pan seared salmon | 88
green peppercorn brandy sauce

grilled marinated chicken breast +
oven roasted salmon | 84
tomato, caper, lemon, fresh herbs

garlic seared filet mignon +
oven roasted chicken breast | 88
mushroom demi-glaze

grilled filet mignon | 82
brandied peppercorn sauce

pan roasted sea bass | 74
oven dried tomato pesto, charred lemon

forever braised chianti beef short ribs | 62
red wine reduction, fresh horseradish gremolata

plancha picatta salmon | 64
capers, lemon, butter, chardonnay, flat leaf parsley

bourbon brined pork chop | 58
molasses mustard glaze

asiago crusted organic chicken breast | 58
caramelized shallot, marsala wine reduction

oven roasted chicken breast | 56
choice of sauce: red wine reduction, oregano feta
relish, foraged mushroom sauce, rosemary garlic jus

quinoa stuffed pepper | 54
roasted vegetables, basil pesto

eggplant manicotti | 54
herb ricotta, quinoa, san marzano tomato sauce,
hand torn basil

SALADS

choose one

traditional caesar | romaine hearts,
parmigiano-reggiano, house-made croutons,
caesar dressing

seasonal field greens | vine ripened tomato,
english cucumber, carrots, lemon thyme vinaigrette

arugula + farro | kalamata olives, preserved lemon,
marinated tomato, toasted pine nuts,
golden raisins, sherry vinaigrette

roasted golden beet + shaved fennel |
sonoma goat cheese, pistachios, frisée,
champagne vinaigrette

vine ripened tomato + wild arugula | fresh mozzarella,
cold pressed evoo, sea salt, white balsamic

SIDES

chef's selection of appropriate starch
chef's selection of seasonal vegetables
artisan bread, butter

DESSERTS

choose one

new york cheesecake | balsamic marinated strawberries

flourless chocolate cake | raspberry coulis

meyer lemon tart | preserved lemon,
whipped cream, panna cotta

cappuccino crème brûlée | house-made caramel

golden apple blossom | crisp pastry shell,
toasted pecans

fresh seasonal berries | chantilly cream

angel food cake | fresh seasonal berries, chantilly cream

DRINKS

freshly brewed regular coffee,
decaffeinated coffee, assortment of hot tea



All prices subject to 23% service charge and applicable taxes.
Special dietary meal available on request. All prices subject to change without notice.

RECEPTIONS



QUEEN MARY BANQUET MENUS

reception tables

reception table require a minimum of 30 guests.
payment for 30 guests will apply to groups with less than 30 guests.

RECEPTION PACKAGES

choose one station | 75
choose two stations | 85
choose three stations | 95

CHICKEN WING STATION

original buffalo, sweet chile soy, salt + pepper

STREET TACO STATION

chipotle marinated skirt steak, carnitas,
spicy braised chicken

pico de gallo, spicy cilantro cream, onion,
lime, cabbage, cilantro, cotija cheese

assorted hot sauces, corn tortillas

MAC & CHEESE STATION

chipotle + sautéed shrimp | chives

aged cheddar, provençal bread crumbs

parmigiano-reggiano + pancetta

SLIDER STATION

classic burger, cheddar, tomato,
thousand island

barbeque short rib, crispy onion,
mashed potato, horseradish gremolata

turkey meatball, san marzano tomato sauce,
mozzarella

SHORT RIB

forever braised chianti short ribs,
horseradish cream, sourdough bread

six cheese, country wheat bread

tomato basil soup

THE CHEESE SHOP

artisanal cheeses, dried fruits, toasted almonds,
honey comb, lavash, crackers, sliced baguette

HOUSE-MADE HUMMUS DISPLAY

traditional hummus, heirloom carrot, white bean,
crudités, grilled pita bread

POKE STATION

ahi tuna, soy, ginger, scallions,
toasted sesame seed, sambal, cilantro

skuna bay salmon, soy, furikake,
ginger, lime, maui onion, avocado

wasabi, pickled ginger, steamed edamame,
crisp wonton, seaweed salad



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QUEEN MARY BANQUET MENUS

reception table

reception table require a minimum of 30 guests.
payment for 30 guests will apply to groups with less than 30 guests.

FRESH CRUDITÉS DISPLAY

tzatziki, green goddess dressing

CHARCUTERIE

artisanal dried salami + cured meats, house-made pickled vegetable,
whole grain mustard, country olives, grilled farmers bread

MEATBALLS

pork + beef meatballs | san marzano tomato sauce
turkey meatballs | thyme gravy, orange cranberry jam
lamb grappa meatballs | cumin dill yogurt sauce

TATER TOTS

truffle aioli + sea salt, roasted garlic aioli, house-made ketchup,
carne asada, guacamole, chili cheese, salsa fresca, jalapeños, lime, crema

SALADS ON THE RUN

choose two

kale caesar, shaved parmigiano-reggiano, focaccia crouton, creamy caesar

micro greens, grapes, dried cherries, gorgonzola, walnuts, white balsamic vinaigrette

arugula, spinach, radicchio, toasted pecans,
strawberries, goat cheese, champagne vinaigrette

caprese, vine ripened tomato, fresh mozzarella, basil, cold pressed evoo, sea salt

quinoa, spinach, roasted beets, feta, pistachios, sherry vinaigrette

SIGNATURE SWEET STATION

assorted mini cupcakes

assorted mini french pastries

fresh seasonal berries + chantilly cream

freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

reception stations

reception stations require a minimum of 30 guests. carving action stations require an uniform attendant | 175 per hour. payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

ROASTED BEEF TENDERLOIN | 40
red wine reduction,
whole grain thyme mustard, artisan rolls

SLOW ROASTED PRIME RIB OF BEEF | 32
horseradish cream, au jus, artisan rolls

ROASTED TURKEY BREAST | 28
rosemary pan gravy, cranberry orange relish, artisan rolls

MUSTARD CRUSTED PORK LOIN | 24
granny smith calvados chutney, artisan rolls

MOROCCAN SPICED LEG OF LAMB | 23
cumin dill greek yogurt, harissa aioli, artisan rolls

SKUNA BAY WILD GRILLED SALMON | 34
dill crusted, citrus remoulade

PAELLA | 34
chicken, chorizo, clams, saffron, garlic, smoky pimentos

CHICKEN MAKHANI | 28
marinated chicken, garam masala, chili powder, cumin, bay leaves, tomato based makhani gravy

TABLE-SIDE FLAMBÉ DESSERTS | 24
bing cherries, brown sugar, brandy, vanilla bean ice cream
flambé bananas, brown butter sauce, cinnamon, banana liqueur, vanilla bean ice cream

freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea



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QUEEN MARY BANQUET MENUS

reception - hors d'oeuvres

items are priced per piece with a 50 piece minimum.

CHILLED HORS D'OEUVRES

- shrimp summer roll, sweet chili sauce | 7
- strawberry, mascarpone, balsamic drizzle, torn basil | 6
- smoked salmon potato latkes, crème fraîche, chive | 8
- shrimp ceviche tostada, chipotle crema | 7
- seared beef tenderloin, rye crostini, gorgonzola, red onion marmalade | 6
- wild mushroom tartlet, goat cheese, truffle, herbs | 6
- sesame crusted ahi tuna, cucumber, micro wasabi, sriracha | 8
- bruschetta, vine ripened tomato, burrata, evoo, basil, aged balsamic | 6
- vegetable summer roll, hoisin bbq sauce | 6
- caprese skewers, fresh mozzarella, grape tomatoes, basil | 6
- traditional deviled eggs, dijon mustard, smoked paprika, crispy shallot | 6
- smoked salmon deviled eggs, crème fraîche, fresh dill | 8
- maple glazed bacon deviled eggs, chives, chipotle aioli | 7

HOT HORS D'OEUVRES

- lamb lollipops, balsamic fig reduction | 8
- bacon wrapped achiotte shrimp, chimichurri | 8
- maryland style crab cakes, lemon caper aioli | 8
- chicken satay, peanut sauce | 7
- beef satay, hoisin bbq | 7
- bacon wrapped gorgonzola stuffed dates | 7
- beef empanada, chipotle aioli | 7
- fried vegetable spring rolls, sweet chili sauce | 6
- spanakopita, spinach, feta, filo dough | 6
- pan fried pork pot sticker, ginger soy dough | 7
- classic burger slider, cheddar, tomato, thousand island dressing | 7
- portobello mushroom slider, caramelized onion, gruyère, roasted pepper dressing, basil pesto | 7
- pulled pork slider, creole slaw, sweet bbq sauce | 7
- short rib slider, crispy onion, mashed potato, horseradish gremolata | 8



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BEVERAGES



QUEEN MARY BANQUET LIST

wines

CHAMPAGNE + SPARKLING WINES

WM WY Cliff Brut | 50
QM Pvt. Label (House) | 52
Bertrand Cote Des Rose | 62
JNSQ Rose | 72
Taittinger Brut LaFrancaise | 105
Veuve Clicquot Yellow Label Brut | 145

REDS

Canyon Road Pinot Noir (House) | 45
Canyon Road Merlot (House) | 45
Canyon Road Cabernet (House) | 45
Fetzer Valley Oaks Merlot | 48
Raymond "R" Collection Merlot | 52
Wente Sandstone Merlot | 58
DeLoach Pinot Noir | 58
Raymond "R" Collection Cabernet | 64
A to Z Wine Works Pinot Noir | 64
St. Francis Merlot | 64
Terrazas Altos RSV Cabernet | 66
Picket Fence Cabernet | 66
Kendall Jackson VR Cabernet | 68
Bianchi Merlot | 68
Meiomi Pinot Noir | 72
Landmark Overlook Pinot Noir | 72
Louis M Martini Cabernet | 74
Artesa Pinot Noir | 74
La Crema Pinot Noir | 82
Justin Cabernet | 88
Metaphora Pinot Noir | 115
Cakebread Cellars Cabernet | 125

WHITES

Canyon Road Chardonnay (House) | 45
Canyon Road Sauvignon Blanc (House) | 45
Hess Select Sauvignon Blanc | 52
Cape Mentelle Sauvignon Blanc | 56
Cline Chardonnay | 62
Overlook Chardonnay | 62
JNSQ Sauvignon Blanc 6 pk. | 64
Raymond Chardonnay | 64
La Crema Chardonnay | 66
Davis Bynum Chardonnay | 68
Sonoma Cutrer Chardonnay | 72
Metaphora Sauvignon Blanc | 92
Cakebread Cellars Chardonnay | 115

OTHER WHITE VARIETALS

Louis Jadot Chablis Chardonnay | 76
Canyon Road Pinot Grigio (House) | 45
Canyon Road White Zinfandel (House) | 45
14 Hands Riesling | 56
Smoke Tree Rosé | 58
Martin Ray Rosé | 58
Conundrum White Blend | 64

OTHER RED VARIETALS

Louis Jadot Bourgogne Pinot Noir | 72
Don Miguel Malbec | 58
Federalist Honest Red Blend | 66
Alexander Valley Syrah | 66
The Pessimist Red Blend | 72
Caymus Connendrum Red Blend | 72
DeLoach Zinfandel | 72

DESSERT WINE

Royal Tokaji 500 ml | 165



QUEEN MARY BANQUET LIST

list of spirits & beers

CAPTAIN

Christian Brothers VS Brandy
Kahlua Liqueur
Jim Beam Whiskey
Seagrams Gin

New Amsterdam Gin
Roni Rio Rum
Jose Cuervo Tequila

Seagrams Vodka
Beam 8 Star Whiskey
New Amsterdam Vodka

COMMODORE

Lairds Apple Jack Brandy
Bailey's Liqueur
Famous Grouse Scotch Blend
Sauza Blue Silver Tequila

Tanqueray Gin
Meyers's Platinum Rum
Tito's Vodka

Beefeater Gin
Canadian Club Whiskey
Absolut Vodka

ADMIRAL

Courvoisier VS Cognac
Cointreau Liqueur
Buffalo Trace Whiskey
Herradura Silver Tequila

Botanist Gin
Bacardi Rum
Ketel One Vodka

Nolets Silver Gin
Southern Comfort Whiskey
Belvedere Vodka

HOSTED

Captain
Commodore
Admiral
Cordials
House Wine by the Glass
Traditional Beer
Signature Beer
Mineral Water
Soft Drink & Red Bull

12
13
14
12
11
8
9
6
6

CASH

13
14
15
13
12
9
9
6
6

TRADITIONAL BEER

Heineken
Bud Light
Budweiser
Corona
Stella Artois

SIGNATURE BEER

Ballast Point Sculpin
Golden Road Michelada
Towne Park IPA
Towne Park Blonde
Towne Park Amber Ale



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QUEEN MARY BANQUET LIST

bar packages

per person

CAPTAIN HOSTED BAR

first hour | 24
second hour | 13
each additional hour | 11

COMMODORE HOSTED BAR

first hour | 28
second hour | 15
each additional hour | 12

ADMIRAL HOSTED BAR

first hour | 32
second hour | 17
each additional hour | 13

BEER, WINE, SODA & RED BULL

first hour | 22
second hour | 10
each additional hour | 8

DRINK TICKET PACKAGES

BEER & WINE PACKAGE - signature & traditional beer, wine by the glass,
mineral water, soft drinks & red bull | 11

CAPTAIN PACKAGE PLUS - signature & traditional beer, house wine by the glass,
mineral water, soft drinks & red bull | 14

COMMODORE PACKAGE PLUS - signature & traditional beer, house wine by the glass,
mineral water, soft drinks and red bull | 15

ADMIRAL PACKAGE PLUS - signature & traditional beers, house wine by the glass,
mineral water, soft drinks & red bull | 16

signature drinks starting at | 16

bartender fee per bar | 175
one bartender required for every 100 guests

