Weddings By

The Queen Mary
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 reception. 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 reception 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.
List of Services Provided

- Wedding Consultation
- Reception Planning
- Complete Wedding Package
- Rehearsal Dinner Package
- Menu Tastings

Wedding Reception Package
(Included in the price of wedding reception menu)

One Hour Call Brands Beverage Reception
Choice of Two of the Following Hors D’oeuvre (Butler Passed):

- Chicken Pecan Skewers
- Vegetable Samosa
- Beef Satay Skewers
- Crudités in Shooters
- Mozzarella Salami Pick

Complimentary Champagne Toast to the Wedding Couple

- Three Course Lunch or Dinner
- Wedding Cake
- Standard Table Linens & Napkins
- Complimentary Stateroom
- Complimentary Ballroom
- Wooden Parquet Dance Floor
- Head Table or Sweetheart Table
- Banquet Round Tables
- Table for Gifts and Cake Table
- Welcome Table
- Service Staff with Banquet Captain
- Vegetarian, Vegan, Gluten Free Meal Options upon request
Wedding Ceremony Venues

(Location and seasonal pricing will apply)

- Site Fee Ranging From 750 to 2,500
- Two Hour Rentals
- Queen Mary Wedding Chapel | 150 people

- Sport Deck | 250 people
- Capstan Deck | 150 people
- Gazebo | 100 people

- Well Deck | 40 people
- Wheel House | 20 people
- Sea Walk Area | 150 people

Wedding Ceremonies Package

(Included in Wedding Ceremony Package)

- Sound System with Two Speakers and One Microphone
- Recorded Music
- Guest Book Table Draped
- One Hour Rehearsal Prior to Wedding

Outdoor Ceremony site in addition to the items listed above also includes:
- White Garden Chairs
- Fresh Fruit Infused Water Station

Officiant Services

Ship’s Officer will perform a non-denominational service in Captain’s uniform

350
Reception Enhancements

(Minimum order 50 pieces per selection)
(All prices listed are per piece)

Hors D’oeuvres
Buttlet Pass

Cold Selections

- Shrimp on Boursin Toast  7
- Roasted Vegetable Napoleon  5
- Ciliegine Mozzarella “Antipasto” Brochette  5
- Shrimp and Scallop Tartlet  7
- Smoked Salmon Rose  6
- Viennese Beef Salad in Red Bliss Potato  6

Hot Selections

- Coconut Shrimp  7
- Mikado Style Chicken Spring Roll  6
- Flame Roasted Piquillo Pepper Spring Roll  5
- Chicken Satay with Thai Peanut Sauce  6
- Spinach and Feta Spanakopita  5
- Brie and Pear Phyllo Pouch  5
- Sun Dried Tomato and Goat Cheese in Phyllo Pastry  5

*Prices do not include 22% service charge or applicable sales tax.
Prices guaranteed 90 days prior to event. Package prices are subject to change without notice.
Reception Displays

(Chef Attendant required 150 per each 100 people)
(All prices listed are per person)

**Vegetable Crudité**

Asparagus, Sugar Snap Peas, Cherry Tomatoes, Carrots, Celery, Broccoli, Cauliflower and Marinated Mushrooms. Served with Ranch Dressing and Sun Dried Tomato Dressing

12

**Artisan Cheese**

Bellweather San Andreas, Bravo White Cheddar, Cypress Grove Bermuda Triangle Goat Cheese, Fiscalini Bandaged Cheddar, Aged Purple Moon, Shafts Blue Cheese
Served with Local Honey, Fig Jam and Crisps

18

**Grilled Vegetable Display**

Eggplant, Zucchini, Sweet Peppers, Crookneck Squash, Carrots, Artichokes, Portabella Mushrooms, Olive Oil and Balsamic Vinegar

13

**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

22

**Seafood Bar**

Cocktail Crab Claws with Remoulade, King Crab Legs, Snow Crab Clusters, Seafood Ceviche with Shrimp and Scallop, Shrimp Cocktail With Cocktail Sauce, Lemon

25

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**Reception Enhancements**

**Action Stations**

*(All prices listed are per person)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand Carved Turkey</td>
<td>16</td>
</tr>
<tr>
<td>Oven Roasted, Herbed Mayonnaise, Cranberry Chutney, Whole Grain Rolls</td>
<td></td>
</tr>
<tr>
<td>Carved Canella Pork Belly</td>
<td>18</td>
</tr>
<tr>
<td>Cured, Roasted, Chipotle Cream, Pretzel Knots</td>
<td></td>
</tr>
<tr>
<td>Carved Pastrami</td>
<td>18</td>
</tr>
<tr>
<td>Peppered, Roasted, Stone Ground Mustard, Slaw, Rye Brioche Rolls</td>
<td></td>
</tr>
<tr>
<td>Asian Noodle Station</td>
<td>19</td>
</tr>
<tr>
<td>Wok Fired Udon and Rice Noodles, Bok Choy, Lotus Root, Cabbage, Tofu, Shrimp, Chicken, Beef, Peanuts and Sprouts. Finished with Ponzu Sauce and Chili Soy Sauce</td>
<td></td>
</tr>
<tr>
<td>Pasta Station</td>
<td>16</td>
</tr>
<tr>
<td>Tortellini Carbonara, Rigatoni with Hot and Sweet Sausage, Garlic, Gnocchi with Brown Butter Sage and Walnuts</td>
<td></td>
</tr>
<tr>
<td>Seared “Perfect” Filet Mignette</td>
<td>22</td>
</tr>
<tr>
<td>Grilled to Order.</td>
<td></td>
</tr>
<tr>
<td>Served with Maître d’ Butter, Maytag Bleu Cheese, Cabernet Demi and Horseradish Mashed Potatoes</td>
<td></td>
</tr>
</tbody>
</table>

*(Chef Attendant required 150 per each 100 people)*

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Menu Selections

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 of Tomatoes, Mozzarella Cheese, Pesto Vinaigrette
• Grilled Eggplant, Fresh Mozzarella, Sliced Tomatoes, Balsamic Vinaigrette

Entrées

Includes seasonal fresh vegetables, artisan bread & butter
(Choice of one)

Poultry

Lunch/Dinner

• Parmesan Crusted Chicken, Mashed Yukon Gold Potatoes, Thyme Crème Sauce 65/82
• Roasted Chicken Breast, Rice Pilaf, Jus Lié 65/82
• Wild Mushroom, Sun Dried Tomato Stuffed Chicken Breast, Rice Pilaf, Roasted Pepper Crème 68/84
• Porcini Crusted Chicken, Rice Pilaf, Roasted Garlic Crème Sauce 68/84

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Menu Selections

Plated Selections
Includes seasonal fresh vegetables & artisan bread
(All prices listed are per person)
(Choice of one)

Fish

• Grilled Salmon, Jasmine Rice, Thyme Butter Sauce 68/88
• Herb Grilled Halibut, Vegetable Couscous, Lemon Caper Butter Sauce 76/89
• Miso Glazed Salmon, Jasmine Rice, Vanilla Rum Butter Beurre Blanc 68/84

Beef

• Garlic Herb Roasted Tri-Tip, Roasted Potatoes, Herb Demi-Glaze 68/85
• Sirloin Château, Roasted Garlic Mashed Potatoes, Wild Mushroom Cabernet Sauce 68/85
• Black Pepper Roasted Prime Rib, Loaded Baked Potato, Cabernet Sauce 73/88
• Filet Mignon, Dauphinoise Potatoes, Port Wine Demi-Glaze 83/95

Duo Entrées

• Grilled Salmon with Herb Crusted Chicken, Mashed Yukon Gold Potatoes, Roasted Pepper Sauce 74/88
• Grilled Jumbo Garlic Shrimp with Filet Mignon, Roasted New Potatoes, Scampi Butter, Demi Glace 84/98
• Herb Roasted Chicken with Filet Mignon, Yukon Gold Mashed Potatoes, Wild Mushroom Cabernet Sauce 78/96
• Garlic Herb Roasted Tri-Tip with Sage Rubbed Chicken, Roasted Potatoes, Wild Mushroom Cabernet Sauce 78/94

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Queen Mary Grand Buffet

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

Buffet

Lunch 78   Dinner 90

A Selection of Assorted Breads, Olive Oil, Balsamic Vinegar, Sweet Butter

Lobster Chowder

Grilled Artichoke Halves, Crispy Pancetta, Mint, Aged Balsamic
Spinach Salad, Mandarin Orange Wedges, Toasted Walnut Vinaigrette
Traditional Caesar Salad, Roasted Garlic Croutons, Parmesan Cheese, Caesar Dressing

Garlic and 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

Orzo Pasta with Pesto Cream Sauce
Garlic and White Cheddar Potato Gratin
Roasted Seasonal Vegetables

White and Dark Chocolate Dipped Strawberries
Assorted Miniature French Pastries and Petit Fours
Sacher Torte

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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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)*

<table>
<thead>
<tr>
<th>Snack Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sliders &amp; Pomme Frites</strong></td>
<td>24</td>
</tr>
<tr>
<td>Beef Sliders with Cheddar Cheese, Fried Onions, Garlic Chive Aioli</td>
<td></td>
</tr>
<tr>
<td>Black Truffle Oil Scented Pomme Frites</td>
<td></td>
</tr>
<tr>
<td>Vanilla and Chocolate Milk Shake Shots</td>
<td></td>
</tr>
<tr>
<td><strong>Tacos &amp; Chips</strong></td>
<td>22</td>
</tr>
<tr>
<td>Carne Asada Tacos, Fresh Tortilla Chips, Salsa and Guacamole</td>
<td></td>
</tr>
<tr>
<td>Onions and Cilantro</td>
<td></td>
</tr>
<tr>
<td>Mango and Strawberry Smoothie Shots</td>
<td></td>
</tr>
<tr>
<td><strong>Pizza &amp; Pasta</strong></td>
<td>26</td>
</tr>
<tr>
<td>Assorted Flatbreads, Italian Meats and Roasted Vegetables</td>
<td></td>
</tr>
<tr>
<td>Fried Three-Cheese Ravioli, Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Pistachio and Espresso Gelato Cream Shots</td>
<td></td>
</tr>
</tbody>
</table>

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Rehearsal Dinner Package
Buffet Selections

(All prices listed are per person - 25 person minimum served for 1 1/2 hours)

Queen Mary Elegance

58

Caesar Salad with Roasted Pepper Caesar Dressing

Tuscan White Bean Salad

Pasta and Roasted Vegetable Salad

Artisan Bread Display

Oven Roasted Chicken, Mushroom Marsala Sauce

Pan Seared Mahi Mahi, Citrus and Fennel Slaw

Carved Roasted Pork Loin with Apple Chutney

Sweet Potato Purée

Ratatouille

Vanilla Bean Cheesecake

Assorted Berry Fruit Tart

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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Rehearsal Dinner Package
Buffet Selections

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

West Coast Bar-B-Que Buffet

65

Arugula, Shaved Red Onion, Dried Corn, Croûtons, Buttermilk Ranch Dressing
Southwestern Cole Slaw
Loaded Potato Salad

Buttermilk Biscuits and Corn Bread
Sweet Butter

From The Queens Smoker:
Barbecue Beef Brisket, Beer Can Chicken, Barbecue Baby Back Ribs, Cedar Plank Salmon
Jack Daniels Barbecue Sauce

Smoked Corn on the Cob
Baked Beans
Smoked Gouda Macaroni and Cheese

Cherry Pie
Peach Cobbler, Vanilla Bean Ice Cream

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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Rehearsal Dinner Package
Buffet Selections

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

Southwest Buffet

49

Tortilla Soup with Corn Tortilla Strips, Cilantro, Avocado, Lime Wedges and Cotija Cheese

Southwest Caesar with Queso Fresco, Diced Tomatoes, Black Beans with Chipotle Caesar Dressing

Shrimp Ceviche

Chicken Chilaquiles

Soft Taco Bar

Carne Asada, Spicy Chicken with Warm Tortillas and Tostada Shells
Grated Queso Fresco, Diced Tomatoes, Sliced Jalapeños, Shredded Lettuce, Onions, Guacamole, Sour Cream, Lime Wedges, Assorted Salsa and Hot Sauces

Southwest Beans
Red Chili Rice

Sopaipilla
Chocolate Mole Tarts
Key Lime Pie

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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Farewell Brunch Package

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

Champagne Brunch

65

Brunch Stations
Carving Station: Prime Rib with Au Jus, Carved Spiral Cut Honey Baked Ham

Pacific Rim
Sesame Chicken, Mongolian Beef
Yakisoba, Fried Rice
Asian Style Ribs
California Rolls and Spicy Tuna Rolls

Under the Tuscan Sun
Gnocchi with Sage and Brown Butter
Tortellini Carbonara
Chicken Piccata
Caprese Salad, Antipasto Salad with Grilled Vegetables
Rustic Bread with Flavored Oils

South of the Border
Chicken Tortilla Soup, Chile Rellenos
Huevos Rancheros

Rise n Shine
Eggs Benedict
Bacon, Sausage, Scrambled Eggs
Country Potatoes
Display of Assorted Danish, Croissants, Breakfast Quick Breads
Display of Seasonal Sliced Fruit & Berries
Vanilla Scented Yogurt
Homemade Granola

Pâtisserie
Mini Filled Cupcakes, Petite Éclairs
White Chocolate and Mocha Cake
California Fruit Tarts, Chocolate Raspberry Towers
Mini Cookies and Macaroons
Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Chef Attendant Fee 150 - per 100 people

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Special Entrée Selection

(All prices listed are per person)

Kosher Meals
We partner with a local Kosher caterer for our Kosher meal needs. The Dairy Kitchen is Cholov Stam and the Meat Kitchen is Glatt Kosher. Certificate available upon request. All the following items are served with fresh baked rolls and choice of salad: Italian, Garden, Spinach and a Fruit Salad.

(Choice of one)

• Roast Pepper Chicken
  Chicken Topped with Oven Roasted Peppers and Yellow Pepper Coulis. Served with Roasted Potatoes

• Sliced Top Sirloin
  Sliced Top Sirloin with Burgundy Mushroom Sauce. Served with Fingerling Potatoes

• Grilled Salmon Filet (Dairy)
  Grilled Salmon Topped with Lemon Caper Cream. Served with Israeli Couscous

Children’s Meals (Children 4-11)

(Choice of one)

• Garden Salad with Ranch Dressing, Chicken Fingers with French Fries, Chocolate Chip Cookie, Juice or Milk

• Mini Burgers and French Fries, Chocolate Chip Cookie, Strawberry Jello, Juice or Milk

Vendor Meals

Mixed Green Salad with Tomato, Cucumber and Black Olives, Chicken Cordon Bleu with Seasonal Vegetables and Potatoes, Triple Layer Chocolate Cake, Coffee & Tea Service

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## Beverage, Wine, & Bar List

### Banquet Beverage List
*(All prices listed are per drink)*

<table>
<thead>
<tr>
<th>Call Brands</th>
<th>Per Person</th>
<th>Premium Brands</th>
<th>Cordials</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>20</td>
<td>One Hour</td>
<td></td>
</tr>
<tr>
<td>Two Hours</td>
<td>28</td>
<td>Two Hours</td>
<td>Kahlua</td>
</tr>
<tr>
<td>Three Hours</td>
<td>34</td>
<td>Three Hours</td>
<td>Baileys</td>
</tr>
<tr>
<td>Four Hours</td>
<td>38</td>
<td>Four Hours</td>
<td>Cognac</td>
</tr>
<tr>
<td>Five Hours</td>
<td>42</td>
<td>Five Hours</td>
<td>Hennessy</td>
</tr>
</tbody>
</table>

### Fixed Bar Price Options

150 Bartender Attendant Fee Per Bar Station - Labor Fee Based on a Minimum of 4 Hours. One bartender required for every 100 guests.

<table>
<thead>
<tr>
<th>Call Brands</th>
<th>Per Person</th>
<th>Premium Brands</th>
<th>Cordials</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>22</td>
<td>Call Brands, Beer, House Wine by Glass, Mineral Water and Soft Drinks</td>
<td></td>
</tr>
<tr>
<td>Two Hours</td>
<td>24</td>
<td>Premium Brands, Cordials, Beer, House Wine by the Glass, Mineral Water and Soft Drinks</td>
<td></td>
</tr>
<tr>
<td>Three Hours</td>
<td>30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Four Hours</td>
<td>34</td>
<td>Beer, Wine by the Glass, Water and Soft Drinks</td>
<td></td>
</tr>
<tr>
<td>Five Hours</td>
<td>35</td>
<td>Signature Drinks</td>
<td></td>
</tr>
</tbody>
</table>

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## Banquet Wine List

### Champagne
- Queen Mary Sparkling, NV Brut: $38
- Piper-Heidsieck Brut: $109
- Taitinger, “La Francais” NV Brut, Reims: $119
- Laurent Perrier, NV Brut Rose: $135
- Charles Heidseick, NV Brut Reserve, Reims: $125
- Armand de Brignac, NV Brut, Reims: $450
- Dom Perignon, France: $400
- Perrier Jouet “Fleur”: $210

### Sauvignon Blanc
- Rodney Strong, Charlottes Home: $46
- Starmont by Merryvale, Napa Valley: $48
- Groth, Napa Valley: $56
- Justin, Central Coast: $58

### Chardonnay
- Robert Mondavi: $38
- Bianchi, Santa Barbara: $44
- Cambria, Bench Break, Monterey: $49
- Chalk Hill, Russian River: $79
- Merryvale, Carneros: $75
- Jordan, Sonoma County: $86
- Cakebread Cellars, Napa Valley: $95
- Saddle Rock, CA: $46
- Ferrarri Carano: $69
- Ponzi, Williamette Valley: $52
- BR Cohn “Sangiacomo” Chardonnay: $58
- Ravenswood, Vintners Blend, Sonoma Valley: $44

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## Banquet Wine List

(Continued)

### Pinot Noir
- Saddle rock, Central Coast...
- La Crema, Sonoma... 72
- Cline, Sonoma... 46
- DeLoach, Green Valley, Russian River... 76
- Hartford Court, Land’s Edge, Sonoma... 88
- Merryvale, Carneros... 75
- Chalk Hill Estate Pinot Noir, Russian River... 110

### Merlot
- Robert Mondavi... 38
- Cakebread, Napa Valley... 122
- Stags Leap, Napa Valley... 95

### Cabernet Sauvignon
- Robert Mondavi... 38
- St. Francis, Sonoma... 56
- Alexander Valley Vineyards, Alexander Valley... 52
- Groth, Napa Valley... 150
- Merryvale, Napa Valley... 135
- Chateau Montelena, Napa Valley... 98
- Jordan, Sonoma... 125

### Syrah
- Alexander Valley Vineyards, Alexander Valley... 45
- Kenwood, “Jack London”, Sonoma... 58

### Zinfandel
- St Francis, Sonoma... 50
- Beringer... 45
- Cline, CA... 48
- BR Cohn... 75

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The Queen Mary offers an exclusive, “one stop shop” with our wedding salon.

Meet with your event manager to turn your dream wedding into a reality.

We can secure any services desired for the event including:

- Invitations
- Menus and Placecards
- Specialty Linens
- Cakes and Desserts
- Flower Arrangements and Bridal Bouquets
- Entertainment/DJ
- Photographer and Videographer
- Officiant
- Party Favors and Gifts
- Spa Appointments
- Hair and Make-up Appointments
- Dresses, Tuxes and Alterations