



THE QUEEN MARY

LONG BEACH, CALIFORNIA

CEREMONY LOCATIONS

DECORATIONS, AISLE RUNNERS, ARCHES ARE NOT INCLUDED

THE ROYAL WEDDING CHAPEL



THE ROYAL CHAPEL CAN ACCOMMODATE UP TO 150 GUESTS

LOCATED ON PROMENADE DECK - AFT

THE WHEEL HOUSE

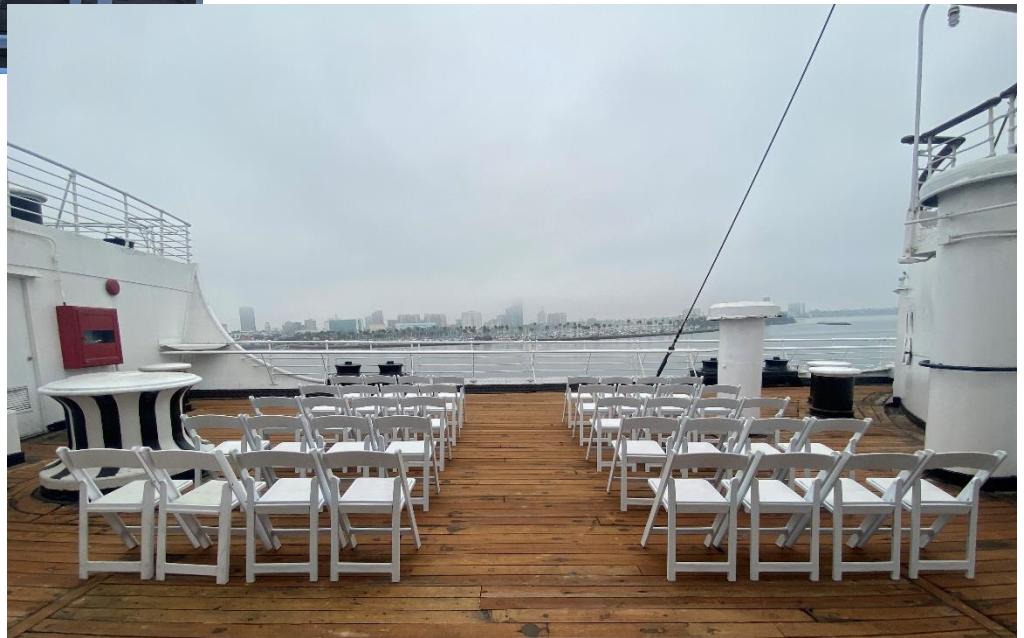


THE WHEEL HOUSE CAN ACCOMMODATE UP TO 25 GUESTS WITH STANDING SPACE ONLY

LOCATED ABOVE SPORTS DECK — FORWARD

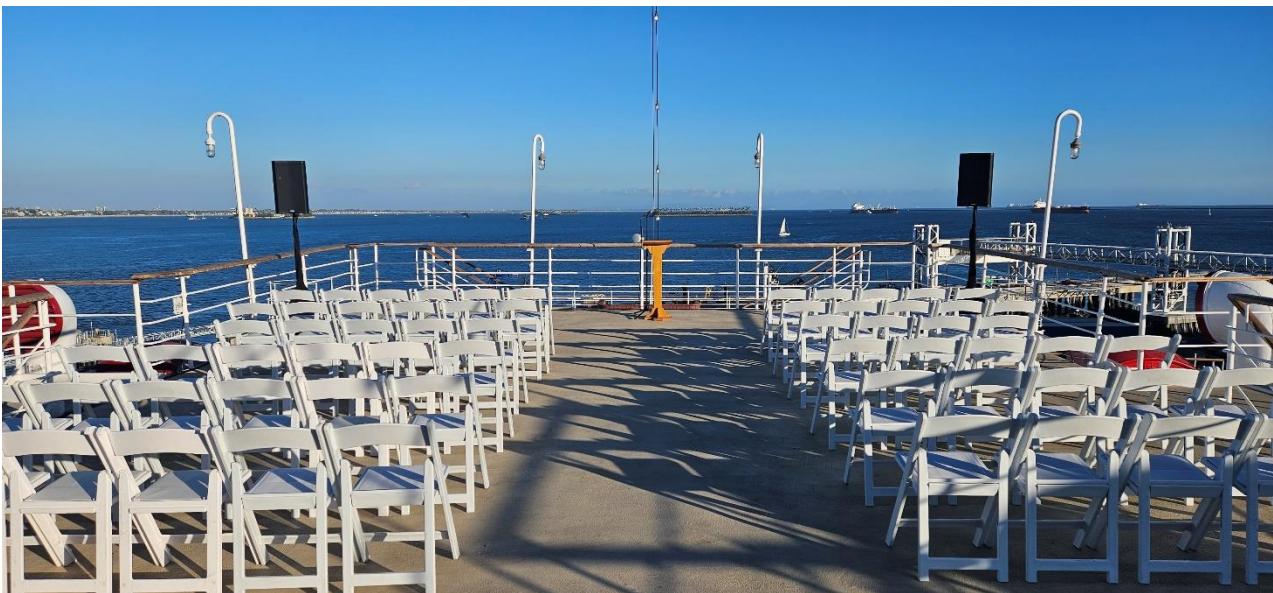
* STAIR ACCESS ONLY *

THE WELL DECK



THE WELL DECK CAN ACCOMMODATE UP TO 40 GUESTS
LOCATED ON A DECK - FORWARD

THE VISTA DECK

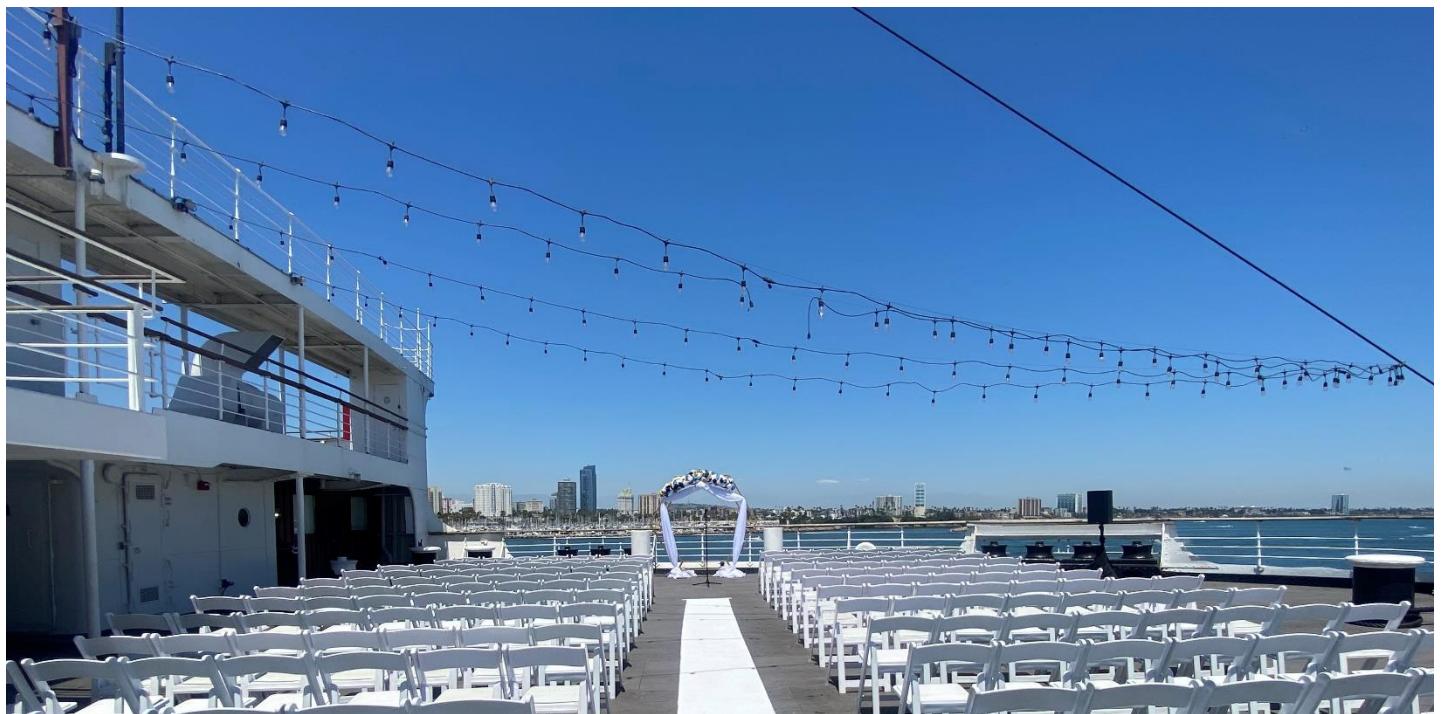
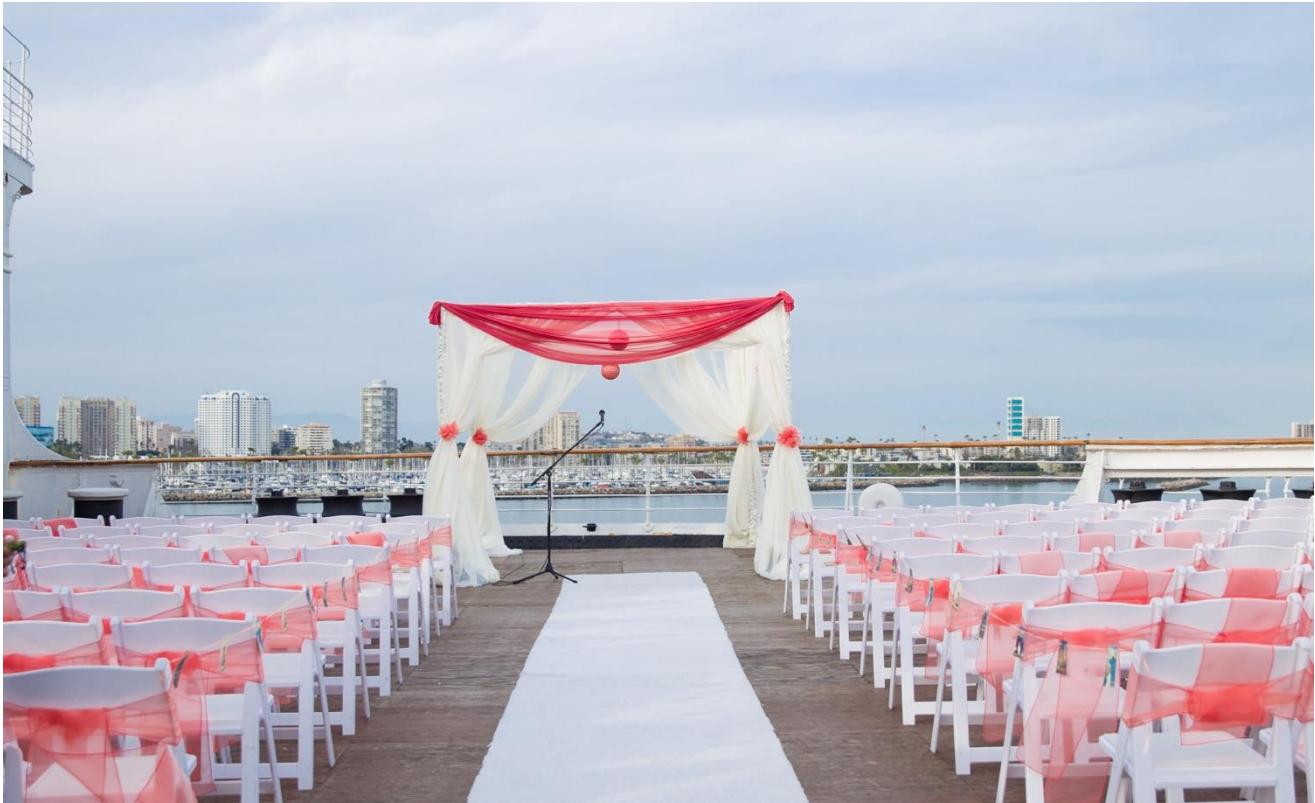


THE VISTA DECK CAN ACCOMMODATE UP TO 100 GUESTS

LOCATED ON SUN DECK – AFT

*STAIR ACCESS ONLY

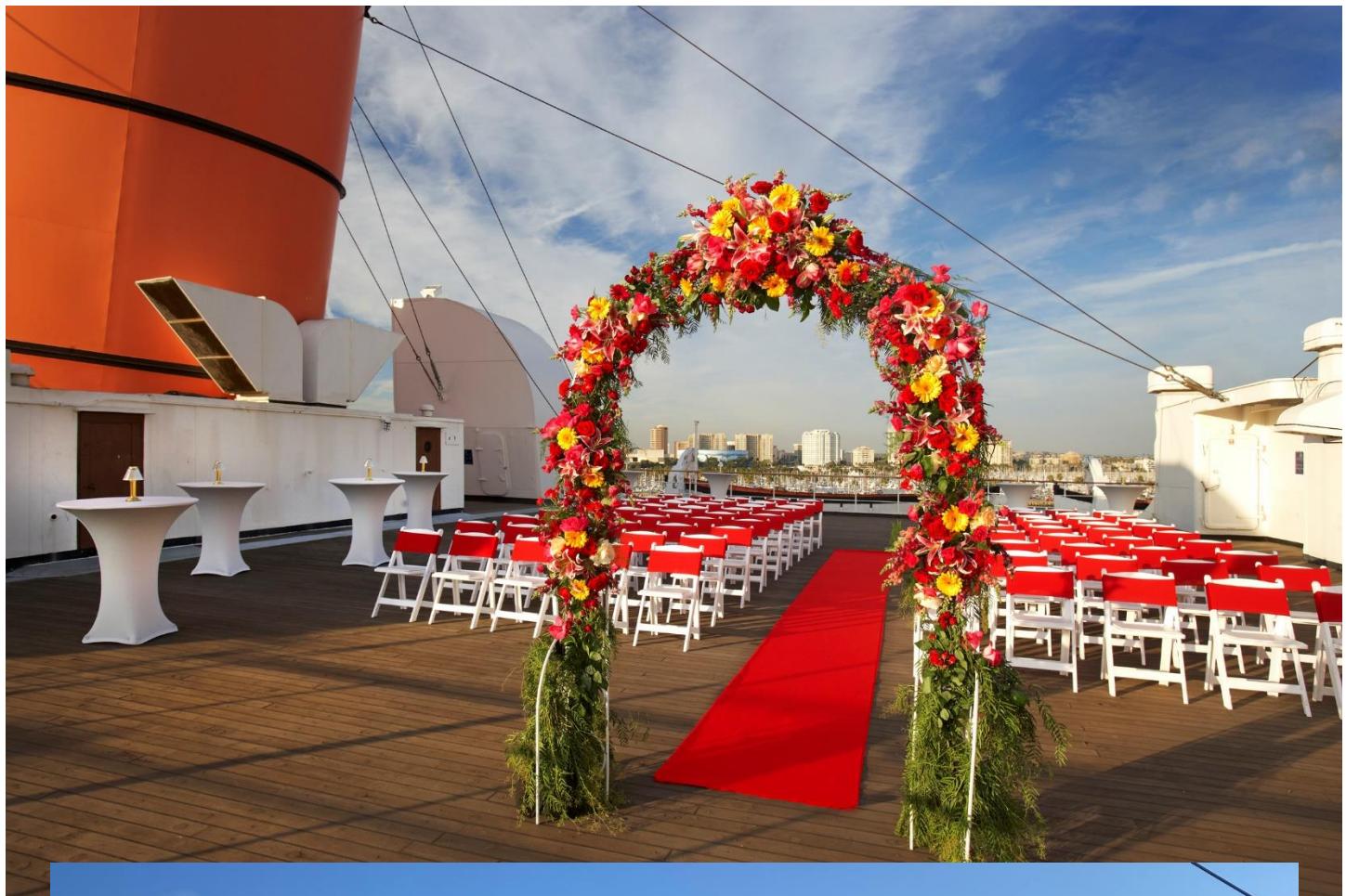
THE CAPSTAN DECK



THE CAPSTAN DECK CAN ACCOMMODATE UP TO 150 GUESTS

LOCATED ON A DECK AFT

THE SPORTS DECK



THE SPORTS DECK CAN ACCOMMODATE UP TO 250 GUESTS

LOCATED ON SPORTS DECK - *STAIR ACCESS ONLY*



WEDDINGS BY

LONG BEACH'S GRAND ICON
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.

CEREMONIES ABOARD THE QUEEN MARY

- sound system with speakers + microphone
- unity ceremony table
- guest book table
- fresh fruit infused water station

INDOOR CEREMONY

- royal wedding chapel | 150 guests

two-hour chapel rental | **2,000**
without reception (2pm) | **3,000**

OUTDOOR CEREMONY

- include: white garden chairs
- long beach vista deck* | 100 people
 - capstan deck | 150 people
 - sports deck* | 250 people

two hour rental | **2,500**

*without reception | **3,500**

INTIMATE CEREMONIES

DO NOT INCLUDE SOUND SYSTEM

well deck - (outdoor) capacity 40 for seated ceremony | **1,500** for two-hour rental

wheelhouse* - (indoor) capacity 25 for standing room only ceremony | **1000** for one-hour rental

- complimentary champagne toast for couple
- complimentary parking for couple
 - *stair access only

OFFICIANT

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.

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

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND APPLICABLE TAXES.

PRICES GUARANTEED 90 DAYS PRIOR TO EVENT DATES. ALL PRICES AND PRODUCT SUBJECT TO CHANGE WITHOUT NOTICE.

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
(minimum spend of \$7,500++ required)
 - complimentary ballroom
 - dance floor
- one bartender/bar for every 100 guests
 - head table or sweetheart table
- banquet round tables, silverware, glassware, plateware
 - table for gifts + cake table
 - service staff with banquet captain
- vegetarian, vegan, gluten free, kids' meals options upon request

ENHANCEMENT

SHIP'S OFFICER MEET & GREET

one hour - **350**

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BUTLER PASSED HORS D' OEUVRES

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

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

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STATIONED DISPLAYS

require a minimum of 25 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

bellwetherr 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

VIENNESE TABLE

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

54

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ACTION STATIONS

can be added during cocktail reception or lunch/dinner reception
require a minimum of 50 guests | all prices listed are per person

chef attendant required 175 per 50 people

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	

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MENU SELECTIONS

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

PLATED SELECTIONS

all prices listed are per person

SALADS

choice of one

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

ENTRÉE

choice of one

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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ENTRÉE 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 yukon gold mashed 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/ VEGAN SELECTIONS

BLACK PEPPER LINGUINE

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

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

VEGETABLES EN CROUTE

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

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

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QUEEN MARY GRAND BUFFET

all prices listed are per person - 25 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

25/30

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

45/50

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

115

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 + choice of salad
italian, garden, spinach, fruit salad

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

bartender fee of 150 per bartender may apply

all prices listed are per bottle

Champagne + Sparkling Wine

QM Pvt. Label (House), Paso Robles | 57

Mumm Sparkling Brut Rose, Napa 62 (special request)

La Marca Prosecco, Italy | 70

Veuve Clicquot Yellow Label Brut, France | 160

J Champagne, Healdsburg | 100

Taittinger Brut LaFrancaise, France | 115

Whites

Stephen Vincent Chardonnay, Sonoma | 42

Sonoma Cutrer Chardonnay, Russian River Valley | 55

Br Cohn Chardonnay, Sonoma Valley | 75

Merryvale Chardonnay, Napa Valley | 90

Pighin Pinot Grigio, Italy | 51

Kung Fu Girl Reisling, Washington State | 40

Hampton Rose, France | 50

Justin Sauvignon Blanc, Central Coast | 48

Wairau River Sauvignon Blanc, New Zealand | 55

Metaphora Sauvignon Blanc, Napa Valley | 101

Cakebread Cellars Chardonnay, Central Valley | 126

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banquet beverage list

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Reds

- Bogle Merlot (house), Clarksburg | 38
- Bogle Cabernet (house), Clarksburg | 38
- Bogle Pinot Noir (house), Clarksburg | 38
- Highway 12 Merlot, Sonoma | 42
- Fetzer Valley Oaks Merlot, Mendocino County | 52
- Bianchi Merlot, Paso Roble | 72
- Skyside Pinot Noir, Sonoma County | 60
- Meiomi Pinot Noir, Acampo | 77
- La Crema Pinot Noir, Russian River Valley | 88
- Josh Cellars Cabernet, Central Valle | 55
- Louis M Martini Cabernet | St. Helena | 80
- Justin Cabernet, Paso Robles | 92
- Cakebread Cellars Cabernet, Central Valley | 135
- Don Miguel Malbec, Sonoma Valley | 64
- Alexander Valley Syrah, Alexander Valley | 72
- Caymus Conundrum Red Blend, Napa Valley | 77
- DeLoach Zinfandel, Russian River Valley | 77

Dessert Wine

- Dows Fine Tawney Port Wine | Spain 125

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beverage, wine + bar list

banquet beverage list

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CAPTAIN (CALL)

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Jose Cuervo Tequila
Grand Marnier Liqueur
Jack Daniels Whiskey
Even Williams Bourbon
Johnny Walker Red
Bailey's Irish Cream

ADMIRAL (PREMIUM)

Titos Vodka
Belvedere Vodka
Tanqueray Gin
Bacardi Rum Light
Patron Silver Tequila
Grand Marnier Liqueur
Buffalo Trace Whiskey
Bulleit Bourbon
Johnny Walker Black

BEER

select up to four
Bud Light
Budweiser
Michelob Ultra
Local Brew IPA
Corona
Modelo
Stella Artois
White Claw
Hard Seltzer (Alcohol)

DRINK TYPE

Call
Premium
House Wine/Glass
Bogle Vineyards-Cabernet,
Chardonnay, Sauvignon Blanc,
Pinot Noir
Beer (Domestic/Imported)
White Claw Hard Seltzer (Alcohol)
Bottled Water
Soft Drink
Red Bull

HOSTED BAR

12
15
12
10/12
8
7
7
7

NO HOST BAR

14
18
14
12/14
8
7
7
7

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beverage, wine + bar list

banquet beverage list

bartender fee of 150 per bartender may apply

all prices listed are per drink

CAPTAIN PACKAGE	PER PERSON	ADMIRAL PACKAGE	PER PERSON
one hour	26	one hour	28
two hours	39	two hours	42
three hours	45	three hours	56
four hours	58	four hours	70
five hours	65	five hours	75

BEER, WINE, & SODA BAR	PER PERSON	SOFT DRINK PACKAGE	30
one hour	24	soft drinks (pepsi product),	
two hours	32	fruit juice, mineral water	
three hours	40	up to (4) hours of continuous service	
four hours	48		
five hours	52		

HOSTED BAR ON CONSUMPTION

client to set dollar amount +
types of beverages included

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SAILING INTO FOREVER

EVENT TIME FRAME

Daytime ceremonies can be scheduled at 10:30am or 11:00am and receptions end by 4:00pm. Evening ceremonies can be scheduled to start at 6:00pm or later and receptions start at 6:30pm and end by 12:00am. If the client requests additional time outside of these time frames, additional fees will apply and must be pre-approved by the Catering Manager.

TABLES + SETUP

Each space includes standard banquet chairs, and 66" rounds up to 10 guests. Floor length polyester linens are provided in white, ivory, or black. Place settings include china, stemware, silverware, and a linen napkin. Tables for cocktails, cake, place cards, gifts, DJ's or photo booth props are also provided with standard linen. A personalized layout will be provided by your Service Manager. If you provide the number of guests for each table, we will set accordingly. You and your contracted vendors will have access to your event space two (2) hours prior to your start time, unless otherwise approved. All items brought into the space must be removed at the conclusion of the event.

FOOD + BEVERAGE

The Queen Mary is the sole purveyor of all food & beverages for on-site events (except wedding cakes) unless otherwise stated in writing. Dietary substitutions are available and can be discussed with your Service Manager. Leftover event food (except for the wedding cake) cannot be taken off-site due to health and safety regulations. Refrigeration is not available for any items provided by clients or vendors.

Plated meals may select a maximum of two (2) main entrees, which will all be priced at highest cost item. Entrée amounts are provided 14 days prior to event. Meal designation or place cards are provided by client.

Hosted Bar at the per person rate are charged based on all guests. Only exceptions are those receiving a children's meal.

Event Spaces require a Food & Beverage minimum. These minimums do not include current taxable service charge and sales tax.

MENU TASTINGS – MINIMUM SPEND OF \$7,500++ REQUIRED

Upon booking, a complimentary menu tasting is available Tuesday through Thursday between the hours of 1:00pm and 3:00pm. We are unable to schedule weekend or December tastings due to events. Your tasting will consist of your selection of two (2) hors d' oeuvres, two (2) salad courses & three (3) entrees.

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DEPOSIT + PAYMENTS

To secure your event, a non-refundable and non-transferable 25% deposit of the Food & Beverage minimum (plus service charge + current sales tax) for the space and any ceremony rental. Three (3) additional payments of the same amount will be taken through the planning process, unless time constraints require larger deposits. Full payment of the estimated charges is due fourteen (14) days in advance. All deposits are non-refundable or transferable. Payments may be made by credit/debit card, cash, cashiers check, or personal check (more than 30 days before event).

WEDDING COORDINATORS

The Queen Mary does not provide a Wedding Coordinator. As a recommendation, all wedding ceremonies & receptions hosted should secure a certified wedding day coordinator. Please see "Deckhands of Love" section for more information on coordinator duties.

WEDDING REHEARSALS

A complimentary 60-minute wedding rehearsal are available on Thursdays, unless otherwise approved. Rehearsal dates and times can be scheduled (30) days out. Please note that rehearsal dates and times are not guaranteed and must not impact other events taking place at the ship. If your specific ceremony site is not available on your requested day and time, we will plan for your rehearsal to take place in an alternate location or at an alternate time on that day. Your wedding coordinator will be responsible for overseeing and conducting the wedding rehearsal.

DECORATIONS

No decorations that tape, glue, tack, or otherwise adhere to any surface in rooms. No open flame will be permitted. No confetti, glitter, fog machines, haze, dry ice, or fireworks allowed. Ceremonies throwing petals must use real petals on the outside decks, and artificial petals inside the Wedding Chapel or ballroom.

Heaters on outside decks must be pre-approved by the Long Beach Fire Department and rented from a preferred vendor.

PARKING

We are happy to offer discounted event parking rates at \$12 per vehicle. You may choose to host this charge or allow your guests to pay individually.

HOTEL ROOM + ACCOMMODATIONS - MINIMUM SPEND OF \$7,500 REQUIRED

The Queen Mary will provide a complimentary Deluxe King Harbor view with the use of the Wedding Reception package and main entrée selection. Check in time is 4:00pm and check out time is 11:00am. We recommend securing your room the evening prior at the hotel rate, for additional time to prepare for your day.

Room Blocks can be secured with a minimum of 10 rooms on one given night. Please let your Sales or Service Manager know if you are interested in securing a room block with special rates.

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ACCESSIBILITY

The Queen Mary is in compliance with the American Disabilities Act (ADA) to the maximum extent feasible for a qualified historic facility. Please note that there is no elevator or handicap access to the Vista Deck, Verandah, Wheelhouse or Sports Deck sites.

SMOKING

The Queen Mary is a smoke free facility and no smoking, vaping, or e-cigs are allowed in any banquet rooms, exhibit areas, bars, restaurants, lobbies, hotel rooms or outdoor decks.

DECKHANDS OF LOVE

SALES MANAGER:

Your initial contact on this adventure. Provide a personalized tour of the Queen Mary to show you the banquet facilities we have to offer. Establish event, food and beverage minimums fees. Customize a wedding estimate fit for you. Answer any questions prior to booking and secure space and draw up event booking contract. Recommend special event professionals to provide, music, floral and photography.

SERVICE MANAGER:

Act as a consultant for all food and beverage selections. Detail your banquet event order and wedding outlining all of your event specifics and ensure that it is communicated flawlessly to the hotel operational team. Create an estimate of charges outlining your financial commitments. Meet and greet the bride and groom. Oversee the ceremony and reception room setup, food preparations and other hotel operations. Ensure a seamless transition to the hotel's banquet manager/captain. On the day of the event, our banquet manager/captain along with his/her assistants will coordinate each detail that has been communicated through your Service Manager, who will review your banquet checks for accuracy prior to the completion of the final bill.

BANQUET CAPTAIN:

Check setup of ceremony and ballroom area according to the banquet event order contract. Review schedule of events with the DJ, photographer and videographer, etc. Check pathways to reception area and ballroom for cleanliness. Ensure all food & beverage service meets the agreed banquet event order. Oversees banquet personnel servers/houseman/bartenders to ensure excellent service is provided. Present final banquet check to bride and groom or designated contact

WEDDING COORDINATOR:

(highly recommended, referrals available)

Coordinate wedding rehearsal. Line up the bridal party for the ceremony. Review schedule of events with the DJ, photographer, videographer, and hotel banquet manager/captain. Alphabetize and set out place cards. Set out programs, party favors, cake knife and server, toasting glasses, cameras, etc. Line up bridal party for introductions. Coordinate bouquet and garter toss and/or all activities related to reception event. Coordinate with all outside vendors the hotel does not provide. Assist taking gifts, reception items, flowers, etc., to guest room or car. Liaison between hotel and the bride and groom regarding details of the event.

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND APPLICABLE TAXES.

PRICES GUARANTEED 90 DAYS PRIOR TO EVENT DATES. ALL PRICES AND PRODUCT SUBJECT TO CHANGE WITHOUT NOTICE.

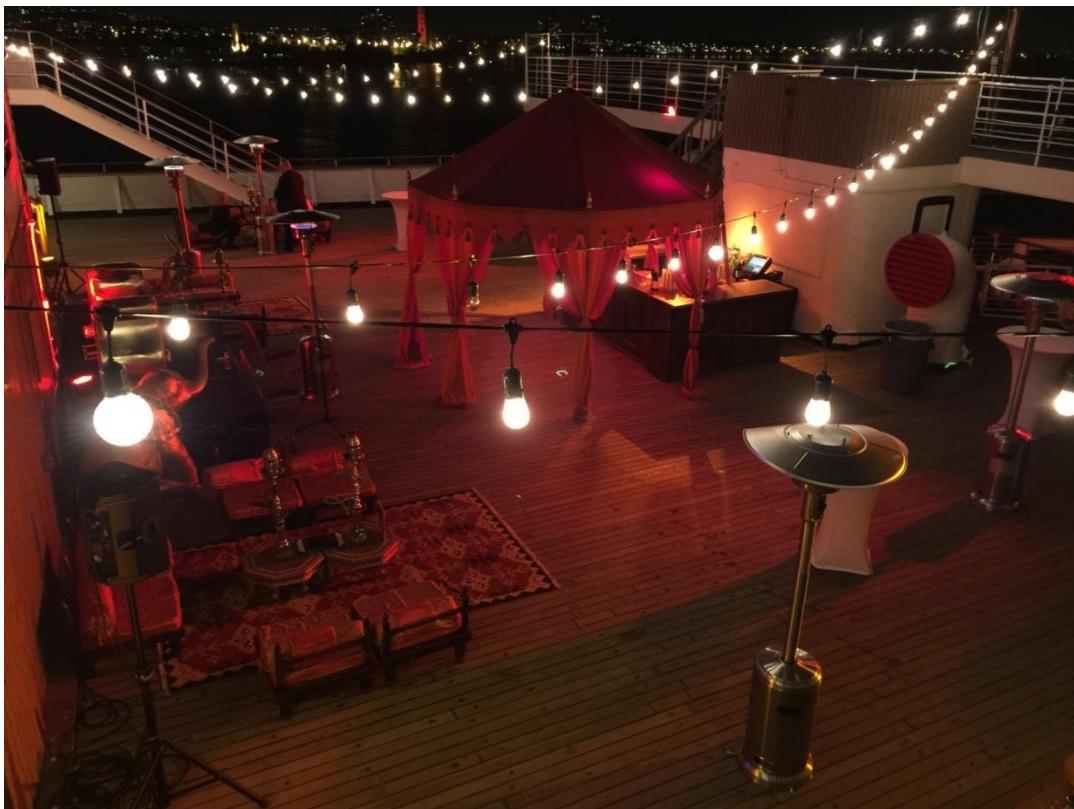
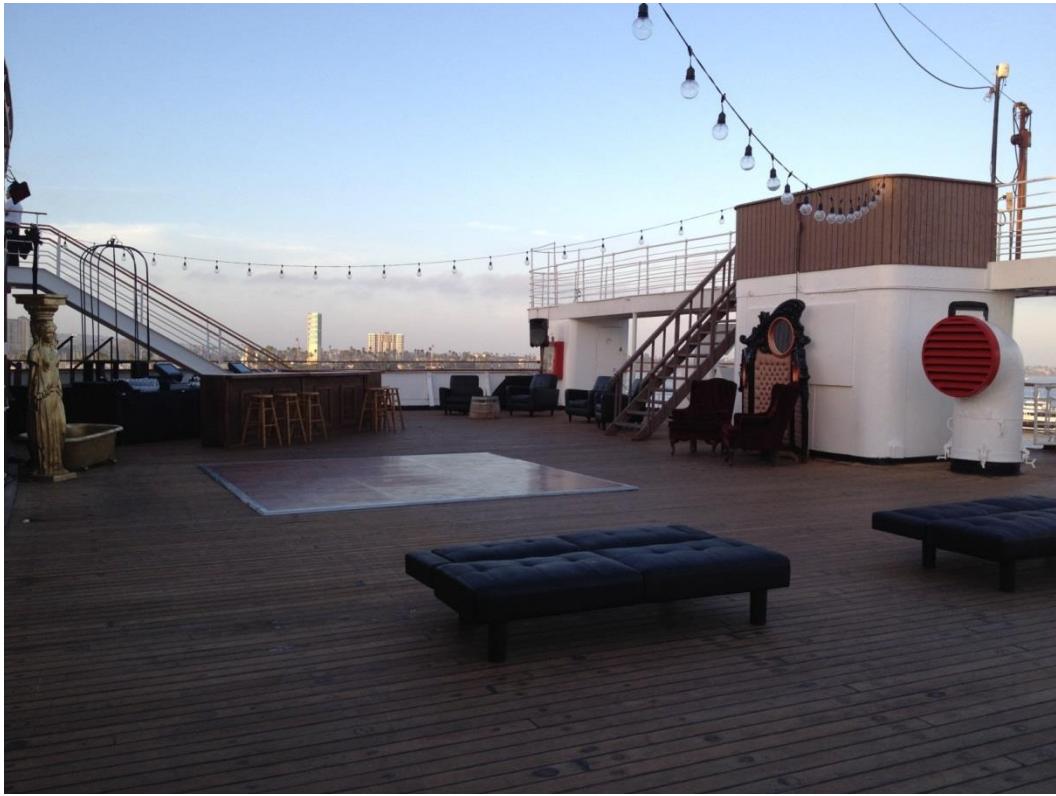
The Britannia Salon & Deck

Location: M Deck ~ Size: 7,500 sq ft ~ Capacity: 500 (450 with dancing)

Form and function unite in this elegant salon, which was once the Queen Mary's second-class lounge. Elegant and distinct, the Britannia Salon is where grand events come to life. Original artwork adorn the walls, which are covered in luxurious leather and lined with exotic woods from all over the globe. Complete with a parquet dance floor and stage, the Britannia Salon is situated at the stern of the ship and opens onto a private deck where guests can enjoy the fresh ocean air and panoramic views of downtown Long Beach.





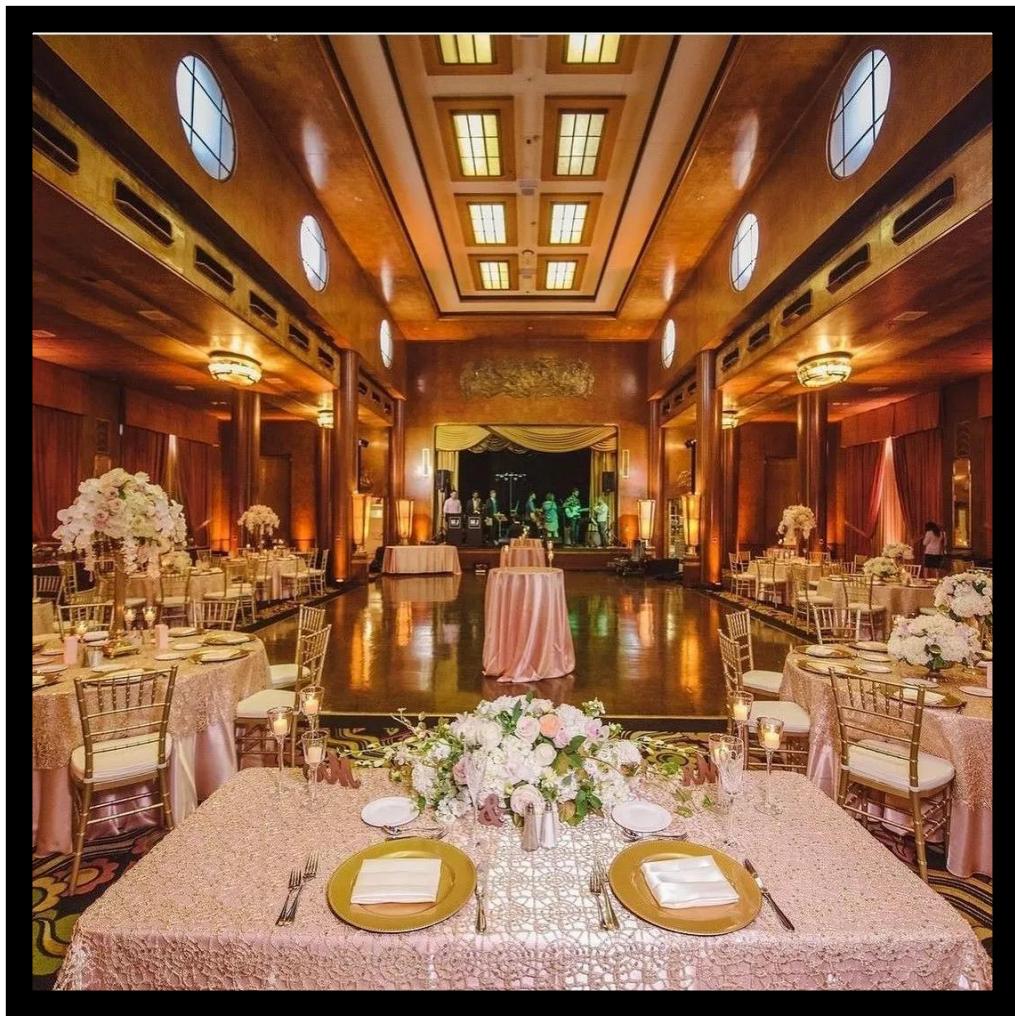


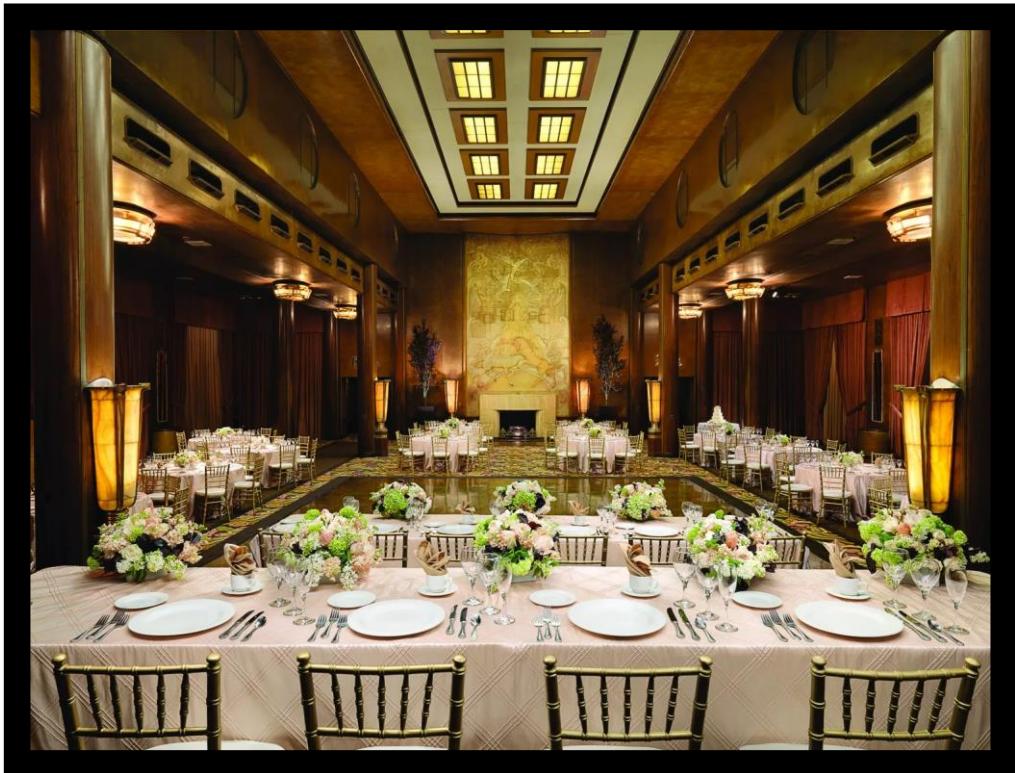
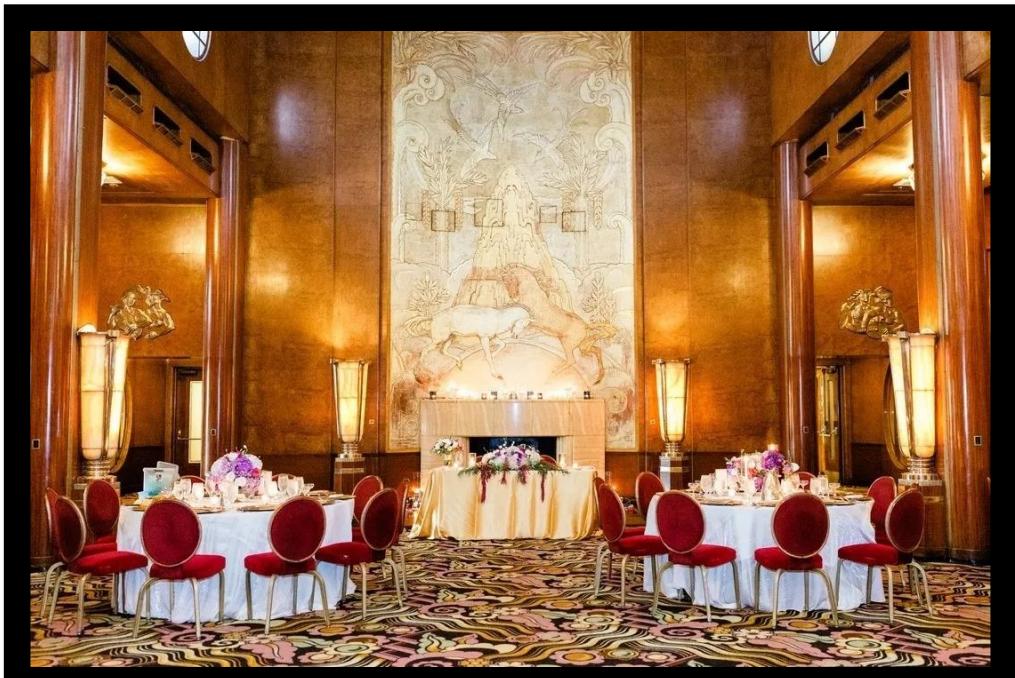
Standard Chairs are Burgundy as seen in photo 2. Deck Set up shown are upgrades brought in by clients.

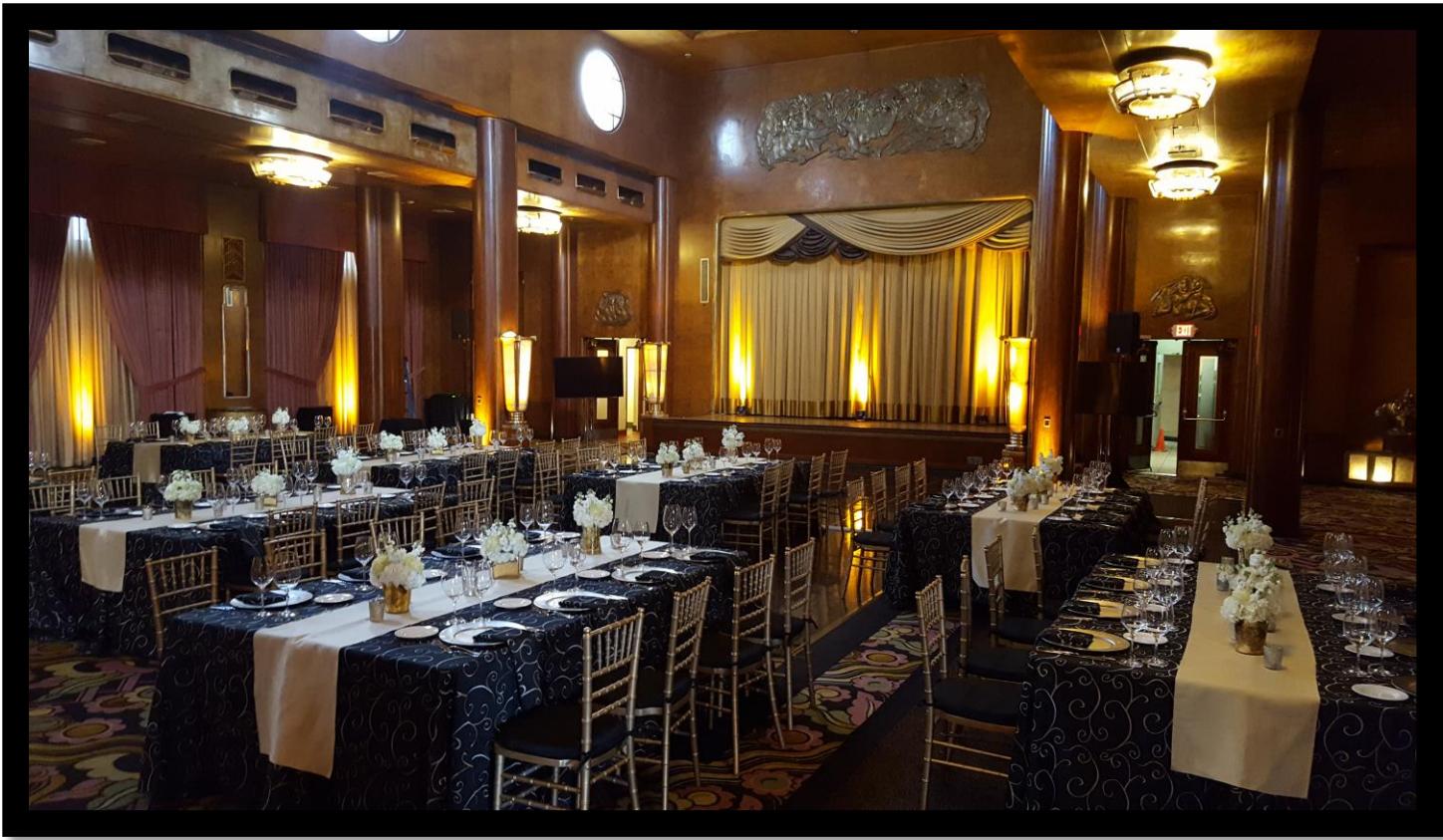
The Queen's Salon

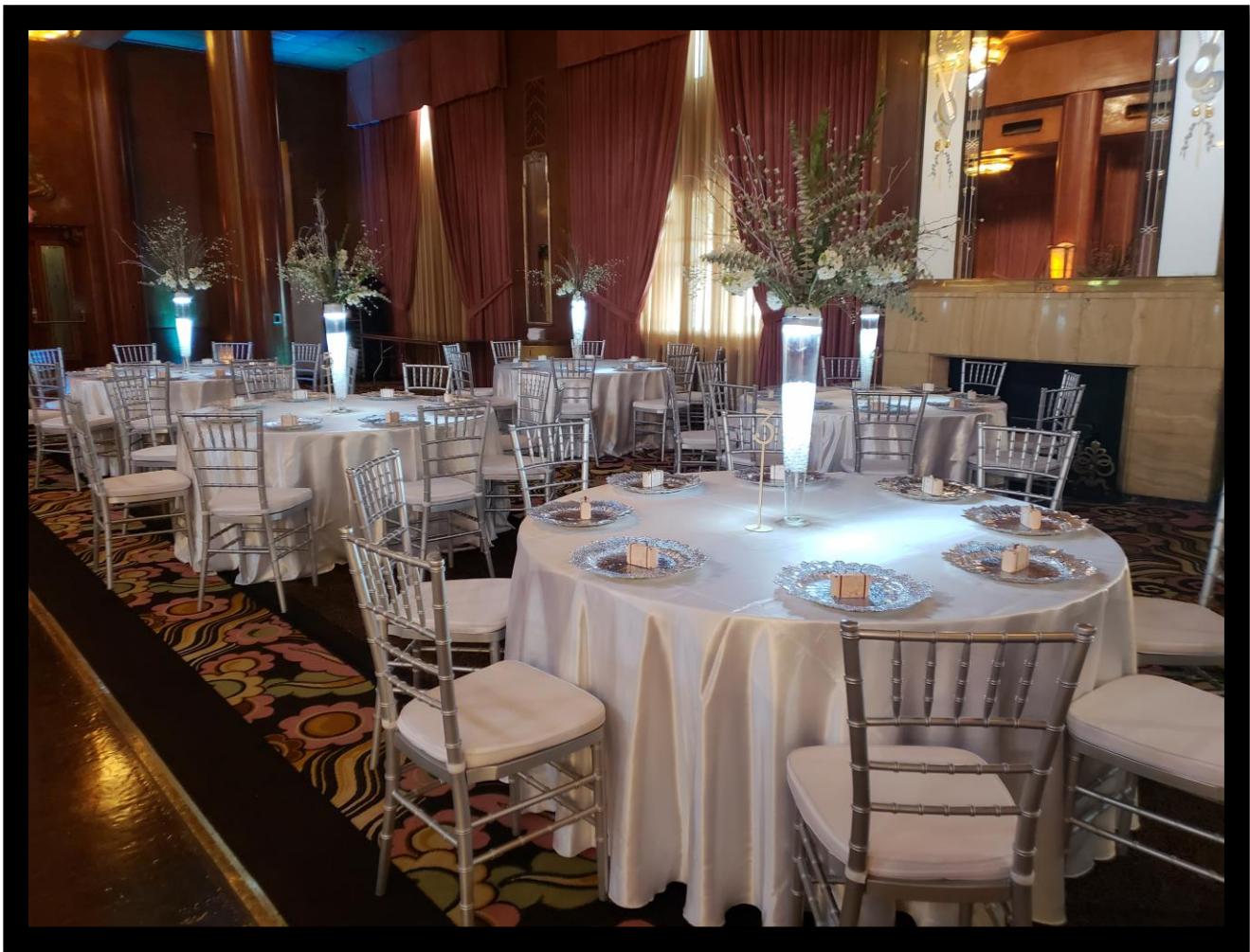
Location: Promenade Deck ~ **Size:** 4,600 sq ft ~ **Capacity:** 360 (300 with dancing)

Fit for a King, the Grand Salon's stylish Art Deco décor, wide-open space and high ceilings, are perfect for large-scale events or celebrations. Originally the first-class dining room, the Grand Salon epitomizes the elegance and class, which the Queen Mary is known for. For events that require truly regal surroundings, it does not get more sophisticated than the Grand Salon.





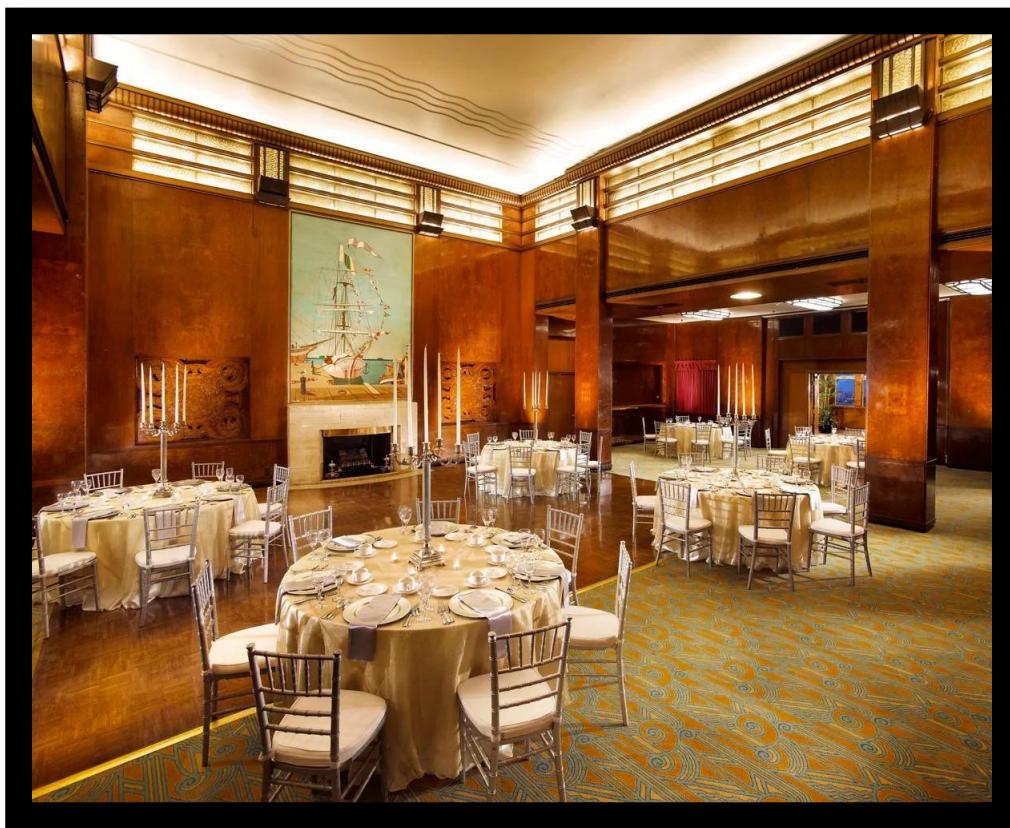


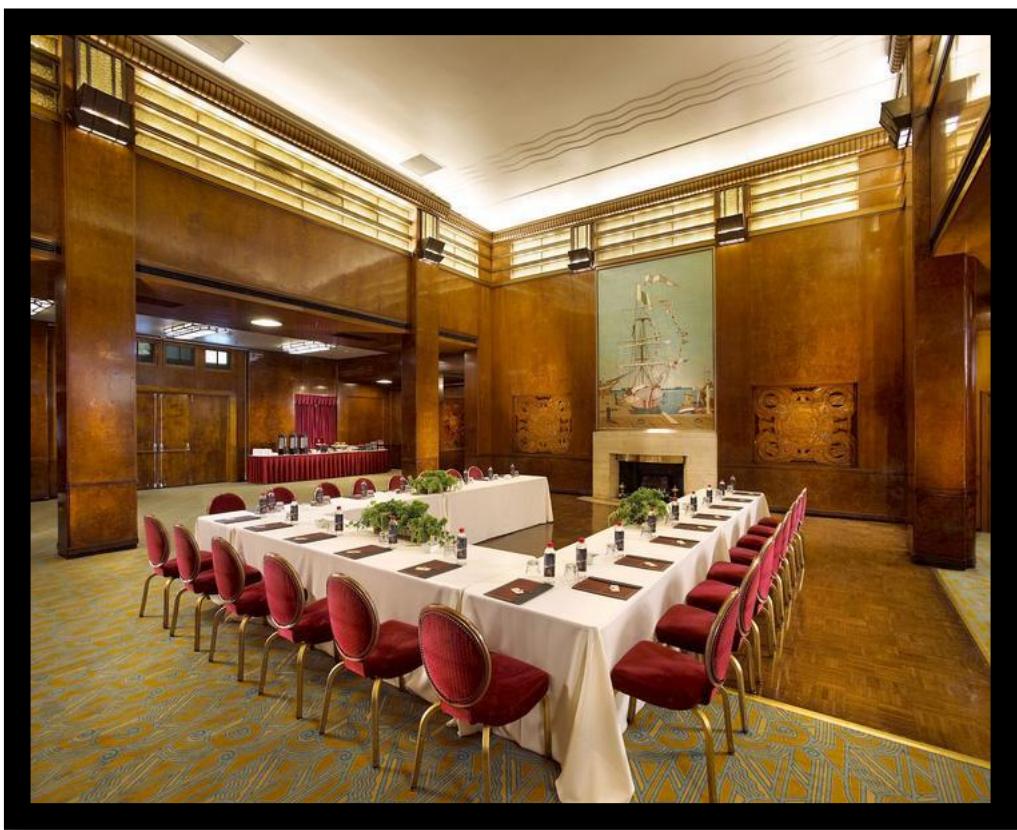


The Royal Salon & King's View

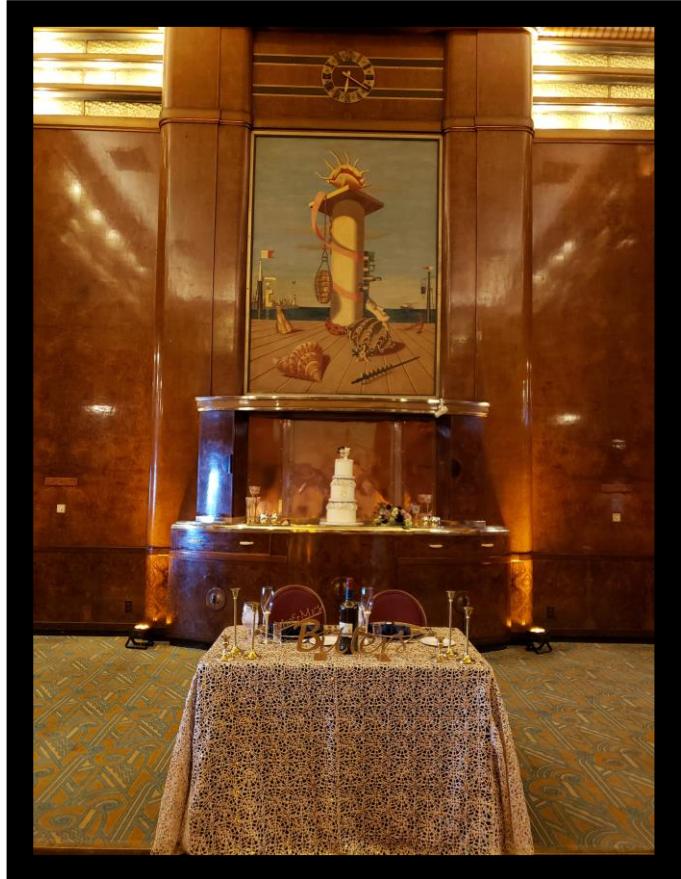
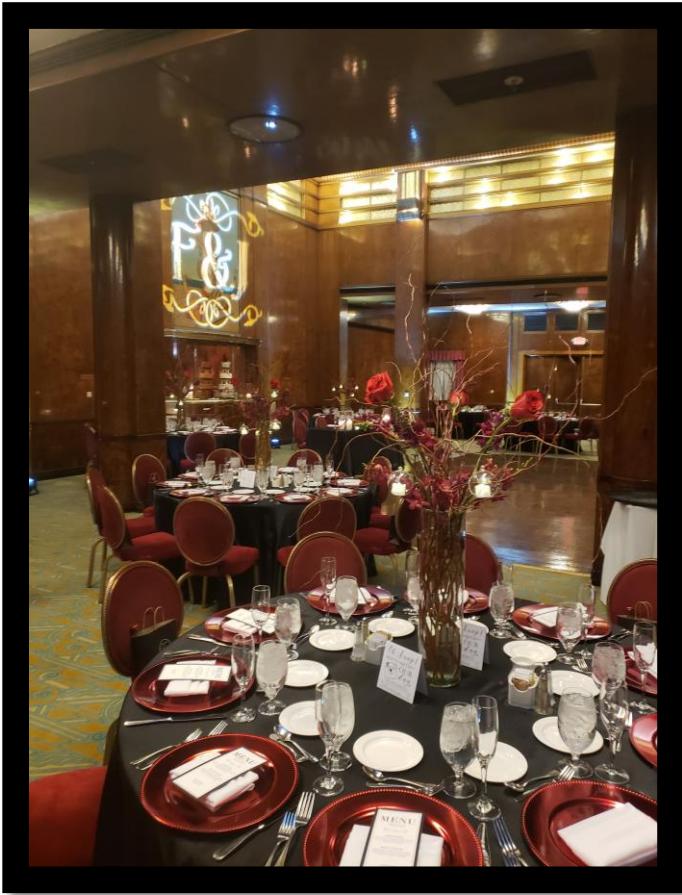
Location: Promenade Deck ~ **Size:** 3,436 sq ft ~ **Capacity:** 200 (150 with dancing)

Formerly the first-class Smoking Lounge, the Royal Salon is steeped in history and tradition. A favorite of British monarchs and American politicians alike, the Royal Salon exudes an air of sophistication not found in other meeting rooms. Well-appointed with original artwork from the ship's ocean liner days, the Royal Salon is attached to the King's Room, which offers majestic views in a stately setting.



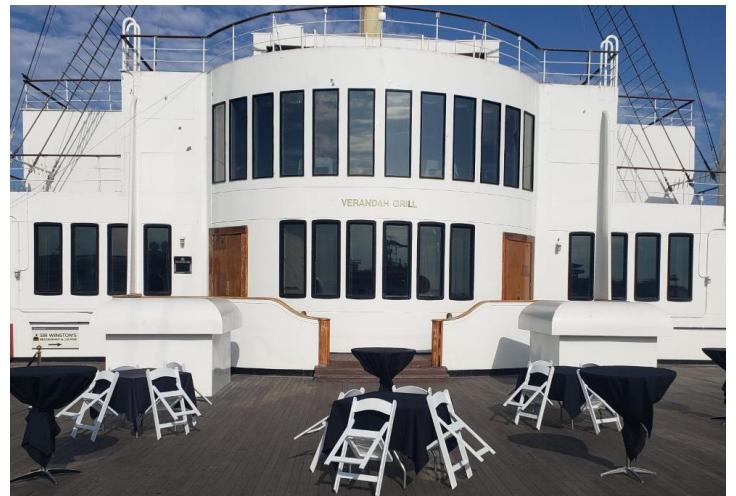








VERANDAH GRILL



- LOCATED ON SUN DECK (ABOVE PROM DECK)
- ORIGINALLY A NIGHTCLUB
- WW2 OFFICERS QUARTERS
- ARTIST HAD TO REPAIN MURAL DUE TO OFFICERS STICKING PINS IN WALL TO HOLD UP MAPS, ETC.
- VERANDAH GRILL CAN ACCOMMODATE UP TO 140 GUESTS