

Capstone Wedding Package

Reception

One Hour of Hosted Bar Service (House Brands)
Citrus Cooler Punch
Sliced Fresh Fruit with Domestic and Imported Cheeses
Grilled Vegetable Antipasto Display

Choice of Three Hors' D oeuvres
Portobello Mushroom Puffs, Asparagus Spears in Phyllo,
Breaded Artichoke Hearts Stuffed with Parmesan Cheese,
Hot Crab Dip with French Bread Toasts, Spanikopita

First Course

Mixed Greens, Ripe Tomato Wedges, Sliced Cucumber, Red Onion, Kalamata Olives,
Pepperoncini, and Feta Cheese with a Greek Vinaigrette

Second Course

(Select one of the following)

Grilled Chicken & Shrimp with Soy-Lime Sauce
Sea Bass with Polenta and Roasted Red Bell Peppers
Herbed Lamb Chops with Sauce Pinot Noir
Filet Mignon with Merlot Sauce
Chef's Choice of Accompaniments

Third Course

(Select one of the following)

Key Lime White Chocolate Brulée
Hazelnut Cappuccino Cake
Torta Tiramisu with Kahlua
Strawberry Amarelot Torte
Champagne Toast

Two Bottles of our House Wine per Table
Complimentary Junior Suite for the night of the Wedding

For pricing please contact our
Sales & Catering Manager at 205 343-1114.
Customized menus are available
for more information please call

Hotel Capstone
Tuscaloosa, AL 35401
Tel: 205 752-3200, Fax: 205 759-9314