



HOTEL CAPSTONE

320 Paul W Bryant Drive ♦Tuscaloosa ♦AL 35401 205.752.3200

♦www.HotelCapstone.com (2016)



Reception Menu

Please call our Sales & Catering Office for a complete banquet menu, 205.343.1105



HOTEL CAPSTONE

2016

Reception



Cold Hors d'Oeuvres

Assorted Gourmet Canapés

Tomato Pesto	\$1.25
Cucumber	\$1.25
BLT	\$1.50
Shrimp Salad	\$2.00
Smoked Salmon	\$2.25

Bruschetta \$1.25

Assorted Tea Sandwiches \$1.75

Assorted Deli Sandwiches and Wraps \$2.25

Pastry Shells filled with Shrimp, Chicken,
or Seafood Salad \$1.75

Stuffed Tomatoes with Herb Goat Cheese \$1.75

Fruit Kabobs with Sweet Cream Dip \$2.25

Cold Dips

Cucumber Spread, Hummus, Roasted Corn and Bean Salsa,
or Olive Tapenade with Toast Points, Pita Chips, Bagel Chips,
Crostinis, or Tortilla Chips

\$1.25

All Food and Beverage items are subject to 22% taxable service charge and 9% sales tax. Prices are subject to change without notice.



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HotHorsd'Oeuvres

Barbeque, Swedish, or Italian Meatballs	\$1.25
Sausage or Spinach Stuffed Mushroom Caps	\$1.50
Spanakopita	\$1.75
Egg Rolls with Sweet Chili Sauce	\$1.75
Fried Mozzarella	\$1.75
Chicken Wings	
Choice of Barbeque, Teriyaki, or Southern Fried	\$2.00
Assorted Petite Quiche	\$2.00
Ham and Swiss Slider	\$2.25
Chicken Kabobs with Onions and Peppers	\$2.25
Mini Beef Wellingtons	\$2.25
Crab Stuffed Mushroom Caps	\$2.25
Sliders: Beef Brisket, Pulled Pork, or Hamburgers with Condiments	\$2.25

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Southern Fried, Grilled, or Cajun Chicken Fingers
with Assorted Dipping Sauces

\$2.50

Mini Cordon Bleu

\$2.50

Shrimp Wonton w/Thai peanut sauce

\$2.50

Shrimp and Andouille Sausage Skewers,
Teriyaki Scallop Skewers, or
Scallops wrapped in Bacon

\$2.75

Mini Gulf Crab Cake with Remoulade

\$3.25

Hot Dips

Spinach and Artichoke Dip
with Tortilla Chips

\$1.85

Roasted Tomato and Green Chile Dip

\$1.85

Hot Bacon Swiss Dip

\$1.85

Seafood Queso Dip

\$2.25

All dips comes with the choice of Crostini, Bagel Chips,
Tortilla Chips, Pita Chips, Toast Points, or Butter Crackers

Specialty Stations

Nacho Station

Seasoned Ground Beef, Tortilla Chips, Fresh Salsa, Sour Cream,
Shredded Cheese, Queso, and Guacamole

\$7.95

Fajita Station

Grilled Peppers and Onions, Roasted Corn and Black Bean Salsa,
Shredded Cheese, Tomatoes, Lettuce, Flour Tortilla, Sour Cream,
and Guacamole

Chicken

\$5.95

Steak

\$6.95

Shrimp

\$8.95

Combination of Chicken and Steak

\$7.25

Combination of Chicken, Steak and Shrimp

\$9.95

Mashed Potato Station

Mashed Potatoes with a Selection of Toppings to Include:
Shredded Cheese, Scallions, Crumbled Bacon, and Sour Cream.
May substitute for a Sweet Potato Station with a Selection of Toppings
to Include: Butter, Brown Sugar, Cinnamon, Candied Pecans,
and Mini Marshmallows

\$7.95

Antipasto Station

Assorted Cold Cuts, Grilled Vegetables, Assorted Cheeses,
Pickles, Sun-Dried Tomatoes, Marinated Artichoke Hearts, Olives and
Crusty Baguette

\$12.95

Low Country Shrimp and Grit Station

Sautéed Shrimp in a Mildly Spiced Sauce served over
a Cajun Grits Cake

\$13.95

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Carving Stations

Roasted Turkey Roasted Whole Turkey and Served with Cranberry Relish or Whole Grain Mustard Mayonnaise and Freshly Baked French Rolls (serves 50 guests)	\$150.00
Roasted Pork Loin Creole Mustard and Herb-Crusted with Sweet Mustard and Freshly Baked French Rolls (Serves 40 guests)	\$150.00
Honey-Glazed Ham With condiments and Rolls (serves 50 guests)	\$150.00
Roasted Tenderloin of Beef Black Pepper Crust, Seared and Roasted Served with Creamy Horseradish, Spicy Creole Mustard, and Freshly Baked French Rolls (Serves approximately 20 guests)	\$275.00
Top Round of Beef Herb Mayonnaise, Creamy Horseradish, Dijon Mustard and Assorted Freshly Baked Rolls (Serves 75 guests)	\$275.00
Steamship Round of Beef Standing Steamship Round with Horseradish Cream, Aioli, and Creole Mustard Assorted Freshly Baked Rolls (Serves 150 guests)	\$495.00

A \$100.00 Attendant Fee will be applied to each Specialty Station. Stations are designed to complement receptions not to serve as stand-alone buffets.

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Reception



Dessert Stations and Displays

Delight

Assortments of Ice Cream, Caramel Topping, Fudge Topping, Nuts, Oreo Crumbles, Strawberries, Crushed Pineapple, and Whipped Cream

\$8.95

Decadent

Flowing Fountains of Milk Chocolate served with Strawberries, Pound Cake, Marshmallows, Rice Crispy Treats, Angel Food Cake, Pretzels, and Granny Smith Apples

\$7.95

Dessert Bar Display

Mini Cheesecakes, Lemon Bars, Brownies, Blondies, and Snickers Bars

\$4.00

Mini Cupcake Display

\$2.50

Chocolate Covered Strawberries (Seasonal)

Market Price

Fruit and Vegetable Displays

Fresh Vegetable Crudité with Ranch Dressing

\$3.25

Assorted Seasonal Fruit with Domestic Cheeses

\$4.95

Assorted Seasonal Fruit with Imported Cheeses

\$6.95



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BarService



CanyonRoadWines

White

Chardonnay

Medium bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

PinotGrigio

Medium bodied wine with hints of green apple, citrus, white peach and floralblossom.

Sauvignon Blanc

Light to medium bodied wine with hints of ripe citrus, melon, and a refreshing crisp finish.

White Zinfandel

Light bodied with hints of strawberry, cherryand watermelonflavors.

\$16.00 per bottle

Red

Cabernet

Medium bodied wine with rich and flavorful hints of ripe raspberryandvelvety smoothfinish.

Merlot

Soft and elegant, this wine has deep flavors of rich cherries,blackberries, followed by hints of vanilla andspice.

PinotNoir

Rich fruit cherry flavors, soft tannins, a medium body, and a smooth velvetyfinish.

\$18.00 per bottle

Sparkling

Korbel Brut is crisp and light-tasting with a balanced medium-dryfinish.

\$24.95 per bottle

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BarService

WhiteorredHouseWine

\$5.00 per glass

DomesticBeer

Bud Light
Miller Lite
Coors Light
Budweiser

\$3.00 per bottle

ImportedBeer

Corona
Heineken
Warsteiner

\$4.00 per bottle

HouseDrinks

Vodka
Gin
Rum
Tequila
Whiskey
Scotch
Amaretto
PeachSchnapps

\$4.00 per drink

PremiumMixedDrinks

Gin: TanquerayGin
Vodka: Absolute
Rum: Bacardi
Bourbon: Jim Beam
Whiskey: JackDaniels
Tequila: Jose Cuervo
Scotch: Dewar's
Amaretto
PeachSchnapps

\$5.00 per drink

SuperPremiumMixedDrinks

Gin: Bombay Sapphire
Vodka: Grey Goose
Bourbon: Makers Mark
Whiskey: Crown Royal
Scotch: Johnny WalkerRed
Tequila: 1800
Amaretto: Disaronno
Hennessy V.S.O.P.

\$6.00 per drink

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BarService

BarOptions

Cash Bar

Drinks purchased on an individual basis by each guest.
\$75.00 Bartender Fee

Consumption Bar

Drinks paid for by the Group, based on amount consumed.
\$75.00 Bartender Fee

Bar with Drink Tickets

Drinks paid for by the Group, based on pre-purchased amount of drink tickets.
\$75.00 Bartender Fee

Pre-Purchased Bar

Drinks paid for by the Group, based on pre-purchased amount of Liquor, Beer, Wine and/or Champagne.
\$75.00 Bartender Fee

All pre-purchased amounts are non-refundable regardless of consumption.

Bar Service Fees

Bartender Fee: \$75.00 per bartender.

Security Officers will be billed per hour with a four hour minimum if required and will be booked through your venue.

Hotel Capstone Bar Service Disclaimer

Hotel Capstone reserves the right to adjust the pricing. All prices are subject to change.

The number of Bartenders needed will be at the discretion of Hotel Capstone.

All bar service prices and fees are subject to tax and gratuity.

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HOTEL CAPSTONE

A LaCarte

2016



Stations

Smoothie Station	\$4.50
Ice Cream Station with Assorted Ice Cream and Toppings	\$5.95

Beverages

Assorted Soft Drinks or Bottled Water	\$2.50
Whole or Low-Fat Milk	\$1.50
Assorted Juices	\$3.00
Lemonade, Raspberry Lemonade, Coconut or Fruit Punch	\$26.00 per gallon
Iced Tea	\$26.00 per gallon
Coffee (Serves 16 Cups)	\$36.00 per gallon
Coffee (Serves 8 Cups)	\$18.00 per 1/2 gallon

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