



HOTEL CAPSTONE

320 Paul W Bryant Drive ♦ Tuscaloosa ♦ AL 35401

205.752.3200 ♦ www.HotelCapstone.com (2016)R



Reception Menu

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



HOTEL CAPSTONE

Reception



Cold Hors d' Oeuvres

Assorted Gourmet Canapés

Tomato Pesto
Cucumber
BLT
Shrimp Salad
Smoked Salmon

Bruschetta

Assorted Tea Sandwiches

Assorted Deli Sandwiches and Wraps

Pastry Shells filled with Shrimp, Chicken,
or Seafood Salad

Stuffed Tomatoes with Herb Goat Cheese

Fruit Kabobs with Sweet Cream Dip

Cold Dips

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

All Food and Beverage items are subject to 22% taxable service charge and 9% sales tax.
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HOTEL CAPSTONE

Reception



Hot Hors d'Oeuvres

Barbeque, Swedish, or Italian Meatballs

Sausage or Spinach Stuffed Mushroom Caps

Spanakopita

Egg Rolls with Sweet Chili Sauce

Fried Mozzarella

Chicken Wings

Choice of Barbeque, Teriyaki, or Southern Fried

Assorted Petite Quiche

Ham and Swiss Slider

Chicken Kabobs with Onions and Peppers

Mini Beef Wellingtons

Crab Stuffed Mushroom Caps

Sliders: Beef Brisket, Pulled Pork, or
Hamburgers with Condiments

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

Mini Cordon Bleu

Shrimp Wonton w/Thai peanut sauce

Shrimp and Andouille Sausage Skewers,
Teriyaki Scallop Skewers, or

Scallops wrapped in Bacon

Mini Gulf Crab Cake with Remoulade

Hot Dips

Spinach and Artichoke Dip
with Tortilla Chips

Roasted Tomato and Green Chile Dip

Hot Bacon Swiss Dip

Seafood Queso Dip

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

Fajita Station

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

Chicken

Steak

Shrimp

Combination of Chicken and Steak

Combination of Chicken, Steak and Shrimp

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

Antipasto Station

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

Low Country Shrimp and Grit Station

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

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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)

Roasted Pork Loin

Creole Mustard and Herb-Crusted with Sweet Mustard and Freshly Baked French Rolls (Serves 40 guests)

Honey-Glazed Ham

With condiments and Rolls (serves 50 guests)

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)

Top Round of Beef

Herb Mayonnaise, Creamy Horseradish, Dijon Mustard and Assorted Freshly Baked Rolls (Serves 75 guests)

Steamship Round of Beef

Standing Steamship Round with Horseradish Cream, Aioli, and Creole Mustard Assorted Freshly Baked Rolls (Serves 150 guests)

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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Dessert Stations and Displays

Delight

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

Decadent

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

Dessert Bar Display

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

Mini Cupcake Display

Chocolate Covered Strawberries (Seasonal)

Fruit and Vegetable Displays

Fresh Vegetable Crudités with Ranch Dressing

Assorted Seasonal Fruit with Domestic Cheeses

Assorted Seasonal Fruit with Imported Cheeses



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Bar Service



Premium Tier Wines

White

Chardonnay

Medium bodied wine with notes of crisp apple and ripe citrus fruit with a hint of oaky tones.

Pinot Grigio

Medium bodied wine with hints of melon, citrus, white peach and floral blossom.

Red

Cabernet

Medium bodied wine with rich and flavorful hints of ripe berry and velvety smooth finish.

Pinot Noir

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

Sparkling

Crystallino is a extra dry brut with a light citrus undertone.

Other varietals are available upon request

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Bar Service

White or Red Premium Wine

Domestic Beer

Bud Light
Budweiser

Upon Request:
Coors Light
Miller Lite
Michelob
Ultra

Imported Beer

Corona
Stella

Upon Request:
Heineken
Gluten Free
Yuengling

Premium Mixed Drinks

Gin: Tanqueray Gin
Vodka: Absolute
Whiskey: Jack Daniels
Tequila: Jose Cuervo

Upon Request:
Light Rum, Dark Rum,
Scotch, and Bourbon

Super Premium Mixed Drinks

Gin: Bombay Sapphire
Vodka: Grey Goose
Whiskey: Crown Royal
Tequila: 1800 Gold

Upon Request:
Rum, Bourbon, Scotch,
and Cognac

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Bar Service

Bar Options

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 a 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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A La Carte



Stations

Smoothie Station

Ice Cream Station with Assorted Ice Cream
and Toppings

Beverages

Assorted Soft Drinks or Bottled Water

Whole or Low-Fat Milk

Assorted Juices

Lemonade, Raspberry Lemonade,
Coconut or Fruit Punch

Iced Tea

Coffee
(Serves 16 Cups)

Coffee
(Serves 8 Cups)

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