

WEEKEND ROOM FEES

For Dinner Parties of:

Over 80	No Fee	71 to 80	\$500.00
61 to 70	\$1000.00	51 to 60	\$1500.00
41 to 50	\$1750.00	Under 40	\$2000.00

For Cocktail Parties of:

Over 80	\$1500.00	50 to 80	\$2000.00
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BUSINESS MEETING

✴	Room Fee	\$250.00	✴
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All functions are subject to a \$50.00 Bartender Fee.

All Banquets and Cocktail parties are scheduled for six hours. Functions exceeding six hours will be billed at a rate of \$100.00 per additional hour or any part thereof.

DEPOSITS

A contract must be signed and a deposit is required to hold the reserved space. Your deposit will secure your reservation. The deposit amount will be deducted from your final dining check. Deposits are not refundable.

CORKAGE AND DESSERT FEES

Banquet guests may bring their own wine, champagne or dessert, if desired. All wine and champagne brought into Cap's will be opened and served by our staff for a fee of \$10.00 per bottle. When desserts are brought in, Cap's will cut and serve for a charge of \$1.00 per guest.

PAYMENT INFORMATION

All major credit cards are honored. Checks are not accepted. Payment in full is due at the completion of the event. Any additional charges incurred during the function must also be paid at the completion of the event.

NUMBER OF GUESTS

An estimation of the number of guests must be made as soon as determined, or no less than 7 days in advance. Please be accurate with your guest count as we will prepare for that number. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. If the guarantee is not given 7 days in advance, Cap's will consider the last estimated number the guarantee and will charge accordingly.

CONFETTI

We ask that no confetti be used during your event.

PERSONAL ITEMS

Cap's Oak Street Bar & Grill cannot be responsible for lost or stolen articles.

BANQUET DINNER ENTREES

*All entrees include:
Salad, Fresh Bread and Butter, Fresh Vegetables in Season
Accompaniment, Freshly Brewed Coffee or Hot Tea and Dessert*

SALADS

(Select one)

- Mixed Greens with Italian Dressing
- Caesar Salad or Greek Salad

ACCOMPANIMENTS

(Select one)

- Garlic Mashed Potatoes
- Anna Potatoes
- Fettuccini with Herb Butter
- Rice Pilaf

DESSERTS

(Select one)

- Chocolate Mousse Cake
- Carrot Cake
- Chocolate Cake
- Cheesecake

ENTRÉES

(Choice of Two Entrées per Banquet)

Roast Prime Rib of Beef	\$28.00
Roasted New York Steak	\$29.00
Pot Roast	\$24.00
London Broil	\$24.00
Broiled Halibut	\$27.00
Baked Salmon	\$27.00
Baked Stuffed Salmon	\$29.00
Chicken Piccata	\$24.00
Chicken Marsala	\$24.00
Marinated Chicken Breast	\$24.00
Chicken Parmesiana	\$25.00
Veal Parmesiana	\$26.00
Veal Scaloppini Marsala	\$26.00
Veal Piccata	\$26.00
Pasta Primavera	\$20.00
Pasta Pomodoro	\$20.00

*Prices are exclusive of 17% Service Charges and 8.25% State Sales Tax.
State Sales Tax is applicable to Food, Beverage and Service Charges.*

COCKTAIL PARTIES

Hors d' Oeuvres
(Choice of four)
\$12.00 per person

- Smoked Salmon Canapés
- Finger Pizza
- Chicken Drumettes
- Fried Zucchini
- Salmon Coronettes
- Swedish Meatballs
- Bruchetta
- Fresh Vegetable & Dip



BANQUET LUNCH ENTRÉES M-F

*(Includes coffee, tea, bread and butter, salad or dessert)
Served from 11 am to 1 pm*

\$16.95 per person

tax and tip not included

- Pasta Primavera
- Pasta Pomodoro
- Marinated Chicken Breast
- Tri-Tip
- Chicken Piccata
- London Broil



SAT/SUN Lunch minimum 40 people