

El Adobe Weddings

Thank you for considering El Adobe for your special event. El Adobe de Capistrano strives to make each occasion special and memorable. We embrace all lifetime celebrations and occasions: Weddings, Anniversaries, Birthdays, Holiday Parties, Corporate Events, Meetings and more.

The menus feature many authentic and historic Mexican-Californian specialties as well as steaks and seafood from our mesquite grill. In the attached pages, you will find suggested menu options for the Palenque Room and Garden. Please keep in mind these are purely designed as options and we will be pleased to further customize the menu and details to fit your needs and budget. Specialty entertainment and décor may be arranged to complete your event.

Once you have had the opportunity to review these menus and information, we look forward to discussing the details of your event. Again, thank you for considering El Adobe de Capistrano.

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(949) 493-1163 ext 106
events@eladobedecapistrano.com

Wedding & Reception Packages

El Adobe Wedding Packages Include: 6 Hour Event – 10:00am – 4:00pm or 6:00pm – 12am

Garden Chapel Ceremony Site, Rentals & Set-up: Folding Chair – 1 per guest

Palenque Room Reception Site & Set-up: 1 bartender for every 100 guests, 1 banquet captain for every 100 guests, 1 server for every 20-30 guests. Floor-length table linens and napkins in any color. Cake table, gift & check-in tables. Standard dinnerware, glassware & table settings.

Enamorados Package 1	Día de Amor Package 2	La Boda Package 3	Los Novios Package 4
<u>Specialty Chair</u>	<u>Chavari Chair</u>	<u>Chavari Chair</u>	<u>Folding Chair</u>
Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i>	Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i>	Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i>	Two Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i>
Menu <i>please select one of the following buffet or seated options for the entire party...</i> <u>BUFFET</u> Capistrano El Adobe Grande Garden Mesquite Barbeque <u>SEATED</u> Top Sirloin & Shrimp Top Sirloin & Salmon New York Steak Rib-Eye Steak Roast Prime Rib of Beef	Menu <i>please select one of the following buffet or seated options for the entire party...</i> <u>BUFFET</u> Californian Fajitas Deluxe La Tarde Sabrosa <u>SEATED</u> El Adobe Chicken & Shrimp Grilled Salmon Palemonito Top Sirloin a la Tu El Ranchero	Menu <i>please select one of the following buffet or seated options for the entire party...</i> <u>BUFFET</u> President's Choice El Reyes Build-Your-Own Taco Fajitas <u>SEATED</u> President's Choice Chicken Seville Pesto Chicken Chicken Breast a la Tu	Menu <i>please select one of the following buffet or seated options for the entire party...</i> <u>BUFFET</u> President's Choice El Reyes Build-Your-Own Taco Fajitas Vegetarian <u>SEATED</u> President's Choice Chicken Seville Pesto Chicken Chicken Breast a la Tu
<u>Cake Service Fee</u>	<u>Cake Service Fee</u>	<u>Cake Service Fee</u>	<u>Cake Service Fee</u>
<u>Champagne & Sparkling Cider Toast</u> Unlimited Soft Drink Fresh Brewed Coffee & Tea Station	<u>Champagne & Sparkling Cider Toast</u> Unlimited Soft Drink Fresh Brewed Coffee & Tea Station	<u>Champagne & Sparkling Cider Toast</u> Unlimited Soft Drink Fresh Brewed Coffee & Tea Station	<u>Champagne & Sparkling Cider Toast</u> Unlimited Soft Drink Fresh Brewed Coffee & Tea Station
\$76 per person Reception Only \$72++ plus 20% service charge & 7.75% tax Amount toward F/B/B min \$60	\$70 per person Reception Only \$66++ plus 20% service charge & 7.75% tax Amount toward F/B/B min \$58	\$66 per person Reception Only \$62++ plus 20% service charge & 7.75% tax Amount toward F/B/B min \$54	\$60 per person Reception Only \$56++ plus 20% service charge & 7.75% tax Amount toward F/B/B min \$50



● APPETIZERS ●

COLD priced per person

- El Adobe's Award Winning Salsa Bar
add to any menu or package... features six styles: house salsa, pico de gallo, salsa verde, roasted 'carnitas' salsa, tropical salsa and chef's secret spicy salsa
- Chips & Guacamole
- Tomato-Basil Bruschetta on garlic toast rounds.....
- Avocado-Cucumber Bruschetta on garlic toast rounds
- Fillo Cup filled with goat cheese, dates, & topped with bacon
- Assorted Cheese and Cracker Display
- Fresh Vegetable Display (six assorted vegetables served with cilantro-ranch dip)
- Fresh Fruit Skewers or Display

HOT priced per person

- Meatballs in choice of Chipotle Barbecue, or Mole sauces (*select 1*)
- Quesadillas choice of Cheese-Bacon-Spinach, Cheese-Ortega Chili or Chicken-Jalapeno (*select 1*)
- South-Western Chicken & Black Bean Egg Roll with avocado-chile dip.....
- Mexican Pizza topped with red-chile sauce, cheese, grilled chicken, black beans, onion & jalapeno
- Fried Calamari with sweet red chile
- Beef Empanadas with garlic aioli
- Fried Green Beans with Cilantro-Serrano Dip
- Mesquite Grilled Beef sliced thin on garlic-toasts with horseradish sauce & green onion.....
- Mesquite Grilled Carne Asada Skewers with chimichurri sauce
- Mesquite Grilled Marinated Vegetable Skewer (Mushroom, Zucchini, Pepper, and Cherry Tomato)

DELUXE SEAFOOD priced per person – upgrade charge of \$1 per guest if picked for wedding package appetizer

- Chilled Jumbo Shrimp with cocktail sauce
- Mexican Shrimp Cocktail
- Coconut Shrimp
- Crab Stuffed Mushrooms
- Bacon Wrapped Scallops
- Ceviche (bay shrimp, tomato, onion, cilantro & chile in lime juice) individual servings with tortilla chips ...

DIPS

- Large Bowl of Guacamole 60oz. 100.00
- Warm Spinach Dip with cheese, mushroom, onion, bacon and a hint of jalapeno 85.00

BUILD-YOUR-OWN BARS priced per person – upgrade charge if picked for wedding package appetizer

** Not an Entrée Option: 2-3 oz of meat per person

- Build-Your-Own Nachos..... 4.50
- Mini Taco Bar (*select carne asada or tequila-lime chicken*) 5.50



● BUFFETS ●

President's Choice Buffet

Select 2 Salads:

Caesar, Mixed Greens or Pasta
Chile Rellenos
Chicken Enchiladas
Crispy Shredded Beef Tacos
Spanish Rice and Refried Beans

El Reyes

Select 2 Salads:

Caesar, Mixed Greens or Pasta
Vegetable Tamales with concaste sauce
Enchiladas Suizas filled with chicken, topped with tomatillo sauce & cheese
Carne Asada: chopped marinated steak
Corn and Flour Tortillas
Pico de Gallo, Guacamole & Sour Cream
Spanish Rice and Refried Beans

Build Your Own Taco

Select 2 Salads:

Caesar, Mixed Greens or Pasta
Carnitas, Carne Asada, and Chicken
Corn and Flour Tortillas
Condiments: cilantro, onions, salsa, guacamole, cheese, lettuce, and tomato
Spanish Rice and Refried Beans

Add Live Grill Chef Station .fee per 100 guests... 250

taco meat grilled on the barbecue, then chopped with fresh made corn tortillas.

Fajitas

Select 2 Salads:

Caesar, Mixed Greens or Pasta
Chicken with onions, green & red peppers
Steak with onions, green & red peppers
Corn and Flour Tortillas
Cheese Enchiladas
Salsa, Guacamole, Cheese & Sour Cream
Spanish Rice and Refried Beans

Add Fajita Chef Stationfee per 100 guests... 250

steak or chicken fajitas made-to-order sizzling hot right on the buffet line. Fee per 100 guests

Californian

Select 2 Salads:

Caesar, Mixed Greens or Pasta
Carved Top Sirloin
Rosemary Chicken Breast
with Champagne-Mushroom Sauce
Cheese Enchiladas
Charro Beans
Steamed Julienned Vegetables

The Garden Mesquite Barbecue

Mesquite barbecue on the patio

Cilantro-Pepita Salad
garnished with pepitas, queso fresco & diced tomato
Fresh Fruit Display
Mesquite Grilled 8oz Top Sirloin Steaks
Barbecue Chicken Brochette
Mesquite Grilled Marinated Vegetables: mushrooms, zucchini, squash, onions, peppers & carrots
Scallop Potatoes
Charro Beans

El Adobe Grande

Caesar Salad with garlic croutons and parmesan cheese
Carved Mesquite Grilled Top Sirloin
Chicken Breast with shallot-chardonnay jus
Pork Tamales
Cheese Enchiladas
Charro Beans
Spanish Rice

Vegetarian

Fresh Fruit Salad
Mixed Green Salad Bar
choice of 2 dressings and assorted garnish
Select 3:
♦ Cheese Enchiladas
♦ Vegetable Tamales
♦ Chile Relleno
♦ Mesquite Grilled Marinated Vegetables
♦ Pasta with Tomato-Garlic Sauce
Spanish Rice
Charro Beans

La Tarde Sabrosa

Caesar Salad with garlic croutons and Parmesan cheese
Carved Marinated Mesquite Grilled Top Sirloin
Poached Salmon with creamy dill sauce
Mesquite Grilled Marinated Vegetables: mushrooms, zucchini, squash, onions, peppers & carrots
Charro Beans
Rice Pilaf

Capistrano

Served with rolls and butter
Carved Prime Rib au jus and horseradish sauce
Chicken Seville with chardonnay reduction
Cheese Enchiladas
Sides Select 2 of the following:
♦ Spanish Rice
♦ Beans
♦ Mashed Potatoes
♦ Mixed Steamed Garden Vegetables

● SEATED ENTREES ●

STARTER

select 1 for entire party

Mixed Green Salad
with avocado dressing

Fresh Fruit Plate

Cilantro-Pepita Ensalada
crisp romaine lettuce tossed with cilantro-pepita dressing, topped with pepitas, tomato & queso fresco

Ensalada Caesar
crisp romaine lettuce, garlic croutons, parmesan cheese, and traditional dressing

Ensalada Carlos
spiced walnuts, blue cheese, green apple & dried cranberries tossed in balsamic dressing

Steakhouse Spinach Salad
tossed with onion-vinaigrette, diced tomato, mushroom & french fried onions

Soup de El Adobe
choice of: black bean purée, albondigas, roasted tomato, or tortilla

ENTRÉE

select 1 for entire party

President's Choice
chile relleno, chicken enchilada, beef taco, Spanish rice, and refried beans.
with sundae or mousse

El Ranchero
pollo asado, camarones rancheros, steak rancheros, side of rajas, corn cake and garden vegetables with white rice and refried black beans served family style

Pesto Chicken.....
baked chicken breast stuffed with cream-cheese pesto served over gaucha sauce, served with white rice & steamed broccoli

Grilled Chicken Breast a la Tu

Mesquite Grilled Top Sirloin 8oz a la Tu
create a personalized entrée by selecting your sauce and two side dishes.

Sauces: Champagne-Mushroom, Shallot-Chardonnay, Chipotle-Cream, Papaya-Mango Relish, Chipotle Barbecue, Garlic-Tomato, Pesto-Cream, Pico de Gallo, Tomatillo, Red Chile Colorado, Mole, Chimichurri, Mushroom-Cabernet,
Sides – select 2: Garden Vegetables, Spanish Rice, White Rice (flavored upon request), Wild Rice, Refried Beans, Charro Beans, Mashed Potatoes, Garlic-Mashed Potatoes, Breakfast Potatoes with onions & peppers, Roasted Red Skin Potatoes, Steamed Red Skin Potatoes with garlic & butter

Chicken Seville
with wild rice stuffing topped with chardonnay sauce, served with roasted red skin potatoes and mixed vegetables

El Adobe Chicken with Two Shrimp
seasoned and mesquite grilled served with mashed potatoes and mixed vegetables

Grilled Salmon.....
topped with black beans, roasted corn & pasilla chiles sautéed in chipotle cream sauce, served with rice

Mesquite Grilled Halibut.....
with cilantro pesto sauce served with wild rice and mixed vegetables

Palemonito.....
mesquite grilled 8oz top sirloin topped with chimichurri sauce, served with cheese enchilada, Spanish rice and refried beans

Top Sirloin & Three Shrimp Combo
mesquite grilled steak with shrimp marinated in garlic, served with garlic mashed potatoes & steamed garden vegetables

Top Sirloin & Salmon Combination
mesquite grilled steak with salmon topped with chipotle cream sauce, served with garlic mashed potatoes and steamed garden vegetables

New York Steak
mesquite grilled served with pepper-mushroom sauce, roasted red skin potatoes and steamed green beans & carrots

San Juan Capistrano Rib-Eye Steak.....
bone in 16oz cut topped with mushroom-cabernet au jus served with roasted red potatoes and mixed vegetables

Roast Prime Rib of Beef.....
14oz cut au jus and creamed horseradish, choice of mashed or roasted red skin potatoes, and mixed vegetables

● DESSERT ●

SEATED SWEETS *per person when purchased with a package*

Homemade Flan “Best in California” garnished with whipped cream and fresh berries.....	4
El Adobe Caramel Churros served with vanilla ice cream, caramel syrup and whipped cream	4
Sopapillas: pillows of fried dough filled with honey, sprinkled with cinnamon & sugar	4
New York Cheesecake with mango relish and whipped cream.....	5
Mini Cheesecake Trio three assorted flavors per plate	5
Chocolate Fudge Cake	4
Fresh Berries & Whipped Cream <i>seasonal</i>	3
Ice Cream Sundae chocolate or caramel syrup and whipped cream	3
Scoop of Ice Cream or Sorbet add to any dessert	2

DESSERT STATIONS *priced per person*

Build-Your-Own Ice Cream Sundae	8
vanilla or chocolate ice cream, chocolate & caramel syrups, assorted sprinkles, chopped nuts & fruit, and whipped cream	
Ice Cream, Ice Cream, Scream for Ice Cream Bars!	9
bring some nostalgia to your event with assorted ice cream sandwiches, chipwiches, cream bars, and palettas (Mexican fruit bars) all served in an old-fashioned reach in freezer	
Baja Dessert Station	10
warm churros sprinkled with sugar & cinnamon, frozen fruity palettas, sweet Mexican pan, and fruit cups of pineapple, mango or melon <i>add a squeeze of lime & a little pico to spice it up!</i>	
The Sweets Table	10
assorted petit fours, pastries, éclairs, mini cheesecakes, chocolate mousse, caramel churros, and fresh baked cookies (minimum order for 50)	
Assorted Cookies & Brownies	7
“Penny” Candy Station	10
assorted individually wrapped candies displayed in assorted large glass containers, may include: bit-o-honey, jolly ranchers, lemonheads, pixy stix, bottle caps, hard candies, and more.	

● BAR & BEVERAGE ●

Cash Bar Service

Allow guests to purchase their own cocktails, wine, beer, soft drinks, and mineral waters. Bartending personnel charge(s) may be applied to your invoice, if cash bar sales do not reach a pre-stated minimum.

Hosted Consumption Bar

Allows your guest their choice of drinks throughout the event with all charges included on the check at the end of your event. You may place a “ceiling” or limit on the amount you wish not to exceed, and/or specify the items you wish to host (example: margaritas, house wine, beer, and soft drinks only). Cocktails/margaritas range in price from \$5.00-10.00, house wine by the glass is \$7.00, and beers average \$3.50-4.00. (All bar/cocktail prices subject to change.)

Beer & Wine Package for 2 hours	15.00 per guest
Domestic Bottled Beer: Coors, Coors Light, Budweiser, Bud Light, Miller Lite	
Import Bottled Beer: Dos XX Lager, Dos XX Amber, Tecate, Pacifico, Negro Modelo, Modelo Especial	
House Wine: Hess Chardonnay, Avalon Cabernet, Mohua Sauvignon Blanc,	
Each additional hour	6.00 per guest
Well Drinks, Margarita, Beer & Wine Package for 2 hours	19.00 per guest
Cocktails made with one ounce of the house selection of gin, vodka, rum, bourbon, scotch, tequila, and brandy. (No shots, cordials or liqueurs are included in this package). Including Beer & Wine Package	
Each additional hour	9.00 per guest
Premium Bar, Beer & Wine Package for 2 hours	24.00 per guest
Full Bar service including: Martinis, Tropicals, Call & Premium Liquors, Cordails & Apertifs. (Shots/shooters are <u>not</u> included, these items sold on cash basis only).	
House Chardonnay and Cabernet. Bottled & Draft Beer	
Each additional hour	11.00 per guest

Build Your Own Bar

Wine average 5 glasses per bottle.

House Chardonnay, Cabernet, Merlot, and White Zinfandel	26.00 per bottle
Sangria by the Gallon <i>for use in beverage dispenser or fountain only</i>	100.00 per gallon
El Adobe ‘Special Cuvee’, Sparkling Wine	26.00 per bottle
“Champagne Toast”, El Adobe ‘Special Cuvee’ & Sparkling Apple Cider	4.00 per person
“Champagne Toast”, El Adobe ‘Special Cuvee’ & Sparkling Apple Cider (3/4 glass)	3.00 per person

Corkage

For each 750ml bottle of wine or champagne not provided by El Adobe 15.00 per bottle

Margaritas

Margaritas by the Gallon *for use with fountain rental only* 100.00 per gallon
 El Adobe House Margaritas *regular, strawberry, peach, mango* 9.00 each
 Cadillac & Premium Margaritas 12.00 each

Beer Kegs

Domestic Keg (Bud, Bud Light, Coors, Coors Light, Miller, Miller Lite) 400.00 per keg
 Import/Micro Brews Keg (Tecate, Dos XX Amber or Lager, Negro Modelo, Pacifico) 500.00 per keg
 Craft Brews or IPAS 600.00 per keg



● MISCELLANEOUS ●

Rentals and Set-Up Fees

Wedding Ceremony Rental & Set-Up Fee	3
<i>per person, includes one brown folding chair per guest.</i>	
Brown Wood Folding Chairs <i>each</i>	3
Exchange Chairs in Palenque Set-Up Fee	150
<i>does not include chair rental</i>	
Portable Bar Set-Up Fee	150
Margarita Fountain Rental	75
Audio-Visual System:	150
LCD projector, screen, AUX cord, & wireless microphone (new iPhone adapter NOT included)	
Wireless Microphone	35
AUX Cord	50
Piano (cannot be moved)	75
Additional Votive with tea lights, <i>each</i>	.50
Ghost Chair, <i>each</i>	12.00
Farmhouse Chair Rental	8.00
Chiavari Chair Rentals, <i>each</i>	6.00
Standard colors: fruitwood, mahogany, natural, gold, silver, black or white.	
Folding Chair, <i>each</i>	3.50
Standard colors: black, white, or wood	
Farm Tables, <i>each</i>	85
Garden Tenting (40 x 60), <i>each</i>	1500
<i>Price does not include set-up fee or delivery</i>	
Colored Napkins, <i>each</i>	.65 & up
Color, Print, or Additional Linens	quoted

Complimentary Self Serve Items:

Black Lanterns (candles not included)
 Votives & tea light candles
 Podium
 Glass Vases
 Mirrors
 Patio Heaters

Saturday Palenque Buy-Out Rental Fee

for both Time Slots

for a 6 hour event. If guest wishes their event to go over 6 hours, overtime fees will be added in addition to the \$2000

Day Buy-Out Rental	2000
Wedding Venue Fee	1500

Evening Event Overtime Fees

may not exceed 1:00 am

One Hour	600
Half Hour	300

El Adobe Casita

special suite for the Bride and/or Groom their attendants to ready themselves for the special day

Excessive Cleaning fee	200
Rental 8am-10pm	500

Other Food Service Fees

Upgrade Fee for 2 Seated Entrées 2.00 each
 host will be required to pre-order entrees 7 days prior to event and designate guest's selection on their table.

The following applies only to specially requested additional personnel or off-site catering. Based on a minimum five (5) hour shift. Additional hours will incur additional charges.

Captain	150
Bartender	150
Server	100
Chef	150
Cook/Carver	120
Asst. Cook	100



INFORMATION, TERMS & AGREEMENTS

Please be sure to carefully read all terms and agreements. El Adobe de Capistrano reserves the right to refuse service to anyone.

GENERAL INFORMATION

Address 31891 Camino Capistrano, San Juan Capistrano, CA 92675
Phone (949) 493-1163 ext 106
Web www.eladobedecapistrano.com Email events@eladobedecapistrano.com
Directions 5 Freeway, Exit Ortega Highway towards the Mission, left on Camino Capistrano, 2 blocks right hand side, parking lot behind building, additional parking across street.

EVENT HOURS

Six hour events are 10:00 AM to 4:00 PM or 6:00 to 12:00 PM. Set-up time generally begins **2 hours** prior to start time. Decoration pack-up time given is 1 hour. Overtime charges may apply if event runs over 6 hours. Guests **may not** arrive prior to event start time. Please note invitation start time correctly on your invitation as our staff needs to complete setup before guests enter the event space.

FOOD SUBSTITUTIONS/PRICING

EL ADOBE DE CAPISTRANO is proud to provide the freshest and finest foods available. EL ADOBE DE CAPISTRANO therefore reserves the right to make substitutions contingent upon seasonal availability and sources. **All menu items and prices are subject to change based upon market pricing if event is booked 3 or more months in advance.** The CLIENT will be notified in advance of any changes.

In compliance with California Health Department requirements, **CLIENT agrees that no leftover food or beverage is to be taken from the premises** and that such leftover food or beverage shall become the property of EL ADOBE DE CAPISTRANO.

SERVICE CHARGE & TAX

A 20% service charge will be added to all food and beverage sales. In addition, state sales tax of 8% will be added to all service provided by EL ADOBE DE CAPISTRANO.

DECORATIONS

Upgraded/rented table linens and chair covers must be contracted through El Adobe. All linen orders must be finalized two weeks prior to event. NO hanging from string lights indoors. May string from side to side.

*Customer may provide their own decorations and/or centerpieces. **No tape, glue, tacks, nails or staples** may be used on the furnishings, walls or building surfaces. Candle flames must be in a closed container. Confetti/ Glitter is not allowed. Bubbles may not be used. Arrangements may be made to drop off limited decorations prior to event, any unscheduled drop offs will be refused.*

All decorations must be installed by CLIENT unless otherwise specified, and removed following the event. Due to limited storage space EL ADOBE DE CAPISTRANO is not able to store CLIENT supplied items. EL ADOBE DE CAPISTRANO is not responsible for any lost, stolen or damaged property left behind.

ALLIED SERVICES & VENDORS ***DAY OF COORDINATER REQUIRED***

EL ADOBE DE CAPISTRANO may, at the request of CLIENT, arrange for and coordinate certain services (such as rentals, floral, ministers or entertainment) through qualified local companies. Charges for such allied services, if so designated, shall be billed to CLIENT. EL ADOBE DE CAPISTRANO neither warrants nor guarantees such services and CLIENT assumes full responsibility and control for their employment. Liability Insurance up to \$1million is **required** of all vendors not found on the recommended vendor list provided.

Volume level for all entertainment will be subject to management approval. EL ADOBE DE CAPISTRANO retains the right to have any uncooperative entertainment removed from the premise. Fog/smoke machines are not permitted inside the building.

All outside service should call to schedule appropriate drop-off times. Any required equipment needed by an outside contracted service (tables, electrical cords, chair...) shall be requested by CLIENT to EL ADOBE DE CAPISTRANO prior to event

Upgraded/rented table linens and chair covers must be contracted through El Adobe. Outside vendors are not allowed on these items. All linen orders must be finalized two weeks prior to event.

PALENQUE CEILING DISCLAIMER

EL ADOBE DE CAPISTRANO strives to maintain and keep all equipment in working order. However, due to the mechanical nature of the Palenque Room ceiling and weather, EL ADOBE DE CAPISTRANO does not guarantee the ability to open the ceiling. In the rare event the ceiling is unable to open, CLIENT understands that no discount or compensation will be made.

GUEST COUNT CONFIRMATION

CLIENT agrees to notify EL ADOBE DE CAPISTRANO with the final guest count no later than (14) working days prior to the event. If the catering office is not notified within (14) working days, the expected number of guests will then become the guaranteed number of guests.

If the guaranteed number is increased within the (7) days, CLIENT will be charged accordingly, provided EL ADOBE DE CAPISTRANO is able to accommodate the additional guest count. EL ADOBE DE CAPISTRANO will not be responsible for food shortage if actual count is greater than the guaranteed count. A drop in guest count below the guaranteed minimum may result in a price increase per person.

MINIMUMS

Food & beverage minimums may be required to guarantee a private event booking. Minimum Guarantees are determined by requested space, time of year and availability. Minimums for private events are based on *combined* FOOD, BAR & BEVERAGE sales only. These minimums do not include: rentals, allied services, tax, and service charges. In the event that food, bar & beverage totals do not reach a specified minimum EL ADOBE DE CAPISTRANO will apply the difference as a room fee.

FOOD, BAR & BEVERAGE MINIMUMS *DOES NOT INCLUDE ROOM RENTAL OR VENUE FEE

Room	Max. Occ	Day	Hours	\$ Minimum
Palenque (dinner seating) with space for dance floor - 200 standing cocktail reception - 600	250	Mon-Fri	10AM-4PM	2500 ++
		Sat-Sun		3000 ++
Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450		Mon-Thu	6PM-12AM	3500 ++
		Fri & Sun		6000 ++
		Sat		8500 ++
		Fri Sun	Buy-Out 6 hour event	10,000 ++

DEPOSIT AND PAYMENT TERMS

If arrangements meet with CLIENT's approval, a signed agreement and deposit is required to reserve date and times. Days, times, and room availability will not be held without signed agreement and deposit(s). Credit Card Authorization forms are available to fill out and fax to EL ADOBE DE CAPISTRANO for payment. A second deposit of 50% of the estimated total will be required four (4) months prior to the event.

Deposits will be applied towards event balance. All Deposits are non-refundable and non-exchangeable within nine (9) months of event date.

Required Deposits	To hold date	4 months prior	14 days prior
Palenque (with or without Garden)	\$1500	50% of event estimate	Balance due
Garden/Chapel ONLY	\$750	50% of event estimate	Balance due
Portola	\$150		
Las Flores	\$500		
Veranda, Balcony and Cárcel	\$100		

The balance of the total charges and any additional CLIENT approved charges shall be due seven (14) days preceding the event, with your final guest count confirmation.

Acceptable payment methods for this charge are CREDIT CARD, CASH, CASHIERS CHECK, or MONEY ORDER. No personal checks will be accepted as payment within 30 days of the CLIENT's event date.

A final invoice/guest check detailing any CLIENT approved charges not included in agreement (for example, overtime, additional guests, bar tab increase) may be presented to CLIENT at the end of the event. Payment of this invoice/guest check will be due upon receipt; acceptable payment methods are cash or credit cards ONLY. No personal checks will be accepted. **Credit Card Authorization Form must be on file prior to event to ensure payment of any outstanding balance or incidentals.**

CANCELLATIONS

If the event is canceled prior to eight (8) months before the event EL ADOBE DE CAPISTRANO will refund the deposit. If the event is canceled within eight (8) months of the event date, total amount of the deposit may be retained by EL ADOBE DE CAPISTRANO as liquidated damages. CLIENT understands that these sums are not penalties, but represent a reasonable endeavor by the parties hereto to estimate a fair compensation for the foreseeable losses that might result to EL ADOBE DE CAPISTRANO from the cancellation of the CLIENT.