WEDDING PACKAGES

Thank you for considering El Adobe for your special event! El Adobe de Capistrano strives to make each occasion special and memorable.

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 and Garden rooms. 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. 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!

ENAMORADOS

MENU

Three Appetizers

tray-passed or stationary

Select one of the following buffet or seated menu options for the entire party

Buffet

Capistrano

El Adobe Grande

Garden Mesquite Barbecue

Seated

Top Sirloin & Shrimp

Top Sirloin & Salmon

New York Steak

Rib-Eye Steak

Roast Prime Rib of Beef

ENHANCEMENTS

Specialty Chair
Farmhouse or Chiavari
Cake Service
Champagne and Sparkling Cider Toast
Unlimited Soft Drinks
Beverage Station including:
Lemonade, Iced Tea, Water & Coffee

-**6 Hour Event** (*10am – 4pm* or *6pm – 12am*)
-1 bartender for every 100 guests
-1 banquet captain for every 100 guests
-1 server for every 20-30 guests
-Floor length linens
-Specialty napkins
-Welcome, Gift, Cake and Cocktail tables
-Standard tableware

PRICING

$76 per person
Reception Only $72++
plus 20% service charge & 7.75% tax
amount toward F/B/B min $60

DIA DE AMOR

MENU

Three Appetizers

tray-passed or stationary

Select one of the following buffet or seated menu options for the entire party

Buffet

Californian

Fajitas Deluxe

La Tarde Sabrosa

Seated

El Adobe Chicken and Shrimp

Grilled Salmon

Palemonito

Top Sirloin a la Tu

El Ranchero

ENHANCEMENTS

Chiavari Chair

Cake Service

Champagne and Sparkling Cider Toast

Unlimited Soft Drinks

Beverage Station including:
Lemonade, Iced Tea, Water & Coffee

-6 Hour Event
(*10am – 4pm* or *6pm – 12am*)
-1 bartender for every 100 guests
-1 banquet captain for every 100 guests
-1 server for every 20-30 guests
-Floor length table linens
-Specialty napkins in any color
-Cake table
-Gift and check-in tables
-Standard dinnerware and glassware

PRICING

$70 per person

Reception Only $66++

plus 20% service charge & 7.75% tax
amount toward F/B/B min $58

LA BODA

MENU

Three Appetizers
tray-passed or stationary

Select one of the following buffet or seated menu options for the entire party

Buffet
President's Choice
El Reyes
Build-Your-Own Taco
Fajitas

Seated
President's Choice
Chicken Seville
Pesto Chicken
Chicken Breast a la Tu

ENHANCEMENTS

Chiavari Chair
Cake Service Fee
Champagne and Sparkling Cider Toast
Unlimited Soft Drinks
Beverage Station Including:
Lemonade, Iced Tea, Water & Coffee

-6 Hour Event
(*10am – 4pm* or *6pm – 12am*)
-1 bartender for every 100 guests
-1 banquet captain for every 100 guests
-1 server for every 20-30 guests
-Floor length table linens
-Specialty napkins in any color
-Cake table
-Gift and check-in tables
-Standard dinnerware and glassware

PRICING

$66 per person
Reception Only $62++
plus 20% service charge & 7.75% tax
amount toward F/B/B min $54

LOS NOVIOS

MENU

Two Appetizers

tray-passed or stationary

Select one of the following buffet or seated menu options for the entire party

Buffet

President's Choice

El Reyes

Build-Your-Own Taco

Fajitas

Vegetarian

Seated

President's Choice

Chicken Seville

Pesto Chicken

Chicken Breast a la Tu

ENHANCEMENTS

Folding Chair

Cake Service

Champagne and Sparkling Cider Toast

Unlimited Soft Drinks

Beverage Station Including:

Lemonade, Iced Tea, Water & Coffee

-6 Hour Event

(*10am – 4pm* or *6pm – 12am*)

-1 bartender for every 100 guests

-1 banquet captain for every 100 guests

-1 server for every 20-30 guests

-Floor length table linens

-Specialty napkins in any color

-Cake table

-Gift and check-in tables

-Standard dinnerware and glassware

PRICING

$60 per person

Reception Only $56++

plus 20% service charge & 7.75% tax

amount toward F/B/B min $50

APPETIZERS

COLD APPETIZERS

- El Adobe's Award Winning Salsa Bar
  features six styles: house salsa, pico de gallo, salsa verde, roasted 'carnitas' salsa, tropical salsa and chef's secret spicy salsa
- Tomato-Basil Bruschetta on garlic toast rounds
- Avocado-Cucumber Bruschetta on garlic toast rounds
- Mexican Antipasto Skewer
  chorizo iberico, peruvian sweet drops, queso fresco, black olives
- 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 Display

HOT APPETIZERS

- 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

up-charge of $1 per guest

- Chilled Jumbo Shrimp with cocktail sauce
- Mexican Shrimp Cocktail
- Coconut Shrimp
- Crab Stuffed Mushrooms
- Bacon Wrapped Scallops
- Ceviche Tostaditas
  bay shrimp, tomato, onion, cilantro & chile in lime juice

BUFFETS

President's Choice Buffet

- Select 2 Salads:
  Caesar, Mixed Greens or Pasta
- Chile Rellenos
- Chicken Enchiladas
- Crispy Shredded Beef Tacos
- Spanish Rice & 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 and cheese
- Carne Asada: chopped marinated steak
- Corn & Flour Tortillas
- Pico de Gallo, Guacamole & Sour Cream
- Spanish Rice & Refried Beans

Build Your Own Taco

- Select 2 Salads:
  Caesar, Mixed Greens or Pasta
- Carnitas, Carne Asada and Chicken
- Corn & Flour Tortillas
- Condiments: Cilantro, onions, salsa, guacamole, cheese, lettuce and tomato
- Spanish Rice & 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 & Flour Tortillas
- Cheese Enchiladas
- Salsa, Guacamole, Cheese & Sour Cream
- Spanish Rice & 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

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

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

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

- Cilantro-Pepita Salad garnished with pepitas, queso fresco & diced tomato
- Served with rolls and butter
- Carved Prime Rib au jus and horseradish sauce
- Chicken Seville with chardonnay reduction
- Cheese Enchiladas
- Select 2 of the following sides:
  - Spanish Rice
  - Beans
  - Mashed Potatoes
  - Mixed Steamed Garden Vegetables

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

The Garden Mesquite Barbecue

mesquite barbecue on the patio

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

SEATED

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
toseed 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

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

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

Grilled Chicken Breast a la Tu
or
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-caberne
Sides - select 2: Garden Vegetables, Spanish Rice, White Rice (flavored upon request), Wild Rice, Refried Beans, Charro Beans, Mashed Potatoes, Garlic-Mashe Potatoes, Breakfast Potatoes with onions and 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 vegtables

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

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 Combo
mesquite grilled steak with salmon topped with chipotle cream sauce, served with garlic mashed potatoes and steamed garden 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
- Mexican Rosca: fried dough, 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 seasonal -$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 add a squeeze of lime & a little pico to spice it up!
- 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

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)

Packages

- **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 Sauvigon 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 not 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 for use in beverage dispenser or fountain only **$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 **$18.00 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**

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 7.75% 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 indoors. 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 $2 million 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.

INFORMATION, TERMS & AGREEMENTS

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- **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 INCLUED ROOM RENTAL OR VENUE FEE

ROOM	MAX OCC.	DAY	HOURS	$ MINIMUM
Palenque (dinner seating) with space for dance floor - 200 standing cocktail reception - 600 Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450	**250**	**Mon-Fri**	**10AM - 4PM**	**2500++**
		Sat-Sun		**3000++**
		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	MAX OCC.	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.