



WEDDING PACKAGE

EL ADOBE DE CAPISTRANO

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!



RECEPTION INCLUDES:

- Six hour event (10AM-4PM or 6PM-12AM)
- Banquet staff
- Specialty napkin and floor length linen in any color
- Cake, sweetheart and gift tables
- Round and banquet-style tables
- Patio table seating (6)
- Six cocktail tables
- Additional Table for Welcome
- Fruit infused beverage station including lemonade, water, iced tea, and coffee

RATES & FOOD, BAR, BEVERAGE MINIMUMS

ROOM | DAY | TIME | F/B/B MINIMUM | INCLUSIVE OF TAXES & SERVICE CHARGE

Palenque & Garden max w/ dance floor inside 200 guests standing cocktail reception 600 guests outdoor dining max capacity 200 guests outdoor ceremony max 400 guests	Monday- Thursday	10AM-4PM	2500++
		6PM-12AM	3000++
	Friday	10AM-4PM	2500++
		6PM-12AM	6000++
	Sunday	10AM-4PM	3000++
		6PM- 12AM	6000++
	Saturday	10AM- 4PM	3000++
		6PM-12AM	8500++

PLEASE NOTE THAT THESE ARE NOT FEES, THEY ARE MINIMUMS MET WITH FOOD, BAR, & BEVERAGE

DOES NOT INCLUDE ROOM RENTAL OR VENUE FEE

VENUE FEE | 1500





LOS NOVIOS

- Exclusive to Package -

Standard Folding Chair

Cake Service

cut & served

Arch

square or triangle

- Appetizers -

tray passed or stationed

(2) choices of hot or cold

Choice of Buffet or Seated Meal

- Buffet Options-

President's Choice

Cilantro-Pepita Salad
Chile Rellenos
Chicken Enchiladas
Crispy Shredded Beef Tacos
Spanish Rice and Refried Beans

El Reyes

Cilantro-Pepita
Mixed Greens Salad
Tamales de Rajas
Enchilada Suizas
Chopped Carne Asada
Corn and Flour Tortillas
Pico de Gallo, Guacamole, and Sour cream
Spanish Rice and Refried Beans

Build-Your-Own Taco

Cilantro-Pepita
Carnitas, Carne Asada, and Chicken
Corn and Flour Tortillas
Cheese Enchiladas

cilantro, onions, salsa, guacamole, cheese, lettuce, and tomato
Spanish Rice and Refried Beans

- Seated Options-

With Choice of salad; mixed greens, cilantro-pepita, ceaser,
steakhouse

President's Choice

Nixon's favorite chile relleno, chicken enchilada and
crispy beef taco with spanish rice and refried beans

Chicken Seville

stuffed chicken breast with wild rice stuffing topped
with chardonnay sauce, served with roasted red skin
potatoes and mixed vegetables

Short Rib Plate

braised short-rib marinated with red wine and herbs,
garlic mashed potatoes and roasted asparagus

67 per person

Reception Only \$61

*plus 20% service charge & 7.75% tax
amount towards F/B/B minimum \$56*



DIA DE AMOR

- Exclusive to Package -

Chiavari Chair

fruitwood, black, gold, white, natural wood

Cake Service

cut & served

Arch

square or triangle

- Appetizers -

tray passed or stationed

(2) choices of hot or cold

Choice of Buffet or Seated Meal

- Buffet Options-

Californian

Cilantro-Pepita
Fresh Fruit
Carved Top Sirloin
Rosemary Chicken Breast with Champagne-Mushroom Sauce
Cheese Enchiladas
Charro Beans
Roasted Vegetables

Steak & Chicken Fajitas

Cilantro-Pepita Salad
Mixed Greens
Steak with onions, green & red peppers
Chicken with onions, green & red peppers
Corn and Flour Tortillas
Cheese Enchiladas
Salsa, Guacamole, Cheese & Sour Cream
Spanish Rice and Refried Beans

La Tarde Sabrosa

Ensalada Carlos
Carved Mesquite Grilled Top Sirloin
Pan Seared Salmon with creamy dill sauce
Mesquite Grilled Marinated Vegetables
Scalloped Potatoes

- Seated Options-

With Choice of salad; mixed greens, cilantro-pepita, ceaser

El Adobe Chicken and

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

Top Sirloin

Mesquite grilled 8oz top sirloin topped with chimichurri sauce, served with a cheese enchilada, spanish rice and refried beans

75 per person

Reception Only \$70

plus 20% service charge & 7.75% tax
amount towards F/B/B minimum \$60

PACKAGES





ENAMORADOS

- Exclusive to Package -

Chiavari Chair

fruitwood, black, gold, and white

Cake Service

cut & served

Arch

square or triangle

Welcome Toast

champagne or sparkling cider

- Appetizers -

tray passed or stationed

(3) choices of hot, cold, or deluxe
seafood

Choice of Buffet or Seated Meal

- Buffet Options-

Capistrano

Cilantro-pepita Salad
Baked Dinner Rolls and Butter
Carved prime rib au jus and horseradish sauce
Chicken Seville with chardonnay reduction
Cheese Enchiladas
Mashed Potatoes
Roasted Seasonal Vegetables

El Adobe Grande

Ceaser Salad with garlic croutons
Carved Mesquite Grilled Top Sirloin
Chicken Breast with shallot-chardonnay jus
Tamales de Rajas
Cheese Enchiladas
Charro Beans & Spanish Rice

Fajitas Deluxe

Cilantro-Pepita Salad
Fresh Fruit
Fajitas with chicken, steak, shrimp with bell peppers and onions
onions, cilantro, guacamole, lettuce, cheese, tomatoes and salsa
picoasa
Cheese Enchiladas
Spanish Rice and Refried beans

- Seated Options-

With Choice of salad; mixed greens, cilantro-pepita, ceaser,
steakhouse

El Adobe Chicken & Shrimp

Seasoned and mesquite grilled chicken with shrimp
marinated in garlic, with garlic mashed
potatoes & sautéed seasonal vegetables

New York Steak

8oz steak topped with mushroom-cabernet sauce,
served with seasonal roasted vegetables, cilantro-
lime rice and a sweet corn tamale

El Ranchero

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

82 per person

Reception Only \$77

plus 20% service charge & 7.75% tax
amount towards F/B/B minimum \$64



- Cold Appetizers -

El Adobe's Award Winning Salsa Bar

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

Elote Cups

with lime-mayo, cheese and tajin

Avocado-Cucumber Bruschetta on garlic toast rounds

Fresh Fruit Skewers

Fresh Vegetable Display

- Hot Appetizers -

Quesadillas

(choose one) ortega chili or chicken jalapeno

South-Western Chicken & Black Bean Egg Roll with avocado-chile dip

Tequila-Lime Chicken Skewer

Short Rib Taquitos

Short Rib Empanadas with garlic aioli

Enchilada Cup

with cheese or chicken and red or green sauce

Fried Green Beans with Cilantro-Serrano Dip

Mesquite Grilled Carne Asada skewers with chimichurri sauce

Mesquite Grilled Marinated Vegetable Skewer

mushroom, zucchini, ball peppers, and cherry tomato

-Deluxe Seafood -

upcharge of 1 per guest if not included

Chilled Jumbo Shrimp with cocktail sauce

Mexican Shrimp Cocktail

Coconut Shrimp

Crab Stuffed Mushrooms

Ceviche Tostaditas

bay shrimp, tomato, onion, cilantro & chiles in lime juice

Crab-Stuffed Shrimp Taquitos | 2

APPETIZERS





- Seated Sweets -

Homemade Flan “Best in California” | 6
garnished with whipped cream and fresh berries

El Adobe Caramel Churros | 6
served with vanilla ice cream, caramel syrup and whipped cream

Mexican Rosca | 4
fried dough, sprinkled with cinnamon & sugar

Chocolate Fudge Cake | 6

Ice Cream Sundae | 5
chocolate or caramel syrup and whipped cream

Scoop of Ice Cream added to any dessert | 3

- Dessert Stations -

priced per person

Build-Your-Own Ice Cream Sundae | 9
vanilla or chocolate ice cream, chocolate & caramel syrups, assorted sprinkles, chopped nuts & fruit, and whipped cream

Baja Dessert Station | 12
caramel churros sprinkled with sugar & cinnamon, mango and dulce de leche mousse, mini Mexican pan, cookies and fruit cups of pineapple, mango or melon add a squeeze of lime & a little pico to spice it up!

The Sweets Table | 10
cake pops, french macarons, mini cheesecakes, Mexican Roscas, brownies, and fresh baked cookies (minimum order for 50)

DESSERTS



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 \$9.00-14.00, house wine by the glass is \$8.00, and beers average \$4.00-6.00. (All bar/cocktail prices subject to change)

- Packages -

Beer & Wine Package for 2 hours | 20

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: Josh Chardonnay, Josh Cabernet, Mohua Sauvignon Blanc, Red Blend

Each additional hour \$10 per guest

Well Drinks, Margarita, Beer & Wine Package for 2 hours | 25

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 \$12 per guest

Premium Bar, Beer & Wine Package | 30

Full Bar service including: Martinis, Tropicals, Call & Premium Liquors, Cordials & Apertifs. (Shots/shooters are not included, these items sold on cash basis only) House Chardonnay and Cabernet. Bottled & Draft Beer

Each Additional hour \$15 per guest

Beer Kegs

Domestic Keg (Bud, Bud Light, Coors, Coors Light, Miller, Miller Lite) | **400 per keg**

Import/Micro Brews Keg (Tecate, Dos XX Amber or Lager, Negro Modelo, Pacifico) | **500 per keg**

Craft Brews or IPAS | **600 per keg**

BAR OPTIONS



- **Furniture & Chairs**

Rectangle Tables

6 feet x 30 inches | 5

8 feet x 30 inches | 7

Cocktail Tables | 10

30 inch diameter

Patio Tables | 5

low-4 top

Chiavari Chairs | 8

fruitwood

mahogany

gold

silver

black

(different colored cushions available)

Farmhouse Chairs | 14

Arch | 35

square arch

triangle arch

Easel | 15

Patio Heaters | 50

Portable Bar | 150

Upgraded Linens | TBD

overlays

textured

sequins

- **Enhancements**

Champagne Toast | 4

priced per person, seated

Welcome Champagne | 6

tray passed

Dessert Service Fee | 3

priced per person

any dessert not provided by El Adobe

Additional Entree Choice | 3

priced per person

Bridal Casita | 500

Additional Event Hour | 600

Additional Appetizer | TBD



- **Additional Personnel**

Bartender | 200

Server | 200

Chef | 300

Live Grill Chef | 250

Additional Carver | 150

ADD-ONS

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

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 set 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 COORDINATOR 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.



TERMS & AGREEMENTS

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

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.

PAYMENTS

EL ADOBE DE CAPISTRANO requires three separate payments for all private Palenque events. Deposits must be given six months prior to the event date. Deposit amount is \$1500. EL ADOBE DE CAPISTRANO can accept later payments with the approval of a General Manager. Second payment will be required four months prior to the event date, half of the event order balance. Final payment will be given on the night of your event. If the final balance is not taken care of on the night of the event, EL ADOBE DE CAPISTRANO may apply additional charges as a late fee.

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

ROOM	MAX	DAY	HOURS	\$\$ MIN
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++

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