



# 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

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

\*DOES NOT INCLUDE ROOM RENTAL OR VENUE FEE\*





# 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  
Fruit Salad

Carved prime rib au jus and horseradish sauce  
Chicken Seville with chardonnay reduction  
Mashed Potatoes  
Roasted Seasonal Vegetables

### El Adobe Grande

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

### Garden Mesquite Barbecue

Cilantro-Pepita Salad  
Serrano Chicken  
Carved Mesquite Top Sirloin  
Salmon with chipotle cream sauce  
Mesquite Grilled Marinated Vegetables  
Spanish Rice

## - Seated Options-

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

### Top Sirloin & Shrimp

Mesquite grilled steak with shrimp marinated in garlic,  
served with garlic mashed potatoes & sauteed  
seasonal vegetables

### Top Sirloin & Salmon

Mesquite grilled steak with salmon topped with chipotle  
cream sauce, served with garlic mashed potatoes &  
sauteed seasonal vegetables

### El Ranchero

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

**82 per person**

**Reception Only \$77**

**plus 20% service charge & 7.75%  
tax amount**



# 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

Mixed Greens Salad  
Roasted Corn & Black Bean Salad

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

### Steak & Chicken Fajitas

Cilantro-Pepita Salad  
Roasted Black Bean & Corn  
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

Cilantro-Pepita Salad  
Mixed Greens Salad  
Carved Marinated Mesquite Grilled Top Sirloin  
Pan Seared Salmon with creamy dill sauce  
Mesquite Grilled Marinated Vegetables  
Garlic Mashed 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

### 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

75 per person

Reception Only \$70

plus 20% service charge & 7.75%  
tax amount

PACKAGES





# 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  
Mixed Greens Salad  
Chile Rellenos  
Chicken Enchiladas  
Crispy Shredded Beef Tacos  
Spanish Rice and Refried Beans

## El Reyes

Cilantro-Pepita  
Mixed Greens Salad  
Vegetable Tamales  
Enchilada Suizas  
Chopped Carne Asada  
Corn and Flour Tortillas  
Pico de Gallo, Guacamole, cheese, lettuce and tomato  
Spanish Rice and Refried Beans

## Build-Your-Own Taco

Cilantro-Pepita  
Roasted Black Bean & Corn Salad  
Carnitas, Carne Asada, and Chicken  
Corn and Flour Tortillas  
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

Mesquite grilled steak with shrimp marinated in garlic,  
served with garlic mashed potatoes & steamed  
garden vegetables

## Chicken Seville

Mesquite grilled steak with salmon topped with chipotle  
cream sauce, served with garlic mashed potatoes and  
steamed garden vegetables

## Roasted Chicken\*

chicken entree with your choice of sauce and two sides

**67 per person**

Reception Only \$61

**plus 20% service charge & 7.75%  
tax amount**



## - 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**

**Avocado-Cucumber Bruschetta on garlic toast rounds**

**Fresh Vegetable Display**

**Fresh Vegetable Display**

## - Hot Appetizers -

**Quesadillas**

*(choose one) cheese-bacon-spinach, Ortega chili, or chicken jalapeno*

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

**Fried Calamari with sweet red chile**

**Short Rib Taquitos**

**Short Rib Empanadas with garlic aioli**

**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*

# 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 | 4**

**Ice Cream Sundae | 4**  
*chocolate or caramel syrup and whipped cream*

**Scoop of Ice Cream added 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 (Mexicanfruit bars) all served in an old-fashioned reach in freezer*

**Baja Dessert Station | 10**  
*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*

**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](http://www.eladobedecapistrano.com)  
Email: [events@eladobedecapistrano.com](mailto: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.

### FOOD, BAR, BEVERAGE MINIMUMS

**\*DOES NOT INCLUDE ROOM RENTAL OR VENUE FEE\***

ROOM	MAX	DAY	HOURS	\$\$ MIN
<b>Palenque (dinner seating)</b> 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	<b>250</b>	<b>Mon-Fri</b>	<b>10AM - 4PM</b>	<b>2500++</b>
		<b>Sat-Sun</b>		<b>3000++</b>
		<b>Mon-Thu</b>	<b>6PM - 12AM</b>	<b>3500++</b>
		<b>Fri &amp; Sun</b>		<b>6000++</b>
		<b>Sat</b>		<b>8500++</b>
		<b>Fri Sun</b>	<b>BUY-OUT 6 HOUR EVENT</b>	<b>10,000++</b>

TERMS & AGREEMENTS