



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 | 3000++ |
| | | 6PM-12AM | 5000++ |
| | Friday | 10AM-4PM | 3000++ |
| | | 6PM-12AM | 7000++ |
| | Sunday | 10AM-4PM | 4000++ |
| | | 6PM- 12AM | 6000++ |
| | Saturday | 10AM- 4PM | 4000++ |
| | | 6PM-12AM | 10000++ |

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 | 2000





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 \$49*



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 \$54

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 \$60



- 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 filled churros, mini flan, conchitas, tres leches cups,
seasonal fruit skewers, mini abuelita chocolate cakes
(tajin available upon request)*

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 \$9.00-15.00, house wine by the glass is \$9.00, and beers average \$5.00-9.00. (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 and House Wine Selection

Each additional hour \$10 per guest

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

Cocktails made with house selection of gin, vodka, rum, bourbon, scotch, reposado tequila, and brandy. (No shots, cordials or liqueurs are included in this package). Including Bottled & Draft Beer. House Wine Selection

Each Additional Hour \$12 per guest

Premium Bar, Beer & Wine Package | 30

Full Bar service including: Martinis, Margaritas & Cocktails Premium (Shots/shooters are not included, these items sold on cash basis only) Including House Wine Selection. Bottled & Draft Beer

Each Additional hour \$15 per guest

Beer Kegs

Domestic Keg | **400 per keg**

Import/Micro Brews Keg | **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 chairs 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 and/or hurricane two inches taller than the flame. The flame may not exceed the length of the candle holder. 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. Any décor left on the premises after the event will be disposed of accordingly.

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 requires a professional, licensed Day of Coordinator as well as their contact information three months prior to the event. If CLIENT fails to accommodate, there will be a \$1000 fee. 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 with the Day of Coordinator. 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. CLIENT agrees to provide a meal charged by EL ADOBE DE CAPISTRANO for every allied service and vendors present for dinner on the day of the event.

Upgraded/rented table linens and chairs 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 OR additional room fee.

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. CLIENT agrees to provide a credit card to the banquet captain at the beginning of the event if there are any approved charges not included in agreement (for example, overtime, additional guests, bar tab increases, etc). 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 | 3000++ |
| | | Sat-Sun | | 4000++ |
| Mon-Thu | | 6PM - 12AM | 5000++ | |
| Fri & Sun | | | 7000++ | |
| Sat | | | 10000++ | |
| Fri Sat | | BUY-OUT 6 HOUR EVENT | 15,000++ | |
| Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450 | | | | |

TERMS & AGREEMENTS