



# **LAS FLORES ROOM INFORMATION**

**EL ADOBE DE CAPISTRANO**

**The Las Flores room was named for its view of the El Adobe Garden with its colorful flowers and ancient trees that can be seen through the French style windows that line the walls of the restaurant. It is located on the lower left level of the restaurant offering a semi private event space for up to 50 guests.**

**When reserved for a private event the room is transformed with rectangular and round banquet tables that seat up to 8 guests and a large square table that seats up to 12 which was built in the room almost 70 years ago.**

# IMPORTANT THINGS TO NOTE

## THE LAS FLORES ROOM

### Food/Bar/Beverage Minimums

*based on your desired day and time, we require a minimum to be met with anything you can consume- this includes appetizers, the main meal, dessert and/or alcoholic beverages*

Monday- Sunday	10AM-4PM	1500++
Sunday- Friday	4PM-10PM	2000++
Saturday	4PM-10PM	2500++

In the event that the food & beverage totals do not reach the guaranteed minimum, the difference will be applied to the final check as a room fee.

Time allotted per event is four (4) hours maximum; for additional time the minimums are increased, as well as if the event time goes over the F/B/B minimum time frames

### Deposit

A \$500 non-exchangeable deposit is required to secure the room.

This deposit will be applied towards the final bill at the end your event.

*\*We do not collect a deposit without a proposal built\**

*\*The space is only gaurunteed after a deposit has been left\**

### Tax & Gratuity

A 7.75% sales tax will be applied to all services provided by El Adobe de Capistrano.

A gratuity of 20% is applied to food and beverages sales at the end of your event.

# PREFIXED MENU OPTIONS

## THE LAS FLORES ROOM

### VERACRUZ FIESTA

#### On Tables

**Chips & Salsa**  
**Rancho O'Neill Guacamole**

#### Starter

**Mixed Greens**  
*with tomato, carrot, cucumber and ranch*

#### Entrée

**De Pollo**  
*chicken enchilada, crispy shredded  
chicken taco, spanish rice,  
refried beans*

**De Carne**  
*pork tamale, crispy shredded beef  
taco, spanish rice, refried beans*

**Verduras**  
*two enchiladas with sautéed spinach,  
corn, tomato, mushroom & cheese,  
ranchera sauce, spanish rice,  
refried beans*

#### Dessert

**Mexican Rosca**  
*mexican churro donut with honey,  
cinnamon sugar & whipped cream*

#### Drinks

**Soft Drink, Lemonade, Tea or Coffee**

**\$37 per person**

**\$18 for kids 10 & under**

### TACO FIESTA

#### On Tables

**Chips & Salsa**  
**Rancho O'Neill Guacamole**

#### Starter

**Cilantro Pepita Salad**  
*romaine lettuce, diced tomato, pepitas,  
queso fresco, cilantro pepita dressing*

#### Family- Style Entrée

**Build Your Own Taco Platters**  
*grilled chicken, carnitas, carne  
asada, cilantro, onions and salsa  
served in lazy susans*  
*Each guest to receive a cheese  
enchilada, side of  
refried beans and spanish rice*

#### Dessert

**Mexican Rosca**  
*mexican churro donut with honey,  
cinnamon sugar & whipped cream*

#### Drinks

**Soft Drink, Lemonade, Tea or Coffee**

**\$40 per person**

**\$19 for kids 10 & under**

# PREFIXED MENU OPTIONS

## THE LAS FLORES ROOM

### SUNDAY BRUNCH

#### On Tables

**Chips & Salsa**  
**Rancho O'Neill Guacamole**

#### Entrée

**Huevos Rancheros**  
*three eggs over corn tortillas topped  
with ranchera sauce, cheese,  
green onion, with spanish rice,  
refried beans*

**Crispy Brioche French Toast**  
*with a medley of berries*

**Flat Iron Steak Chilaquiles**  
*eggs any style, mesquite grilled flat  
iron steak, refried black beans,  
El Adobe's chilaquiles:  
a traditional mexican tortilla dish*

**Southwest Cabo Salad**  
*organic mixed greens, bbq ranch  
dressing, chicken, black beans,  
roasted corn, avocado, tomato,  
queso fresco, green onion*

#### Drinks:

**Free-Flowing Champagne**  
**(for 2 hours),**

**Sparkling Apple Cider, Orange Juice,  
Soft Drink, Tea or Coffee**

**\$37 per person**  
**\$18 for kids 10 & under**

### BAJA CALIFORNIA

#### On Tables

**Chips & Salsa**  
**Rancho O'Neill Guacamole**

#### Starter

**Caesar Salad**  
*with crutons, parmesan cheese*

#### Entrée

**Steak Fajitas**  
*marinated steak, caramelized bell  
pepper, onion, guacamole,  
spanish rice, refried beans, tortillas*

**Shrimp Enchiladas**  
*two enchiladas filled with cheese,  
shrimp, pico de gallo, roasted  
tomatillo sauce, guacamole*

**El Adobe Burrito**  
*sautéed chicken, mushrooms,  
spinach, tomato, topped with red,  
green and chipotle sauces*

#### Dessert

**Tres Leches Cake**  
*with whipped cream*

#### Drinks

**Soft Drink, Lemonade, Tea or Coffee**

**\$40 per person**  
**\$19 for kids 10 & under**

# PREFIXED MENU OPTIONS

## THE LAS FLORES ROOM

### YORBA ESPECIAL

#### On Tables

**Chips & Salsa**

**Rancho O'Neill Guacamole**

#### Starter

**Cilantro Pepita Salad**

*romaine lettuce, diced tomato, pepitas,  
queso fresco, cilantro pepita dressing*

#### Entrée

**Carne Asada**

*mesquite grilled with cheese  
enchilada, sweet corn tamale, spanish  
rice, refried beans, guacamole, tortillas*

**Carnitas Michoacan**

*slow roasted pork cooked with  
spanish rice, refried beans,  
guacamole, tortillas*

**Enchilada Suizas**

*two enchiladas with chicken, shredded  
cheese, tomatillo sauce, spanish rice,  
refried beans*

#### Dessert

**Caramel Churros**

*with vanilla bean ice cream, caramel  
drizzle, whipped cream*

#### Drinks

**Soft Drink, Lemonade, Tea or Coffee**

**\$45 per person**

**\$22 for kids 10 & under**

### MESQUITE ADOBE

#### On Tables

**Chips & Salsa**

#### Appetizer

**Mexican Shrimp Ceviche**

*garnished with avocado*

#### Starter

**Adobe Salad**

*mixed greens, heirloom tom  
ato, red onion, corn, watermelon radish,  
champagne vinaigrette*

#### Entrée

**Flat Iron Steak**

*with roasted red skin potatoes, sweet  
corn tamale, grilled vegetables,  
au jus, horseradish cream*

**Salmon A La Brasa**

*with chipotle cream sauce,  
grilled chile relleno, spanish rice,  
sweet corn tamale*

**Blackened Chicken**

*with papaya-mango relish, cilantro lime  
white rice, grilled vegetables*

#### Dessert

**Caramel Churros**

*with vanilla bean ice cream, caramel  
drizzle, whipped cream*

#### Drinks

**Soft Drink, Lemonade, Tea or Coffee**

**\$56 per person**

**\$27 for kids 10 & under**

# BAR & BEVERAGE

## THE LAS FLORES ROOM

*All of our menu options include non-alcoholic beverages*

### 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 For example, only margaritas and beer at a \$500 limit

Margaritas range in price from \$11.00-16.00

House Wine by the glass is \$10.00-16.00

Beers average \$5.00-8.00

Well Drinks range in price from \$10.00- 13.00

*\*All bar/cocktail prices subject to change\**

### Drink Tickets

Offer your guests a drink by including a drink ticket. Guests will have the option of beer, house margaritas, house wine and a well drink

**\$10 per ticket**

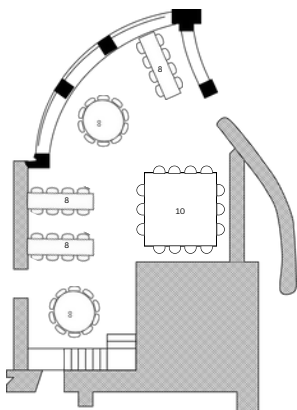
*\*Must purchase a minimum of two tickets per person\**

### Cash Bar:

Allow guests to purchase their own cocktails, wine, well drinks, beer and margaritas. A room charge may be applied to your invoice, if cash bar sales do not reach a pre-stated F/B/B minimum (see page 2)

# SET-UP & DECOR

## THE LAS FLORES ROOM



### Floor Plan

*\*limited floor plan flexibility\**

**Banquet:** mix of rectangle and round tables set for up to (8) guests each

**Cocktail Style:** Mix of formal seating (only for 22 guests) and cocktail tables

### Table Set-up

**Napkins:** colors offered are white, ivory and sandalwood

*Specialty colors available for \$2.00 per napkin*

**Custom Menus:** We provide printed menus that will state “El Adobe Celebrates \_\_\_\_\_” or “El Adobe Welcomes \_\_\_\_\_”

**Tea Light Candles, Silverware and Glassware provided**

### Table Decor

**Lanterns (black) & Easels available upon request**

**Client may bring in floral centerpieces, picture frames and/or table-top decor items.**

**Restrictions include tape, tacs, nails/screws, open-flame candles, confetti, glitter or similar grainy textures**

**An extra 6' table can be provided upon request for gifts or cake**

**Clients are welcome to arrive one hour prior to the event start time to set-up. We may be able to offer an early drop off of decor items, depending on availability**



# BOOKING & FAQ

## THE LAS FLORES ROOM

### Steps to Take to Reserve This Room:

1. Ask Event Manager if your date is available  
(events@eladobedecapistrano.com)
2. Decide a menu and bar option to begin a proposal
3. Secure the space with a \$150 deposit
4. Give final head count a week prior to the event
5. HAVE FUN AT YOUR EVENT
6. Day of event, pay the balance at the end of the event to your server

### Can I make changes to the pre-set menus?

We do allow changes however these changes may incur additional costs if menu items are not of equal or lesser value. Menus and prices are built according to similar costs of food and labor for each menu item. For example, Cost of chicken is not equal to cost of shrimp; Mexican Rosca is not equal to Churros and ice cream or Flan.

### How does the family-style Taco Fiesta option work?

Platters of meats, cilantro and onions as well as tortillas in warmers are served down the center of the table for guests to build their own tacos. Additionally, guests will each receive a plated meal with rice beans and an enchilada.

### Are there any Vegan or Vegetarian Options available?

We offer Vegan, Vegetarian and Gluten Free menu items- normally vegetable enchiladas.

### I am bringing in a cake, is there a fee? When can I drop it off?

There is a \$2 per person fee for any outside food. If you would like to eliminate the dessert from your package and swap out for cake service we are able to do that. You may drop off cake in the room 1 hour before or drop off in our refrigerator the morning of the event.

### Can we just order off the regular menu?

For a guest count of 22 or less, we are able to take orders from the regular menu. Any guest count over 22 must choose one of our pre-set menus.

### Can we request separate checks?

We are able to provide separate checks for up to 3 separate tables. If your guests are expected to pay for their own meals, please collect money beforehand or have them bring cash on the day of the event to be collected by event host. Our primary focus is providing excellent food and service and end of event may become a bit chaotic when servers must provide an individual check for each customer.

### When is my final headcount due?

7 days prior to your event is the cut off. If you do not turn in a final guest count at that time, we will plan and charge for your estimated guest count given at time of booking.