



PALENQUE 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!



The traditional Mexican Palenque was an arena that hosted many concerts and large parties that date back to a Mayan civilization. El Adobe added the Palenque Room to match this Mexican event space concept and host larger parties of its own in the early 1970s. Weddings had long since been taking place at El Adobe but with the new Palenque Room and Chapel location in the adjacent Garden, it gave guests a dedicated space to host a grand wedding celebration. One of the most well-known and unique features of this room is the retractable ceiling that opens almost 40ft across to expose the skies above San Juan Capistrano. The room and its Garden have evolved over time adding a full bar of its own and spacious restrooms to accommodate the larger guest count. However, it still holds its original style and beauty where thousands have come to celebrate their special events to gather their friends and families for an unforgettable night. We invite you to become part of San Juan Capistrano's legacy of celebration and joy under the stars at El Adobe De Capistrano.

Seating up to 200 guests inside and another 200 outside. It includes tables, linens, and chairs. You may choose the option of having banquet tables or round tables and a choice of sandalwood, ivory or white linen for your tables and napkins. Extra décor time is provided to personalize your private event, 2 hours maximum prior to event unless otherwise informed.

RATES & FOOD, BAR, BEVERAGE MINIMUMS

ROOM | DAY | TIME | F/B/B MINIMUM | EXCLUSIVE 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++

DOES NOT INCLUDE ROOM RENTAL OR VENUE FEE

In the event that food & beverage totals do not reach the guaranteed minimum, the difference will be applied to final check as a room fee. Time allotted per event is three – six (6) hours maximum dependent on event type; for additional time the minimums are increased \$600 per hour.

• **Deposit:**

A \$1500 deposit is required to reserve date and times. Days, times, and room availability will not be held without 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 eight (8) months of event date.

• **Venue Fee: \$500** *(This fee applies to every party and will only be waived with direct instruction from Owners of El Adobe, no exceptions)*

• **Minimums:**

The Palenque Room requires the following food, bar and beverage minimums (for up to 3 hours). These minimums DO NOT include the 20% service charge (Gratuity) or 7.75% sales tax.

• **Menu:**

El Adobe provides buffets or plated options for you to choose, including Mexican to American menu selections. You may adjust, add or substitute any of your menu items of equal or lesser value, upgraded menus will incur a cost. Appetizers are available on station or tray passed at start of event.

There will be a \$2 per person cake service fee for any dessert not provided by El Adobe de Capistrano. To avoid this fee please order dessert from our venue.

• **Bar & Beverage:**

You may allow your guest their choice of drinks throughout the event with all charges included on the check at the end of your event. You may also place a limit on the amount you wish not to exceed, and/or specify the items you wish to host (example: margaritas, house wine, and beer only). Cash bar sales will be applied towards the minimum, if you wish to allow your guests to purchase their own beer, wine, and cocktails. Lemonade, coffee and tea are included in buffet or seated option. **Under no circumstances will outside beer or liquor be allowed onto the premises.**

There will be a \$18 wine corkage fee for every 750ml bottle not provided by 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.

APPETIZERS

Cold

- El Adobe's Award Winning Salsa Bar | 4
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 | 3
- Elote Cups | 3
with lime-mayo, cheese, and tajin
- Avocado-Cucumber Bruschetta on garlic toast rounds | 4
- Fresh Fruit Skewers | 4
- Fresh Vegetable Display | 4

Deluxe Seafood **requires upcharge**

- Chilled Jumbo Shrimp with cocktail sauce | 5
- Mexican Shrimp Cocktail | 4.5
- Coconut Shrimp | 4.5
- Crab Stuffed Mushrooms | 4.5
- Ceviche Tostaditas | 4.5
bay shrimp, tomato, onion, cilantro & chiles in lime juice
- Tropical Ceviche Tostaditas | 4.5
- Crab-stuffed Shrimp Taquitos | 5

Hot

- Quesadillas | 3
(choose one) Ortega chili or chicken jalapeno
- South-Western Chicken & Black Bean Egg Roll with avocado dip | 3.5
- Tequila-Lime Chicken Skewer | 4
- Short Rib Taquitos | 4
- Chicken Flautas | 4
- Short Rib Empanadas with garlic aioli | 4
- Enchilada Cup | 4
with chicken, choice of red or green sauce
- Fried Green Beans with Cilantro-Serrano Dip | 3
- Mesquite Grilled Carne Asada skewers with chimichurri sauce | 4
- Mesquite Grilled Marinated Vegetable Skewer | 3
mushroom, zucchini, bell peppers, and cherry tomato

LATE NIGHT SNACK OPTIONS

MINIMUM COUNT OF (50) PER STATION

Build Your Own Nachos Bar | 8

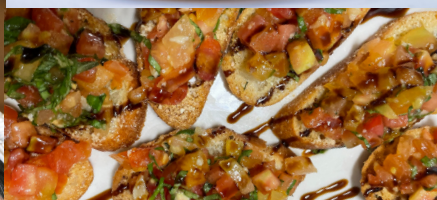
nacho cheese, jalapenos, refried beans, olives, pico de gallo, shredded lettuce, sour cream & guacamole

Build Your Own Mini Sliders | 10

beef patty, cheese, ketchup, barbecue sauce, onion rings, brioche buns

Street Tacos

*mini corn tortillas, cilantro, onion, lime wedges, salsa
carnitas | 13 chopped chicken | 13 chopped asada | 14*



Available between the hours of 8 AM - 3 PM, guest minimums may apply
All lunches served with Coffee, Tea, Lemonade and Orange Juice

Breakfast Taco Bar | 28

- Fresh Fruit Display
- Flour Tortillas
- Scrambled Eggs
- Chopped Bacon, Ham and Chorizo
- Condiments: cheese, salsa, sour cream, onion, cilantro, tomato, shredded lettuce, jalapeño and olives
- Refried Beans
- Mexican Breakfast Potatoes

Portola Breakfast | 26

- Mixed Fresh Fruit Display
- Cilantro-Pepita Salad
- Crispy Brioche Toast
- Scrambled Eggs
- Bacon & Sausage
- Mexican Breakfast Potatoes

Build-Your-Own Bloody Mary Bar

for 2 hours | 17

House Vodka, Tomato Juice, Clamato Juice, V8, Worstershire, A-1, Tabasco, Tapatio, Horseradish, Celery Salt, Kosher Salt, Black Pepper, Cayenne, Lemon Pepper, Cut Lemons, Cut Limes, Celery, Olives, Cucumbers and Pepperocinis

Build-Your-Own Champagne & Mimosa Bar

for 2 hours | 12

House Champagne, Orange, Cranberry, Grapefruit, Pomegranate and Peach Juices, with strawberries, raspberries, blueberries, blackberries, pomegranate seeds, cranberries, grapefruit slices, rosemary and mint leaves

Adobe Breakfast | 30

- Fresh Fruit Display
- Chilaquiles Rojo
- Machaca con Huevos
 - sautéed onions, pasilla chiles and tender shredded beef
- Corn & Flour Tortillas
- Condiments: salsa, onion, cilantro and cheese
- Mexican Breakfast Potatoes
- Refried Beans

Omelet Station | 35 plus chef fee per 50 guests | 100

- Waffles topped with berries
- Fresh Fruit
- Buttermilk Biscuits
- Omelets Made To Order
 - choice of: ham, bacon, chorizo, sausage, onion, tomato, jalapeño, mushroom, spinach, bell pepper, pico de gallo and cheese
- Mexican Breakfast Potatoes



BRUNCH BUFFETS



President's Choice Buffet | 32

- Cilantro-peppita
- Chile Rellenos
- Chicken Enchiladas
- Crispy Shredded Beef Tacos
- Spanish Rice & Refried Beans

El Reyes | 34

- Cilantro-pepita & Mixed Greens
- Tamales de Rajas
- 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 | 34

- Cilantro-pepita
- Carnitas, Carne Asada and Chicken
- Corn & Flour Tortillas
- Cheese Enchiladas
- Condiments: cilantro, onions, salsa, guacamole, cheese, lettuce and tomato
- Spanish Rice & Refried Beans

Add Live Grill Chef Station

taco meat grilled on the barbecue, then served with handmade tortillas..... fee 250

Capistrano | 45

- Cilantro-Pepita Salad with queso fresco & diced tomato
- 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

Fajitas | 36

- Cilantro-pepita & Mixed Greens
- 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

taco meat on grill, then served with handmade corn tortillas.... fee 250

Californian | 38:

- Cilantro-pepita & Fresh Fruit
- Carved Top Sirloin
- Rosemary Chicken Breast with a Champagne Mushroom Sauce
- Cheese Enchiladas
- Charro beans
- Roasted Vegetables

La Tarde Sabrosa | 40

- Ensalada Carlos tossed with spiced walnuts, blue cheese, green apple & dried cranberries tossed in balsamic dressing
- Carved mesquite top sirloin
- Pan seared Salmon with creamy dill sauce
- Mesquite Grilled Seasonal Vegetables mushrooms, zucchini, squash, onions, bell peppers & onions
- Scallop Potatoes

BUFFETS



- Choices of Salad-

Ensalada Carlos

spiced walnuts, blue cheese, green apple & dried cranberries tossed in balsamic dressing

Mixed Green Salad

with ranch or balsamic dressing

Steakhouse Salad

tossed with onion-vinagrette, diced tomato, mushroom & french fried onions

Cilantro Pepita Ensalada

romaine lettuce in cilantro- pepita dressing, with pepitas, tomato, and queso fresco



- Entree-

President's Choice | 32

chile relleno, chicken enchilada, beef taco, spanish rice, and refried beans

Chicken Seville | 34

with wild rice stuffing topped with chardonnay sauce, served with roasted red skin potatoes and seasonal vegetables

Grilled Salmon | 36

topped with black beans, roasted corn & pasilla chiles sautéed in chipotle cream sauce, served with rice

Pollo Serrano | 36

roasted boneless half chicken, served with serrano cream sauce, esquite, a mesquite grilled chile relleno, and a corn tamale

Short Rib Plate | 36

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

El Adobe Chicken with Two Shrimp | 37

seasoned and mesquite grilled served with mashed potatoes and garlic-tossed seasonal vegetables topped with chipotle cream sauce

Carne Asada Plate | 38

grilled carne asada topped with chimichurri sauce, served with cheese enchilada, spanish rice, refried beans and a sweet corn tamale

Top Sirloin & Three Shrimp Combo | 40

mesquite grilled steak with shrimp marinated in garlic, served with garlic mashed potatoes & seasonal sautéed vegetables

Top Sirloin & Salmon Combo | 40

mesquite grilled steak with salmon topped with chipotle cream sauce, served with garlic mashed potatoes and sautéed vegetables

New York Steak | 42

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

El Ranchero | 45

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

SEATED MEALS

***Must choose one seated meal or give your guests the option by*
including two entrees for a \$3 per person upcharge**



- Seated Sweets -

Churro Bite | 4

in a shot glass with caramel or chocolate sauce

Homemade Flan “Best in California” | 9
garnished with whipped cream and fresh berries

El Adobe Caramel Churros | 8
served with vanilla ice cream, caramel syrup and whipped cream

Mexican Rosca | 5
fried dough, sprinkled with cinnamon & sugar

Ice Cream Sundae | 6
chocolate or caramel syrup and whipped cream

- Dessert Stations -

priced per person, order minimum of 50 guests each

Churro Station | 8
with fruity pebbles, oreo cookie crumble, sprinkles, coconut shavings, caramel, chocolate, icing and whipped cream

Build-Your-Own Ice Cream Sundae | 10
vanilla or chocolate ice cream, chocolate & caramel syrups, assorted sprinkles, chopped nuts & fruit, and whipped cream

The Sweets Table | 11
french macarons, mini cheesecakes, Mexican Roscas, brownies and fresh baked cookies

Baja Dessert Station | 14
caramel filled churros, mini flan, conchitas, tres leches cups, seasonal fruit skewers, mini abuelita chocolate cakes (tajin available upon request)

-Feel free to mix & match items to create your own table-



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. **Please note that if your guest count is 75 guests and under, a required minimum of \$1000 must be spent under a cash bar. Bartending personnel charges and/or room fees may be applied if not met.**

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). Well Cocktails/margaritas range in price from \$10.00-13.00, Premium Cocktails range in price from \$14.00-16.00, house wine by the glass is \$10.00, and beers average \$6.00-8.00. (All bar/cocktail prices subject to change). Shots are not allowed under hosted consumption bars unless approved by the General Manager.

- Packages -

Beer & Wine Package for 2 hours | 20

Domestic Bottled Beer: 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**

Corkage Fee | 18

BAR OPTIONS



ENHANCE YOUR EVENT WITH THESE ADD-ONS

Chiavari Chairs | 10

priced per person
colors available include black, silver,
gold, white and fruitwood



Farmhouse Chairs | 15 driftwood crossback



Patio Heaters | 60

priced per heater

Portable Bar | 150

bartender personnel charge applies if
also using indoor bar



Live Grill Chef | 250

add to selective buffets- your guests will love this!



We also offer homemade corn tortillas
for an additional \$250 fee!

Champagne Toast | 6

priced per person, seated



Welcome Champagne | 8

priced per person, tray passed upon arrival

Bridal Casita | 500

stay in our original owner's home
Est. 1948



Includes 1.5 sitting rooms, bridal room, kitchentte,
full bathroom & patio seating
accommodates 10-14 guests

Additional Personnel

Server | 200

Bartender | 250

Specialty Linen

Table Linen | 30

Napkin | 2.00

Want to keep the party going?
Ask us for rates- we would love for
you to stay a little longer!

Need any rentals or something
you don't see?

No problem, we may be able to
help you depending on what you
have in mind

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



TERMS & AGREEMENTS

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.

PAYMENTS

EL ADOBE DE CAPISTRANO requires three separate payments for all private Palenque events. Deposits must be given four months prior to the event date. Deposit amount is \$1500 however, if CLIENT books an event sooner than four months, the CLIENT will be asked for a deposit amount of half of the quoted balance. If you choose to cancel your event, it will need to be done (6) months prior to the event date in order to receive a full refund. If after this deadline, EL ADOBE DE CAPISTRANO may retain the deposit(s) as a result of liquidated damages. EL ADOBE DE CAPISTRANO can accept later payments with the approval of a General Manager. Second payment will be required two months prior to the event, usually three quarters 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.

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
Palenque (dinner seating) with space for dance floor - 200 standing cocktail reception - 600	250	Mon-Fri	10AM - 4PM	3000++
		Sat-Sun		4000++
Garden Patio (dinner seating) - 200		Mon-Thu	6PM - 12AM	5000++
		Fri & Sun		7000++
Garden Patio (ceremony seating) - 400		Sat		10000++
Palenque & Garden (dinner seating) - 450		Fri Sat	BUY-OUT 6 HOUR EVENT	15,000++