



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
 - Cocktail tables
- Fruit infused beverage station including lemonade, water, iced tea, and coffee

RATES & FOOD, BAR, BEVERAGE MINIMUMS

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

	Monday- Thursday	10AM-4PM	3000++
Palenque & Garden		6PM-12AM	5000++
	Friday	10AM-4PM	4000++
		6PM-12AM	7000++
max w/ dance floor inside 180 guests standing cocktail reception 600 guests outdoor dining max capacity 215 guests outdoor ceremony max 400 guests	Sunday	10AM-4PM	4000++
			6PM- 12AM
	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

- Enhancements -

Standard Folding Chair

fruitwood color with ivory cushion

Two Appetizers

hot or cold (upcharge on seafood)

Unlimited Soft Drinks

Beverage Station

fruit infused water, lemonade, iced tea & coffee

Cake Service

cut & served

Arch

square or triangle

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
- Enchiladas Suizas
- Chopped Carne Asada
- Corn & Flour Tortillas
- Pico de Gallo, Guacamole, Sour Cream
- Spanish Rice & Refried Beans

Build-Your-Own Taco

- Cilantro-Pepita
- Carnitas, Carne Asada, and Chicken
- Corn and Flour Tortillas
- Cheese Enchiladas
- cilantro, onions, salsa, sour cream, guacamole, cheese, lettuce
- Spanish Rice and Refried Beans

Add Live Chef- 250

Meats grilled on barbecue live and moved to buffet

Add Homemade Corn Tortillas- 250

Made live

- Seated Options-

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

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 or mashed potatoes and seasonal vegetables
(make it buffet style for no charge)

Short Rib Plate

braised short-rib marinated with red wine and herbs, garlic mashed potatoes and green beans

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

67 per person

Reception Only \$61

plus 20% service charge & 7.75% tax amount towards F/B/B minimum \$49



DIA DE AMOR

- Enhancements -

Chiavari Chair

fruitwood, black, gold or white

Two Appetizers

hot or cold (upcharge on seafood)

Unlimited Soft Drinks

Beverage Station

fruit infused water, lemonade, iced tea & coffee

Cake Service

cut & served

Arch

square or triangle

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
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 Vegetables
Scallop Potatoes

- Seated Options-

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

El Adobe Chicken and Shrimp

topped with chipotle sauce and served with
mashed potatoes and seasonal vegetables

Grilled Salmon

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

Top Sirloin

Mesquite grilled 8oz flat iron steak topped with
chimichurri sauce, served with a cheese enchilada,
spanish rice and refried beans

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

78 per person

Reception Only \$71

*plus 20% service charge & 7.75% tax
amount towards F/B/B minimum \$54*

PACKAGES





ENAMORADOS

- Enhancements -

Chiavari Chair

fruitwood, black, gold or white

Welcome Toast

champagne or sparkling cider

Three Appetizers

hot, cold or seafood

Unlimited Soft Drinks

Beverage Station

fruit infused water, lemonade, iced tea & coffee

Cake Service

cut & served

Arch

square or triangle

Choice of Buffet or Seated Meal

- Buffet Options-

Capistrano

- Caesar Salad with garlic crutons
- Baked Dinner Rolls and Butter
- Carved prime rib au jus and horseradish sauce
- Chicken Seville with chardonnay reduction
- Mashed Potatoes
- Roasted Seasonal Vegetables

El Adobe Grande

- Cilantro Pepita Salad
- Carved Mesquite Grilled Top Sirloin
- Chicken Breast with mexican sauce
- Esquite
- Cheese Enchiladas
- Charro Beans & Spanish Rice

Fajitas Deluxe

- Cilantro-Pepita Salad
- Fresh Fruit
- Fajitas with chicken, steak, shrimp with bell peppers and onions
- Corn & Flour Tortillas
- onions, cilantro, guacamole, lettuce, cheese, tomatoes and salsa picosa
- Spanish Rice and Refried beans

- Seated Options-

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

Steak & Three Shrimp

flat iron steak with shrimp marinated in garlic, served with mashed potatoes and seasonal vegetables

New York Steak

8oz steak with five peppercorn brown sauce, asparagus and cilantro-lime white rice

El Ranchero

pollo asado, garlic shrimp, steak rancheros, rajas, corn cake, mesquite grilled vegetables, spanish rice, refried black beans
served family style

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

86 per person

Reception Only \$77

**plus 20% service charge & 7.75% tax
amount towards F/B/B minimum \$62**



APPETIZERS

Cold

- 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

Deluxe Seafood **requires upcharge**

- Chilled Jumbo Shrimp with cocktail sauce | 1
- Mexican Shrimp Cocktail | 1
- Coconut Shrimp | 1
- Crab Stuffed Mushrooms | 1
- Ceviche Tostaditas | 1
bay shrimp, tomato, onion, cilantro & chiles in lime juice
- Tropical Ceviche Tostaditas | 1
- Crab-stuffed Shrimp Taquitos | 2

Hot

- Quesadillas
(choose one) Ortega chili or chicken jalapeno
- South-Western Chicken & Black Bean Egg Roll with avocado dip
- Tequila-Lime Chicken Skewer
- Short Rib Taquitos
- Chicken Flautas
- Short Rib Empanadas with garlic aioli
- Enchilada Cup
with chicken, choice of 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, 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

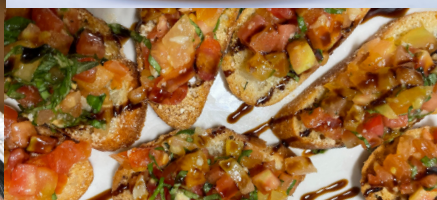
Build Your Own Mini Sliders | 10

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





- 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

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 of \$14.00-16.00, house wine by the glass is \$10.00, and beers average \$5.00-9.00. (All bar/cocktail prices subject to change). Shots are not allowed under hosted consumption bars unless approved by the General Manager.

Personalize your hosted menu to include signature drinks for your guests, they love this!

- 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 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 for 2 hours | 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**

Is there a spirit you would like to include but don't see? We can order it for you!

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

priced per person- upgrade your dia de amor or
enamorados package for a lower price

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!



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, kitchenette,
full bathroom & patio seating
accommodates 10-14 guests

Additional Personnel

Server | 200

Bartender | 250

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 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, preferably, by six months prior to the event date. Deposit amount is \$1500. If you choose to cancel, it will need to be done no more than (8) months prior to the event date in order to receive a full refund of your deposit amount. If the event is canceled after this, total amount of the deposit(s) may be retained by EL ADOBE DE CAPISTRANO as liquidated damages. 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 Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450	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++

TERMS & AGREEMENTS