



PORTOLA ROOM INFORMATION

EL ADOBE DE CAPISTRANO

Named after the Portola Riders who in 1963 delivered the Mission Bell to Mission San Juan Capistrano with a horse and carriage followed by 8 riders, the Portola room is perfect for business dinners, wedding rehearsals, or any private event. Guests have the option of closing the room's wooden doors for a more intimate, completely private dinner.

From birthdays to baptisms to rehearsal dinners, the Portola room is a wonderful space to host up to 34 guests.

IMPORTANT THINGS TO NOTE

THE PORTOLA 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	500++
Sunday-Thursday	4PM-10PM	750++
Friday- Saturday	4PM-10PM	1000++

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 three (3) 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 \$150 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 PORTOLA 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 PORTOLA 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 PORTOLA 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 PORTOLA 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 10 tickets

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 PORTOLA ROOM



Floor Plan

Cocktail Style: mix of cocktail tables and rectangle tables set for (6) guests each

Round tables: (4) round tables

max guest count of 28 guests

Banquet: one long table

T-Shape: one long table with guests of honor seated at the head

Table Set-up

Napkins: colors offered are white, ivory and sandalwood

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 PORTOLA 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 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.