

Private Events

Thank you for considering El Adobe for your special event. El Adobe de Capistrano strives to make each occasion special and memorable. We embrace all lifetime celebrations and occasions: Weddings, Anniversaries, Birthdays, Holiday Parties, Corporate Events, Meetings and more.

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 Room and Garden. 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 and budget. 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!

Packet Contents

Palenque Room	2
Buffets	3
Buffet Stations	4
Seated Entrees	5
Luncheons.....	6
Brunch and Breakfast Buffets.....	7
Desserts	8
Bar & Beverage.....	9
Miscellaneous.....	10
Information, Terms and Agreements, Minimums and Deposit	11-13

(949)493-1163 ext 106

events@eladobedecapistrano.com

PALENQUE AND GARDEN ROOM INFORMATION

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 250 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.

Deposit: A \$1500 non-refundable, non-exchangeable deposit is required to hold the room. This deposit will be applied as a first payment and counted towards the final bill at the end your event.

Venue Fee: \$500

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.

Mon-Fri	10 ^{AM} -4 ^{PM}	\$2500
Sat-Sun	10 ^{AM} -4 ^{PM}	\$3000
Mon-Thu	6 ^{PM} -12 ^{AM}	\$3500
Fri & Sun	6 ^{PM} -12 ^{AM}	\$6000
Sat	6 ^{PM} -12 ^{AM}	\$8500

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 hours maximum dependent on event type; for additional time the minimums are increased \$600 per hour.

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.

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.

There will be a \$18 wine corkage fee for every 750ml bottle not provided by El Adobe de Capistrano

Tax & Service Charge: A 7.75% sales tax will be applied to all services provided by El Adobe de Capistrano. A service charge (gratuity) of 20% is applied to food and beverages sales at the end of your event.

● BUFFETS ●

President's Choice Buffet 30

Select 2 Salads:

Caesar, Mixed Greens or Pasta

Chile Rellenos

Chicken Enchiladas

Crispy Shredded Beef Tacos

Spanish Rice and Refried Beans

El Reyes 30

Select 2 Salads:

Caesar, Mixed Greens or Pasta

Vegetable Tamales with concaste sauce

Enchiladas Suizas filled with chicken, topped with tomatillo sauce & cheese

Carne Asada: chopped marinated steak

Corn and Flour Tortillas

Pico de Gallo, Guacamole & Sour Cream

Spanish Rice and Refried Beans

Build Your Own Taco 30

Select 2 Salads:

Caesar, Mixed Greens or Pasta

Carnitas, Carne Asada, and Chicken

Corn and Flour Tortillas

Condiments: cilantro, onions, salsa, guacamole, cheese, lettuce, and tomato

Spanish Rice and Refried Beans

Add Live Grill Chef Station .fee per 100 guests... 250

taco meat grilled on the barbecue, then chopped with fresh made corn tortillas.

Fajitas 32

Select 2 Salads:

Caesar, Mixed Greens or Pasta

Chicken with onions, green & red peppers

Steak with onions, green & red peppers

Corn and Flour Tortillas

Cheese Enchiladas

Salsa, Guacamole, Cheese & Sour Cream

Spanish Rice and Refried Beans

Add Fajita Chef Stationfee per 100 guests... 250

steak or chicken fajitas made-to-order sizzling hot right on the buffet line. Fee per 100 guests

El Adobe Grande 40

Caesar Salad with garlic croutons and parmesan cheese

Carved Mesquite Grilled Top Sirloin

Chicken Breast with shallot-chardonnay jus

Pork Tamales

Cheese Enchiladas

Charro Beans

Spanish Rice

Vegetarian 32

Fresh Fruit Salad

Mixed Green Salad Bar

choice of 2 dressings and assorted garnish

Select 3:

♦ Cheese Enchiladas

♦ Vegetable Tamales

♦ Chile Relleno

♦ Mesquite Grilled Marinated Vegetables

♦ Pasta with Tomato-Garlic Sauce

Spanish Rice

Charro Beans

Californian 35

Select 2 Salads:

Caesar, Mixed Greens or Pasta

Carved Top Sirloin

Rosemary Chicken Breast

with Champagne-Mushroom Sauce

Cheese Enchiladas

Charro Beans

Steamed Julienned Vegetables

La Tarde Sabrosa 37

Caesar Salad with garlic croutons and Parmesan cheese

Carved Marinated Mesquite Grilled Top Sirloin

Poached Salmon with creamy dill sauce

Mesquite Grilled Marinated Vegetables: mushrooms, zucchini, squash, onions, peppers & carrots

Charro Beans

Rice Pilaf

Capistrano 40

Served with rolls and butter

Carved Prime Rib au jus and horseradish sauce

Chicken Seville with chardonnay reduction

Cheese Enchiladas

Sides Select 2 of the following:

♦ Spanish Rice

♦ Beans

♦ Mashed Potatoes

♦ Mixed Steamed Garden Vegetables

● BUFFET STATIONS ●

Select a minimum of 3 up to 5 of the following stations

Build-Your-Own Taco & Nachos

Chopped Carne Asada & Chicken
Mini Corn Tortillas
Tortilla Chips
Refried Beans
Nacho Cheese
Condiments: salsa, guacamole, sour cream, shredded lettuce, tomatoes, onion-cilantro, grated cheese, jalapenos and olives.

Mexican Fiesta

Shredded Beef Taquitos
Cheese & Ortega Chile Quesadillas
Mini Chicken Tamales
Chicken & Bean Mini Empanadas
Chips
Salsa & Avocado Dip

Sizzling Chicken Fajitas

~includes 1 fajita chef~
Chicken sizzling on large griddle with onion, bell pepper, tomato and pasilla chiles
Corn & Flour Tortillas
Condiments: salsa, guacamole, sour cream, grated cheese

Pasta

~includes up to 2 pasta chef~
Linguini & Penne Pasta
Marinara, Cream, and Cilantro-Pesto Sauces
Garlic Bread
Condiments: olive oil, tomato, mushrooms, green onions, garlic, olives, bay shrimp, chicken, sausage, parmesan cheese & red chile flakes

La Boca Verde

Fresh Vegetable Display with carrots, celery broccoli, cauliflower, mushrooms, radishes, and bell peppers with chipotle-ranch dip.
Fresh Fruit Display
Chilled Gazpacho *individual servings* garnished with avocado
Cilantro-Pepita Salad: tossed fresh with cilantro-pepita dressing, pepitas, diced tomato and queso fresco

Tesoros del Mar

Peel & Eat Shrimp with cocktail sauce
Mexican Shrimp Cocktail
Fresh Seafood Ceviche with tortilla chips
Smoked Salmon with red onion, capers, cream cheese and water crackers

Carved Silver-Dollar Sandwiches

~includes 1 carver~
Carved Roast Beef
Barbecue Shredded Pork
Assorted Silver Dollars Rolls
Sautéed Mushrooms and Onions & Peppers
Chipotle-Mayo, Mustard, and Horseradish Sauce

Sliders

Mini Mesquite Grilled Hamburgers
Topping Bar: sliced cheese, bacon bits, blue cheese crumbles. sliced onion, tomato, shredded lettuce and diced jalapenos, ketchup, mustard and chipotle-mayo
Potato Skins topped with cheese, bacon & green onion, served with spicy French onion dip

Omelets

~includes up to 2 omelet chefs~
Farm Fresh Eggs
Select-Your-Own Ingredients: Ham, Sausage, Bacon, Bay Shrimp, Cheddar Cheese, Jack Cheese, Green Onion, Bell Pepper, Mushroom, Tomato, and Salsa Borracha
Mexican Breakfast Potatoes

Miniature Pastries & Cookies

Assorted petite fours, éclairs, bite-size lemon & fruit tarts, mini cheesecakes, caramel churros, brownies and fresh baked cookies. Deluxe Self-Serve Coffee & Tea Station

Baja Dessert Station

warm churros sprinkled with sugar & cinnamon, frozen fruity palettas, sweet Mexican pan, and fruit cups of pineapple, mango or melon *add a squeeze of lime & a little pico to spice it up!* Deluxe Self-Serve Coffee & Tea Station

3 Stations \$40 per person ♦ 4 Stations \$51 per person ♦ 5 Stations \$62 per person

There is a 100 guest minimum for Buffet Stations. All selections must be made prior to event. Not available with pre-set wedding packages.

~ Prices do not include 20% service charge or 7.75% sales tax ~

● SEATED ENTREES ●

STARTER

select 1 for entire party

Mixed Green Salad
with avocado dressing

Fresh Fruit Plate

Cilantro-Pepita Ensalada
crisp romaine lettuce tossed with cilantro-pepita dressing, topped with pepitas, tomato & queso fresco

Ensalada Caesar
crisp romaine lettuce, garlic croutons, parmesan cheese, and traditional dressing

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

Steakhouse Spinach Salad
tossed with onion-vinaigrette, diced tomato, mushroom & french fried onions

Soup de El Adobe
choice of: black bean purée, albondigas, roasted tomato, or tortilla

ENTRÉE

select 1 for entire party

President's Choice.....30
chile relleno, chicken enchilada, beef taco, Spanish rice, and refried beans.
with sundae or mousse.....32

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

Pesto Chicken30
baked chicken breast stuffed with cream-cheese pesto served over gaucha sauce, served with white rice & steamed broccoli

Grilled Chicken Breast a la Tu.....30
Mesquite Grilled Top Sirloin 8oz a la Tu....36
create a personalized entrée by selecting your sauce and two side dishes.

Sauces: Champagne-Mushroom, Shallot-Chardonnay, Chipotle-Cream, Papaya-Mango Relish, Chipotle Barbecue, Garlic-Tomato, Pesto-Cream, Pico de Gallo, Tomatillo, Red Chile Colorado, Mole, Chimichurri, Mushroom-Cabernet,
Sides – select 2: Garden Vegetables, Spanish Rice, White Rice (flavored upon request), Wild Rice, Refried Beans, Charro Beans, Mashed Potatoes, Garlic-Mashed Potatoes, Breakfast Potatoes with onions & peppers, Roasted Red Skin Potatoes, Steamed Red Skin Potatoes with garlic & butter

Chicken Seville30
with wild rice stuffing topped with chardonnay sauce, served with roasted red skin potatoes and mixed vegetables

El Adobe Chicken with Two Shrimp.....33
seasoned and mesquite grilled served with mashed potatoes and mixed vegetables

Grilled Salmon 33
topped with black beans, roasted corn & pasilla chiles sautéed in chipotle cream sauce, served with rice

Mesquite Grilled Halibut37
with cilantro pesto sauce served with wild rice and mixed vegetables

Palemonito..... 36
mesquite grilled 8oz top sirloin topped with chimichurri sauce, served with cheese enchilada, Spanish rice and refried beans

Top Sirloin & Three Shrimp Combo..... 40
mesquite grilled steak with shrimp marinated in garlic, served with garlic mashed potatoes & steamed garden vegetables

Top Sirloin & Salmon Combination 39
mesquite grilled steak with salmon topped with chipotle cream sauce, served with garlic mashed potatoes and steamed garden vegetables

New York Steak..... 39
mesquite grilled served with pepper-mushroom sauce, roasted red skin potatoes and steamed green beans & carrots

San Juan Capistrano Rib-Eye Steak 44
bone in 16oz cut topped with mushroom-cabernet au jus served with roasted red potatoes and mixed vegetables

Roast Prime Rib of Beef 42
14oz cut au jus and creamed horseradish, choice of mashed or roasted red skin potatoes, and mixed vegetables

● LUNCHEONS ●

Available between the hours of 8AM-3PM, guest minimums may apply.

All Lunches served with Coffee, Tea, Lemonade or Soft Drink

Ensalada Uno	20	Veracruz Fiesta	30
Chips & Salsa		Chips, Salsa & Guacamole	
SouthWest Cabo Salad		Mixed Green Salad	
chopped chicken with avocado, black bean,		choice of ranch or vinaigrette dressing	
roasted corn, diced tomato, queso fresco,		Veracruz Combination Plate	
green onion and tortilla strips, served with		chicken enchilada, shredded beef taco,	
chipotle-ranch dressing on the side		spanish rice & refried beans	
Ensalada Dos	20	President's Choice	30
Rolls & Butter		Chips & Salsa	
Grilled Chicken Caesar Salad		Mixed Green Salad	
tossed with garlic croutons and		choice of house avocado or vinaigrette dressing	
parmesan cheese		President's Choice <i>President Nixon's favorite</i>	
 		chile relleno, chicken enchilada,	
 		crispy beef taco, spanish rice and refried beans	
Ensalada Tres	20	Taco Fiesta – Family Style	36
Chips & Salsa		Chips, Salsa & Guacamole	
Tostada Nueva		Cilantro-Pepita Salad	
crisp flour tortilla layered with beans,		pepitas, diced tomato, & queso fresco	
lettuce, grilled chicken, tomato, guacamole,		Self-Serve Taco Platters	
sour cream and cheddar cheese		chopped carne asada, carnitas and chicken,	
 		onion-cilantro, chef's secret salsa and cheese,	
 		served with corn & flour tortillas	
Taco Salad Lunch Buffet	22	Refried Beans & Spanish Rice	
Chips & Salsa		Sopapillas sprinkled with cinnamon and sugar	
Fresh Fruit Display		 	
Crisp Tostada Shells		Americana	25
Mixed Green Salad house avocado, cilantro-pepita,		Rolls & Butter	
chipotle ranch and balsamic dressings		Mixed Green Salad	
Mesquite Grilled Tequila-Lime Chicken Tenders		choice of ranch or vinaigrette dressing	
Condiments: tortilla strips, tomato, onion,		Grilled Chicken Breast	
cilantro, olives, black beans, roasted corn,		chicken gravy or poblano cream sauce	
cheese, sour cream, guacamole and		served with mashed potato & steamed vegetables	
jalapenos		 	
 		Mesquite Grill	32
Wrapped Up	22	Rolls & Butter	
Chips & Salsa		Mixed Green Salad	
Chicken Wrap & Caesar Salad Combo		choice of house avocado or vinaigrette dressing	
mesquite grilled chicken with avocado, tomato, lettuce		Mesquite Grilled 8oz Top Sirloin Steak	
and chipotle-mayo wrapped in flour tortilla, served		served with garlic-butter rose potatoes &	
with Caesar salad tossed with		steamed vegetables	
shaved Parmesan cheese and garlic croutons			

Free-Flowing Mimosas, Champagne & Sparkling Cider for 2 hours	15
House El Adobe Cuvee Sparkling Wine, orange juice and sparkling apple cider	

● BRUNCH AND BREAKFAST BUFFETS ●

Available between the hours of 8AM-2PM, guest minimums may apply.

Continental	18	Breakfast Burrito Bar	23
Fresh Fruit Display		Fresh Fruit Display	
Assorted Muffins and Pastries		Flour Tortillas	
Orange Juice		Scrambled Eggs	
Regular & Decaffeinated Coffee		Chopped Bacon, Ham and Chorizo	
		Condiments :	
Senora Sunrise	20	Cheese, Salsa, Sour Cream, Onion, Cilantro, Tomato, Shredded Lettuce, jalapeno and Olives	
Sliced & Whole Fresh Fruit Display		Refried Beans	
Fresh Baked Muffins		Mexican Breakfast Potatoes	
Assorted Yogurts		Orange Juice and Coffee	
Granola			
Hard-Boiled Eggs		Adobe Breakfast	20
Orange Juice		Fresh Fruit Display	
Regular & Decaffeinated Coffee		Machaca Con Huevos	
		sautéed onions, pasilla chiles and tender shredded beef	
Bagel Bar	20	Corn & Flour Tortillas	
Sliced & Whole Fresh Fruit Display		Salsa, Onion-Cilantro and Cheese	
Assorted Bagels		Mexican Breakfast Potatoes	
Chive, Chipotle & Regular Cream Cheese		Refried Beans	
Orange Juice		Orange Juice and Coffee	
Regular & Decaffeinated Coffee			
Bagel Bar with Smoked Salmon	21	Brunch Mexicana	23
Chipotle-Lime Smoked Salmon		Sliced & Whole Fresh Fruit Display	
Sliced Tomato, Diced Red Onion & Capers		Cinnamon French Toast	
		Egg Enchiladas	
Waffle Bar	24	filled with egg, pico de gallo and cheese, topped with red chile sauce & cheese	
Warm Waffles		Scrambled Eggs	
Toppings:		Bacon & Sausage	
Chopped Fresh Berries, Bananas, Pineapple and Cinnamon-Apples		Mexican Breakfast Potatoes	
Chopped Pecans & Spiced Walnuts		Orange Juice and Coffee	
Maple Syrup, and Whipped Cream			
Orange Juice		Omelet Station	30
Regular & Decaffeinated Coffee		Plus Chef Fee per 50 guests - \$100	
		Mixed Fresh Fruit Cups	
Portola Breakfast	20	Fresh Baked Buttermilk Biscuits	
Mixed Fresh Fruit Cups		Scrambled Eggs	
Fresh Baked Buttermilk Biscuits		Omelets Made To Order	
Scrambled Eggs		choice of:	
Bacon & Sausage		ham, bacon, chorizo, sausage, onion, tomato, jalapeno, mushroom, spinach, bell pepper, pico de gallo, and cheese	
Mexican Breakfast Potatoes		Mexican Breakfast Potatoes	
Orange Juice		Orange Juice and Coffee	
Regular & Decaffeinated Coffee			

Build-Your-Own Bloody Mary Bar for 2.5 hours	15
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 Peppercinins	

~ Prices are per person and do not include 20% service charge or 7.75% sales tax ~

● DESSERT ●

SEATED SWEETS *per person when purchased with a package*

Homemade Flan “Best in California” garnished with whipped cream and fresh berries.....	4
El Adobe Caramel Churros served with vanilla ice cream, caramel syrup and whipped cream	4
Sopapillas: pillows of fried dough filled with honey, sprinkled with cinnamon & sugar	4
New York Cheesecake with mango relish and whipped cream.....	5
Mini Cheesecake Trio three assorted flavors per plate.....	5
Chocolate Fudge Cake	4
Fresh Berries & Whipped Cream <i>seasonal</i>	3
Ice Cream Sundae chocolate or caramel syrup and whipped cream.....	3
Scoop of Ice Cream or Sorbet add to any dessert	2

DESSERT STATIONS *priced per person*

Build-Your-Own Ice Cream Sundae	8
vanilla or chocolate ice cream, chocolate & caramel syrups, assorted sprinkles, chopped nuts & fruit, and whipped cream	
Ice Cream, Ice Cream, Scream for Ice Cream Bars!	9
bring some nostalgia to your event with assorted ice cream sandwiches, chipwiches, cream bars, and palettas (Mexican fruit bars) all served in an old-fashioned reach in freezer	
Baja Dessert Station	10
warm churros sprinkled with sugar & cinnamon, frozen fruity palettas, sweet Mexican pan, and fruit cups of pineapple, mango or melon <i>add a squeeze of lime & a little pico to spice it up!</i>	
The Sweets Table	10
assorted petit fours, pastries, éclairs, mini cheesecakes, chocolate mousse, caramel churros, and fresh baked cookies (minimum order for 50)	
Assorted Cookies & Brownies	7
“Penny” Candy Station	10
assorted individually wrapped candies displayed in assorted large glass containers, may include: bit-o-honey, jolly ranchers, lemonheads, pixy stix, bottle caps, hard candies, and more.	

● BAR & BEVERAGE ●

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 \$5.00-10.00, house wine by the glass is \$7.00, and beers average \$3.50-4.00. (All bar/cocktail prices subject to change.)

Beer & Wine Package for 2 hours	15.00 per guest
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: Hess Chardonnay, Avalon Cabernet, Mohua Sauvignon Blanc,	
Each additional hour	6.00 per guest
Well Drinks, Margarita, Beer & Wine Package for 2 hours	19.00 per guest
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	9.00 per guest
Premium Bar, Beer & Wine Package for 2 hours	24.00 per guest
Full Bar service including: Martinis, Tropicals, Call & Premium Liquors, Cordails & Apertifs. (Shots/shooters are <u>not</u> included, these items sold on cash basis only).	
House Chardonnay and Cabernet. Bottled & Draft Beer	
Each additional hour	11.00 per guest

Build Your Own Bar

Wine average 5 glasses per bottle.

House Chardonnay, Cabernet, Merlot, and White Zinfandel	26.00 per bottle
Sangria by the Gallon <i>for use in beverage dispenser or fountain only</i>	100.00 per gallon
El Adobe ‘Special Cuvee’, Sparkling Wine	26.00 per bottle
“Champagne Toast”, El Adobe ‘Special Cuvee’ & Sparkling Apple Cider	4.00 per person
“Champagne Toast”, El Adobe ‘Special Cuvee’ & Sparkling Apple Cider (3/4 glass)	3.00 per person

Corkage

For each 750ml bottle of wine or champagne not provided by El Adobe 15.00 per bottle

Margaritas

Margaritas by the Gallon *for use with fountain rental only* 100.00 per gallon
 El Adobe House Margaritas *regular, strawberry, peach, mango* 9.00 each
 Cadillac & Premium Margaritas 12.00 each

Beer Kegs

Domestic Keg (Bud, Bud Light, Coors, Coors Light, Miller, Miller Lite) 400.00 per keg
 Import/Micro Brews Keg (Tecate, Dos XX Amber or Lager, Negro Modelo, Pacifico) 500.00 per keg
 Craft Brews or IPAS 600.00 per keg



● MISCELLANEOUS ●

Upgrade Rentals and Set-Up Fees

Exchange Chairs in Palenque Set-Up Fee 150

does not include chair rental

Portable Bar Set-Up Fee 150

Margarita Fountain Rental 75

Audio-Visual System: 150

LCD projector, screen, AUX cord, &
wireless microphone (new iPhone adapter NOT
included)

Wireless Microphone 35

AUX Cord 50

Piano (cannot be moved) 75

Additional Votive with tea lights, *each* .50

Ghost Chair, *each* 12.00

Farmhouse Chair Rental 8.00

Chiavari Chair Rentals, *each* 6.00

Standard colors: fruitwood, mahogany, natural,
gold, silver, black or white.

Folding Chair, *each* 3.50

Standard colors: black, white, or wood

Farm Tables, *each* 85

Garden Tenting (40 x 60), *each* 1500

Price does not include set-up fee or delivery

Colored Napkins, *each* .65 & up

Color, Print, or Additional Linens quoted

Complimentary Self Serve Items:

Black Lanterns (candles not included)

Votives & tea light candles

Podium

Glass Vases

Mirrors

Patio Heaters

Saturday Palenque Buy-Out Rental Fee

for both Time Slots

*for a 6 hour event. If guest wishes their event to go over 6 hours,
overtime fees will be added in addition to the \$2000*

Day Buy-Out Rental 2000

Room Fee

Private party/event 500

Evening Event Overtime Fees

may not exceed 1:00 am

One Hour 600

Half Hour 300

Other Food Service Fees

Upgrade Fee for 2 Seated Entrées 2.00 each

host will be required to pre-order entrees 7 days prior to event
and designate guest's selection on their table.

*The following applies only to specially requested additional
personnel or off-site catering. Based on a minimum five (5) hour
shift. Additional hours will incur additional charges.*

Captain 150

Bartender 150

Server 100

Chef 150

Cook/Carver 120

Asst. Cook 100



INFORMATION, TERMS & AGREEMENTS

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
Web www.eladobedecapistrano.com Email events@eladobedecapistrano.com
Directions 5 Freeway, Exit Ortega Highway towards the Mission, left on Camino Capistrano, 2 blocks right hand side, parking lot behind building, additional parking across street.

EVENT HOURS

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 contracted event 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, CLEINT 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 8% 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. Arrangements may be made to drop off limited decorations prior to event, any unscheduled drop offs will be refused.*

All decorations must be installed 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

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 \$1million 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.

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.

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. Occ	Day	Hours	\$ Minimum	With service charge & tax
Palenque (dinner seating) with space for dance floor - 200 standing cocktail reception – 600	250	Mon-Fri	10AM-4PM	2000 ++	2592.00
		Sat-Sun		2500 ++	3240.00
Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450		Mon-Thu	6PM-12AM	3500 ++	4536.00
		Fri & Sun		5000 ++	6480.00
		Sat		7500 ++	9720.00
		Fri Sun	Open start time 6 hour event	7500 ++	9720.00

DEPOSIT AND PAYMENT TERMS

If arrangements meet with CLIENT's approval, a signed agreement and deposit is required to reserve date and times. Days, times, and room availability will not be held without signed agreement and 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 nine (9) months of event date.

Required Deposits	To hold date	4 months prior	14 days prior
Palenque (with or without Garden)	\$1500	50% of event estimate	Balance due
Garden/Chapel	\$1500	50% of event estimate	Balance due

The balance of the total charges and any additional CLIENT approved charges shall be due seven (7) days preceding the event, with your final guest count confirmation. Acceptable payment methods for this charge are CREDIT CARD, CASH, CASHIERS CHECK, or MONEY ORDER. No personal checks will be accepted as payment within 30 days of the CLIENT's event date.

A final invoice/guest check detailing any CLIENT approved charges not included in agreement (for example, overtime, additional guests, bar tab increase) may be presented to CLIENT at the end of the event. Payment of this invoice/guest check will be due upon receipt; acceptable payment methods are cash or credit cards ONLY. No personal checks will be accepted. **Credit Card Authorization Form must be on file prior to event to ensure payment of any outstanding balance or incidentals.**

CANCELLATIONS

If the event is canceled prior to eight (8) months before the event EL ADOBE DE CAPISTRANO will refund the deposit. If the event is canceled within eight (8) months of the event date, total amount of the deposit may be retained by EL ADOBE DE CAPISTRANO as liquidated damages. CLIENT understands that these sums are not penalties, but represent a reasonable endeavor by the parties hereto to estimate a fair compensation for the foreseeable losses that might result to EL ADOBE DE CAPISTRANO from the cancellation of the CLIENT.