



Weddings, Special Events & Banquets

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 particular 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 or your particular event. Again, thank you for considering El Adobe de Capistrano.

Packet Contents

Wedding Packages	2
Appetizers.....	3
Buffets	4
Seated Entrées	5
Buffet Stations (100+ guests)	6
Luncheons.....	7
Brunch & Breakfast	8
Dessert	9
Bar & Beverage	10
Miscellaneous	11
Information, Terms and Agreements, Minimums and Deposit	12-13

(949)493-1163 ext 106

events@eladobedecapistrano.com



WEDDING & RECEPTION PACKAGES

El Adobe Wedding Packages Include...

6 Hour Event ~ 10:00am-4:00pm or 6:00pm-12:00am

Garden Chapel Ceremony Site, Rentals & Set-up:

Folding chair ~ 1 per guest

Palenque Room Reception Site & Set-up:

1 bartender for every 100 guests, 1 banquet captain for every 100 guests, 1 server for every 20-30 guests
Floor-length table linens and napkins in any color. Skirted cake table, gift & check-in tables
Standard dinnerware, glassware & table settings

<p>Enamorados ~ Package 1</p> <p>Chavari Chair</p> <p>Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i></p> <p>On Station or Buffet <i>choice of: Chips & Salsa or Rolls & Butter</i></p> <p>Menu <i>please select one of the following buffet or seated options for the entire party...</i></p> <p>BUFFET Capistrano El Adobe Grande Garden Mesquite Barbecue</p> <p>SEATED Grilled Halibut Top Sirloin & Shrimp Top Sirloin & Salmon New York Steak Rib-Eye Steak Roast Prime Rib of Beef</p> <p>Cake Cutting Fee Champagne & Sparkling Cider Toast Unlimited Soft Drink Fresh Brewed Coffee & Tea Station</p> <hr/> <p>\$73 per person, plus 20% service charge & 8% tax (\$94.61)</p> <p>Reception Only \$69++ (\$89.43)</p> <p>Amount toward F/B/B min - \$55</p>	<p>Dia de Amor ~ Package 2</p> <p>Chavari Chair</p> <p>Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i></p> <p>On Station or Buffet <i>choice of: Chips & Salsa or Rolls & Butter</i></p> <p>Menu <i>please select one of the following buffet or seated options for the entire party...</i></p> <p>BUFFET California Fajitas Deluxe La Tarde Sabrosa</p> <p>SEATED El Adobe Chicken & Shrimp Grilled Salmon Palemonito Top Sirloin a la Tu</p> <p>Cake Cutting Fee Champagne & Sparkling Cider Toast Unlimited Soft Drink Fresh Brewed Coffee & Tea Station</p> <hr/> <p>\$66 per person, plus 20% service charge & 8% tax (\$85.54)</p> <p>Reception Only \$62++ (\$80.36)</p> <p>Amount toward F/B/B min - \$50</p>	<p>La Boda ~ Package 3</p> <p>Folding Chair</p> <p>Three Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i></p> <p>On Station or Buffet <i>choice of: Chips & Salsa or Rolls & Butter</i></p> <p>Menu <i>please select one of the following buffet or seated options for the entire party...</i></p> <p>BUFFET President's Choice El Reyes Build-Your-Own Taco Fajitas Vegetarian</p> <p>SEATED President's Choice Chicken Seville Dos Corazones Pesto Chicken Chicken Breast a la Tu</p> <p>Cake Cutting Fee Champagne & Sparkling Cider Toast Unlimited Soft Drink Fresh Brewed Coffee & Tea Station</p> <hr/> <p>\$63 per person, plus 20% service charge & 8% tax (\$81.65)</p> <p>Reception Only \$59++ (\$76.47)</p> <p>Amount toward F/B/B min - \$47</p>	<p>Los Novios ~ Package 4</p> <p>Standard Banquet Chairs</p> <p>Two Appetizers <i>tray-passed or stationary from the Cold & Hot Sections on page 3</i></p> <p>On Station or Buffet <i>choice of: Chips & Salsa or Rolls & Butter</i></p> <p>Menu <i>please select one of the following buffet or seated options for the entire party...</i></p> <p>BUFFET President's Choice El Reyes Build-Your-Own Taco Fajitas Vegetarian</p> <p>SEATED President's Choice Chicken Seville Dos Corazones Pesto Chicken Chicken Breast a la Tu</p> <p>Cake Cutting Fee Champagne & Sparkling Cider Toast Unlimited Soft Drink Fresh Brewed Coffee & Tea Station</p> <hr/> <p>\$54 per person, plus 20% service charge & 8% tax (\$69.99)</p> <p>Reception Only \$50++ (\$64.80)</p> <p>Amount toward F/B/B min - \$44</p>
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APPETIZERS

COLD priced per person

El Adobe's Award Winning Salsa Bar ... 3.00
add to any menu or package... features six styles: house salsa, pico de gallo, salsa verde, roasted 'carnitas' salsa, tropical salsa and chef's secret spicy salsa
Chips & Salsa ... 2.00
Chips, Salsa & Guacamole ... 4.00
Individual 7 Layer Dips: beans, guacamole, sour cream, salsa, cheese tomato, onion and olives ... 3.00
Assorted Cheese and Cracker Display ... 3.00
Fresh Vegetable Display six assorted vegetables served with cilantro-ranch dip ... 2.50
Roasted Corn 'Pico de Gallo' Stuffed in Tomato Bites ... 2.50
Tomato-Basil Bruschetta on garlic toast rounds ... 2.50
Avocado-Cucumber Bruschetta on garlic toast rounds ... 3.00
Chilled Gazpacho Shooters garnished with avocado ... 2.75
Olive Tapenade on garlic toast points ... 2.50
Fresh Fruit Skewers or Display ... 3.00
Ceviche (fresh fish, tomato, onion, cilantro & chile in lime juice) individual servings with tortilla chips ... 4.00
Salmon Mousse Canapés on cucumber cups, garnished with red onion ... 3.00
Bay Shrimp Cocktail in cucumber cup ... 3.25

HOT priced per person

Meatballs in choice of Chipotle Barbecue, Chile Colorado, or Mole sauces (select 1) ... 2.75
Taquitos (select vegetable, chicken or beef) with mole dip ... 2.50
Quesadillas choice of Cheese-Bacon-Spinach, Cheese-Ortega Chile or Chicken-Jalapeno (select 1) ... 3.00
South-Western Chicken & Black Bean Egg Roll with avocado-chile dip ... 3.00
Mexican Pizza topped with red-chile sauce, cheese, grilled chicken, black beans, onion & jalapeno ... 3.00
Fried Calamari with sweet red chile ... 4.00
Chipotle-Barbecued Chicken Drumettes ... 2.50
Jalapeño Poppers filled with cheddar cheese ... 3.00
Fried Green Beans with Cilantro-Serrano Dip ... 3.00
Mesquite Grilled Chicken Skewers marinated in garlic with chipotle sauce ... 3.00
Mesquite Grilled Beef sliced thin on garlic-toasts with horseradish sauce & green onion ... 3.00
Mesquite Grilled Carne Asada Skewers with chimichuri sauce ... 3.25
Mesquite Grilled Marinated Mushroom, Zucchini, Pepper, and Cherry Tomato Skewers ... 3.00

DELUXE SEAFOOD priced per person - upgrade charge of \$1 per guest if picked for wedding package appetizer

Chilled Jumbo Shrimp with cocktail sauce ... 4.75
Mexican Shrimp Cocktail ... 4.50
Coconut Shrimp ... 4.50
Crab Stuffed Mushrooms ... 4.50
Bacon Wrapped Scallops ... 5.00

DIPS

Large Bowl of Guacamole 60oz. ... 100.00
Warm Spinach Dip with cheese, mushroom, onion, bacon and a hint of jalapeno ... 85.00

BUILD-YOUR-OWN BARS priced per person - upgrade charge if picked for wedding package appetizer

** Not an Entrée Option: 2-3 oz of meat per person

Build-Your-Own Nachos ... 4.50
Mini Taco Bar (select carne asada or tequila-lime chicken) ... 5.50

APPETIZER PARTY PACKAGE priced per person ... 34.00

Build-Your-Own Nachos
Mini Carne Asada & Chicken Taco Bar
Vegetable Display with cilantro ranch dip
Assorted Cheese & Crackers with grapes
South-Western Chicken & Black Bean Egg Rolls
Cheese & Ortega Chile Quesadilla
Fried Green Beans with Serrano-cilantro dip
Meatballs in chipotle barbecue sauce



BUFFETS

All buffets include:
stationary chips & salsa
coffee or tea

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 Stationfee 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

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
- Mexican Jicama Salad
- 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

- Caesar Salad
with garlic croutons and parmesan cheese
- Pasta Salad with cilantro pesto
- 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

El Adobe Grande 40

- Caesar Salad with garlic croutons and parmesan cheese
- Mexican Jicama Salad
- Carved Mesquite Grilled Top Sirloin
- Chicken Breast with shallot-chardonnay jus
- Pork Tamales
- Cheese Enchiladas
- Charro Beans
- Spanish Rice

The Garden Mesquite Barbecue 40

- Mesquite barbecue on the patio
- Cilantro-Pepita Salad
garnished with pepitas, queso fresco & diced tomato
- Fresh Fruit Display
- Mesquite Grilled 8oz Top Sirloin Steaks
- Barbecue Chicken Brochette
- Mesquite Grilled Marinated Vegetables: mushrooms, zucchini, squash, onions, peppers & carrots
- Scallop Potatoes
- Charro Beans

~ Prices are per person and do not include 20% service charge or 8% sales tax ~



SEATED ENTRÉES

All seated entrées include: starter salad or soup, chips & salsa, coffee or tea

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

Dos Corazones 30 grilled chicken breast topped with mango-papaya salsa and mango vinaigrette, served with home-made vegetable tamale, rice, and steamed garden vegetables

Pesto Chicken 30 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, Chimichury, Mushroom-Cabernet,.

Sides - select 2: Steamed Garden Vegetables, Steamed Broccoli, Steamed Carrots & Green Beans, 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 Seville 30 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 Halibut 37 with cilantro pesto sauce served with wild rice and mixed vegetables

Palemonito 36 mesquite grilled 8oz top sirloin topped with chimichury 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

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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 8% sales tax ~



LUNCHEONS

Available between the hours of 8AM-3PM, guest minimums may apply.
All Lunches served with Coffee, Tea, Lemonade or Soft Drink

Ensalada Uno20.00

Chips & Salsa
SouthWest Cabo Salad
chopped chicken with avocado, black bean,
roasted corn, diced tomato, queso fresco,
green onion and tortilla strips, served with
chipotle-ranch dressing on the side

Ensalada Dos20.00

Rolls & Butter
Grilled Chicken Caesar Salad
tossed with garlic croutons and
parmesan cheese

Ensalada Tres20.00

Chips & Salsa
Tostada Nueva
crisp flour tortilla layered with beans,
lettuce, grilled chicken, tomato, guacamole,
sour cream and cheddar cheese

Taco Salad Lunch Buffet22.00

Chips & Salsa
Fresh Fruit Display
Crisp Tostada Shells
Mixed Green Salad house avocado, cilantro-pepita,
chipotle ranch and balsamic dressings
Mesquite Grilled Tequila-Lime Chicken Tenders
Condiments: tortilla strips, tomato, onion,
cilantro, olives, black beans, roasted corn,
cheese, sour cream, guacamole and
jalapenos

Wrapped Up22.00

Chips & Salsa
Chicken Wrap & Caesar Salad Combo
mesquite grilled chicken with avocado, tomato, lettuce
and chipotle-mayo wrapped in flour tortilla, served
with Caesar salad tossed with
shaved Parmesan cheese and garlic croutons

Veracruz Fiesta 30.00

Chips, Salsa & Guacamole
Mixed Green Salad
choice of ranch or vinaigrette dressing
Veracruz Combination Plate
chicken enchilada, shredded beef taco,
spanish rice & refried beans

President's Choice 30.00

Chips & Salsa
Mixed Green Salad
choice of house avocado or vinaigrette dressing
President's Choice *President Nixon's favorite*
chile relleno, chicken enchilada,
crispy beef taco, spanish rice and refried beans

Taco Fiesta - Family Style 36.00

Chips, Salsa & Guacamole
Cilantro-Pepita Salad
pepitas, diced tomato, & queso fresco
Self-Serve Taco Platters
chopped carne asada, carnitas and chicken,
onion-cilantro, chef's secret salsa and cheese,
served with corn & flour tortillas
Refried Beans & Spanish Rice
Sopapillas sprinkled with cinnamon and sugar

Americana 25.00

Rolls & Butter
Mixed Green Salad
choice of ranch or vinaigrette dressing
Grilled Chicken Breast
chicken gravy or poblano cream sauce
served with mashed potato & steamed vegetables

Mesquite Grill 32.00

Rolls & Butter
Mixed Green Salad
choice of house avocado or vinaigrette dressing
Mesquite Grilled 8oz Top Sirloin Steak
served with garlic-butter rose potatoes &
steamed vegetables

Free-Flowing Mimosas, Champagne & Sparkling Cider for 2 hours 15.00

House El Adobe Cuvee Sparkling Wine, orange juice and sparkling apple cider

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BRUNCH & BREAKFAST BUFFETS

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

Continental 18.00

- Fresh Fruit Display
- Assorted Muffins and Pastries
- Orange Juice
- Regular & Decaffeinated Coffee

Senora Sunrise 20.00

- Sliced & Whole Fresh Fruit Display
- Fresh Baked Muffins
- Assorted Yogurts
- Granola
- Hard-Boiled Eggs
- Orange Juice
- Regular & Decaffeinated Coffee

Bagel Bar 20.00

- Sliced & Whole Fresh Fruit Display
- Assorted Bagels
- Chive, Chipotle & Regular Cream Cheese
- Orange Juice
- Regular & Decaffeinated Coffee

Bagel Bar with Smoked Salmon 21.00

- Chipotle-Lime Smoked Salmon
- Sliced Tomato, Diced Red Onion & Capers

Waffle Bar 24.00

- Warm Waffles
- Toppings:
 - Chopped Fresh Berries, Bananas, Pineapple and Cinnamon-Apples
 - Chopped Pecans & Spiced Walnuts
 - Maple Syrup, and Whipped Cream
- Orange Juice
- Regular & Decaffeinated Coffee

Portola Breakfast 20.00

- Mixed Fresh Fruit Cups
- Fresh Baked Buttermilk Biscuits
- Scrambled Eggs
- Bacon & Sausage
- Mexican Breakfast Potatoes
- Orange Juice
- Regular & Decaffeinated Coffee

Breakfast Burrito Bar 23.00

- Fresh Fruit Display
- Flour Tortillas
- Scrambled Eggs
- Chopped Bacon, Ham and Chorizo
- Condiments :
 - Cheese, Salsa, Sour Cream, Onion, Cilantro, Tomato, Shredded Lettuce, jalapeno and Olives
- Refried Beans
- Mexican Breakfast Potatoes
- Orange Juice and Coffee

Adobe Breakfast 20.00

- Fresh Fruit Display
- Machaca Con Huevos
 - sautéed onions, pasilla chiles and tender shredded beef
- Corn & Flour Tortillas
- Salsa, Onion-Cilantro and Cheese
- Mexican Breakfast Potatoes
- Refried Beans
- Orange Juice and Coffee

Brunch Mexicana 23.00

- Sliced & Whole Fresh Fruit Display
- Cinnamon French Toast
- Egg Enchiladas
 - filled with egg, pico de gallo and cheese, topped with red chile sauce & cheese
- Scrambled Eggs
- Bacon & Sausage
- Mexican Breakfast Potatoes
- Orange Juice and Coffee

Omelet Station 30.00

Plus Chef Fee per 50 guests - \$100

- Mixed Fresh Fruit Cups
- Fresh Baked Buttermilk Biscuits
- Scrambled Eggs
- Omelets Made To Order
 - choice of:
 - ham, bacon, chorizo, sausage, onion, tomato, jalapeno, mushroom, spinach, bell pepper, pico de gallo, and cheese
- Mexican Breakfast Potatoes
- Orange Juice and Coffee

Build-Your-Own Bloody Mary Bar for 2.5 hours 15.00

- 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

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DESSERT

SEATED SWEETS *priced per person*

Homemade Flan “Best in California” garnished with whipped cream and fresh berries 8

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

Sopapillas: pillows of fried dough filled with honey, sprinkled with cinnamon & sugar 8

New York Cheesecake with mango relish and whipped cream..... 9

Mini Cheesecake Trio three assorted flavors per plate with berry sauce and crème anglaise..... 9

Chocolate Fudge Cake 8

Fresh Berries & Whipped Cream *seasonal*..... 7

Ice Cream Sundae chocolate or caramel syrup and whipped cream..... 5

Scoop of Ice Cream or Sorbet 4

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 *add a squeeze of lime & a little pico to spice it up!*

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.

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BAR & BEVERAGE

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.)

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.

Beer & Wine Package for 2 hours	15.00 per guest
Select One (1) Domestic Draft Beer: Coors, Coors Light, Budweiser, Bud Light, Miller Lite or MGD. Select One (1) Import Draft Beer: Dos XX Lager, Dos XX Amber, Tecate, Pacifico, Negro Modelo, Modelo Especial House Chardonnay, Cabernet, and 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, Cordials & 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
<hr/>	
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	22.00 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 <u>not</u> provided by El Adobe	15.00 per bottle
Margaritas	
Margaritas by the Gallon <i>for use with fountain rental only</i>	100.00 per gallon
El Adobe House Margaritas <i>regular, strawberry, peach, mango</i>	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
Non-Alcoholic	
Fruit Punch or Lemonade	28.00 per gallon
Martinell's Sparkling Cider	12.00 per bottle
Unlimited Soft Drink Services: carbonated soft drinks, lemonade, ice tea, coffee, and milk	4.00 per person
Coffee Bar: regular & decaffeinated coffee, hot tea, cream, milk, sugar, and sweeteners	2.50 per person
Deluxe Coffee Bar: five different flavor syrups, chocolate shavings & whipped cream	3.50 per person

~ Prices do not include 20% service charge or 8% sales tax ~



MISCELLANEOUS

Palenque Room Events Include:
 6 hour Room Rental (unless otherwise specified)
 Tables and standard banquet-style chairs
 Choice of white, ivory or sandalwood linen & nap
 Skirted cake, gift, and check-in tables
 Standard dinnerware, glassware & table settings
 1 bartender for every 100 guests
 1 server for every 20-30 guests

Complimentary Upon Request:
 Black Lanterns
 3 votives per table
 Podium
 Tea lights

Rentals and Set-Up Fees

Wedding Ceremony Rental & Set-Up Fee	3
<i>per person, includes one brown folding chair per guest.</i>	
Brown Wood Folding Chairs <i>each</i>	3
Exchange Chairs in Palenque Set-Up Fee	150
<i>does not include chair rental</i>	
Portable Bar Set-Up Fee	150
Margarita Fountain Rental	50
Patio Heaters <i>each</i>	60
Audio-Visual System (mounted):	150
<i>LCD projector, screen & in-room audio</i>	
Microphone <i>hand-held wireless</i>	35
iPod connection	50
Projection Screen (portable)	35
Large Screen (36") TV & DVD	65
Extension Cords/Surge Protectors <i>each</i>	5.00
Piano (cannot be moved)	75
Additional Votive with tea lights, <i>each</i>	.50
Madeleine Chair Rentals, <i>each</i>	7.00
Chavari Chair Rentals, <i>each</i>	6.00
<i>Standard colors: fruitwood, mahogany, natural, gold, silver, or black</i>	
<i>Price does not include set-up fee or delivery</i>	
Colored Napkins, <i>each</i>	.65 & up
Color, Print, or Additional Linens	quoted
Linen for Events without Package	1.00 Per Person

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

Wedding Weekend Only VENUE FEE 1000

Evening Event Overtime Fees

may not exceed 1:00 am

One Hour	600
Half Hour	300

El Adobe Casita

special suite for the Bride and her attendants to ready themselves for the special day

Excessive Cleaning fee	100
Rental 9am thru 1/2 hour after Start of Event	250

Other Food Service Fees

Cake Service Fee 2.00 each
for any dessert not provided by El Adobe

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	120
Server	100
Chef	150
Cook/Carver	120
Asst. Cook	100

~ Prices do not reflect 8% sales tax ~



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

Six hour events are 10:00 AM to 4:00 PM or 6:00 to 12:00 PM. Set-up time generally begins 1 hour and 45 minutes prior to start time. Six hours to include decoration pack-up time. Overtime charges may apply if event runs over 6 hours.

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 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 *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.

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	10-4PM	2000 ++	2592.00
		Sat-Sun		2500 ++	3240.00
		Mon-Thu	6-12PM	3500 ++	4536.00
		Fri & Sun		5000 ++	6480.00
		Sat		7500 ++	9720.00
		Garden Patio (dinner seating) - 200 Garden Patio (ceremony seating) - 400 Palenque & Garden (dinner seating) - 450		Fri Sun	Open start time 6 hour event
Portola <i>min. based on 3 hour event time. Minimum increases \$50 for each additional half hour.</i>	48	Mon-Sun	10-4PM	500 ++	648.00
		Mon-Thu	4-9PM	750 ++	972.00
		Fri-Sun	4-10PM	1000 ++	1296.00
Las Flores* <i>semi-private, no entertainment or amplified sound allowed. 4 hour event time.</i>	60	Mon-Sun	10-4PM	1500 ++	1944.00
		M-F & Su	4-10PM	1800 ++	2332.80
		Sat	4-10 PM	2000 ++	2592.00



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	7 days prior
Palenque (with or without Garden)	\$1500	50% of event estimate	Balance due
Garden/Chapel	\$1500	50% of event estimate	Balance due
Portola	\$150		
Las Flores	\$500		
Veranda, Balcony and Cárcel	\$100		

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.

CANCELLATIONS

If the event is canceled prior to nine (9) months before the event EL ADOBE DE CAPISTRANO will refund the deposit. If the event is canceled within nine (9) 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.