



EL ADOBE DE CAPISTRANO

PALENQUE PACKAGE

**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!



MINIMUMS & FEES



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. 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. We invite you to become part of San Juan Capistrano's legacy of celebration and joy under the stars at El Adobe De Capistrano.

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

FOOD, BAR, BEVERAGE MINIMUMS

DAY | TIME | F/B/B MINMUM

MONDAY- THURSDAY	10AM - 4PM	3000+
	6PM - 12AM	5000+
FRIDAY	10AM - 4PM	4000+
	6PM - 12AM	7000+
SATURDAY	10AM - 4PM	5000+
	6PM - 12AM	10000+
SUNDAY	10AM - 4PM	4000+
	6PM - 12AM	6000+

DOES NOT INCLUDE 20% SERVICE CHARGE, 7.75% TAX OR \$500 VENUE FEE

DEPOSIT

\$2000 deposit is required to reserve date and times. Days, times, and room availability will not be held without deposit(s). Credit Card Authorization forms are available to fill out and fax to EL ADOBE DE CAPISTRANO for payment. A second deposit of 50% of the estimated total will be required four (4) months prior to the event. Deposits will be applied towards event balance. All Deposits are non-refundable and non-exchangeable within eight (8) months of event

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 dessert fee for any dessert not provided by El Adobe de Capistrano. To avoid this fee please order dessert from our package.

BAR & BEVERAGE

You may allow your guest their choice of drinks throughout the event with all charges included on the check at the end of your event. You may also place a limit on the amount you wish not to exceed, and/or specify the items you wish to host (example: margaritas, house wine, and beer only). Cash bar sales will be applied towards the minimum, if you wish to allow your guests to purchase their own beer, wine, and cocktails. Lemonade, coffee and tea are included in buffet or seated option. Under no circumstances will outside beer or liquor be allowed onto the premises. There will be a \$18 wine corkage fee for every 750ml bottle not provided by El Adobe



APPETIZERS



HOT APPETIZERS

QUESADILLAS | 3
(choose one) ortega chili
or chicken jalapeno

**SOUTHWESTERN
EGG ROLLS | 4**
with avocado dip

SHORT RIB TAQUITOS | 5

CHICKEN FLAUTAS | 5

SHORT RIB EMPANADAS | 5
with garlic aioli

ENCHILADA CUP | 3
with chicken, choice of red
or green sauce

CARNE ASADA SKEWERS | 4
with chimichurri sauce

MESQUITE VEGGIE SKEWERS | 3
mushroom, zucchini, bell peppers,
cherry tomato

MINI TACOS | 4
ground beef or shredded chicken

BEEF SLIDERS | 5
with onion rings, barbecue sauce
requires \$1 upcharge per person

PULLED PORK SLIDERS | 5
with red onions, barbecue sauce
requires \$1 per person upcharge



COLD APPETIZERS

EL ADOBE SALSA BAR | 4
six styles: house salsa, pico de
gallo, salsa verde, roasted
carnitas salsa, tropical, chef's
secret spicy salsa

**TOMATO BASIL
BRUSCHETTA | 3**
on garlic crostini's

**AVOCADO CUCUMBER
BRUSCHETTA | 4**
on garlic crostini's

ELOTE CUPS | 3
lime-mayo, cheese, tajin

**FRESH FRUIT
SKEWERS | 3**
seasonal fruits

SEAFOOD APPETIZERS

CHILLED JUMBO SHRIMP | 5
with cocktail sauce

SHRIMP COCKTAIL | 4.5

COCONUT SHRIMP | 4.5

CRAB STUFFED MUSHROOMS | 4.5

CEVICHE TOSTADITAS | 4.5
with shrimp, tomato, onion, cilantro, chiles

**CRAB STUFFED SHRIMP
TAQUITOS | 5**
with shrimp, tomato, onion, cilantro, chiles



LATE NIGHT SNACK OPTIONS

MINIMUM COUNT OF (50) PER STATION

BUILD YOUR OWN NACHO BAR
nacho cheese, jalapenos, refried beans,
olives, pico de gallo, shredded lettuce,
sour cream, guacamole
8 per person

STREET TACOS
(MUST CHOOSE ONE PROTEIN)
Carne Asada, Chicken or Carnitas
cilantro, onion, lime wedges, salsa
13 per person



BRUNCH



BRUNCH BUFFET OPTIONS

PORTOLA BREAKFAST | 26

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

BREAKFAST TACO BAR | 28

Mixed Fresh Fruit Display
Flour Tortillas
Scrambled Eggs
Chopped Bacon, Ham, Chorizo
Cheese, Salsa, Sour Cream, Onion,
Cilantro, Tomato, Lettuce, Jalapeno
Refried Beans
Mexican Breakfast Potatoes

TWO ITEM COMBINATION | 28

Cilantro Pepita Salad
Crispy Shredded Chicken Tacos
Cheese Enchiladas
Spanish Rice
Refried Beans

ADOBE BREAKFAST | 30

Mixed Fresh Fruit Display
Chilaquiles Rojo
Machaca Con Huevos: sauteed onions,
pasilla chiles, tender shredded beef
Corn & Flour Tortillas
Salsa, Onion, Cilantro, Cheese
Refried Beans
Mexican Breakfast Potatoes

OMELET STATION | 35

PLUS CHEF FEE PER

50 GUESTS | 100

Waffles topped with Berries
Mixed Fresh Fruit Display
Omelets Made to Order:
Choice of Ham, Bacon, Chorizo,
Sausage, Onion, Tomato, Bell
Pepper, Pico De Gallo, Cheese
Mexican Breakfast Potatoes

BRUNCH BAR OPTIONS

BUILD YOUR OWN BLOODY MARIA BAR

2 HOUR BAR

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

20 per person

BUILD YOUR OWN CHAMPAGNE & MIMOSA

2 HOUR BAR

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

15 per person



BUFFETS



PRESIDENTS CHOICE | 32

Cilantro Pepita Salad
with diced tomatoes, queso fresco, pepitas
Chile Rellenos
Chicken Enchiladas
Crispy Shredded Beef Tacos
Spanish Rice
Refried Beans

BUILD YOUR OWN TACO | 34

Cilantro Pepita Salad
Crispy Shredded Chicken Tacos
Carnitas, Chicken, Carne Asada
Corn & Flour Tortillas
Cheese Enchiladas
Cilantro, Onions, Salsa, Guacamole,
Cheese, Lettuce, Tomato
Spanish Rice
Refried Beans

EL REYES | 36

Cilantro Pepita Salad
Mixed Greens Salad
Black Bean & Cheese Tamales
Enchilada Suizas
Chopped Carne Asada
Corn & Flour Tortillas
Spanish Rice
Refried Beans

CALIFORNIAN | 38

Cilantro Pepita Salad
Mixed Fresh Fruit Display
Carved Top Sirloin
Rosemary Chicken Breast
with champagne mushroom sauce
Cheese Enchiladas
Charro Beans
Mesquite Grilled Vegetables

FAJITAS | 38

Cilantro Pepita Salad
Mixed Greens Salad
Chicken Fajitas
Steak Fajitas
Corn & Flour Tortillas
Salsa, Guacamole, Cheese, Sour Cream
Spanish Rice
Refried Beans

LA TARDE SABROSA | 40

Ensalada Carlos
with candied walnuts, bleu cheese, green apple,
dried cranberries
Carved Mesquite Grilled Top Sirloin
Pan Seared Salmon
with creamy dill sauce
Roasted Asparagus
Scallop Potatoes

CAPISTRANO | 45

Caesar Salad
Baked Dinner Rolls
Carved Prime Rib
Chicken Seville
Macaroni & Cheese
Mashed Potatoes
Mesquite Grilled Vegetables

ADD TO SELECT BUFFETS

LIVE GRILL CHEF | 250
MEAT GRILLED LIVE

**HOMEMADE CORN
TORTILLAS | 250**
PRESSED & MADE LIVE



SEATED MEALS



MUST CHOOSE ONE SEATED MEAL OR GIVE YOUR GUESTS THE OPTION BY INCLUDING TWO ENTREES FOR A 3 PER PERSON UPCHARGE

CLIENT MUST PROVIDE MEAL CHOICES ONE WEEK PRIOR TO THE EVENT WITH A TABLE-BY-TABLE COUNT.

REQUIREMENT OF PLACE CARDS DESIGNATING EACH GUESTS ORDER

CHOICES OF SALAD

Ensalada Carlos

candied walnuts, bleu cheese, green apple,
dried cranberries, balsamic dressing

Mixed Greens

tomato, carrot, cucumber,
ranch or balsamic

Cilantro Pepita

romaine lettuce, diced tomato, pepitas,
queso fresco, cilantro pepita dressing

Steakhouse Salad

diced tomato, mushroom,
fried onions, onion-viniagrette

ENTREE OPTIONS

Presidents Choice | 32

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

Chicken Seville | 34

with rice stuffing, chardonnay sauce,
roasted red skin potatoes,
seasonal vegetables

Grilled Salmon | 36

with black beans, roasted corn,
pasilla chiles, chipotle cream,
cilantro lime white rice

Pollo Serrano | 36

with boneless half chicken, serrano
cream, esquite, grilled chile relleno,
corn tamale

Short Rib | 36

marinated in red wine and herbs
with garlic mashed potatoes,
roasted asparagus

El Adobe Chicken and Two Shrimp | 37

chipotle cream, garlic shrimp, mashed
potatoes, mesquite grilled vegetables

Carne Asada | 38

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

New York Steak | 42

grilled 8oz steak with mushroom-
cabernet sauce, roasted asparagus,
garlic mashed potatoes

Ranchero | 45 served family style

pollo asado, garlic shrimp, steak
rancheros, rajas, corn cake, mesquite
grilled vegetables, cilantro lime white
rice, refried black beans



DESSERTS



SEATED DESSERT OPTIONS

CHURRO BITE

in a shot glass with whipped topping,
caramel or chocolate

4 per person

CARAMEL CHURROS

vanilla ice cream, whipped
topping, caramel drizzle

8 per person

ICE CREAM SUNDAE

chocolate or caramel
syrup, whipped topping

5 per person

MEXICAN ROSCA

fried dough sprinkled with
cinnamon sugar

5 per person

HOMEMADE FLAN

garnished with whipped
topping and fresh berries

9 per person



STATIONED DESSERT OPTIONS

MINIMUM COUNT OF (50) PER STATION

CHURRO STATION

fruity pebbles, oreo
cookie crumble,
sprinkles, coconut
shavings, caramel,
chocolate,
whipped topping

8 per person

*add ice cream for \$2
per person*

BUILD YOUR OWN SUNDAE STATION

vanilla or chocolate ice
cream, chocolate and
caramel syrup,
sprinkles, chopped
peanuts, assorted
berries, whipped
topping

10 per person

BAJA DESSERT STATION

caramel filled churros,
mini flan, conchitas,
tres leches cake cups,
seasonal fruit skewers,
mini abuelita
chocolate cakes

14 per person

FEEL FREE TO MIX & MATCH ITEMS TO CREATE YOUR OWN TABLE



BAR OPTIONS



CASH BAR

Allow your guests to purchase their own cocktails, beer, wine. Bartending personnel charges may be applied to your invoice if cash bar sales do not reach a pre-stated F/B/B minimum

HOSTED BAR

Allow your guests their choice of drinks throughout the event with all charges included on your check. You may place a limit on the amount you wish not to exceed and/or specify the items you wish to host (example: house margaritas, beer and house wine only at a \$1500 limit)

HOURLY BAR PACKAGES

(EACH TWO HOURS, NO SHOTS OR SHOOTERS INCLUDED)

BEER & WINE

Domestic Beers:
Coors, Bud Light,
Michelob Ultra

Import Beers:
Dos XX, Tecate,
Pacifico, Modelo

Hard Seltzers
House Red Wine
House White Wine

20 per person
additional hour for
\$10 per person

WELL DRINKS

Includes Beer & Wine
Package

House Margaritas:
Classic, Strawberry,
Peach, Mango

Cocktails: House Gin,
Vodka, Rum, Bourbon,
Scotch, Reposado
Tequila, Brandy

25 per person
additional hour for
\$12 per person

PREMIUM

Includes Beer, Wine,
Well Drinks Package

Specialty Margaritas

Cocktails, Martinis,
Signature Drinks:
Premium Gin, Vodka,
Rum, Bourbon, Scotch,
Tequila, Brandy

30 per person
additional hour for
\$15 per person

BEER KEGS

DOMESTIC KEG | 400

BEER & WINE | 500

CRAFT BREWS OR IPA'S | 600

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





ADD-ONS



CHIAVARI CHAIR

10 PER CHAIR



GOLD, SILVER, BLACK,
WHITE, FRUITWOOD

CROSSBACK CHAIR

15 PER CHAIR



CHAMPAGNE TOAST

6 PER PERSON
SEATED TOAST



WELCOME CHAMPAGNE

8 PER PERSON, TRAY PASSED



PORTABLE BAR

150 SET-UP FEE
FEES MY APPLY, ONLY
AVAILABLE UNDER HOSTED BAR



LIVE GRILL CHEF

250 FEE



BRIDAL CASITA

INCLUDES 1.5 SITTING ROOMS, BRIDAL ROOM,
KITCHENETTE, FULL BATHROOM, PATIO SEATING

500 ALL DAY RENTAL FEE



TERMS & AGREEMENTS



PLEASE BE SURE TO CAREFULLY READ ALL TERMS AND AGREEMENTS

GENERAL INFORMATION

Address 31891 Camino Capistrano, San Juan Capistrano, CA 92675
Phone: (949) 493-1163, extension 106
Website: 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.

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.



TERMS & AGREEMENTS



PLEASE BE SURE TO CAREFULLY READ ALL TERMS AND AGREEMENTS

VENDORS & INSURANCE LIABILITY

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.

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

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.

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 \$2000. 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.

PLEASE BE SURE TO CAREFULLY READ ALL TERMS AND AGREEMENTS.
EL ADOBE RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE