



EL ADOBE DE CAPISTRANO

# WEDDING 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



## INCLUDES:

- INDOOR PALENQUE SPACE
- OUTDOOR GARDEN SPACE
- SIX HOUR DURATION
- BANQUET SERVERS & BARTENDERS
- SPECIALTY NAPKIN & FLOOR LENGTH LINEN (OVER 40 COLORS)
- GIFT, WELCOME, CAKE TABLES
- COCKTAIL & BISTRO TABLES
- FRUIT INFUSED BEVERAGE STATION & SOFT DRINKS
- CEREMONY REHEARSAL SITE
- COMPLIMENTARY MENU & DRINK TASTING

## VENUE FEE AND MINIMUMS CHANGE BASED ON DAY/TIME

### FOOD, BAR, BEVERAGE MINIMUMS

DAY	TIME	F/B/B MINIMUM	VENUE FEE
MONDAY	10AM - 4PM	3000+	\$750
THURSDAY	6PM - 12AM	5000+	\$1000
FRIDAY	10AM - 4PM	4000+	\$1000
	6PM - 12AM	7000+	\$2000
SATURDAY	10AM - 4PM	5000+	\$1500
	6PM - 12AM	10000+	\$2000
SUNDAY	10AM - 4PM	4000+	\$1000
	6PM - 12AM	6000+	\$1500

PLEASE NOTE THAT THESE DO NOT  
INCLUDE OUR REQUIRED  
22% SERVICE CHARGE & 7.75% TAX





## PACKAGES

# LOS NOVIOS

### INCLUDES

STANDARD FOLDING CHAIRS

UNLIMITED SOFT DRINKS

SQUARE OR TRIANGLE ARCH

TWO HOT OR COLD  
TRAY PASSED APPETIZERS

CAKE CUTTING SERVICE

BUFFET OR SERVED MEAL

### BUFFET OPTIONS

#### **PRESIDENTS CHOICE**

Cilantro Pepita Salad  
Chile Rellenos  
Chicken Enchiladas  
Crispy Beef Taco  
Spanish Rice & Refried Beans

#### **EL REYES**

Cilantro Pepita Salad  
Mixed Greens Salad  
Tamales de Rajas  
Enchilada Suizas  
Chopped Carne Asada  
Corn & Flour Tortillas  
Spanish Rice & Refried Beans  
Pico de Gallo, Sour Cream, Guacamole

#### **BUILD YOUR OWN TACO**

Cilantro Pepita Salad  
Carnitas, Chicken, Carne Asada  
Corn & Flour Tortillas  
Cheese Enchiladas  
Cilantro, Onions, Salsa, Sour Cream,  
Guacamole, Cheese, Lettuce  
Spanish Rice & Refried Beans

Add Live Grill Chef- 250

Meats Grilled on the barbecue live

Add Homemade Corn Tortillas- 250

### SEATED OPTIONS

EACH ENTREE SERVED WITH  
CHOICE OF SALAD; MIXED GREENS,  
CILANTRO PEPITA, CAESAR,  
ENSALADA CARLOS

#### **PRESIDENT'S CHOICE**

Nixon's favorite chile relleno,  
chicken enchilada, crispy beef  
taco, spanish rice, refried beans

#### **BLACKENED CHICKEN**

topped with papaya-mango salsa  
and achiote pibil, cilantro lime white  
rice, mesquite grilled vegetables

#### **SHORT RIB PLATE**

Braised Short Rib marinated with  
red wine and herbs, garlic mashed  
potatoes, green beans

MUST CHOOSE ONE SEATED  
MEAL OR GIVE YOUR GUESTS THE  
OPTION BY INCLUDING TWO  
ENTREES FOR A \$3 P/P UPCHARGE

**67 PER PERSON - RECEPTION ONLY 61**  
**(AMOUNT TOWARDS F/B/B MINIMUM 45)**



## PACKAGES

# DIA DE AMOR

### INCLUDES

STANDARD FOLDING CHAIRS

UNLIMITED SOFT DRINKS

SQUARE OR TRIANGLE ARCH

THREE HOT OR COLD  
TRAY PASSED APPETIZER

CAKE CUTTING SERVICE

BUFFET OR SERVED MEAL

### BUFFET OPTIONS

#### CALIFORNIAN

Cilantro-Pepita  
Fresh Fruit  
Carved Top Sirloin  
Rosemary Chicken Breast  
*with Champagne-Mushroom Sauce*  
Cheese Enchiladas  
Charro Beans  
Mesquite Grilled Vegetables

#### STEAK & CHICKEN FAJITAS

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

#### LA TARDE SABROSA

Ensalada Carlos  
Carved Mesquite Grilled Top Sirloin  
Pan Seared Salmon  
*with creamy dill sauce*  
Roasted Asparagus  
Scallop Potatoes

### SEATED OPTIONS

EACH ENTREE SERVED WITH  
CHOICE OF SALAD; MIXED GREENS,  
CILANTRO PEPITA, CAESAR,  
ENSALADA CARLOS

#### CHICKEN SEVILLE

chicken breast with wild rice stuffing  
topped with chardonnay sauce,  
roasted red skin or mashed potatoes  
and seasonal vegetables  
*(make it buffet style for no charge)*

#### GRILLED SALMON

Topped with black beans, roasted  
corn & pasilla chiles, chipotle cream  
sauce, cilantro-lime white rice

#### PALEMONITO

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

MUST CHOOSE ONE SEATED  
MEAL OR GIVE YOUR GUESTS THE  
OPTION BY INCLUDING TWO  
ENTREES FOR A \$3 P/P UPCHARGE

**75 PER PERSON - RECEPTION ONLY 72  
(AMOUNT TOWARDS F/B/B MINIMUM 54)**



## PACKAGES

# ENAMORADOS

### INCLUDES

CHIAVARI OR FARMHOUSE CHAIR

SQUARE OR TRIANGLE ARCH

CAKE CUTTING SERVICE

WELCOME CHAMPAGNE TOAST

UNLIMITED SOFT DRINKS

THREE HOT, COLD OR SEAFOOD  
TRAY PASSED APPETIZERS

BUFFET OR SERVED MEAL

### BUFFET OPTIONS

#### CAPISTRANO

Caesar Salad  
*with garlic croutons*  
Baked Dinner Rolls and Butter  
Carved prime rib  
*au jus and horseradish sauce*  
Chicken Seville  
*with chardonnay reduction*  
Macaroni & Cheese  
Mashed Potatoes  
Roasted Seasonal Vegetables

#### EL ADOBE GRANDE

Cilantro Pepita Salad  
Carved Top Sirloin  
Chicken Breast  
*with mexican sauce*  
Esquite  
Cheese Enchiladas  
Chorizo Mashed Potatoes  
Charro Beans & Spanish Rice

#### FAJITAS DELUXE

Cilantro-Pepita Salad  
Fresh Fruit  
Chicken, Steak & Shrimp Fajitas  
Corn & Flour Tortillas  
onions, cilantro, guacamole, lettuce,  
cheese, tomatoes and salsa picosa  
Spanish Rice and Refried beans

### SEATED OPTIONS

EACH ENTREE SERVED WITH  
CHOICE OF SALAD; MIXED GREENS,  
CILANTRO PEPITA, CAESAR,  
ENSALADA CARLOS

#### CHICKEN & THREE SHRIMP

topped with chipotle sauce and served  
garlic shrimp, mashed potatoes and  
mesquite grilled vegetables

#### NEW YORK STEAK

8oz steak with five peppercorn  
brown sauce, asparagus,  
mashed potatoes

#### EL RANCHERO (SERVED FAMILY STYLE)

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

MUST CHOOSE ONE SEATED  
MEAL OR GIVE YOUR GUESTS THE  
OPTION BY INCLUDING TWO  
ENTREES FOR A \$3 P/P UPCHARGE

**90 PER PERSON - RECEPTION ONLY 81**  
**(AMOUNT TOWARDS F/B/B MINIMUM 62)**





# APPETIZERS



## HOT APPETIZERS

**QUESADILLAS**  
(choose one) Ortega chili  
or chicken jalapeno

**SOUTHWESTERN  
EGG ROLLS**  
with avocado dip

**SHORT RIB TAQUITOS**

**CHICKEN FLAUTAS**

**SHORT RIB EMPANADAS**  
with garlic aioli

**ENCHILADA CUP**  
with chicken, choice of red  
or green sauce

**CARNE ASADA SKEWERS**  
with chimichurri sauce

**MESQUITE VEGGIE SKEWERS**  
mushroom, zucchini, bell peppers,  
cherry tomato

**MINI TACOS**  
ground beef or shredded chicken

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

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



## COLD APPETIZERS

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

**ELOTE CUPS**  
lime-mayo, cheese, tajin

**FRESH FRUIT SKEWERS**  
seasonal fruits

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

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

## SEAFOOD APPETIZERS

**SHRIMP GUACAMOLE  
TOSTADA**

**COCONUT SHRIMP | 2**

**TROPICAL AHI POKE | 2**  
with wonton chips

**CRAB CAKE | 2**  
with lemon-garlic aioli

**CEVICHE TOSTADITAS | 2**  
with shrimp, tomato, onion, cilantro, chiles

**BACON WRAPPED SCALLOP | 2**  
with balsamic glaze

**AGUACHILE | 2**

**BACON WRAPPED SHRIMP | 3**



## 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, Carnitas  
cilantro, onion, lime wedges, salsa  
13 per person





# 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](http://www.eladobedecapistrano.com)  
Email: [events@eladobedecapistrano.com](mailto: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 22% 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



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## VENDORS \*DAY OF COORDINATOR REQUIRED

**EL ADOBE DE CAPISTRANO requires a professional, licensed Day of Coordinator as well as their contact information three months prior to the event. If CLIENT fails to accommodate, there will be a \$1000 fee.** CLIENT assumes full responsibility and control for their employment. Liability Insurance up to \$2 million is required of all vendors not found on the recommended vendor list provided.

Volume level for all entertainment will be subject to management approval. EL ADOBE DE CAPISTRANO retains the right to have any uncooperative entertainment removed from the premise. Fog/smoke machines are not permitted inside the building.

All outside service should call to schedule appropriate drop-off times with the Day of Coordinator. Any required equipment needed by an outside contracted service (tables, electrical cords, chair...) shall be requested by CLIENT to EL ADOBE DE CAPISTRANO prior to event. CLIENT agrees to provide a meal charged by EL ADOBE DE CAPISTRANO for every allied service and vendors present for dinner on the day of the event.

Upgraded/rented table linens and chairs must be contracted through El Adobe. Outside vendors are not allowed on these items. All linen orders must be finalized two weeks prior to event.

## 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