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+

ADDED FEES INCLUDE 22% SERVICE CHARGE, 7.75% TAX OR $500 VENUE FEE*

BOOKING DETAILS & DEPOSIT

The first step in booking an event is building a proposal. Once you have had the opportunity to review the menu and details, please provide a menu, bar option, guest count, your desired date and the name of your event to the El Adobe Events team (events@eladobedecapistrano.com). A $2000 deposit is required to reserve date and times. Days, times, and room availability will not be held without deposit(s). A secure payment link can be sent for convenience. A second deposit of 50% of the estimated total may 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

Hourly and non-hourly bar options available (see page 8). Cash bar sales will be applied towards the minimum if you wish to allow your guests to purchase their own beer, wine, and cocktails. A bartender is only provided with a minimum of 80 guests. Events under 80 guests will incur a $300 bartender personnel fee. Lemonade and iced tea are included in buffet or seated option. **Under no circumstances will outside beer or liquor be allowed onto the premises. If found, client is at risk of $1000 fine and/or shutdown of event.** There will be a $18 wine corkage fee for every 750ml bottle not provided by El Adobe De Capistrano.

EL ADOBE DE CAPISTRANO

HOT APPETIZERS

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

SOUTHWESTERN EGG ROLLS | 4
with avocado dip

CHICKEN FLAUTAS | 5

SHORT RIB EMPANADAS | 5
with garlic aioli

ENCHILADA CUP | 4
with chicken, choice of red or green sauce

BEEF BITE | 4
with onion and green bell pepper

HONEY- CHIPOTLE CHICKEN SLIDERS | 5

TRUFFLE FRENCH FRY CUP WITH KETCHUP | 5

CARNE ASADA SKEWERS | 4
with chimichurri sauce

BLACKENED CHICKEN SKEWERS | 4
with achiote pibil sauce

MESQUITE VEGGIE SKEWERS | 4
mushroom, zucchini, bell peppers, cherry tomato

MINI TACOS | 3
ground beef or shredded chicken

SHORT RIB TAQUITOS | 5

CHORIZO & MASHED POTATO CUPS | 4
with green onions

SWEET CORN TAMALE CAKES | 4
drizzled with avocado and crema



COLD APPETIZERS

EL ADOBE SALSA BAR | 5
six styles: house salsa, pico de gallo, salsa verde, roasted carnitas salsa, tropical, chef's secret spicy salsa

ELOTE CUPS | 3
lime-mayo, red onion, cilantro, cheese, tajin

CHIPOTLE CHICKEN SALAD | 3
on corn chip round

CHILLED PORK CROSTINI | 4
with mango habanero salsa

CARNE ASADA AND GUACAMOLE CUCUMBER ROUND | 4



VEGAN APPETIZERS

TOFU TINGA TOSTADITAS | 3
with cashew crema

SWEET POTATO & BLACK BEAN TAQUITOS | 4
with cashew crema & avocado mousse

MUSHROOM AL PASTOR EMPANADAS | 4
with a sweet cilantro-cashew dipping sauce

SOYRIZO STUFFED PEPPERS | 4

TOMATO BASIL BRUSCHETTA | 4
with balsamic glaze

SEAFOOD APPETIZERS

SHRIMP GUACAMOLE TOSTADA | 4

SHRIMP AGUACHILE SPOONS | 4

FISH TACO BITES | 4
in phyllo shell with chipotle mayo

BACON WRAPPED SHRIMP | 4

CEVICHE TOSTADITAS | 4
with shrimp, tomato, onion, cilantro, chiles served on sorn tortilla chip round

MEXICAN SHRIMP COCKTAIL SHOOTERS | 4
in a mini shot glass

COCONUT SHRIMP | 4
served in boats with sweet chili

LOBSTER EMPANADAS | 5
with cilantro aioli

SHRIMP & CRAB TAQUITOS | 5
with chipotle aioli

CRAB CAKE | 4
with lemon-garlic aioli

BACON WRAPPED SCALLOP | 5
with balsamic glaze

EL ADOBE DE CAPISTRANO

ONE SERVED MEAL OR ADD A SECOND OPTION FOR $3 PER PERSON

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 IF CLIENT ADDS SECOND MEAL OPTION

SERVED SALAD
(INCLUDED WITH ENTREE)

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

Mixed Greens
tomato, carrot, cucumber, ranch or balsamic

Roasted Corn & Black Bean
romaine, grilled corn, black beans, avocado, lime dressing

Caesar
garlic croutons, paramesan cheese

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

Adobe
mixed greens, heirloom tomato, red onion, corn, watermelon radish, champagne vinaigrette

SERVED ENTREE OPTIONS

Presidents Choice | 33
chile relleno, chicken enchilada, crispy beef taco, spanish rice, refried beans

Mole Enchiladas | 33
two chicken enchiladas topped with mole sauce, onion, sesame seeds with refried beans and spanish rice

Pollo Serrano | 34
with boneless half chicken, serrano cream, esquite, grilled chile relleno, corn tamale

Herb Crusted Chicken | 34
with mashed potatoes and garlic green beans

Blackened Chicken | 35
topped with papaya-mango salsa and achiote pibil sauce, cilantro-lime white rice, mesquite grilled vegetables

Chicken Fajitas | 36
with refried beans, spanish rice, corn tamalito and guacamole

Short Rib | 36
braised short rib marinated with red wine and herbs, garlic mashed potatoes, green beans

El Adobe Chicken and Two Shrimp | 38
chipotle cream, garlic shrimp, mashed potatoes, mesquite grilled vegetables

Top Sirloin | 40
mesquite grilled with peppercorn sauce, roasted red skin potatoes, green beans & baby carrots

Mar Y Tierra | 40
two shrimp enchiladas topped with tomatillo sauce, 4oz of sliced steak, cilantro-lime white rice, avocado fan

Carne Asada | 42
grilled carne asada topped with chimichurri, cheese enchilada, spanish rice, refried beans, sweet corn tamale

Grilled Salmon | 44
with black beans, roasted corn, pasilla chiles, chipotle cream, cilantro lime white rice

Ranchero | 50
served family style
cilantro pepita salad, pollo asado, garlic shrimp, steak rancheros, rajas, corn cake, mesquite grilled vegetables, cilantro lime white rice, refried black beans

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, Sausage, 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 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

LUNCH/DINNER BUFFETS

PRESIDENTS CHOICE | 35
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 | 35
Cilantro Pepita Salad
Street Tacos (carne asada & chicken)
Cheese Enchiladas
Cilantro/Onions, Salsa, Spicy Salsa, Lime Wedges, Cotija Cheese, Guacamole
Spanish Rice
Refried Beans

EL REYES | 38
Cilantro Pepita Salad
Mixed Greens Salad
Black Bean & Cheese Tamales
Enchilada Suizas
Carne Asada Street Corn Tacos
with cilantro/onions, lime wedges, salsa verde on the side
Spanish Rice
Refried Beans

FAJITAS | 40
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 | 42
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

CALIFORNIAN | 45
Cilantro Pepita Salad
Esquite
Carved Top Sirloin
Pollo Serrano
airline chicken breast
Cheese Enchiladas
Rice Pilaf
Mesquite Grilled Vegetables

BUFFET ADD-ONS

LIVE GRILL CHEF | 250
MEAT GRILLED LIVE

HOMEMADE CORN TORTILLAS | 250
PRESSED & MADE LIVE

BREAD ROLLS & BUTTER | 3 PER PERSON

CHIPS & SALSA | 3 PER PERSON

EL ADOBE DE CAPISTRANO

SEATED DESSERT OPTIONS

MINIMUM COUNT OF 50

CHURRO
in a paper boat with whipped topping, caramel or chocolate drizzle
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

CHURRO STATION

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

8 per person
add ice cream for $2 per person

HAAGEN DAZS ICE CREAM CART
(pick three)

- Haagen Dazs milk chocolate bar
- Haagen Dazs milk chocolate bar with almonds
- Haagen Dazs dark chocolate bar
- Nestle chocolate chip cookie sandwich
- Vanilla Drumstick
- Raspberry Sorbet

8 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

EL ADOBE DE CAPISTRANO

NON-HOURLY BAR PACKAGES

CASH BAR

Allow your guests to purchase their own cocktails, beer, wine. Bartender provided for minimum of 80 guests. If below guest count minimum, Bartending personnel charges of 300 may be applied to your invoice on the night of your event if cash bar sales do not reach $1000 in sales

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

25 per person
additional hour for $12 per person

WELL DRINKS

Includes Beer & Wine Package

House Margaritas:
Classic, Strawberry, Peach, Mango

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

30 per person
additional hour for $14 per person

PREMIUM

Includes Beer, Wine, Well Drinks Package

Specialty Margaritas

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

35 per person
additional hour for $16 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!



FOOD & DRINK ADD-ONS

CHAMPAGNE/CIDER TOAST (SEATED)
6 PER PERSON

WELCOME CHAMPAGNE/CIDER (TRAY PASSED)
8 PER PERSON

MARGARITA FOUNTAIN
PRICE VARIES BASED ON MARGARITA, 3 GALLONS EACH (ABOUT 75 MARGARITAS)
Includes salt and tajin trays
House Margarita, Mango, Strawberry or Mango | 750
Coconut, Raspberry or Tamarindo | 850
Skinny | 900
Cadillac | 950

LATE NIGHT SNACK
PRICE VARIES, MINIMUM 50 EACH

Sliders & Fries (*Tray-Passed*): with cheese and spread or bbq sauce and an onion ring | 8 *per person*
Street Tacos (*Stationed*): chicken and beef, cilantro/onions, lime wedges, salsa verde | 10 *per person*
Dip Bar (*Stationed*): house salsa, salsa verde, bean dip, queso blanco, guacamole. Includes chips | 10 *per person*
Beef Bites (*Tray-Passed*): carne asada skewers with chimichurri and short rib taquitos | 9 *per person*
Chicken Bites (*Tray-Passed*): southwestern egg rolls and chicken flautas | 8 *per person*
Mixed Bites (*Tray-Passed*): chicken enchilada cup, short rib empanadas, potato taquitos | 10 *per person*

OTHER ADD-ONS

FARMHOUSE CHAIR
15 PER CHAIR

TABLETOP RENTALS
PRICE VARIES
Goblet Glassware, Charger Plates, Flatware, Etc. Ask for Lookbook

FORMAL DANCE FLOOR
PRICE VARIES BY SIZE

PORTABLE BAR
150 SET-UP FEE
May include 300 bartender personnel charge

CASITA
500 ALL DAY FEE (*8am to an hour before event end time*)
Includes 1.5 sitting rooms, bridal room, kitchenette, full bathroom, patio seating

EL ADOBE DE CAPISTRANO

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 SUBSTITUTION/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 AND VENUE FEE

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 and a venue fee of $500, unless the event is a wedding (wedding venue fee $1000-3000)*.

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.

EL ADOBE DE CAPISTRANO

VENDORS

If CLIENT chooses the Palenque package for a wedding, EL ADOBE DE CAPISTRANO requires a professional, licensed Day of Coordinator. 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 and/or CLIENT. 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 (7) working days prior to the event. If the catering office is not notified within (7) working days, the expected number of guests reflected on the event order 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

Minimums may be required to guarantee a private event booking. Minimum guarantees are determined by requested space, time of year and availability. Only consumable items like food and drink will go towards meeting the minimum. Minimums for private events are based on items included in the client's event order. While cash bar sales may go towards meeting the minimum, there may be a requirement of $1000 in cash bar sales. These minimums do not include: allied services, tax, gratuity and room fee. In the event that overall and cash bar minimums do not reach a specified minimum EL ADOBE DE CAPISTRANO will apply the difference as a room fee.

PAYMENTS

EL ADOBE DE CAPISTRANO requires two separate payments for all private Palenque events: deposit and final payment. 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. A second payment may 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