**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.

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(949)493-1163 ext 106  
events@eladobedecapistrano.com
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<th>Package 1</th>
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<th>Package 3</th>
<th>Package 4</th>
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</thead>
<tbody>
<tr>
<td><strong>Enamorados ~</strong>&lt;br&gt;Three Appetizers&lt;br&gt;tray-passed or stationary&lt;br&gt;from the Cold &amp; Hot Sections&lt;br&gt;on page 3&lt;br&gt;On Station or Buffet&lt;br&gt;choice of: Chips &amp; Salsa or Rolls &amp; Butter&lt;br&gt;Menu&lt;br&gt;please select one of the following buffet or seated options for the entire party…&lt;br&gt;Buffet&lt;br&gt;Capistrano&lt;br&gt;El Adobe Grande&lt;br&gt;Garden Mesquite&lt;br&gt;Barbecue&lt;br&gt;Seated&lt;br&gt;Grilled Halibut&lt;br&gt;Top Sirloin &amp; Shrimp&lt;br&gt;Top Sirloin &amp; Salmon&lt;br&gt;New York Steak&lt;br&gt;Rib-Eye Steak&lt;br&gt;Roast Prime Rib of Beef&lt;br&gt;Cake Cutting Fee&lt;br&gt;Champagne &amp; Sparkling Cider Toast&lt;br&gt;Unlimited Soft Drink&lt;br&gt;Fresh Brewed Coffee&lt;br&gt;Tea Station&lt;br&gt;$73 per person,&lt;br&gt;plus 20% service charge&lt;br&gt;&amp; 7.75% tax ($94.38)&lt;br&gt;Receipt Only $69++&lt;br&gt;($89.21)&lt;br&gt;Amount toward F/B/B min - $55</td>
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<td><strong>Dia de Amor ~</strong>&lt;br&gt;Three Appetizers&lt;br&gt;tray-passed or stationary&lt;br&gt;from the Cold &amp; Hot Sections&lt;br&gt;on page 3&lt;br&gt;On Station or Buffet&lt;br&gt;choice of: Chips &amp; Salsa or Rolls &amp; Butter&lt;br&gt;Menu&lt;br&gt;please select one of the following buffet or seated options for the entire party…&lt;br&gt;Buffet&lt;br&gt;California&lt;br&gt;Fajitas Deluxe&lt;br&gt;La Tarde Sabrosa&lt;br&gt;Seated&lt;br&gt;El Adobe Chicken &amp; Shrimp&lt;br&gt;Grilled Salmon&lt;br&gt;Palemonito&lt;br&gt;Top Sirloin a la Tu&lt;br&gt;Cake Cutting Fee&lt;br&gt;Champagne &amp; Sparkling Cider Toast&lt;br&gt;Unlimited Soft Drink&lt;br&gt;Fresh Brewed Coffee&lt;br&gt;Tea Station&lt;br&gt;$66 per person,&lt;br&gt;plus 20% service charge&lt;br&gt;&amp; 7.75% tax ($85.33)&lt;br&gt;Receipt Only $62++&lt;br&gt;($80.16)&lt;br&gt;Amount toward F/B/B min - $50</td>
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<td><strong>La Boda ~</strong>&lt;br&gt;Three Appetizers&lt;br&gt;tray-passed or stationary&lt;br&gt;from the Cold &amp; Hot Sections&lt;br&gt;on page 3&lt;br&gt;On Station or Buffet&lt;br&gt;choice of: Chips &amp; Salsa or Rolls &amp; Butter&lt;br&gt;Menu&lt;br&gt;please select one of the following buffet or seated options for the entire party…&lt;br&gt;Buffet&lt;br&gt;President’s Choice&lt;br&gt;El Reyes&lt;br&gt;Build-Your-Own Taco&lt;br&gt;Fajitas&lt;br&gt;Vegetarian&lt;br&gt;Seated&lt;br&gt;President’s Choice&lt;br&gt;Chicken Seville&lt;br&gt;Dos Corazones&lt;br&gt;Pesto Chicken&lt;br&gt;Chicken Breast a la Tu&lt;br&gt;Cake Cutting Fee&lt;br&gt;Champagne &amp; Sparkling Cider Toast&lt;br&gt;Unlimited Soft Drink&lt;br&gt;Fresh Brewed Coffee&lt;br&gt;Tea Station&lt;br&gt;$58 per person,&lt;br&gt;plus 20% service charge&lt;br&gt;&amp; 7.75% tax ($74.99)&lt;br&gt;Receipt Only $54++&lt;br&gt;($69.82)&lt;br&gt;Amount toward F/B/B min - $47</td>
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<td><strong>Los Novios ~</strong>&lt;br&gt;Two Appetizers&lt;br&gt;tray-passed or stationary&lt;br&gt;from the Cold &amp; Hot Sections&lt;br&gt;on page 3&lt;br&gt;On Station or Buffet&lt;br&gt;choice of: Chips &amp; Salsa or Rolls &amp; Butter&lt;br&gt;Menu&lt;br&gt;please select one of the following buffet or seated options for the entire party…&lt;br&gt;Buffet&lt;br&gt;President’s Choice&lt;br&gt;El Reyes&lt;br&gt;Build-Your-Own Taco&lt;br&gt;Fajitas&lt;br&gt;Vegetarian&lt;br&gt;Seated&lt;br&gt;President’s Choice&lt;br&gt;Chicken Seville&lt;br&gt;Dos Corazones&lt;br&gt;Pesto Chicken&lt;br&gt;Chicken Breast a la Tu&lt;br&gt;Cake Cutting Fee&lt;br&gt;Champagne &amp; Sparkling Cider Toast&lt;br&gt;Unlimited Soft Drink&lt;br&gt;Fresh Brewed Coffee&lt;br&gt;Tea Station&lt;br&gt;$54 per person,&lt;br&gt;plus 20% service charge&lt;br&gt;&amp; 7.75% tax ($69.82)&lt;br&gt;Receipt Only $50++&lt;br&gt;($64.65)&lt;br&gt;Amount toward F/B/B min - $44</td>
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**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

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**El Adobe Wedding Packages Include…**

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

**BANQUET PACKAGES**

- Enamorados ~ Package 1
- Dia de Amor ~ Package 2
- La Boda ~ Package 3
- Los Novios ~ Package 4

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**Amount toward F/B/B min**

- $21
- $33
- $55
- $50
**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

Olives 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 Chili 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

Jalapeno 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 chimichurri 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 ....................................................................................... South-Western Chicken & Black Bean Egg Rolls

Mini Carne Asada & Chicken Taco Bar ................................................................ Cheese & Ortega Chile Quesadilla

Vegetable Display with cilantro ranch dip .............................................................. Fried Green Beans with Serrano-cilantro dip

 Assorted Cheese & Crackers with grapes ........................................................... Meatballs in chipotle barbecue sauce
### President’s Choice Buffet

*Select 2 Salads:*
- Caesar, Mixed Greens or Pasta
- Chile Rellenos
- Chicken Enchiladas
- Crispy Shredded Beef Tacos
- Spanish Rice and Refried Beans

### El Reyes

*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

*Select 2 Salads:*
- Caesar, Mixed Greens or Pasta
- Carnitas, Carne Asada, and Chicken
- Corn and Flour Tortillas
- Condiments: cilantro, onions, salsa, guacamole, cheese, lettuce, and tomato
- Spanish Rice and Refried Beans

### Add Live Grill Chef Station

**...fee per 100 guests... 250**
- *taco meat grilled on the barbecue, then chopped with fresh made corn tortillas.*

### Fajitas

*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 Station

**...fee per 100 guests... 250**
- *steak or chicken fajitas made-to-order sizzling hot right on the buffet line.* Fee per 100 guests

### Vegetarian

- Fresh Fruit Salad
- Mixed Green Salad Bar
  - choice of 2 dressings and assorted garnish
  *Select 3:*
  - Cheese Enchiladas
  - Vegetable Tamales
  - Chile Rellenos
  - Mesquite Grilled Marinated Vegetables
  - Pasta with Tomato-Garlic Sauce
- Spanish Rice
- Charro Beans

### Californian

*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

- Caesar Salad
  - with garlic croutons and Parmesan cheese
- Pastor Salad with cilantro pesto
- 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

- 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

- 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

- *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 7.75% sales tax ~

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[31891 Camino Capistrano • San Juan Capistrano, California 92675 • Tel: (949) 493-1163 • Fax: (949) 493-4565 • eladobedecapistrano.com]
**SEATED ENTÉRÉES**

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**
  chile relleno, chicken enchilada, beef taco, Spanish rice, and refried beans.
  with sundae or mousse

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

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

- **Grilled Chicken Breast a la Tu**
  create a personalized entrée by selecting your sauce and two side dishes.

- **Mesquite Grilled Top Sirloin**
  8oz a la Tu
  create a personalized entrée by selecting your sauce and two side dishes.

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

- **Mesquite Grilled Halibut**
  with cilantro pesto sauce served with wild rice and mixed vegetables

- **Palemonito**
  mesquite grilled 8oz top sirloin topped with chimichury sauce, served with cheese enchilada, Spanish rice and refried beans

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

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

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

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

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

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~ Prices are per person and do not include 20% service charge or 7.75% sales tax ~
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 Tamale
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 paletas, sweet Mexican pan, and fruit cups of pineapple, mango or melon add a squeeze of lime & a little pico to spice it up! Deluxe Self-serve Coffee & Tea Station

3 Stations $40 per person  •  4 Stations $51 per person  •  5 Stations $62 per person
There is a 100 guest minimum for Buffet Stations. All selections must be made prior to event.
Not available with pre-set wedding packages.
~ Prices do not include 20% service charge or 7.75% sales tax ~
LUNCHEONS
Available between the hours of 8AM-3PM, guest minimums may apply.
All Lunches served with Coffee, Tea, Lemonade or Soft Drink

<table>
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<tr>
<th>Menu Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Ensalada Uno</strong></td>
<td>$20.00</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>SouthWest Cabo Salad</td>
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<tr>
<td>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</td>
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<th>Menu Item</th>
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<tr>
<td><strong>Ensalada Dos</strong></td>
<td>$20.00</td>
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<tr>
<td>Rolls &amp; Butter</td>
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<tr>
<td>Grilled Chicken Caesar Salad</td>
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<tr>
<td>tossed with garlic croutons and parmesan cheese</td>
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<th>Menu Item</th>
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<tr>
<td><strong>Ensalada Tres</strong></td>
<td>$20.00</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>Tostada Nueva</td>
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<tr>
<td>crisp flour tortilla layered with beans, lettuce, grilled chicken, tomato, guacamole, sour cream and cheddar cheese</td>
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<th>Menu Item</th>
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<tr>
<td><strong>Taco Salad Lunch Buffet</strong></td>
<td>$22.00</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>Fresh Fruit Display</td>
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<tr>
<td>Crisp Tostada Shells</td>
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<tr>
<td>Mixed Green Salad</td>
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<tr>
<td>house avocado, cilantro-pepita, chipotle ranch and balsamic dressings</td>
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<tr>
<td>Mesquite Grilled Tequila-Lime Chicken Tenders</td>
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<tr>
<td>Condiments: tortilla strips, tomato, onion, cilantro, olives, black beans, roasted corn, cheese, sour cream, guacamole and jalapenos</td>
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<th>Menu Item</th>
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<tr>
<td><strong>Wrapped Up</strong></td>
<td>$22.00</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>Chicken Wrap &amp; Caesar Salad Combo</td>
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<tr>
<td>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</td>
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<th>Menu Item</th>
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<tbody>
<tr>
<td><strong>Veracruz Fiesta</strong></td>
<td>$30.00</td>
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<tr>
<td>Chips, Salsa &amp; Guacamole</td>
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<tr>
<td>Mixed Green Salad</td>
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<td>choice of ranch or vinaigrette dressing</td>
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<tr>
<td>Veracruz Combination Plate</td>
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<tr>
<td>chicken enchilada, shredded beef taco, spanish rice &amp; refried beans</td>
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<tr>
<td><strong>President’s Choice</strong></td>
<td>$30.00</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>Mixed Green Salad</td>
<td></td>
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<tr>
<td>choice of house avocado or vinaigrette dressing</td>
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</tr>
<tr>
<td>President’s Choice</td>
<td></td>
</tr>
<tr>
<td>President Nixon’s favorite</td>
<td></td>
</tr>
<tr>
<td>chile relleno, chicken enchilada, crispy beef taco, spanish rice and refried beans</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Taco Fiesta – Family Style</strong></td>
<td>$36.00</td>
</tr>
<tr>
<td>Chips, Salsa &amp; Guacamole</td>
<td></td>
</tr>
<tr>
<td>Cilantro-Pepita Salad</td>
<td></td>
</tr>
<tr>
<td>pepitas, diced tomato, &amp; queso fresco</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Taco Platters</td>
<td></td>
</tr>
<tr>
<td>chpped carne asada, carnitas and chicken, onion-cilantro, chef’s secret salsa and cheese, served with corn &amp; flour tortillas</td>
<td></td>
</tr>
<tr>
<td>Refried Beans &amp; Spanish Rice</td>
<td></td>
</tr>
<tr>
<td>Sopapillas sprinkled with cinnamon and sugar</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Americana</strong></td>
<td>$25.00</td>
</tr>
<tr>
<td>Rolls &amp; Butter</td>
<td></td>
</tr>
<tr>
<td>Mixed Green Salad</td>
<td></td>
</tr>
<tr>
<td>choice of ranch or vinaigrette dressing</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>chicken gravy or poblano cream sauce served with mashed potato &amp; steamed vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mesquite Grill</strong></td>
<td>$32.00</td>
</tr>
<tr>
<td>Rolls &amp; Butter</td>
<td></td>
</tr>
<tr>
<td>Mixed Green Salad</td>
<td></td>
</tr>
<tr>
<td>choice of house avocado or vinaigrette dressing</td>
<td></td>
</tr>
<tr>
<td>Mesquite Grilled 8oz Top Sirloin Steak</td>
<td></td>
</tr>
<tr>
<td>served with garlic-butter rose potatoes &amp; steamed vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Free-Flowing Mimosas, Champagne &amp; Sparkling Cider</strong> for 2 hours</td>
<td>$15.00</td>
</tr>
<tr>
<td>House El Adobe Cuvee Sparkling Wine, orange juice and sparkling apple cider</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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

<table>
<thead>
<tr>
<th>Beer &amp; Wine Package for 2 hours</th>
<th>15.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select One (1) Domestic Draft Beer: Coors, Coors Light, Budweiser, Bud Light, Miller Lite or MGD.</td>
<td></td>
</tr>
<tr>
<td>Select One (1) Import Draft Beer: Dos XX Lager, Dos XX Amber, Tecate, Pacifico, Negro Modelo, Modelo Especial</td>
<td></td>
</tr>
<tr>
<td>House Chardonnay, Cabernet, and Sauvignon Blanc</td>
<td></td>
</tr>
<tr>
<td>Each additional hour</td>
<td>6.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Well Drinks, Margarita, Beer &amp; Wine Package for 2 hours</th>
<th>19.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>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 &amp; Wine Package</td>
<td></td>
</tr>
<tr>
<td>Each additional hour</td>
<td>9.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Bar, Beer &amp; Wine Package for 2 hours</th>
<th>24.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Bar service including: Martinis, Tropicales, Call &amp; Premium Liquors, Cordials &amp; Apertifs. (Shots/shooters are not included, these items sold on cash basis only).</td>
<td></td>
</tr>
<tr>
<td>House Chardonnay and Cabernet. Bottled &amp; Draft Beer</td>
<td></td>
</tr>
<tr>
<td>Each additional hour</td>
<td>11.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine average 5 glasses per bottle.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>House Chardonnay, Cabernet, Merlot, and White Zinfandel</td>
<td>26.00 per bottle</td>
</tr>
<tr>
<td>Sangria by the Gallon for use in beverage dispenser or fountain only</td>
<td>100.00 per gallon</td>
</tr>
<tr>
<td>El Adobe ‘Special Cuvee’, Sparkling Wine</td>
<td>22.00 per bottle</td>
</tr>
<tr>
<td>“Champagne Toast”, El Adobe ‘Special Cuvee’ &amp; Sparkling Apple Cider</td>
<td>4.00 per person</td>
</tr>
<tr>
<td>“Champagne Toast”, El Adobe ‘Special Cuvee’ &amp; Sparkling Apple Cider (3/4 glass)</td>
<td>3.00 per person</td>
</tr>
</tbody>
</table>

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

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

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

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 7.75% 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 & napkin
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
per person, includes one brown folding chair per guest.

Brown Wood Folding Chairs each 3

Exchange Chairs in Palenque Set-Up Fee 150
does not include chair rental

Portable Bar Set-Up Fee 150

Margarita Fountain Rental 50

Patio Heaters each 60

Audio-Visual System (mounted): 150
LCD projector, screen & in-room audio

Microphone hand-held wireless 35

iPod connection 50

Projection Screen (portable) 35

Large Screen (36") TV & DVD 65

Extension Cords/Surge Protectors each 5.00

Piano (cannot be moved) 75

Additional Votive with tea lights, each .50

Madeleine Chair Rentals, each 7.00

Chavari Chair Rentals, each 6.00
Standard colors: fruitwood,
 mahogany, natural, gold, silver, or black

Price does not include set-up fee or delivery

Colored Napkins, each .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 VENUE FEE 1000

Palenque Private Party Fee 500

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 200

Rental 8am-10pm 500

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 7.75% sales tax or 20% Service Charge ~
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.

<table>
<thead>
<tr>
<th>Room</th>
<th>Max. Occ</th>
<th>Day</th>
<th>Hours</th>
<th>$ Minimum</th>
<th>With service charge &amp; tax</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palenque (dinner seating) with space for dance floor - 200 standing cocktail reception – 600</td>
<td>250</td>
<td>Mon-Fri</td>
<td>10AM-4PM</td>
<td>2000 ++</td>
<td>2592.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sat-Sun</td>
<td></td>
<td>2500 ++</td>
<td>3240.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mon-Thu</td>
<td>6PM-12AM</td>
<td>3500 ++</td>
<td>4536.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fri &amp; Sun</td>
<td></td>
<td>5000 ++</td>
<td>6480.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sat</td>
<td></td>
<td>7500 ++</td>
<td>9720.00</td>
</tr>
<tr>
<td>Garden Patio (dinner seating) - 200</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Patio (ceremony seating) - 400</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Patio &amp; Garden (dinner seating) - 450</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fri</td>
<td>Open start time</td>
<td>7500 ++</td>
<td>9720.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sun</td>
<td>6 hour event</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Portola min. based on 3 hour event time. Minimum increases $50 for each additional half hour.</td>
<td>48</td>
<td>Mon-Sun</td>
<td>10AM-4PM</td>
<td>500 ++</td>
<td>648.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mon-Thu</td>
<td>4-9PM</td>
<td>750 ++</td>
<td>972.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fri-Sun</td>
<td>4-10PM</td>
<td>1000 ++</td>
<td>1296.00</td>
</tr>
<tr>
<td>Las Flores* semi-private, no entertainment or amplified sound allowed. 4 hour event time.</td>
<td>60</td>
<td>Mon-Sun</td>
<td>10AM-4PM</td>
<td>1500 ++</td>
<td>1944.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>M-F &amp; Su</td>
<td>4-10PM</td>
<td>1800 ++</td>
<td>2332.80</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sat</td>
<td>4-10 PM</td>
<td>2000 ++</td>
<td>2592.00</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Required Deposits</th>
<th>To hold date</th>
<th>4 months prior</th>
<th>14 days prior</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palenque (with or without Garden)</td>
<td>$1500</td>
<td>50% of event estimate</td>
<td>Balance due</td>
</tr>
<tr>
<td>Garden/Chapel</td>
<td>$1500</td>
<td>50% of event estimate</td>
<td>Balance due</td>
</tr>
<tr>
<td>Portola</td>
<td>$150</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Las Flores</td>
<td>$500</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veranda, Balcony and Cárcel</td>
<td>$100</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

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

CANCELLATIONS

If the event is canceled prior to 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.