the adobe lodge

at santa clara university
As the in-house caterer at Santa Clara University’s historic Adobe Lodge, we are pleased to offer a full range of event coordination services. Whether you are planning a social or business function, the Adobe Lodge can meet your needs. We have the full support of Santa Clara University’s IT department and can arrange for video and computer services to complement your needs. The Adobe Lodge kitchen is committed to bringing you the best local ingredients, authentic flavors and impeccable service. We at the Adobe Lodge pride ourselves on making every event a success.

Our menus are custom tailored for each event. We create “perfect fit” menus every time and look forward to doing so for your special occasion. We can always be reached by phone at 408.554.4059. or by email at adobelodge@scu.edu.

We look forward to seeing you.

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breakfast and brunch menus

All breakfast and brunch items are available a la carte. Pricing listed is per person.

**Continental Breakfast**
Fresh Fruit, House-baked Scones, Muffins and Pastries, Assorted Fruit Juices, Coffee, and Tea
$8.25

**Adobe Lodge Breakfast Buffet**
Fresh Fruit, House-baked Scones, Muffins, Assorted Juices, Coffee, and Tea
*Plus choice of three from the following:*
- Scrambled Eggs
- Market Vegetable Frittata
- Quiche Lorraine or Spinach Quiche
- Roasted New Potatoes with Peppers
- Hash Brown Potatoes
  *Choice of one:*
  - Sausage, Bacon or Sliced Ham
$14.40

**À la Carte Breakfast Items**
Assorted House-baked Scones, Muffins and Coffee Cake
$3.05

- Fresh Fruit Tray
  $3.60

- Assorted Fruit Juices
  $1.55

- Coffee and Tea Service
  *Fresh brewed regular and decaffeinated coffee, hot tea selection, with cream and sugar*
  $2.60

**À la Carte Brunch Items**
40 person minimum is requested for Made to Order Brunch Menus. A charge of $150 will be applied to these specialty stations for an exclusive chef.

- Made to Order Omelet Bar
  $7.15

- Made to Order Crêpes with Assorted Toppings
  $8.25

- Carved Meat Station (choose either):
  - **Ham or Turkey**
    $6.15

- London Broil or Beef Tenderloin
  $8.25
10 Person Minimum Required for Buffet Style
Prices listed are per person. All lunch entrées include salad, sourdough rolls and butter, coffee service and a selection from our basic dessert menu. Vegetarian entrées can be ordered as an alternative to your main entrée choice in consideration of your vegetarian guests. Please specify the number of vegetarian meals required when calling in your final guest count. If host(ess) wishes to serve any of the below dishes at dinner time they will be served and priced accordingly.

**Lunch Entrees**

**Beef Lasagna**
Served with fresh vegetables and house-made marinara sauce  
$16.45

**London Broil**
Marinated with rosemary and garlic, served with roasted new potatoes, vegetables and cabernet sauce  
$18.50

**Garlic Chicken Primavera**
Penne pasta served with grilled garlic chicken, fresh vegetables, artichoke hearts, tomatoes, and roasted garlic sauce  
$16.45

**Grilled Chicken**
Boneless chicken breast served with oven roasted potatoes and seasonal vegetables  
$15.40

**Chicken Parmesan**
Boneless chicken breast with house-made hearty marinara, parmesan, and served with herb orzo pasta and seasonal vegetables  
$16.45

(Seafood)

**Classic Shrimp Scampi**
Large shrimp sautéed in olive oil, garlic and parsley served with cappellini and vegetables  
$17.45

**Oven Roasted Tilapia**
Served with lemon caper sauce, wild rice pilaf and seasonal vegetables  
$16.45

**Grilled Salmon**
Wild-caught sockeye salmon filet glazed with pesto and served with a citrus butter sauce, faro pilaf and balsamic glazed baby carrots  
$17.45
Lunch Entrees, continued

(Vegetarian)

Pasta Primavera
Cheese tortellini or penne pasta served with steamed seasonal vegetables and your choice of roasted garlic sauce, pesto cream sauce or sundried tomato marinara
$12.30

Spinach Ravioli
Ravioli pasta stuffed with seasoned spinach and ricotta cheese, served with your choice of roasted garlic cream or mushroom marinara and fresh vegetables
$14.40

Grilled Vegetable Lasagna
Grilled eggplant, zucchini, and red-bell peppers layered with sautéed mushrooms and sundried tomato marinara sauce
$14.40

Entrée Salads

Shrimp, Avocado, Prosciutto Salad
Grilled shrimp, asparagus, diced avocado, prosciutto, chilled honeydew and cantaloupe with citrus vinaigrette
$18.45 Optional, add chicken $2.00 per person

Steak Salad
Mixed greens and spinach topped with grilled steak, shaved red onion, cherry tomato halves, portobella mushroom and avocado with buttermilk-ranch dressing
$16.45

Classic Cobb Salad
Tender diced chicken breast, avocado, tomato, hard-cooked egg, crisp bacon, crumbled bleu cheese, and chives served on romaine lettuce, with bleu cheese dressing
$15.40

Lemon Thyme Grilled Chicken Salad
baby kale, roasted yams, red onions, carrots, and toasted pumpkin seeds with charred scallion vinaigrette
$15.40

Grilled Chicken, Shrimp or Portobello Caesar Salad
Crisp romaine hearts, Parmesan cheese, seasoned croutons and creamy Caesar dressing with your choice of grilled chicken breast, shrimp, or Portobello mushrooms
$14.40
Entree Salads, continued

(Seafood)
Blackened Salmon Salad
Blackened salmon on a bed of baby arugula, shaved red onion, cucumber, carrot curls, dates, and feta cheese with a white balsamic honey vinaigrette
$16.45

Shrimp Louie Salad
Mixed greens topped with grilled asparagus, bay shrimp, cherry tomato halves, avocado, hard-cooked egg, cucumber, shredded carrots, garlic croutons and Louie dressing
$16.45

(Vegetarian)
Roasted Root Vegetable Salad
Pan roasted carrots, parsnips, turnips, sweet potato, and candied pecans served with balsamic vinaigrette
$15.40 Optional, add chicken $2.00 per person

Mediterranean Salad
Crisp romaine topped with roasted red peppers, garbanzo beans, artichoke hearts, feta cheese, pepperoncini and kalamata olives with lemon-herb vinaigrette
$14.40 Optional, add chicken $2.00 per person

Asian Pear Salad
Spring mix with Asian pear, pine nuts, pear tomatoes, and cucumber with a quince vinaigrette
$14.40 Optional, add chicken $2.00 per person

Antioxidant Salad
Mixed greens with raspberries, blueberries, green apple, celery, blue cheese and cranberries with pomegranate vinaigrette
$15.40 Optional, add chicken $2.00 per person
Sandwiches

Sandwich Platter
A selection of ham, smoked turkey, chicken and vegetarian sandwiches served with pasta salad, chips, fruit salad, fresh baked cookies and assorted beverages
$15.95

Boxed Lunch
Your choice of ham, smoked turkey, chicken or vegetarian sandwich served with fresh fruit salad or chips, with a fresh baked cookie and carbonated beverage
$10.95

Silver Dollar Sandwiches
A selection of ham, smoked turkey or cucumber and carrot on soft potato rolls with arugula and tomato.
Roasted red pepper aioli and pesto mayo served on the side.
Also includes garden salad with balsamic vinaigrette, chips, fruit, cookies and assorted carbonated beverages.
$13.95

Gourmet Sandwich Selection—a la carte
Grilled Chicken Ciabatta
Tomatoes, arugula, provolone cheese and roasted red pepper aioli on ciabatta roll
$9.25

Grilled Herb Chicken
Fresh mozzarella, baby arugula and roasted garlic aioli on seeded bun
$8.25

Ham & Swiss
Sliced ham, arugula, marinated red onion, Swiss cheese and grain mustard aioli on a seeded bun
$9.25

Ham & Brie
Sliced ham, baby arugula, and Dijonnaise on baguette
$8.25

Turkey & Cheddar
Smoked turkey, cheddar cheese, arugula and cranberry aioli on nine-grain bread
$9.25
Gourmet Sandwiches, continued

Turkey & Avocado
Tomato, mixed greens, whole grain mustard and mayonnaise on sourdough
$8.25

Roasted Vegetable Wrap
Zucchini, yellow squash, eggplant and red onion with arugula and goat cheese on a spinach tortilla
$8.25

Chicken Salad
Shredded chicken, granny smith apple, raisins, toasted almonds and fresh basil on a wheat bun
$7.25

Seared Marinated Tofu
Baby Spinach, shaved red onion and ginger mayonnaise on nine-grain wheat
$8.50

Grilled Marinated Portobello
Fresh Mozzarella, spinach and sun-dried tomato spread on a wheat bun
$7.45

Cucumber, Tomato & Avocado
Shaved red onion, lettuce and lemon mayonnaise on sourdough
$6.45

À la Carte Lunch Items

Lunch Additions
Add any one of the items below to a lunch sandwich or entrée salad

Assorted Bag Chips
$1.55

Whole fruit
$1.55

Assorted carbonated soft drinks or sparkling mineral water
$1.55
hors d'oeuvres

Prices listed are per person

Reception Display Hors d’Oeuvres

Cascading Fresh Seasonal Fruit Display $5.10
Vegetable Crudite with a duo of dipping sauces $3.10
Artisanal Cheese Board with crackers or baguette $4.15
Hot Spinach and Artichoke Dip with cubed French bread or black olive tapenade $3.10 $4.15
Antipasto Tray $6.15

marinated tomatoes, cocktail onions, assorted olives, buffalo mozzarella, pepperoncini and fresh basil

Carved Meats

Roast Beef Tenderloin with cabernet sauce $8.25
Roast Beef, Bone-in Ham or Roasted Turkey $6.50
served with silver dollar rolls, pesto mayonnaise, mayonnaise, grain mustard, or horseradish

Seafood Displays

Poached Prawns $6.95
(2 shrimp per person)
Smoked salmon $7.15
with capers, shaved red onion and lemon wedges
Grilled Shrimp $6.95
(2 shrimp per person)
with chipotle cocktail sauce and lemon wedges

Hot Hors d’Oeuvres

Each order is 2 pieces per person

Beef Empanadas $3.35
Teriyaki Beef Skewers $5.10
Sausage and Cream Cheese Stuffed Mushrooms $3.05
Rosemary Cocktail Lamb Chops $7.15
Teriyaki Chicken Skewers $4.10
Cilantro Garlic Chicken Skewers $4.10
Thai Peanut Chicken Skewers $4.10
Chicken Tacquitos with Guacamole $5.10
Beef Short Rib Skewers with red wine reduction $6.15
Duck Confit Pizza $5.95
with Caramelized Leeks and Fontina Cheese
Almond Piquillo Chicken Skewers $4.10
Cabernet Prosciutto Risotto Balls $4.40
Hors d’Oeuvres

Hot Hors d’Oeuvres, continued

(Seafood)
Each order is 2 pieces per person
- Mini Crab Cakes with Chile-Lime Aioli $7.15
- Bacon-Wrapped Shrimp with Orange Mustard $7.15
- Salmon Cakes with Arugula Lemon Aioli $7.15

(Vegetarian)
Each order is 1.5 pieces per person
- Mini Pizza with Goat Cheese, Peppers and Red Onion $3.05
- Baked Artichoke stuffed with Goat Cheese $3.60
- Vegetable Empanadas $3.35
- Spanakopita $3.05
- Apple, Walnut and Blue Cheese Puffs $3.60
- Mini Brie Cheese in Puff Pastry $4.10
- Pepper Jack Quesadillas $3.05
- Samosas $3.35
- Mini Fingerling Potatoes topped with Sour Cream and Chives $4.10
- Stuffed Vegetable Mushrooms $3.05

Cold Hors d’Oeuvres
Each order is 2 pieces per person
- Rare Beef Tenderloin with Dijon Aioli $5.10
- Prosciutto Wrapped Melon $4.10

(Seafood)
Each order is 2 pieces per person
- Assorted Sushi Rolls $3.05
- Spicy Ahi Tuna with Sliced Avocado $4.90

(Vegetarian)
Each order is 2 pieces per person
- Crostini with Gorgonzola and Pear $3.35
- Crostini with Wild Mushroom and Truffle Butter $4.40
- Bruschetta with Tomato and Basil $3.35
- Phyllo Cup with Caramelized Onions, Gorgonzola and Figs $3.05
- Caprese Skewers Drizzled with Balsamic $3.05
Slider Menu

We request a minimum order of 10 per item. Prices listed are per person. Each order is 2 pieces per person.

**BBQ Pulled Pork Slider**
Served with spicy slaw and slivered jalapeño
$5.10

**Ground Beef Slider**
Served with lettuce, tomato and chipotle ketchup
$4.10

**Chicken Burger Slider**
Served with arugula, shaved red onion and sundried tomato pesto
$5.10

**Bourbon BBQ Slider**
Beef filet, BBQ sauce, caramelized onions, mushrooms
$5.10

(Seafood)

**Crab Cake Slider**
Served with spicy remoulade
$6.15
Prices listed are per person. Most dinner entrées are available served or presented buffet-style. Each entrée includes choice of Spring Mix Salad, Caesar Salad, or Spinach Salad, fresh baked rolls, butter, coffee service and a selection from our dessert menu. Entrees may be altered to meet your requests and substitutions are allowed whenever feasible though an additional charge and minimum guest count may apply.

**Peppercorn Beef**  
Oven roasted beef tenderloin served with Cabernet sauce, mashed potatoes and seasonal vegetables  
$33.95

**Portobello Parmesan Filet**  
Portobello parmesan crusted filet, with a balsamic reduction sauce, roasted garlic mashed potatoes and broccolini  
$33.95

**Soy Chili Filet**  
Soy chili grilled filet with wasabi mashed potatoes and garlic seared carrots  
$30.95

**Pork Loin**  
Fennel crusted pork loin with black mission fig sauce, pink Madagascar rice and roasted asparagus  
$25.70

**Leg of Lamb**  
Roasted marinated leg of lamb served au jus with mint, garlic mashed potatoes and seasonal vegetables  
$33.95

**Chicken Adobe Lodge**  
Roasted chicken breast stuffed with butternut squash bread pudding served with broccolini, baby carrots and finished with roasted garlic sauce  
$25.70

**Tarragon Chicken**  
Tarragon grilled chicken with vodka tomato sauce and sundried tomatoes served with herb orzo and roasted asparagus  
$25.70

**Citrus Thyme Chicken**  
Citrus thyme grilled airline chicken breast with black kale Parmesan risotto and roasted asparagus  
$24.70
Southwestern Chicken
Grilled chile-lime marinated chicken breast
served with zucchini-corn-Poblano chile sauté and tomatillo-corn rice
$23.65

(Seafood)
Herb-Crusted Halibut
California halibut served with a crispy risotto cake, broccollini
and petite carrots
$29.85

Maple Soy Glazed Salmon
Maple soy glazed salmon on a bed of Lotus jade pearl rice
served with ginger baby carrots
$27.75

Pan-Seared Salmon
Wild-caught sockeye salmon served with beluga lentil pilaf,
seasonal vegetables and citrus reduction
$25.70
vegetarian dinner entrées

**Quinoa Cakes**
Served with Mediterranean salsa and seasonal vegetables
$23.65

**Ricotta and Mushroom Stuffed Crepes**
Served with Bechamel sauce and seasonal vegetables
$23.65

**Eggplant Parmesan**
Served with herb penne pasta and seasonal vegetables
$23.65

**Sweet Potato Gnocchi**
Served with roasted butternut squash and brown sage butter
$20.95

**Potato Gnocchi**
Served with wilted garlic spinach, finished with savory mushrooms
(vegan)
$21.60

**Cheese Enchiladas**
Cheese enchiladas stuffed with poblano potatoes served with Spanish rice, black beans and corn-red pepper saute
$22.60

**Wild Mushroom Risotto**
Served with lemon-cream sauce and roasted asparagus
$22.60

**Crispy Risotto Cakes**
Served with broccolini and balsamic glazed carrots
$21.60

**Wild Mushroom Ragout**
Served over creamy Parmesan polenta
$20.55

**Mediterranean Penne Pasta**
Penne pasta tossed with Portobello mushrooms, Kalamata olives, artichoke hearts and tomatoes
finished with a drizzle of extra virgin olive oil
$20.55

**Roasted Acorn Squash**
Stuffed with warm quinoa salad (vegan)
$20.55
Vegetarian Dinner Entrées, continued

Cheese Tortellini
Served with steamed vegetables and your choice of house-made roasted garlic cream sauce, pesto cream sauce or sun-dried tomato mushroom marinara
$20.55

Grilled Vegetable Lasagna
Grilled eggplant, zucchini, and red-bell peppers layered with sautéed mushrooms and sundried tomato marinara sauce (vegan)
$20.55
Evening Social Reception
Substitutions and upgrades are easily accommodated to fit your event. A minimum of 50 guests are requested for this package.

2 Stationary Appetizers
Artisanal cheese board with nuts and dried fruits
Vegetable crudités with sauce duo

2 Passed Appetizers
Bruschetta with tomato-basil
Petite crab cakes with chile-lime aioli

Casual Bar
An open bar available for three hours, with choice of house wine and beer selection
$37.00 per person

Evening Dinner Reception (Plated or Buffet)
Substitutions and upgrades are easily accommodated to fit your event at the appropriate cost. A minimum of 50 guests are requested for this package.

Choose 2 Stationary Appetizers
Warm spinach artichoke dip with french bread
Artisanal cheese board with nuts and dried fruits
Seasonal fruit display
Vegetable crudité display

Choose 2 Passed Appetizers
Cocktail lamb chops
Petite quinoa cakes with Mediterranean relish
Stuffed mushrooms (Parmesan, Vegetable or Sausage and cream cheese)
Garlic-cilantro chicken skewers

Entrée (choose 1 meat option and 1 vegetarian option)
London Broil
Rosemary-garlic beef tri tip served medium-rare with roasted new potatoes and seasonal vegetables

Pan-Seared Salmon
Wild-caught Sockeye salmon served with quinoa pilaf, seasonal vegetables and citrus reduction

Mediterranean Chicken
Pan-seared chicken breast served with roasted lemon-olive-capers sauce, wild rice and seasonal vegetables
high-quality, low cost reception packages

Dinner Reception Entrées, continued

Southwestern Chicken
Grilled chile-lime marinated chicken breast
served with zucchini-corn-Poblano chile sauté
and tomatillo-corn rice

Potato Gnocchi
Potato gnocchi served on a bed of wilted garlic spinach,
finished with savory carrot nage (vegan)

Vegetarian Crepes
Ricotta and mushroom stuffed crepes served with fresh seasonal
vegetables and Béchamel sauce

Casual Bar
An open bar available for three hours, with choice of house wine
and beer selection
$63.00 per person
theme buffets

Available for groups of 25 or more for lunch or dinner. Prices listed are per person with the lunch price listed first, followed by the dinner price.

It’s Italian
Your choice of beef lasagna or vegetable lasagna with tomato-basil sauce
Cheese tortellini with sundried tomato marinara or creamy pesto sauce
Seasonal vegetables
Caesar salad with warm garlic bread
Tiramisu
Assorted carbonated drinks and sparkling water or coffee
$14.40/$18.50

Southwest’s Best
Your choice of cheese or chicken enchiladas
Spanish rice
Black beans
Corn-zucchini-poblano chile sauté
Mexican chop salad with cilantro-ranch dressing
Assorted carbonated drinks and sparkling water or coffee
$16.45/$19.45

Soft Taco Bar
Choice of diced grilled chicken or seasoned ground beef
Spicy black beans
Spanish rice
Flour tortillas, shredded lettuce, diced tomatoes, and cheddar cheese
House-made roasted vegetable salsa
Assorted carbonated drinks and sparkling water or coffee
$13.35/$15.40

Taste of Thailand
Red curry chicken
Basmati rice
Cucumber daikon salad
Green beans with shiitake mushrooms
Shredded coconut cupcakes
$16.45/$19.45
**theme buffets**

**Classic Barbeque**
- Barbequed chicken quarters
- Pork ribs
- Crisp garden salad
- Choice of potato salad or pasta salad
- Vegetarian baked beans and jalapeno-corn muffin
- Apple cobbler

Assorted carbonated drinks and sparkling water or coffee

$19.55/$22.60

**California Grill**
- Rosemary-garlic London broil
- Grilled lemon-herb chicken breast
- Penne pasta salad with sundried tomatoes and basil
- Grilled seasonal vegetable platter
- Farmer's market green salad with Balsamic Vinaigrette
- Pesto-garlic baguette
- Chocolate decadence cake or New York-style cheese cake

Assorted carbonated drinks and sparkling water or coffee

$23.65/$25.70
Prices listed are per person. For events with a full bar, there is a one-time setup fee which includes staffing.

**Non Alcoholic Beverage Package**
- Assorted carbonated soft drinks and sparkling mineral water
- Bottled water
- Coffee and hot tea
- $7.75

**Casual Bar Package**
- House wine (cabernet sauvignon and chardonnay)
- Assorted bottles of beer
- Assorted carbonated soft drinks and sparkling mineral water
- Bottled water
- Coffee and hot tea
- $25.00

**Premium Casual Bar Package**
- Premium wine (cabernet sauvignon and chardonnay)
- Assorted bottles of beer
- Assorted carbonated soft drinks and sparkling mineral water
- Bottled water
- Coffee and hot tea
- $30.00

**Full Bar Package**
- Premium mixed drinks
- House wine (cabernet sauvignon and chardonnay)
- Assorted bottles of beer
- Assorted carbonated soft drinks and sparkling mineral water
- Bottled water
- Coffee and hot tea
- $35.00

**Premium Full Bar Package**
- Premium mixed drinks
- Premium wine (cabernet sauvignon and chardonnay)
- Assorted bottles of beer
- Assorted carbonated soft drinks and sparkling mineral water
- Bottled water
- Coffee and hot tea
- $40.00
facility capacities

The Main Room
Available Monday-Friday after 3pm; anytime on Saturday and Sunday. Decorated in cream and gold with a Spanish tile floor.
- from 30 to 75 seated for dining with dance floor
- from 30 to 120 seated for dining without dance floor *(dance floor may be added after dinner)*
- up to 200 for standing receptions
  *Rental fee $750.*

The Porch
Available Monday-Friday from 11:30-1:30. Adjoining the Main Room, the glassed-in Porch overlooks the beautiful walled-in patio. The Porch is frequently used as a reception area for dinners held in the Main Room.
- up to 20 seated for dining
- up to 40 for standing reception
  *Rental fee $35.*

The Patio
Inviting and intimate, the Patio is surrounded by Adobe Walls and beautifully maintained perennial flower beds with Chinese Elms overhead. The Patio is a perfect setting for al fresco dining or for receptions prior to dinner in the Main Room.
- from 25 to 40 for seated dining
- up to 90 for standing reception
  *Rental fee $75.*

Private Dining Rooms (2)
Decorated with rustic wooden plank floors, heavy beamed ceilings, leaded glass windows and high-back chairs. The private dining rooms have an adjoining door and can be reserved together to accommodate larger groups.
- up to 12 maximum seated for dining (each room)
- up to 45 for reception (both rooms plus lounge area)
  *Rental fee $30.*

Adobe Lodge Garden
Meticulously maintained gardens surrounded on two sides by the Adobe Wall and the Adobe Lodge. Surrounded by beautiful flowers, historic buildings and the sound of birds, the Garden is free of traffic noise.
- from 50 to 200 seated for dinner
- up to 400 for standing receptions
  *Rental fee $500.*
Adobe Lodge Adjacent Lawns
Adjacent to the Adobe Lodge front lawn garden area are the surrounding lawns of Santa Clara University campus. Whether used in combination or for separate events, these spacious well-manicured landscapes are ideal spots for outdoor events of all kinds. Tented events are particularly nice for summer days or fall evening celebrations. Mobile dance floors or stages are easily accommodated.

*Rental fee $1000 per section, per day.*

On Campus or Off-Campus Delivery
The Adobe Lodge is available to bring our catering services to any location on or off-campus. Linens, china service and staffing for the duration of your event is also available by arrangement. Please inquire for special SCU-affiliate pricing.

*We request an on-campus delivery fee of $25 for orders under $100.*
Mission Santa Clara

On January 12, 1777, six months after the signing of the Declaration of Independence, two Franciscan Padres founded the eighth of California’s original twenty-one missions, along the banks of the Rio Guadalupe. Mission Santa Clara de Asis, as they named it, served as a spiritual center as well as a school for the Indians and early settlers. Three times in the early years—twice after floods, and once after an earthquake—the mission moved to safer ground. The fourth mission, built in 1819, was remodeled and expanded in 1825. The present Adobe Lodge and the Adobe Wall on the campus of the University are all that remain of the 1825 mission. The present Mission Church, an enlarged replica of the 1825 church, was completed in 1928 after a fire had destroyed the previous structure. In 1850, the new bishop of San Francisco asked two Jesuits to open a college at Mission Santa Clara. The property was transferred to the Jesuit Order and classes began on March 19, 1851. Thus, Santa Clara became the first institution of higher learning in the State of California.

The Adobe Lodge

In 1965, the Lodge was offered to the University as the campus faculty club by the president of the University at that time, Fr. Patrick A Donohoe, S.J. In 1980 Norton S. Curtis and Associates of San Jose and Santa Cruz based “Old Mission Adobes” were contracted for a full renovation and restoration which included an excavation of the site in 1981 conducted by B. Mark Lynch, Assistant Professor of Anthropology and Gerald McKevitt, S.J., Professor of History, with the assistance of five students. The careful restoration ensured the design of the adobe walls and tile roof to be consistent with that which the Franciscan Fathers used in all California Missions.

The paintings displayed in the main dining room portray the rich history of the Santa Clara Valley. As one faces the raised dias, the paintings on the right side of the room were painted in the 1880s by Jesuit Brother Tortore, who served as an art instructor at the University of Santa Clara from 1874 to 1904. On the right side of the room are paintings from 100 years later, painted by Professor Peter Pierson in the 1980s. As a former Chair of the History Department at Santa Clara University, Professor Pierson is both an artist and an historian. The Adobe Lodge, rich with the history of the Santa Clara Valley, continues in its role today as daily retreat for faculty, staff and their guests. The Lodge is also open to the general community for hosting special events.
Arrangements

- The standard rental fee is $500 for a period of 3 hours with additional per-arranged time added as $150 per half hour. If additional time is required as the event runs, time is added at $200 per half hour.
- Parking is normally available on campus on the weekend. Street parking is also available.
- Delivery for on-campus events is $25 for food and beverage orders totaling under $100.
- China service for events not held in the Adobe Lodge is $3 per person. Flatware is $1 per person and glassware is $2 per person. We will provide linens for all food/beverage tables. Any additional tables are provided standard white house linens with a rental of $5 per linen.
- Upgraded cushioned Chivari seating is available at $8 per person.
- Additional custom rentals are charged at retail price from the associated vendor.

Food and Beverage

- The Adobe Lodge is the exclusive caterer for all food and beverages.
- You may provide the wine for your event with a $15 per bottle corkage fee. All other beverage services must be purchased through the Adobe Lodge.
- The one-time setup fee for a single bar plus staffing is $250 (is not added onto existing bar packages).
- Any beverages brought into the Lodge besides those approved for corkage will be confiscated and a fine of $300 will be charged. Please do not allow your guests to bring any unauthorized alcohol to the party. This policy is strictly enforces to comply with our liquor license.
- The menu must be finalized 10 working days prior to the event.
- Served meals must be accompanied by a system informing the serving staff of what each individual has chosen for their entrée – at least 5 days in advance of event. Please ask our event planning staff about easy approaches to this request.
- Custom meals for people with special dietary needs are available and are requested to be made at least 5 working days in advance so that we may have time to purchase ingredients.
- Monday thru Thursday evening events have a food and beverage minimum of $1500. Friday thru Sunday evening events have a food and beverage minimum of $2500.
**Confirmation and Facility Policy**

- The Adobe Lodge will gladly place a tentative hold on a date for 1 month. A reservation can only be secured with a security deposit and signed contract.
- The security deposit is applied against the cost on the final bill.
- The number of guests in attendance must be specified at least 5 working days in advance of the event. This number is a guarantee, and is not subject to reduction. If no guarantee is given at this time, the original count will be considered the guarantee.

**Payment Terms**

- An $500 security deposit is required at the time of booking to secure the event date and is payable by cash, check, or Visa/ MasterCard/American Express/Discover. A Credit Card number must be provided at the time the facility fee is made to keep on file.
- An 20% taxable service charge is applied against all food and beverage services. State and local taxes are applied to the final bill.
- Full payment is due 5 working days prior to the reception and is payable by cash, check, or Visa/MasterCard/American Express/ Discover/SCU Department String Account.
- The security deposit is nonrefundable. If it becomes necessary to cancel your scheduled event, the security deposit can be applied to a different date/time in the same calendar year.
- The event may be canceled 3 working days in advance without incurring any additional fees. If the event is canceled within 3 working days, 50% of the food and beverage estimate will be charged.
- No show events are charged full price.

**Your Responsibilities**

_The following items must be on file with the Catering Manager prior to your event._

- Contract: A signed copy of the Event Contract.
- Liability: The University can not assume any liability for injury to guests or for theft, loss or damage to personal property. Therefore, you must provide a certificate of liability insurance. This coverage may be extended from your own homeowner’s insurance (proof required), See Paragraph 5 of the Contract for specific coverage details. Alternate providers might be: [http://www.wedsafe.com/lp_cd.html](http://www.wedsafe.com/lp_cd.html) Or you may arrange for coverage through the University Provider by going on-line to: [www.ebi-ins.com/tulip](http://www.ebi-ins.com/tulip) the access code for the Adobe Lodge is 0223-002.
- Payment: You must provide a valid Credit Card number at the time of booking. You will receive an invoice after a final count is provided. Full payment must be received 5 workings days prior to the reception.
• Miscellaneous: Although the Adobe Lodge does not arrange for music or photographer/videographer, we would be happy to provide a list of referrals. The Adobe Lodge or Santa Clara University does not in any way endorse referred vendors; they are simply provided to you as a resource.

Miscellaneous Policies
• No signs or decorations are to be taped or affixed to the walls or ceilings. If helium balloons are used, you are responsible for removing them from the facility as well as removing all string.
• Vendors such as D.J. or florist are allowed entrance to the Adobe Lodge up to 1 hour prior to the start of the event. Please confirm your plans with the Adobe Lodge office to prevent overlapping with prior parties. Your guests may not be allowed entrance until stated reception time.
• No amplification will be allowed for outside music unless your event is within an enclosed tent. The spoken word may be amplified as long as speakers are facing away from the Mission Church. Interior amplification should never exceed 80Db (the level of a loud orchestra). The management may close windows and doors starting at 9pm to reduce noise.
• Damages to the facility including those that require unusual cleaning will result in fees assessed related to repairing the damages. This includes broken china, stemware, rentals, and linens.
• The Adobe Lodge does not bear responsibility for lost or stolen items. Our procedure is to send any items left behind home with the event host.
• “No-shows” will be charged 100% of the event cost.
• The Mission Gardens are a public area and part of the historic Mission Church. When having events in the Mission Gardens it is not possible for the Adobe Lodge to secure that space to be exclusively private. Most visitors are respectful and maintain an appropriate distance from the party. Please bear this in mind as you plan your photography around the Adobe Lodge.
• Santa Clara University is a 100% smoke & tobacco free environment, which includes electronic cigarettes.
This contract defines the terms and conditions under which _____________________________ (USER) and Adobe Lodge of Santa Clara University (OWNER) agree to USER’S use of OWNER’S facilities on _______________ (date).

The Adobe Lodge Policies and Procedures shall be a part of this contract, along with the certificate of USER's insurance. By signing this contract USER agrees to adhere to the policies and procedures specified either verbally by Adobe Lodge staff or in the copy of the Adobe Lodge Procedures and Policies of which the USER hereby acknowledges receipt.

USER has examined the premises, all furniture and fixtures contained therein, and accepts the same as being clean and in good order, condition and repair. USER agrees that he/she will not remove any equipment or make any alterations to the real property or personal property belonging to OWNER. If USER brings in equipment of his/her own, USER agrees to remove the same without any damage to the property of the OWNER. If USER damages, destroys, or loses any property belonging to the OWNER, whether the property is real property or personal property, USER agrees to pay OWNER the replacement cost of said property.

USER shall not disturb, annoy, endanger or inconvenience any other user of the facility, or any neighbors of OWNER, nor use the premises for any immoral or unlawful purpose, nor violate any federal, state, local law or ordinance or commit waste or nuisance upon or about the premises while using the same. All music played outside of the Adobe Lodge shall be kept at a reasonable level so as not to disturb any ceremonies be held in the Mission Church or any other events taking place on the University.

USER agrees to procure and maintain for the term of this contract general liability insurance in a minimum amount of $1,000,000 combined single limit per occurrence for bodily injury, personal injury and property damage which may arise from or in connection with this contract. Such insurance shall 1) name the Adobe Lodge and the Santa Clara University and their respective officers, employees and agents as Additional Insured, shall, 2) be primary over any other insurance carried by the Adobe Lodge or Santa Clara University, for losses, damages or injuries sustained by any activities as stated in the following paragraph 3) provide for at least 30 days prior notice of cancellation.
OWNER shall not be liable for any loss, damage or injury of any kind or character to any person or property caused by or arising from any act or omission of USER, or any of its agents, employees, licensees, or invitees or from any accident or fire or other casualty occasioned by the failure of USER to maintain the premises in safe condition or arising from any other cause; and USER, as a material part of the consideration of this agreement, hereby waives on its behalf all claims and demands against OWNER for any such loss, damage, or injury of USER, and hereby agrees to indemnify and hold OWNER entirely free and harmless from all liability for any such loss, damage or injury to other persons, and from all costs and expenses arising therefrom, including, but not limited to attorney fees.

USER shall not assign or sub-lease this contract or any interest therein without prior written consent of OWNER. OWNER shall have the right to terminate this contract if USER violates any terms of the contract.

USER signature: __________________________

Date signed: __________________________

Address: ________________________________

Adobe Lodge: ____________________________

Date signed: ____________________________