

Stokes Adobe

BAR • RESTAURANT • PATIO

PRIVATE PARTIES
2024



500 Hartnell Street, Monterey CA 93940

831.264.8775

stokesadobe.com

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ABOUT STOKES ADOBE

Stokes Adobe was built in 1833 and has cultivated a colorful history throughout its many years. This historic adobe was the home to James Stokes, a military deserter turned fraudulent doctor. Using stolen medical supplies, Stokes set up shop in Monterey and began to treat patients. Despite his poor prognosis, this hoax went on for years and he became opulent enough to expand the home, adding a second floor and numerous bedrooms throughout the 1840s.

After James Stokes, the home transformed into different types of businesses over the years ranging from a bakery, to a print shop (where California's first newspaper was printed), to a pottery kiln, and even into a garrison for officers at one point. In recent history, the adobe has been home to many beautiful restaurants. We are grateful to carry on the tradition with good food and drinks in this convivial space. We are passionate about celebrating all moments of life, big and small, and hope you let us help you commemorate your event!



Stokes Adobe

SITE OPTIONS



MAIN DINING ROOM

Up to 50 guests

Sunday-Thursday Food & Beverage Minimum: \$5,000

Friday-Saturday Food & Beverage Minimum: \$8,000

+Local Tax, 25% Service Charge, Site Fee



GOVERNOR'S ROOM

Up to 30 guests

Sunday-Thursday Food & Beverage Minimum: \$3,000

Friday-Saturday Food & Beverage Minimum: \$5,000

+Local Tax, 25% Service Charge, Site Fee



LIBRARY OR HATTIE'S ROOM

Up to 20 / 24 guests

Sunday-Thursday Food & Beverage Minimum: \$2,500

Friday-Saturday Food & Beverage Minimum: \$4,500

+Local Tax, 25% Service Charge, Site Fee



PATIO: UPPER OR COURTYARD

Up to 30 / 50 guests

Sunday-Thursday Food & Beverage Minimum: \$3,000 / \$6,000

Friday-Saturday Food & Beverage Minimum: \$5,000 / \$8,500

+Local Tax, 25% Service Charge, Site Fee

WHAT WE OFFER

COCKTAIL RECEPTION

Choose from a selection of passed and stationed appetizers for a cocktail style reception.

Pricing starts at \$20 per person for 2 passed appetizers

COURSE BRUNCH OR LUNCHEON

On our patio or interior setting.

\$45 per person for Brunch

\$65 per person for 3 Courses

\$100 per person for 4 Courses

COURSE DINNER

On our patio or interior setting.

\$85 per person for 3 Courses

\$115 per person for 4 Courses

\$150 per person for 5 Courses

BEVERAGE SERVICE

We have three different beverage packages to choose from depending on what kind of wine and spirits you would like to offer. You can select an Open Bar or Limited Bar (wine and beer only), and you also have an option to pay for the beverages based on consumption.



BRUNCH

<p>\$45 PER PERSON</p>	<ul style="list-style-type: none"> • Pastries • Coffee & Tea • Yogurt • Juices • Mixed Fruit <p><i>Option to add on for an additional \$15 each, per person</i></p> <ul style="list-style-type: none"> • Eggs • Quiche • Pancakes
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LUNCHEON

<p>3 COURSES \$65 PER PERSON</p>	<p>SALAD Market Salad served with Ad Astra Sourdough bread</p> <p>MAIN COURSE <i>choice of one protein</i> Roasted Chicken Market Fish Seasonal Vegetarian Entrée <i>*add additional main option +\$25 per person</i></p> <p>SWEET Chef's Seasonal Selection served with coffee & tea service</p>
<p>4 COURSES \$100 PER PERSON</p>	<p>SALAD Market Salad served with Ad Astra Sourdough bread</p> <p>STARTER Chef's Seasonal Selection</p> <p>MAIN COURSE <i>choice of two proteins</i> Roasted Chicken Market Fish Seasonal Vegetarian Entrée <i>*add additional main option +\$25 per person</i></p> <p>SWEET Chef's Seasonal Selection served with coffee & tea service</p>

**For groups under 25 guests, we are able to offer entrée selection on site once guests are seated for dinner service.*

**For groups over 25 guests, we require pre-selected entrées (1) week before the event date.*

APPETIZERS

PASSED CANAPES

Two Passed Canapés: \$20 per person
Each Additional Passed Canapé: \$7 per person

Portobello Tartufata Tart (veg)
in puff pastry with Parmesan Reggiano

Prawn Cocktail (gf)
served with house made cocktail sauce

Deviled Eggs (veg) (gf)

Ahi Tuna Tartare (gf)
cucumber, red onion, lemon, seasonal aioli

Tempura Asparagus (veg)

Smoked Salmon Cornette

Pork Belly Skewer (gf)
with sweet soy, sesame, and scallions

Duck Liver Mousse Cornette

Wagyu Steak Bite
with potato and fried shallots

Pomme Paillson
*with lemon aioli and chopped chives
+caviar (mkp)*

STATIONED APPETIZERS

Cheese & Charcuterie
*Chef's selection of artisanal meats & cheeses
\$15 per person*

Vegetable Crudite
*Chef's selection of local, in-season vegetables
\$15 per person*

Oyster Station
*served with accompaniments
mkp*

Caviar Station
*served with accompaniments
mkp*

WOOD FIRED PIZZAS

\$15 per person, per hour for pizza catering
2-3 selections from the bellow offerings:

San Marzano
San Marzano tomato, garlic confit, oregano (vegan)

Margherita
San Marzano tomato, Mozzarella di Bufala, fresh basil (veg)

Shiitake Mushroom
*goat cheese mornay, asparagus, shiitake mushrooms,
garlic confit (veg)*

Pepperoni
San Marzano tomato, mozzarella, parmesan

Merguez Sausage
*eggplant purée, lamb sausage, sheep's milk pecorino,
aleppo pepper, fresh dill*

DINNER

<p>3 COURSES \$85 PER PERSON</p>	<p>SALAD Market Salad served with Ad Astra Sourdough bread</p> <p>MAIN COURSE <i>choice of</i> Roasted Chicken Market Fish Seasonal Vegetarian Entrée (upon request) <i>*add additional main option +\$15 per person</i></p> <p>SWEET Chef's Seasonal Selection served with coffee & tea service</p>
<p>4 COURSES \$115 PER PERSON</p>	<p>SALAD Market Salad served with Ad Astra Sourdough bread</p> <p>STARTER Chef's Seasonal Selection</p> <p>MAIN COURSE <i>choice of</i> Roasted Chicken Market Fish Seasonal Vegetarian Entrée (upon request) <i>*add additional main option +\$15 per person</i></p> <p>SWEET Chef's Seasonal Selection served with coffee & tea service</p>
<p>5 COURSES \$150 PER PERSON</p>	<p>AMUSE-BOUCHE A small bite from the Chef & Sparkling Wine selected by the Beverage Director</p> <p>SALAD Market Salad served with Ad Astra Sourdough bread</p> <p>STARTER Chef's Seasonal Selection</p> <p>MAIN COURSE <i>choice of</i> Roasted Chicken Market Fish Seasonal Vegetarian Entrée (upon request) <i>*add additional main option +\$15 per person</i></p> <p>SWEET Chef's Seasonal Selection served with coffee & tea service</p>

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BEVERAGE PACKAGES

Open Bar pricing is per person per hour and includes spirits, wines, basic mixers, beer, and non-alcoholic beverages.

Limited Bar pricing is per person per hour and includes wine, beer, and non-alcoholic beverages.

<p>STEP ONE</p> <p>Open Bar <i>\$20 per person per hour (max of 4 hours)</i></p> <p>Limited Bar <i>\$15 per person per hour (max of 4 hours)</i></p>	<p>SPIRITS Tito's Vodka, Broker's London Dry Gin, Flor de Caña White Rum, Cimarron Tequila Blanco, Johnnie Walker Black Label Blended Scotch, Evan Williams Black Label Bourbon</p> <p>WINE <i>(selected by the Beverage Director)</i> Chardonnay Pinot Noir</p>
<p>STEP TWO</p> <p>Open Bar <i>\$25 per person per hour (max of 4 hours)</i></p> <p>Limited Bar <i>\$20 per person per hour (max of 4 hours)</i></p>	<p>SPIRITS Ketel One Vodka, Ford's London Dry Gin, Appleton Estate 8yr Rum, Espolon Tequila Blanco, Highland Park 12yr Single Malt Scotch, Maker's Mark Bourbon</p> <p>WINE <i>(selected by the Beverage Director)</i> Sauvignon Blanc Chardonnay Pinot Noir Cabernet Sauvignon</p>
<p>STEP THREE</p> <p>Open Bar <i>\$30 per person per hour (max of 4 hours)</i></p> <p>Limited Bar <i>\$25 per person per hour (max of 4 hours)</i></p>	<p>SPIRITS Grey Goose Vodka, Hendrick's Gin, Appleton 8yr Reserve Rum, Tequila Ocho Blanco and Reposado Tequilas, Highland Park 12yr Single Malt Scotch, Elijah Craig Small Batch Bourbon</p> <p>WINE <i>(selected by the Beverage Director)</i> Sparkling Wine Sauvignon Blanc Chardonnay Pinot Noir Cabernet Sauvignon</p>

SIGNATURE COCKTAILS

Make any of our cocktails a signature drink for your event! If you have something specific in mind, let us know and we can make it happen.

ADDITIONS

DESSERTS

Assorted Desserts

Assorted desserts at the table instead of an individual plated dessert
\$10 per person

Dessert Station

Assorted desserts on a display table
\$15 per person in place of an individual plated dessert
\$20 per person on it's own

DECOR ADD ONS

Each private event includes in-house decor and menus. We can also add on the following for an additional price:

Flowers

Rentals

Audio/Visual

Cakes

Place Cards

PATIO GAMES

Add any of the following games to your event for \$100:

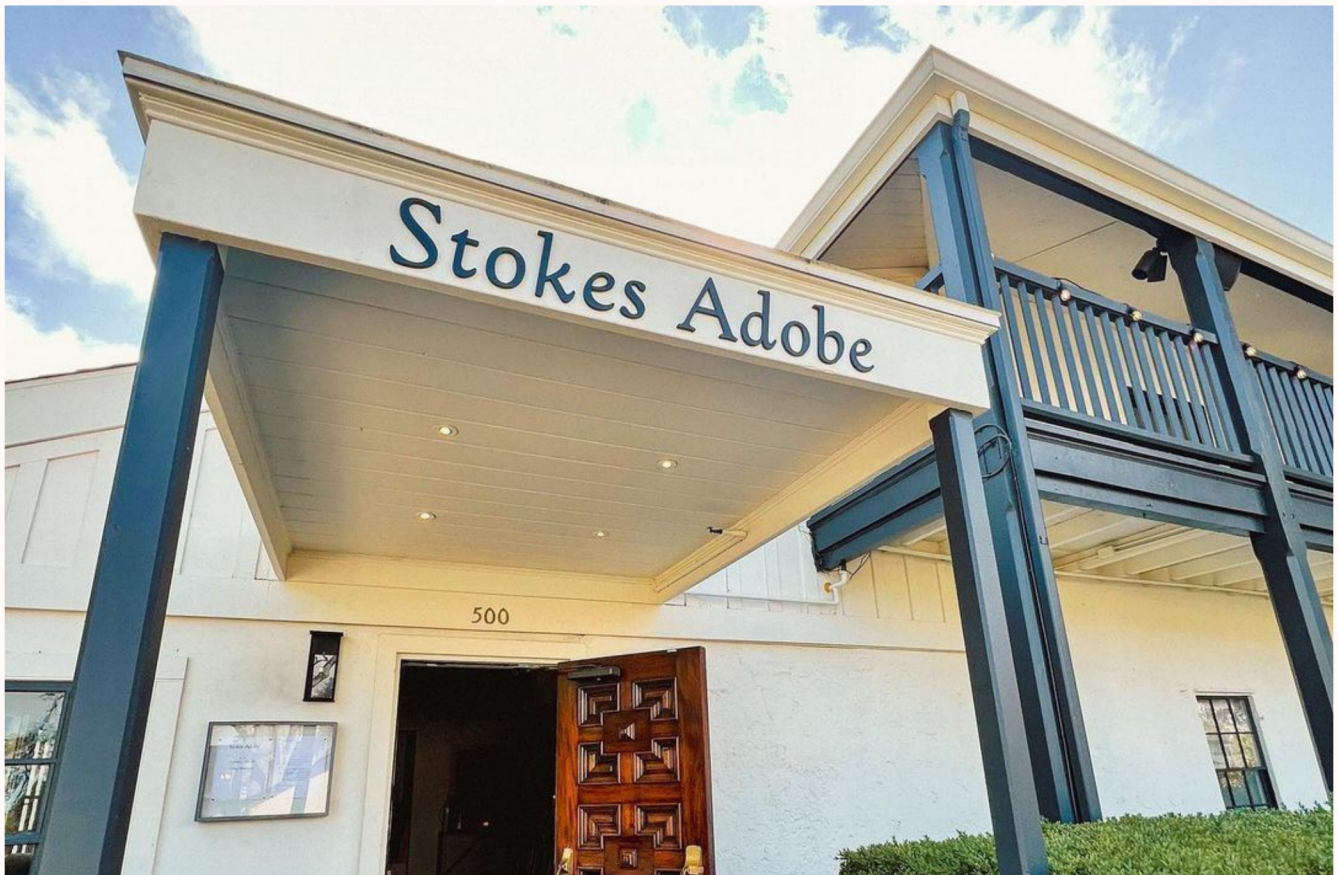
Giant Connect Four

Giant Janga

Corn Hole

CONTACT US TODAY TO PLAN YOUR EVENT!

We look forward to working with you.



We are here to make your dining experience a memorable one, so please don't hesitate to reach out with any questions or requests!

Cara Kinsey, Events Manager

cara@stokesadobe.com

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www.stokesadobe.com | 831.264.8775

[@stokesadobe](https://www.instagram.com/stokesadobe)