



**STONE[®]
BREWING**

World Bistro and Gardens

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WELCOME & INTRODUCTION

MISSION STATEMENT

The mission of Stone Events is to provide exceptionally distinctive events featuring sustainable, organic dishes paired with legendary craft beer in a lush setting. We strive to consistently create events tailored exactly to our clients' needs while maintaining open and friendly communication and making environmentally conscious business choices. We are here to design the perfect event to your specifications.

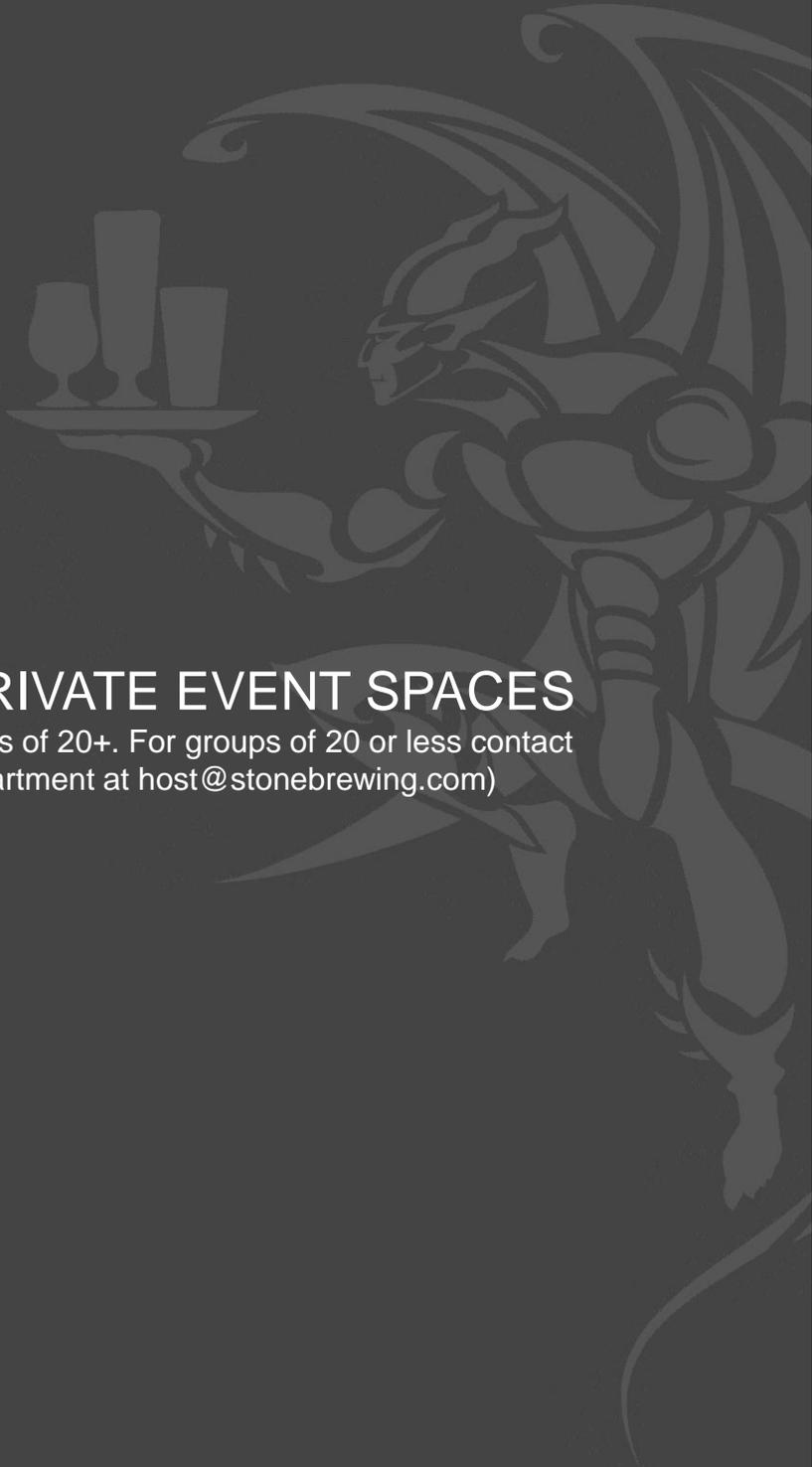
THE SUCCESS OF YOUR EVENT IS OUR PRIORITY

Hold a company meeting followed by a cocktail reception in our private indoor banquet room. Host an informal dinner and beer pairing on our private balcony overlooking the stunning gardens. Schedule an intimate family gathering on our garden deck surrounded by lush greenery and quaint water features.

Whether you're planning a small dinner for 20 or a grand event for 300 of your closest friends, Stone Brewing World Bistro & Gardens offers five distinct yet equally beautiful private spaces with custom menus and personalized service, ensuring your next special event is as amazing as you envision it to be.

OUR PHILOSOPHY ON FOOD

We've participated in the international Slow Food movement since 2000, well before Stone Brewing World Bistro & Gardens opened in 2006. Slow Food promotes getting "back to the table" and celebrates artisanal, natural and old-world approaches to food. We celebrate these ideals on both the global and local levels: The restaurant takes inspiration from the world's dynamic and varied cuisine to create eclectic Stone-style dishes from the freshest local ingredients possible. We're proud to serve exceptionally creative cuisine brought to you by the region's finest small organic farms and ranches.



BANQUET & PRIVATE EVENT SPACES

(Menus available for groups of 20+. For groups of 20 or less contact the reservations department at host@stonebrewing.com)



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

MEZZANINE

2,000 square feet of private, indoor banquet space, including a built-in service bar and audio/visual capabilities. Accommodates up to 80 guests. Additional space available by combining with the mezzanine balcony.

Seated: 64 people / Reception: 80 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

BALCONY

Adjacent to the mezzanine and overlooking the restaurant patio and gardens, this cozy, secluded outdoor space provides a gorgeous view and room for up to 40 guests.

Seated: 30 people / Reception: 40 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

MAIN GARDEN

This expansive outdoor respite with verdant gardens and surrounding water features provides a stunning backdrop for wedding ceremonies or special events, accommodating up to 250 guests.

Seated: 150 people / Reception: 250 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

GARDEN DECK & UPPER GARDEN

Separated from the main garden by a quaint stone footbridge, a small lawn and multilevel wooden deck are surrounded by lush greenery. Accommodates up to 150 guests.

Seated: 75 people / Reception: 150 people

GARDEN DECK ONLY

Nestled in the upper garden, this 3-tier wooden deck is surrounded by tall bamboo, providing the perfect intimate and peaceful environment. Accommodates up to 90 guests.

Seated: 75 people / Reception: 90 people



EVENT MENUS

APPETIZERS

TRAY-PASSED HORS D'OEUVRES

Minimum order 20 pieces per selection

Stone Favorites, \$3 per piece

- Watermelon & Feta Skewers with Basil & Balsamic Drizzle*
- Stone's Mini Pretzel-Wrapped Brats with Mustard
- Goat Cheese-Stuffed New Potatoes with Caramelized Onions*
- Stone Signature Mac 'n Cheese Croquettes
- Vietnamese Vegetable Spring Rolls with Tropical Chile Glaze*

Signature Stone, \$4 per piece

- Fresh Duck Vietnamese Spring Rolls with Mango Glaze*
- Grilled Thai Shrimp Skewers with Chile Dipping Sauce*
- Grilled Steak Skewers with Stone Smoked Porter Glaze
- Ancho Chile-Seared Chicken on Grilled Polenta with Chipotle Aioli
- Baby Back Ribs with Stone Ale Glaze
- Prosciutto, Apple & Goat Cheese Panini Squares with Ruination Jam
- Asian Shrimp Cake with Sriracha Lime Aioli

Stone Specialty, \$5 per piece

- Tuna Poke in Wonton Cups with Wasabi Aioli, Cabbage and Black & White Sesame Seeds
- Chicken Saltimbocca with Lemon White Wine Drizzle
- Cajun BBQ Shrimp on Griddled Grit Cakes with Bacon
- Braised Short Ribs with Roasted Garlic Mashed Potatoes on Toasted Brioche Croutons with Horseradish Cream
- Dungeness Crab Club on Bacon Toast with Avocado & Chipotle Aioli
- Stone BLT with Prime Rib, Arugula, Bleu Cheese & Smoked Tomato Aioli*

**gluten free by request*

APPETIZERS

STATIONARY HORS D'OEUVRES

Price per platter. Each platter serves 20

Stone Hummus / \$60

Seasonal hummus served with barley cracker-bread and fresh organic vegetables*

Local Organic Crudités / \$60

Selection of fresh organic vegetables, served with roasted jalapeño buttermilk dressing*

Seasonal Fresh Fruit Platter / \$60

Selection of local, fresh organic fruit, served with honey yogurt dipping sauce*

Bruschetta / \$60

Sun-dried tomato tapenade, artichoke lemon Parmesan dip, fresh basil and tomatoes, served with sliced baguettes and barley cracker-bread

Stone-Style Hemp Seed Pretzels / \$60

Soft pretzels served warm with roasted poblano jalapeño cheese sauce and stone-ground mustard

Mediterranean Platter / \$75

Grilled vegetables, marinated olives, feta cheese, artichokes and roasted peppers, served with grilled flatbread*

Stone Cheese Board / \$125

A selection of artisanal cheeses and fresh seasonal fruit, served with barley cracker-bread

Bistro Salad / \$150

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette. Served with artisanal petite rolls with whipped butter.

Stone Signature Mac 'n Cheese / \$175

Creamy cheese sauce made with Gouda, Swiss and garlic, with crispy pancetta or broccoli and topped with Parmesan bread crumbs

South American Ceviche / \$180

Tiger shrimp marinated in fresh lemon & lime juice mixed with red onion, cilantro and ají amarillo served with chile-dusted tortilla chips*

Charcuterie Board / \$225

Cured meats, sausages, housemade pickles and accouterments*

**gluten free by request*

CHEF-ATTENDED STATIONS

CHEF-ATTENDED LIVE STATIONS

Available for minimum of 25 guests / Chef Attendant Fee additional \$100

Stone Signature Mac 'n Cheese Station, \$10 per person

Made with creamy Gouda, Swiss and garlic cheese sauce and your choice of Pancetta, sun-dried tomatoes, grilled onions, mushrooms, broccoli or smoked bacon

Chicken Masala or Tofu Vegetable Masala Station, \$10 per person

Seasonal vegetables simmered in spicy masala sauce with Jidori chicken or tofu, served with coconut lime-infused couscous, green onions and cilantro

Duck, Chicken or Tempeh Taco Station, \$12 per person

Choice of Duck Tinga, Salsa Verde Chicken or Tempeh with *Esperanza's* corn tortillas, microgreens, cotija cheese served with black bean salad

Braised Short Rib Station, \$12 per person

Slowly braised all-natural short rib served with horseradish aioli, frizzled onions and garlic mashed potatoes

CARVING STATIONS

Available for minimum of 25 guests / Chef Attendant Fee additional \$100

Prime Rib of Beef, \$20 per person

Roasted prime rib served with au jus, creamed horseradish and roasted potatoes*

Grilled Tri-Tip, \$14 per person

Dry-rubbed grilled tri-tip served with roasted potatoes and your choice of caramelized onions, creamed horseradish, whole-grain mustard or Stone Ale glaze*

Roasted Breast of Turkey, \$14 per person

Roasted turkey breast served with cranberry-ginger chutney, garlic mashed potatoes, whole-grain mustard and turkey-gravy*

**gluten free by request*

SWEETS

Minimum order 20 pieces per selection. 1 piece per person suggested

Lemon Tarts, \$3 per person

Luscious lemon delights made with sweet sugar cookie crust and tangy smooth citrus filling, topped with powdered sugar

Carrot Cake, \$3 per person

Rich spiced cake with carrots

French Rosewater Macaroons, \$3 per person

Traditional French raspberry buttercream-filled sandwich with a hint of rosewater

Signature Stone Ale Brownies, \$4 per person

House-baked extra fudgy brownies made with Stone Ale

Stone Signature Crème Brûlée, \$4 per person

Decadent Stone Ale custard with caramelized sugar and housemade orange marmalade

Belgian Chocolate Flourless Cake, \$4 per person

Dense flourless chocolate cake layered with chocolate ganache and chocolate mousse, garnished with Chantilly cream
gluten free

Real Beer Float Station, \$5 per person

REQUIRES ADDITIONAL CHEF ATTENDANT FEE OF \$100

Niederfrank's vanilla bean ice cream served with Stone Vanilla Bean Porter or our housemade root beer

Celebration Cakes, \$6 per person

CHOCOLATE TRUFFLE CAKE

Flourless chocolate cake, dark chocolate ganache, dark chocolate mousse

VANILLA AND TROPICAL CREAM CAKE

Vanilla bean, mango, passion fruit mousse, coconut cream and coconut dacquoise

BUFFET MENUS

Available for minimum of 20 guests

BUFFET TIER 1, \$48 per person

SALAD COURSE

Choose ONE of the following:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Kale to Caesar Salad

Sweet lacinato kale, housemade Caesar dressing, crispy garlic croutons and Parmesan cheese*

ENTRÉES

Choose TWO of the following:

Roasted Vegetable Pasta Primavera

Rigatoni pasta, fresh vegetables and Parmesan cheese with tomato-basil cream sauce

vegetarian

Stuffed Portobello Mushroom

Roasted portobello stuffed with ricotta cheese, local organic greens and pesto*

vegetarian

Herb-Roasted Chicken Breast

Airline chicken breast with rosemary lemon sauce*

Artisanal Sausages

Locally made sausages braised in Stone Ale

**gluten free by request*

SIDES

Choose TWO of the following:

- **Herb-Roasted Potatoes***
- **Roasted Garlic Mashed Potatoes***
- **Roasted Local Organic Seasonal Vegetables***
- **Stone Smoked Porter Honey-Glazed Carrots**

DESSERT

Stone Pastry Chef's Assortment of Housemade Cookies

BUFFET MENUS

Available for minimum of 20 guests

BUFFET TIER 2, \$55 per person

SALAD COURSE

Choose ONE of the following:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Kale to Caesar Salad

Sweet lacinato kale, housemade Caesar dressing, crispy garlic croutons and Parmesan cheese*

ENTRÉES

Choose THREE of the following:

Arugula Pesto Pasta

Rigatoni with local organic arugula, sun-dried tomatoes, Kalamata olives, feta cheese and basil cream

vegetarian

Pan-Roasted Salmon

Served with wilted cabbage, local organic braising greens, maitaki mushrooms and carrots in a tangy, sweet & spicy broth

Grilled Jidori Chicken or Vegetable Masala

Onions and peppers in spicy masala sauce

vegetable masala is vegetarian

Oven-Roasted Stuffed Chicken Breast

Stuffed with goat cheese, sun-dried tomatoes and herbs, finished with caramelized shallot herb sauce*

Braised Beef Short Ribs

Slowly braised all-natural short rib

*gluten free by request

SIDES

Choose TWO of the following:

- **Herb-Roasted Potatoes***
- **Roasted Garlic Mashed Potatoes***
- **Roasted Local Organic Seasonal Vegetables***
- **Sautéed Green Beans with Garlic & Lemon***
- **Coconut-Lime Couscous**

DESSERT

Pre-selected assortment

Stone Pastry Chef's Assorted Dessert Platter:

Housemade Lavender Shortbread
Salted Caramel Milk Chocolate
Pot de Crème and Organic Fruit Tarts

BUFFET MENUS

Available for minimum of 20 guests

BUFFET TIER 3, \$58 per person

SALAD COURSE

Choose ONE of the following:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Kale to Caesar Salad

Sweet lacinato kale, housemade Caesar dressing, crispy garlic croutons and Parmesan cheese*

Arugula Salad

Arugula, a seasonal fruit, goat cheese, sweet onions, toasted almonds and sherry vinaigrette*

ENTRÉES

Choose THREE of the following:

Arugula Pesto Pasta

Rigatoni with local organic arugula, sun-dried tomatoes, Kalamata olives, feta cheese and basil cream
vegetarian

Grilled Vegetable Lasagna

Grilled vegetables layered with Parmesan, pesto ricotta and marinara sauce*
vegetarian

Grilled Salmon

With lemon beurre blanc*

Goat Cheese & Pancetta-Stuffed Chicken Breast

Jidori airline chicken breast stuffed with goat cheese, pancetta and herbs, finished with a lemon-sage white wine reduction*

Peruvian-Style Chicken

Airline chicken marinated in Peruvian spices, grilled and garnished with jalapeño crema

Braised Beef Short Ribs

Slowly braised all-natural short rib

Bistro Beef Medallions

Dry-rubbed and pan-seared beef medallions with imperial stout demi-glace

*gluten free by request

SIDES

Choose TWO of the following:

- **Goat Cheese & Herb Mashed Potatoes***
- **Roasted Local Organic Seasonal Vegetables***
- **Grilled Vegetables***
- **Herb-Roasted Potatoes***
- **Sweet Mashed Potatoes***

MINI DESSERT BUFFET

Choose TWO of the following:

- **Organic Berry Tarts**
- **Grand Marnier Cream Puffs**
- **Kahlua Éclairs**
- **Chocolate Truffle Cake**
- **Carrot Cake**
- **Lavender Lemon Shortbread**
- **Buttermilk Panna Cotta with Passion Fruit Gelée**

PLATED MENU

Available for minimum of 20 guests

PLATED MEAL, \$60 per person

Entrée counts required 10 days before event date or the same entrée may be selected for all guests. Available in Mezzanine and Balcony event spaces.

FIRST COURSE

Choose ONE of the following for all guests:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Kale to Caesar Salad

Sweet lacinato kale, housemade Caesar dressing, crispy garlic croutons and Parmesan cheese*

SECOND COURSE

ONE entrée selection per guest. Each guest's entrée selection is due TEN days before event date.

Stuffed Portobello Mushroom

Roasted portobello stuffed with ricotta cheese, local organic greens and pesto, served on a bed of tabouleh salad*
vegetarian

Pan-Seared Salmon

With lemon beurre blanc*

Goat Cheese & Pancetta-Stuffed Chicken Breast

Jidori airline chicken breast stuffed with goat cheese, pancetta and herbs, finished with a lemon-sage white wine reduction*

Grilled Beef Tenderloin

Bacon-wrapped with rosemary red wine demi-glace*

*gluten free by request

ALL ENTRÉES SERVED WITH:

- **Roasted Garlic Mashed Potatoes***
- **Roasted Local Organic Seasonal Vegetables***
- **Artisanal Petite Rolls with Whipped Butter**

DESSERT

Choose ONE of the following for all guests:

- **Stone Signature Crème Brulée**
Decadent Stone Ale custard with caramelized sugar and housemade orange marmalade
- **Triple Chocolate Cake**
Layers of white, milk and dark chocolate mousse on chocolate-almond dacquoise, garnished with raspberry coulis

BEVERAGES & BAR SERVICES

Bartender Fee \$150 per 3 hours

NON-ALCOHOLIC BEVERAGES

Available by the gallon for a minimum of 20 guests per selection

COLD BEVERAGES

Fresh-Brewed Iced Tea	/ \$3.00 per person
Stone Housemade Lemonade	/ \$3.00 per person
Non-Alcoholic Beverage Station	/ \$4.50 per person

Includes iced tea, lemonade and water

Hot Beverages

Ryan Bros. House Blend Caffeinated and Decaffeinated Coffee & Tea Service	/ \$3.00 per person
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BAR SERVICES

Based on availability. Subject to change.

HOSTED BAR

Billed per drink

Billed on a per-drink basis with price varying according to wine selection; the bar tab will be included with final payment at the conclusion of the event.

BEVERAGE TOKENS

\$7 per token

Pre-paid tokens are redeemable for any Stone draft beer, house wine or a non-alcoholic beverage. Unused tokens are non-refundable.

NO-HOST BAR

Cash & Carry

Guests purchase drinks on their own tabs. A credit card is required to open all bar tabs.

Beverages include Stone draft beer and wine:

Stone Draft Beers

Depending on event space, a minimum of four Stone beers will be served.

Stone Four

Available in garden event spaces

Stone Seven

Available in Mezzanine and Balcony

Wine

Choose house wine for \$7 per glass or from the wine list on following page. House wine includes Chardonnay, Cabernet, and Merlot.

ADDITIONAL BAR SERVICES

BEER TOAST OR SPARKLING WINE TOAST

2oz pour / \$5 per person

Gérard Bertrand Crémant de Limoux Brut 2011

A lovely pale salmon color gives elegant style to this sparkling wine; rich and creamy with key aromas of strawberries and soft spices

BEVERAGES & BAR SERVICES

Bartender Fee \$150 per 3 hours

WINE LIST, \$10

Based on availability. Subject to change.

REDS

Red Rock Merlot

Aromas of blackberry, raspberry, ripe cherry and delicate vanilla, with oak nuances and soft, round tannins

Leese-Fitch Cabernet Sauvignon

Aromas of fresh-roasted hazelnuts, espresso, cherry liquor and black currants lead into deep blackberry notes with toffee, dark cherry, Dutch cocoa and fig compote

WHITES

Leese-Fitch Chardonnay

Bursting with aromas of ripe lychee, tropical melon and crisp Anjou pear, with notes of roasted chestnut, vanilla caramel apple and an ample dose of rich French oak

Mohua Sauvignon Blanc

A pure and vibrant Marlborough Sauvignon Blanc, rich in flavors of ripe passion fruit, nectarine and lime

SPARKLING, \$12 glass

Gérard Bertrand Crémant de Limoux Brut 2011

A lovely pale coral color gives elegant style to this sparkling wine; rich and creamy with key aromas of strawberries and soft spices



THE STONE EXPERIENCE

THE STONE EXPERIENCE

Available at Stone's event spaces or your venue of choice / Minimum 20 people / Certified Cicerone Fee: \$400

CUSTOM BEER PAIRINGS

Our chefs and beer experts have forged a reputation for excellence with our popular beer & food pairings at Stone Brewing World Bistro & Gardens.

These signature events include several courses of amazing fare partnered with outstanding craft beers by Certified Cicerones at Stone Brewing

Let us customize a beer pairing menu for your next special event!

PAST EVENTS HAVE INCLUDED:

- *Beer & 5-Course Menu*
- *Beer & 6-Course Menu*

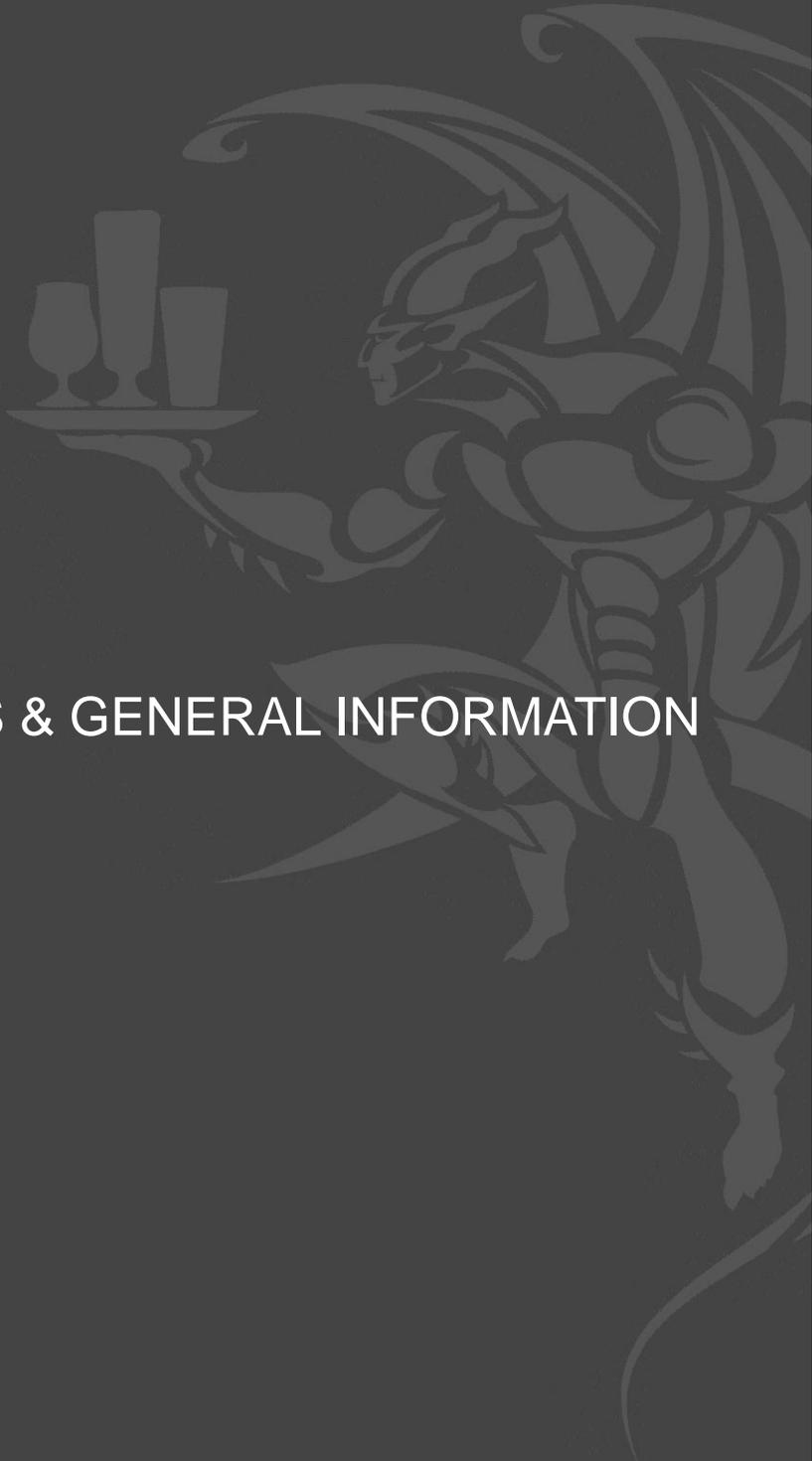
PRIVATE TOURS & GUIDED BEER TASTING

Private tours are \$5 per guest with a minimum charge of \$50 / Available Monday-Friday, maximum capacity is 25 guests per tour

Private tours and tastings are a great way to get the full Stone experience when planning an event at Stone Brewing World Bistro & Gardens in Escondido.

Your expert guide (aka Indoctrination Specialist) will introduce you to Stone Brewing, the brewing process and craft beer culture. The guided tasting of our phenomenal beers lasts approximately 30 minutes and includes a peek into our brewery.

Tours include samples of four Stone beers and specialty glassware for your guests to keep!



EVENT REMINDERS & GENERAL INFORMATION

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FOOD AND BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or “guaranteed headcount,” is due ten (10) business days in advance of the event date. After this deadline, attendance counts cannot be reduced; however, increases will be accommodated if possible, depending on time and selected menu. Charges will be based upon the number guaranteed or the number served, whichever is greater.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS

Stone Brewing World Bistro & Gardens requires a signed contract and a \$500 deposit to secure a date and services.

All deposits are non-refundable. All functions must be paid in full according to the guaranteed headcount and estimated event total TEN (10) business days in advance of the event date by credit card, cash, money order or cashier's check (sorry, no personal checks). Any additional charges on site will be invoiced with final payment due on the night of the event.

TAX AND SERVICE CHARGE

22% will be added to ALL prices quoted for food, beverage and room rental services. The service charge is mandatory and is not a gratuity.

The service charge is currently retained by Stone Brewing World Bistro & Gardens to cover overhead, labor, and other banquet costs. This charge and all prices quoted are subject to the current California state sales tax.

OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes (which will be an additional \$3 per person fee), no food of any kind may be brought into Stone Brewing World Bistro & Gardens by event guests. Unless prior arrangement has been made with event staff, Stone reserves the right to confiscate food or beverages that are in violation of this policy. All food and beverage provided by Stone Brewing must be consumed within the timeframe of the event. Taking home leftover food or beverages from a banquet is not permitted.

MUSIC AND ENTERTAINMENT

Out of consideration for our guests dining at Stone Brewing World Bistro & Gardens, we have some music limitations to be noted:

We do not allow DJ's or amplified music however; you are welcome to hire one of Stone's approved acoustic musicians to play during your event.

We have a portable sound system available to play your iPod during the ceremony portion and first dances only during wedding celebrations. Dance floors are not permitted. For the wedding reception portion, a live acoustic musician or photo booth makes for great entertainment.

Ask for a list of Stone's approved acoustic musicians for pricing and entertainment options.

LIMOUSINE & BUS POLICIES

We only accept groups/tours who have registered with us in advance. To register, please visit our Tour Department webpage and review our Group Transportation Registration Form, taking careful note of our policies. If you agree to all the outlined policies, send the form to the address listed at the bottom and we will register your bus/limo.

Submitting the registration form does not confirm Bistro reservations or Brewery Tour availability.

To make restaurant reservations for parties of 20 people or fewer, contact host@stonebrewing.com. For brewery tour information, including reserving a private tour, please see the tour page on the Stone Brewing website.

IMPORTANT: Booking your bus or limo through a non-approved company and/or not registering your group visit with us in advance may result in your group being denied service upon arrival at our brewery.