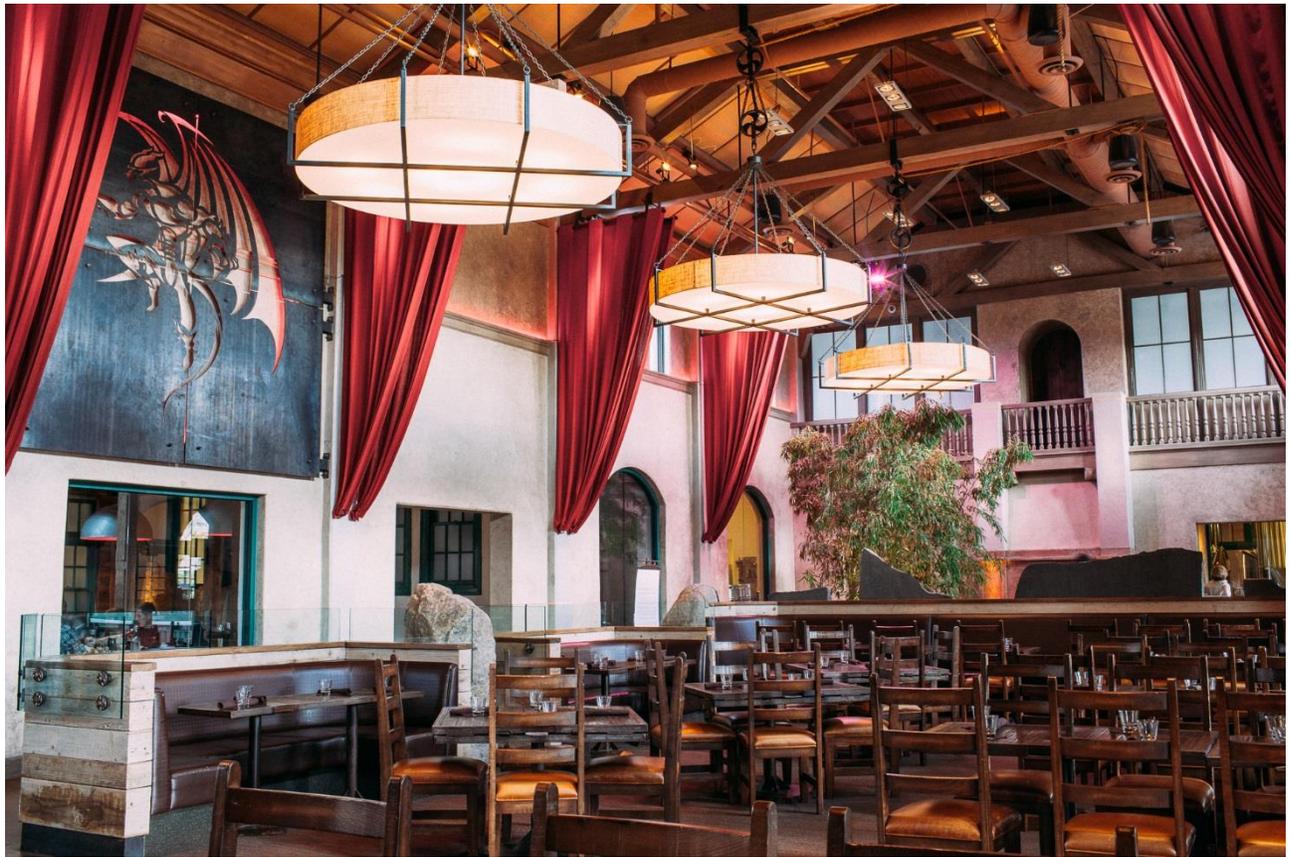


Stone Brewing World Bistro & Gardens - Liberty Station

Special Events & Private Dining 2016



Events Department

Liz Diaz – Event Sales Director

(619) 269-2100 x2021 | liz.diaz@stonelibertystation.com



WELCOME & INTRODUCTION

THE SUCCESS OF YOUR EVENT IS OUR PRIORITY

We have the unique space for any occasion from holding a company meeting followed by a cocktail reception in our private indoor banquet room to hosting a small dinner for 20 or a grand event for 500 of your closest friends. Stone Brewing World Bistro & Gardens - Liberty Station offers eight distinct, yet equally beautiful, private spaces with custom menus and personalized service ensuring your next special event is as amazing as you envision.



OUR PHILOSOPHY ON FOOD

“We use in-season, locally, regionally, and organically grown produce. We do this not just for the simple principles of freshness and sustainability, but also because fresh, local and organic product tastes better. It’s also better for you and the world in which we live. It should not be surprising to hear that we also use 100 percent naturally raised meats. We full heartedly believe that these strict quality standards are well worth the price. Greg Koch and Steve

Wagner, co-founders of Stone Brewing, have been involved in the International Slow Food Movement since 2000. Slow food promotes getting “back to the table” and celebrates artisanal, natural and old-world approaches to food. At Stone, we celebrate our love of all things culinary by drawing freely from cultures and dishes from all over the world. We also celebrate all things local, and have an amazing selection of regional beers, wine, produce, meats, breads and cheeses. We do not serve any industrial adjunct beers (aka “fizzy yellow beers”) as they do not represent the best in beers, in our opinion. Instead of generic orange-colored cheese varieties, we select flavorful artisanal cheeses. We are 100% high-fructose-corn-syrup free, as we don’t think that ANYTHING that uses cheap sold-by-the-drum sweetener tastes as good as food and drink that’s made with actual real, natural sugar.

“No, we’re not health nuts, we’re quality nuts!”

Stone is proud to be the largest restaurant purchaser of local, organic and small-farm produce in San Diego County. We’re picky about everything on the menu, so we also choose ethically-raised meats and select our seafood according to the Monterey Bay Aquarium’s Seafood Watch program. Yeah, it’s not cheap industrialized commodity stuff, but we feel that opting out of the factory food system benefits you, the farmers, and the planet.

You are definitely worth it.

BANQUET & PRIVATE EVENT SPACE

*No Rental Fee applies if Group reaches food & beverage minimum
Food & Beverage minimums apply to 3-hour time blocks; Each additional hour \$350*

SMALL BANQUET

*Seated: 60 people / Reception: 120 people
Food & Bev Minimum: \$1,500 (lunch) / \$3,000 (dinner)
A/V: Complimentary audio, screen & projector
DJ/Live entertainment permitted*



BOCCE COURTYARD

*Seated: 40 people / Reception: 80 people
Food & Bev Minimum: \$2000 (both courts only)
3 hour maximum
A/V: microphone & audio (\$150)*



STONE GARDEN

An expansive, landscaped garden with surrounding water features. A stunning backdrop for wedding ceremonies or special events accommodating up to 1,000 people.
*Seated: 300 people / Reception: 1,000 people
Food & Bev Minimum: \$40,000 - \$50,000
A/V: microphone & audio (\$150)
DJ/Live entertainment permitted*



GARDEN ASTRO TURF

*Reception: 50 people
Food & Bev Minimum: \$1,000 (lunch & dinner)
A/V: No audio permitted*



GARDEN FIREPIT

*Seated: 15 people / Reception: 30 people
Food & Bev Minimum: \$1,000 (lunch & dinner)
A/V: No audio permitted*



LARGE BANQUET ROOM

*Seated: 128 people / Reception: 200 people / Meeting: 80
Food & Bev Minimum: \$2,500 (lunch) / \$5,000 (dinner)
A/V: Complimentary mic, audio, projector & screen
DJ/Live entertainment permitted*



BUILDING 12

*Seated: 120 people / Reception: 200 people
Food & Bev Minimum: \$3,000 (lunch & dinner)
A/V: microphone & audio (\$150)
DJ/Live entertainment permitted*



MOVIE COURTYARD

Seated: 44 people / Reception: 200+ people

Food & Bev Minimum: \$2,000 (lunch) / \$5,000 (dinner)

A/V: microphone & audio (\$150) / Projector (\$150)

DJ/Live entertainment permitted



CEREMONY

\$1,000 rental fee when booked with reception

Includes ceremony chairs & infused water station

A/V: Audio & Wired Microphone (\$150)

DJ/Live entertainment permitted



OBSERVATION ROOM

Seated: 25 people

Food & Bev Minimum: \$1,000 (lunch & dinner)

A/V: No audio permitted





HORS D'OEUVRES

Minimum Order 25 pieces | Station or Tray Pass, Specify with Coordinator
GF-Gluten Free, V-Vegetarian

Chef Signature | \$3 per piece

Housemade Bison Meatballs / sweet onion-tomato sugo, shaved parmesan

Chicken and Smoked Mozzarella Fritter / tomato jam

Spicy Texas Quail Knots / fried then tossed in a spicy Sriracha-honey glaze

Caprese Skewers /GF, V/ sweet 100's tomato, fresh mozzarella, basil, aged balsamic, evoo, sea salt

Brie Cream Tart / V / green apple, walnuts, Port wine glaze

Red Onion Confit Quichette / V / gorgonzola, confit onions, rosemary

Grilled Cheese / V / fig, onion and Cambazola

Liberty Station Favorites | \$4 per piece

Thai Crab Cake / GF / fresh ginger, lemongrass, chiles

Stone Smoked Porter Braised Short Rib Mini Sando / red onion marmalade, horseradish cream

Sushi Tacos / spicy ahi poke, smashed avocado, seaweed salad

Wild Mushroom Polenta Cake / GF, V / chive, mushroom mousse

Rock Shrimp Ceviche / Squid ink cone, citrus marinade

Indonesian Lamb Satay / GF / spicy peanut sauce

BBQ Duck Quesadilla / smoked gouda, scallions

Pork Belly / GF / sweet and sour, roasted pear, toasted peanuts

HORS D'OEUVRES

Large Platters

Serves approximately 25 people

Butcher Block | \$150

Cured meats, caper berries, house pickled vegetables

Cheese Board | \$150

Artisan cheese, grapes, honey comb

Housemade Flatbread | \$75

Basil pesto, fresh mozzarella, tomatoes

Peruvian Ceviche | \$100

Fresh fish, chiles, Chili-lime tortilla chips

Housemade Daily Hummus | \$75

Barley cracker bread

Korean Style Pork Ribs | \$100

spicy sesame-soy BBQ

Fruit Platter | \$75

Seasonal fruit and berries, French cream

Guacamole and House-made Salsa Fresca | \$100

Housemade tortilla chips

Baked Brie | \$100

Candied nuts, honey-roasted garlic, honey comb, baguettes

Breakfast

Available from 7am to 12pm | minimum of 25 people

Price based per person

Served with regular & decaf coffee and organic orange juice

Continental | \$18

Assorted mini pastries, fresh organic fruit and berries, organic yogurt, housemade granola

Stone All-American | \$24

Assorted mini pastries, fresh organic fruit and berries, scrambled eggs, crispy bacon or chicken apple sausage, rosemary roasted new potatoes

Breakfast Burritos | \$22

Vegetarian: black bean, corn, tomato, zucchini, egg, queso fresca

Meat: pork belly, potato, egg, bell peppers, queso fresca, topped with salsa verde

Both options served with fresh organic fruit and berries

French Toast | \$18

Brioche bread, vanilla, cinnamon, raspberry mascarpone, fresh whipped cream, real maple syrup, organic fresh fruit and berries

Private Dining Plated Lunch – menu one

2 course - \$31/per person | 3 courses \$38/person

Available from 11am to 3pm | minimum of 25 people

GUEST TO GIVE MEAL COUNTS and GUEST NAMES 5 DAYS IN ADVANCE FOR ALL ENTREES

To Start.

(select one)

Organic field greens, strawberries, feta cheese, candied pecans
Whole leaf Caesar, parmesan-anchovy vinaigrette, croutons
Tomato bisque, basil, goat cheese crouton

Mains.

(select two)

Crispy-skin Atlantic salmon, spinach risotto
Greek Jidori chicken breast, potato puree, roasted Brussels sprouts
Southwest sirloin, corn salad, roasted fingerlings, peppercorn demi
Seared–rare ahi, cold soba noodles, thai peanut sauce

Sweets.

(select one)

Red velvet bar, caramel sauce, cream cheese frosting
Black and white bar, pretzel brittle, Stone Smoked Porter chocolate sauce
White chocolate raspberry decadence bar, raspberry sauce

All entrees served with assorted rolls and creamery butter

Private Dining Lunch – Cold Sandwich buffets

\$29 per person | all options served with Stone Smoked Porter brownies

Available from 11am to 3pm | minimum of 25 people

GUEST TO GIVE MEAL COUNTS and GUEST NAMES 5 DAYS IN ADVANCE FOR ALL SANDWICHES

Cold sandwiches and wraps

Oven-roasted turkey, croissant, cheddar, chipotle aioli

Black forest ham, multigrain wheat, gruyère cheese, Bibb lettuce, Stone Cali-Belgique IPA mustard

Veggie hummus wrap, spinach tortilla, avocado, sprouts, red pepper hummus, spinach

Greek salad, cherry tomatoes, feta cheese, olives, pepperoncini, romaine lettuce

Seasonal Fruit Salad, spiced mint glaze

Build-your-own

Sourdough / rye / multi-grain wheat

Oven-roasted turkey / roast beef / black forest ham / grilled veggies

Provolone / cheddar / swiss

Mayo / stone-ground mustard / Dijon

Assorted garnishes and accompaniments

Pasta salad, cherry tomatoes, Kalamata olives, herb vinaigrette

Organic field greens, strawberries, feta cheese, candied pecans

Tabouleh, bulgar, mint, parsley, tomatoes, lemon

Bagged lunches

(each lunch served with Dirty Chips, seasonal whole fruit and Stone Smoked Porter brownies)

(select three)

Caprese, vine-ripened tomatoes, fresh mozzarella, basil pesto

Oven-roasted turkey, croissant, cheddar, chipotle aioli

Black forest ham, multigrain wheat, gruyère cheese, Bibb lettuce, Stone Cali-Belgique IPA mustard

Veggie hummus wrap, spinach tortilla, avocado, sprouts, red pepper hummus, spinach

(select one)

Pasta salad, cherry tomatoes, Kalamata olives, herb vinaigrette

Organic field greens, strawberries, feta cheese, candied pecans

Tabouleh, bulgar, mint, parsley, tomatoes, lemon

Private Dining Plated Dinner – menu one

\$44/per person

Available from 3pm to 9pm | minimum of 25 people

GUEST TO GIVE MEAL COUNTS and GUEST NAMES 5 DAYS IN ADVANCE FOR ALL ENTREES

To Start.

(select one)

Spinach salad, blueberries, honey chia seed vinaigrette

Whole leaf Caesar, romaine hearts, parmesan-anchovy vinaigrette

Organic greens, hearts of palm, grapefruit, champagne vinaigrette

Baby kale salad, toasted garlic, olive oil, parmesan, lemon, chili

Mains.

(select three)

Greek Jidori chicken breast, garlic Yukon mash potatoes, broccolini, lemon butter

Seared maple soy Atlantic salmon, lemon herb basmati, bok choy

Red wine-braised short ribs, creamy polenta, roasted baby carrots

Seasonal vegetable coconut curry, steamed basmati rice, fresh herbs

Sweets.

(select one)

Red velvet bar, caramel sauce

Butterscotch banana tart, milk crumbs, cherry reduction

White chocolate raspberry decadence bar, raspberry sauce

All entrees served with assorted rolls and creamery butter

Private Dining Plated Dinner – menu two

\$52/per person

Available from 3pm to 9pm | minimum of 25 people

GUEST TO GIVE MEAL COUNTS and GUEST NAMES 5 DAYS IN ADVANCE FOR ALL ENTREES

To Start.

(select one)

Roasted baby beets, arugula, burrata, citrus

Organic bibb lettuce, marinated tomatoes, pancetta, blue cheese, smoked vinaigrette

Strawberry watermelon salad, candied pecans, ricotta salata, balsamic honey reduction

Mains.

(select three)

Seasonal market fish, citrus Israeli cous cous, lemon cream, bok choy

Southwest sirloin, roasted fingerlings, peppercorn demi

Lemongrass Jidori chicken, wasabi mashed potatoes, ponzu, carrots

Chef's seasonal risotto

Chili marinated skirt steak, broccolini, potatoes, chimichurri

Sweets.

(select one)

Honey-vanilla bean panna cotta, minted seasonal berries

Goat cheese cheesecake, spiced red wine poached berries

Vegan caramel crunch bars, dates, peanuts, maple syrup

Chocolate espresso decadence bar, chocolate soil, raspberry curd

All entrees served with assorted rolls and creamery butter

Private Dining Plated Dinner – menu three

\$66/per person

Available from 3pm to 9pm | minimum of 25 people

GUEST TO GIVE MEAL COUNTS and GUEST NAMES 5 DAYS IN ADVANCE FOR ALL ENTREES

To Start

(select two)

Local mussels, white wine, jalapenos, garlic lemongrass butter

Baby greens, poached pear, Montag blue cheese, candied walnuts, balsamic vinaigrette

Roasted asparagus salad, baby greens, marinated tomatoes, sherry vinaigrette

Lolla Rossa Caesar, pork belly croutons, blue cheese

Mains.

(select three)

Half Jidori chicken, marble potatoes, braised rapini, lemon chicken jus

Butter poached jumbo shrimp, creamy polenta, spicy tomato sugo

Chicken duo, confit chicken thigh, Italian kale, roasted squash, orange chicken jus

Seared Mahi Mahi, heirloom bean succotash, Meyer lemon butter

Four cheese ravioli, marsala cream, roasted ciopollini onions, baby Arugula

Eggplant Involtini, barley, goat cheese, parmesan, roasted tomato sugo

Espresso rubbed bone-in ribeye, roasted asparagus, smoked Gouda whipped potatoes, port wine demi

Sweets.

(select two)

Lemon ricotta bar, vanilla custard, raspberry coulis, sugared kiwi

Hazelnut mousse bar, toasted meringue, hazelnut dacquoise, seasonal berries, chocolate

White chocolate strawberry bomb, champagne gelee, minted gastrique, compressed strawberries

Chocolate mango torte, passion fruit curd, white chocolate Chantilly, feuilletine crunch

All entrees served with assorted rolls and creamery butter

Private Dining Buffet

Pricing under "Mains" based on per person, includes dinner rolls, starter and dessert

Available from 11am to 9pm | minimum of 25 people

To Start.

(select one)

Spinach, blueberries, honey chia seed, vinaigrette

Arugula fennel salad, mandarin oranges, lemon poppy seed vinaigrette

Organic field greens, strawberries, feta cheese, candied pecans

Baby kale salad, toasted garlic, olive oil, parmesan, lemon, chili

Iceberg wedge, sundried tomatoes, blue cheese, crispy pancetta

Caesar salad, romaine hearts, parmesan vinaigrette, croutons

Mains.

1 entrée - \$39 | 2 entrée - \$49 | 3 entrée - \$59

Skirt steak, chimichurri, roasted potatoes, broccoli

Tuscan pork loin, white bean salad, red wine shallot sauce

Seared maple-soy Atlantic salmon, lemon basmati, bok choy

Chicken Puttanesca, capers, Kalamata olives, stewed tomatoes, garlic

Red wine-braised short ribs, garlic whipped potatoes, baby carrots

Gumbo, andouille sausage, chicken, basmati rice

Red curry shrimp, jasmine rice, mixed peppers

Coconut chicken curry, seasonal vegetables, steamed basmati rice, fresh herbs

Seasonal vegetable risotto

Marinated tofu and soba noodles, bok choy, mushrooms, ginger and soy sauce

Sweets.

(select one)

Assorted macaroons, chef inspired

Mini fruit tarts, seasonal fruit and berries

Eclairs, cream puffs, assorted flavors

Assorted mini cupcakes, chef inspired

Cheesecake tartlets, graham cracker shell

Mini whoopie pies, assorted flavors

CHEF ATTENDED STATIONS

Pricing based per person

25 person minimum on each station

All served with fresh baked carving rolls

(\$150 Chef Attendance Fee Applies)

Tuscan Pork Loin | \$15 per person

White bean salad, red wine shallot sauce

Grilled Tri Tip | \$25 per person

Roasted baby potatoes, red wine sauce

Cajun Rubbed Beef Tenderloin | \$29 per person

French beans, wild mushrooms

Garlic and Herb Crusted Prime Rib | \$25 per person

Horseradish cream, herb whipped potatoes

Lemon Herb Crusted Atlantic Salmon | \$17 per person

Citrus and Olive cous cous

Street Tacos | \$25 per person

(choose two)

BBQ Duck, pork carnitas, chicken tinga, chili garlic marinated skirt steak, beer battered white fish, roasted vegetables

Served with rice, pico de gallo, limes, cotija cheese, cilantro, onions, assorted salsas

Add guacamole \$3 per person

Not served with rolls

Sweets.

Priced per piece | minimum of 50 pieces | suggested 2-3 pieces per person

Assorted macaroons / chef inspired	2
Mini fruit tarts / seasonal fruit and berries	2.5
Cream Puffs / cream puffs, assorted flavors	2.5
Assorted mini cupcakes / chef inspired, assorted flavors	3.5
Cheesecake tartlets / graham cracker shell	3
Mini whoopie pies / assorted flavors	3

Outside dessert can be brought in at an additional \$1.50 per person

Wedding & Celebratory Cakes.

3 business day notice for all celebratory cake orders

2 week notice for all wedding cake orders

Consultations required

Cake Flavor Options

Red Velvet White
Chocolate Lemon
Confetti Carrot

Filling Flavor Options

Caramel Cream Cheese White Chocolate Mousse
Peanut Butter Mousse Raspberry Jam
American Butter Cream Cream Cheese

Available in Fondant / Buttercream / Ganache (celebration cakes only)

Cupcakes are available for all flavor options

Cupcakes

\$5 per cupcake

Upcharge \$4 for decoration, logo or deco

Wedding Sugar Cookies

\$4-6 per piece

Upcharge \$4 for decoration, logo or deco

Celebration Cakes

8" (10-12 ppl) - \$55 | 10" (16-20 ppl) - \$75 | ½ sheet (25-35 ppl) - \$150 | full sheet (60 ppl) - \$300

Buttercream; edible image; minor décor

Upcharge for fondant & extra detail

Logo décor \$6 up charge per person

Wedding Cakes under 100 guests

\$450 – 2 tier buttercream | \$600 – 3 tier

\$600 – 2 tier fondant | \$750 – 3 tier

6"; 8"; 10"; 12"; 4 layers per tier

Wedding Cakes over 100 guests; 3 tier minimum

\$12pp Buttercream; ribbon

\$16pp Fondant; ribbon

\$20pp Fondant; fondant flowers

BEVERAGES & BAR SERVICES

COLD BEVERAGE STATIONS

Fresh Brewed Iced Tea | \$25 per gallon

Organic Lemonade | \$25 per gallon



COFFEE STATIONS

Ryan Bros. 'Cowboy Coffee' regular and decaf | \$25 per gallon (each gallon serves 20 guests)

BAR SERVICES

Host Sponsored Bar | Billed per drink

Hosted bars are available on a per drink basis with the bar tab included with final payment at the conclusion of the event. Bar includes Stone draft beer in addition to other craft brews upon availability as well as glasses of wine from our extensive wine list.

Draft beer: \$7.50 | House wines: \$7.50 | House-made sodas, lemonade & iced tea: \$3.50 |

Coffee & Tea: \$2.50

Draft Beer & House Wine Tokens | \$7.50 per token

Redeemable for any draft beer, event house wine or non-alcoholic beverage

No Host Bar | Cash & Carry

Guests purchase drinks on their own tabs. Bartender fee: \$150 (3 hours) per 100 guests

Beverage pricing will reflect current pricing offered in main dining room for all draft beers, wines and non-alcoholic beverages

Beer Tasting | \$10 per flight

Beer tasting flight of four of our year round releases. Hosted tasting with Stone Liberty Station's beer specialist to include Q&A and history of Stone Brewing. **Additional \$150.**

Additional Services

STONE BREWING BEER EDUCATION

Hosted tasting with Stone Liberty Station's beer specialist to include Q&A and history of Stone Brewing

Pricing starting at \$150



STONE'S LARGE GAMES

Jenga, Connect 4, Ladder Golf & Corn Hole, Checkers, Dominos & Mega Four. Only offered for private event bookings. Games subject to change and based on availability.

\$150 rental fee for up to four games



MOVIE NIGHT

Host your own private movie showing here in our Movie Courtyard. Can accommodate up to 100 guests. Projector & audio available, must provide your own movie. Guests bring their own blankets or chairs.

\$300 rental fee for projector & audio setup

Must reach food & beverage minimum for Movie Courtyard



Liberty Station Neighbors

The Loma Club

9-hole course in Point Loma offering Golf Lessons, tournaments and private group lessons

2960 Truxtun Rd.
San Diego, 92106
(619) 222-4653
www.thelomaclub.com



KID VENTURES

Boutique-style indoor family play centers. Offers perfect setting for children to explore and expand their imagination and talent as parents delight in the experience

2865 Sims Rd.
San Diego, 92106
(619) 573-9625
www.indoorplaysandiego.com



THE HOT SPOT

Not just for kids, the Hot Spot makes a fun and unique place for any gathering no matter what age. Great for corporate events, office parties, team building and more
Party Packages available
Will bring all supplies to
Stone for your event with us

2770 Historic Decatur Rd.
San Diego, 92106
(619) 223-1339
www.thehotspotstudio.com



COURTYARD MARRIOTT

2592 Laning Road
San Diego, 92106
(619) 358-1352



HOMEWOOD SUITES

2576 Laning Road
San Diego, 92106
(619) 358-8602



Two San Diego hotels located in Liberty Station across from San Diego Airport. Both less than one mile from us!

IMPORTANT EVENT REMINDERS & GENERAL INFORMATION

FOOD AND BEVERAGE GUARANTEES

Confirmation of menu selection and attendance or “guaranteed headcount” is due (5) business days in advance of the event date. After this date, attendance counts *cannot* be reduced however; increases will be accommodated if possible depending on time and menu served. Charges will be based on the number guaranteed or the number served, whichever is greater.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS

Stone Brewing World Bistro & Gardens - Liberty Station requires a \$500 deposit to secure the date and services. All deposits are non-refundable. All functions must be paid in full according to the guaranteed headcount and event total by the close of the event, by credit card or cash.

TAX AND SERVICE CHARGE

The current service charge of 23% will be added to ALL prices quoted for food, beverage, room rental and audio visual services. The service charge is mandatory and is *not* a gratuity. While a portion of the service charge is currently retained by Stone Brewing World Bistro & Gardens - Liberty Station to cover overhead and other costs, a majority is shared by the Bistro’s employees responsible for banquets, including managers, salespersons, captains, servers, bartenders and set up personnel. The service charge and all prices quoted are also subject to California state sales tax of 8%.

OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes, no food of any kind may be brought into Stone Brewing World Bistro & Gardens – Liberty Station by event guests. Stone Brewing reserves the right to confiscate food or beverage that is brought into the Bistro in violation of this policy without prior arrangements with the Events Department. All food and beverage provided by Stone Brewing must be consumed within the time frame of the event. Taking home leftover food or beverage from a banquet is not permitted. Specialty cakes and desserts are subject to an outside dessert fee of \$1.50 per person.