STONE BREWING

EVENTS
INFORMATION

Our expansive world bistro and beautiful one-acre organic beer garden offer the perfect ambiance for your next special event. Whether you are planning a small dinner for 20 of your closest friends or a grand event for 300 guests, Stone Brewing World Bistro & Gardens in Escondido offers five unique event spaces with custom menus and personalized service, ensuring your next event is as amazing as you envision it to be.

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EVENTS DEPARTMENT
Liliana Villanueva – Events Manager
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STONE BREWING

EVENTS

EVENT SPACES

MEZZANINE

CAPACITY:
64 Seated | 80 Reception

- Food & Beverage Minimum $1,500 - $4,500
- Built-in bar
- Audio/Visual capabilities

BALCONY

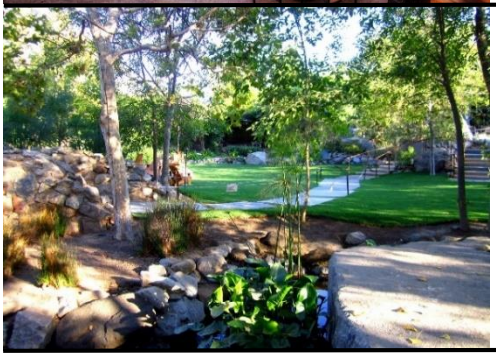
CAPACITY:
30 Seated | 40 Reception

- Food & Beverage Minimum $1,500 - $2,000
- Outdoor space adjacent to the Mezzanine
- Overlooks the patio and gardens

UPPER GARDEN & DECK

CAPACITY:
75 Seated | 150 Reception

- Food & Beverage Minimum $1,500 - $5,000
- 3-tier wooden deck, tall bamboo and greenery



MAIN GARDEN

CAPACITY:
150 Seated | 200 Reception

- Food & Beverage Minimum $2,000 - $7,000
- Open-air space with koi pond

Food & beverage minimums apply to 3-hour time blocks
Each space is subject to a 23% service charge and 7.75% sales tax

STONE BREWING

EVENTS
APPETIZER MENU

PER PIECE

Minimum Order 25 pieces
GF-Gluten Free, V-Vegetarian, VG-Vegan

STONE FAVORITES | $3.50 per piece

ARANCINI | V | saffron risotto, roasted mushrooms, parmesan, basil, smoked tomato aioli

VIETNAMESE VEGETABLE SPRING ROLL | V | sesame seeds & mango chili glaze

TOMATO CAPRESE SKEWER | V, GF | basil, tomato, fresh mozzarella, balsamic drizzle

MAC & CHEESE CROQUETTES | V | sun-dried tomatoes, basil & beer cheese sauce

SIGNATURE STONE | $4.50 per piece

ITALIAN MEATBALL SLIDER | provolone cheese and spicy marinara

CAJUN SPICED BBQ SHRIMP |griddled chorizo cheddar grit cakes and micro cilantro

ASIAN SHRIMP CAKE | sriracha lime aioli

ANCHO CHILI CHICKEN SALAD | grilled polenta, chipotle aioli and micro cilantro

GRILLED THAI SHRIMP SKEWER | ginger garlic soy dipping sauce

GRILLED SKIRT STEAK SKEWER |pepper balsamic glaze

STONE SPECIALTY | $5.50 per piece

TUNA POKE WONTON TACO | wasabi aioli, cabbage, black and white sesame seeds

CHICKEN SALTINBOCCA | GF by Req. | lemon buerre blanc

SHORT RIB SLIDER | melted Oaxaca cheese, crispy fried onions

DUNGENESS CRAB CLUB | bacon toast, avocado, chipotle aioli

SPICY TEXAS QUAIL KNOTS | sriracha honey sauce

STONE BTL | prime rib, arugula, bleu cheese, smokes tomato aioli, garlic pepper brioche

STONE BREWING

EVENTS
APPETIZER MENU

LARGE PLATTERS

Each platter serves 25 guests
GF-Gluten Free, V-Vegetarian, VG-Vegan
*can be modified to be gluten free

CHARCUTERIE BOARD | $195
Cured meats, sausages, assorted pickled vegetables, house made jam, sliced baguettes

STONE CHEESE BOARD* | V | $175
Garnished with fruit, sliced baguettes

STONE HUMMUS & CRUDITE* | V | $75
Smoked paprika, olive oil, barley cracker bread

BRUSSELS & SAUSAGES | V, VG | $125
Vegan sausages, Brussels sprouts, stone ground mustard, pickled red onions, and sliced baguettes (bread not vegan)

BRUSCHETTA* | V | $85
Sun-dried tomato tapenade, artichoke lemon parmesan dip, fresh basil and tomatoes, sliced baguettes

GUACAMOLE & SALSA | V, GF | $100
Chili-dusted tortilla chips

STONE-STYLE SOFT PRETZELS | V | $85
Served with beer cheese sauce and stone ground mustard

SIGNATURE MAC & CHEESE | $175
Gemelli pasta, beer cheese sauce, bacon or broccoli, and Parmesan bread crumbs

MEDITERRANEAN PLATTER* | V | $85
Grilled vegetables, feta cheese, artichokes and roasted peppers, and grilled flatbread

SEASONAL FRUIT PLATTER | V, VG | $65
Local, fresh and organic fruit

ITALIAN MEATBALLS | $100
With Provolone cheese and spicy marinara

ALL-NATURAL BABY BACK RIBS | $175
Gochujang honey glaze, and toasted sesame seeds

FLATBREAD | V | $100
Pesto, mozzarella, sun-dried tomato, and arugula

TIGER SHRIMP CEVICHE* | GF | $100
Citrus-infused shrimp, onion, tomato, tomato puree, cucumber, cilantro, jalapenos, lime juice, Worcestershire, chili-dusted tortilla chips

STONE BREWING

EVENTS
LUNCH BUFFETS

WRAP BUFFET

$35 PER PERSON
Available before 3PM | Minimum 20 guests

SOUTHWEST CHICKEN WRAP
Grilled chicken, baby gem lettuce, tomatoes, red onions, jalapeno Crema, and cotija cheese

GRILLED VEGETABLE WRAP
Marinated grilled vegetables, spinach, hummus, tomatoes, and feta cheese

PESTO PASTA SALAD
Gemelli pasta, tomatoes, red and yellow bell peppers, red onions, pesto aioli, parsley, basil, and feta cheese

SIDES:
- Organic grilled seasonal vegetables
- Artisanal bread rolls with butter

STONE BREWING

EVENTS
LUNCH BUFFETS

GARDEN BBQ

$38 PER PERSON
Available before 3PM | Minimum 20 guests

SIGNATURE MAC & CHEESE
Gemelli Pasta, beer cheese sauce, bacon or broccoli, and Parmesan bread crumbs

BBQ JIDORI CHICKEN
Airline chicken breast, Cajun spices and finished and BBQ sauce

YUKON GOLD POTATO SALAD
Applewood smoked bacon, celery, red & yellow peppers, red onions, parsley, dill, mustard, and aioli

SIDES:
- Organic grilled seasonal vegetables
- Artisanal bread rolls with butter

SOUTH OF THE BORDER

$43 PER PERSON
Available before 3PM | Minimum 20 guests

AL PASTOR DUCK TACOS
Topped with pineapple, onion, and micro cilantro

SHRIMP SKEWERS
Grilled with chili spice-rub

SIDES:
- Frijoles de la olla (stewed black beans)
- Mexican rice
- Organic grilled seasonal vegetables
- Chili Tortilla Chips and Roasted Salsa

STONE BREWING

EVENTS
LUNCH/DINNER BUFFET

TACO BUFFET

$35/PERSON
Minimum of 25 people

SALAD
Local organic baby salad mix tossed with cucumbers, carrots, grape tomatoes, and IPA vinaigrette

TACO OPTIONS
(select two)

- Chicken Adobada | GF |
- Chili-Citrus Marinated Skirt Steak | GF |
- Pork Carnitas
- Chili-Rubbed Grilled White Fish | GF |
- Soffrito Tofu | GF, V |

Tacos served with corn tortillas, black beans, Mexican rice, pico de gallo, limes, cotija cheese, cilantro, onions, tortilla chips, and salsa roja, (all sides are GF)

ADDITIONS

Guacamole & Chili-Dusted Tortilla Chips |GF| $3/person

Additional Taco Option | $7

STONE BREWING

EVENTS
DINNER BUFFET

PRIVATE BUFFET

Minimum of 25 people

TO START

(select one)

- **Bistro Salad** - Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and Stone Go To IPA vinaigrette |*GF without Dressing* |
- **Baby-Gem Caesar Salad** - Baby-gem lettuce, house made Caesar dressing, crispy garlic croutons and Parmesan cheese |*GF without croutons*|
- **Arugula Salad** - Arugula, a seasonal fruit, goat cheese, sweet onions, toasted almonds and sherry vinaigrette | *GF* |

MAIN ENTRÉE

1 ENTREE - $48 | 2 ENTREE - $55 | 3 ENTREE - $65

- **Pesto Pasta** - arugula, sundried tomatoes, Parmesan cheese, pesto sauce
- **Chicken or Tofu Masala** - seasonal vegetables, peppers, onions, spicy masala sauce, couscous, green onions and cilantro | V on Req. |
- **Citrus Garlic Chicken** - rosemary fingerling potatoes, Chimichurri sauce | GF |
- **Peruvian Chicken** - aji-amarillo potatoes, wilted kale, jalapeno crema
- **Artisanal Sausages** - house made quick kraut, Stone Delicious IPA mustard
- **Grilled Salmon** - goat cheese barley risotto, caramelized Brussels sprouts, apple cider beurre blanc
- **Pan-Roasted Barramundi** - roasted fingerling potato hash, sweet peppers, celery & onion, smoky cilantro ginger emulsion
- **Beef Short Ribs** - roasted garlic mashed potatoes, red wine demi-glace
- **Beef Medallions** - rosemary fingerling potatoes, red wine demi-glace |GF|

SIDE

- Seasonal Organic Vegetables |GF|

ASSORTED SWEETS

- Stone Ale Brownies & Fruit Tarts

STONE BREWING

EVENTS
PLATED MENU

PLATED MENU

$75/PERSON

Available for a maximum of 55 guests in Mezzanine and Balcony event spaces only.
Each guest's one entrée selection due SEVEN days before event date

TO START
(select one)

- **Bistro Salad** - Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and Stone Go To IPA vinaigrette
- **Baby-Gem Caesar Salad** - Baby-gem lettuce, house made Caesar dressing, crispy garlic croutons and Parmesan cheese
- **Arugula Salad** - Arugula, a seasonal fruit, goat cheese, sweet onions, toasted almonds and sherry vinaigrette

MAIN ENTREES
(select three)

- **Grilled Salmon** - goat cheese barley risotto, caramelized Brussels sprouts, apple cider beurre blanc
- **Pan-Roasted Barramundi** - roasted fingerling potato hash, sweet peppers, celery & onion, smoky cilantro ginger emulsion
- **Lemon Garlic Chicken** - fingerling potatoes, carrot puree, ancho chili jus
- **Beef Tenderloin** - garlic mashed potatoes, wilted spinach, pepper balsamic glaze, crispy fried shallots
- **Braised Short Ribs** - roasted garlic mashed potatoes, seasonal vegetables, red wine demi-glace, frizzled onions
- **Pork Schnitzel** - garlic mashed potatoes, Brussels sprouts, mustard jus
- **Seasonal Risotto** - seasonal vegetables, fresh herbs, shaved Parmesan cheese

SWEETS
(select one)

- Classic Cheesecake, graham crust
- Belgian Chocolate Cake, Belgian chocolate ganache | GF |

STONE BREWING

EVENTS
CHEF-ATTENDED MENUS

CHEF ATTENDED LIVE STATIONS

Minimum 25 guests | Additional $100 for each Chef Attendant

SIGNATURE MAC & CHEESE STATION | $12 per person
Gemelli pasta with creamy beer cheese sauce and guest's choice of bacon, sun-dried tomatoes, roasted mushrooms, jalapenos, and broccoli. Topped with garlic Parmesan bread crumbs

TOFU VEGETABLE MASALA STATION | $18 per person
Onions and peppers simmered in spicy masala sauce with tofu. Served with couscous, green onions and cilantro

BRAISED SHORT RIB STATION | $22 per person
Slowly braised all-natural short rib served with horseradish aioli, frizzled onions and garlic mashed potatoes. Served with petite artisanal rolls

CARVING STATIONS

Minimum 25 guests | Additional $100 for each Chef Attendant

ROASTED TURKEY BREAST | $24 per person
Roasted turkey breast served with cranberry-ginger chutney, roasted garlic mashed potatoes, Stone Delicious IPA mustard and turkey-gravy

GRILLED TRI-TIP | $26 per person
Dry-rubbed grilled tri-tip served with roasted potatoes and your choice of caramelized onion chutney, creamed horseradish, and Stone Ale glaze

BEEF PRIME RIB | $32 per person
Roasted prime rib served with au jus, creamed horseradish and Fingerling potatoes

STONE BREWING

EVENTS
DESSERT MENU

SWEETS

Priced per piece | minimum of 25 pieces per dessert

LEMON TARTS | sugar cookie crust, citrus filling | **$4** |

CARROT CAKE | hints of pineapple, topped with vanilla cream cheese frosting | **$4** |

STONE ALE BROWNIES | Stone Ale fudge brownie | **$4** |

CLASSIC CHEESECAKE | graham crust, cheesecake | **$5** |

BELGIAN CHOCOLATE CAKE | GF | flourless cake, chocolate ganache | **$4** |

(outside dessert can be brought in at an additional fee of $2 per person)

EVENTS

STONE ADDITIONS

SWAG ADDITIONS

All options below must be ordered at least 7 days prior to event
Sizes will be required for shirt orders

STONE BREWING TEE & PINT GLASS COMBO - $20/person

1L STONE GROWLER - $15/person with fill; $10 Growler only

2L STONE GROWLER - $20/person with fill; $15 growler only

BREWERY TOURS

Offered at ***Escondido*** location, Monday-Friday only | Maximum of 25 guests per tour
Available time slots - 11:00 am, 1:00 pm, 3:00 pm, & 5:00 pm

PRIVATE TOUR - $12/person

Your expert guide will lead you through the heart of our brewing facility and packaging hall in Escondido. We'll give you an insider's look at the brewing process and craft beer culture, then finish it off with a selection of core and special-release beers. Tours range from 30 minutes to 1 hour, depending on your preference. Tours includes (4) 4oz. tasters and a souvenir taster glass.

STONE BREWING

EVENTS
BEVERAGE MENU

COLD BEVERAGE STATION

Fresh Brewed Iced Tea & Lemonade | $3 per person

HOT BEVERAGE STATION

Ryan Bros. House Blend & Hot Tea | $4 per person

BAR SERVICES

Bartender fee $150 per 3 hours

HOST SPONSORED BAR
Priced on a per drink basis with the bar tab included with final payment at the conclusion of the event. Beverage pricing will reflect current pricing offered in main dining room for all draft beers and non-alcoholic beverages.

BEVERAGE TOKENS
Redeemable at event bar for draft beer or house wine. Pricing for tokens is subject to change at any time. Tokens must be used during event time frame.

NO-HOST BAR
Guests purchase drinks on their own tabs. Beverage pricing will reflect current pricing offered in main dining room for all draft beers, wines and non-alcoholic beverages. No host bars do not apply towards food & beverage minimums

SPARKLING WINE TOAST | $5 per glass | 2oz pour

Varichon & Clerc Privilege Blanc de Blancs
A smooth and creamy sparkler with flavors of gentle pear, apple, and vanilla

EVENT BEER & WINE:

STONE DRAFT BEERS - Seven seasonal beers offered in all event spaces

WINE - House wine includes Chardonnay, Cabernet, Pinot Noir, and Rosé

EVENTS
EVENT POLICIES

FOOD & BEVERAGE GUARANTEES
Confirmation of menu selection and attendance, or "guaranteed headcount," is due ten (7) days before 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 non-refundable deposit to secure a date and services. All deposits are non-refundable. All functions must be paid in full by the conclusion of the event, by credit card or cash, (sorry, no personal checks). If paying with a card, must have physical card present during the event.

TAX AND SERVICE CHARGE
23% will be added to ALL prices quoted for food, beverage and room rental services. The service charge is mandatory and is **not** a gratuity for the event servers. 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 7.75% sales tax.

OUTSIDE FOOD AND BEVERAGE
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.

MUSIC AND ENTERTAINMENT
Out of consideration for our guests dining at Stone Brewing World Bistro & Gardens, we have some music limitations:

- All music and entertainment must be approved by event management 30 days prior to event date.
- We have a portable sound system available to play music from your portable media player. Dancing is allowed however, rented dance floors are not permitted.
- Ask for a list of Stone's approved acoustic musicians 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 of the page and we will register your bus/limo.

The bistro can accommodate dining reservations for groups with 20 or less people, please 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. Submitting the registration form does not confirm Bistro reservations or Brewery Tour availability.