



Our expansive world bistro and beautiful gardens are designed to accommodate a range of guests — from groups of 20 to parties as big as 1300 people. You will be able to enjoy and choose from indoor and outdoor spaces ranging in size, including large and small banquet dining spaces, bocce courtyard, movie courtyard, and our signature landscaped gardens that feature a fire pit and koi pond... it's a stunning environment and backdrop for all your photos. We look forward to helping you create a successful event that is memorable and unique. Please reach out if you have any questions or would like to book a date and space today. *Cheers!*

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EVENTS DEPARTMENT

Sydney Simmons – Senior Event Sales Manager
(619) 269-2100 | sydney.simmons@stonebrewing.com



LARGE BANQUET

CAPACITY:
128 Seated; 150 Reception

FOOD AND BEVERAGE MINIMUM:
\$2500 Lunch (to 4PM)
\$4000 Dinner (Sun-Thurs)
\$6500 Dinner (Fri - Sat)



MOVIE COURTYARD

CAPACITY:
80 Seated; 150 Reception

FOOD AND BEVERAGE MINIMUM:
\$2000 Lunch (to 4PM)
\$3500 Dinner



SMALL BANQUET

CAPACITY:
60 Seated; 80 Reception

FOOD AND BEVERAGE MINIMUM:
\$1500 Lunch (to 4PM)
\$3000 Dinner



GARDEN ASTRO TURF

CAPACITY:
30 Seated; 40 Reception

FOOD AND BEVERAGE MINIMUM:
\$1300 Lunch/Dinner
Amplified sound is not permitted in this space
***Semi-Private Space**



BOCCE COURTYARD

CAPACITY:
40 Seated; 70 Reception

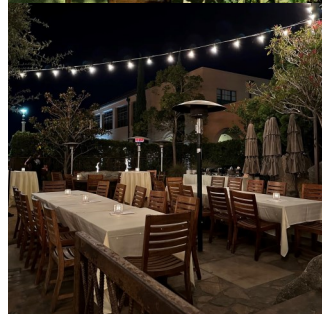
FOOD AND BEVERAGE MINIMUM:
\$1500 Lunch (to 4PM)
\$2500 Dinner



BUILDING 12

CAPACITY:
200 Seated; 300 Reception

FOOD AND BEVERAGE MINIMUM:
\$5000 Lunch & Dinner
(Plated options not available in this space)



GARDEN FIREPIT

CAPACITY:
35 Seated; 40 Reception

FOOD AND BEVERAGE MINIMUM:
\$1300 Lunch/Dinner
Amplified sound is not permitted in this space
***Semi-Private Space**



MAIN GARDEN BUYOUT

CAPACITY:
300 Seated; 350 Reception

FOOD AND BEVERAGE MINIMUM:
\$25,000—\$45,000 Lunch/Dinner
***Cost varies depending on day of week and time of year.**

[For more photos, please click here!](#)

Food & beverage minimums apply to 3-hour time blocks;
Additional hour \$350; All events must end by 11PM.
Each space is subject to a 23% service charge and 7.75% sales tax.
Full Restaurant Buyouts available for 400 - 1300 guests.
Reach out for pricing.



EVENTS DETAILS

INCLUDED IN SPACE :

Complimentary Linen/Linen Napkins (Black, White, or Ivory)

Upgraded linens available upon request at additional cost

Complimentary One Candle Votive Per Table

AV: One Handheld Wireless Microphone and Speakers in Space (Excludes: Garden Astro Turf and Garden Firepit Table)

Heaters and Umbrellas with all Outside Spaces

Water Station

6ft and 8ft tables (*Limited Availability*)

60-inch Round Tables for Garden Astro Turf, Movie Courtyard and Outdoor Building 12

ADDITIONS THAT MAY APPLY:

Ceremony Fee \$1000

Includes: Space, Additional One Hour, Chairs, Welcome Table, Water Station, Practice Rehearsal, Setup and Breakdown

Wedding Wooden Arch \$150

Removal of Bocce Lanes \$200/lane, \$400/all

Large Game Package \$150/four games (*games vary depending on availability*)

Bartender Fee \$150/Non-Hosted Bars ONLY (*does not pertain to Astro, Firepit, or Observation*)

Projector for the Movie Courtyard \$150 (*laptop/movies not included*)

Additional Hour \$350/hour, \$700/hour day of

Outside dessert fee \$2/person

Corkage fee \$15/bottle (*Wine & Champagne ONLY*)

Labor fee to serve buffet (not required) \$150

\$300 Cleaning fee for all Bar and Bat Mitzvahs

NOT PERMITTED IN SPACES:

- ◆ Tape on walls
- ◆ Glitter
- ◆ Confetti
- ◆ Helium balloons
- ◆ Sparklers
- ◆ Non-helium balloons with glitter or confetti
- ◆ Candelabras
- ◆ No bounce houses
- ◆ No live stock

\$300 Cleaning fee will apply if these items are brought in.



EVENTS

APPETIZER MENU

PER PIECE

Minimum Order 25 pieces, Stationed Items, \$150 fee for Tray Pass

GF-Gluten Free, DF-Dairy Free

VG-Vegetarian, V-Vegan

STONE FAVORITES | \$4.25 per piece

SHAVED STREET CORN | VG, GF |
Chipotle Aioli, Cilantro, Lime, Cotija Cheese

CRISPY VEGETABLE SPRING ROLLS | V, DF |
Thai Sweet Chili Sauce

SIRLOIN BEEF SKEWERS | GF, DF |
Chimichurri Sauce

CRISPY SESAME CHICKEN SKEWERS
Teriyaki Sauce

KALE & VEGETABLE DUMPLINGS | V |
Spinach, Corn, Tofu, Cabbage, Carrots,
Edamame, Onions, and Sesame Oil

STONE F.M.L. WINGS
House-Made Stone Fear.Movie.Lions IIPA
Wing Sauce, Ranch

SPINACH & FETA SPANAKOPITA | VG |
Baby Spinach Mixed with Grecian Feta Cheese

CHEF SPECIALTIES | \$5.25 per piece

CLASSIC BEEF SLIDER
All Beef Patty, Secret Sauce, Caramelized
Onions, American Cheese, Brioche Bun

SUB IMPOSSIBLE SLIDER | VG |
can be made vegan

BEEF EMPANADAS
Southwest Seasoned Fire Roasted
Vegetables & Chipotle Aioli

STONE COCONUT SHRIMP
Thai Sweet Chili Sauce

BACON WRAPPED SCALLOPS | GF |
Chili Aioli, Micro Cilantro

\$6.25 per piece

AHI POKE NACHO
Citrus Lime Sauce, Spicy Mayo, Wakame,
Furikake, Crispy Wonton

MARYLAND CRAB CAKE
Jumbo Lump Crab, Mayonnaise,
Mustard, and Fresh Breadcrumbs;
Served with Cajun Remoulade

*Please note: Consuming **raw** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



EVENTS

APPETIZER MENU

LARGE PLATTERS

Each platter serves 25 guests

(Serving size is 3-4 bites a person)

ARTISAN CHEESE & MEAT | \$200

Chefs Selection of Cured Meats, Craft Cheese, Cornichon, Olives, Preserves, Dry Fruit, Nuts, and Sliced Breads

Gluten free bread available upon request at additional cost

MEDITERRANEAN PLATTER | VG | \$150

Tzatziki Dip, House-Made Hummus, Olives, Crudit , and Pita Chips

GUACAMOLE & SALSA FRESCA | GF, V | \$100

Chili Dusted Tortilla Chips

STONE PRETZELS BITES | VG | \$100

Stone Beer Cheese Fondue and Stone-Ground Mustard Dipping Sauces

SALAD OPTION

BURRATA PLATTER | VG, GF | \$150

Burrata, Heirloom Tomatoes, Micro Basil, Olive Oil, Balsamic Reduction & Sea Salt

STONE MAC & CHEESE | VG | \$135

Three Cheese Bechamel, Parmesan Bread Crumb

KUNG PAO BRUSSELS SPROUTS | V | \$125

Kung Pao Sauce, Chilies, Scallions

FLATBREAD PIZZA | \$100

(choice of)

- ◆ **BIRRIA** - Beef Birria, Cheese Bechamel, Cotija, Pickled Onion, Cilantro, Arbol Salsa
- ◆ **DIAVOLA** - House Marinara Sauce, Shredded Mozzarella Cheese, Spicy Calabrese Salami, Kalamata Olives, Fresh Basil, Calabrian Chili Pesto (No Nuts)
- ◆ **MARGHERITA** | VG | - Pesto, Mozzarella, Blistered Baby Tomato, Basil

*Please note: Consuming **raw** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



EVENTS BREAKFAST MENU

BREAKFAST

Available from 7am to 12pm | minimum of 20 people

Price based per person | Served with regular & decaf coffee and orange juice

**Non-dairy creamer available upon request at \$20 per milk alternative*

CONTINENTAL | \$22

Assorted Mini Pastries, Fresh Seasonal Fruit, Preserves & Cinnamon Butter

STONE ALL-AMERICAN | \$26

Assorted Mini Pastries, Fresh Seasonal Fruit, Scrambled Eggs, Herb Roasted Potatoes, Thick-Cut Bacon and Chicken Apple Sausage

BREAKFAST BURRITOS | \$20

*Both Options Served with Fresh Seasonal Fruit and Salsa Roja

- ◆ **VEGETARIAN** | Roasted Potatoes, Soy-rizo, Red Onions, Tomato, Cheddar, Spinach Tortilla
- ◆ **MEAT** | Bacon, Roasted Potato, Bell Peppers, Cheddar, Flour Tortilla

CHEF INSPIRED SEASONAL PARFAITS | VG, GF | \$10

Strawberry Yogurt, Chia Seeds, Seasonal Berries, Crunchy Granola



EVENTS

LUNCH MENU

SANDWICH BUFFET

\$40/PERSON

Available from 11am to 4pm | minimum of 20 people

Gluten free bread available upon request at additional cost

STARTERS

CLASSIC CAESAR SALAD

Hearts of Romaine, Caesar Dressing, Garlic Crouton, Parmesan

PESTO PASTA SALAD | VG |

Baby Tomatoes, Basil, Roasted Zucchini, Pesto Aioli, Pearl Mozzarella

MAINS - *(select two)*

CHICKEN CLUB SANDWICH

Roasted Marinated Chicken, Provolone Cheese, Applewood Smoked Bacon, Baby Greens, Roma Tomato, Dijon Mustard Aioli

SHAVED BEEF SANDWICH

Shaved Beef, Baby Arugula, Aged Cheddar, Chimichurri Aioli, Roma Tomatoes

VEGGIE SANDWICH | VG |

Grilled Seasonal Vegetables, Mozzarella, Pesto Aioli, and Sprouts

SWEETS

Brownies with Chocolate Sauce & Caramel



EVENTS

LUNCH + DINNER MENU

STREET TACOS BUFFET

\$45/PERSON

Available from 11am to 9pm | minimum of 20 people

STARTER

SOUTHWEST SALAD | GF |

Spring Mix, Roasted Corn, Fried Tortilla Crisp, Pepitas, Cotija, Baby Tomato, Avocado Buttermilk Dressing (*dairy free upon request*)

TACO OPTIONS - (*select two*)

CARNITAS | DF |

CHICKEN TINGA | GF, DF |

CARNE ASADA | GF, DF |

ARBOL CHILE GLAZED MAHI-MAHI | GF, DF |

MUSHROOM ASADA | V, GF, DF |

SIDES

Tacos Served with Corn Tortillas, Black Beans, Mexican Rice, Salsa Fresca, Limes, Cilantro & Onions, Tortilla Chips, and Salsa Roja

SWEETS

Churros with Chocolate Sauce

ADDITIONS

Street Corn | VG, GF | \$4.25

Roasted Corn Tossed with Chipotle Aioli, Cilantro, Lime, Cotija Cheese

Guacamole | GF, V | \$4

Additional Taco Option | \$7



EVENTS

LUNCH + DINNER MENU

SOUTHERN HOSPITALITY BUFFET

\$49/PERSON

Available from 11am to 9pm | minimum of 20 people
Served with Chef's Assorted Rolls and Butter

MAINS - (select two)

- Carolina BBQ Boneless Chicken Breast | GF, DF |
- Slow Cooked Pulled Pork | DF |
- Dry Rubbed Smoky Sliced Beef Ribs | GF, DF |
- Arbol Chile Glazed Mahi Mahi | GF, DF |
- BBQ Dry Rubbed Portabella Mushroom | V, GF, DF |

SIDES - (select two)

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Crispy Garlic Crouton, Parmesan Cheese

SIGNATURE STONE MAC & CHEESE | VG |

Three Cheese Bechamel, Parmesan Bread Crumb

ARROGANT BASTARD BBQ BAKED BEANS

Slow Cooked Beans, Bacon, Molasses, Arrogant Bastard Beer

POTATO SALAD | VG, GF |

Sweet Relish, White Onion, Stone IPA Mustard, Celery, Hard Boiled Egg, Mayonnaise, & Parsley

SWEETS

Brownies with Chocolate Sauce & Caramel

ADDITIONS

Additional Sides \$4 / Person

Additional Entree \$7 / Person



EVENTS

LUNCH + DINNER MENU

BISTRO BUFFET

Available from 11am to 9pm | minimum of 20 people
Chef's Assorted Rolls and Butter Available on Request Only

STARTER - *(select one)*

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Crispy Garlic Crouton, Parmesan Cheese

ARUGULA | VG |

Beets, Goat Cheese, Walnuts & Meyer Lemon Vinaigrette

BABY GREENS SALAD | V, DF |

Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton, Meyer Lemon Dressing

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

GRILLED CHIMICHURRI FLANK STEAK | GF |

TUSCAN SALMON | GF |

HERB & GARLIC ROASTED CHICKEN BREAST | GF, DF |

BEEF BOURGUIGNON STEW | DF, GF | Roasted potatoes, mushrooms, pearl onion, garlic

KUNG PAO CAULIFLOWER | V, VG |

PRIME RIB | +\$10/PERSON |

SERVED WITH - *(select one)*

Chef's Choice Seasonal Vegetables and Your Choice of:

Rice Pilaf | GF |

Roasted Potatoes | GF, DF, V, VG |

Mashed Potatoes | GF |

or Couscous | DF, V, VG |

SWEETS - *(select one)*

S'mores Bars

Chocolate Flourless Cake | GF, V |

Cheesecake Bars

Brownies with Caramel & Chocolate Sauces

Carrot Cake w/ Vanilla Cream Cheese Mousse



EVENTS

LUNCH + DINNER MENU

PLATED MEALS

Available from 11am to 9pm | minimum of 20 people | maximum 100 people
All entrees served with Chef's assorted rolls & butter / All guests to receive same starter and dessert
Client to provide guest list and guest's corresponding entrée selections 10 days in advance

2 COURSE - \$50 | 3 COURSE - \$55

COURSE 1: SALAD - *(select one)*

CLASSIC CAESAR SALAD

Romaine lettuce, Caesar Dressing, Crispy Garlic Crouton, Parmesan Cheese

BABY WEDGE SALAD

Baby Tomatoes, Crispy Onion, Blue Cheese Dressing, Smoked Bacon

BABY GREENS SALAD | DF |

Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton, Meyer Lemon Dressing

COURSE 2: MAINS - *(select two) vegan/vegetarian available as third*

BEEF BOURGUIGNON | GF |

Garlic Mashed Potatoes, Honey Roasted Carrots, and Red Wine Demi-Glace

TUSCAN SALMON |

Creamy Orzo Pasta & Lemon Charred Broccolini

ROASTED HALF CHICKEN | GF |

Saffron Butter Rice & Broccolini

PORK LOIN | GF |

Sweet Potato Puree & Green Beans

CREAMY MUSHROOM & PAPPARDELLE | VG |

Cacio e Pepe, Crispy Parmesan Crumble, Parsley

CRISPY TOFU | GF, V |

Coconut Cream Sauce & Mushrooms

RIB EYE STEAK | +\$10/PERSON | GF |

Caramelized Cipollini Onions, Roasted Potatoes & Garlic Herb Butter

COURSE 3: SWEETS - *(select one)*

RED BERRY OPERA CAKE | GF | Vanilla Cake, Red Berry Compote, Vanilla Buttercream

GLUTEN FREE VEGAN CHOCOLATE CAKE | GF, V | Vegan chocolate mousse

CHEESECAKE BARS



EVENTS

LUNCH + DINNER MENU

KID STATIONS

Minimum 10 children

10 years old and under

Groups with less than 10 kids can order from the Bistro Kids Menu the day of.

MAC & CHEESE BAR | \$25 per person

Cheese Mac (Sharp Cheddar, Gruyere, Parmesan)

Toppings: Toasted Garlic Panko, Bacon, Crispy Fried Onions

CHICKEN TENDER BAR | \$25 per person

Fresh fruit, French fries

Sauces: BBQ, Ranch, and Ketchup

SLIDER BAR | \$25 per person

Fresh fruit, French fries



EVENTS DESSERT MENU

SWEETS

Priced per piece | minimum of 25 pieces per dessert

BROWNIES | \$4

Caramel & Chocolate Sauce

RED BERRY OPERA CAKE | GF | \$5

Vanilla Cake, Red Berry Compote, Vanilla Buttercream

CARROT CAKE | GF | \$5

Carrot Cake, Vanilla Cream Cheese Mousse

S'MORES BARS | \$5

Graham Cracker Crumb Chocolate Cream Toasted Marshmallow

CHEESECAKES BARS | \$5

GLUTEN FREE VEGAN CHOCOLATE FLOURLESS CAKE | GF, V | \$5

ASSORTED DESSERTS | \$10

MINI DONUTS | \$25 *per dozen*

OUTSIDE DESSERT FEE | \$2 *per person*

Applied to any outside dessert brought into the establishment (cake, cookies, cupcakes, etc.)



EVENTS BEVERAGE MENU

COLD BEVERAGE STATIONS

Fresh Brewed Iced Tea | \$30 per gallon
House-Made Lemonade | \$30 per gallon

COFFEE STATION

Ryan Bros. 'Cowboy Coffee' Regular OR Decaf Available | \$30 Per Gallon
Includes Sugar and Cream
**Non-Dairy Creamer Available Upon Request at \$20 Per Milk Alternative*

**(Each Gallon Serves ~20 Guests)*

BAR SERVICES

HOST SPONSORED BAR | Billed per drink

Priced on a per drink basis with the bar tab included with final payment at the conclusion of the event. Bar includes Stone and guest craft beers, house wines, and hard seltzers. Stone does not guarantee specific beers, but we do our best to accommodate requests. Beverage pricing will reflect current pricing offered in main dining room for all draft beers and non-alcoholic beverages. Event wines \$9 per glass. Hard Seltzers are \$6 per glass. Beers range from \$5-\$9 per glass.

HOST SPONSORED BAR TO DOLLAR AMOUNT | Billed per drink

Client may choose to host the bar to a certain dollar amount. Once that amount is reached, the client will be given the option to turn the bar to no host or continue the tab. This option allows the client to cut the bar off at a dollar amount they feel comfortable with. Drink prices range from \$5-\$9 per glass.

DRAFT BEER, HOUSE WINE, HARD SELTZER TOKENS | \$9.00 per token

Redeemable for any draft beer, event wine, seltzer or non-alcoholic beverage. Token pricing subject to change at any time. Tokens must be used during event time frame. Actual charges will be based on tokens redeemed not the amount that's determined at time of estimate. Drinks can only be a max price of \$9 but may be less depending on what the guest redeems their tokens for. Tokens not used during the event will not be charged. Tokens only good during the event time and within the event space.

NO HOST BAR | Cash & Carry

Guests purchase drinks on their own tabs. Bartender fee: \$150 (3 hours) per 50 guests. Bartender fee only applies in Large Banquet Room, Building 12 and Movie Courtyard spaces. Beverage pricing will reflect current pricing offered in main dining room for all draft beers, wines, hard seltzers and non-alcoholic beverages.
No host bars do not apply towards food & beverage minimums.

CHAMPAGNE TOAST | \$40 a bottle (bottles serve 7 half glass pours)



EVENTS BEVERAGE MENU

“ COCKTAILS ”

\$11 / GLASS

*Select ONE specialty cocktail to be offered at your event
Made with Stone's Proprietary High-Octane Brew,
10% alcohol drinks*

SAN DIEGO MULE

Stone's sugar-free high-octane brew
with refreshing ginger beer and lime

SEASONAL MARGARITA

SEASONAL COCKTAIL

FROZEN MARGARITA MACHINE

\$650 / MACHINE

*Serves 55 10oz drinks.
Made with Stone's Proprietary High-Octane Brew,
10% alcohol drinks*

**Available for Satellite Bars in Movie Courtyard, Large Banquet, and Building 12 Spaces*

**Other Spaces Will Have Seasonal Cocktails Offered from the Bistro Menu*



EVENTS

ACTIVITIES + ADDITIONS

ACTIVITIES

BEER EDUCATION

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

**Pricing starting at \$150. Pricing does not include cost of beer.*

**No brewery tours at this location*

STONE LARGE GAMES

Giant Jenga, Connect 4, Corn Hole & Dominos, and others. 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 for up to 100 guests. Projector & audio available, must provide your own movie and laptop. Guests welcome to bring blankets or lawn chairs. Movies must be shown 30 mins after sunset to be visible.

**\$150 rental fee for projector & audio setup*

(Must reach food & beverage minimum for Movie Courtyard)

GIVE AWAYS

CUSTOM CANS

Must be ordered in quantities of 4, minimum order of 20 cans.

\$24/4 pack

All cans filled with the same beer.

CANS ARE NOT PERMITTED TO BE CONSUMED ON SITE

Fill choices:

- ◆ Stone Buenaveza Salt & Lime Lager
- ◆ Stone Dayfall Belgian Wit
- ◆ Stone Hazy IPA
- ◆ Stone IPA
- ◆ Stone Delicious IPA





EVENTS

EVENT POLICIES

BEVERAGE MINIMUMS |

Food and beverage minimums are pre-tax and service charge. One check is required for all banquet functions; cash bars do not apply towards the minimum. Minimums are subject to change until signed contract has been received.

FOOD AND BEVERAGE GUARANTEES |

Client may choose to host the bar to a certain dollar amount. Once that amount is reached, the client will be given the option to turn the bar to no host or continue the tab. This option allows the client to cut the bar off at a dollar amount they feel comfortable with. Drink prices range from \$4-\$9 per glass.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS |

Stone Brewing World Bistro & Gardens - Liberty Station requires a 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, games and audio-visual services. The service charge is mandatory and is *not* a gratuity. The service charge and all prices quoted are also subject to California state sales tax of 7.75%.

STONE'S RESPONSIBLE ALCOHOL SERVING POLICY |

All guests who look under the age of 40 will be required to show proper identification for alcoholic beverage ordering. Proper ID includes driver's license, state issued identification card, passport or military identification. Expired ID's are not acceptable. Guests who arrive over-intoxicated are not allowed on premise. Outside liquor including flasks and bottles are not permitted and guests will be asked to leave, without prior discussion with event contact.

Stone Brewing World Bistro & Gardens – Liberty Station
2816 Historic Decatur Rd, San Diego, CA 92106
619-269-2100