



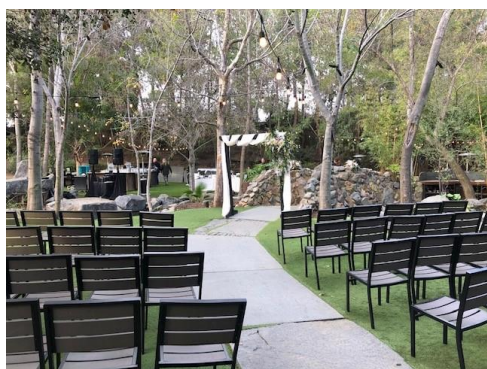
# STONE BREWING WORLD BISTRO & GARDENS ESCONDIDO



## PRIVATE EVENTS INFORMATION



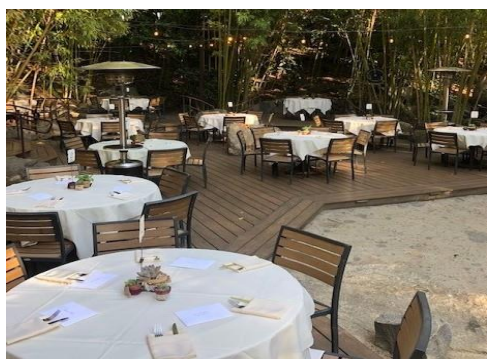
Our expansive world bistro and beautiful one-acre organic beer garden offer the perfect ambiance for your next special event. Whether you are planning a small dinner for 20 of your closest friends or a grand event for 300 guests, Stone Brewing World Bistro & Gardens in Escondido offers five unique event 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

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760.294.7899 x 1742  
esco.events@stonebrewing.com

# EVENT SPACES

## MEZZANINE

**CAPACITY:**  
50 Seated  
75 Reception

Food & Beverage Minimum M.-Th.  
Lunch \$1,800.00++  
Dinner \$2,000.00++

**FEATURES:**  
Built in Private Bar  
A/V Capabilities

Food & Beverage Minimum Fri. – Sun.  
Lunch (until 4pm) \$2,000.00++  
Dinner \$2,500.00++



## BALCONY

**CAPACITY:**  
30 Seated

Food & Beverage Minimum M-Th:  
Lunch & Dinner \$1,500.00++

**FEATURES:**  
Outdoor Space adjacent to the  
Mezzanine  
Overlooking Bistro & Gardens

Food & Beverage Minimum Fri-Sun:  
Lunch & Dinner \$1,800.00++



## UPPER GARDEN & DECK

**CAPACITY:**  
90 Seated  
125 Reception

Food & Beverage Minimum M-Th:  
Lunch (until 4pm) \$3,000.00++  
Dinner \$3,500.00++

**FEATURES:**  
Built in Private Bar  
3 Tier Private Deck

Food & Beverage Minimum Fri-Sun:  
Lunch (until 4pm) \$3,500.00++  
Dinner \$5,000.00++



## MAIN GARDEN LEFT SIDE

**CAPACITY:**  
32 Seated  
40 Reception

Food & Beverage Minimum M-Th.  
Lunch & Dinner \$1,800.00++

**FEATURES:**  
Open air space along koi pond  
Private satellite bar

Food & Beverage Minimum Fri-Sun:  
Lunch (until 4pm) \$1,800.00++  
Dinner \$2,000.00++



## MAIN GARDEN RIGHT SIDE

**CAPACITY:**  
50 Seated  
60 Reception

Food & Beverage Minimum Mon.-Thurs.  
Lunch (until 4pm) \$2,000.00++  
Dinner \$2,500.00++

**FEATURES:**  
Garden setting  
Built in Private Bar

Food & Beverage Minimum Fri. – Sun.  
Lunch (until 4pm) \$2,500.00++  
Dinner \$3,000.00++



**Food & beverage minimum requirements vary by day of week and time of day. Prices are not inclusive of tax, 23% event production fee, or \$150 bar service fee. Pricing subject to change at any time. Full venue buyouts available.**

**Q. What is a food & beverage minimum? Is this the same as a site fee?**

A. A food & beverage minimum is not a site fee. A food & beverage minimum is the minimum amount of money that must be spent on any combination of food & beverages, before current tax (7.75%) and event production fee (23%). Food & beverage minimums are based on three hours of event time.

**Q. What is included with private events?**

A. All events include 3 hours of event time, a dedicated service team, plates, silverware, glassware, existing tables & chairs, heaters & umbrellas (where applicable) and choice of black, white or ivory linen.

**Q. What if I want my event to be longer than 3 hours?**

A. All events are based on three hour time frames. Additional hours may be added on for a fee, not to exceed 5 total event hours. Please inquire with your Event Sales Representative for the cost of the additional hour/s.

**Q. Is the event production fee the same as a gratuity?**

A. No, the event production fee is not a gratuity. The current event production fee of 23% will be added to all prices quoted. The event production fee and all other prices quoted are also subject to applicable sales tax. The event production fee is mandatory and is not a gratuity. The event production fee is currently retained by Stone Brewing World Bistro & Gardens to cover overhead, labor, and other banquet costs. Gratuity is at the client's discretion and is not required. Event Sales Representatives are not able to provide guidance on gratuity.

**Q. What does the bar service fee cover?**

A. The bar service fee is added to all private events, whether the event space has a private bar or not. This fee covers the set up, service from, and clean up of a separate bar from the restaurant's main bar. This is to ensure event guest's drink tickets do not get queued behind all drink tickets for the restaurant.

**Q. I'm ready to book my event. What are the next steps?**

A. In order to move forward with securing a private event, you'll sign an event agreement securing the date, time, space, and minimum. You will also need to pay a non-refundable deposit of 30% of total expected revenue. This is all done online via our secure portal. Please let your Event Sales Representative know if you are ready for a contract.

**Q. When do I have to pick a menu? When is my guest count due?**

A. Final guest count guarantee and menu selection are due 14 days prior to your event. This date will be listed in all contracts at the top of the first page.

**Q. Am I allowed to bring in decorations?**

A. Yes. Stone does not permit glitter, confetti, or open flame. Stone does not allow any items to be pinned, glued, taped, tied to, or otherwise attached to landscaping, furniture, or any other venue property. Any décor must be loaded in and loaded out by the client the same day as the event. Stone is not able to provide unloading and packing services.

**Q. How early can I arrive?**

A. Unless otherwise approved in advance, access to the event space will be provided to the point of contact 30 minutes before an event for set up.

**Q. What if it rains?**

A. Per our contracts, outdoor event spaces are weather permitting only. If inclement weather should occur and the event is canceled by Stone within 24 hours prior to the event date, the event will be refunded in full including deposit, or by choice of client to reschedule to a different day based on availability, space fees and revenue minimums still apply.

## STATIONED SELECTIONS

Each platter serves approximately 25 guests

**ARTISAN CHEESE & CHARCUTERIE | GF - Without Bread | \$200***Chef's Selection of Cured Meats, Craft Cheese, Cornichons, Olives, Preserves,  
Dry Fruit, Baguette***ANTIPASTO | VEG | \$150***House made Hummus, Heirloom Tomato Bruschetta, Fresh Crudites, Marinated Olives,  
Herb Greek Yogurt Dip, Pita***GUACAMOLE & SALSA FRESCA | V | \$100***Chili Dusted Tortilla Chips***KUNG PAO BRUSSELS SPROUTS | V | \$125***Kung Pao Sauce, Fresno Chilies, Scallions***STONE PRETZEL BITES | VEG | \$100***With Stone Beer Cheese & Stone Ground Mustard***PESTO FLATBREAD | VEG | \$100***Pesto, Mozzarella, Heirloom Tomato, Micro Basil***DIAVOLA FLATBREAD | \$100***House Marinara Sauce, Shredded Mozzarella Cheese, Spicy Calabrese Salami, Kalamata  
Olives, Fresh Basil, Calabrian Chili Pesto***STONE MAC & CHEESE | VEG | \$135***Three Cheese Bechamel, Parmesan Breadcrumbs***STONE F.M.L. WINGS | \$150***House Made Stone Fear. Movie. Lions IIPA Wing Sauce, Ranch***TOMATO & BURRATA PLATTER | VEG | \$150***Heirloom Tomato, Burrata, Micro Basil, Olive Oil, Balsamic Glaze, Sea Salt***AHI TUNA POKE | \$150***Sweet Soy Glaze, Marinated Seaweed Salad, Red Onion, Wonton Crisp*GF | Gluten Free  
VEG | Vegetarian  
V | Vegan

## TRAY PASSED SELECTIONS

Minimum order 30 pieces each item

## STONE FAVORITES

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**\$4.25 per piece**

## ARANCINI | VEG |

*Pecorino, San Marzano Tomato*

## CRISPY VEGETABLE SPRING ROLL | V |

*Sweet Chili Sauce*

## TOMATO CAPRESE SKEWER | VEG, GF |

*Basil, Tomato, Fresh Mozzarella, Balsamic Drizzle*

## MAC &amp; CHEESE CROQUETTES

*With Bacon & Cheddar Cheese*

## THAI CHICKEN SKEWERS

*Teriyaki Sauce*

## STREET CORN CUP | GF, VEG |

*Tajin Mayo, Chamoy, Cilantro, Cotija, Chili & Lime*

## IMPOSSIBLE ITALIAN MEATBALL | V |

*Marinara, Micro Basil*

## SIGNATURE STONE

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**\$5.25 per piece**

## FRIED PORK POTSTICKER

*Soy Ginger Dumpling Sauce*

## SIRLOIN BEEF SKEWER

*Chimichurri Sauce*

## STONE SLIDERS

*Cheddar Cheese, Stone Secret Sauce, Caramelized**Onion, Tomato, Pretzel Bun*

## SUB IMPOSSIBLE PATTY | V |

## MINI MARGHERITA PIZZAS | VEG |

*Tomato, Basil, Mozzarella*

## CRISPY COCONUT SHRIMP

*Citrus Glaze*MARYLAND CRAB CAKE | **\$6.25***Caper Aioli*GF | Gluten Free  
VEG | Vegetarian  
V | Vegan

**\$45.00++ PER PERSON**

Minimum 20 guests

## TACO BUFFET

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**SOUTHWEST SALAD | VEG |***Spring Mix, Roasted Corn, Tortilla Strips, Cotija, Tomato, Avocado Ranch*

### **PICK TWO PROTEIN OPTIONS**

**CHICKEN TINGA | GF |****MARINATED CARNE ASADA | GF |****STONE BUENAVEZA MARINATED PORK CARNITAS****ENSENADA STYLE BEER BATTERED MAHI****SOYRIZO & POTATO | GF, V |**

### **SERVED WITH**

*Corn Tortillas, Borracho Beans, Spanish Rice, Pico de Gallo, Cilantro, Onions, Cotija Cheese, Limes,**Fresh Tortilla Chips & Salsa Roja*

### **SWEETS**

*Churro Donuts**Stone Brownies*

### **OPTIONAL ADDITIONS**

Priced Per Person

**STREET CORN | GF, VEG | \$4***Organic Corn Tossed with Tajin Lime Butter, Japanese Mayo, Cotija Cheese***ADDITIONAL PROTEIN OPTION | \$7****GUACAMOLE | V | \$4**GF | Gluten Free  
VEG | Vegetarian  
V | Vegan

## BREWMASTER'S BBQ BUFFET

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### CLASSIC CARDINI SALAD

*Romaine Lettuce, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese*

### SIGNATURE STONE MAC & CHEESE |VEG|

*Three Cheese Bechamel, Parmesan Bread Crumbs*

### ROASTED CORN SLAW |V, GF|

*Quinoa, Bell Pepper, Cucumber, Mint, Cilantro, Scallion, Red Wine Vinaigrette*

### STONE IPA MUSTARD POTATO SALAD |V|

*Stone IPA Mustard, Potatoes, Celery, Onion, Herbs*

### **PICK TWO PROTEIN OPTIONS**

BBQ GRILLED CHICKEN WITH STONE ARROGANT BASTARD BBQ SAUCE

SMOKY PULLED PORK WITH STONE ARROGANT BASTARD BBQ SAUCE

GRILLED DRY RUBBED TRI TIP WITH STONE ARROGANT BASTARD BBQ SAUCE

GRILLED MAHI MAHI WITH PICKLED PINEAPPLE RELISH |GF|

ADDITIONAL PROTEIN OPTION | \$8

\*Request BBQ sauce on the side to make proteins gluten free

### SWEETS

*Stone Brownies*

Served with Chef's Assorted Rolls & Butter

## BISTRO BUFFET

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### STARTER – SELECT ONE

#### BABY GREENS BISTRO SALAD

*Baby Greens, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber*

#### CLASSIC CARDINI SALAD

*Romaine Lettuce, Stone IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan*

#### ARUGULA SALAD

*Arugula, Beets, Goat Cheese, Walnuts, Meyer Lemon Vinaigrette*

### MAIN ENTREES

WILD MUSHROOM PASTA | VEG | *Mushroom Cream Sauce, Lemon, Assorted Mushrooms*

MEDITERRANEAN CHICKEN | GF | *Lemony Arugula Salad, Artichoke Cream, Parmesan*

SLOW COOKED NEW YORK STRIP LOIN | GF | *Truffle Jus, Horseradish Cream*

BEEF SHORT RIB | GF | *Red Wine Demi, Fresh Herbs*

ATLANTIC SALMON | GF | *White Miso Glaze, Sesame Seeds*

MARKET VEGETABLE CURRY | V | *Seasonal Vegetables, Legumes, Basmati Rice*

### SERVED WITH

*Chef's Choice Seasonal Vegetables AND **Choice of** Robuchon Potatoes, Roasted Creamer Potatoes, or Scalloped Potatoes*

### SWEETS

*Stone Brownies*

*Carrot Cake*

Served with Chef's Assorted Rolls & Butter

GF | Gluten Free  
VEG | Vegetarian  
V | Vegan



\$55.00++ Per Person

Minimum 20 guests

Maximum 60 guests

# MEZZANINE PLATED MENU

Mezzanine & Balcony Event Spaces Only  
Pre-Order Required

## STARTER – SELECT ONE

BABY GREENS BISTRO SALAD

*Baby Greens, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber*

CLASSIC CARDINI SALAD

*Romaine Lettuce, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan*

ARUGULA SALAD

*Arugula, Beets, Goat Cheese, Walnuts, Meyer Lemon Vinaigrette*

## MAIN ENTREES – SELECT THREE OPTIONS FOR GUESTS TO CHOOSE FROM

EGGPLANT PARMESAN |V| *San Marzano Tomato Marinara, Fresh Basil, Parmesan Risotto*

VEGAN PASTA |VG| *Impossible Bolognese*

MEDITERRANEAN AIRLINE CHICKEN |GF| *Creamy Artichoke Orzo Pasta, Seasonal Vegetables*

ATLANTIC SALMON |GF| *White Miso Glaze, Nishiki Rice, Seasonal Vegetables*

NEW YORK STRIP STEAK |GF| *Seasonal Vegetables, Bordelaise, Garlic Butter, Robuchon Potatoes*

PRIME 8oz FILET MIGNON |GF| **+\$15** | *Duck Fat Potato, Pickled Shallot, Bearnaise, Seasonal Vegetable*

ADD JUMBO SHRIMP |GF| **\$6** |

\*STEAKS WILL BE PREPARED MEDIUM UNLESS OTHERWISE REQUESTED. ALL STEAKS MUST BE THE SAME TEMPERATURE.

## SWEETS – SELECT ONE

*Classic Cheesecake*

*Flourless Chocolate Cake |GF|*

*Pineapple Upside Down Cake*

GF | Gluten Free  
 VEG | Vegetarian  
 V | Vegan

Served with Chef's Assorted Rolls & Butter

*All guests receive same starter & dessert  
 Each guest's name & entrée selection due 14 days before event date*

## SWEETS

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LEMON BARS | \$4

*Citrus Filling*

FRUIT TART | \$6

*Sugar Cookie Crust, Seasonal Fruit and Light Cream Filling*

CARROT CAKE | \$5

*Topped with Vanilla Cream Cheese Frosting*

STONE BROWNIES | \$5

*Fudge Brownie*

FLOURLESS CHOCOLATE CAKE | GF | \$6

*Flourless Cake, Chocolate Ganache*

RASPBERRY CHEESECAKE | \$5

*Graham Crust*

RED VELVET MARQUIS CAKE | \$6

DESSERT BAR | \$10

*Chef's Choice Mini Dessert Selections*

## BAR SERVICES

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

### 3 HOUR BAR PACKAGE | \$30.00++/PER PERSON

*Open bar for three hours, inclusive of Stone core beers, house wines, seltzers and non-alcoholic beverages.*

### 3 HOUR PREMIUM BAR PACKAGE | \$42.00++/PER PERSON

*Open bar for three hours, inclusive of Stone core beers, one seasonal Stone craft seltzer based cocktail, premium wines, seltzers and non-alcoholic beverages.*

### BEVERAGE TOKENS

*Pricing for tokens is subject to change at any time. Tokens must be used during event time frame. Unused tokens are not refundable.*

\$8 per token: Includes Stone Core beers, Stone seltzers, house red & white wines

### SPARKLING WINE TOAST | \$5 per person

*5oz pour sparkling wine*

### NO HOST BAR | CASH & CARRY

*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*

## NON ALCOHOLIC SELF SERVE STATIONS

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FRESH BREWED ICED TEA & RYAN BROS. COFFEE | \$3 per person

HOUSE MADE ORGANIC LEMONADE | \$4 per person

## BEER & SWAG

1L STONE GROWLER **\$15/person with fill**  
**\$10 growler only**

2L STONE GROWLER **\$20/person with fill**  
**\$15 growler only**

STONE BREWING TEE &  
PINT GLASS COMBO **\$20/Person**  
*Sizes Will be Required for Shirt Orders*

## ACTIVITIES

BEER EDUCATION | *Pricing starts at \$150 and does not include cost of beer. Hosted tasting with Escondido's expert beer specialist. Includes Q&A and history of Stone Brewing.*

STONE LARGE GAMES | **\$150 rental fee**  
**Gardens:** Giant Jenga, Connect 4, & Corn Hole.

**Mezzanine:** Connect 4, Air Hockey, Foosball.  
*Only offered for private event bookings. Games subject to change and based on availability*

## BREWERY TOURS

Maximum of 20 guests per tour

PRIVATE TOUR - **\$20/person**

*Your expert guide will lead you through the heart of our brewing facility 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 last approximately 30 minutes. Tours include beer tasters and a souvenir taster glass.*

CUSTOM CANS **\$24/4-pack**

**Must be ordered in quantities of 4**  
**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



**FOOD & BEVERAGE GUARANTEES**

*Confirmation of menu selection and attendance, or “guaranteed headcount,” is due fourteen (14) 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. All items subject to change without notice to client based on availability.*

**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 functions must be paid in full by the conclusion of the event, by credit card or cash only. If paying with a card, must have physical card present during the event.*

**TAX AND EVENT PRODUCTION FEE**

*23% (or event production fee) will be added to ALL prices quoted for food, beverage and room rental services. The event production fee is mandatory and is not a gratuity for the event servers. The event production fee 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 (or current 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. (Outside dessert can be brought in at an additional fee of \$2 Per Person).*

**MUSIC AND ENTERTAINMENT**

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

- *All bands and musicians must be approved by event management at least 30 days prior to event date.*
- *We have a portable sound system available for rent to play music from your portable media player. Dancing is allowed however, rented dance floors are not permitted.*

*The bistro can accommodate dining reservations for groups with 20 or less people, please contact host desk:  
**760-294-7866***