



ESCONDIDO

2026 EVENT GUIDE



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. The gardens are 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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STONE® BREWING

EVENT SPACES

GARDEN LEFT

CAPACITY:
32 Seated OR 40 Reception

FOOD AND BEVERAGE MINIMUM:
\$1800 Lunch (to 4PM) (Mon-Thurs)
\$1800 Dinner (Mon-Thurs)
\$1800 Lunch (to 4PM) (Fri-Sun)
\$2000 Dinner (Fri – Sun)



UPPER GARDEN DECK

CAPACITY:
90 Seated OR 125 Reception

FOOD AND BEVERAGE MINIMUM:
\$3000 Lunch (to 4PM) (Mon-Thurs)
\$3500 Dinner (Mon-Thurs)
\$3500 Lunch (to 4PM) (Fri-Sun)
\$5000 Dinner (Fri – Sun)



MEZZANINE

CAPACITY:
50 Seated

FOOD AND BEVERAGE MINIMUM:
\$1800 Lunch (to 4PM) (Mon-Thurs)
\$2000 Dinner (Mon-Thurs)
\$2000 Lunch (to 4PM) (Fri-Sun)
\$2500 Dinner (Fri – Sun)



FULL GARDENS

CAPACITY:
180 Seated OR 300 Reception

FOOD AND BEVERAGE MINIMUM:
\$8,000-\$10,000
*Depending on day and month



GARDEN RIGHT

CAPACITY:
50 Seated OR 60 Reception

FOOD AND BEVERAGE MINIMUM:
\$2000 Lunch (to 4PM) (Mon-Thur)
\$2500 Dinner (Mon-Thur)
\$2500 Lunch (Fri-Sun)
\$3000 Dinner (Fri-Sun)

PEA GRAVEL

CAPACITY:
20 Seated OR 25 Reception

FOOD AND BEVERAGE MINIMUM:
\$1000 Lunch (to 4PM) (Mon-Thur)
\$1200 Dinner (Mon-Thur)
\$1200 Lunch (Fri-Sun)
\$1500 Dinner (Fri-Sun)

BALCONY

CAPACITY:
30 Seated

FOOD AND BEVERAGE MINIMUM:
\$1500 Lunch (to 4PM) (Mon-Thur)
\$1500 Dinner (Mon-Thur)
\$1800 Lunch (Fri-Sun)
\$1800 Dinner (Fri-Sun)

GARDEN & PATIO BUYOUT

CAPACITY:
300 Seated; 500 Reception

***Cost varies depending on day of week and time of year.**

Food & beverage minimums apply to 3-hour time blocks;
Additional hour \$500; All events must end by 11PM.

Each space is subject to a 23% production fee and 8.75% sales tax.

Full Restaurant Buyouts available for 400 - 1300 guests. Reach out for pricing.



SPACE INCLUDES:

Complimentary Linen/Linen Napkins

- Black, White, or Ivory

Heaters and Umbrellas with all Outside Spaces

Water Station

6ft and 8ft tables

- When requested and available

ADDITIONS THAT MAY APPLY

Ceremony Fee \$2000

- Includes: Space, Additional One Hour, Chairs, Welcome Table, Arch, Water Station, Practice Rehearsal (does not include dinner), Setup and Breakdown

Large Game Package - \$150

- Garden Games: Cornhole, Connect 4 and Jenga
- Mezzanine Games: Connect 4, Jenga, Air Hockey

A/V Rental - \$150

- TV, Speakers and Microphone
- Reserved on a first come first serve basis for Gardens
- Laptop not included

Additional Hour - \$500/hr

- \$500/half hour the day of

Outside Dessert Fee - \$2/person

- Includes: plates, forks, napkins; if cake, we will cut and serve

Corkage Fee - \$15/bottle

- Wine & Champagne ONLY
- 750 ML bottles

Labor Fee to Serve Buffet - \$150 (*not required*)

Excessive Cleaning Fee - \$500

- Will apply for excessive mess / trash / decorations left behind

NOT PERMITTED IN SPACES

- Hard Liquor
- Tape on walls
- Glitter
- Confetti
- Sparklers
- Non-helium filled balloons with glitter or confetti
- Candelabras/Taper Candles
- No bounce houses
- No flames
- No fog machines or lasers

\$500 Cleaning fee will apply if these items are brought in.



TRAY PASSED APPETIZERS

Minimum Order 25 pieces,

GF-Gluten Free, DF-Dairy Free

VG-Vegetarian, V-Vegan

STONE FAVORITES | \$4.75 per piece

FRIED PORK POTSTICKERS

Soy Ginger Dumpling Sauce

CRISPY VEGETABLE SPRING

ROLLS | V, VG, DF |

Sweet Chili Sauce

LEMON OREGANO CHICKEN

SKEWERS | DF, GF |

ASPARAGUS & SWISS MINI QUICHE | VG |

Fresh Asparagus, Melted Swiss Cheese

VEGAN PORTOBELLOS | V, DF, GF |

Tofu mousse, Chives on Polenta

MUSHROOM & GOAT CHEESE BITES | VG |

Mushroom, Herbed Goat Cheese, Chives on a Potato Cake

CHEF SPECIALTIES | \$5.75 per piece

STONE BEEF SLIDER

Grilled Onions, American Cheese, Secret Sauce

STUFFED FIGS

Prosciutto Wrapped Blue Cheese Stuffed Figs with Balsamic Glaze

BIRRIA EMPANADA

Salsa Roja

STONE CRISPY SHRIMP | DF, GF |

Sweet Chili Sauce

\$7.25 per piece

MARYLAND CRAB CAKE

Jumbo Lump Crab, Scallions, and Fresh Breadcrumbs; Served with Cajun Remoulade

ROAST BEEF CROSTINI

Horseradish Crème, Chives

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

Food will only be left out for 2 hours.



STATION APPETIZERS

Each platter serves 25 guests

(Serving size is 3-4 bites a person)

ARTISAN CHEESE & MEAT | \$200

Chefs Selection of Cured Meats, Crostini, Artisan Cheese, Cornichon, Olives, Preserves, Spiced Nuts & Dry Fruit

Gluten free or Vegan cracker available upon request at additional cost

MEDITERRANEAN PLATTER | VG | \$150

House-Made Hummus, Fresh Crudité, Marinated Olives, Tzatziki, Pita Chips

GUACAMOLE & SALSA FRESCA | V, DF, GF |

\$135

Tortilla Chips

STONE PRETZELS BITES | VG | \$125

Stone Beer Cheese Fondue and Delicious IPA Mustard Sauces

BBQ BURNT ENDS | \$200

Beef Brisket, Sweet Rolls and Butter Pickles, Pickled Onions, Dill Coleslaw

TOMATO & BURRATA PLATTER | VG, GF | \$150

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

LEMON PEPPER WINGS | \$150

Dry Rubbed w/ Lemon Pepper, Ranch

F.M.L WINGS | \$150

House Made Stone Fear. Movie Lions IPA Wing Sauce, Ranch

AHI POKE NACHO | \$200

Citrus Soy-Sauce, Spicy Mayo, Wakame, Furikake, Scallions, Crispy Wonton

STREET CORN | VEG, GF | \$100

Chipotle Crema, Cilantro, Cotija, Chile, Lime

STONE MAC & CHEESE | VG | \$135

Three Cheese Bechamel, Parmesan Bread Crumb

KUNG PAO BRUSSELS SPROUTS | V, DF | \$125

Kung Pao Sauce, Chilies, Scallions

TOMATO BASIL BRUSCHETTA | V, DF | \$120

Micro Basil, Crostini, Balsamic Glaze

POTATO POBLANO EMPANADAS | VEG |

\$130

Chipotle Crème, Salsa Roja

FOCACCIA PIZZA | \$125

(choice of)

- ◆ **ARTISAN PEPPERONI** - Hot honey, Fried Garlic, Calabrian Chili Peppers, Pepperoni
- ◆ **MARGHERITA | VG** | Pesto, Mozzarella, Blistered Baby Tomato, Micro Basil

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

Food will only be left out for 2 hours max.



B R E A K F A S T

Available from 9am 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
Food will only be left out for 2 hours max.*

CONTINENTAL | \$24

Assorted Mini Pastries, Fresh Seasonal Fruit

STONE ALL-AMERICAN | \$28

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

BREAKFAST BURRITOS | \$24

*Both Options Served with Fresh Seasonal Fruit and Salsa Roja

- ◆ **VEGETARIAN** | Eggs, Roasted Potatoes, Soy-rizo, Onions, Tomato, Cheddar, Flour Tortilla
- ◆ **MEAT** | Eggs, Bacon, Roasted Potato, Cheddar, Flour Tortilla

BRIOCHE BREAKFAST SANDWICH | \$24

Scrambled Eggs, Cheddar Cheese, Bacon, Seasonal Fruit

ADDITIONS

BRISKET HASH (Add On) | \$6

Scrambled Eggs, Cheddar Cheese, Brisket, Roasted Potatoes, Onions, Bell Pepper

Can only be added to one of the above breakfast orders, cannot be added a la carte.



STREET TACO BUFFET

\$47/PERSON

Minimum of 20 people

Food will only be left out for 2 hours max.

STARTER

SOUTHWEST SALAD | VG |

Spring Mix, Roasted Corn, Fried Tortilla Crisp, Cotija Cheese, Tomato, Southwest Ranch Dressing (*dairy free upon request*)

TACO OPTIONS - (select two)

PORK CARNITAS | DF |

BIRRIA | DF | +\$3.00/PERSON |

CHICKEN TINGA | DF, GF |

CARNE ASADA | DF, GF |

BEER BATTERED FISH

CILANTRO LIME SHRIMP | DF, GF | + \$2.50/PERSON |

MUSHROOM ASADA | V, VG, DF, GF |

SIDES

Tacos Served with Corn Tortillas, Pinto Beans (V, GF), Spanish Rice (VG), Pico de Gallo, Cotija Cheese, Limes, Cilantro & Onions, Tortilla Chips, and Salsa Roja

SWEETS - Served with Carmel and Chocolate Sauce

Mini Churros | VG |

Brownies | VG |

ADDITIONS

Street Corn | VG, GF | \$4.25

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

Guacamole | V, VG, DF, GF | \$4

Additional Protein | \$8

Live Action | \$500

Chef attended Al Pastor Pork (included as second protein for buffet), Black top for Tortillas



BREWMASTER'S BBQ

\$55/PERSON

Minimum of 20 people
Served with Sweet Hawaiian Rolls

Food will only be left out for 2 hours max.

MAINS - (select two)

BBQ BONELESS CHICKEN BREAST | DF, GF |
SLOW COOKED PULLED PORK | DF |
STONE SMOKED BRISKET | DF, GF |
GRILLED SALMON WITH PINEAPPLE RELISH | DF, GF |

SIDES - (select three)

CLASSIC CAESAR SALAD

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

SMOKEHOUSE WEDGE SALAD

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

SIGNATURE STONE MAC & CHEESE | VG |

Three Cheese Bechamel, Parmesan Bread Crumb

ARROGANT BASTARD BBQ BAKED BEANS | DF |

Slow Cooked Beans, Bacon, Molasses, Arrogant Bastard Beer

COLESLAW | VG |

Shredded Cabbage, Shaved Carrots, IPA Aioli

SWEETS

Brownies with Chocolate Sauce & Caramel | VG |

Chocolate Chip Cookies | VG |

ADDITIONS

Additional Sides \$4 / Person

Additional Protein \$8 / Person



MEXICAN BUFFET

\$50/PERSON

Minimum of 20 people

Food will only be left out for 2 hours max.

SALAD -

MEXICAN CHOPPED SALAD | VG, GF|

Romaine Lettuce, Cucumber, Bell Pepper, Cherry Tomatoes, Red Onion, Corn, Pepitas Seeds, Queso Fresco, Cilantro Lime Dressing

MAINS - (select two)

COCHINITA PIBIL (Slow Roasted Marinated Pork) | DF, GF|

CHICKEN AL PASTOR | DF, GF|

BEEF, CHICKEN OR VEGETABLE FAJITAS | DF, GF|

CAMARONES ALA DIABLA (Shrimp) | DF, GF|

FILLETE DE PESCADO ZARANDIADO (White Fish) | GF|

SIDES- (select two)

Spanish Rice | DF, GF|

Poblano Cilantro Mexican Rice | DF, GF|

Refried Black Beans | V, GF|

Mexican Squash w/Corn | V, GF|

Guacamole, Salsa Fresca and Chips | V, GF|

TORTILLAS -

Blue Corn Tortillas | V, GF|

DESSERTS - (select one)

Mini Churros | VG | *Served with Carmel and Chocolate Sauce*

Brownies | VG | *Served with Carmel and Chocolate Sauce*



BISTRO BUFFET

Minimum of 20 people
Food will only be left out for 2 hours max.

STARTER - (select one)

CLASSIC CAESAR SALAD

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

SMOKEHOUSE WEDGE SALAD

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

BABY GREENS SALAD | VG, DF |

Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton, Balsamic Dressing

MAINS 2 ENTREE - \$59 | 3 ENTREE -\$69

ROASTED MUSHROOM PASTA | VG |

SALMON WITH SESAME GINGER DRESSING | GF |

LEMON OREGANO ROASTED CHICKEN BREAST | DF, GF |

SLOW COOKED NEW YORK STRIP LOIN *Served With Bordelaise Sauce*

BRAISED SHORT RIBS | DF | +\$5/PERSON | *Served With Bordelaise Sauce*

PRIME RIB | DF, GF | +\$10/PERSON | *Served With a Jus and Horseradish Cream*

SIDE - (select one) extra side + \$4/person

Rice Pilaf | VG | *- Contains Gluten*

Roasted Potatoes | V, DF, GF |

Mashed Potatoes | VG, GF |

SERVED WITH -

Vegetable Medley, Assorted Rolls and Butter

SWEETS - (select two)

Chocolate Flourless Cake | VG, GF |

Brownies with Caramel & Chocolate Sauces | VG |

Carrot Cake w/ Vanilla Cream Cheese Mousse | VG |



PLATED MEALS

Minimum of 20 people | Mezzanine and Balcony ONLY

All entrees served with Chef's assorted rolls & butter / All guests to receive same starter and dessert

STEAKS WILL BE PREPARED MEDIUM UNLESS OTHERWISE REQUESTED

ALL STEAKS MUST BE PREPARED AT THE SAME TEMPERATURE

Client to provide guest list and guest's corresponding entrée selections 14 days in advance

2 COURSE - \$57 | 3 COURSE - \$67

COURSE 1: SALAD - (select one)

CLASSIC CAESAR SALAD

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

SMOKEHOSUE WEDGE SALAD

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

BABY GREENS SALAD | V, VG, DF |

Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton, Balsamic Dressing

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

ROASTED LEMON OREGANO CHICKEN | GF |

Creamy Orzo & Seasonal Vegetables

SESAME GINGER SALMON | GF |

Nishiki Rice & Seasonal Vegetables

VEGAN RAVIOLI | V |

Creamy Rosa Sauce, Potato Crumbles and Calabrian Chili Pesto, Basil

GRILLED NY STRIP | GF |

Seasonal Vegetables, Garlic Butter, Mashed Potatoes, Bordelaise

BRAISED SHORT RIBS +\$5/PERSON |

Mashed Potatoes, Seasonal Vegetables, Bordelaise

FILET MIGNON +\$10/PERSON |

Seasonal Vegetables, Confit Roasted Potatoes & Garlic Herb Butter, Sauce Bearnaise

ADD JUMBO SHRIMP +\$6 /PERSON |

COURSE 3: SWEETS - (select one)

GLUTEN FREE CHOCOLATE CAKE | GF |

CLASSIC CHEESECAKE | VG |

FRUIT TART | VG |

STRAWBERRY SHORTCAKE | VG |



KID STATIONS

*Minimum 10 children
10 years old and under
Groups with less than 10 kids, see kids plates below
Food will only be left out for 2 hours max.*

MINI CORN DOGS | \$25 per person

Fresh fruit, French fries

CHICKEN TENDER BAR | \$25 per person

Fresh fruit, French fries

Sauces: BBQ, Ranch, and Ketchup

SLIDER BAR | \$25 per person

Fresh fruit, French fries

FOCACCIAS PIZZAS | \$25 per person

Fresh fruit, Pepperoni or Cheese available

KID PLATES

For groups with 1-10 kids, Kids can also order onsite from the menu below

CHICKEN TENDERS & FRENCH FRIES | \$12 per person

Served with a brownie

CHEESE BURGER & FRENCH FRIES | \$12 per person

Served with a brownie

BUTTERED NOODLES & PARMESAN | \$12 per person

Served with a brownie

MARINARA NOODLES & PARMESAN | \$12 per person

Served with a brownie



SWEETS

Priced per piece | minimum order of 25 pieces per dessert

BROWNIES | VG | \$4

With Caramel & Chocolate Sauce

CHURROS | VG | \$4

With Chocolate Sauce & Carmel

CARROT CAKE | \$5

Topped with Vanilla Cream Cheese mousse

CHOCOLATE CHIP COOKIES | VG | \$4

APPLE EMPANADAS | VG | \$5

With Carmel Sauce

CLASSIC CHEESECAKES | VG | \$5

FRUIT TART | VG | \$6

STRAWBERRY SHORTCAKE | VG | \$6

CHOCOLATE FLOURLESS CAKE | GF | \$6

ASSORTED DESSERTS | VG | \$10

Chef's choice of petite assortment, three pieces per person

OUTSIDE DESSERT FEE | \$2 *per person*

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



NON-ALCOHOLIC BEVERAGES

BEVERAGE STATIONS

Fresh Brewed Iced Tea and Coffee | \$3 per person

Includes Sugar and Cream

Non-Dairy Creamer Available Upon Request at \$2 per person

House-Made Lemonade | \$4 per person

BAR SERVICES

STANDARD BAR PACKAGE | \$34/Person (3 Hours), \$44/Person (4 Hours)

Includes Draft Beer, House Wines, Seltzers, and Non-Alcoholic Drinks

PREMIUM BAR PACKAGE | \$46/Person (3 Hours), \$56/Person (4 Hours)

Includes Draft Beer, Two Brewed Cocktails, Premium Wines, Seltzers, Non-Alcoholic Drinks

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 and non-alcoholic beverages.

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 hosting the tab. This option allows the client to cut the bar off at a dollar amount they feel comfortable with.

DRAFT BEER, HOUSE WINE, HARD SELTZER TOKENS | \$9-10 per token

\$9 tokens are redeemable for core draft beer, event wine, seltzer or non-alcoholic beverage during the time of the event at the bar in the event space. **\$10 tokens are redeemable for Pineapple Habanero Margarita, Stone Pink Drink , beer, wine, seltzer and non-alcoholic drinks.** Unused tokens are not refundable. Tokens only good during the event time and within the event space.

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, hard seltzers and non-alcoholic beverages.

No host bars do not apply towards food & beverage minimums.

CHAMPAGNE TOAST | \$5 per person

5 oz pour sparkling wine or sparkling apple cider



“BREWED COCKTAILS”

\$12 / GLASS

Select TWO specialty cocktail to be offered at your event
Made with Stone's Proprietary High-Octane Brew,

10%+ alcohol drinks

SAN DIEGO MULE

Stone Brewing High Octane Sugar Brew &
with Refreshing Ginger Beer and Lime

WATERMELON MOJITO

Stone Brewing High Octane Sugar Brew &
Stone's Proprietary Watermelon Mojito Mix

STONE'S PINEAPPLE & HABANERO MARGARITA (ON THE ROCKS)

Stone Brewing High Octane Sugar Brew &
Stone's Pineapple & Habanero Margarita Mix

BLUEBERRY LEMON SPRITZ

Stone Brewing High Octane Sugar Brew,
Blueberry Puree, Wild Blueberry White Tea &
Lemonade

STONE PAINKILLER

Stone Brewing High Octane Sugar Brew aged in
Rum Barrels, Orange Juice, Pineapple Juice &
Crème de coconut

STONE'S PINK DRINK

Stone Brewing High Octane Sugar Brew,
Lemonade & Strawberry Puree

FROZEN COCKTAIL MACHINE

\$650 / MARGARITA MACHINE

Serves 55 10oz drinks.

Made with Stone's Proprietary High-Octane Brew,

10% alcohol drinks

\$650 / PINA COLADA MACHINE

Serves 55 10oz drinks.

Made with Stone's Proprietary High-Octane Brew,

10% alcohol drinks

\$650 / FROSE MACHINE

Serves 55 10oz drinks.

Made with Stone's Proprietary High-Octane Brew,

10% alcohol drinks



ACTIVITIES

BEER + SWAG

1L STONE GROWLER | \$15/person with a core beer fill, \$10/growler only

2L STONE GROWLER | \$20/person with a core beer fill, \$15/growler only

STONE BREWING TEE + PINT GLASS COMBO | \$20/person

Sizes will be required for shirt orders

STONE LARGE GAMES

Garden Games—Giant Jenga, Connect 4, Corn Hole

Mezzanine Games—Connect 4, Air Hockey, Foosball

**\$150 rental fee for games*

BEER EDUCATION

Pricing starts at \$150 for the Stone Educator and does not include the beer tasting. The beer expert will talk about the history of Stone, specific beers and any Q&A.

BREWERY TOURS

Private tour—\$20 per person

Your guide will lead you through the brewery and give you an insider's look at the brewing process with a tasting at the end! Includes beer tastings and souvenir glass. Tours are approximately 30 minutes. 20 guests per tour

GIVE AWAYS

STONE CIGARS | \$16

**limited availability*

CUSTOM CANS | \$26 / 4 pack

Must be ordered in quantities of 4. Order must be in two weeks prior to the event.

All cans filled with the same beer.

Core Beer Fill Options:

- ◆ Stone Buenaveza Salt & Lime Lager
- ◆ Stone Dayfest IPA
- ◆ Stone Hazy IPA
- ◆ Stone IPA
- ◆ Stone Delicious IPA. Hazy, Tropical or Double
- ◆ Arrogant Bastard
- ◆ Stone Pilsner





EVENT POLICIES

BEVERAGE MINIMUMS |

Food and beverage minimums are pre-tax and production fee. 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 \$8-\$12 per glass.

EVENT SPACE CAPACITY |

To ensure a safe and comfortable experience for everyone, spaces are designed for a maximum number of guests. If attendance grows beyond the listed space capacity, a **\$125 per person** fee will apply for each additional guest.

Example: If 50 guests attend an event for 40, the additional charge will be \$625.

This helps us maintain fire marshal safety standards and provide the exceptional service your guests expect.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS |

Stone Brewing World Bistro & Gardens - Escondido requires a 30% 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 PRODUCTION FEE |

The current production fee of 23% will be added to ALL prices quoted for food, beverage, games and audio-visual services. The production fee is mandatory and is not a gratuity. The production fee and all prices quoted are also subject to California state sales tax of 8.75%.

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 – Escondido
1999 Citracado Parkway, Escondido, CA 92029
760-294-7899 x 1742



FAQ'S

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 items and beverage items that are consumable on site during your event apply toward the minimum. To-go items, merchandise, game rental, and other non-food or beverage items do not. 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.



FAQ'S

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.

Q. How does tray passing work?

A. These selections are passed on trays to guests by event staff. Tray passed items are priced per piece. There is a minimum order of 30 pieces per item. Tray passed items are not ordered in multiples of 30, that is just the minimum order. Tray passed items can be ordered for any quantity that is higher than 30.

Q. How do stationed appetizers work?

A. Stationed appetizers are set out on an appetizer table (station). Each appetizer platter serves approximately 25 guests. This means that each platter will provide one serving to approximately 25 people. A wider variety of selections does not increase the quantity of what has been selected, it increases the variety of what is offered.

Q. Do kids count?

A. Kids count toward the space capacity. If you do not anticipate the child will eat the food you are offering the adults, you do not need to include them in your buffet count. We do have kid's meals available.