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# LIBERTY STATION

## 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, 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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## TABLE OF CONTENTS

|                                    |       |
|------------------------------------|-------|
| Event Spaces .....                 | 3     |
| Details .....                      | 4     |
| Appetizers .....                   | 5-6   |
| Breakfast .....                    | 7     |
| Lunch .....                        | 8     |
| Buffets .....                      | 9-12  |
| Plated Meals .....                 | 13    |
| Kid Stations .....                 | 14    |
| Sweets .....                       | 15    |
| Beverages .....                    | 16-17 |
| Stone Activities & Additions ..... | 18    |
| Event Policies .....               | 19    |

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## CONTACT

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## EVENT SPACES

### LARGE BANQUET

**CAPACITY:**  
128 Seated; 140 Reception

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



### MOVIE COURTYARD

**CAPACITY:**  
84 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:**  
\$1400 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:**  
\$4000 Lunch & Dinner

### GARDEN FIREPIT

**CAPACITY:**  
40 Seated; 40 Reception

**FOOD AND BEVERAGE MINIMUM:**  
\$1400 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.**

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% production fee and 7.75% sales tax.

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



## SPACE INCLUDES:

### Complimentary Linen/Linen Napkins

- Black, White, or Ivory
- Upgraded linens available upon request at additional cost

### Complimentary One Candle Per Table

### AV: One Handheld Wireless Microphone + Speakers

- Complimentary Projector/Screen in Small & Large Banquet ONLY
- 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 + Outdoor Building 12

## ADDITIONS THAT MAY APPLY

### Ceremony Fee \$1500

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

### Wooden Wedding Arch - \$150

### Removal of Bocce Lanes

- \$300 / per lane
- \$600 / both lanes

### Large Game Package - \$150

- 4 games (games vary depending on availability)

### Projector for Movie Courtyard - \$150

- Laptop/Movies not included

### 70" Hedge Wall - \$150/per wall

- \$750 to line Movie Wall with Hedges

### Bartender Fee - \$150

- Non-Hosted Bars ONLY
- Does NOT pertain to Firepit

### Additional Hour - \$350/hr

- \$700/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
- Limit 3 bottles MAX

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

### Labor Fee to Tray Pass - \$150 (*not required*)

### Excessive Cleaning Fee - \$300

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

## NOT PERMITTED IN SPACES

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

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



## PER PIECE APPETIZERS

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

GF-Gluten Free, DF-Dairy Free

VG-Vegetarian, V-Vegan

### STONE FAVORITES | \$4.75 per piece

#### CRISPY VEGETABLE SPRING

ROLLS | V, VG, DF |  
Sweet Chili Sauce

#### LEMON OREGANO CHICKEN

SKEWERS | DF, GF |

#### VEGAN PORTOBELLOS | V, VG, DF, GF |

Tofu mousse, chives on polenta

#### VEGAN JALAPENO POPPERS | V, VG, DF |

Vegan Ranch Dressing

### CHEF SPECIALTIES | \$5.75 per piece

#### STONE BEEF SLIDER

Grilled Onions, American Cheese, Secret  
Sauce

#### BEEF OR CHICKEN FLAUTAS

Lettuce, Diced Tomato, Cheddar Cheese,  
Chipotle Aioli

#### SIRLOIN BEEF SKEWERS | DF, GF |

Chimichurri Sauce

#### STONE CRISPY SHRIMP

Sweet Chili Sauce

\$7.25 per piece

#### MARYLAND CRAB CAKE

Jumbo Lump Crab, Scallions, 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.*

*Food will only be left out for 2 hours.*



## LARGE PLATTERS

Each platter serves 25 guests

(Serving size is 3-4 bites a person)

### ARTISAN CHEESE & MEAT | \$200

Chefs Selection of Cured Meats, Crackers, Artisan Cheese, Sweet Peppers, Cornichon, Olives, Preserves, & 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, VG, DF, GF |

\$135

Tortilla Chips

### STONE PRETZELS BITES | VG | \$125

Stone Beer Cheese Fondue and Stone-Ground 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

### AHI POKE NACHO | \$200

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

### BAJA SHRIMP CEVICHE | DF, GF | \$200

Tortilla Chips

### STONE MAC & CHEESE | VG | \$135

Three Cheese Bechamel, Parmesan Bread Crumb

### STREET CORN | VG, GF | \$120

Chipotle Crema, Cilantro, Lime, Cotija Cheese

### TOMATO BASIL BRUSCHETTA | V, VG, DF |

\$120

Micro Basil, Crostini, Balsamic Glaze

### KUNG PAO BRUSSELS SPROUTS | V, VG, DF |

\$125

Kung Pao Sauce, Chilies, Scallions

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

### **CHICKEN & WAFFLES | \$28**

Buttermilk Breaded Fried Chicken, Waffles, Maple Syrup, Cinnamon Butter, Seasonal Fruit

### **CROISSANT BREAKFAST SANDWICH | \$24**

Scrambled Eggs, Cheddar Cheese, Bacon, Seasonal Fruit

### **CHILAQUILES | \$24**

Scrambled Eggs, Homemade Chips, Roja Salsa, Verde Salsa, Cotija, Pickled Onions, Chipotle Crema

## **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.*



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## S A N D W I C H   B U F F E T

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**\$40/PERSON**

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

*\*Gluten free bread available upon request at additional cost\**

### **STARTERS**

**ORZO SALAD | VG |**

Chickpeas, Mozzarella, Cherry Tomatoes, Shredded Carrots, Parsley

**INDIVIDUALLY PACKAGED CHIPS | VG, GF |**

Assorted Potato Chips

### **MAINS - (select two)**

**CHICKEN CLUB SANDWICH**

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

**ITALIAN BEEF SANDWICH**

Shaved Beef, Baby Arugula, Provolone, Pesto, Roma Tomatoes on Sourdough

**VEGGIE WRAP | VG |**

Grilled Seasonal Vegetables, Mozzarella, Pesto Aioli, and Sprouts in a Spinach Wrap

### **SWEETS | VG |**

Brownies with Chocolate Sauce & Caramel



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## STREET TACOS 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, Avocado Ranch Dressing (*dairy free upon request*)

### **TACO OPTIONS - (select two)**

#### **PORK CARNITAS | DF |**

#### **BIRRIA | DF, GF | +\$2.50/PERSON |**

#### **CHICKEN TINGA | DF, GF |**

#### **CARNE ASADA | DF, GF |**

#### **BATTERED FISH**

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

#### **MUSHROOM ASADA | V, VG, DF, GF |**

### **SIDES**

*Tacos Served with Corn Tortillas, Black Beans (V, VG, DF, GF), Spanish Rice (vegetarian available upon request), Pico de Gallo, Cotija Cheese, Limes, Cilantro & Onions, Tortilla Chips, and Salsa Roja*

### **SWEETS**

Churros with Chocolate Sauce | VG |

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### **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*



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## BREWMASTER'S BBQ

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**\$54/PERSON**

Minimum of 20 people

*Food will only be left out for 2 hours max.*

### **MAINS - (select two)**

**CAROLINA BBQ BONELESS CHICKEN BREAST** | DF, GF |

**SLOW COOKED PULLED PORK** | DF |

**STONE DRY RUBBED BRISKET** | DF, GF |

**TEXAS DRY RUBBED MAHI-MAHI** | DF, GF |

**BBQ DRY RUBBED PORTABELLA MUSHROOM** | V, VG, DF, GF |

### **SIDES - (select three)**

#### **CLASSIC CAESAR SALAD**

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

#### **DECONSTRUCTED 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** | DG |

Slow Cooked Beans, Bacon, Molasses, Arrogant Bastard Beer

#### **COLESLAW** | VG |

Shredded Cabbage, Shaved Carrots, IPA Aioli

#### **SWEET HAWAIIAN ROLL** | VG |

### **SWEETS**

Brownies with Chocolate Sauce & Caramel | VG |

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### **ADDITIONS**

Additional Sides \$4 / Person

Additional Protein \$8 / Person



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## ASIAN BUFFET

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**\$50/PERSON**

Minimum of 20 people

*Food will only be left out for 2 hours max.*

### **MAINS - (select two)**

**ORANGE CHICKEN**

**SWEET & SOUR PORK** | DF |

**TERIYAKI CHICKEN** | DF |

**BULGOGI BEEF** | DF | + \$3/PERSON

**KUNG PAO CAULFLOWER** | V, VG, DF |

### **SIDES - (select three)**

**PAN FRIED RICE** | VG |

Peas, Carrots, Egg, Garlic, Soy, Cilantro

**GARLIC EDAMAME** | V, VG, DF, GF |

Shelled Edamame, Sautéed in Garlic Oil and Fresh Garlic

**KOREAN BRAISED POTATOES** | V, VG, DF |

Baby potatoes braised in a soy-based glaze

**VEGETABLE STIR FRY** | V, VG, DF |

Chef's Choice Vegetables, Garlic, Stir Fry Sauce

**STEAMED RICE** | V, VG, DF, GF |

Fresh Jasmine Sticky Rice

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### **SWEETS**

Mini Pistachio Tartlets | V, VG, DF, GF |

### **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|**

#### **PORTOBELLO STUFFED WITH HUITLACOCHE (Corn Mushroom) | V, VG, 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, VG, DF, GF|

#### Nopales Salad (Cactus Salad) | V, VG, DF, GF|

#### Mexican Squash w/Corn and Black Beans | V, VG, DF, GF|

#### Guacamole, Salsa Fresca and Chips | V, VG, DF, GF|

### TORTILLAS - (select one)

#### Blue Corn Tortillas | V, VG, DF, GF|

#### Flour Tortillas | VG|

### DESSERTS - (select one)

#### Churros | VG|

#### Apple Empanadas | VG|

#### Dulce De Leche Cake | V, VG, DF, GF|



## BISTRO BUFFET

Minimum of 20 people

*Chef's Assorted Rolls and Butter Available on Request Only  
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

#### GREEK SALAD | VG, GF |

Olives, Feta, Cucumber, Tomato, Oregano Dressing

#### BABY GREENS SALAD | V, VG, DF |

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

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

#### GRILLED STRIPOIN STEAK W/ BORDELAISE | DF, GF |

#### TUSCAN SALMON | GF |

#### LEMON OREGANO ROASTED CHICKEN BREAST | DF, GF |

#### PORTOBELLO STEAKS | V, VG, DF, GF |

#### EGGPLANT PARMESAN | VG |

#### BRAISED SHORT RIBS | DF, GF | +\$5/PERSON |

#### PRIME RIB | DF, GF | +\$10/PERSON |

### SERVED WITH - (select one) - extra side + \$4/person

*Vegetable Medley and Your Choice of:*

Rice Pilaf | VG |

Roasted Potatoes | V, VG, DF, GF |

Mashed Potatoes | VG, GF |

Mushroom Risotto | VG |

### SWEETS - (select one)

Apple Empanadas with Caramel Sauce | VG |

Chocolate Flourless Cake | V, VG, DF, GF |

Cheesecake Bars | VG |

Brownies with Caramel & Chocolate Sauces | VG |

Carrot Cake w/ Vanilla Cream Cheese Mousse | VG |



## PLATED MEALS

Minimum of 20 people | Maximum 100 people in December ONLY  
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 - \$57 | 3 COURSE - \$67**

### COURSE 1: SALAD - (select one)

#### **CLASSIC CAESAR SALAD**

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

#### **WEDGE SALAD**

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

#### **BABY GREENS SALAD | V, VG, DF |**

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

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

#### **ROASTED LEMON OREGANO CHICKEN | GF |**

Saffron Butter Rice & Broccolini

#### **TUSCAN SALMON |**

Creamy Orzo Pasta & Lemon Charred Broccolini

#### **CAVATELLI CON SUGO | VG |**

Parmesan Bread Crumbs, Micro Basil, San Marzano Tomato Sauce

#### **VEGAN RAVIOLI | V, VG, DF |**

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

#### **BRAISED SHORT RIBS | GF |**

Whipped Mashed Potatoes, Seasonal Vegetables, Bordelaise

#### **NY STRIP | GF | +\$10/PERSON |**

Caramelized Cipollini Onions, Seasonal Vegetables, Roasted Potatoes & Garlic Herb Butter, Bordelaise Sauce

### COURSE 3: SWEETS - (select one)

#### **TIRAMISU | VG, GF | Contains nuts\***

#### **GLUTEN FREE VEGAN CHOCOLATE CAKE | V, VG, DF, GF | Contains nuts\***

#### **VANILLA CHEESECAKE | VG |**

#### **RED VELVET CAKE | VG |**



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## KID STATIONS

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*Minimum 10 children  
10 years old and under*

*Groups with less than 10 kids can order from the Bistro Kids Menu the day of.  
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 | \$25 per person**

Fresh fruit, Pepperoni or Cheese available



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## SWEETS

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Priced per piece | minimum of 25 pieces per dessert

**BROWNIES** | VG | \$4

With Caramel & Chocolate Sauce

**CHURROS** | VG | \$4

With Chocolate Sauce

**CHOCOLATE CHIP COOKIES** | VG | \$4

**TIRAMISU** | VG, GF | \$5

Gluten Free Espresso Infused Cake, Mascarpone Mousse, Gluten Free Cocoa Crumble  
*Contains Nuts\**

**HAZELNUT BEIGNETS** | VG | \$5

*Contain Nuts\**

**APPLE EMPANADAS** | VG | \$5

With Caramel Sauce

**ASSORTED MACARONS** | VG, GF | \$5

*Contain Nuts\**

**CHEESECAKES BARS** | VG | \$5

Assorted Fruit Toppings

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

**ASSORTED DESSERTS** | VG | \$10

Chef's choice of petite assortment, two pieces a person

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**OUTSIDE DESSERT FEE** | \$2 *per person*

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



## NON-ALCOHOLIC BEVERAGES

*\*(Each Gallon Serves ~20 Guests)*

### COLD BEVERAGE STATIONS

Fresh Brewed Iced Tea | \$35 per gallon  
House-Made Lemonade | \$35 per gallon

### COFFEE STATION

Stone Coffee' Regular OR Decaf Available | \$35 Per Gallon  
Includes Sugar and Cream  
*Non-Dairy Creamer Available Upon Request at \$20 Per Milk Alternative*  
*\*(Each Gallon Serves ~20 Guests)*

## 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. 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 \$10 per glass. Hard Seltzers are \$6-\$8 per glass. Beers range from \$5-\$9.50 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-\$10 per glass.

### DRAFT BEER, HOUSE WINE, HARD SELTZER TOKENS | \$10 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 \$10 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 | \$38 a bottle (bottles serve 7 half glass pours)



## “BREWED COCKTAILS”

**\$12 / 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 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

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 | \$26 / 4 pack

Must be ordered in quantities of 4, minimum order of 24 cans. 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





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## 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 \$4-\$9 per glass.

### **GARDEN FIREPIT AND GARDEN ASTRO TURF VENUES |**

To ensure a safe and comfortable experience for everyone, these spaces are designed for a maximum of 40 guests. If attendance grows beyond 45 guests, a **\$125 per person** fee will apply for each additional guest.

*Example: If 50 guests attend, 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 - 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 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 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.

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