

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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CONTACT

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STONE BREWING

EVENT SPACES

LARGE BANQUET

CAPACITY:
128 Seated; 140 Reception

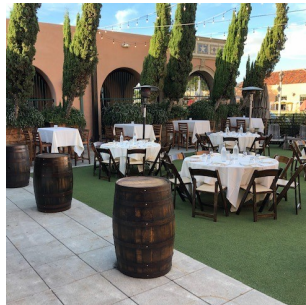
FOOD AND BEVERAGE MINIMUM:
\$2500 Lunch (to 4PM)
\$4000 Dinner (Sun–Thurs)
\$6500 Dinner (Fri – Sat)



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

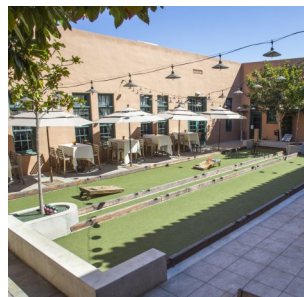
FOOD AND BEVERAGE MINIMUM:
\$1400 Lunch/Dinner
Amplified sound is not permitted in this space
***Semi-Private Space**



BOCCE COURTYARD

CAPACITY:
40 Seated; 70 Reception

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



BUILDING 12

CAPACITY:
200 Seated; 300 Reception

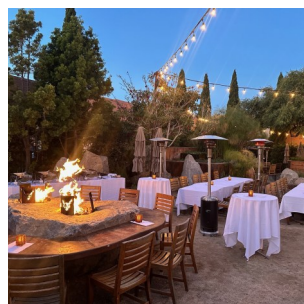
FOOD AND BEVERAGE MINIMUM:
\$4000 Lunch & Dinner



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.

STONE[®] B R E W I N G

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

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

STONE[®] B R E W I N G

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.

STONE[®] B R E W I N G

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.

STONE[®] B R E W I N G

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
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.

STONE[®] B R E W I N G

SANDWICH BUFFET

\$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

STONE[®] B R E W I N G

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 |

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

STONE[®] B R E W I N G

BREWMASTER'S BBQ

\$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 PORTOBELLO 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 |

ADDITIONS

Additional Sides \$4 / Person

Additional Protein \$8 / Person

STONE[®] B R E W I N G

ASIAN BUFFET

\$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

SWEETS

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

ADDITIONS

Additional Sides \$4 / Person

Additional Protein \$8 / Person

STONE[®] B R E W I N G

MEXICAN B U F F E T

\$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 HUITLACOCHÉ (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)

Corn Tortillas | V, VG, DF, GF |

Flour Tortillas | VG |

COMES WITH -

Pico de Gallo | Salsa Roja | Limes

DESSERTS - (select one)

Churros | VG |

Apple Empanadas | VG |

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

STONE[®] B R E W I N G

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 STRIPLOIN 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 |

STONE[®] B R E W I N G

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 |

STONE[®] B R E W I N G

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.
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

FOCACCIA PIZZAS | \$25 per person
Fresh fruit, Pepperoni or Cheese available

STONE[®]

B R E W I N G

SWEETS

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

OUTSIDE DESSERT FEE | \$2 *per person*

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

STONE[®] B R E W I N G

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, Small Banquet, Bocce Courtyard, and Movie Courtyard spaces. Beverage pricing will reflect current pricing offered in main dining room for alldraft 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)

STONE[®] B R E W I N G

“ 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

STONE[®] B R E W I N G

ACTIVITIES

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



ARRAGANT BASTARD CIGARS | \$16 / per

Limited availability for short term requests.



STONE[®] B R E W I N G

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.

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