



STONE 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

760-294-7899 ext. 1742

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CAPACITY:
64 Seated
80 Cocktail

Built In Private Bar
Audio Visual Capabilities
Private Room

MEZZANINE



CAPACITY:
30 Seated
40 Cocktail

Outdoor Space Adjacent to the Mezzanine
Beautiful View of the Gardens
Private Balcony

BALCONY



CAPACITY:
75 Seated
150 Cocktail

3-Tier Private Wooden Garden Deck
Private Bar

UPPER GARDEN
& DECK



CAPACITY:
150 Seated
200 Cocktail

Open Air Space Along Koi Pond
Nestled in our Beautiful Gardens

main
garden



CAPACITY:
20 Seated
30 Cocktail

Secluded Private Area
Nestled in our Beautiful Garden

pea
gravel

Each platter serves approximately **25 guests**

ARTISAN CHEESE & CHARCUTERIE (GF - Without Bread) | \$250

Chef's Selection of Cured Meats, Craft Cheese, Cornichons, Olives, Preserves, Dry Fruit, Berries, Pate, Lavosh & Baguette

ANTIPASTO | \$175

Smoky Beet Hummus, Heirloom Tomato Bruschetta, Fresh Crudites, Marinated Olives Herb Greek Yogurt Dip, Flatbread

GUACAMOLE & SALSA FRESCA | V | \$150

Tortilla Chips

CHARRED BRUSSELS SPROUTS (VG upon request) | \$125

Crispy Pancetta Lardons, Pedro Ximenez Sherry Glaze

STONE PRETZEL BITES | V | \$100

With Stone Beer Cheese & Stone Ground Mustard

SEASONAL FRUIT PLATTER | V | \$165

Fresh Fruit, Honey Yogurt Dip

FLATBREAD | V upon request | \$180

Pesto, Mozzarella, Heirloom Tomato, Arugula, Prosciutto

STONE MAC & CHEESE | V | \$135

Beer Cheese Sauce, Parmesan Breadcrumbs

BUENAVEZA SHRIMP COCKTAIL PRAWNS | \$175

Buenaveza Michelada Cocktail Sauce, Limes, Caper Remoulade

GF-Gluten Free,
V-Vegetarian,
VG-Vegan

PER PIECE

Minimum Order 30 pieces

STONE FAVORITES

\$4.25 Per Piece

ARANCINI (V)

Pecorino, Spicy San Marzano Tomato Cream

CRISPY VEGETABLE SPRING ROLL (V)

Sweet Chili Ginger Sauce

TOMATO CAPRESE SKEWER (V, GF)

Basil, Tomato, Fresh Mozzarella, Balsamic Drizzle

MAC & CHEESE CROQUETTES (V)

Cheddar, Bacon Crumble

CHICKEN TINGA TOSTADA

Cotija Cheese, Pickled Red Onions, Cilantro

COCONUT CHICKEN SKEWERS (GF)

Chili Aioli, Micro Cilantro

SIGNATURE STONE

\$5.25 Per Piece

LONGANISA PORK LUMPIA

Calamansi Sweet & Sour

BEEF SHORT RIB EMPANADAS

Chimichurri

BEEF & MUSHROOM PUFF PASTRY

Red Wine Glace

BACON BLUE SLIDER

Aioli, Bacon Marmalade, Crumbled Blue Cheese

IMPOSSIBLE BURGER SLIDER (V) (VG upon request)

Plant based Patty, Secret Sauce, Crispy Fried Onions, Cheddar

CRAB RANGOON

Chili Sauce

PORK CHAR SIU BAO

Hoisin, Sriracha

TUNA POKE BOWL – Market Price

Spicy Ahi Poke, Seaweed Salad, Wonton Chip

GF-Gluten Free,
V-Vegetarian,
VG-Vegan

Please note:

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

\$40 PER PERSON

Minimum 25 Guests

Available until 3:00PM

BABY GEM BISTRO SALAD

Baby-Gem Lettuce, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber

PESTO PASTA SALAD | V |

Cold Pasta, Tomatoes, Red and Yellow Bell Peppers, Red Onions, Pesto Aioli, Parsley, Basil, Feta Cheese |VG upon request|

PICK TWO OPTIONS:

- **Crispy Chicken BLT Wrap** - Battered Chicken, Crisp Bacon, Baby Gem Lettuce, Tomatoes, IPA Whole Grain Mustard Aioli, Provolone, Roma Tomatoes
- **Grilled Vegetable Wrap| V |** - Marinated Grilled Vegetables, Spinach, Hummus, Tomatoes, and Feta Cheese |VG upon request|
- **Flank Steak Wrap** – Grilled Steak, Chimichurri Aioli, Arugula, Tomatoes, Baby Gem Lettuce

SWEETS

Stone Ale Brownies & Blondie Bars

\$48 PER PERSON

Minimum 25 Guests

BLACK KALE CARDINI SALAD

Dino Kale, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese

SELECTION OF TWO PROTEIN OPTIONS:

- *Chicken Tinga | GF |*
- *Carne Asada Buenaveza Skirt Steak*
- *Kurobuta Pork Carnitas | GF |*
- *Ensenada Style Beer Battered Mahi*
- *Soyrizo & Potato | VG | | GF, V |*

SERVED WITH

Corn Tortillas, Borracho Beans, Cilantro Lime Rice, Pico de Gallo, Cilantro, Onions, Cotija Cheese, Limes

Fresh Tortilla Chips with Guacamole and Salsa Roja | GF upon request|

SWEETS

Churro Donuts with Abuelita Chocolate Dipping Sauce
Stone Ale Brownies

OPTIONAL ADDITIONS

STREET CORN | GF, V| \$4

Organic Corn Tossed with Tajin Lime Butter, Japanese Mayo, Cotija Cheese

ADDITIONAL PROTEIN OPTION | \$7 Per Serving

\$52 PER PERSON

Minimum 25 Guests

BLACK KALE CARDINI SALAD

Dino Kale, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese

SIGNATURE MAC & CHEESE | V |

Beer Cheese Sauce and Parmesan Bread Crumbs

YUKON GOLD POTATO SALAD

Applewood Smoked Bacon, Celery, Bell Peppers, Onions, Parsley, Dill, Mustard, and Aioli

SEASONAL VEGETABLE | V |

Chef's Selection of Fresh Organic Vegetables

SELECTION OF TWO PROTEINS:

- *Jidori Chicken Kebabs & Pineapple IPA Express Glaze*
- *All Natural Kielbasa & Brat Sausages, Braised Bacon Cabbage & Pretzel Rolls*
- *Grilled Dry Rubbed Tri Tip with Arrogant Bastard BBQ | GF - NO BBQ |*
- *Grilled Al Pastor Mahi Mahi & Pickled Pineapple Relish | GF |*

SWEETS

Stone Ale Brownies & Carrot Cake

Served with rolls & butter

Minimum 25 Guests

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

TO START (Select One)

- **Baby Gem Bistro Salad | GF – No Croutons** | - Baby Gem Lettuce, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber
- **Black Kale Cardini Caesar Salad | GF – No Dressing/Croutons** | - Dino Kale, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese
- **Organic Baby Spinach & Berries - GF** | - Frisee, Organic Pickled Blueberry, Strawberry, Candied Nuts, Flax Seed Crunch, Honey Champagne Vinaigrette

MAIN ENTRÉE

- **Eggplant Parmesan | VG** | - San Marzano Tomato Marinara, Fresh Basil
- **Jidori Chicken Cutlet** - Lemony Arugula Salad, Lemon Caper Sauce, Parmesan
- **Jidori Chicken Coq Au Vin** - Red Wine Jus, Roasted Heirloom Carrot, Cipollini Onion
- **Slow Cooked New York Strip Loin | GF** | – Truffle Jus, Horseradish Cream
- **Prime London Sirloin Steak | GF** | - Roasted Garlic Mushrooms, Bordelaise, Garlic Butter
- **New Zealand King Salmon | GF** | - Roasted Corn Salsa, Chili Lime Butter, Wilted Spinach
- **Pacifico Sea Bass | GF** | - Local Striped Sea Bass, Coconut Red Curry, Petite Herb Salad
- **Local Lamb Shepherd's Pie** – Heirloom Carrot, Baby Onions, Peas, Herbs, Stout Gravy, Whipped Potato Crust

SERVED WITH

Chef's Choice Seasonal Vegetables AND Your Choice of Robuchon Potatoes, Roasted Creamer Potatoes, or Pecan Rice Pilaf

SWEETS

*Stone Ale Brownies
Carrot Cake*

Served with rolls & butter

GF-Gluten Free,
V-Vegetarian,
VG-Vegan

MEZZANINE PLATED MENU

Mezzanine and Balcony Event Spaces Only

LUNCH OR DINNER

Maximum of 60 guests

\$55 PER PERSON

Pre-Order Required

TO START (Select One)

- **Baby Gem Bistro Salad** | GF – NO Dressing | - Baby Gem Lettuce, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber
- **Black Kale Cardini Salad** | GF – NO Croutons | - Dino Kale, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese
- **Arugula Salad** | GF | - Arugula, Seasonal Fruit, Goat Cheese, Sweet Onions, Toasted Almonds and Sherry Vinaigrette

MAIN ENTREES (Host Select Three Options for Guests to Choose From)

- **New Zealand King Salmon** | GF | - Roasted Corn Salsa, Chili Lime Butter, Wilted Spinach, Roasted Creamer Potatoes
- **Jidori Chicken Cutlet** - Lemony Arugula Salad, Lemon Caper Sauce, Parmesan, Pecan Rice Pilaf
- **Prime London Sirloin Steak** | GF | - Roasted Garlic Mushrooms, Bordelaise, Garlic Butter, Robuchon Potatoes
- **Eggplant Parmesan** – San Marzano Tomato Marinara, Fresh Basil, Parmesan Risotto
- **Vegan Pasta** | VG | - Pasta, Mushrooms, Squash, Peppers, Peas, Fire Roasted Tomato Sauce, Basil, Garlic Bread

SWEETS (Select One)

- **Classic Cheesecake**
- **Belgian Chocolate Cake** | GF |
- **Carrot Cake**

GF-Gluten Free,
V-Vegetarian,
VG-Vegan

****All Guests Will Receive the Same Starter & Dessert**

****Each Guest's One Entrée Selection Due TEN Days Before Event Date**

Priced Per Piece

Minimum of 25 Pieces Per Dessert

LEMON TARTS	\$4
<i>Sugar Cookie Crust, Citrus Filling</i>	
FRUIT TART	\$4
<i>Sugar Cookie Crust, Seasonal Fruit and Light Cream Filling</i>	
CARROT CAKE	\$4
<i>Hints of Pineapple, Topped with Vanilla Cream Cheese Frosting</i>	
STONE ALE BROWNIES	\$4
<i>Fudge Brownie</i>	
BELGIAN CHOCOLATE CAKE GF 	\$5
<i>Flourless Cake, Chocolate Ganache</i>	
CLASSIC CHEESECAKE	\$5
<i>Graham Crust</i>	

NON - ALCOHOLIC SELF SERVE STATION

Fresh Brewed Iced Tea & Ryan Bros. Coffee | \$3 Per person

House Made Organic Lemonade | \$4 per Person

BAR SERVICES

Bartender fee \$150 Per 3 Hours

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.

BEVERAGE TOKENS | \$8.00 Per Token

Redeemable at event bar for draft beer or house wine. Pricing for tokens is subject to change at any time. Tokens must be used during event time frame.

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

BEER TASTING | \$12 Per Flight

Available for parties of 50 guests and under. Beer tasting flight of four of our year round releases. Hosted tasting with an Escondido beer specialist, includes Q&A and history of stone brewing (add \$150)

SPARKLING WINE TOAST | \$5 Per Glass | 6oz Pour**Varichon & Clerc Privilege Blanc de Blancs**

A smooth and creamy sparkler with flavors of gentle pear, apple, and vanilla

All Options Below Must be **Ordered at Least 7 Days Prior to Event**

**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
Giant Jenga, Connect 4, & Corn Hole. Only Offered for Private Event Booking. Games Subject to Change and Based on Availability.

MOVIE NIGHT | \$300 Rental Fee for AV Setup and Bartender Fee
Host Your Own Private Movie Showing at Our Main Garden For Up to 100 Guests. Projector and Audio Available. Host Must Provide Movie. Guests Can Bring Blankets and Lawn Chairs. Private Bartender Included.

- Must Reach Food & Beverage Minimum for Main Garden

BREWERY TOURS

Maximum of 25 Guests Per Tour

Available Time Slots - 11:00AM, 1:00PM, 3:00PM, & 5:00PM
Monday – Friday

PRIVATE TOUR - \$12/person

Your Expert Guide Will Lead You Through the Heart of Our Brewing Facility and Packaging Hall 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 Range From 30 Minutes to 1 Hour, Depending on Your Preference. Tours Include Beer Tasters and a Souvenir Taster Glass.

FOOD & BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or “guaranteed headcount,” is due ten (10) 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.

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 SERVICE CHARGE

23% (or current service charge) will be added to ALL prices quoted for food, beverage and room rental services. The service charge is mandatory and is not a gratuity for the event servers. The service charge 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.*
- *Stone’s preferred vendor list is available upon request.*

The bistro can accommodate dining reservations for groups with 20 or less people, please contact: host@stonebrewing.com

For brewery tour information, including reserving a private tour, please see the tour page on the Stone Brewing website www.tours.stonebrewing.com