



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.



TABLE OF CONTENTS

- 2. Event Spaces
- 3. Appetizers
- 5. Buffet Options
- 9. Plated Option
- 10. Desserts
- 11. Beverage Service
- 12. Additions
- 13. Policies



EVENTS DEPARTMENT

760.294.7899 x 1742
esco.events@stonebrewing.com

EVENT SPACES

MEZZANINE

CAPACITY:
64 Seated
75 Cocktail

FEATURES:
Built in Private Bar
A/V Capabilities

Food & Beverage Minimum Range
\$1,500.00++ to \$3,500.00++



BALCONY

CAPACITY:
30 Seated
35 Cocktail

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

Food & Beverage Minimum Range
\$1,200.00++ to \$2,000.00++



UPPER GARDEN & DECK

CAPACITY:
75 Seated
125 Cocktail

FEATURES:
Built in Private Bar
3 Tier Private Deck

Food & Beverage Minimum Range
\$2,000.00++ to \$5,000.00++



MAIN GARDEN

CAPACITY:
48 Seated (Right Side)
32 Seated (Left Side)

FEATURES:
Open air space along koi pond
Flexible event space

Food & Beverage Minimum Range
\$1,200.00++ to \$5,000.00++



PEA GRAVEL

CAPACITY:
20 Seated
25 Cocktail

FEATURES:
Secluded private area
Best suited for drinks &
appetizers

Food & Beverage Minimum Range
\$1,000.00++ to \$1,500.00++



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, Berries, Lavosh & Baguette*

ANTIPASTO | V | \$175

*Classic Hummus, Heirloom Tomato Bruschetta, Fresh Crudites, Marinated Olives,
Herb Greek Yogurt Dip, Flatbread*

GUACAMOLE & SALSA FRESCA | V | \$100

Tortilla Chips

KUNG PAO BRUSSELS SPROUTS | VG | \$125

*Sweet & Sour Sauce, Dry Chilies, Szechuan Pepper, Peanut
*can be made without nuts**

STONE PRETZEL BITES | V | \$100

With Stone Beer Cheese & Stone Ground Mustard

FLATBREAD | V | \$100

Pesto, Mozzarella, Heirloom Tomato, Micro Basil

STONE MAC & CHEESE | V | \$135

Three Cheese Bechamel, Parmesan Breadcrumbs

BUENAVEZA SHRIMP COCKTAIL PRAWNS | \$175

Buenaveza Michelada Cocktail Sauce, Limes, Caper Remoulade

STONE F.M.L. WINGS | \$150

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

TRAY PASSED SELECTIONS

Minimum order 30 pieces each item

STONE FAVORITES

\$4.25 per piece

ARANCINI |V|

Pecorino, San Marzano Tomato

CRISPY VEGETABLE SPRING ROLL |V|

Sweet Chili Ginger Sauce

TOMATO CAPRESE SKEWER |V, GF|

Basil, Tomato, Fresh Mozzarella, Balsamic Drizzle

MAC & CHEESE CROQUETTES

With Bacon & Cheddar Cheese

THAI CHICKEN SKEWERS |GF|

Peanut Sauce

STREET CORN ELOTE CUP |GF, V|

Tajin Mayo, Cilantro, Cotija, Chili & Lime

STUFFED MUSHROOM RATATOUILLE |VG|

SIGNATURE STONE

\$5.25 per piece

FRIED PORK POTSTICKER

Soy Ginger Dumpling Sauce

BEEF & MUSHROOM PUFF PASTRY

Red Wine Glace

STONE SLIDERS

Cheddar Cheese, Stone Secret Sauce, Caramelized

Onion, Tomato, Pretzel Bun

SUB IMPOSSIBLE PATTY |VG|

MINI MARGHERITA PIZZAS |V|

Tomato, Basil, Mozzarella

CRISPY COCONUT SHRIMP

Citrus Glaze

TUNA POKE BOWL | \$6.25

Spicy Ahi Poke, Seaweed Salad, Wonton Chip

MINI CRAB CAKE | \$6.25

Caper Aioli

GF | Gluten Free
V | Vegetarian
VG | Vegan

\$45.00++ PER PERSON

Minimum 20 guests

TACO BUFFET

SOUTHWEST SALAD |V|

Spring Mix, Roasted Corn, Tortilla Strips, Cotija, Tomato, Avocado Ranch

PICK TWO PROTEIN OPTIONS

CHICKEN TINGA |GF|

STONE BUENAWEZA MARINATED CARNE ASADA

STONE BUENAWEZA MARINATED PORK CARNITAS

ENSENADA STYLE BEER BATTERED MAHI

SOYRIZO & POTATO |GF, VG|

SERVED WITH

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

Fresh Tortilla Chips & Salsa

SWEETS

Classic Filled Churros

Stone Brownies

OPTIONAL ADDITIONS

Priced Per Person

STREET CORN |GF, V| \$4

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

ADDITIONAL PROTEIN OPTION | \$7

GUACAMOLE |V| \$4

GF | Gluten Free
V | Vegetarian
VG | Vegan

BREWMASTER'S BBQ BUFFET

CLASSIC CARDINI SALAD

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

SIGNATURE MAC & CHEESE |V|

Three Cheese Bechamel, Parmesan Bread Crumbs

ANCIENT GRAIN SWEET POTATO SALAD |VG|

Quinoa, Farro, Pepitas, Kale, Pecans, Maple Mustard Vinaigrette

CRAISIN BROCCOLI SALAD |V|

Stone Tangerine Express IPA Honey Vinaigrette, Sunflower Seeds, Red Onion, Shredded Cheddar Cheese

PICK TWO PROTEIN OPTIONS

CAROLINA BBQ GRILLED CHICKEN

SMOKY PULLED PORK

GRILLED DRY RUBBED TRI TIP WITH STONE ARROGANT BASTARD BBQ SAUCE

GRILLED MAHI MAHI WITH PICKLED PINEAPPLE RELISH |GF|

SWEETS

Stone Brownies

Served with Chef's Assorted Rolls & Butter

PRIVATE BUFFET

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

ASIAN CRUNCH SALAD

Baby Spinach & Napa Cabbage, Fresno Peppers, Scallions, Wonton Chips, Miso Jalapeno Vinaigrette

MAIN ENTREES

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

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

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

DUCK POT PIE | *Slow Cooked Duck, Rich Duck Gravy, Pearl Onions, Puff Pastry*

ATLANTIC SALMON|GF| *Coconut Red Curry, Thai Basil*

MARKET VEGETABLE CURRY |VG| *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

\$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

ASIAN CRUNCH SALAD

Baby Spinach & Napa Cabbage, Fresno Peppers, Scallions, Wonton Chips, Miso Jalapeno Vinaigrette

MAIN ENTREES – SELECT THREE OPTIONS FOR GUESTS TO CHOOSE FROM

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

MEDITERRANEAN AIRLINE CHICKEN |GF| *Lemony Arugula Salad, Artichoke Cream, Baby Potatoes, Brussels*

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

ATLANTIC SALMON |GF| *Thai Red Coconut Curry, Nishiki Rice, Seasonal Vegetables*

VEGAN PASTA |VG| *Impossible Bolognese*

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

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

SWEETS – SELECT ONE

Classic Cheesecake

Flourless Chocolate Cake |GF|

Pineapple Upside Down Cake

GF | Gluten Free

V | Vegetarian

VG | Vegan

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

Served with Chef's Assorted Rolls & Butter

SWEETS

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

PINEAPPLE UPSIDE DOWN CAKE | \$6

DESSERT BAR | \$10

Chef's Choice Mini Dessert Selections

BAR SERVICES

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, seltzers 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.

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

\$9 per token: Includes Stone Core beers, Stone seltzers, premium red & white wines, choice of one Stone craft cocktail

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

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 House Blonde
- 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 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.*

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