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!
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% service charge and 7.75% sales tax

For more photos, please click here!
Minimum Order 25 pieces | Items eligible for tray pass or station
GF-Gluten Free, V-Vegetarian, VG-Vegan

STONE FAVORITES | $3.25 per piece

MINI BEEF WELLINGTON | beef tenderloin with mushroom duxelle wrapped in a puff pastry
ARANCINI | V | fried rice, spicy mayo
TOMATO CAPRESE SKEWERS | V, GF | basil, tomato, fresh mozzarella, balsamic drizzle
SHORT RIB SLIDERS | white cheddar, crispy fried onions, sweet rolls
SKIRT STEAK SKEWERS | GF | bulgogi style, citrus glaze
STREET CORN CUPS | V, GF | chipotle cilantro butter, lime, cotija cheese
TEQUILA LIME SHIMP SKEWER | GF | chili aioli, micro cilantro
CRISPY VEGETABLE SPRING ROLLS | V | sweet thai chili sauce
GRILLED CHEESE | V | swiss, cheddar, mahón cheeses, served with tomato bisque

CHEF SPECIALTY | $4.25 per piece

SUSHI TACOS | spicy ahi poke, smashed avocado, seaweed salad
PRETZEL WRAPPED BRATS | stone ground mustard dipping sauce
IMPOSSIBLE BURGER SLIDER | V | vegetarian plant-based patty, secret sauce, crispy fried onions, cheddar, sesame bun
BACON BLUE SLIDER | aioli, bacon marmalade, crumbled blue cheese, brioche
BURGER SLIDER | secret sauce, caramelized onion, cheddar sesame bun
STONE BEER BATTERED COCONUT SHRIMP | citrus mustard
JIDORI CHICKEN WINGS | GF | sriracha honey glaze
CAULIFLOWER TEMPURA | VG | sweet thai chili sauce
CHICKEN TINGA SOPE | GF | cotija cheese, pickled red onions, refried beans, cilantro

Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**L A R G E   P L A T T E R S**

Each platter serves 25 guests
GF-Gluten Free, V-Vegetarian, VG-Vegan

| **BUTCHER BLOCK**  | GF w/o bread | $150 | Cured meats, stone ground mustard, olives, pepperoncini, sliced baguettes |
| **CHEESE BOARD**  | V, GF w/o bread | $150 | Artisan cheese, grapes, seasonal jam, candied nuts, baguettes, barley cracker bread |
| **SHRIMP & SCALLOP CEVICHE**  | GF | $175 (contains raw food items) | Red onion, cucumber, chili, tomato, citrus, cilantro, tortilla chips |
| **HOUSEMADE DAILY HUMMUS**  | VG, GF w/o bread | $75 | Smoked paprika, olive oil, barley cracker bread |
| **FRUIT PLATTER**  | V, GF | $65 | Selection of fresh fruit, mint honey yogurt sauce |
| **GUACAMOLE & SALSA FRESCA**  | GF, VG | $100 | Fresh guacamole, pico de gallo, chili dusted tortilla chips |
| **STONE PRETZELS**  | V | $75 | Stone beer cheese fondue and stone ground mustard dipping sauces |
| **STONE MAC & CHEESE**  | V on request | $75 | Andouille sausage, sharp cheddar, toasted garlic breadcrumbs, gruyere, parmesan |
| **BRUSSELS & SAUSAGE**  | GF w/o bread, Vegan sausages available upon request | $125 | Assorted sweet & spicy sausages, charred Brussels sprouts, stone ground mustard, red onion marmalade, baguettes |
| **SWEDISH MEATBALLS**  | | $85 | Dijon cream, herbed bread crumbs |
| **FLATBREADS**  | | $85 | (choice of)  
• Roasted tomato, fresh mozzarella, prosciutto, arugula  
• Mushrooms, olives, onions, peppers, spicy tomato, mozzarella | V |  
• Sausage, garlic cream, mozzarella, shaved parmesan  
• Roasted tomato, mozzarella, basil | V | |
| **MEDITERRANEAN PLATTER**  | V | $75 | sun-dried tomato tapenade, feta cheese, artichokes and roasted peppers, and grilled flatbread |
| **CHINESE STICKY RIBS**  | | $75 | soy, garlic & ginger glazed pork ribs |

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

Available from 7am to 12pm | minimum of 25 people
Price based per person | Served with regular & decaf coffee and organic orange juice

CONTINENTAL | $18
Assorted mini pastries, fresh seasonal berries, Greek yogurt, housemade granola

STONE ALL-AMERICAN | $24
Assorted mini pastries, fresh seasonal fruit, scrambled eggs, crispy bacon or chicken apple sausage, rosemary roasted new potatoes

BREAKFAST BURRITOS | $19
- Vegetarian: roasted potatoes, soy-rizo, red onions, tomato, cheddar, spinach tortilla
- Meat: bacon, roasted potato, bell peppers, cheddar, flour tortilla

*Both options served with fresh seasonal fruit and salsa roja
2 COURSE - $34/PERSON | 3 COURSES $40/PERSON
Available from 11am to 3pm | minimum of 25 people
All entrees served with assorted rolls and creamy butter
Client to provide guest list and guest’s corresponding entrée selections 10 days in advance

TO START
(select one)
- Organic field greens, strawberries, feta cheese, candied walnuts, balsamic vinaigrette
- Baby gem salad, croutons, grape tomatoes, Caesar dressing, shaved parmesan
- Tomato bisque, micro basil, croutons

MAINS
(select two)
- Grilled salmon, roasted fingerling potatoes, green beans, lemon caper buerre blanc | GF |
- Garlic herb Jidori chicken, roasted fingerlings, green beans, chimichurri | GF |
- Grilled New York, herb whipped potatoes, charred broccolini, peppercorn demi | GF |
- Chef’s Choice Seasonal Risotto | V, GF |

SWEETS
(select one)
- Lemon cheesecake, graham cracker crust, fresh berries, whipped cream
- Red velvet cake, cream cheese frosting
- Chocolate cake, chocolate ganache, hazelnut candy
COLD SANDWICH BUFFET

$31/PERSON
All options served with Stone Brownies & assorted chips
Available from 11am to 3pm | minimum of 25 people

COLD SANDWICHES AND WRAPS
- Oven-roasted turkey, Swiss, pesto aioli, butter lettuce, red onion, tomato, croissant
- Roast Beef, Swiss cheese, butter lettuce, tomato, marbled rye
- Grilled vegetables, spinach, feta cheese, roasted peppers, spinach tortilla

- Greek salad, romaine, feta cheese, grape tomatoes, olives, pepperoncini, red onion, red wine vinaigrette
- Pasta salad, cherry tomatoes, roasted peppers, red onions, parmesan, pesto vinaigrette
TACO BUFFET

$35/PERSON
Available from 11am to 9pm | minimum of 25 people

SALAD
(select one)
- Organic baby kale, Grana Padano, lemon, chili, roasted garlic oil
- Baby Gem Salad, croutons, grape tomatoes, Caesar dressing, shaved parmesan
- Chilled southwest corn and black bean salad

TACO OPTIONS
(select two)
- Yucatan Pork | GF |
- Chicken Tinga | GF |
- Chili Garlic Marinated Skirt Steak | GF |
- Grilled Chili Rubbed Seabass | GF |
- Jackfruit | VG, GF |

Tacos served with corn tortillas, black beans, Mexican rice, pico de gallo, limes, cotija cheese, cilantro & onions, tortilla chips, salsa roja, and salsa verde

SWEETS
- Churros with chocolate sauce

ADDITIONS
- Street Corn | $3.25
- Roasted corn tossed with chipotle cilantro butter, lime, cotija cheese | V, GF |

Mini Sopes | $5
(choice of)
- Chicken Tinga, Cotija cheese, pickled red onion, cilantro | GF |
- Soyrizo + Papas, refried beans, Cotija cheese, pickled onions, cilantro | V, GF |
- Shredded Beef Adobada, Cotija cheese, refried beans, pickled red onion, cilantro | GF |

Guacamole | $3

Additional Taco Option | $7
BBQ BUFFET

$37/PERSON
Available from 11am to 9pm | minimum of 25 people
All options served with rolls & creamy butter

MAIN ENTREES
(select two)
BBQ Boneless Chicken Breast
Grilled Dry-Rubbed Tri-Tip (served with BBQ Sauce)
Grilled Mahi Mahi
BBQ Pulled Pork
(*All options are GF)

SIDES
(select two)
Macaroni Salad
Potato Salad | V, GF |
Cole Slaw | V, GF |
Baked Beans | GF |
Corn off the Cob | V, GF |

SWEETS
Brownies with chocolate sauce & caramel

ADDITIONS
Bistro Salad | $4
Spring mix, balsamic-hop vinaigrette, blue cheese, dried cherries, tomato, cucumber, sunflower seeds | V |

BBQ Pulled Pork Mac & Cheese | $5
Grilled and marinated vegetables, balsamic drizzle | VG, GF | $4
Available from 11am to 9pm | minimum of 25 people
*All entrees served with assorted rolls and creamery butter*

**TO START** - *(select one)*
- Baby Arugula, grape tomatoes, crumbled goat cheese, toasted almonds, lemon thyme vinaigrette
- Organic baby kale, Grana Padano, parmesan, lemon, chili, roasted garlic oil
- Baby Gem Caesar, croutons, grape tomatoes, Grana Padano, Caesar dressing, shaved parmesan
- Organic greens, strawberries, feta, candied walnuts, balsamic vinaigrette
- Bistro Salad, spring mix, blue cheese, cucumber, tomato, sunflower seeds, dried cherries, balsamic hop vinaigrette

**MAINS**

**[ LUNCH ]**  
1 ENTREE - $31 | 2 ENTREE - $41 | 3 ENTREE - $52

**[ DINNER ]**  
1 ENTREE - $41 | 2 ENTREE - $51 | 3 ENTREE - $62

- Grilled chili garlic marinated skirt steak, bacon fingerling potato hash, chimichurri |GF|
- Meatloaf with garlic mashed potatoes, green beans, onion gravy
- Lemon herb crusted Verlasso salmon, rice pilaf, grilled asparagus
- Herb roasted Jidori chicken, charred Brussel-sprouts, chicken jus |GF|
- Red wine braised short ribs, potato puree, roasted baby carrots, red wine demi glace |GF|
- Southern fried chicken, served with red beans and rice
- Pesto rigatoni, sundried tomatoes, pesto cream sauce, olives, Grana Padano |V|
- Shanghai noodles, mushrooms, bok choy, green onions, sesame-hoisin sauce |VG|
- Pan Seared Mahi Mahi Curry, spicy red curry, roasted summer vegetables, Koshihikari rice, toasted coconut, green onions

**SWEETS** - *(select one)*
- Fruit tarts, seasonal fruit and berries
- Red velvet mini cupcakes
- Cheesecake tartlets, graham cracker shell
- Mini key lime pies, coconut
- Stone Brownies, caramel, chocolate sauce
- Mini S’mores bars
Available from 3pm to 9pm | minimum of 25 people
All entrees served with assorted rolls and creamery butter / All guests to receive same starter and dessert

*Client to provide guest list and guest’s corresponding entrée selections 10 days in advance*

**TO START**
(select one)
- Organic field greens, strawberry, feta, candied walnuts, balsamic vinaigrette
- Arugula, crumbled goat cheese, shaved fennel, grape tomatoes, toasted almonds, lemon thyme vinaigrette
- Bistro Salad, spring mix, blue cheese, dried cherries, sunflower seeds, cucumber, tomatoes, hop vinaigrette
- Baby Gems, burrata, oven roasted tomatoes, balsamic drizzle, micro basil
- Tomato bisque, basil, croutons
- Moroccan-spiced butternut squash soup, toasted pepitas, crème fraîche

**MAIN ENTREES**

**THE ANCHOR | $46/person**
(select three)
- Lemon herb crusted Verlasso salmon, rice pilaf, charred asparagus, lemon caper beurre blanc
- Herb marinated Jidori chicken, roasted baby carrots, roasted baby potatoes, lemon jus |GF|
- Red wine braised short rib, herb potato puree, green beans, red wine demi |GF|
- Chef’s seasonal risotto, locally and seasonally inspired |V, GF|
- Cheese ravioli, roasted tomato cream, shaved parmesan, micro basil, peanuts |V|
- Rigatoni, mushrooms, squash, peppers, peas, fire roasted tomato sauce, basil |VG|
**FLIGHT PATH | $54/person**
(select three)
- Herb roasted Jidori chicken, ricotta gnocchi, caramelized fennel, truffle buerre blanc
- Petite filet mignon, artichoke potato gratin, grilled asparagus, peppercorn demi | GF |
- Saffron risotto, peas, andouille sausage, red peppers, Cajun spiced shrimp | GF |
- Grilled salmon, warm citrus olive couscous, charred broccolini, lemon buerre blanc
- Pork Adobo, slow cooked Filipino style pork, jasmine rice, garlic, tamari soy reduction, charred broccolini | GF |
- Chow Fun, broccoli, mung beans, carrots, marinated tofu, ginger, tamari soy | GF, VG |

**BARRACKS | $69/person**
(select three)
- Petite filet mignon, cabernet reduction, potato puree, pan-seared scallops, riesling buerre blanc, asparagus | GF |
- Grilled beef tenderloin, rosemary fingerling potatoes, white corn bacon hash, red wine demi | GF |
- Pan Seared Mahi Mahi Curry, spicy red curry, roasted summer vegetables, Koshihikari rice, toasted coconut, green onions
- Pan seared Verlasso salmon, baby potatoes, roasted beets, fennel, kale, fried parsnips, citrus gastrique | GF |
- Spicy Lamb Sausage Rigatoni, house-made spicy lamb sausage, Calabrian chilies, wild arugula, mint & goat ricotta
- Roasted cauliflower and butternut squash Thai curry, red lentils, swiss chard, lime, cilantro, basmati rice | VG, GF |

**SWEETS**
(select one)
- Chocolate cake, chocolate ganache, hazelnut candy
- Red velvet cake, cream cheese frosting
- Apple upside down cake, crème anglaise
- Carrot Cake, caramel sauce
- White chocolate hazelnut blondie, Chantilly cream
SELF SERVICE STATIONS

Minimum 25 guests | All served with rolls and creamy butter

TUSCAN PORK LOIN | $18 per person
Roasted herb and garlic rubbed pork loin, roasted fingerling potatoes, red wine shallot sauce | GF |

GRILLED TRI TIP | $26 per person
Dry rubbed grilled tri tip, roasted fingerling potatoes, red wine demi | GF |

GARLIC & HERB CRUSTED PRIME RIB | $31 per person
Garlic mashed potatoes, horseradish cream, au jus | GF |

Minimum 25 guests

POKE BOWLS | $32 per person
Sushi rice, avocado, cucumber | GF |
• Toppings: tuna, salmon, seaweed salad, edamame, sesame seeds, cilantro, green onions, pickled ginger, house poke sauce, chili paste

MAC & CHEESE BAR | $28 per person
3-cheese mac (sharp cheddar, gruyere, parmesan)
• Toppings: toasted and garlic bread crumbs, andouille sausage, broccoli, bacon, crispy fried onions, roasted mushrooms, chives

A LA CARTE ADD ONS
• Seasonal vegetables | $4
• Grilled and marinated vegetables, balsamic drizzle | $4
• Bistro Salad | $4 | Spring mix, balsamic-hop vinaigrette, blue cheese, dried cherries, tomato, cucumber

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

Priced per piece | minimum of 25 pieces per dessert

MINI FRUIT TARTS | seasonal fruit and berries | $2.50 |

STRAWBERRY ALMOND BARS | almond cookie crust and strawberry compote | $2.50 |

RED VELVET CUPCAKES | cream cheese frosting | $3.50 |

CHEESECAKE TARTLETS | graham cracker shell | $3 |

SHORTBREAD COOKIES | fresh butter cookies and turbinado sugar | $2.5 |

STONE BROWNIES | caramel, chocolate sauce | $2.50 |

MINI KEY LIME PIES | coconut | $3 |

MINI S’MORES BAR | marshmallow and chocolate brownies | $3 |

(*Outside dessert can be brought in at an additional $1.50 per person)
COLD BEVERAGE STATIONS
Fresh Brewed Iced Tea  |  $25 per gallon
Organic Lemonade  |  $25 per gallon

COFFEE STATION
Ryan Bros. ‘Cowboy Coffee’ regular and decaf  |  $25 per gallon Includes sugar and cream

*(each gallon serves ~20 guests)*

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. Bar includes Stone and guest craft beers, and house wines. 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 $8 per glass.

DRAFT BEER & HOUSE WINE TOKENS  |  $8.00 per token
Redeemable for any draft beer, event wine 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.

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 and Movie Courtyard spaces.
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 50 guests and under. Beer tasting flight of four of our year round releases. Hosted tasting with Stone Liberty Station’s beer specialist, includes Q&A and history of Stone Brewing. Additional $150.
ACTIVITIES

BEER EDUCATION
Hosted tasting with Stone Liberty Station’s beer specialist to include Q&A and history of Stone Brewing

- *Pricing starting at $150. Pricing does not include cost of beer.
- *(No brewery tours at this location)

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. Guests welcome to bring blankets or lawn chairs.

- *$150 rental fee for projector & audio setup (Must reach food & beverage minimum for Movie Courtyard)

SWAG ADDITIONS

All options below must be ordered at least 5 days in advance of event
Sizes will be required for shirt orders

STONE BREWING TEE / PINT GLASS COMBO - $20/person
1L STONE GROWLER - $15/person with fill; $10 Growler only
2L STONE GROWLER - $20/person with fill; $15 growler only

**Shirt styles may vary based on quantities and availability**
*Helium balloons are not allowed in outside space due to being under the flight path.*

BEVERAGE MINIMUMS
Food and beverage minimums are pre-tax and service charge. 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
Confirmation of menu selection and attendance or “guaranteed headcount” is due (5) business days prior to the event date. After this date, attendance counts cannot be reduced; however, increases will be accommodated if possible. Charges will be based on the number guaranteed or the number served; whichever is greater.

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 SERVICE CHARGE
The current service charge of 23% will be added to ALL prices quoted for food, beverage, room rental and audio visual services. The service charge is mandatory and is not a gratuity. While a portion of the service charge is retained by Stone Brewing World Bistro & Gardens - Liberty Station to cover overhead and other costs, a majority is shared by the Bistro employees responsible for banquets. This includes managers, salespersons, captains, servers, bartenders and set up personnel. The service charge and all prices quoted are also subject to California state sales tax of 7.75%.

OUTSIDE FOOD AND BEVERAGE
With the exception of specialty cakes and desserts, no food of any kind may be brought into Stone Brewing World Bistro & Gardens – Liberty Station by event guests. Stone Brewing reserves the right to confiscate food or beverage that is brought into the Bistro in violation of this policy without prior arrangements with the Events Department. All food and beverage provided by Stone Brewing must be consumed within the time frame of the event. Taking home leftover food or beverage from a banquet is not permitted. Specialty cakes and desserts are subject to an outside dessert fee of $1.50 per person.

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.