



EVENTS

LIBERTY STATION 2022



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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EVENTS DEPARTMENT

Sydney Simmons – Senior Event Sales Manager
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EVENTS

EVENT SPACES



LARGE BANQUET

CAPACITY:
128 Seated; 150 Reception

FOOD AND BEVERAGE MINIMUM:
\$2500 Lunch (to 4PM)
\$5000 Dinner (Sun-Thurs)
\$7000 Dinner (Fri - Sat)



MOVIE COURTYARD

CAPACITY:
80 Seated; 150 Reception

FOOD AND BEVERAGE MINIMUM:
\$2000 Lunch (to 4PM)
\$3000 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:
\$1250 Lunch/Dinner
Amplified sound is not permitted in this 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
(Plated options not available in this space)



GARDEN FIREPIT

CAPACITY:
35 Seated; 40 Reception

FOOD AND BEVERAGE MINIMUM:
\$1250 Lunch/Dinner
Amplified sound is not permitted in this space



OBSERVATION ROOM

CAPACITY:
20 Seated; 25 Reception

FOOD AND BEVERAGE MINIMUM:
\$1000 Lunch/Dinner
Amplified sound is not permitted in this space

[For more photos, please click here!](#)

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



EVENTS

DETAILS

INCLUDED IN SPACE:

- ❖ Complimentary linen/linen napkins (black, white, or ivory)
- ❖ Centerpiece candle
- ❖ AV: one handheld wireless microphone and speakers in space (Excludes: Observation Room, Garden Astro Turf and Garden Firepit Table)
- ❖ Heaters and umbrellas in all outside spaces
- ❖ Table numbers
- ❖ Water station
- ❖ 6ft and 8ft tables (limited availability)
- ❖ 60-inch round tables for Garden Astro Turf, Movie Courtyard and Outdoor Building 12

ADDITIONS THAT MAY APPLY:

- ❖ Ceremony Fee \$1000
 - Includes: space, additional one hour, chairs, welcome table, fruit infused water station, practice rehearsal, setup and breakdown
- ❖ Wedding Wooden Arch \$150
- ❖ Removal of Bocce Lanes \$150/lane \$300/all
- ❖ Large Game Package \$150/four games (games vary depending on availability)
- ❖ Bartender Fee \$150/non-hosted bars
- ❖ Projector for the Movie Courtyard \$150
- ❖ Additional hour \$350/hour, \$700/hour day of
- ❖ Outside dessert fee \$1.50/person
- ❖ Corkage fee \$15/bottle
- ❖ Gift basket/merchandise (depends on cost of item)
- ❖ Labor fee to serve buffet (not required) \$150
- ❖ Removal of tables/chairs if desired from a space \$300 (excludes Garden buyout)

NOT PERMITTED IN SPACES:

- ❖ Tape on walls
- ❖ Glitter
- ❖ Confetti
- ❖ Helium balloons
- ❖ Sparklers
- ❖ Non-helium balloons with glitter
- ❖ Candelabras



EVENTS

APPETIZER MENU

PER PIECE

Minimum Order 25 pieces
GF-Gluten Free, DF-Dairy Free
V-Vegetarian, VG-Vegan

STONE FAVORITES | \$4.25 per piece

BRIE JAM TARTLET | V | Seasonal berry preserves, herbs

TOMATO CAPRESE SKEWERS | V, GF | Basil, tomato, fresh mozzarella, balsamic drizzle

SHAVED STREET CORN | V, GF | Chipotle aioli, cilantro, lime, cotija cheese

CRISPY VEGETABLE SPRING ROLLS | VG | Thai sweet chili sauce

CHICKEN YAKITORI SKEWER | GF, DF | Tamari marinated chicken

MAC & CHEESE CROQUETTES | V | White cheddar cheese

VEGAN STUFFED MUSHROOM | VG, GF | Ratatouille filling & red pepper sauce

CHEF SPECIALTY | \$5.25 per piece

MINI BEEF WELLINGTON | Beef tenderloin with mushroom duxelle wrapped in a puff pastry

CLASSIC BEEF SLIDER | All beef patty, secret sauce, caramelized onions, beer cheese, tomato, Pretzel Bun

SUB IMPOSSIBLE SLIDER | V | *can be made vegan*

SMOKED SALMON CUCUMBER BITES | Whipped cream cheese and “Everything Seasoning”

STONE BEER BATTERED COCONUT SHRIMP | DF | Thai sweet chili sauce

\$6.25 per piece

AHI POKE NACHO | Citrus lime sauce, spicy mayo, wakame, furikake, crispy wonton

MARYLAND CRAB CAKE | Jumbo lump crab, mayonnaise, mustard, 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.*



EVENTS

APPETIZER MENU

LARGE PLATTERS

Each platter serves 25 guests

ARTISAN CHEESE & MEAT | GF | \$200
Chefs selection of cured meats, craft cheese, cornichon, olives, preserves, dry fruit, nuts, breads

MEDITERRANEAN PLATTER | V | \$150
Tzatziki Dip, Spicy feta cheese, Artichokes, olives, crudité, and grilled flatbread

GUACAMOLE & SALSA FRESCA | GF, VG | \$100
Chili dusted tortilla chips

STONE PRETZELS BITES | V | \$100
Stone beer cheese fondue and stone-ground mustard dipping sauces

STONE MAC & CHEESE | V | \$100
Three Cheese Bechamel, Parmesan Bread Crumb

KUNG PAO BRUSSELS SPROUTS | VG | \$125
Sweet Sour Sauce, Dry Chilies, Sichuan Pepper

FLATBREAD PIZZA | \$100
(choice of)

- **BIRRIA** - Beef Birria, Cheese Bechamel, Cotija, Pickled Onion, Cilantro, Arbol Salsa
- **DIAVOLA** - House marinara sauce, shredded mozzarella cheese, spicy calabrese salami, kalamata olives, fresh basil, Calabrian chili pesto (no nuts)
- **MARGHERITA** | V | - Pesto, Mozzarella, Blistered Baby Tomato, Basil

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EVENTS

BREAKFAST MENU

BREAKFAST

Available from 7am to 12pm | minimum of 20 people
Price based per person | Served with regular & decaf coffee and orange juice

CONTINENTAL | \$22

Assorted mini pastries, fresh seasonal fruit, preserves & cinnamon butter

STONE ALL-AMERICAN | \$26

Assorted mini pastries, fresh seasonal fruit, scrambled eggs, herb roasted potatoes, thick-cut bacon and chicken apple sausage

BREAKFAST BURRITOS | \$20

*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



EVENTS

LUNCH MENU

WRAP BUFFET

\$40/PERSON

All options served with Stone Brownies
Available from 11am to 4pm | minimum of 20 people
Gluten free bread available upon request

CLASSIC CAESAR SALAD | V |

Hearts of Romaine, IPA Caesar Dressing, Garlic Crouton, Parmesan

PESTO PASTA SALAD | V |

Baby Tomatoes, Basil, Roasted Zucchini, Pesto Aioli, Pearl Mozzarella

PICK TWO OPTIONS

- **CHICKEN CLUB WRAP |** Roasted marinated chicken, Provolone cheese, Applewood smoked bacon, baby greens, Roma tomato, Dijon Mustard Aioli
- **GRILLED STEAK WRAP |** Grilled Flank Steak, Baby Greens, Aged Cheddar, Chimichurri Aioli, Roma Tomatoes
- **IMPOSSIBLE KEBAB WRAP | V |** Spiced Impossible kebab, Baby Greens, Cucumber, Roma Tomato, Pickled Onion, Tzatziki Sauce



EVENTS

STREET TACOS

\$42/PERSON

Available from 11am to 9pm | minimum of 20 people

SOUTHWEST SALAD | GF |

Spring Mix, Roasted Corn, Fried Tortilla Crisp, Pepitas, Cotija, Baby Tomato, Avocado Buttermilk Dressing (*dairy free upon request*)

TACO OPTIONS

(select two)

Carnitas | GF, DF |

Chicken Tinga | GF, DF |

Chili Garlic Marinated Flank Steak | GF, DF |

Arbol Chile Glazed Mahi-Mahi | GF, DF |

Mushroom Asada | VG, GF, DF |

Tacos served with corn tortillas, borracho beans (contains gluten), Mexican rice, salsa fresca, limes, cilantro & onions, tortilla chips, and salsa roja

SWEETS

Churros with chocolate sauce

ADDITIONS

Street Corn | \$4

Roasted corn tossed with chipotle aioli, cilantro, lime, cotija cheese | V, GF |

Guacamole | GF, VG | \$4

Additional Taco Option | \$7



EVENTS

BREWMASTER'S BBQ

\$49/PERSON

Available from 11am to 9pm | minimum of 20 people
Served with Chef's Assorted Rolls and butter

SELECTION OF TWO PROTEINS

Carolina BBQ Boneless Chicken Breast | GF, DF |
Slow Cooked Pulled Pork | GF, DF |
Dry Rubbed Smoky Sliced Tri Tip | GF, DF |
Arbol Chile Glazed Mahi Mahi | GF, DF |

SELECTION OF TWO SIDES

CLASSIC CAESAR SALAD | V |

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

SIGNATURE STONE MAC & CHEESE | V |

Three Cheese Bechamel, Parmesan Bread Crumb

ARROGANT BASTARD BBQ BAKED BEANS

Slow Cooked Beans, Bacon, Molasses, Arrogant Bastard Beer

TANGERINE EXPRESS GREEN BEAN SALAD | V |

Tangerine-honey Vinaigrette, Slivered Almond, Red Onion baby tomatoes, blue cheese crumble.

SWEETS

Brownies with chocolate sauce & caramel

ADDITIONAL SIDES \$4/ PERSON
ADDITIONAL ENTRÉE \$7/ PERSON



EVENTS

PRIVATE BUFFET

Available from 11am to 9pm | minimum of 20 people
Chef's Assorted Rolls and Butter Available on Request Only

SALAD - (select one)

CLASSIC CAESAR SALAD | V |

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

ASIAN CRUNCH SALAD | V, DF |

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

BABY GREENS SALAD | V, DF |

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

MAINS

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

- GRILLED CHIMICHURRI FLANK STEAK | GF |
- TUSCAN SALMON
- LEMON OREGANO CHICKEN BREASTS
- RED WINE BRAISED SHORT RIBS
- SOY CITRUS MAHI-MAHI | GF |
- VEGAN FRIED RICE | GF, V, VG |

SERVED WITH

Chef's choice seasonal vegetables AND your choice of rice pilaf, roasted potatoes, mashed potatoes, or cilantro rice

SWEETS - (select one)

- Blueberry crumble bars
- Chocolate flourless cake | GF, VG |
- Cheesecake bars
- Brownies with caramel & chocolate sauces
- Lemon bars



EVENTS

PLATED MEALS

Available from 11am to 9pm | minimum of 20 people | maximum 100 people
All entrees served with Chef's assorted rolls and butter / All guests to receive same starter and dessert

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

SALAD - (select one)

- **CLASSIC CAESAR SALAD** | Romaine lettuce, IPA Caesar Dressing, Crispy Garlic Crouton, Parmesan Cheese
- **BABY WEDGE SALAD**
Baby Tomatoes, Crispy Onion, Blue Cheese Dressing, Smoked Bacon.
- **BABY GREENS SALAD**
Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton, Meyer Lemon Dressing.

MAINS – (select two) vegan/vegetarian as third

[ALL DAY] 2 COURSE - \$50 | 3 COURSE - \$55 | DUO - \$60

- **BEER BRAISED SHORT RIBS** | Garlic mashed potatoes, Honey roasted carrots, and red wine demi-glace
- **TUSCAN SALMON** | Creamy orzo pasta & lemon charred broccolini.
- **ROASTED HALF CHICKEN** | GF | Saffron butter rice & broccolini
- **OSSO BUCCO** | GF | Sweet Potato Puree & Braised Rainbow Chard
- **WHITE WINE & HERB SOUS VIDE PORTABELLA MUSHROOMS** |GF, V, VG| Creamy Vegan Grits & Vegan Demi-Glace
- **CRISPY TOFU** |GF, V, VG| | Coconut Cream Sauce & Mushrooms
- **DUCK LEGS CONFIT** |GF| Caramelized Cipollini Onions & Charred Artichokes

SWEETS - (select one)

- **MANGO CAKE** | GF vanilla cake base, vanilla butter cream, and mango compote
- **VEGAN CHOCOLATE CAKE** | Vegan chocolate mousse |VG|
- **CHEESECAKE SQUARES** | Various toppings



EVENTS

KIDS STATIONS

*Minimum 10 children
10 years old and under*

MAC & CHEESE BAR | \$20 per person

3-cheese mac (sharp cheddar, gruyere, parmesan)

- Toppings: toasted garlic panko, bacon, crispy fried onions

CHICKEN TENDER BAR | \$20 per person

Fresh fruit

- Sauces: BBQ, Ranch, and Ketchup

GRILLED CHEESE BAR | \$15 per person

Fresh fruit



EVENTS

DESSERT MENU

SWEETS

Priced per piece | minimum of 25 pieces per dessert

BLUEBERRY CRUMBLE BARS | seasonal fruit and berries | **\$5** |

CHEESECAKES BARS | graham cracker shell | **\$5** |

GLUTEN FREE CHOCOLATE FLOURLESS CAKE |V| **\$5** |

LEMON BARS | **\$5** |

MINI DONUTS | **\$24 dozen** |

BROWNIES | caramel & chocolate sauce | **\$4** |

OUTSIDE DESSERT FEE | Applied to any outside dessert brought into the establishment (cake, cookies, cupcakes, etc.) | **\$2** |



EVENTS BEVERAGE MENU

COLD BEVERAGE STATIONS

Fresh Brewed Iced Tea | \$25 per gallon
House-Made Lemonade | \$25 per gallon

COFFEE STATION

Ryan Bros. 'Cowboy Coffee' regular and decaf available | \$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, 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 \$8 per glass. Hard Seltzers are \$6 per glass. Beers range from \$5-\$9 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-\$9 per glass.

DRAFT BEER, HOUSE WINE, HARD SELTZER TOKENS | \$9.00 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 \$9 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



EVENTS BEVERAGE MENU

“COCKTAILS”

\$11/GLASS

Select one specialty cocktail to be offered at your event Made with Stone's Proprietary High-Octane Brew

BLOODY MARY

Stone's sugar-free high-octane brew with house-made bloody mary mix, garnished with a tamarindo chili lime rim

SAN DIEGO MULE

Stone's sugar-free high-octane brew with refreshing ginger beer and lime

SEASONAL MARGARITA

SEASONAL COCKTAIL

**Available for satellite bars in Movie Courtyard, Large Banquet, and Building 12 spaces*

**Other spaces will have seasonal cocktails offered from the Bistro menu*



EVENTS

ACTIVITIES & ADDITIONS

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)*



EVENTS

EVENT POLICIES

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 is due (14) days prior to your event date. Attendance or “guaranteed headcount” is due (5) 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, games and audio-visual services. The service charge is mandatory and is *not* a gratuity. 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 \$2 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.

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