Stone Brewing World Bistro & Gardens - Liberty Station

Special Events & Private Dining 2018

Events Department
Liz Diaz – Event Sales Director
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WELCOME & INTRODUCTION

THE SUCCESS OF YOUR EVENT IS OUR PRIORITY

We have the unique space for any occasion from holding a company meeting, to celebrating your wedding, or a grand event of over 500 guests. Stone Brewing World Bistro & Gardens - Liberty Station offers nine distinct, yet equally beautiful, spaces with custom menus and personalized service ensuring your next special event is as amazing as you envision.

OUR PHILOSOPHY ON FOOD

"We use in-season, locally, regionally, and organically grown produce. We do this not just for the simple principles of freshness and sustainability, but also because fresh, local and organic product tastes better. It's also better for you and the world in which we live. It should not be surprising to hear that we also use 100 percent naturally raised meats. We full heartedly believe that these strict quality standards are well worth the price. Greg Koch and Steve Wagner, co-founders of Stone Brewing, have been involved in the International Slow Food Movement since 2000. Slow food promotes getting "back to the table" and celebrates artisanal, natural and old-world approaches to food. At Stone, we celebrate our love of all things culinary by drawing freely from cultures and dishes from all over the world. We also celebrate all things local, and have an amazing selection of regional beers, wine, produce, meats, breads and cheeses. We do not serve any industrial adjunct beers (aka "fizzy yellow beers") as they do not represent the best in beers, in our opinion. Instead of generic orange-colored cheese varieties, we select flavorful artisanal cheeses. We are 100% high-fructose-corn-syrup free, as we don't think that ANYTHING that uses cheap sold-by-the-drum sweetener tastes as good as food and drink that's made with actual real, natural sugar.

"No, we're not health nuts, we're quality nuts!"

Stone is proud to be the largest restaurant purchaser of local, organic and small-farm produce in San Diego County. We're picky about everything on the menu, so we also choose ethically-raised meats and select our seafood according to the Monterey Bay Aquarium's Seafood Watch program. Yeah, it's not cheap industrialized commodity stuff, but we feel that opting out of the factory food system benefits you, the farmers, and the planet.

You are definitely worth it.

PRIVATE EVENT SPACES

Food & Beverage Minimums apply to 3-hour time blocks; each additional hour $350
Lunch hour minimums conclude at 4pm

SMALL BANQUET

Seated: 60 people
Reception: 100 people
Meeting: 50

FOOD & BEVERAGE MINIMUM

$1,500 – lunch | $3,000 – dinner
Complimentary audio, projector, screen and microphone
DJ & live entertainment permitted

BOCCE COURTYARD

Seated: 44 people
Reception: 80 people

FOOD & BEVERAGE MINIMUM

$1,500 – lunch | $2,500 – dinner
Complimentary audio & microphone
DJ & Live entertainment permitted
Intermittent flight path activity

LARGE BANQUET ROOM

Seated: 128 people
Reception: 150 people
Meeting: 80

FOOD & BEVERAGE MINIMUM

$2,500 – lunch | $5,000 – dinner (Sunday – Thursday) |
$2,500 – lunch | $7,000 – dinner (Friday – Saturday)
Complimentary audio, projector, screen & microphone
Private bar
DJ & live entertainment permitted

MOVIE COURTYARD

Seated: 44 people
Reception: 150

FOOD & BEVERAGE MINIMUM

$1,500 – lunch | $3,000 - dinner
A/V: complimentary audio & microphone | projector ($150)
DJ & live entertainment permitted
Intermittent flight path activity

OUTDOOR BUILDING 12

Seated: 200 people
Reception: 300 people

FOOD & BEVERAGE MINIMUM
$3,000 – lunch & dinner
A/V: microphone & audio ($150)
DJ & live entertainment permitted
Limited options for bar services
Intermittent flight path activity

STONE GARDEN

Seated: 300 people
Reception: 500 people

FOOD & BEVERAGE MINIMUM
$25,000 - $50,000
A/V: microphone & audio ($150)
DJ & live entertainment permitted
Intermittent flight path activity

GARDEN FIREPIT

Seated: 30 people
Reception: 40 people

FOOD & BEVERAGE MINIMUM
$1,000 minimum, $250 room rental fee
A/V: no audio/visual permitted
Intermittent flight path activity

GARDEN ASTRO TURF

Seated: 30 people
Reception: 50 people

FOOD & BEVERAGE MINIMUM
$1,000 minimum, $250 room rental fee
A/V: no audio/visual permitted
Intermittent flight path activity

OBSERVATION ROOM

Seated: 25 people

FOOD & BEVERAGE MINIMUM

$750 minimum, $250 room rental fee

CEREMONY

Includes ceremony chairs & water station
Outside Building 12 & Movie Courtyard

$1,000 rental fee when booked with reception
A/V: audio & wired microphone ($150)
DJ & live entertainment permitted
Intermittent flight path activity

HORS D'OEUVRES

Minimum Order 25 pieces | Items eligible for tray pass or station
GF-Gluten Free, V-Vegetarian, VG-Vegan

Stone Favorites | $3.25 per piece

Stone Pretzel Wrapped Brats / stone ground mustard

Grilled Vegetable Bruschetta / V / roasted garlic, herb ricotta, balsamic glaze

Arancini / V / saffron risotto, roasted mushrooms, parmesan, basil, smoked tomato aioli

Vegetable Spring Rolls / V / sweet chili ginger sauce

Pan-Seared Artichoke Cakes / V / spicy remoulade

Tomato Caprese Skewers / V, GF / basil, tomato, fresh mozzarella, balsamic drizzle

Fig and Anise Grilled Cheese / V / goat cheese, provolone, fig jam, sourdough

Skirt Steak Skewers / GF / chili garlic marinated, chimichurri

Street Corn / V, GF / chipotle cilantro butter, lime, cotija cheese

Black Eyed Pea Croquette / GF, VG / Garam Masala

Chef Specialty | $4.25 per piece

Short Rib Sliders / white cheddar, crispy fried onions, sweet rolls

Sushi Tacos / spicy ahi poke, smashed avocado, seaweed salad

New England Lobster Rolls / chilled lobster salad, brioche

Crab Beignet / sweet corn puree, roasted poblano crema

Tequila Lime Shrimp Skewer / GF / chili aioli, micro cilantro

Mini Bahn Mi Sandwiches / Pork belly, cucumber kimchee, coriander, sambal aioli

Grilled Portobello Slider / V / truffle aioli, arugula, crispy onions, brioche

Spicy Texas Quail Knots / GF / Sriracha honey glaze

Pork Egg Rolls / Napa cabbage, carrot, sweet chili ginger sauce

Buffalo Tofu / GF, VG / crispy fried, buffalo sauce

Large Platters

Serves approximately 25 people

Butcher Block | GF no bread| $150
Cured meats, stone ground mustard, assorted olives, roasted pepper, sliced baguettes

Cheese Board | V, GF no bread | $150
Artisan cheese, seasonal fruit, fig jam, candied walnuts, almonds, baguettes, barley cracker bread

Ceviche | GF | $100
Fresh fish, chilis, red onions, cilantro, citrus, chili dusted tortilla chips

Housemade Daily Hummus | V, GF no bread | $75
Smoked paprika, olive oil, barley cracker bread

Fruit Platter | V, GF | $65
Selection of fresh fruit, mint honey yogurt sauce

Crudité | V, GF | $65
Fresh seasonal vegetables, herbed crème fraiche

Guacamole and Salsa Fresca | GF | $100
Fresh guacamole, pico de gallo, chili dusted tortilla chips

Stone Hemp Pretzels | V | $75
Stone beer cheese fondue and stone ground mustard dipping sauces

Stone Mac & Cheese | V on request | $150
Swiss and smoked Gouda, broccoli or pancetta, garlic parmesan bread crumbs

Swedish Meatballs | $85
Dijon cream, herbed bread crumbs

Brussels and Sausage | GF no bread | $125
Assorted sweet & spicy sausages, charred Brussels sprouts, stone ground mustard, red onion marmalade, baguettes

Grilled Marinated Vegetables | V, GF | $100
Seasonal grilled marinated vegetables, balsamic drizzle

Sausage & Kraut | $125
Stone beer braised sausages, sauerkraut, stone-ground mustard

Flatbreads | $85
(choice of)
Roasted tomato, fresh mozzarella, prosciutto, arugula
Fennel sausage, Grana Padano, garlic cream
Roasted mushrooms, caramelized onions, ricotta, Grana Padano, garlic cream | V |
Pesto, fresh mozzarella, tomato, basil | V |

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 organic fruit and berries, organic yogurt, housemade granola

Stone All-American | $24

Assorted mini pastries, fresh organic fruit and berries, scrambled eggs, crispy bacon or chicken apple sausage, rosemary roasted new potatoes

Breakfast Burritos | $22

Vegetarian: roasted potatoes, bell peppers, zucchini, tomato, white cheddar spinach tortilla

Meat: bacon, roasted potato, egg, bell peppers, white cheddar, flour tortilla

Both options served with fresh organic fruit and salsa roja

French Toast | $18

Brioche bread, vanilla, cinnamon, powdered sugar, real maple syrup, organic fresh fruit and berries

Private Dining Plated Lunch

2 course - $34/person | 3 courses $40/person

Available from 11am to 3pm | minimum of 25 people
Client to provide guest list and guest's corresponding entrée selections 5 days in advance

To Start.

(select one)

Organic field greens, strawberries, feta cheese, candied walnuts, balsamic vinaigrette
Red leaf Caesar, croutons, grape tomatoes, parmesan vinaigrette
Tomato bisque, micro basil, croutons

Mains.

(select two)

Grilled salmon, olive-citrus couscous, lemon buerre blanc
Garlic herb Jidori airline chicken, roasted fingerlings, wilted spinach, chimichurri
Grilled petite New York, herb whipped potatoes, broccolini, peppercorn demi
Sesame crusted seared ahi tuna, cold soba noodle salad, spicy Thai peanut sauce

Sweets.

(select one)

Key lime tart, coconut tuile
Strawberries and shortbread, French cream, shortbread cookie
Chocolate cake, chocolate ganache, hazelnut candy

All entrees served with assorted rolls and creamery butter
All guests to receive same starter and dessert

Private Dining Lunch – Cold Sandwich buffets

$31/person | all options served with Stone brownies

Available from 11am to 3pm | minimum of 25 people

Cold sandwiches and wraps

Oven-roasted turkey, white cheddar, chipotle aioli, butter lettuce, croissant
Black forest ham, gruyere cheese, Stone ground mustard, butter lettuce, wheat bun
Grilled vegetables, spinach, feta cheese, hummus, spinach tortilla

Greek salad, romaine, feta cheese, grape tomatoes, olives, pepperoncini, red wine vinaigrette
Pasta salad, cherry tomatoes, olives, red onions, parmesan, herb vinaigrette

Build-your-own

Ciabatta / wheat buns / sourdough
Oven-roasted turkey / black forest ham / grilled veggies
White cheddar / gruyere
Mayo / stone-ground mustard / chipotle aioli
Sliced red onions, tomatoes, butter lettuce

Greek salad, romaine, feta cheese, grape tomatoes, olives, pepperoncini, red wine vinaigrette
Pasta salad, cherry tomatoes, olives, red onions, parmesan, herb vinaigrette

Bagged lunches

(each lunch served with Dirty Chips, seasonal whole fruit and Stone brownies)

(select three)
Caprese, vine-ripened tomatoes, fresh mozzarella, basil pesto, balsamic drizzle
Oven-roasted turkey, white cheddar, chipotle aioli, butter lettuce, ciabatta
Black forest ham, gruyere cheese, stone ground mustard, butter lettuce, wheat bun
Grilled vegetables, spinach, feta cheese, hummus, spinach tortilla

(select one)
Pasta salad, cherry tomatoes, olives, red onions, parmesan, herb vinaigrette
Couscous with citrus and olives

Street Taco Buffet

$35/person

Available for lunch and dinner | minimum of 25 people

Salad

(select one)

Organic baby kale, Grana Padano, lemon, chili, roasted garlic oil
Red leaf Caesar, croutons, grape tomatoes, parmesan vinaigrette
Chilled southwest corn and black bean salad

Taco options

(select two)

Pork carnitas
Chicken tinga
Chili garlic marinated skirt steak
Grilled chili rubbed white fish
Soffritto, seasonal vegetables

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

Additions

Street Corn | $4
Roasted corn tossed with chipotle cilantro butter, lime, cotija cheese

Mini Tortas | $5
(choice of)
Chicken tinga, Oaxaca cheese, pickled red onion jalapeno slaw
Pork chili verde, black bean puree, cotija, pickled red onion jalapeno slaw
Shredded beef adobo, Oaxaca cheese, pickled red onion jalapeno slaw

Guacamole | $3

Private Dining Plated Dinners

Available from 3pm to 9pm | minimum of 25 people
Client to provide guest list and guest's corresponding entrée selections 5 days in advance

To Start.

(select one)

Organic field greens, strawberry, feta, candied walnuts, balsamic vinaigrette
Organic baby kale, shaved Grana Padano, chili, lemon, roasted garlic oil
Arugula, crumbled goat cheese, shaved fennel, grape tomatoes, toasted almonds, lemon thyme vinaigrette
Butter lettuce, dried cherries, toasted hazelnuts, peppered goat cheese, aged sherry vinaigrette
Baby Gems, burrata, oven roasted tomatoes, balsamic drizzle, micro basil
Tomato bisque, micro basil, croutons
Moroccan-spiced butternut squash soup, toasted pepitas, crème fraiche

Entrée Tier 1 | $46 per person

(select three)

Lemon herb crusted salmon, curried cauliflower puree, charred asparagus, lemon infused olive oil drizzle
Chili-garlic brined Jidori airline chicken, citrus carrot puree, roasted baby potatoes, lemon jus
Red wine braised short rib, herb potato puree, root vegetable hash, red wine demi
Chef's seasonal risotto, locally and seasonally inspired (vegetarian)
Tofu and vegetable masala, peppers, onions, warmed couscous, toasted peanuts, micro cilantro
Cheese ravioli, roasted tomato cream, shaved parmesan, micro basil, peanuts

Entrée Tier 2 | $54 per person

(select three)

Herb roasted Jidori airline chicken, ricotta gnocchi, caramelized fennel, truffle buerre blanc
Petite filet mignon, artichoke potato gratin, grilled asparagus, peppercorn demi
Pan seared barramundi, fingerling potato and pepper hash, cilantro ginger emulsion
Saffron risotto, peas, andouille sausage, red peppers, Cajun spiced shrimp
Grilled salmon, citrus olive couscous, charred broccolini, lemon buerre blanc
Sweet and spicy udon, Chinese eggplant, marinated tofu, chilies, toasted peanuts, mint, basil
Pork shoulder adobo, slow cooked pork, white cheddar grits, guajillo crema, roasted corn and poblano salsa

Entrée Tier 3 | $69 per person

(select three)

Petite filet mignon, cabernet reduction, potato puree, pan-seared scallops, riesling buerre blanc, asparagus
Grilled beef tenderloin, rosemary fingerling potatoes, white corn bacon hash, red wine demi
Housemade cavatelli, wild mushroom, pork cheeks ragout, chives, shaved Grana Padano
Soffritto vegetable tamale, creamy masa, Mexican rice, roasted poblano crema
Sesame crusted Mahi Mahi, coconut basmati rice, miso buerre blanc, Chinese long beans
Moroccan braised lamb shank, couscous, roasted sweet potato, chickpeas, cilantro, Harissa spiced crema
Pan seared salmon, baby potatoes, roasted beets, fennel, spinach, fried sunchokes, citrus gastrique

Sweets.

(select one)

Chocolate cake, chocolate ganache, hazelnut candy
Key lime tart, coconut tuile
Banana cream tart, whipped cream, almonds
Tres leches cake, crème anglaise, caramel
Strawberries and shortbread, French cream, short bread cookie
S'more bar, graham cracker, brownie, marshmallow, chocolate sauce

All entrees served with assorted rolls and creamery butter
All guests to receive same starter and dessert

Private Dining Buffet

Pricing under "Mains" based on per person, includes dinner rolls, starter and dessert

Available from 11am to 9pm | minimum of 25 people

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
Red leaf Caesar, croutons, grape tomatoes, Grana Padano, parmesan vinaigrette
Baby Spinach, feta, toasted almonds, grape tomatoes, cucumber, turmeric vinaigrette
Organic greens, strawberries, feta, candied walnuts, balsamic vinaigrette

Mains.

1 entrée - $41 | 2 entrée - $51 | 3 entrée - $62

Grilled chili garlic marinated skirt steak, bacon fingerling potato hash, chimichurri
Lemon herb crusted salmon, goat cheese herb barley risotto, grilled asparagus
Thyme roasted Jidori airline chicken, warm potato kale pancetta salad, chicken jus
Red wine braised short ribs, potato puree, roasted baby carrots, red wine demi glaze
Tuscan pork loin, white bean tomato ragout, red wine shallot sauce
Pesto Rigatoni, grilled chicken, sundried tomatoes, pesto cream sauce, olives, Grana Padano (Veg on request)
Sweet and spicy udon, Chinese eggplant, marinated tofu, chilies, toasted peanuts, mint, basil
Shrimp and Grits, Cajun spiced shrimp, creamy andouille grits, oven roasted tomato, jalapeno crema

Sweets.

(select one, based on 2 pieces per person)

Fruit tarts, seasonal fruit and berries
Cream puffs, assorted flavors
Assorted mini cupcakes, chef inspired
Cheesecake tartlets, graham cracker shell
Mini key lime pies, coconut
Stone Brownies, caramel, chocolate sauce

CHEF ATTENDED STATIONS

Pricing based per person
25 person minimum on each station
All served with fresh baked carving rolls
($150 Chef Attendant Fee Applies)

Tuscan Pork Loin | $18 per person
Roasted herb and garlic rubbed pork loin, white bean and tomato ragout, red wine shallot sauce

Grilled Tri Tip | $26 per person
Dry rubbed grilled tri tip, roasted fingerling potatoes, red wine demi

Garlic and Herb Crusted Prime Rib | $31 per person
Mini pop overs, horseradish cream, au jus

Lemon Herb Crusted Atlantic Salmon | $18 per person
Citrus and Olive couscous, lemon infused olive oil drizzle

A la carte add ons

Seasonal vegetables | $4
Organic field greens, strawberries, feta, candied walnuts, balsamic vinaigrette | $5
Baby kale, shaved Grana Padano, chili, lemon, roasted garlic oil | $5
Grilled and marinated vegetables, balsamic drizzle | $5
Stone mac & cheese, swiss and smoked Gouda, broccoli or pancetta, garlic, parmesan bread crumbs | $6

Sweets.

Priced per piece | minimum of 25 pieces | suggested 2-3 pieces per person

Mini fruit tarts / seasonal fruit and berries	**2.5**
Cream Puffs / assorted flavors	**2.5**
Mini cupcakes / chef inspired, assorted flavors	**3.5**
Cheesecake tartlets / graham cracker shell	**3**
Whoopie pies / assorted flavors	**3**
Stone Brownies / caramel, chocolate sauce	**2.5**
Mini Key Lime Pies / coconut	**3**

Outside dessert can be brought in at an additional $1.50 per person

BEVERAGES & BAR SERVICES

COLD BEVERAGE STATIONS

Fresh Brewed Iced Tea | $25 per gallon
Organic Lemonade | $25 per gallon

COFFEE STATIONS

Ryan Bros. 'Cowboy Coffee' regular and decaf | $25 per gallon (each gallon serves ~20 guests)
Includes sweetener, sugar and cream

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 100 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.

Additional Services

STONE BREWING BEER EDUCATION *Hosted tasting with Stone Liberty Station's beer specialist to include Q&A and history of Stone Brewing* *Pricing starting at $150*	
STONE'S LARGE GAMES Jenga, Connect 4, Corn Hole & Dominos. 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.* *$300 rental fee for projector & audio setup* *Must reach food & beverage minimum for Movie Courtyard*	

Liberty Station Neighbors

THE LOMA CLUB

9-hole course in Point Loma offering Golf Lessons, tournaments and private group lessons

2960 Truxtun Rd.
San Diego, 92106
(619) 222-4653
www.thelomaclub.com

KID VENTURES

Boutique-style indoor family play centers. Offers perfect setting for children to explore and expand their imagination and talent as parents delight in the experience

2865 Sims Rd.
San Diego, 92106
(619) 573-9625

www.indoorplaysandiego.com

THE HOT SPOT

Not just for kids, the Hot Spot makes a fun and unique place for any gathering no matter what age. Great for corporate events, office parties, team building and more
Party Packages available
Will bring all supplies to Stone for your event with us

2770 Historic Decatur Rd.
San Diego, 92106
(619) 223-1339

www.thehotspotstudio.com

COURTYARD MARRIOTT

2592 Laning Road
San Diego, 92106
(619) 358-1352

HOMEWOOD SUITES

2576 Laning Road
San Diego, 92106
(619) 358-8602

Two San Diego hotels located in Liberty Station across from San Diego Airport. Both less than one mile from us!

IMPORTANT EVENT REMINDERS & GENERAL INFORMATION

FOOD AND 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.