



EVENTS

LIBERTY STATION



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:
\$1500 Lunch (to 4PM)
\$3000 Dinner



SMALL BANQUET

CAPACITY:
60 Seated; 150 Reception

FOOD AND BEVERAGE MINIMUM:
\$1500 Lunch (to 4PM)
\$3000 Dinner



GARDEN ASTRO TURF

CAPACITY:
30 Seated; 50 Reception

FOOD AND BEVERAGE MINIMUM:
\$1250 Lunch/Dinner



BOCCE COURTYARD

CAPACITY:
40 Seated; 80 Reception

FOOD AND BEVERAGE MINIMUM:
\$1500 Lunch (to 4PM)
\$2500 Dinner



BUILDING 12

CAPACITY:
200 Seated; 300 Reception

FOOD AND BEVERAGE MINIMUM:
\$3000 Lunch & Dinner



GARDEN FIREPIT

CAPACITY:
30 Seated; 40 Reception

FOOD AND BEVERAGE MINIMUM:
\$1250 Lunch/Dinner



OBSERVATION ROOM

CAPACITY:
25 Seated; 30 Reception

FOOD AND BEVERAGE MINIMUM:
\$1000 Lunch/Dinner

[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

APPETIZER MENU

PER PIECE

Minimum Order 25 pieces

STONE FAVORITES | \$3.25 per piece

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

PRETZEL WRAPPED BRATS | Stone-ground mustard dipping sauce

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

BBQ BRISKET SLIDERS | White cheddar, crispy fried onions, Parker House roll

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

CRISPY VEGETABLE SPRING ROLLS | VG | Thai sweet chili sauce

GRILLED CHEESE | V | Gruyere, cheddar, mozzarella on toasted sourdough, served with a tomato bisque

CHICKEN SKEWERS | GF | Lemon-oregano marinated, cucumber-dill tzatziki

CHEF SPECIALTY | \$4.25 per piece

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

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

IMPOSSIBLE BURGER SLIDER | V | Vegetarian plant-based patty, secret sauce, crispy fried onions, cheddar, brioche bun

BBQ BACON BURGER SLIDER | Caramelized onions, chopped miso bacon, BBQ sauce, sesame brioche bun

STONE BEER BATTERED COCONUT SHRIMP | Thai sweet chili sauce

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

BEER TENDERLOIN SKEWERS | Chili garlic marinated, chimichurri

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

BUTCHER BLOCK | GF w/o bread | \$150
Cured meats, house pickled vegetables, olives, house pickles, grilled ciabatta

CHEESE BOARD | V, GF w/o bread | \$150
Artisan cheese, grapes, house-made jam, candied nuts, grilled ciabatta

HOUSE-MADE HUMMUS | VG,
GF w/o bread | \$75
Smoked paprika, olive oil, grilled ciabatta or grilled pita

FRUIT PLATTER | V, GF | \$65
Selection of fresh fruit

GUACAMOLE & SALSA FRESCA | GF, VG
| \$100
Fresh guacamole, pico de gallo, chili dusted tortilla chips

STONE PRETZELS BITES | V | \$75
Stone beer cheese fondue and stone-ground mustard dipping sauces

MEDITERRANEAN PLATTER | V | \$75
House-made hummus, feta cheese, artichokes, grilled piquillos and grilled flatbread.

STONE MAC & CHEESE | \$75
Sharp cheddar, gruyere, parmesan, toasted garlic panko
Add: Burnt end brisket pieces | \$20

CHARRED BRUSSELS SPROUTS | \$125
Pedro Ximenez sherry glaze, crispy pancetta lardons

SWEDISH MEATBALLS | \$85
Dijon cream, herbed breadcrumbs

FLATBREAD PIZZA | \$85
(choice of)

- **Brisket** – Slow roasted brisket, Stone IPA beer cheese, caramelized onion, shredded mozzarella, Hook's aged cheddar, sweet drop peppers, honey BBQ drizzle, cilantro, crispy onions
- **Diavola** – House marinara sauce, shredded mozzarella cheese, spicy calabrese salami, kalamata olives, fresh basil, Calabrian chili pesto (no nuts)

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EVENTS

BREAKFAST MENU

B R E A K F A S T

Available from 7am to 12pm | minimum of 25 people

Price based per person | Served with regular & decaf coffee and orange juice

CONTINENTAL | \$18

Assorted mini pastries, fresh seasonal berries, greek yogurt, gluten free honey oat granola

STONE ALL-AMERICAN | \$24

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

BREAKFAST BURRITOS | \$19

*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

COLD SANDWICHES

\$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 cheese, 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 onion, shaved parmesan, creamy pesto vinaigrette



EVENTS

STREET TACOS

\$37/PERSON

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

SALAD

(select one)

Mixed Baby Greens; goat cheese, house made spiced nuts, dried cranberries, Meyer lemon vinaigrette, blueberry gastrique

Baby Gem; croutons, grape tomatoes, Caesar dressing, shaved parmesan

Shaved Corn; black beans, tomato, red onion, cilantro, toasted cumin vinaigrette, cotija cheese (served chilled)

TACO OPTIONS

(select two)

Pork Al-Pastor | GF |

Chicken Tinga | GF |

Chili Garlic Marinated Flank Steak | GF |

Grilled Chili Rubbed Mahi-Mahi | GF |

Grilled Spiced Cauliflower | VG,GF |

Impossible Chorizo | VG,GF |

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

SWEETS

Churros with chocolate sauce

ADDITIONS

Street Corn | \$3.25

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

Guacamole | \$3

Additional Taco Option | \$7



EVENTS

BREWMASTER'S BBQ

\$37/PERSON

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

MAIN ENTREES | GF

(select two)

- BBQ Boneless Chicken Breast
- Slow Roasted Brisket
- Chili Rubbed Mahi-Mahi
- BBQ Pulled Pork

SIDES

(select two)

- Macaroni Salad |V|
- Mac and Cheese
- Cole Slaw |GF|
- Baked Beans |GF|
- Corn off the Cob |GF, V|
- Mini Corn Bread |V|
- Mixed Green Salad |GF| spring mix, Meyer lemon vinaigrette, goat cheese, dried cranberries, red onion, cucumber

SWEETS

- Brownies with chocolate sauce & caramel

ADDITIONAL SIDES \$4



EVENTS

PRIVATE BUFFET

Available from 11am to 9pm | minimum of 25 people
Rolls and creamery butter available on request only

SALAD - *(select one)*

- Mixed Baby Greens; goat cheese, house made spiced nuts, dried cranberries, Meyer lemon vinaigrette, blueberry gastrique
- Baby Gem; croutons, grape tomatoes, Caesar dressing, shaved parmesan
- Kale, spring greens baby spinach, shaved Brussels sprouts, avocado-kefir dressing, pickled red onion, cherry tomatoes

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 flank steak, bacon fingerling potato hash, chimichurri | GF |
- Citrus soy salmon, coconut lime rice, baby bok choy
- Lemon-oregano chicken kebab, grilled vegetables, pearly couscous salad, feta cheese, tzatziki | GF |
- Red wine braised short ribs, mashed potato, roasted baby carrots, red wine demi glace | GF |
- Pasta primavera, seasonal vegetables, zesty tomato sauce, shaved Parmesan (V)
- Pan seared Mahi-Mahi, roasted seasonal vegetables, jasmine rice, Massaman curry sauce | contains shellfish |
- Bulgogi Chow Fun, marinated beef tenderloin tips, rice noodles, sauteed vegetables, spicy-sweet soy sauce, finished with scallion and Korean chili paste (veg on request)

SWEETS - *(select one)*

- Blueberry crumble bars
- Mini assorted cheesecakes
- Brownies with caramel & chocolate sauces
- Chocolate chip or snickerdoodle cookies



ACTION STATIONS

POKE BOWLS | \$37 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

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

MAC & CHEESE BAR | \$30 per person

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

- Toppings: toasted garlic panko, andouille sausage, broccoli, bacon, crispy fried onions, roasted mushrooms, scallions, BBQ Brisket burnt ends
-

A LA CARTE ADD ONS

- Roasted seasonal vegetables | \$4
- Bistro Salad | \$4 | spring mix, Meyer lemon vinaigrette, red onion, cucumber, cherry tomatoes
- Grilled marinated vegetables, balsamic drizzle | \$4



EVENTS

DESSERT MENU

SWEETS

Priced per piece | minimum of 25 pieces per dessert

BLUEBERRY CRUMBLE BARS | seasonal fruit and berries | **\$2.50** |

MINI ASSORTED CHEESECAKES | graham cracker shell | **\$3** |

CHOCOLATE CHIP COOKIES | **\$2.5** |

SNICKERDOODLE COOKIES | **\$2.5** |

BROWNIES | caramel & chocolate sauce | **\$2.50** |



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 | \$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, 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.

DRAFT BEER, HOUSE WINE, HARD SELTZER TOKENS | \$9.00 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, hard seltzers and non-alcoholic beverages

No host bars do not apply towards food & beverage minimums



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)*

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



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 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 – Deposits will not be required until all restrictions are lifted.

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.

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