



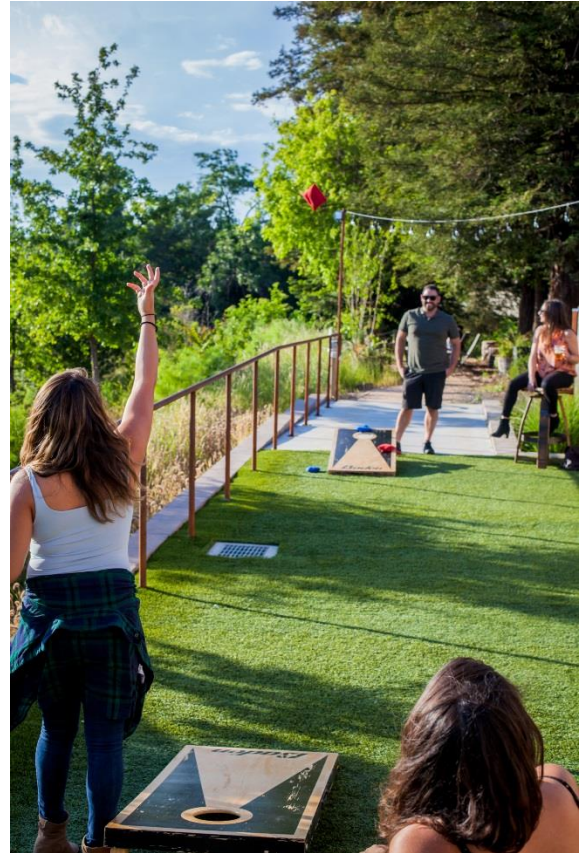
PRIVATE EVENT MENUS

The success of your event is our priority!

Host a cocktail party, an informal dinner, beer pairing or an intimate wedding overlooking the stunning Napa River. From a small dinner for 20 or grand reception event for 450 of your closest friends, Stone Brewing Napa, a 10,000 square-foot restaurant with a 10-barrel brewing system in the historic Borrero building, built in 1877. Stone Brewing brings its flavorful craft beer and cuisine while offering personalized service ensuring your next special event is as amazing as you envision.



STONE[®]
BREWING
NAPA





AVAILABLE FOR PARTIES 20 OR MORE

All menus are served as family style or stationed

“BAJA STYLE” STREET TACOS | 39

Kale to Caesar, locally grown kale, romaine hearts, brioche croutons, white anchovy, Caesar dressing, parmesan

Sweet Gems and baby green salad, picked red onions, citrus-ginger dressing

Choice of two types of tacos served with corn tacos

Chili rubbed Mary’s chicken, Ground Beef , slow cooked pork shoulder, Impossible burger crumbles

Black beans, Spanish rice, tortilla chips with house made guacamole and salsa fresca

Stone Imperial Stout Chocolate Cake

PETALUMA PRIDE | 47

Apple arugula blue cheese salad

Mary’s Half chicken served with Romesco sauce, roasted garlic and rosemary fingerling potatoes

Seasonal grilled vegetables with herb vinaigrette

House made Bread Pudding

ADD ON | Grilled Salmon 5 ADD ON | Grilled Prime NY Steak 9

BASTARD’S BBQ | 55

Kale to Caesar, locally grown kale, romaine hearts, brioche croutons, white anchovy, Caesar dressing, parmesan

Sweet gem simple salad, shaved root vegetable, crispy shallots, herb-buttermilk dressing

All meats house smoked using oak and mesquite: baby back ribs, Smoked Kielbasa, Arrogant Bastard pulled pork

Classic creamy house made coleslaw and German style potato salad made with Applewood smoked bacon

Cheddar and scallion biscuits

Stone Imperial Stout chocolate cake

HARVEST RANCH RESERVE | 69

Kimchi style cucumber salad with cherry tomatoes, bean sprouts, red onions, mizuna, mint, cilantro, quicos

Kale to Caesar, locally grown kale, romaine hearts, brioche croutons, white anchovy, Caesar dressing, parmesan

Smoked prime rib rubbed with fresh herbs and Stone IPA mustard | au jus, Chimichurri and horseradish cream sauce

Yukon gold smashed potatoes with roasted garlic

Seasonal vegetables

House Made Bread Pudding

LARGE PLATTERS or BOWLS

Price Per Platter serves 25-30 people

Beetroot Hummus, tahini, garlic, fermented beets, za’atar spiced pita chips | **75**

Warm Castelvetrano Olives, chili flakes, orange, rosemary | **55**

Sweet and Spicy “Napa Nuts” | **55**

Gargoyle Eggs, deviled eggs pickled with Stone Stout beer, Ras El Hanout, chili oil, pickle relish, parsley, crispy shallots | **75**

Butcher Block | **150**

Daily selection of cured/aged/smoked meats, olives, caper berries and artisanal bread

Cheese Board | **150**

Artisan cheeses, seasonal fruit, California honey, nuts, artisanal bread

Grilled Marinated Vegetables | **100**

Shrimp Ceviche “Cocktail” | **100**

Gulf shrimp, chilis, red onions, tomatoes, cilantro, citrus, tortilla chips

Pork Sausage Board | **140**

Assorted German style sausages, house sauerkraut, dill pickles, Stone IPA mustard, warm bread

21% Service Charge and a 7.75% CA Sales Tax will be added to all pricing



BAR SERVICES



Batch Craft sodas | 4

Iced Tea | 3

Stone house made lemonade | 4

Naysayer Coffee | 3

Stone Draft Beer & House Wine Tokens | 9

No Host Bar | Cash and Carry

Beer Tasting Flights | Pricing subj to change

Additional wine options are available on request

^S 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. **Full restaurant buy-out will be subject to additional fees.**

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 Napa 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 21% will be added to ALL prices quoted for food, beverage, room rental and audio visual services. The service charge and all prices quoted are also subject to California state sales tax of 7.75%.

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.

CONTACT US

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