



STONE BREWING WORLD BISTRO & GARDENS ESCONDIDO



PRIVATE EVENTS INFORMATION



Our expansive world bistro and beautiful one-acre organic beer garden offer the perfect ambiance for your next special event. Whether you are planning a small dinner for 20 of your closest friends or a grand event for 300 guests, Stone Brewing World Bistro & Gardens in Escondido offers five unique event spaces with custom menus and personalized service, ensuring your next event is as amazing as you envision it to be.



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EVENTS DEPARTMENT

760.294.7899 x 1742
esco.events@stonebrewing.com

EVENT SPACES

MEZZANINE

CAPACITY:
50 Seated

Food & Beverage Minimum M.-Th.
Lunch \$1,800.00++
Dinner \$2,000.00++

FEATURES:
Built in Private Bar
A/V Capabilities

Food & Beverage Minimum Fri. – Sun.
Lunch (until 4pm) \$2,000.00++
Dinner \$2,500.00++



BALCONY

CAPACITY:
30 Seated

Food & Beverage Minimum M-Th:
Lunch & Dinner \$1,500.00++

FEATURES:
Outdoor Space adjacent to the Mezzanine
Overlooking Bistro & Gardens

Food & Beverage Minimum Fri-Sun:
Lunch & Dinner \$1,800.00++



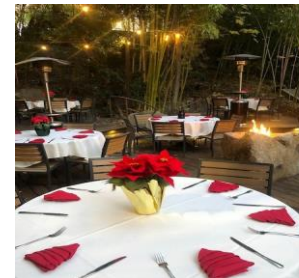
UPPER GARDEN & DECK

CAPACITY:
90 Seated
OR
125 Standing Reception (50% seating available)

Food & Beverage Minimum M-Th:
Lunch (until 4pm) \$3,000.00++
Dinner \$3,500.00++

FEATURES:
Built in Private Bar
3 Tier Private Deck

Food & Beverage Minimum Fri-Sun:
Lunch (until 4pm) \$3,500.00++
Dinner \$5,000.00++



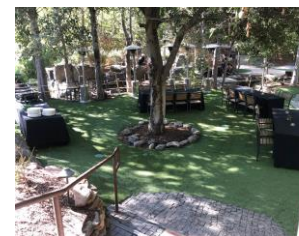
MAIN GARDEN LEFT SIDE

CAPACITY:
32 Seated
OR
40 Standing Reception (50% seating available)

Food & Beverage Minimum M-Th.
Lunch & Dinner \$1,800.00++

FEATURES:
Open air space along koi pond
Private satellite bar

Food & Beverage Minimum Fri-Sun:
Lunch (until 4pm) \$1,800.00++
Dinner \$2,000.00++



MAIN GARDEN RIGHT SIDE

CAPACITY:
50 Seated
OR
60 Standing Reception (50% seating available)

Food & Beverage Minimum Mon.-Thurs.
Lunch (until 4pm) \$2,000.00++
Dinner \$2,500.00++

FEATURES:
Garden setting
Built in Private Bar

Food & Beverage Minimum Fri. – Sun.
Lunch (until 4pm) \$2,500.00++
Dinner \$3,000.00++



We cannot accommodate the seated capacity and reception capacity listed. Prices are not inclusive of tax, 23% event production fee, or \$150 bar service fee. Pricing subject to change at any time. Some spaces may be booked together. Full venue buyouts available.

Q. What is a food & beverage minimum? Is this the same as a site fee?

A. A food & beverage minimum is not a site fee. A food & beverage minimum is the minimum amount of money that must be spent on any combination of food & beverages, before current tax (7.75%) and event production fee (23%). Food items and beverage items that are consumable on site during your event apply toward the minimum. To-go items, merchandise, game rental, and other non-food or beverage items do not. Food & beverage minimums are based on three hours of event time.

Q. What is included with private events?

A. All events include 3 hours of event time, a dedicated service team, plates, silverware, glassware, existing tables & chairs, heaters & umbrellas (where applicable) and choice of black, white or ivory linen.

Q. What if I want my event to be longer than 3 hours?

A. All events are based on three hour time frames. Additional hours may be added on for a fee, not to exceed 5 total event hours. Please inquire with your Event Sales Representative for the cost of the additional hour/s.

Q. Is the event production fee the same as a gratuity?

A. No, the event production fee is not a gratuity. The current event production fee of 23% will be added to all prices quoted. The event production fee and all other prices quoted are also subject to applicable sales tax. The event production fee is mandatory and is not a gratuity. The event production fee is currently retained by Stone Brewing World Bistro & Gardens to cover overhead, labor, and other banquet costs. Gratuity is at the client's discretion and is not required. Event Sales Representatives are not able to provide guidance on gratuity.

Q. What does the bar service fee cover?

A. The bar service fee is added to all private events, whether the event space has a private bar or not. This fee covers the set up, service from, and clean up of a separate bar from the restaurant's main bar. This is to ensure event guest's drink tickets do not get queued behind all drink tickets for the restaurant.

Q. I'm ready to book my event. What are the next steps?

A. In order to move forward with securing a private event, you'll sign an event agreement securing the date, time, space, and minimum. You will also need to pay a non-refundable deposit of 30% of total expected revenue. This is all done online via our secure portal. Please let your Event Sales Representative know if you are ready for a contract.

Q. When do I have to pick a menu? When is my guest count due?

A. Final guest count guarantee and menu selection are due 14 days prior to your event. This date will be listed in all contracts at the top of the first page.

Q. Am I allowed to bring in decorations?

A. Yes. Stone does not permit glitter, confetti, or open flame. Stone does not allow any items to be pinned, glued, taped, tied to, or otherwise attached to landscaping, furniture, or any other venue property. Any décor must be loaded in and loaded out by the client the same day as the event. Stone is not able to provide unloading and packing services.

Q. How early can I arrive?

A. Unless otherwise approved in advance, access to the event space will be provided to the point of contact 30 minutes before an event for set up.

Q. What if it rains?

A. Per our contracts, outdoor event spaces are weather permitting only. If inclement weather should occur and the event is canceled by Stone within 24 hours prior to the event date, the event will be refunded in full including deposit, or by choice of client to reschedule to a different day based on availability, space fees and revenue minimums still apply.

Q. How does tray passing work?

A. These selections are passed on trays to guests by event staff. Tray passed items are priced per piece. There is a minimum order of 30 pieces per item. Tray passed items are not ordered in multiples of 30, that is just the minimum order. Tray passed items can be ordered for any quantity that is higher than 30.

Q. How do stationed appetizers work?

A. Stationed appetizers are set out on an appetizer table (station). Each appetizer platter serves approximately 25 guests. This means that each platter will provide one serving to approximately 25 people. A wider variety of selections does not increase the quantity of what has been selected, it increases the variety of what is offered.

Q. How do the buffets work?

A. All of the buffets come included with what is listed on the page. Some of the menus require you to make selections, such as for proteins. You only need to make selections where instructed. Everything else on the page is included. The day of your event, your selected buffet will be set up on a table, and guests will walk up to the table, pick up a plate, then make their way down the table, helping themselves to whatever they'd like from the items offered.

Q. Do kids count?

A. Kids count toward the space capacity. If you do not anticipate the child will eat the food you are offering the adults, you do not need to include them in your buffet count. We do have kid's meals available.

Q. Is the Mezzanine Plated Menu available in the garden spaces?

A. No, as notated on the Mezzanine Plated Menu page, this menu is only available in our Mezzanine and Balcony event spaces.

Q. What if I have a guest with dietary restrictions?

A. You can let your Event Sales Representative know what the restrictions are, and we will let you know how we can accommodate!

STATIONED SELECTIONS

Each platter serves approximately 25 guests

ARTISAN CHEESE & CHARCUTERIE | GF - Without Bread | **\$200**

Chef's Selection of Cured Meats, Craft Cheese, Cornichons, Olives, Preserves, Dry Fruit, Baguette

MEDITERRANEAN PLATTER | VEG | **\$150**

House-Made Hummus, Heirloom Tomato Bruschetta, Fresh Crudites, Marinated Olives, Herb Greek Yogurt Dip, Pita

BBQ BURNT ENDS **\$200**

Beef Brisket, Sweet Rolls and Butter Pickles, Pickled Onions, Dill Coleslaw

STONE PRETZEL BITES | VEG | **\$100**

With Stone Beer Cheese & Stone Ground Mustard

AHI TUNA POKE | **\$150**

Sweet Soy Glaze, Marinated Seaweed Salad, Red Onion, Wonton Crisp

PESTO FLATBREAD | VEG | **\$100**

Pesto, Mozzarella, Heirloom Tomato, Micro Basil

BUFFALO CHICKEN FLATBREAD | **\$100**

Scallions, Blue Cheese Dressing, Mozzarella, Micro Cilantro

STONE MAC & CHEESE | VEG | **\$135**

Three Cheese Bechamel, Parmesan Breadcrumbs

STONE F.M.L. WINGS | **\$150**

House Made Stone Fear. Movie. Lions IIPA Wing Sauce, Ranch

STONE DRY RUBBED WINGS | **\$150**

Nashville Dry Rub, Ranch

TOMATO & BURRATA PLATTER | VEG | **\$150**

Heirloom Tomato, Burrata, Micro Basil, Olive Oil, Balsamic Glaze, Sea Salt

KUNG PAO BRUSSELS SPROUTS | V | **\$125**

Kung Pao Sauce, Fresno Chilies, Scallions

TRAY PASSED SELECTIONS

Minimum order 30 pieces each item

STONE FAVORITES

\$4.25 per piece

ARANCINI | VEG |

Pecorino, San Marzano Tomato

CRISPY VEGETABLE SPRING ROLL | V |

Sweet Chili Sauce

TOMATO CAPRESE SKEWER | VEG, GF |

Basil, Tomato, Fresh Mozzarella, Balsamic Drizzle

MAC & CHEESE CROQUETTES

With Bacon & Cheddar Cheese

THAI CHICKEN SKEWERS

Teriyaki Sauce

STREET CORN CUP | GF, VEG |

Tajin Mayo, Cilantro, Cotija, Chili & Lime

IMPOSSIBLE ITALIAN MEATBALL | V |

Marinara, Micro Basil

SIGNATURE STONE

\$5.25 per piece

FRIED PORK POTSTICKER

Soy Ginger Dumpling Sauce

BIRRIA EMPANADA

Salsa Roja

STONE SLIDERS

Cheddar Cheese, Stone Secret Sauce, Caramelized

Onion, Tomato, Pretzel Bun

SUB IMPOSSIBLE PATTY | V |

SPINACH ARTICHOKE TARTLET | VEG |

Creamy Spinach, Artichoke, Flaky Crust

CRISPY COCONUT SHRIMP

Citrus Glaze

MARYLAND CRAB CAKE | \$6.25

Caper Aioli

PRIME RIB CROSTINI

Horseradish Cream

GF | Gluten Free
VEG | Vegetarian
V | Vegan

\$45.00++ PER PERSON

Minimum 20 guests

TACO BUFFET

SOUTHWEST SALAD | VEG |*Spring Mix, Roasted Corn, Tortilla Strips, Cotija, Tomato, Avocado Ranch*

PICK TWO PROTEIN OPTIONS

CHICKEN TINGA | GF |**MARINATED CARNE ASADA | GF |****STONE BUENAVEZA MARINATED PORK CARNITAS****ENSENADA STYLE BEER BATTERED COD****SOYRIZO & POTATO | GF, V |****BEEF BIRRIA | + \$3**

SERVED WITH

*Corn Tortillas (V, GF), Pinto Beans (V, GF), Spanish Rice (V, GF), Pico de Gallo, Cilantro, Onions, Cotija Cheese, Limes,**Fresh Tortilla Chips & Salsa Roja*

SWEETS

*Churro Donuts**Stone Brownies*

OPTIONAL ADDITIONS

Priced Per Person

STREET CORN | GF, VEG | \$4*Organic Corn Tossed with Tajin Lime Butter, Japanese Mayo, Cotija Cheese***ADDITIONAL PROTEIN OPTION | \$7****GUACAMOLE | V | \$4**GF | Gluten Free
VEG | Vegetarian
V | Vegan

BREWMASTER'S BBQ BUFFET

CLASSIC CARDINI SALAD

Romaine Lettuce, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan Cheese

SIGNATURE STONE MAC & CHEESE | VEG |

Three Cheese Bechamel, Parmesan Bread Crumbs

ROASTED CORN SLAW | V, GF |

Quinoa, Bell Pepper, Cucumber, Mint, Cilantro, Scallion, Red Wine Vinaigrette

STONE IPA MUSTARD POTATO SALAD | V |

Stone IPA Mustard, Potatoes, Celery, Onion, Herbs

PICK TWO PROTEIN OPTIONS

BBQ GRILLED CHICKEN WITH STONE HOUSE BBQ SAUCE | GF |

SMOKY PULLED PORK WITH HOUSE BBQ SAUCE | GF |

SMOKED BRISKET WITH HOUSE BBQ SAUCE | GF |

GRILLED SALMON WITH PICKLED PINEAPPLE RELISH | GF |

ADDITIONAL PROTEIN OPTION | \$8

SWEETS

Stone Brownies

Chocolate Chip Cookies

Served with Chef's Assorted Rolls & Butter

BISTRO BUFFET

STARTER – SELECT ONE

BABY GREENS BISTRO SALAD

Baby Greens, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber

CLASSIC CARDINI SALAD

Romaine Lettuce, Stone IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan

ARUGULA SALAD

Arugula, Beets, Goat Cheese, Walnuts, Meyer Lemon Vinaigrette

MAIN ENTREES

WILD MUSHROOM PASTA | VEG | *Mushroom Cream Sauce, Lemon, Assorted Mushrooms*

MEDITERRANEAN CHICKEN | GF | *Lemony Arugula Salad, Artichoke Cream, Parmesan*

SLOW COOKED NEW YORK STRIP LOIN | GF | *Truffle Jus, Horseradish Cream*

BEEF SHORT RIB | GF | *Red Wine Demi, Fresh Herbs*

ATLANTIC SALMON | GF | *Ginger Scallion Dressing, Sesame Seeds*

KUNG PAO CAULIFLOWER | V | *Jasmine Rice*

SERVED WITH

*Chef's Choice Seasonal Vegetables **AND CHOICE OF** Robuchon Potatoes, Roasted Creamer Potatoes, or Scalloped Potatoes*

SWEETS

Stone Brownies

Carrot Cake

Served with Chef's Assorted Rolls & Butter

GF | Gluten Free
VEG | Vegetarian
V | Vegan

\$55.00++ Per Person

Minimum 20 guests
Maximum 60 guests

MEZZANINE PLATED MENU

Mezzanine & Balcony Event Spaces Only
Pre-Order Required

STARTER – SELECT ONE

BABY GREENS BISTRO SALAD

Baby Greens, Avocado Buttermilk Dressing, Crispy Garlic Croutons, Baby Heirloom Tomato, English Cucumber

CLASSIC CARDINI SALAD

Romaine Lettuce, IPA Caesar Dressing, Crispy Garlic Croutons, Parmesan

ARUGULA SALAD

Arugula, Beets, Goat Cheese, Walnuts, Meyer Lemon Vinaigrette

MAIN ENTREES – SELECT THREE OPTIONS FOR GUESTS TO CHOOSE FROM

EGGPLANT PARMESAN | VEG | *San Marzano Tomato Marinara, Fresh Basil, Parmesan Risotto*

VEGAN PASTA | V | *Impossible Bolognese*

MEDITERRANEAN AIRLINE CHICKEN | *Creamy Artichoke Orzo Pasta, Seasonal Vegetables*

ATLANTIC SALMON | GF | *Ginger Scallion Dressing, Nishiki Rice, Seasonal Vegetables*

NEW YORK STRIP STEAK | GF | *Seasonal Vegetables, Bordelaise, Garlic Butter, Robuchon Potatoes*

PRIME 8oz FILET MIGNON | GF | **+\$15** | *Duck Fat Potato, Pickled Shallot, Bearnaise, Seasonal Vegetable*

ADD JUMBO SHRIMP | GF | **\$6** |

*STEAKS WILL BE PREPARED MEDIUM UNLESS OTHERWISE REQUESTED. ALL STEAKS MUST BE THE SAME TEMPERATURE.

SWEETS – SELECT ONE

Classic Cheesecake

Flourless Chocolate Cake | GF |

Pineapple Upside Down Cake

GF | Gluten Free
VEG | Vegetarian
V | Vegan

Served with Chef's Assorted Rolls & Butter

*All guests receive same starter & dessert
Each guest's name & entrée selection due 14 days before event date*

SWEETS

LEMON BARS | \$4

Citrus Filling

FRUIT TART | \$6

Sugar Cookie Crust, Seasonal Fruit and Light Cream Filling

CARROT CAKE | \$5

Topped with Vanilla Cream Cheese Frosting

STONE BROWNIES | \$5

Fudge Brownie

FLOURLESS CHOCOLATE CAKE | GF | \$6

Flourless Cake, Chocolate Ganache

RASPBERRY CHEESECAKE | \$5

Graham Crust

****Contains Nuts****

RED VELVET MARQUIS CAKE | \$6

DESSERT BAR | \$10

Chef's Choice Mini Dessert Selections

****Contains Nuts****

KIDS

CHICKEN TENDERS & FRENCH FRIES | \$12

Served with a brownie

CHEESEBURGER & FRENCH FRIES | \$12

Served with a brownie

BUTTERED NOODLES & PARMESAN | \$12

Served with a brownie

NOODLES & MARINARA | \$12

Served with a brownie

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. Beverage pricing will reflect current pricing offered in main dining room for all draft beers, wines, seltzer and non-alcoholic beverages.

3 HOUR BAR PACKAGE | \$30.00++/PER PERSON

Open bar for three hours, inclusive of Stone core beers, house wines, seltzers and non-alcoholic beverages.

3 HOUR PREMIUM BAR PACKAGE | \$42.00++/PER PERSON

Open bar for three hours, inclusive of Stone core beers, Pineapple Habanero Margarita, Stone Pink Drink, seasonal Stone Craft Cocktail, premium wines, seltzers and non-alcoholic beverages.

**Stone Craft Cocktails are made with a high octane seltzer base*

BEVERAGE TOKENS

Pricing for tokens is subject to change at any time. Tokens must be used during event time frame. Unused tokens are not refundable.

\$8 per token: Includes Stone Core beers, house red & white wines

SPARKLING WINE TOAST | \$5 per person

5oz pour sparkling wine or sparkling apple cider

NO HOST BAR | CASH & CARRY

Guests purchase drinks on their own tabs. 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

NON ALCOHOLIC SELF SERVE STATIONS

FRESH BREWED ICED TEA & RYAN BROS. COFFEE | \$3 per person

HOUSE MADE ORGANIC LEMONADE | \$4 per person

BEER & SWAG

1L STONE GROWLER **\$15/person with fill**
\$10 growler only

2L STONE GROWLER **\$20/person with fill**
\$15 growler only

STONE BREWING TEE &
PINT GLASS COMBO **\$20/Person**
Sizes Will be Required for Shirt Orders

ACTIVITIES

BEER EDUCATION | *Pricing starts at \$150 and does not include cost of beer. Hosted tasting with Escondido's expert beer specialist. Includes Q&A and history of Stone Brewing.*

STONE LARGE GAMES | **\$150 rental fee**
Gardens: Giant Jenga, Connect 4, & Corn Hole.

Mezzanine: Connect 4, Air Hockey, Foosball.
Only offered for private event bookings. Games subject to change and based on availability

BREWERY TOURS

Maximum of 20 guests per tour

PRIVATE TOUR - **\$20/person**

Your expert guide will lead you through the heart of our brewing facility in Escondido. We'll give you an insider's look at the brewing process and craft beer culture, then finish it off with a selection of core and special-release beers. Tours last approximately 30 minutes. Tours include beer tasters and a souvenir taster glass.

CUSTOM CANS **\$24/4-pack**

Must be ordered in quantities of 4
All cans filled with the same beer

CANS ARE NOT PERMITTED TO BE
CONSUMED ON SITE

Fill choices:

- Stone Buenaveza Salt & Lime Lager
- Stone Dayfall Belgian Wit
- Stone Hazy IPA
- Stone IPA
- Stone Delicious IPA



FOOD & BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or “guaranteed headcount,” is due fourteen (14) days before the event date. After this deadline, attendance counts cannot be reduced; however, increases will be accommodated if possible, depending on time and selected menu. Charges will be based upon the number guaranteed or the number served, whichever is greater. All items subject to change without notice to client based on availability.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS

Stone Brewing World Bistro & Gardens requires a signed contract and a non-refundable deposit to secure a date and services. All functions must be paid in full by the conclusion of the event, by credit card or cash only. If paying with a card, must have physical card present during the event.

TAX AND EVENT PRODUCTION FEE

23% (or event production fee) will be added to ALL prices quoted for food, beverage and room rental services. The event production fee is mandatory and is not a gratuity for the event servers. The event production fee is currently retained by Stone Brewing World Bistro & Gardens to cover overhead, labor, and other banquet costs. This charge and all prices quoted are subject to 7.75% sales tax (or current sales tax).

OUTSIDE FOOD AND BEVERAGE

No food of any kind may be brought into Stone Brewing World Bistro & Gardens by event guests. Unless prior arrangement has been made with event staff, Stone reserves the right to confiscate food or beverages that are in violation of this policy. (Outside dessert can be brought in at an additional fee of \$2 Per Person).

MUSIC AND ENTERTAINMENT

Out of consideration for our guests dining at Stone Brewing World Bistro & Gardens, we have some music limitations:

- *All bands and musicians must be approved by event management at least 30 days prior to event date.*
- *We have a portable sound system available for rent to play music from your portable media player. Dancing is allowed however, rented dance floors are not permitted.*

*The bistro can accommodate dining reservations for groups with 20 or less people, please contact host desk:
760-294-7866*