



STONE[®]
BREWING

World Bistro and Gardens

CONTENTS

Welcome & Introduction	<i>page 3</i>
Banquet & Event Spaces	<i>page 4</i>
Event Menus	<i>page 9</i>
Appetizers	<i>page 10</i>
Chef-Attended Stations	<i>page 12</i>
Sweets	<i>page 13</i>
Buffet Menus	<i>page 14</i>
Plated Menus	<i>page 15</i>
Beverage Services	<i>page 16</i>
The Stone Experience	<i>page 19</i>
Event Reminders & General Information	<i>page 21</i>



WELCOME & INTRODUCTION

MISSION STATEMENT

The mission of Stone Events is to provide exceptionally distinctive events featuring sustainable, organic dishes paired with legendary craft beer in a lush setting. We strive to consistently create events tailored exactly to our clients' needs while maintaining open and friendly communication and making environmentally conscious business choices. We are here to design the perfect event to your specifications.

THE SUCCESS OF YOUR EVENT IS OUR PRIORITY

Hold a company meeting followed by a cocktail reception in our private indoor banquet room. Host an informal dinner and beer pairing on our private balcony overlooking the stunning gardens. Schedule an intimate family gathering on our garden deck surrounded by lush greenery and quaint water features.

Whether you're planning a small dinner for 20 or a grand event for 300 of your closest friends, Stone Brewing World Bistro & Gardens offers five distinct yet equally beautiful private spaces with custom menus and personalized service, ensuring your next special event is as amazing as you envision it to be.

OUR PHILOSOPHY ON FOOD

We've participated in the international Slow Food movement since 2000, well before Stone Brewing World Bistro & Gardens opened in 2006. Slow Food promotes getting "back to the table" and celebrates artisanal, natural and old-world approaches to food. We celebrate these ideals on both the global and local levels: The restaurant takes inspiration from the world's dynamic and varied cuisine to create eclectic Stone-style dishes from the freshest local ingredients possible. We're proud to serve exceptionally creative cuisine brought to you by the region's finest small organic farms and ranches.



BANQUET & PRIVATE EVENT SPACES

(Menus available for groups of 20+. For groups of 20 or less contact
the reservations department at host@stonebrewing.com)



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

MEZZANINE

2,000 square feet of private, indoor banquet space, including a built-in service bar and audio/visual capabilities. Accommodates up to 80 guests. Additional space available by combining with the mezzanine balcony.

Seated: 64 people / Reception: 80 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

BALCONY

Adjacent to the mezzanine and overlooking the restaurant patio and gardens, this cozy, secluded outdoor space provides a gorgeous view and room for up to 40 guests.

Seated: 30 people / Reception: 40 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

MAIN GARDEN

This expansive outdoor respite with verdant gardens and surrounding water features provides a stunning backdrop for wedding ceremonies or special events, accommodating up to 250 guests.

Seated: 150 people / Reception: 250 people



For each event space, Rental Fees and Food & Beverage Minimums apply to 3-hour time blocks

GARDEN DECK & UPPER GARDEN

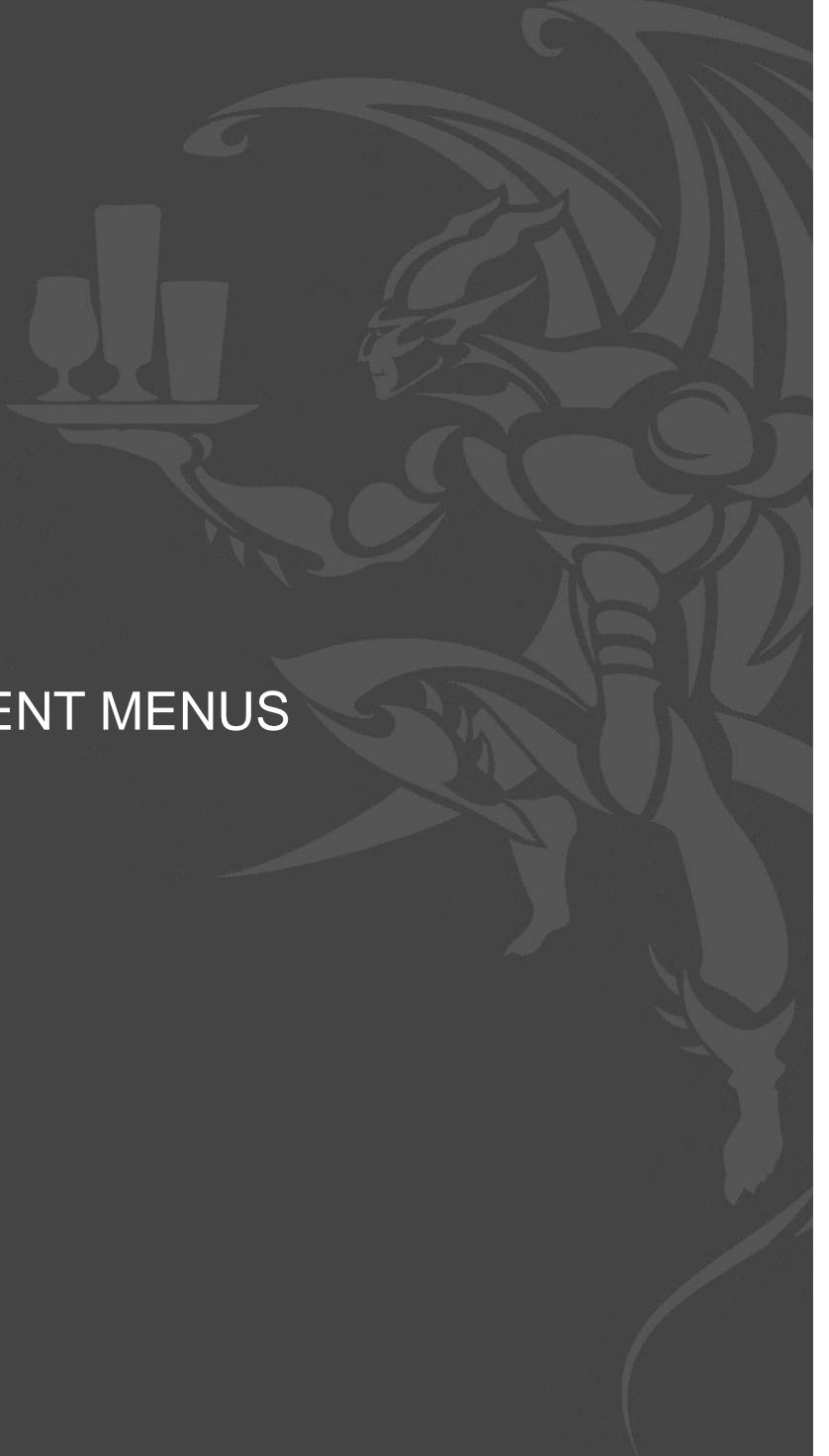
Separated from the main garden by a quaint stone footbridge, a small lawn and multilevel wooden deck are surrounded by lush greenery. Accommodates up to 150 guests.

Seated: 75 people / Reception: 150 people

GARDEN DECK ONLY

Nestled in the upper garden, this 3-tier wooden deck is surrounded by tall bamboo, providing the perfect intimate and peaceful environment. Accommodates up to 90 guests.

Seated: 75 people / Reception: 90 people



EVENT MENUS

APPETIZERS

TRAY-PASSED HORS D'OEUVRES

Minimum order 20 pieces per selection

Stone Favorites, \$3.50 per piece

- Tomato Caprese Skewer with Basil, Fresh Mozzarella & Balsamic Drizzle*
- Stone's Mini Pretzel-Wrapped Brats with Stone Delicious IPA Mustard
- Arancini with Roasted Mushrooms, Parmesan, Provolone & Marinara
- Stone Signature Mac & Cheese Croquettes with Sundried Tomatoes, Basil & Beer Cheese Sauce
- Vietnamese Vegetable Spring Rolls with Black & White Sesame Seeds & Mango Chili Glaze

Signature Stone, \$4.50 per piece

- Vietnamese Duck Spring Rolls with Mango Chili Glaze
- Grilled Thai Shrimp Skewers with Ginger Garlic Soy Dipping Sauce*
- Grilled Steak Skewers with Pepper Balsamic Glaze*
- Ancho Chili Chicken Salad on Grilled Polenta with Chipotle Aioli and Micro Cilantro*
- Asian Shrimp Cake with Sriracha Lime Aioli
- Cajun Spiced BBQ Shrimp on Griddled Chorizo Cheddar Grit Cakes and Micro Cilantro
- Pork Meatball Slider with Provolone Cheese and Spicy Marinara

Stone Specialty, \$5.00 per piece

- Tuna Poke Wonton Tacos with Wasabi Aioli, Cabbage, and Black & White Sesame Seeds
- Chicken Saltimbocca with Lemon Beurre Blanc*
- Short Rib Slider with Melted Oaxaca Cheese and Crispy Fried Onions
- Dungeness Crab Club on Bacon Toast with Avocado & Chipotle Aioli
- Spicy Texas Quail Knots with Sriracha Honey Sauce
- Stone BLT with Prime Rib, Arugula, Bleu Cheese & Smoked Tomato Aioli on Garlic Pepper Brioche

***gluten free by request**

APPETIZERS

STATIONARY HORS D'OEUVRES

Price per platter. Each platter serves 20

Stone Hummus / \$65

Seasonal hummus served with barley cracker-bread and fresh organic vegetables*

Local Organic Crudités / \$65

Selection of fresh organic vegetables, served with Jalapeño crema*

Seasonal Fresh Fruit Platter / \$65

Selection of local, fresh & organic fruit*

Bruschetta / \$85

Sun-dried tomato tapenade, artichoke lemon Parmesan dip, fresh basil and tomatoes. Served with sliced baguettes and barley cracker-bread*

Stone-Style Hemp Seed Pretzels / \$85

Soft pretzels served with beer cheese sauce and Stone Delicious IPA mustard

Mediterranean Platter / \$85

Grilled vegetables, feta cheese, artichokes and roasted peppers. Served with grilled flatbread

Stone Signature Baby Back Ribs / \$125

Hop-rubbed baby back pork ribs with Stone ale glaze*

Stone Cheese Board / \$165

A selection of artisanal cheeses and fresh seasonal fruit, served with barley cracker-bread

Bistro Salad / \$165

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette. Served with artisanal petite rolls and whipped butter.

Stone Signature Mac & Cheese / \$175

Creamy cheese sauce made with Gouda, Swiss and garlic, with crispy pancetta or broccoli and topped with Parmesan bread crumbs

South American Ceviche / \$185

Tiger shrimp marinated in fresh lemon & lime juice mixed with red onion, cilantro and ají amarillo. Served with chili-dusted tortilla chips*

Charcuterie Board / \$225

Cured meats, sausages, assorted pickled vegetables, and house made jam. Served with cracker bread*

*gluten free by request

CHEF-ATTENDED STATIONS

CHEF-ATTENDED LIVE STATIONS

Available for minimum of 25 guests / Chef Attendant Fee, \$100

Stone Signature Mac & Cheese Station, \$12 per person

Made with creamy Gouda, Swiss cheese sauce and choice of Pancetta, sun-dried tomatoes, roasted mushrooms, or broccoli and topped with garlic Parmesan bread crumbs.

Chicken, Pork or Vegetarian Taco Station, \$16 per person

Choice of Chicken Adobada, Pork Carnitas, or Vegetarian Potato & Hominy served on Esperanza's corn tortillas, topped with peppers, onions, micro cilantro, Cotija cheese, and roasted salsa. Served with Mexican rice and warm black beans.*

Chicken Masala or Tofu Vegetable Masala Station, \$18 per person

Fresh organic onions and peppers simmered in spicy masala sauce with Jidori chicken or tofu. Served with couscous, green onions and cilantro.*

Grilled Fish Taco Station, \$19 per person

Chili-rubbed grilled white fish served on Esperanza's corn tortillas, topped with pico de gallo, avocado crema, shaved cabbage, micro cilantro and lime. Served with Mexican rice and warm black beans.*

Braised Short Rib Station, \$22 per person

Slowly braised all-natural short rib served with horseradish aioli, frizzled onions and garlic mashed potatoes. Served with petite artisanal rolls.*

CARVING STATIONS

Available for minimum of 25 guests / Chef Attendant Fee, \$100

Roasted Breast of Turkey, \$24 per person

Roasted turkey breast served with cranberry-ginger chutney, roasted garlic mashed potatoes, Stone Delicious IPA mustard and turkey-gravy.*

Grilled Tri-Tip, \$26 per person

Dry-rubbed grilled tri-tip served with roasted potatoes and your choice of caramelized onion chutney, creamed horseradish, and Stone Ale glaze.*

Prime Rib of Beef, \$32 per person

Roasted prime rib served with au jus, creamed horseradish and roasted Fingerling potatoes.*

* gluten free by request

SWEETS

Minimum order 20 pieces per selection. 1 piece per person suggested

Lemon Tarts, \$3 per person

Luscious lemon delights made with sweet sugar cookie crust and tangy smooth citrus filling, topped with powdered sugar

Carrot Cake, \$3 per person

Rich spiced cake with carrots

French Rosewater Macaroons, \$3 per person

Traditional French raspberry buttercream-filled sandwich with a hint of rosewater

Signature Stone Ale Brownies, \$4 per person

House-baked extra fudgy brownies made with Stone Ale

Stone Signature Crème Brûlée, \$4 per person

Decadent Stone Ale custard with caramelized sugar

Belgian Chocolate Flourless Cake, \$4 per person

Dense flourless chocolate cake layered with chocolate ganache and chocolate mousse, garnished with Chantilly cream
gluten free

BUFFET MENUS

Available for minimum of 20 guests

BUFFET, \$48-\$62 per person

SALAD COURSE

Choose ONE of the following:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Baby-Gem Caesar Salad

Baby-gem lettuce, house made Caesar dressing, crispy garlic croutons and Parmesan cheese*

Arugula Salad

Arugula, a seasonal fruit, goat cheese, sweet onions, toasted almonds and sherry vinaigrette*

ENTRÉES:

Choose ONE, TWO, or THREE of the following entrées. Price varies by number of entrée selections:

1 ENTRÉE \$48 / 2 ENTRÉES \$55 / 3 ENTRÉES \$62

Chicken Pesto Pasta

Rigatoni with grilled Jidori chicken breast, organic arugula, sundried tomatoes, Parmesan cheese and pesto cream sauce.

Vegetarian upon request

Chicken or Tofu Masala

Grilled Jidori airline chicken breast or Tofu mixed with seasonal vegetables, peppers, and onions in a spicy masala sauce. Served with couscous and garnished with green onions and cilantro.

Vegetable masala is vegetarian

Citrus Garlic Chicken

Marinated roasted Jidori airline chicken breast served with rosemary fingerling potatoes topped with Chimichurri sauce.*

Peruvian Chicken

Jidori airline chicken breast marinated in Peruvian spices, grilled and served on a bed of aji-amarillo potatoes and wilted kale, garnished with jalapeno crema.*

Artisanal Sausages

All natural sausages braised in Stone Ale and served with a house made quick kraut and Stone Delicious IPA mustard*

** gluten free by request*

Grilled Salmon

Sustainably raised salmon, goat cheese barley risotto, caramelized Brussels sprouts, topped with an apple cider beurre blanc.

Pan Roasted Barramundi

Sustainably raised Barramundi, roasted fingerling potato hash, sweet peppers, celery & onion, topped with a smoky cilantro ginger emulsion.*

Short Ribs

Slow cooked all-natural beef short ribs served with roasted garlic mashed potatoes and red wine demi glace.*

Bistro Beef Medallions

Grilled and dry rubbed all natural beef medallion, rosemary roasted fingerling potatoes and red wine demi glace.*

SIDE

Included in menu price

Seasonal Organic Vegetables*

DESSERT

Included in menu price. Pre-selected assortment

Stone Pastry Chef's Assorted Dessert Platter:

Housemade Lavender Shortbread

Salted Caramel Milk Chocolate Pot de Crème

Organic Fruit Tarts

PLATED MENU

Available for minimum of 20 guests

PLATED MEAL, \$60 per person

Entrée counts required 10 days before event date. Dual entrée may be selected for all guests, at an additional cost. Available in Mezzanine and Balcony event spaces.

FIRST COURSE

Choose ONE of the following for all guests:

Bistro Salad

Local organic baby salad mix, cucumber, carrots, grape tomatoes, sunflower seeds, dried cherries, blue cheese and hop vinaigrette*

Baby-Gem Caesar Salad

Baby-Gem lettuce, house made Caesar dressing, crispy garlic croutons and Parmesan cheese*

Arugula Salad

Arugula, a seasonal fruit, goat cheese, sweet onions, toasted almonds and sherry vinaigrette*

Spinach Salad

Organic spinach, cucumber, grape tomato, feta cheese and toasted almonds with a turmeric vinaigrette*

SECOND COURSE

ONE entrée selection per guest. Choose THREE entrées to offer guests. Each guest's entrée selection is due TEN days before event date. Includes side dishes.

Grilled Salmon

Goat cheese barley risotto and caramelized Brussels sprouts with an apple cider beurre blanc.

Pan Roasted Barramundi

Sustainably raised Barramundi, roasted fingerling potato hash, sweet peppers, celery and onion, topped with a smoky cilantro ginger emulsion.*

Roasted Lemon Garlic Chicken

Jidori airline chicken breast brined in lemon and garlic with roasted fingerling potatoes, citrus carrot puree, and finished with an ancho chili jus.*

Beef Tenderloin

Grilled all natural filet of beef served with garlic mashed potatoes and wilted spinach, topped with pepper balsamic glaze and crispy fried shallots.*

(Second course entrée options continued in next column)

Braised Short Ribs

Slow cooked beef short ribs served with roasted garlic mashed potatoes and seasonal vegetables, then topped with a red wine demi glace and frizzled onions.*

Schnitzel

All-natural pork cutlets pounded thin and lightly fried, served with roasted garlic mashed potatoes and caramelized Brussels sprouts, and finished with a mustard jus.

Seasonal Risotto

Arborio rice mixed with chef's selection of seasonal vegetables and finished with fresh herbs and shaved Parmesan cheese.

VEGETARIAN

*gluten free by request

DESSERT

Choose ONE of the following for all guests:

- **Stone Signature Crème Brûlée**

Stone Ale custard with caramelized sugar

- **Triple Chocolate Cake**

Layers of white, milk and dark chocolate mousse on chocolate-almond dacquoise, garnished with raspberry coulis

BEVERAGES & BAR SERVICES

Bartender Fee \$150 per 3 hours

NON-ALCOHOLIC BEVERAGES

Available for a minimum of 20 guests per selection

COLD BEVERAGES

Fresh-Brewed Iced Tea	/ \$3.00 per person
Stone Housemade Lemonade	/ \$3.00 per person
Non-Alcoholic Beverage Station <i>Includes iced tea, lemonade and water</i>	/ \$4.00 per person

Hot Beverages

Ryan Bros. House Blend Caffeinated and Decaffeinated Coffee & Tea Service	/ \$4.00 per person
---	---------------------

BAR SERVICES

Based on availability. Subject to change.

HOSTED BAR

Billed on a per-drink basis with price varying according to beer and wine selection. The bar tab will be included with final payment at the conclusion of the event.

BEVERAGE TOKENS

Tokens help the host limit the number of drinks ordered. Tokens are redeemable for Stone draft beer or house wine.

NO-HOST BAR

Guests purchase drinks on their own tabs. A credit card is required to open all bar tabs.

Beverages include Stone draft beer and wine:

Stone Draft Beers

Depending on event space, a minimum of four Stone beers will be served.

Stone Four

Available in garden event spaces

Stone Seven

Available in Mezzanine and Balcony

Wine

Choose house wine for \$7.50 per glass or from the wine list on following page. House wine includes Chardonnay, Cabernet, and Pinot Noir.

ADDITIONAL BAR SERVICES

BEER TOAST OR SPARKLING WINE TOAST

2oz pour / \$5 per person

Varichon & Clerc Privilege Blanc de Blancs

A smooth and creamy sparkler with flavors of gentle pear, apple, and vanilla.

BEVERAGES & BAR SERVICES

Bartender Fee \$150 per 3 hours

WINE LIST, \$10

Based on availability. Subject to change.

REDS

Red Rock Merlot

Aromas of blackberry, raspberry, ripe cherry and delicate vanilla, with oak nuances and soft, round tannins.

Leese-Fitch Cabernet Sauvignon

Aromas of fresh-roasted hazelnuts, espresso, cherry liquor and black currants lead into deep blackberry notes with toffee, dark cherry, Dutch cocoa and fig compote.

WHITES

Leese-Fitch Chardonnay

Bursting with aromas of ripe lychee, tropical melon and crisp Anjou pear, with notes of roasted chestnut, vanilla caramel apple and an ample dose of rich French oak.

White Haven Sauvignon Blanc

A full-medium bodied wine with an abundance of vibrant currant and gooseberry flavors.

SPARKLING, \$12 glass

Varichon & Clerc Blanc de Blanc

A lovely pale color gives elegant style to this sparkling wine; a smooth and creamy sparkler with flavors of gentle pear, apple, and vanilla.



THE STONE EXPERIENCE

THE STONE EXPERIENCE

Available at Stone's event spaces or your venue of choice / Minimum 20 people / Certified Cicerone Fee: \$400

CUSTOM BEER PAIRINGS

Our chefs and beer experts have forged a reputation for excellence with our popular beer & food pairings at Stone Brewing World Bistro & Gardens.

These signature events include several courses of amazing fare partnered with outstanding craft beers by Certified Cicerones at Stone Brewing.

Let us customize a beer pairing menu for your next special event!

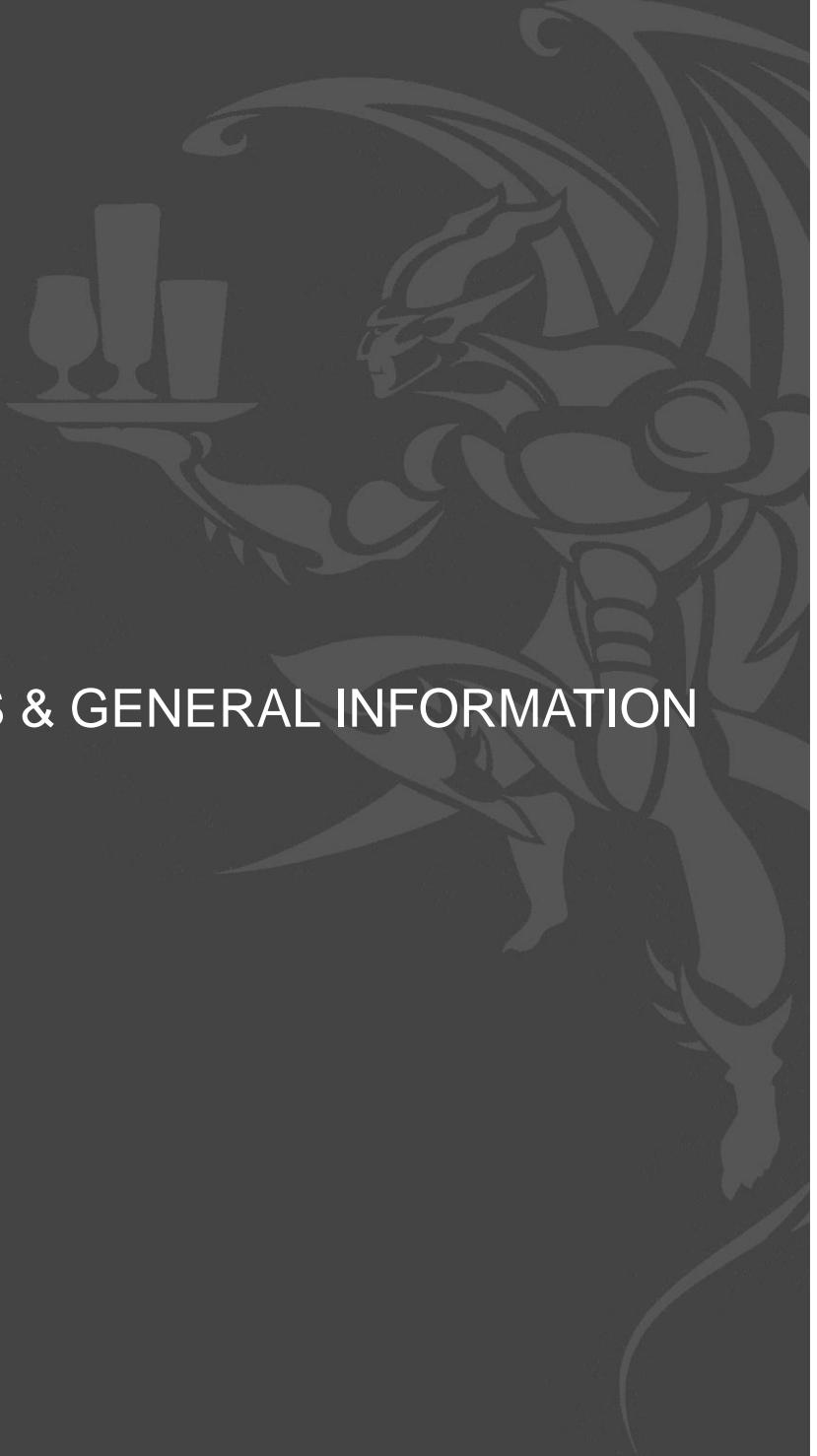
PRIVATE TOURS & GUIDED BEER TASTING

Private tours are \$10 per guest with a minimum charge of \$100 / Available Monday-Friday, maximum capacity is 25 guests per tour

Private tours and tastings are a great way to get the full Stone experience when planning an event at Stone Brewing World Bistro & Gardens in Escondido.

Your expert guide (aka Indoctrination Specialist) will introduce you to Stone Brewing, the brewing process and craft beer culture. The guided tasting of our phenomenal beers lasts approximately 30 minutes and includes a peek into our brewery.

Tours include samples of four Stone beers and specialty glassware for your guests to keep!



EVENT REMINDERS & GENERAL INFORMATION

EVENT REMINDERS & GENERAL INFORMATION

FOOD AND BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or "guaranteed headcount," is due ten (10) 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.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS

Stone Brewing World Bistro & Gardens requires a signed contract and a \$500 deposit to secure a date and services.

All deposits are non-refundable. All functions must be paid in full according to the guaranteed headcount and estimated event total TEN (10) days before the event date by credit card, cash, money order or cashier's check (sorry, no personal checks). Any additional charges on site will be invoiced with final payment due on the night of the event.

TAX AND SERVICE CHARGE

22% will be added to ALL prices quoted for food, beverage and room rental services.
The service charge is mandatory and is not a gratuity.

The service charge 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 the current California state sales tax.

OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes (which will be an additional \$3 per person fee), 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. All food and beverage provided by Stone Brewing must be consumed within the timeframe of the event..

MUSIC AND ENTERTAINMENT

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

We do not allow DJ's or amplified music however; you are welcome to hire one of Stone's approved acoustic musicians to play during your event.

We have a portable sound system available to play music from your portable media player. Dance floors are not permitted.

Ask for a list of Stone's approved acoustic musicians and entertainment options.

LIMOUSINE & BUS POLICIES

We only accept groups/tours who have registered with us in advance. To register, please visit our Tour Department webpage and review our Group Transportation Registration Form, taking careful note of our policies. If you agree to all the outlined policies, send the form to the address listed at the bottom and we will register your bus/limo.

Submitting the registration form does not confirm Bistro reservations or Brewery Tour availability.

To make restaurant reservations for parties of 20 people or fewer, contact host@stonebrewing.com.

For brewery tour information, including reserving a private tour, please see the tour page on the Stone Brewing website.

IMPORTANT: Booking your bus or limo through a non-approved company and/or not registering your group visit with us in advance may result in your group being denied service upon arrival at our brewery.