

PRIVATE EVENTS

Hog Island Oyster Farm



Hog Island Oyster Farm is located on the shoreline of Tomales Bay, where we grow, harvest, shuck and share great oysters. Nestled in the shadow of an old wooden boat, our outdoor event space offers a rustic bay-to-bar experience with spectacular views of the bay in which our oysters grow.

Our space is best suited for cocktail-style parties or a full-service sit-down dining experience. Events are available to book 7 days a week.

We offer multiple menu packages that can be customized for you. We are happy to consult and tailor any package to fit your taste and budget.

Events are available from 11am-5pm, with a 3 hour max. (last booking at 2pm)

Beverages are charged upon consumption.

F + B MINIMUMS

Pricing not inclusive of surcharges, tax, and 20% gratuity. For Full Buyouts over 45 guests, please email us for capacity limitations.

PARTIAL BUYOUT

Choose between the upper level (seats up to 30, includes 6 tables) or the lower level (seats up to 45, includes 5 tables and several cocktail tables).

Low Season 1/1 – 4/30

Monday – Thursday: \$3,000

Friday – Sunday: \$8,000

Peak Season 5/1 – 12/31

Monday – Thursday: \$5,000

Friday – Sunday: \$10,000

FULL BUYOUT

Please email us for full buyouts over 45 guests.

Low Season 1/1 – 4/30

Monday – Thursday: \$7,000

Friday – Sunday: \$16,000

Peak Season 5/1 – 12/31

Monday – Thursday: \$10,000

Friday – Sunday: \$20,000



20215 Shoreline Highway, Marshall, CA, 94940

PH: 415.663.9218 | E: farm@hogislandoysters.com | hogislandoysters.com

COCKTAIL MENU OPTIONS

Available for partial or full buy-outs

HERRING

\$50/person

Oysters on the Half Shell

Crudite Platter

Charcuterie Board

(Local cheeses, olives, crackers)

LINGCOD

\$75/person

Oysters on the Half Shell

Grilled Oysters

Crudite Platter

Charcuterie Board

(Local cheeses, olives, crackers)

Choice of 2 Slider Options:

Local Beef

Grilled Fish

Tuna Salad

Veggie

BIG TUNA

\$100/person

Oysters on the Half Shell

Grilled Oysters

Crudite

Charcuterie Board

(Local cheeses, olives, crackers)

Choice of 2 Appetizers:

Ceviche

Shrimp Cocktail

Assorted Tinned Fish

Smoked Salmon Dip

Choice of 2 Sliders:

Local Beef

Grilled Fish

Tuna Salad

Veggie

Dessert + Coffee

SEATED MENU OPTIONS

Full buy-outs only; served family-style

MINNOW

3 Course Meal - \$60/person

Oysters on the Half Shell

Seasonal Salad

Choice of 2 Entrees:

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

HALIBUT

4 Course Meal - \$75/person

Oysters on the Half Shell

Grilled Oysters

Seasonal Salad

Choice of 2 Entrees:

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

Dessert + Coffee

KING SALMON

4 Course Meal - \$100/person

Oysters on the Half Shell

Grilled Oysters

Seasonal Salad

Choice of 2 Appetizers:

Halibut Ceviche

Shrimp Cocktail

Smoked Salmon

Cheese + Charcuterie

Choice of 2 Entrees:

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

Dessert + Coffee

*Add caviar to any menu option for an additional +\$20 per person.

20215 Shoreline Highway, Marshall, CA, 94940

PH: 415.663.9218 | E: farm@hogislandoysters.com | hogislandoysters.com