

## 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.

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). We do not host weddings but we do recommend the Strauss House or Marconi State Park (both offer lodging and have larger event spaces available).

Beverages are charged upon consumption.

### **F + B MINIMUMS**

*Pricing not inclusive of surcharges, tax, and 20% gratuity.*

### **PARTIAL BUYOUT**

**(30 PEOPLE)**

*Enjoy waterfront views in the "lower bowl" area, which includes 8 picnic tables and several cocktail tables. Regular menu **ONLY**, served family style.*

### **LOW SEASON 1/1 – 4/30**

Monday – Thursday: \$5,000

Weekend (Fri.-Sun.):

Email inquiries only. See below.

### **PEAK SEASON 5/1 – 12/31**

Monday – Thursday: \$8,000

Weekend (Fri.-Sun.):

Email inquiries only. See below.

### **FULL BUYOUT**

**(30 PEOPLE OR MORE)**

*Full buyouts seat 60 guests for sit down dinners and up to 75 for standing, cocktail style events.*

### **LOW SEASON 1/1 – 4/30**

Midweek (M-Th): \$10,000

Weekend (Fri.-Sun.):

Email inquiries only. See below.

### **PEAK SEASON 5/1 – 12/31**

Midweek (M-Th): \$15,000

Weekend (Fri.-Sun.):

Email inquiries only. See below.

**EMAIL: [Farm@HogIslandOysters.com](mailto:Farm@HogIslandOysters.com)  
FOR WEEKEND BUYOUT INQUIRIES.**



20215 Shoreline Highway, Marshall, CA, 94940

**PH:** 415.663.9218 | **E:** [farm@hogislandoysters.com](mailto:farm@hogislandoysters.com) | [hogislandoysters.com](http://hogislandoysters.com)

## COCKTAIL MENU OPTIONS

*Available for full buyouts only*

### 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

#### **Choose 1 Entree:**

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

### HALIBUT

**4 Course Meal - \$75/person**

Oysters on the Half Shell

Grilled Oysters

Seasonal Salad

#### **Choose 1 Entree:**

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 1 Entree:**

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

Dessert + Coffee

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

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