

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. 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 hr max (last booking at 2PM).

We do not host weddings but we do recommend the Straus Home Ranch or Lodge at Marconi (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

(10–40 people)

Enjoy waterfront views in the “lower bowl” area (includes 8 picnic tables and a few cocktail tables). Regular menu only, served family style.

Low Season 1/1 – 4/30

Tuesday – Thursday: \$3,000

Friday – Monday: contact us

Peak Season 5/1 – 12/31

Tuesday – Thursday: \$5,000

Friday – Monday: contact us

FULL BUYOUT

(40+ people)

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

Low Season 1/1 – 4/30

Tuesday – Thursday: \$5,000

Friday – Monday: contact us

Peak Season 5/1 – 12/31

Tuesday – Thursday: \$9,000

Friday – Monday: contact us



20215 Shoreline Highway, Marshall, CA, 94940

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

REGULAR MENU

Available for partial buy-outs
only; Served family style



Oysters on the Half Shell
Served with lemon and Hogwash
Mignonette

Crudite Platter
Assorted fresh, local veggies

Cheese Board
Cowgirl Creamery Mt. Tam,
Cowgirl Creamery Wagon Wheel,
Cypress Grove Humboldt Fog,
cashews, fig jam, rustic bakery
sea salt crackers

Grilled Oysters
Grilled with Chipotle Bourbon
Butter

House-Made Pickled Veggies
Cauliflower, carrots, cucumber,
fennel, red onion, dill, thyme

Marinated Olives
Castelvetrano, cerignola,
cornichons, caper berries, garlic,
lemon, aleppo chili

Seasonal Salad

Seasonal Seafood Offering

Caviar Service

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

COCKTAIL MENU

Available for full buy-outs only
Served cocktail style



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 Fish Dip

Choice of 2 Sliders:

Local Beef
Grilled Fish
Tuna Salad
Veggie

Dessert + Coffee

SEATED MENU

Available for 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:

Ceviche
Shrimp Cocktail
Smoked Fish
Cheese + Charcuterie

Choice of 1 Entree:

Steamed Clams
Rustic Seafood Stew
Seafood Gumbo
Dessert + Coffee