

TRAVELING OYSTER BARS

2025 Pricing + Service Information

Hog Island Oyster Co. was founded in 1983 with a mission to raise high-quality local oysters and have a great time doing it. Our oysters are cultivated from seed in our state of the art shellfish hatchery in Humboldt Bay and finished to market size on 250 acres of intertidal lands in Tomales and Humboldt Bays.

Since the beginning, Hog Island Traveling Oyster Bars have been bringing our oysters to weddings, wineries, birthdays, and celebrations of all nature around the Bay Area—and beyond! We arrive with a custom made portable oyster bar, professional Hog Island shucker, ice, oysters, house made Hog Wash mignonette, and all the Hog Island accouterments for you and your guests to enjoy the best oyster experience possible.

Oysters are nature's gift, and supplies fluctuate with the seasons and harvests. While we cannot confirm the specific variety more than a few days before your event, we do promise you a premium oyster and experience every time.



OYSTER BAR PRICING

You may select raw bar only or raw and BBQ combined. Choice and ratio are up to you.

RAW BARS

Based on bushel (120) and half-bushel (60) counts.

- **180 count oyster bar:** One station, one shucker, \$1,815 (minimum)
- **600 count oyster bar:** One station, one shucker, \$2,550
- **1,020 count oyster bar:** One station, two shuckers, \$3,715

Additional or fewer oysters priced at \$1.75/ Pacific Oysters. Specialty oysters at market rate.

Additional shucking station with shucker \$400

Each Hog Island Shucker is limited to 600 oysters maximum

BBQ STATION

Starts at an additional \$400 added to the price of your raw bar. Includes a portable grill and Hog Island Chipotle Bourbon Butter for BBQ-ing.

ADDITIONAL INFO

- A service charge of 18% will be added to all invoices (not a gratuity)
- Sales tax billed by event location
- A credit card or \$500 check deposit is required to secure your event reservation
- Cancellations allowed up to 7 days before the event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

INFORMAL OR FORMAL DRESS

Styles of dress available for your events range from informal Hog Island classic tees to more formal button-down shirts. Please let us know which style best fits your occasion.

SITE REQUIREMENTS

We will happily set up our shucking stations indoors or outdoors, according to your plans. We request that you provide these basic site needs:

- Level ground, indoors or out
- Shade tent or shaded area if event is outdoors (it's important that the oysters are shaded and out of the direct sunlight!)
- Four feet of clearance in front of and behind shucking station
- Proper Lighting
- Tables: shucking stations need a minimum 6' L x 30" W, unless previously discussed. We're happy to use tables you provide or bring our own.

FINE PRINT

- Bay Area travel is free within 40 miles of zip code 94940.
- We do not require site inspections. If required, we charge a \$200 flat fee.
- Arrival approximately 1.5 hrs before service begins to allow time for set up. A charge of \$50 per shucker, per hour for earlier arrivals, or a fraction thereof. Service lasts approximately three hours. Additional hours thereafter are charged at \$50 per hour.