

Hog Island Oyster Farm PRIVATE EVENTS



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.

Event hours are dependent on the party type and day of the week.

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.

DINING OPTIONS

Available for partial and full buyouts, all of our dining options offer the same stunning views of Tomales Bay.

Partial Buyout (10-40 people)

Enjoy waterfront views in the "lower bowl" area (includes 8 picnic tables and a few cocktail tables). Served family style.

Full Buyout (40-75 people)

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



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

Oysters on the Half Shell

Crudite Platter

Charcuterie Board

(Local cheeses, olives, crackers)

LINGCOD

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

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

Oysters on the Half Shell

Seasonal Salad

Choose 1 Entree:

Steamed Clams

Rustic Seafood Stew

Seafood Gumbo

HALIBUT

4-Course Meal

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

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