HOG ISLAND OYSTER CO.

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.







20215 Shoreline Highway, Marshall, CA, 94940 | **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

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