

Oyster Shucking Station

From private small affairs to large scale corporate events, a live oyster shucking station can truly enhance your guest's experience.

At Richmond Oysters we can provide you with a personable and knowledgeable Oyster Shucker, set up a station in your back yard or function room, and shuck live oysters on-site at your event.

If you need you something a little bit more unique or unusual for your event, we can tailor packages to suit your needs.

Standard Oyster Package

\$1100

INCLUDES

One oyster shucker for two hours
plus 30 minutes to set up &
30 minutes to pack down

20 dozen oysters
TAS Pacific oysters and/or
NSW Sydney Rock oysters
All sauces, lemons and ice garnishes

Standard Catering Package

\$1000

INCLUDES

One oyster shucker for two hours
plus 30 minutes to set up &
30 minutes to pack down

10 dozen oysters
TAS Pacific oysters and/or
NSW Sydney Rock oysters

60 Large Cooked & Peeled Tiger Prawns
All sauces, lemons and ice garnishes

Add a prawn bar

Australia's finest XL Tiger prawns
from QLD, served with house
made cocktail sauce and lemon

100 prawns – \$400

300 prawns – \$1140

500 prawns – \$1800

1000 prawns – \$3200

**available as a package add on only*

Premium Oyster Package

\$1900

INCLUDES

Two oyster shuckers for two hours
plus 30 minutes to set up &
30 minutes to pack down

40 dozen oysters
TAS Pacific oysters and/or
NSW Sydney Rock oysters
All sauces, lemons and ice garnishes

Deluxe Catering Package

\$1900

INCLUDES

Two oyster shuckers for two hours
plus 30 minutes to set up &
30 minutes to pack down

20 dozen oysters
TAS Pacific oysters and/or
NSW Sydney Rock oysters

100 Large Cooked & Peeled Tiger Prawns
1 kg Smoked Salmon
2KG Bugs Cut and Cleaned Dressed
with Aioli and Salmon Roe
All sauces, lemons and ice garnishes



Optional Extras

Additional shuckers can help open greater volumes of oysters if you have a larger function.

An additional shucker could also be handy if you'd like us to schmooze your guests and spruik the story of the oysters they are enjoying or walk around your event serving guests as they mingle.

If you'd like more time with our shuckers, more shuckers or more oysters, we have a simple structure for you to budget around:

- Additional shucker (\$50 per hour)
- Additional time (\$50 per hour per shucker)
- Additional oysters (\$35/doz pacific)

Our standard packages include a shucking station, but we need you to provide us with some running water if possible.

Any other specification can be worked out directly with our catering team at the time of enquiry.

More than oysters

You can browse our full range of premium seafood catering platters on our website

www.richmondoysters.com.au/retail/

Travel Surcharge

For events taking place in venues 45min+ away from the restaurant there will be a surcharge of \$50 per hour of travel rounded up in 30min increments.

RICHMOND
· OYSTERS ·

PREMIUM EVENT CATERING PACKAGES



(03) 9428 5121

437 CHURCH STREET, RICHMOND 3121

www.richmondoysters.com.au