

THE JOLLY OYSTER

Events & Catering



TRAVELING OYSTER BAR & MORE

The Jolly Oyster is proud to offer a fully equipped traveling oyster bar for events of all kinds! We arrive on-site at least an hour in advance to set up our station, and service is set to your pace or is ended upon depletion of product. Shuckers are billed by the hour including travel time and each staff member has a maximum of 25 dozen on any event. We pride ourselves on transparency in pricing so that you get everything that you want, and nothing that you don't!

RAW OYSTERS ON THE 1/2 SHELL

Our briny bivalves are always brought in fresh from our farms in Baja, CA and are served on ice with lemon wedges.

- Kumamoto (small, sweet, & savory)
- Laguna Bay (medium, crisp, with a cucumber finish)
- Pacifics (large, great for grilled or baked preparations)
- Guest Oysters (market availability and pricing upon request)

PRICING & DETAILS

- All of our oysters are priced @ \$36/Dozen (10 dozen minimum)
- Mignonettes and sauces are all housemade and available by the pint @ \$10 each. We currently offer:
 - Thai Chili Mignonette (Jolly Sauce)
 - Cucumber Shallot Mignonette
 - Spicy Horseradish
 - Classic Cocktail Sauce
- Shuckers are invoiced @ \$30/hour (4 hour minimum)
- The Jolly Oyster kindly requests that hosts provide the following:
 - Level ground for station set up, proper lighting, shade if the event will be outdoors or in direct sunlight, 3 feet of clearance in front of and behind shucking station, and trash receptacles.
- Please let us know if your venue is above the ground floor and without an elevator, and if we need to provide our own table(s).
- All invoices are subject to a 20% service charge, which goes directly to the staff working each event.
- We have an event minimum of \$1,500 after service and taxes
- A 50% deposit is required to hold any event, with the remaining balance billed within 72 hours of event day.
- Menu finalizations must be made 2 weeks in advance.
- Cancellations within a week of the event are subject to no return on deposit.

ADDITIONAL OFFERINGS

We at The Jolly Oyster pride ourselves in sustainability. We work closely with our vendors to ensure that we only serve top-tier, ethically sourced seafood and other products wherever possible. Take a look at our additional offerings below to round out, or otherwise elevate your event even further.

OTHER DELIGHTS

Raw Clams on the 1/2 Shell (ME) - @ \$35/Dozen
Classic Shrimp Cocktail - @ \$50/LB
Thai Scallop Ceviche w/Seaweed Crackers - @ \$35/LB
Santa Barbara Uni Sashimi (40G) - @ \$22/Each
Seasonal Crudo (currently Baja Kampachi) - @ MP Per Fish
Seasonal Vegetable Salads - @ \$30/LB
Curated Tinned Fish Platters - @ MP by Tin
Astrea Caviar (Russian Hybrid & Kaluga) - starting @ \$75/30g

BEER, WINE, SAKE, & MORE

The Jolly Oyster extends its ethos to the beverage program. We are pleased to highlight producers that share our love of low intervention, natural practices. Our list is sommelier curated and focuses generally on fun, expressive bottles that pair excellently with our food offerings. From the fine Champagnes of France, to the zippy Vinho Verdes of Portugal, to the Junmai sakes of Japan, we've got something for every palette.

We work with many portfolios, so if you are looking for something in particular for your event, we are happy to try and find it or something comparable for you.

CONTACT

Please send all inquiries to: culvercity@thejollyoyster.com

We are happy to travel to your event, but please note that most event staff are central to our Culver City location and additional travel costs may be added.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.