



# EVENT PACK



Roaming appetisers for any event, worthy of its name

# FRESHLY SHUCKED OYSTERS CAVIAR

## Melbourne - Sydney - Gold Coast

Our OysterLux team specialise in freshly shucked Sydney Rock Oysters, Cloudy Bay Clams and Polanco Caviar. We deliver a roaming culinary experience at private and corporate events punctuated by warmth,

sophistication and charm.

Hand-delivering delicacies is an art form – it creates an intimate and elevated dining experience. It's a conversation piece and a conversation starter.



## OYSTER BAR STATION

From small affairs to large scale corporate environments, dinners, conferences and product launches, a live oyster shucking station is sure to set the scene. Each bar is catered with one of our highly experienced Oyster Lux team members to take care of your guests.

If you require a more tailored package, please contact us so we can accommodate your request.

## All In One Oyster Package

\$1056 incl GST

#### Includes:

- 1 x OysterLux shucker 10
- x dozen oysters (120
- Condiments, I
- emons, tabasco

### Oyster Bar Package

### \$ 2112incl GST

### Includes:

- 2 x OysterLux shucker
- Up to 3 hour service
- 20 x dozen oysters (240
- Condiments, lemons, tabasco and ice

### Staff Only Package \$148.50/hr incl GST per shucker

#### Includes:

- 1 x OysterLux shucker
- 3 hour minimum
- Condiments provided by Venue

## **Optional Extras**

Additional Oyster Lux team members can help open greater volumes of oysters if you have a larger function.

- 1 x OysterLux shucker (\$148.50 per hour)
- Extra oysters (\$8.80 per oyster)
- Polanco Caviar (at market price



## THANK YOU



We'd love to hear from you.

Please choose the most convenient method and we'll get back to you as soon as possible.

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