

## ***The Oyster CARTel Pricing***

### **Basic Package \$700:**

- Setup/Breakdown up to 1 hour before and after event
- 100 fresh shucked oysters and accoutrements (cocktail sauce, fresh squeezed lemon juice, house mignonette, hot sauce)
- 1 shucker for 2 hours (each additional hour \$50)

### **Optional Add-Ons:**

- Additional Oysters
  - 50 oysters \$200
  - 100 oysters \$350
- Caviar (Price determined by type and amount needed, several examples below)
  - Tsar Nicolai 125g tin Estate- \$375
  - Tsar Nicolai 125g tin Golden Osetra \$900
- Additional Shucker \$50/hr (minimum 2 hours)

### **Custom Quotes for the following Add-Ons:**

- Shrimp Cocktail or other chilled seafood
- Charcuterie Board or Charcuterie Table from On the Mark
- Sparkling Wine, Champagne, etc. (10% discount from any wine or beer purchased from On the Mark)
- Bartender or Servers



*Let us build the perfect package for you!*

