

Mobile Oyster Bar & Catering Service

from our beaches to your party

Make your next event or party a big splash with our mobile oyster bar! Our expert shuckers will bring a smile to your face as they open fresh oysters coming directly from our farms.

We can entertain any sized party with our eye-catching mobile raw bar. Our team of knowledgeable and skilled shuckers will provide a fun and interactive experience to wedding receptions, cocktail parties, grand openings, and corporate events!

We will customize to seamlessly fit your party's requirements. Executive Chef Tommy Shorthouse also offers a seasonal selection of seafood enhancements to complement the raw bar!

As part of the Taylor Shellfish Farms family, we offer the most extensive selection of premium oysters offered from the Pacific to the Atlantic.

Seasonal seafood offerings include: caviar, salmon carpaccio, tuna tartare, geoduck, uni, and grilled octopus salad!

We serve only sustainably farmed shellfish from our West Coast farms and Oceanwise products from our trusted partners. Eating sustainable seafood has never been so easy!



Contact us: 778.379.9510 catering@fannybayoysters.com

Weddings

Corporate Events

Garden Parties

Birthday Parties

Special Occasions

Grand Openings



Mobile Oyster Bar & Catering Service

Raw Oyster Bar

Fresh oysters are shucked on site and served on ice with lemons, horseradish, and our signature house made sauces

Shucker's Choice Premium Oysters

\$3.50 per oyster

Fanny Bay

Sunseeker

Kusshi

Beausoleil

Shigoku

Fat Bastard

Kumamoto

East Coast Features

oyster selection is subject to seasonal availability

Canadian Caviar

Luxurious topper for oysters or enjoy with our Chef's accompaniments, our sustainably sourced caviar is a great way to enhance your event and wow your guests

30g tin (approx. 6-8 guests)

50g tin (approx. 6-10 guests)

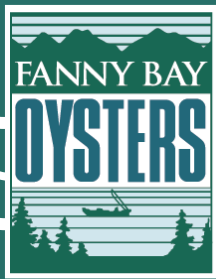
125g tin (approx. 10-18 guests)

250g tin (approx. 20-50 guests)

500g tin (approx. 50-100 guests)

Please inquire about caviar options and market pricing

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Fanny Bay Signature Caesar Mix

Enjoy our famous Fanny Bay Caesar at your party with our ready to pour house recipe Caesar mix with our spiced Caesar rim.

Just add your favorite vodka, gin, or tequila!

\$15 per litre (makes approx. 5 Caesars)

Seafood Canapés

Jumbo Prawn Cocktail

\$36/dozen

house-made cocktail sauce

Red Tuna Tartare

\$75/bowl

citrus maple-soy, wonton crisps

Crab and Shrimp Dip

\$75/bowl

Dungeness crab, poached shrimp, fried wonton crisps

Grilled Octopus Salad

\$75/bowl

tomato, cucumber, peppers, sherry vinaigrette

Salmon Carpaccio

\$80/platter

crème fraiche, capers, pickled shallot, micro radish, olive oil crostini

Atlantic Lobster

Market Price

chilled and cracked whole lobster served with warm herb clarified butter

Whole Geoduck Sashimi

Market Price

freshly prepared and sliced onsite, served with wasabi and soy

Seasonal Sourced Uni

Market Price

served as sashimi or as a luxurious topping for your oysters

Bowls and platters will serve 10-12 guests.

For any special requests, please inquire.



Family Style Cajun Seafood Boil & Seafood Paella

Indulge in a decadent seafood feast with your family and friends with our signature Cajun seafood boil or West Coast Paella freshly prepared on site

~ minimum 10 guests ~

The Cajun Seafood boil is loaded with the freshest seafood from BC including Dungeness crabs, scallops, mussels and clams, prawns, corn on the cob and served with a side of shrimp and crab corn bread

Classic Seafood Boil - \$90 per person

Premium Seafood Boil with the addition of lobster and jumbo tiger prawns - \$120 per person

Our signature Paella is cooked over an open flame with pink scallops, prawns, octopus, mussels and clams, Two Rivers Meats chorizo and saffron rice

\$80 per person

\$1000 minimum spend applies to all catering services including:
\$200 fixed rate per service staff, includes 5 hours of on-site service

Each additional hour per service staff: \$40

\$50 travel fee within a 10km radius

Travel fee does not include any additional parking costs

Unconsumed oysters or foods are not eligible for return/refunds

Taxes and 20% gratuity extra



Mobile Oyster Bar & Catering Service

Our clients

TED Talks

The Michelin Guide

Concord Pacific

The Vancouver Aquarium

Vancouver Convention Centre

BMW Langley

Fairmont Pacific Rim

The Vancouver Club

Hotel Vancouver

Terminal City Club

Deloitte

Copperpenny Distilling Co.

Oceanwise

Aplin & Martin Consultants

Fairchild Group

National Bank Financial

Vancouver Dragon Boat Festival

Richmond Hospital

The Commodore Ballroom

Hazelmere Golf and Tennis Club

Laver Cup

BC Women's Hospital

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