



Island Oyster Affair

the pacific's most sustainable and cultured seafood, served fresh on the half-shell
and paired perfectly with delicious gourmet faire

Welcome Aboard

mimosa reception
fresh pastries & french press coffee

On the Island

Fresh Fruit and Cheese Platter

assorted local, cheeses and fresh fruit served with grilled toast

Mediterranean Antipasto Platter

chef's selection of sliced meats, cheeses and grilled marinated vegetables

Seasonal Crudités

assorted fresh seasonal vegetable served with red pepper aioli dip

BBQ/Raw Oysters

shucked and cooked on the island

San Francisco Sourdough

served with strauss butter and sea salt

Afternoon Sail

cupcakes and french press coffee
wine, beer & premium non-alcoholic bar

\$275 | 30 person minimum

*Price includes vessel rental, captain, & crew, entrance to the park, plus
all meals & beverage throughout the day*