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SupperRD



Oyster Bar

We can setup a self-service oyster bar

Best served post-ceremony / pre-reception

Includes;

15doz fresh half shucked oysters

Assorted condiments

- Shallot & red wine vinaigrette
- Tabasco flavours
- Sesame, ginger & chilli dressing | finger lime caviar
- Fresh lemon and lime cheeks

Inclusive of;

- Oyster bar setup
- Supper RD to supply buckets, bowls, trays & ice

Please note – client to supply appropriate bar structure and shade

Seafood bar

Prefer a seafood grazing option? We can setup a self-service seafood and oyster bar

Best served pre-reception

{Includes 300 pieces}

Please choose 3 out of the 5 items listed below

- Fresh half shucked oysters
- Salmon sashimi, pickled ginger & wakame spoons
- Marinated Geographe Bay octopus
- Geraldton kingfish ceviche spoons
- Chilled Carnarvon prawn cups | Spanish aioli

Assorted condiments

- Shallot & red wine vinaigrette
- Tabasco flavours
- Sesame, ginger & chilli dressing | finger lime caviar
- Fresh lemon and lime cheeks

Inclusive of;

- Seafood bar setup
- Supper RD to supply buckets, bowls, trays & ice

Please note – client to supply appropriate bar structure and shade

