

- OYSTER BUOYS -

MOBILE OYSTER BAR









ABOUT US...

Oysters Buoys began with the hope to bring the fantastic flavours of the sea to all our events and provide a specialised service for our clients. Having gained expertise through working at an oyster farm and the catering industry, we knew that there was a need for a mobile oyster bar.

Our mobile oyster bar is your one stop shop for all things seafood, whilst our first love is oysters, our knowledge of the great flavours of the sea is boundless. Whatever the occasion is, trust in Oyster Buoys to uplift your event. Our mobile oyster bar has grown since and we are able to offer a much wider range of services and products than we first imagined.

Allow our professional shuckers and seafood experts to bring a sense of elegance to your next event. Whether your event needs a mobile shucker, a fruit de mer platter, champagne reception, or our traditional Oyster Bar, then get in touch to see what Oyster Buoys can do for you!

Delicately Shucked, Professionally Served!





SERVICES

Original Oyster Bar

The first imagination by the Oyster Buoys is the classic oyster bar, complete with display so you can get a real good look at the great products we supply. Our mobile bar stocks not only the freshest oysters, it can be complimented by our 'catch of the day' selection of the finest shellfish

Roaming shucker

Our roaming shuckers are friendly and approachable. They will blend into the background of your events but will always be on hand for when you have a hankering for oysters.

Complete with everything that you could need to enjoy the taste of the sea mingling amongst your guests we can also provide floating platters ensuring all of your guests have the chance to enjoy hot or cold shellfish as they enjoy celebrating with those they cherish.

Champagne Reception

Would you like a classy and unique way of welcoming the guests to your wedding? The oyster buoys offer a champagne reception for all of your beloved guests. Our exquisite service pairs celebratory champagne and tasty oysters to kick off your event. Start as you mean to go on... in style.

We are able to tailor this to your patrons, whether you wish to include a range of appetisers including our blini selection with a choice of caviar, tuna tartare or smoked salmon.

MENU

Freshly Shucked Oysters

Try our dressed oysters served on the half shell with choice of traditional toppings or our inspired flavours

Oysters on the coals

Whilst many enjoy raw oysters, there is something special about oysters when they take on the smokey flavours from our charcoal BBQ

Fruit De Mer Platters

Completely customisable to your taste, we can sustainably source pretty much anything, please enquire when booking

Hot/cold King Prawns

However you enjoy your prawns let us do it right. Whether it is garlic or chilli, soy or jerk, we have you covered with our homemade marinades and flavours.

The Seafood BBQ

How about swordfish or tuna steak pierced on skewers with peppers or scallop and chorizo seared over the open flames.

Champagne & Caviar

Greet your guests with an reception they won't forget, our friendly servers will introduce you to a course you didn't know you needed but you could never live without.



What next?

Get in Touch.

Head to our website to complete an enquiry form to request a call back from one of us. During the call we will discuss your event in further detail to work out a package that suits you and your needs.

Help us get to know you.

We offer range of services to suit any event, whether you are getting hitched in a castle or having a birthday party in the garden, we can bring the fantastic flavours of the sea with us.

Whether you require a traditional oyster bar or a floating fruit de mer service to entertain your guests.

Leave things to us.

As each event is unique, we will need some time to consider what is required. We will get back to you as quickly as we can, once you've placed a deposit we will take care of the rest for your occasion.

On the Day.

On the day of your event, you can relax knowing that we have all the information we require to ensure your event runs smoothly.

Our setup is fully self-contained and we will bring everything we need.

Once the event is over, we will take all waste with us, even down to the melted ice water!



Find out more

theoysterbuoys@gmail.com

www.oysterbuoys.com



March 2024

Thank you for providing an extra special addition to my 40th. Hopefully see you around soon.

Jack, Royal Tunbridge Wells

JUNE 2024

Thank you for being a part of our day. Oysters were amazing.

Samantha, Moorgate



