



PRIVATE EVENT GUIDE

Our Story

We are a women-led team of service industry professionals, oyster farmers, bloggers, photographers, researchers, creators and outreach specialists all tied to the aquaculture industry in various capacities.

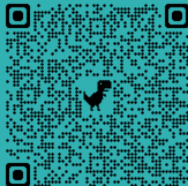
We source world-class products directly from our network of women-owned sea farms in Maine and take them to market through private catering and mobile pop-up public events.

By supporting Lady Shuckers you are supporting a vertically integrated system of women and minorities in aquaculture and increasing representation and visibility for underrepresented groups on the working waterfront.

We thank you for your interest in our company!



Leave us a review!



What We Provide:

- Full raw-bar set-up and clean-up at your venue
- Shucking labor
- Ice
- Oysters
- Accoutrements base (cut lemons, champagne vinegar, mignonette, hot sauce & cocktail sauce)
- Serving utensils, napkins, compostable plates
- Linens
- Awnings
- Fully insured in accordance with all state and local licenses and regulations.



Package 1: \$900

- 150 Oysters, 2 farms
- 1 oyster shucker
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 1 - 150 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$450	\$200	\$100	\$60	\$90



Package 2: \$1,092

- 200 Oysters, 2 farms
- 1 oyster shucker
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 2 - 200 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$600	\$200	\$100	\$72	\$120



Package 3: \$1,500

- 250 Oysters, 2 farms
- 2 oyster shuckers
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 3 - 250 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$750	\$400	\$100	\$100	\$150



Package 4: \$1,800

- 300 Oysters, 3 farms
- 2 oyster shuckers
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 4 - 300 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$900	\$400	\$200	\$120	\$180



Package 5: \$1,992

- 300 Oysters, 3 farms
- 2 oyster shuckers
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 5 - 350 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$1,050	\$400	\$200	\$132	\$210



Package 6: \$2,184

- 400 Oysters, 3 farms
- 2 oyster shuckers
- 4 hours of Labor
 - 1 hour setup
 - +/- 2 hrs service
 - 1 hour clean-up
- Full raw-bar + base accoutrements

Package 6 - 400 ct.				
Oysters	Labor	Setup	8% Sales Tax	20% Gratuity
\$1,200	\$400	\$200	\$144	\$240



The Fine Print

Portion Recommendations:

- 3-5 oysters/person = a tasting
- 6-8 oysters/person = a small plate
- 8-12 oysters/person = oyster lover appetizer

How it Works:

- Upon receiving this 'Catering Guide' you will have 14 days to finalize your event registration before the date is released. Once you make your selection, an event contract will be drafted for you to review. Contract terms are deemed final upon signing.

Deposit:

- A non-refundable deposit of **\$250** is required to secure an event reservation. **25%** of the balance is due 3 months prior to the event and final payment is due 3 days prior to the event. All events must be paid in full by the time of service and credit card is retained on file for any additional charges.

Sales Tax & Gratuity:

- Maine Sales Tax of 8% is applied on the sale of all food, labor, supplies & equipment.
- 20% shucking gratuity is included on oyster sales.

Travel Expenses:

- Our experienced professionals are happy to travel throughout the state to service events at the rate \$50/person/hr.

Cancellations:

- Cancellations must be made in writing no later than 2 weeks prior to your event. The initial deposit is non-refundable but may be transferable under Owner's discretion based on availability.