

## ***Old Oyster Factory Events Packages (Extras Are What We Do, Not What We Charge)***

*Our restaurant strives to bring the ultimate level of quality service to each of our wonderful events. We are able to accommodate a variety of dietary needs and concerns, and each menu is fully customizable for your unique gathering. Whether you are planning a rehearsal dinner, reception, or corporate event, we are able to accommodate all budgets and event sizes. Our event coordinator will walk you through the entire process to ensure that your evening will impress your guests while you take all of the credit.*

- All packages include a private or semi-private room, linens, event planning services and room set-up/decorating and break down at absolutely no additional fees*
- Private rooms are subject to reservation size and availability*
- Outdoor events are also a beautiful option, whether it be on one of our newly added porches or expansive back deck (subject to weather and availability)*
- All events will include 18% gratuity*
- All bands, musicians, and DJ s will be subject to management approval. Management reserves the right to refuse outside entertainment for reasons including, but not limited to, noise level or content.*
- All complimentary alcoholic beverages can only be extended to persons 21 years of age or older*
- Appetizers, passed hors d'ourvres, and sampler platters can be added to any package for an additional charge per person*

*Please call or e-mail today to speak with one of our professional event coordinators.*

*843-681-6040*

*oldoysterfactory@yahoo.com*

***Sunset Package***  
***\$20.00 per person ++***

*Delight your guests with our delectable **Sunset Package**. Your family and friends will be amazed by our fresh, homemade Low Country specialties, while enjoying Hilton Head's most beautiful panoramic water view.*

*This package includes:*

- *Fresh brewed sweet or un-sweet Iced Tea or coffee*
- *Guests choice of a Dinner Salad, Broad Creek Seafood Gumbo or our Chef's selection Soup Du Jour*
- *Guests choice of :*

***Grilled Mahi Mahi***

*Lightly seasoned and grilled fillets, served over a bed of fresh vegetables, lyonnaise potatoes, finished with a red wine demi-glace*

***Crab Cake Dinner***

*4 oz. lump crab cake served with garlic mashed potatoes, fresh vegetables and a chili lime tartar sauce*

***Stuffed Flounder Paupiettes***

*Flounder stuffed with crab meat, spinach and peppers finished with the chef's selected sauce, served with garlic mashed potatoes and fresh vegetables*

***Shrimp and Grits***

*Homemade grits with fresh shrimp, andouille sausage, cheddar cheese, peppers and onions finished with a red wine demi glace*

***Shrimp and Scallop Pasta***

*Freshly steamed shrimp and scallops served over the pasta Du Jour finished with your choice of homemade Alfredo or Marinara Sauce*

- *In order to take advantage of our **Sunset Package**, event reservations must be between the hours of 4:45pm to 5:45pm. (Offer not valid from May25th-September 30th)*

## ***Low Country Charm Package***

***\$27.00 per person ++***

*Let the sweeping marsh views and breath taking sunsets be the back drop to your special event with our **Low Country Charm Package**. You and your guests can enjoy traditional Low Country fare while enjoying the relaxing atmosphere dining over Broad Creek. If you have pictured your event to be the ultimate in casual elegance, this is the package for you.*

*This one of a kind package includes:*

- *Fresh shucked oysters on the half shell*
- *Peel n' eat shrimp*
- *Options for Oyster Roasts and a Low Country Boil*
- *Use of our expansive back deck with beverage bar and electrical hook-up for entertainment, musicians, or DJs.*

***Southern Elegance Package***  
***\$39.00 per person ++***

*Impress your guests with Old Oyster Factory's most popular, the **Southern Elegance Package**. This package is by far the most desirable and accommodating to all palates. Almost our entire menu is available with this package and is customizable to your events needs.*

*This second to none package includes:*

- *One glass of our Old Oyster Factory Chardonnay, Merlot, or Cabernet per guest over the age of 21, or one complimentary non-alcoholic beverage for each guest (Additional alcoholic beverages will be charged based on consumption)*
- *Guests choice of Dinner or Caesar salad*
- *Guests choice of:*

***Crab Cake Dinner***

*4 oz. lump crab cakes served with garlic mashed potatoes, fresh vegetables and a chili lime tartar sauce*

***Broiled Sea Scallops***

*Lightly breaded and broiled served over sauteed mushrooms and finished with lemon buerre blanc, served with rice and fresh vegetables*

***Petite Filet Mignon***

*Hand trimmed, seasoned and grilled served with baked potato and fresh vegetables*

***Grilled Salmon***

*Grilled to medium rare, finished with a tangy creole mustard glaze and served with baked potato and fresh vegetables*

***Tilapia***

*Lightly seasoned and broiled, topped with shrimp, scallops, mushrooms, diced tomatoes, scallions and finished with a lemon buerre blanc*

***Peppered Mahi Mahi***

*Peppercorn encrusted and grilled, served over julienne vegetables and lyonnaise potatoes, finished with a red wine demi glace*

- *Additional menu items are available upon request*

***Captain's Package***  
***\$69 per person ++***

*Our Captain's Package has everything you need to make your event one your guests will be sure to remember and talk about for years to come.*

*This ultimate package will include:*

- One complimentary glass of Old Oyster Factory Chardonnay, Merlot, or Cabernet for each guest over 21 years of age, or one non-alcoholic beverage per guest. (Additional alcoholic beverages will be charged by consumption)*
- Guests choice of a Dinner salad, Caesar salad, Broad Creek Seafood Gumbo or the Chef's selection Soup Du Jour*
- One appetizer sampler platter of oysters on the half shell, peel n' eat shrimp, mini crab cakes, and oysters Rockefeller and Savannah*
- Guests choice of our entire entree menu:*

*Lobster*

*Surf and Turf*

*Filet Mignon*

*Broiled Sea Scallops*

*Almond Crusted Mahi Mahi*

*Tilapia*

*Crab Cake Dinner*

*Grilled Salmon*

*Seafood Pasta*

*Fried Seafood Dinner*

*Cold King Sampler*

*NY Strip*

*Peppered Mahi Mahi*

*Grilled Chicken*

- For dessert, mini almond tuilles filled with homemade chocolate mousse with a fresh raspberry sauce*

