

Faber OYSTER BAR

Fresh, direct from farm oysters, shucked by our Faber team right before your eyes.

Both naked and seasonally dressed oysters served individually to guests by knowledgeable & professional team.

Hosted by a restaurant based team serving over 20,000 oysters a year in our five star restaurant.

Perfect for drinks receptions and premium events where theatre and service is paramount.

Shucking bar provided with ice bed oyster display

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PACKAGES

4 oysters per person
naked & optional seasonal dressing

£20 PER GUEST

Minimum 100 guests

Included:

Dressing, bar, ice

Minimum 2 professional shuckers

4 hour service

Plus optional extras...

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EXTRAS & ALTERNATIVES

Champagne granita dressed oyster

£5 PER GUEST

Caviar topped oyster

£10 PER GUEST

Raspberry vinegar dressed oyster

£10 PER GUEST

Caviar & blini reception

£25 PER GUEST

Further bespoke option available for large events

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ECOLOGY

Each oyster filters 20L of water a day prior to being harvested, cleaning the local water estuary

Our No.3 oysters from Maldon capture 6.5g of carbon each

Maldon's filtration and packing centre is run on renewable energy

All oyster shells are taken away after the event and returned to agricultural use creating minimum waste



*Find out more in
our journal*

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