



# Welcome ABOARD

**PRIVATE HIRE & EVENTS**

[www.buoyandoyster.co.uk](http://www.buoyandoyster.co.uk)

SEAFOOD HEAVEN IN MARGATE

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Book with us

# PRIVATE HIRE & EVENTS

We absolutely love hosting large groups of friends, family & corporate events at the restaurant.

With an experienced kitchen team & trained cocktail bartenders alongside terrific sea views we take pride in helping you to create a memorable special occasion.

To ensure that your meal is the best possible quality & that everything runs smoothly on the day so that you can relax & enjoy yourselves, we do have a strict restaurant policy with regards to group bookings.

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# Give me MORE INFO

We know how much planning goes on behind the scenes in organising a perfect event  
Let us help you create a seamless celebration so that you can relax & enjoy the food & fun!

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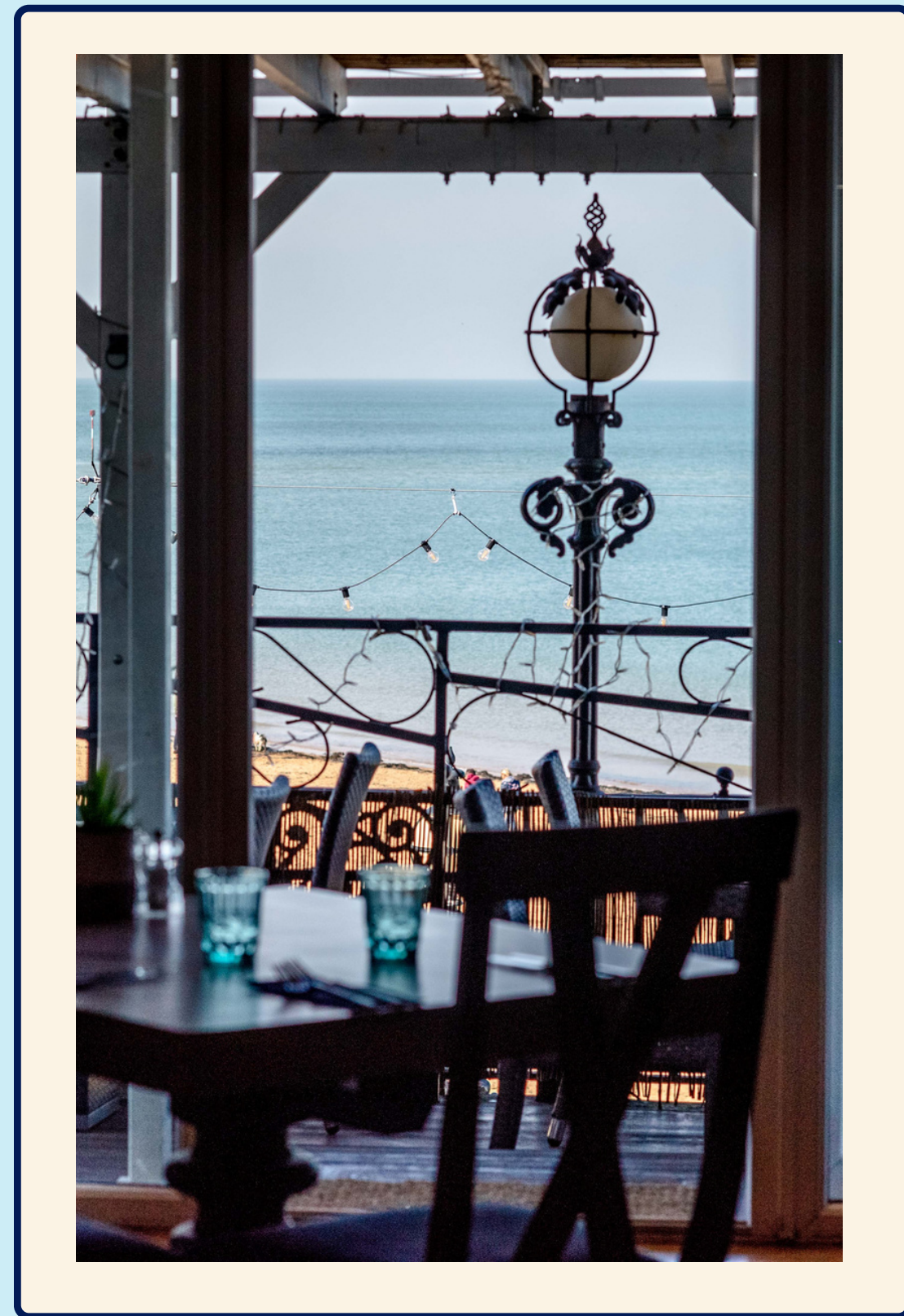
[CONTACT](#)

# Seafood Bar & RESTAURANT

We are a family run restaurant overlooking the beach in Margate, Kent, first opened in 2015 by husband & wife team Simon & Nadine. Enjoy time with friends & family whilst eating great quality food, supporting local suppliers & enjoying the stunning sea views & sunsets in our welcoming venue 1hr 30 mins from London.

Our restaurant ethos is simple: to serve great quality food & drinks in a relaxed & stylish seaside setting.

We are an award winning restaurant achieving 2 AA Rosettes since 2019 and are proud to be featured in Harden's UK Top rated UK restaurants 2021 & The Muddy Stiletto's "Best restaurant in Kent 2022" & Kent restaurant of the year in the 2018 Taste of Kent awards.









# 8 - 15 Guests

## LARGE TABLE

Groups of 8-15 people

Monday - Friday (exc. School & Bank Holidays)

Book anytime between 12-9pm Mon-Thurs or 12-5pm

Friday & enjoy a 2.5 hour sitting

Select from our A La carte & Seafood Bar Menus

([www.buoyandoyster.co.uk/menu](http://www.buoyandoyster.co.uk/menu))

£10pp deposit to secure booking & food pre-order  
required 72 hours prior to booking date

Must be informed of final numbers morning of  
booking

Any no shows will be charged for pre-ordered food





# 15 - 30 Guests **LARGE PARTY**

Groups of 15-30 people - Monday - Friday Lunch (exc. School & Bank Holidays) & enjoy a 3 hour sitting

£10pp deposit & Pre-order finalised 72 hours prior to booking date  
Minimum 2 courses.

Guests can choose from our large party plated menu (2/3 courses)

or

from our Sharing style B&O Platters menu (2/3 courses)

Groups selecting the plated menu will create a table plan with our team & each guest will have a name card with their menu choices.



# PLATED



A more formal dining style, each guest can choose from our 5 / 5 / 5 menu, pre-ordering their food choices in advance.

Our chefs have carefully selected our most popular dishes from our restaurant & seafood bar menus to give your guests a great choice of what to eat.

Specialising in seafood we celebrate local produce & ingredients & will always have meat & vegan options available. We are able to cater to most allergies or dietary requests

# PLATTERS



Family sharing style – with the wow factor!

No need for guests to pre-order meaning no backwards & forwards between you & your guests before your meal with us & no pre-order or table plan necessary

All guests receive a plate on their table for the chilled starters & a hot plate is given for their main courses

Platters are designed for 4 guests sharing & placed in the centre of the table to self serve



# 15 - 30 Guests

## PRIVATE HIRE

### **Private use of the restaurant & terrace area:**

30-40 guests

(Seafood bar will be open to other diners)

### **Private use of the restaurant, terrace & seafood bar area:**

30-60 guests

*(For private hire of the restaurant, terrace & seafood bar we have a minimum spend)*

LUNCH: 12-5pm (organiser can arrive for set up from 11.30am)

DINNER: 5.30-11.30pm (organiser can arrive for set up from 5pm)

Chose 3 starters & 3 mains from our attached plated menu for your guests to select

OR Select our B&O sharing platters

OR Mix & match plated & sharing for starters/mains



**LUNCH 12-5PM**



**DINNER 5.30-11.30PM**

# 15 - 30 *Guests* PLATED MENU

## STARTERS

### SCOTTISH ROPE GROWN MUSSELS (GF) - £11

*White wine, garlic, shallot, cream & parsley*

### SALT & PEPPER SQUID - £12

*Lightly fried in house 7 spice seasoning with garlic  
ailoli & lime*

### CELERIAC RISOTTO (VE) (GF) £11

*Kale & cashew nut pesto*

### BRASIED PIG CHEEK - £13

*Jerusalem artichoke puree, brasied  
baby leeks & crispy garlic*

### 1/2 DOZEN MALDON ROCK OYSTERS (GF) - £22

*Traditionally cultivated in the Blackwater Estuary with  
a distinct salty taste which comes from the marsh  
lands where they grow*

## MAIN COURSES

### WHOLE LOCAL CRAB (GFA) - £25

*Served in the shell sourdough & yuzu mayonnaise*

### WILD HALIBUT - £24

*Pan fried fillet, herb gnocchi, confit fennel, sea herbs,  
whipped smoked cod's roe, seaweed cracker,  
seaweed mussels & split dill cream*

### THE BUOY BOWL - £23

*4x King prawns, crispy fried squid & a mini beer  
battered cod served with skinny fries & aioli*

### FISH & CHIPS - £21

*Flaky white cod fried in a homemade beer batter with triple  
cooked chips, mushy peas & tartar sauce*

### SMOKED BACON CHOP - £22.50

*Bubble & squeak hash, black pudding, grain mustard  
hollandaise & Braddock white duck egg*

### SOY BEAN & MUSHROOM BURGER (VE) - £20

*Chickpea hummus, beetroot, miso mayo & seaweed fries*

## DESSERTS

### BLACK FOREST CREME BRULEE (VE) (GF) - £10.50

*Blackberry & sloe gin sorbet, morello  
cherry & dark chocolate*

### SEA SALT ICE CREAM SANDWICH - £10.50

*Miso caramel, almond cookie, glazed banana,  
peanut dacquoise crumble*

### STICKY TOFFEE PUDDING - £10.50

*Date puree, whipped sweet cream cheese,  
poached plum, nan's recipe toffee sauce*

*Specific menu, ingredients & prices may change prior to your meal with us due to supplier price changes*



PRIVATE HIRE

30-60 *Guests*

# PLATED MENU

Your guests can select from a 3/3/3 menu.

The party organiser can select their 3 chosen options from the large party plated menu.

This is then sent out as a bespoke personalised menu file for your guests to pre-order their meal choice.



**MINIMUM 2 COURSES**

**50 % DEPOSIT TO SECURE**

# 30-60 *Guests* SHARING PLATTERS

## STARTERS

### MALDON ROCK OYSTERS

*Tabasco, lemon & shallot vinegar*

### SOUTH COAST COCKLES

### WHELKS & VINEGAR

### PINT OF PRAWNS WITH MARIE ROSE SAUCE

### BEER BATTERED PICKLES WITH GOCHUJANG MAYONNAISE (VE)

### SOURDOUGH BREAD

### NOCELLARA OLIVES (VE)

**-£18 PP**

**SERVED ONCE YOUR DRINKS ARRIVE  
& SHARED BY THE TABLE**

**-MUST BE TAKEN BY WHOLE TABLE -**

## MAIN COURSES

### SERVED AS SHOWSTOPPING PLATTERS FOR GROUPS OF 4

CHOOSE FROM THE BELOW

EITHER

#### HOT SEAFOOD PLATTER

*500g razor clams, 500g Parloure clams, 500g mussels, 4x king scallops in nduja butter, 12x king prawns, skinny fries, confit garlic mayonnaise, lemon & samphire*

OR

#### BUTCHER'S STEAK

ROAST HEREFORD SIRLOIN SERVED WITH SKIN ON FRIES  
HOUSE SALAD & CHOICE OF SAUCE

BEARNAISE  
PEPPERCORN  
DIANE

**-£35 PP**

#### ADD LOCAL SHELLFISH

*Whole local crab with yuzu mayonnaise (mp)*  
*Whole local lobster with garlic butter (mp)*  
**GARLIC KING PRAWNS (MP)**

## DESSERTS

### BLACK FOREST CREME BRULEE (VE) (GF) - £10.50

*Blackberry & sloe gin sorbet, morello  
cherry & dark chocolate*

### SEA SALT ICE CREAM SANDWICH - £10.50

*Miso caramel, almond cookie, glazed banana,  
peanut dacquoise crumble*

### STICKY TOFFEE PUDDING - £10.50

*Date puree, whipped sweet cream cheese,  
poached plum, nan's recipe toffee sauce*

*Specific menu, ingredients & prices may change prior to your meal with us due to supplier price changes*



# Mix & MATCH

Groups can select a plated starter  
& sharing platters for main courses

or

Sharing starters with a plated main course

If mixing menus, the whole group must chose  
from the same menu for that course

Groups selecting the plated menu will create a table plan with our team & each guest  
will have a table setting & name card with their menu choices





# 15-60 *Guests* DRINKS PACKAGE

Glass of Chapel Down Bacchus fizz on arrival

1/2 Bottle house wine pp (white, red or rose)

2x personalised cocktail tokens

Design your own 2x bespoke cocktails with our bartenders

1x pint of beer token

- £50pp

The food menu will be printed & drinks tokens will be in place settings on arrival

Guests can use & swap physical tokens throughout the meal





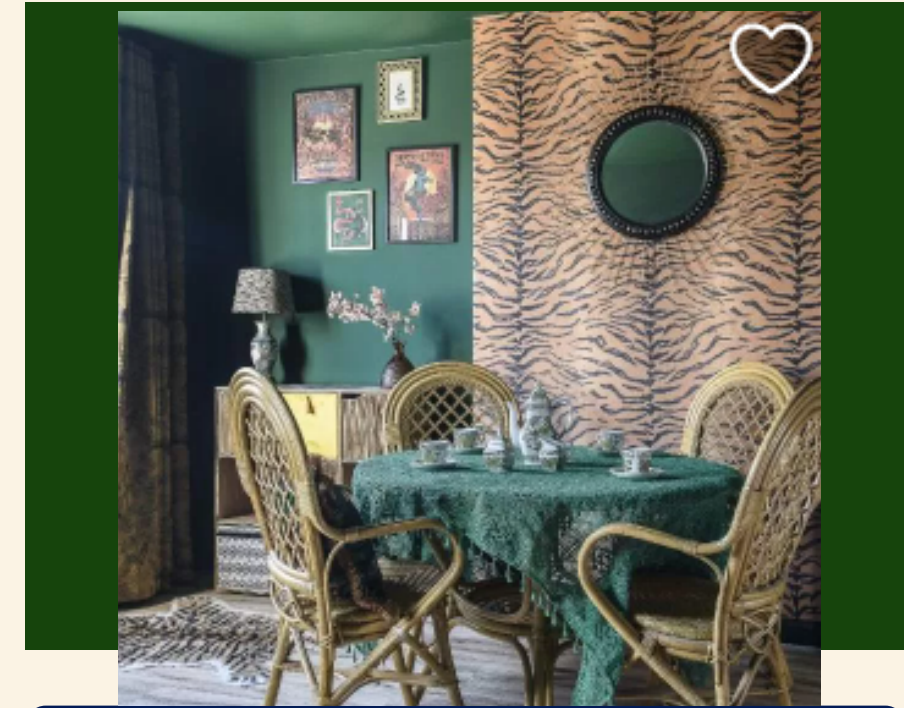
# Accommodation UPSTAIRS



**SAMPHIRE**



**COURTYARD**



**EMERALD**

We have 4x beautiful apartments located above the restaurant

Courtyard Suite (sleeps 5)  
Emerald Suite (sleeps 5)

Pearl Suite (Sleeps 3) Sea-view  
Samphire Suite (Sleeps 5) Sea-view



Visit [www.margatesuites.co.uk](http://www.margatesuites.co.uk) for all availability & to make a booking

Please read

# OUR GROUP BOOKING POLICY

## IMPORTANT INFORMATION

To make a reservation for a large party booking you agree to the below restaurant policy:

We request that there is one main contact for your group, who will be responsible for organising the food pre-order and organising the bill at the end of your meal

Deposit will be taken in order to secure your booking, this will be subtracted from your bill on the day and cannot be refunded

We will print one bill per group and will not print multiple bills for each diner

Food Menus will be sent with a preorder sheet 3 weeks prior to the reservation date as may be subject to seasonal change

We kindly request that we receive your food pre-order no later than 72 hours (3 days) prior to your reservation, this enables our kitchen team to order the correct quantity of fresh ingredients from our local suppliers

Once we have received your food pre-order this can not be amended on the evening  
Once the final numbers have been confirmed (48 hours prior to your meal)  
If the numbers decrease within the 48 hour period, the £10pp deposit will still be taken

A 12.5% service charge will be added to your bill & is not included in the minimum spend  
The bar closes at 11.30pm & we kindly require taxis to be organised no later than midnight

For private hire: We have a brilliant sound system where we can play your chosen playlists but we will always be courteous of our neighbours & the apartments located above the restaurant.

We can book live music or a band for an additional cost  
Exact menus & ingredients may vary with the seasons

Our midweek minimum spend will vary during our peak season of July & August

**By progressing with your reservation you agree to the above restaurant policy**

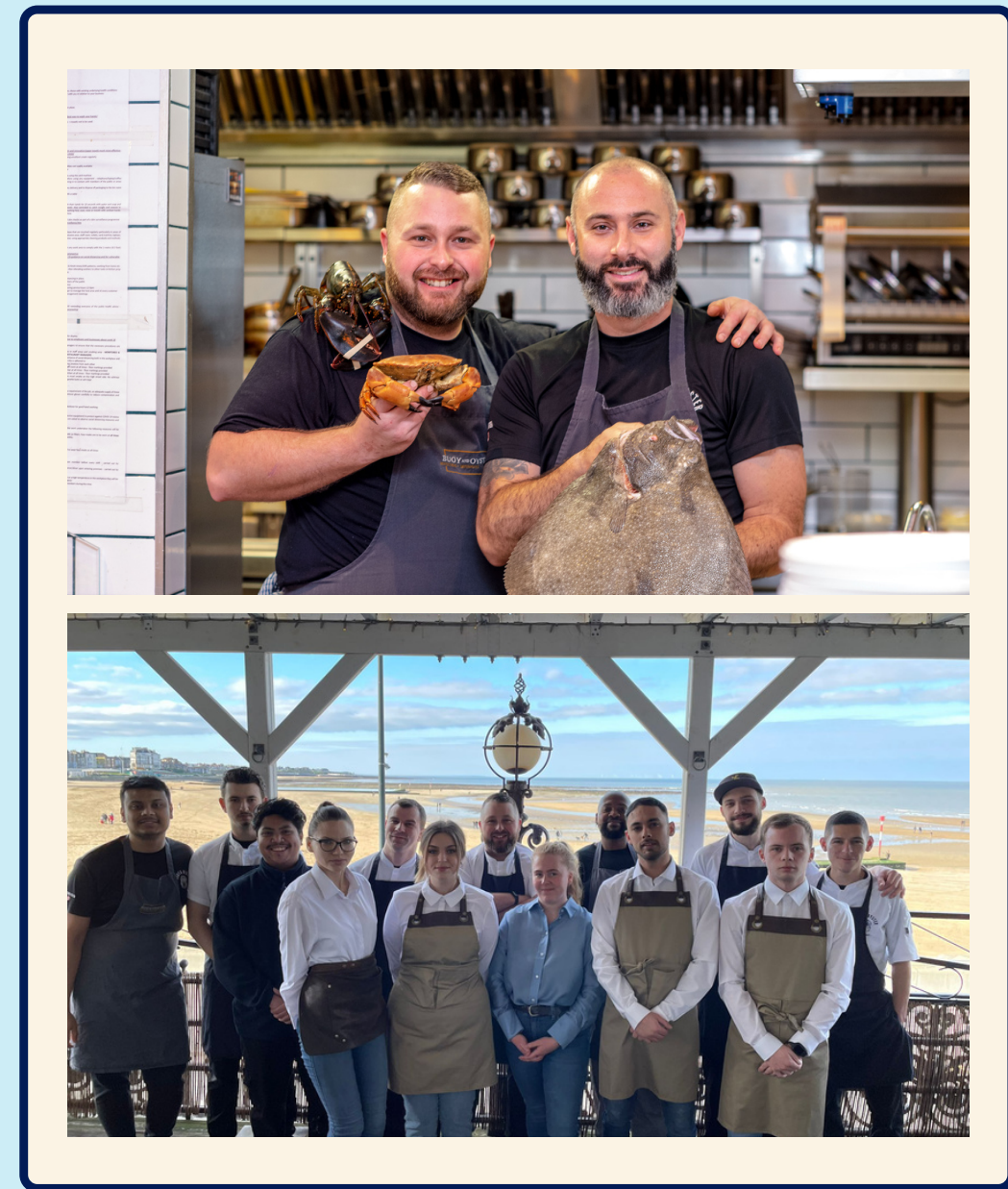


# The TEAM



Each group will have a direct point of contact at the restaurant who will be able to answer any questions you may have leading up to your reservation, your key team member will be assigned to you at the time of booking and will look after you during your meal.

We are a close knit team with a genuine passion for delivering a 5\* food & service experience and will do all we can to help you create a memorable & special dining experience with us





# Deposits & PAYMENTS

15-30 Guests £10pp to secure your booking

30-65 guests 50% to secure your booking

72 hours prior to booking - receive food pre-order

48 hours prior to booking - team will email you a copy of your food bill which must be confirmed as final group pre-order

24 hours prior to booking - Final numbers confirmed with kitchen

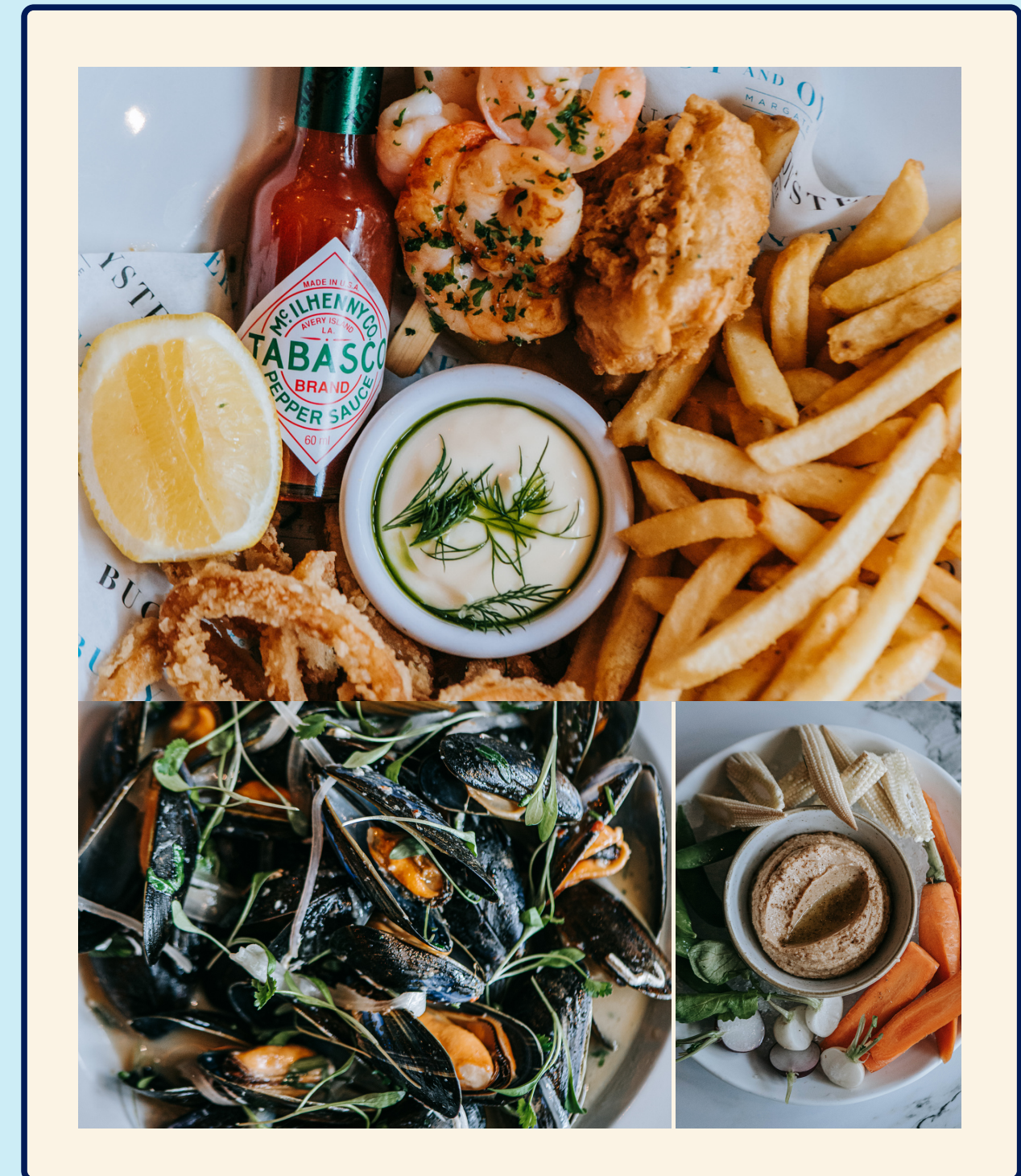
Any No shows or late cancellations within 24 hours will be charged for the food pre-ordered

**A 12.5% service charge will be added to your final bill which is shared amongst the entire team**

(For private hire of the restaurant & terrace we have a minimum spend of £4,000 Fri, Sat & Sun)

Private use of the restaurant, terrace & seafood bar area: 30-60 guests

(For private hire of the restaurant, terrace & seafood bar we have a minimum spend of £6,000 Fri, Sat & Sun)



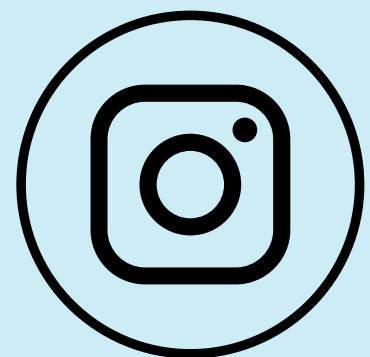
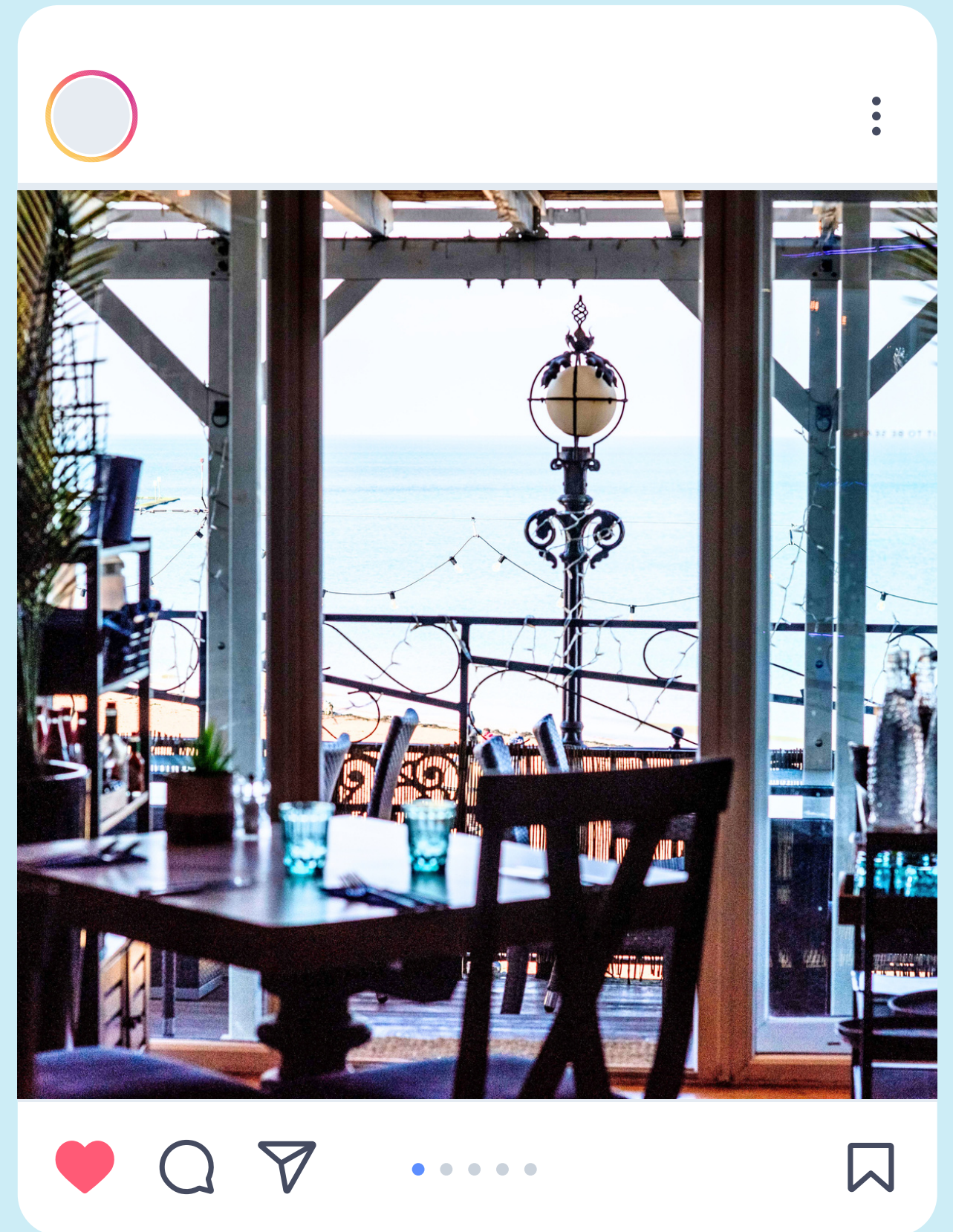


# Get EXCITED!



We are delighted to welcome you and your guests to the Buoy & Oyster.

Get your guests excited and keep up to date with our latest menus & highlights online & please do tag us & share your photos online!



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See you  
**SOON!**