



An Elevated Space for Every Occasion

VENUE RENTALS & FULL-SERVICE EXPERIENCES

J&C OYSTER

| LET'S CELEBRATE

Located in the heart of downtown Hollywood, Florida, J&C Oyster offers a sleek, sophisticated venue that blends contemporary design with a relaxed coastal feel. The interior palette of serene blues, crisp whites and touches of gold creates an elevated yet welcoming environment — ideal for events that aim to impress without feeling overly formal.



CHEF RAHEEM SEALEY

J&C Oyster is a seafood driven concept with a fusion of Asian ingredients and techniques.

Led by Chef Raheem Sealey, renowned for his culinary prowess at Shiso Miami, KYU, Zuma and Drinking Pig BBQ in Miami.





EXCEPTIONAL EVENTS, BEAUTIFULLY CRAFTED.

Every event at J&C Oyster is an opportunity to create something memorable. Our menu options are crafted to suit a range of occasions — from relaxed social gatherings to curated dining experiences and exclusive tastings. Each offering reflects Chef Raheem Sealey's dedication to flavor, craft, and creativity, supported by a team committed to exceptional service and seamless execution.

Choose the experience that best fits your event, or combine them to create a fully customized celebration.



HOST BEAUTIFULLY

A refined space built for connection. Our 2,750 square-foot venue blends style and versatility, offering the perfect setting for corporate gatherings, private dining, and celebrations. Every detail — from sound and lighting to service — is crafted for comfort and impact.

RENTAL TYPE	DURATION	RATE
Weekday Half-Day	Up to 5 Hours	\$3,000
Weekday Full-Day	Up to 10 Hours	\$4,500
Weekend Half-Day	Up to 5 Hours	\$5,000
Weekend Full-Day	Up to 10 Hours	\$7,500

Included: Sound System + DJ Setup, Pro A/V Use | Add-Ons: Cleaning Fee \$400, Security \$750
Requires Damage Deposit: \$1,500 (refundable)

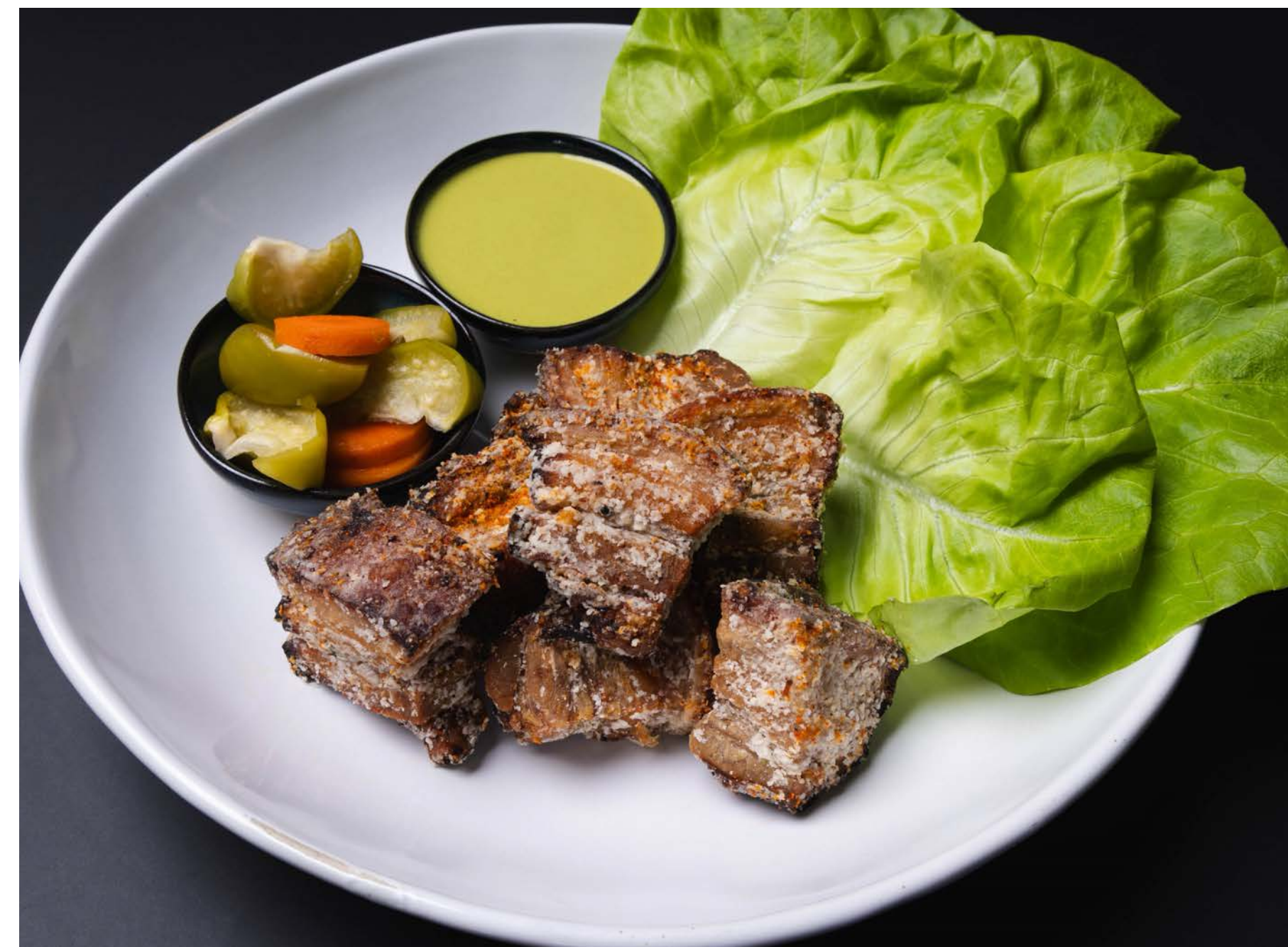


| THE MIXER

A SOCIAL, SELF-PACED GATHERING

Perfect for networking events, celebrations, and casual receptions, The Mixer offers a relaxed buffet-style experience that encourages mingling and connection. Guests can enjoy a diverse selection of J&C Oyster favorites — from oysters to crowd-pleasing options like fried chicken, pork belly, and vibrant vegetable creations — all at their own pace, complemented by a curated selection of beer and wine.

Our attentive staff ensures every dish remains beautifully presented and replenished throughout the event, maintaining a seamless flow and an effortlessly inviting atmosphere.



THE MIXER MENU

\$80 PER PERSON

Raw Oysters

chef selection, nam prik
mignonette, horseradish cocktail
sauce, mango habanero sauce

Broiled Oysters

east coast, yuzu kosho mayo

Cucumber Salad

roasted peanuts, house-
made feta, xo

Fried Chicken

togarashi brined, chili
butter, house-made bbq
sauce, pickles

Pork Belly

bibb lettuce, pickles,
green chili vinaigrette

Roasted Cauliflower

roasted, chili butter, blue
cheese, herbs

Wine

sommeliers choice, white,
rosé or red

Beer

asahi super dry,
founders all day ipa

*Experience prices are per person and do not include 7% sales tax and 20% service charge

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



| LUNCH & DINNER

A CHEF-CURATED CULINARY JOURNEY

Designed for guests who appreciate thoughtful presentation and elevated dining, Lunch + Dinner showcases Chef Raheem Sealey's signature approach — bold flavors, refined techniques, and an inspired balance of comfort and sophistication. The multi-course menu draws from J&C Oyster's full range of offerings, featuring oysters alongside standout dishes such as fried chicken, oxtail, pork belly, and vibrant vegetable creations.

Impeccable service, optional drink pairings, and a polished setting transform this dining experience into a memorable celebration of culinary artistry and hospitality.



LUNCH & DINNER MENU

\$60 MENU*

Raw Oysters* (3)

nam prik mignonette,
horseradish cocktail,
mango habanero

Fish Dip

smoked wahoo,
house-made chips,
shichimi, lemon

Cucumber Salad

house-roasted peanuts,
house-made feta, xo

Cauliflower

roasted, chili butter, blue
cheese, herbs

Pork Belly

crispy, bibb lettuce,
pickles, green
chili vinaigrette

Mussels

xo butter, togarashi,
scallions, lime, oori's
sourdough toast

Cornbread Or S'mores Cake

limit one (1) dessert
per two (2) guests

\$80 MENU*

Raw Oysters* (2)

nam prik mignonette,
horseradish cocktail,
mango habanero

Broiled Oyster* (2)

east coast, yuzu
kosho mayo

Avocado & Crab Salad

jumbo lump, haas,
house-made feta, lemon
ginger dressing

Fried Chicken

togarashi brined, chili
butter, house-made bbq
sauce, pickles

Thai Crab Curry

sushi rice, basil,
mint, cilantro

Cornbread Or S'mores Cake

limit one (1) dessert
per two (2) guests

\$35 PAIRING*

Signature Cocktail

selection of pyt or
singani enzoni

Sake

junmai daiginjo, dassai 45
'otter fest', yamaguchi

Wine

selection of white or red

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| OPEN BAR

ELEVATE THE CELEBRATION

Take your event to the next level with one of our four Open Bar packages — each designed to complement any J&C Oyster experience, including The Mixer, Lunch + Dinner, and Omakase. Perfect for larger gatherings or extended celebrations, these packages allow guests to enjoy the venue exclusively for a longer duration while indulging in premium beverages and vibrant social energy.

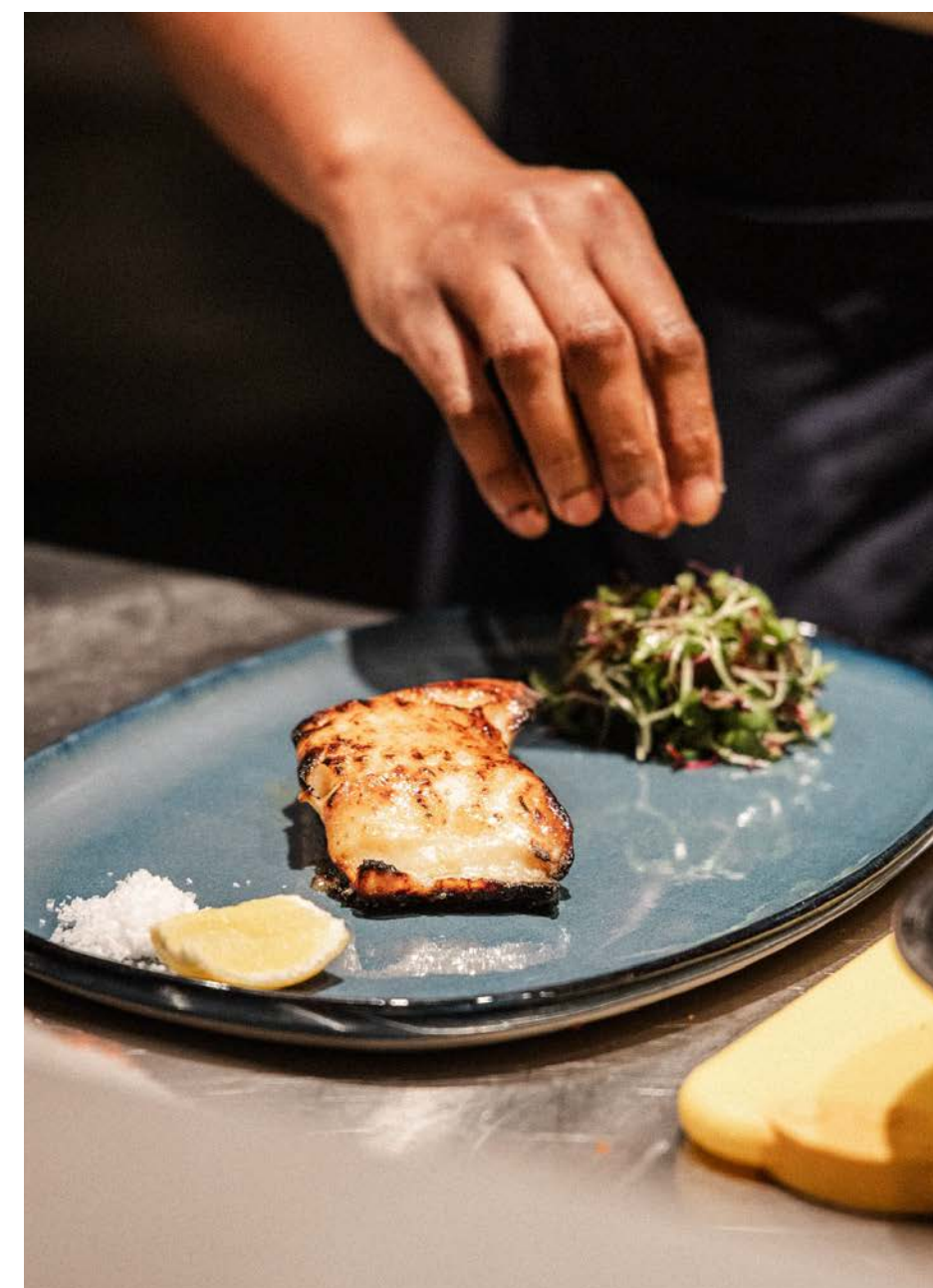
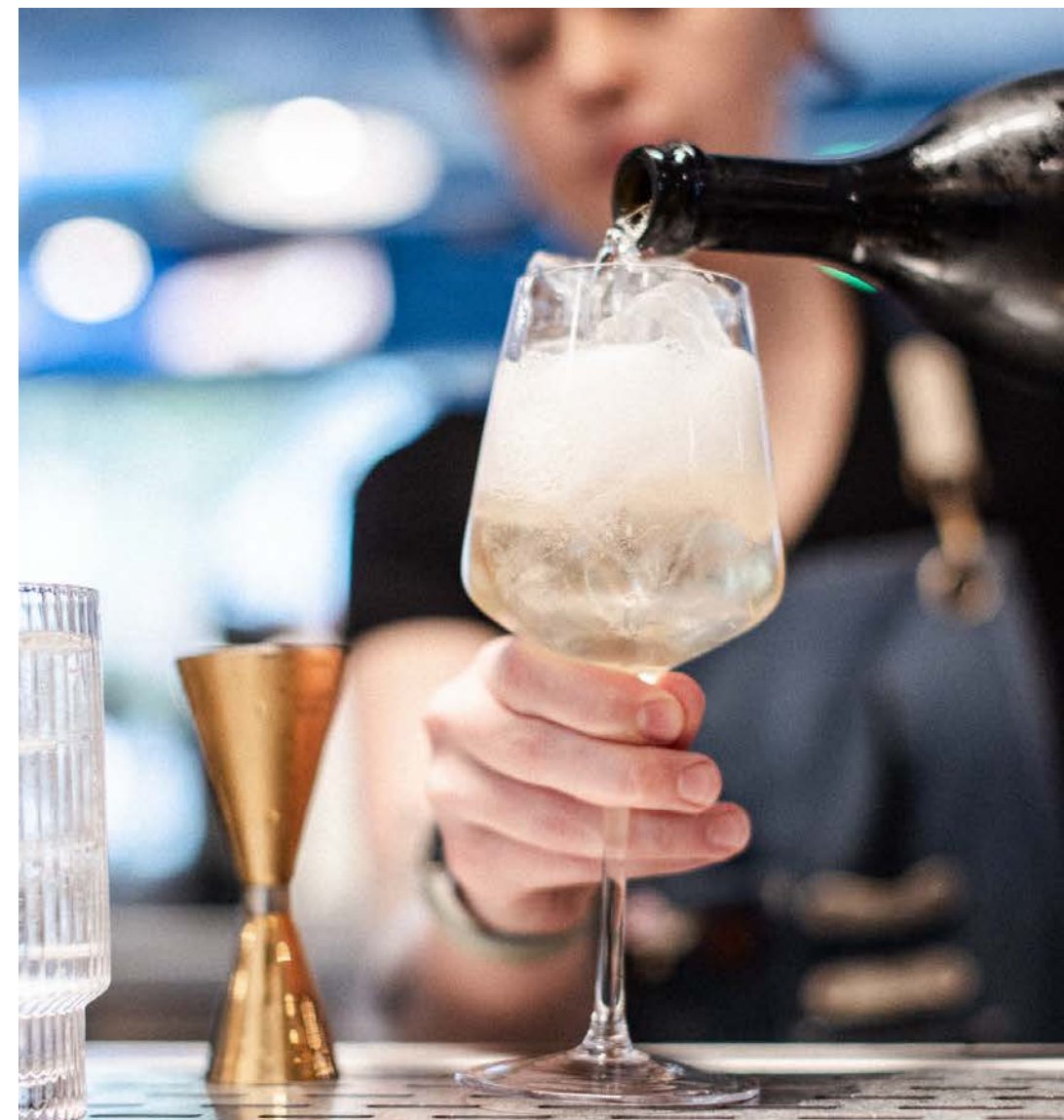
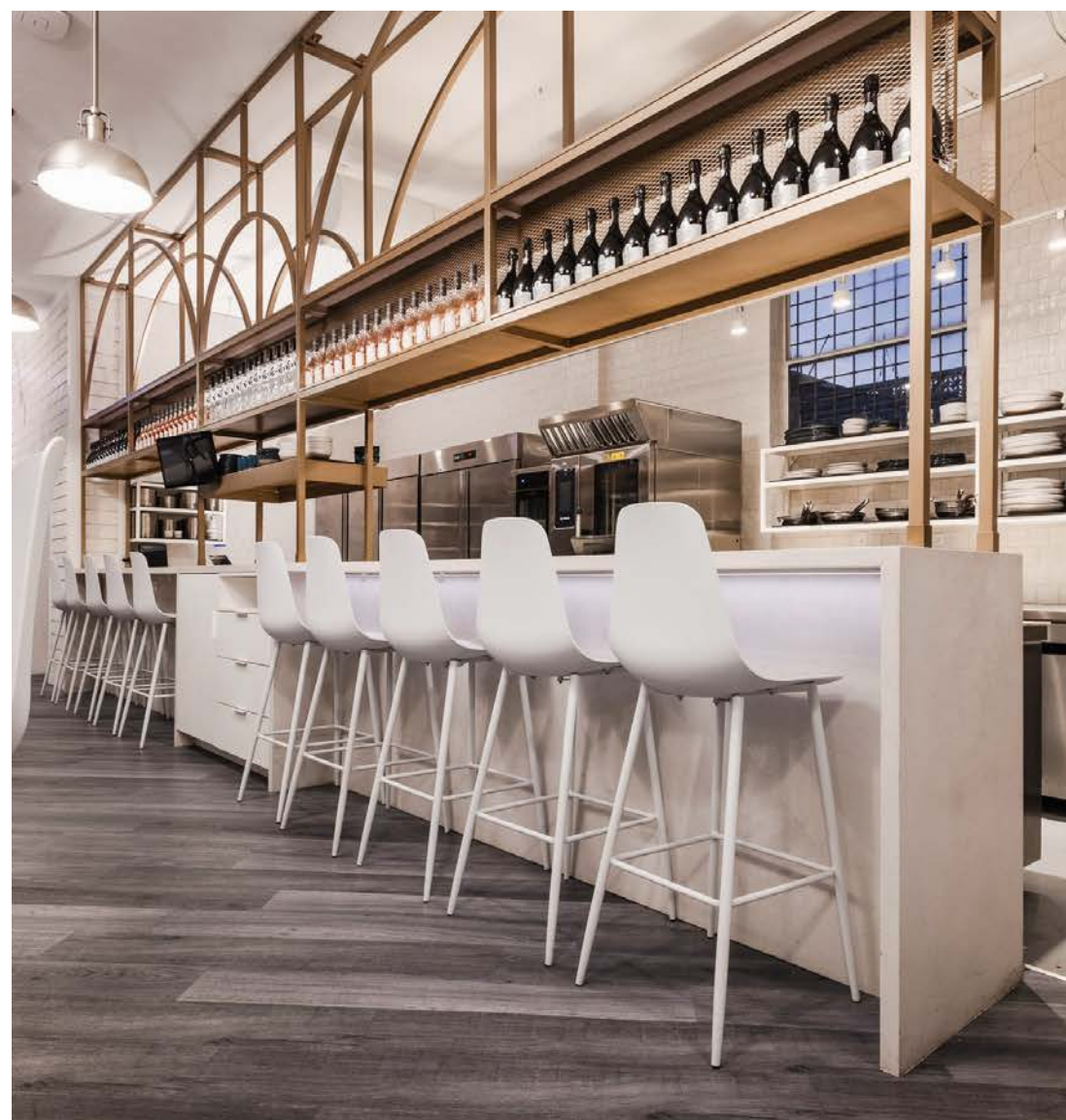
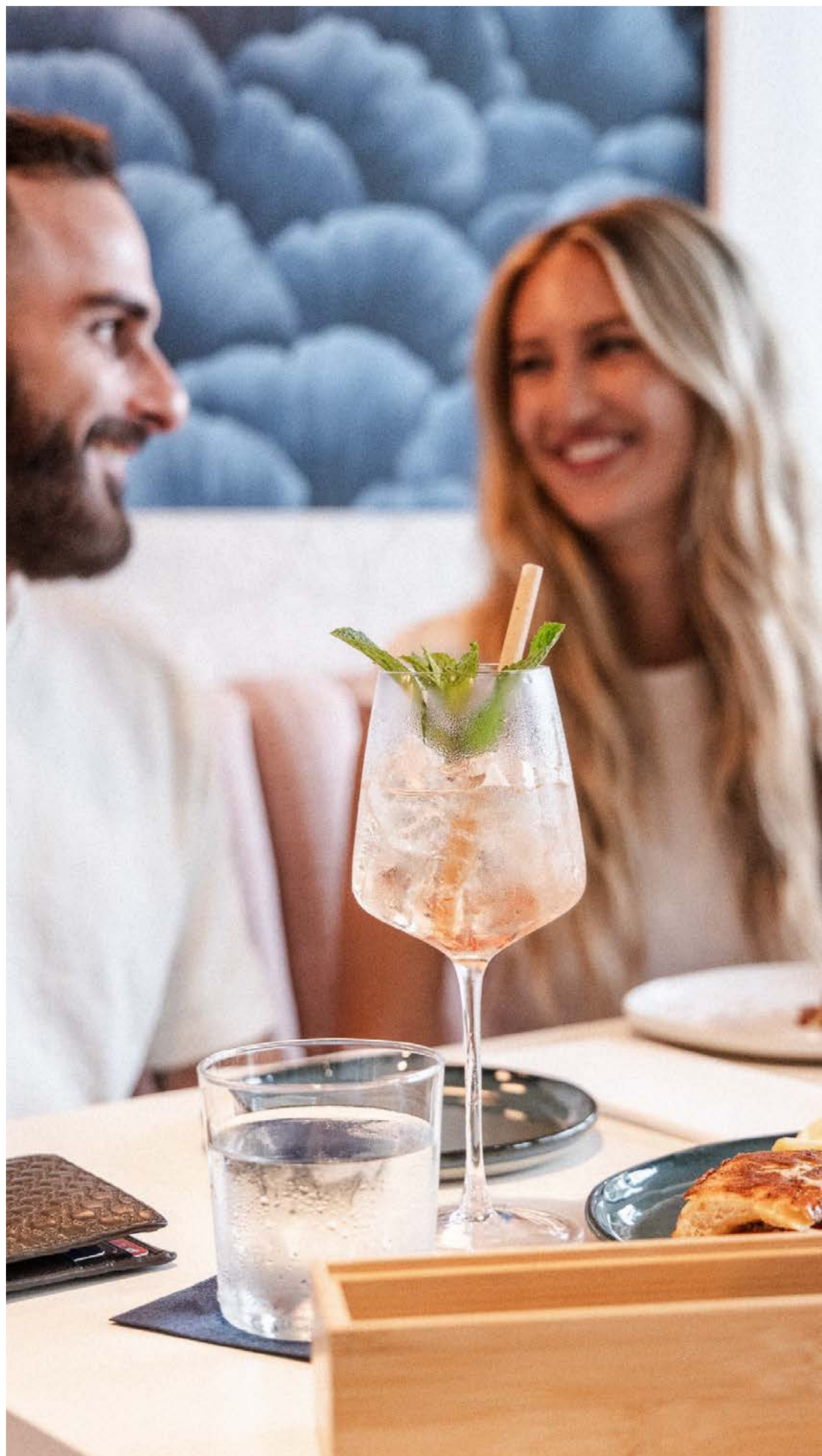
J&C Oyster features an industry-leading sound system, complete with wireless microphones and DJ inputs, creating a lively, customizable atmosphere that transforms the space into an unforgettable setting for music, connection, and celebration.



ALCOHOL PACKAGES

ALL BAR PACKAGES EXCLUDE FROZEN DRINKS AND SHOTS		FIRST HOUR	ADDITIONAL HOUR
Beer + Wine	beer + house wine	\$20 person / per hour	\$15 person / per hour
House	house spirits, beer + wine	\$25 person / per hour	\$20 person / per hour
Premium	top-shelf, beer + wine	\$35 person / per hour	\$30 person / per hour
Super Premium	signature cocktails, beer + wine	\$45 person / per hour	\$40 person / per hour

THE SPACE



THE SPACE



AT A GLANCE.

EVERYTHING YOU NEED. NOTHING YOU DON'T.

 Private Space Rental or a Full-Service Experience

 2,750 sq ft of Indoor & Outdoor Seating

 High-Speed Wi-Fi, Always On

 Convenient Downtown Hollywood, FL Location

 15 minutes from FLL International Airport

 Convenient Street + Garage Parking

 Premium Sound + DJ Inputs

 Presentation-Ready Pro A/V System

 Chef-Driven Menu by Raheem Sealey

 Curated Bar & Beverage Programs

J&C OYSTER

SEAFOOD — COCKTAILS

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