



# PRIVATE DINING







**"Contemporary Mediterranean cuisine with a strong Greek influence"**

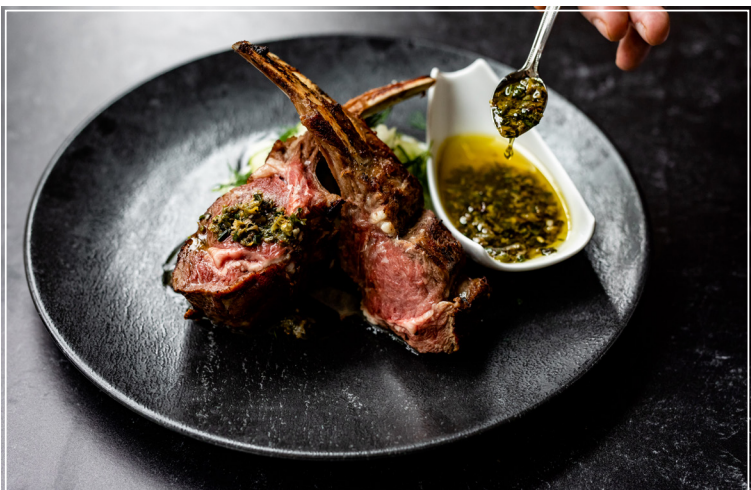
In 2012, the Atlas Restaurant Group opened Ouzo Bay in Baltimore's posh Harbor East district. Named Baltimore Magazine's Best Restaurant in their first year of operation, Ouzo Bay offers contemporary Mediterranean cuisine with a strong Greek influence.

Highlighted by a variety of whole fish flown in from around the world, the menu includes only the freshest & finest-quality ingredients. Complementing the seafood selections, Ouzo Bay also has an extensive menu of fine-quality cuts of grass-fed lamb, prime beef & organic chicken.

In addition to the impressive culinary line up, Ouzo Bay's full service bar features hand-crafted cocktails, small-batch whiskeys and an extensive wine list. Ouzo Bay's name is a nod to one of the East Coast's largest selections of traditional Greek ouzo.

Ouzo Bay's interior was designed to reflect the Greek influences in a modern way. The signature blue lighting throughout the restaurant helps to create an upscale, yet relaxed atmosphere.

Ouzo Bay has distinguished itself as one of the best Greek estiatorios in the United States.







## THE OLYMPUS ROOM

This space has a Mediterranean open-air feel in the spring, summer and fall with the floor to ceiling panel doors. Ideal for business meetings and presentations.

### Features

 Space: 28x14

 Standard Guest Capacity 36 Seated

 120" Projection Screen

 Computer compatibility + sound

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

**\$1,700++** *(Sunday–Thursday Evening)*

**\$3,000++** *(Friday & Saturday Evening)*

**\$500++** *(Lunch Events)*





## ISLAND OF CHIOS

Our enclosed dining room serves as our second private dining space. The space also has a Mediterranean open-air feel in the spring, summer and fall months with the floor to ceiling panel doors open.

### Features

 Space: 35x12

 Standard Guest Capacity: 35 Seated

 70" TV Screen

 Computer compatibility + sound

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

**\$1,700++** *(Sunday–Thursday Evening)*

**\$3,000++** *(Friday & Saturday Evening)*

**\$500++** *(Lunch Events)*





## THE LOUNGE

This area is ideal for a cocktail party with stationary and/or passed hors d'oeuvres. Adorned with cocktail seating and a low top tables, the lounge is perfect space for a casual get together.

### Features

 20-35 Guests

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

**\$1,500++** *(Sunday-Thursday Evening)*

**\$2,000++** *(Friday-Saturday Evening)*





## OUZO BEACH

Ouzo Beach resembles the courtyard of a Mediterranean-style villa with beautiful gates, stone, marble, lush greenery, elegant light fixtures and a 75-foot wooden trellis.

### Features

 Standard Guest Capacity:

60 Seated | 120 Standing

### Food & Beverage Minimums

*After 4:00 pm (Exclusive of tax and gratuity)*

**\$100++PP** *(Partial Buyout)*

**\$8,000++** *(Sunday–Wednesday)*

**\$10,000++** *(Thursday)*

**\$20,000++** *(Friday & Saturday)*





# DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

*Pictured: BIG EYE TUNA TARTARE*





*Pictured: GRILLED PORTUGUESE OCTOPUS*

# APOLLO PACKAGE

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85<sup>++</sup> | PP

*Menu & dietary substitutions are available upon request  
and may incur an additional charge*

## MEZEDES

SERVED FAMILY STYLE



### Roasted Lamb Meatballs

ground lamb, fine herbs, onions,  
egg, pita, tzatziki

### Spanakopita

spinach, leeks, feta, philo, tzatziki

### Fried Greek Cheese

kefalograviera cheese, basil, oregano, tomato sauce

### Zucchini & Eggplant Chips

tzatziki

## ENTRÉES



### Salmon Spanakorizo

creamy spinach, arborio rice, dill,  
olive oil, lemon juice

### Chicken Souvlaki

served with patatesournou lemonates, onion, pepper

### Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

## DESSERT



Chef's Assortment of Pastries



# ARES PACKAGE

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98<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Roasted Lamb Meatballs

ground lamb, fine herbs, onions,  
egg, pita, tzatziki

### Shrimp & Cheese Skewers

halloumi cheese, ladolemono, fine herbs

### Fried Greek Cheese

kefalograviera cheese, basil, oregano, tomato sauce

### Grilled Octopus

red onions, sweet peppers, capers,  
red wine vinaigrette

## SALAD



### Marouli Salad

romaine lettuce, dill, spring onions,  
feta vinaigrette

## ENTRÉES



### Swordfish Briami

tomato, eggplant, peppers, zucchini, onion, feta, oregano

### Salmon Spanakorizo

creamy spinach, arborio rice, dill,  
olive oil, lemon juice

### Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

### Chicken Souvlaki

served with patatesournou lemonates, onion, pepper

## DESSERT



### Chef's Assortment of Pastries

*Menu & dietary substitutions are available upon  
request and may incur an additional charge*



# HERCULES PACKAGE

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115<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Flaming Saganaki

pan fried kefalograviera cheese, pita bread, brandy; flambéed table-side

### Grilled Calamari

capers, feta, honey mustard vinaigrette

### Shrimp & Cheese Skewers

halloumi cheese, ladolemono, fine herbs

## SALAD



### Marouli Salad

romaine lettuce, dill, spring onions, feta vinaigrette

## ENTRÉES



### Chilean Sea Bass Spanakorizo

creamy spinach, arborio rice, dill, olive oil, lemon juice

### Aegean Bronzino

wild caught Mediterranean

### Australian Lamb Chops

roasted potatoes, ladolemono sauce

### Chicken Souvlaki

served with patatesournou lemonates, onion, pepper

## DESSERT



### Chef's Assortment of Pastries

*Menu & dietary substitutions are available upon request and may incur an additional charge*



# ZEUS PACKAGE

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125<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Grilled Calamari

capers, feta, honey mustard vinaigrette

### Flaming Saganaki

pan fried kefalograviera cheese, pita bread, brandy; flambéed table-side

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Shrim & Cheese Skewers

halloumi cheese, ladolemono, fine herbs

### House Spreads

tzatziki, roasted eggplant and tirokafteri with toasted pita

## SALAD



### Marouli Salad

romaine lettuce, dill, spring onions, feta vinaigrette

## ENTRÉES



### Swordfish Briami

tomato, eggplant, peppers, zucchini, onion, feta, oregano

### Australian Lamb Chops

roasted potatoes, ladolemono sauce

### Aegean Bronzino

wild caught Mediterranean

### Beef Souvlaki

served with patatesournou lemonates, onion, pepper

## DESSERT



### Chef's Assortment of Pastries





# LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE

*Pictured: TZATZIKI SPREAD*



# ACHILLES

## LUNCH PACKAGE

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50<sup>++</sup> | PP

### MEZEDES

SERVED FAMILY STYLE



#### Roasted Lamb Meatballs

ground lamb, fine herbs, onions,  
egg, pita, tzatziki

#### House Spreads

tzatziki, roasted eggplant and tirokafteri with toasted pita

#### Grilled Calamari

capers, feta, honey mustard vinaigrette

#### Stuffed Grape Leaves

ground beef, rice, fine herbs, lemon, tzatziki

### ENTRÉES

CHOOSE ONE



#### Aegean Bronzino

wild caught Mediterranean

#### Salmon Spanakorizo

creamy spinach, arborio rice, dill, olive oil, lemon juice

#### Bucatini (Vegetarian Pasta)

with seasonal vegetables

### DESSERT



#### Chef's Assortment of Pastries

*Menu & dietary substitutions are available upon request  
and may incur an additional charge*





# BRUNCH PACKAGE

AVAILABLE DURING BRUNCH SERVICE





*Pictured: BRUSSELS SPROUTS SALAD*

# BRUNCH PACKAGE

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60<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### French Toast

brioche, maple syrup, seasonal fruit, chantilly cream

### Stuffed Grape Leaves

ground beef, rice, fine herbs, lemon, tzatziki

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

## ENTRÉES



### Marouli Salad

romaine lettuce, dill, spring onions, feta vinaigrette

### Spanakopita Benedict

poached eggs, wilted spinach, feta,  
english muffin, breakfast potatoes

### Sausage, Egg & Cheese

greek sausage, bacon, tomato, lettuce,  
mozzarella, brioche bun, breakfast potatoes

### Bacon Omelette

bacon, feta cheese, pita bread, greek village salad





LOUNGE PACKAGES



# HERA

## PACKAGE

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50<sup>++</sup> | PP

FOR TWO HOURS

## MEZEDES

STATIONARY



### Roasted Lamb Meatballs

ground lamb, fine herbs, onions, egg, pita, tzatziki

### Chicken Skewers

ladolemono, fine herbs

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### House Spreads

tzatziki, roasted eggplant and tirokafteri with toasted pita

### Marouli Salad

romaine lettuce, dill, spring onions, feta vinaigrette

### Vegetable Skewers

seasonal vegetables

*Menu & dietary substitutions are available upon request  
and may incur an additional charge*



# ARTEMIS

## LOUNGE PACKAGE

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70<sup>++</sup> | PP

FOR TWO HOURS

### MEZEDES

PASSED



#### Fried Greek Cheese

kafalograviera cheese, basil, oregano, tomato sauce

#### Shrim & Cheese Skewers

halloumi cheese, ladolemono, fine herbs

#### Roasted Lamb Meatballs

ground lamb, fine herbs, onions, egg, pita, tzatziki

#### Stuffed Grape Leaves

ground beef, rice, fine herbs, lemon, tzatziki

### MEZEDES

STATIONARY



#### House Spreads

tzatziki, roasted eggplant and tirokafteri with toasted pita

#### Marouli Salad

romaine lettuce, dill, spring onions, feta vinaigrette

#### Chicken Souvlaki

served with patatesournou lemonates, onion, pepper

#### Salmon Spanakorizo

creamy spinach, arborio rice, dill, olive oil, lemon juice

*Menu & dietary substitutions are available upon request  
and may incur an additional charge*

# Beverage Service

At Ouzo Bay, we have an extensive wine list that has been crafted by our Sommelier. We specialize in varietals from the Greek Islands, however we pride ourselves in the unique selections from across the globe. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

- All private dining packages include soft drinks, hot tea & coffee service.
- Beer, wine & cocktails are billed by consumption.

## Restaurant Policies: Private Functions

All events hosted on property incur a 20% Service/Gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and Gratuuity/Service/Admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Ouzo Bay is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

### CONTACT

To book your event or inquire for more information, please contact:

**April Lichtenberg**

*Private Dining Manager*

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Ouzo Bay

[OuzoBay.com](http://OuzoBay.com)