



## PRIVATE DINING







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

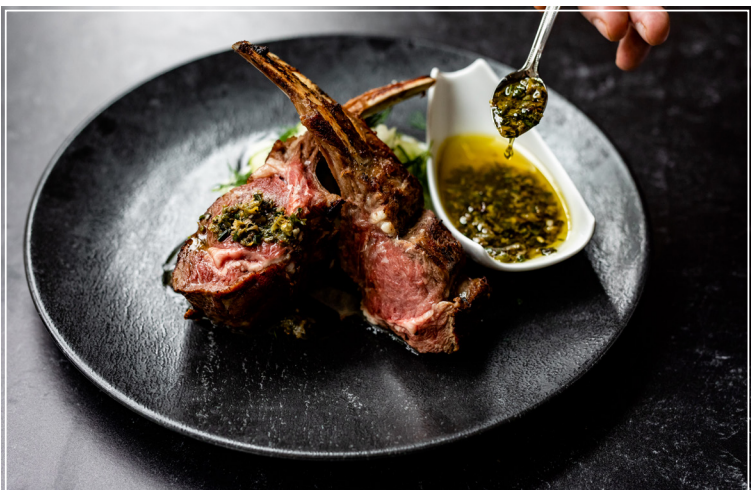
In 2012, the Atlas Restaurant Group opened Ouzo Bay in Baltimore's posh Harbor East district. Named Baltimore Magazine's Best Restaurant in their first year of operation, Ouzo Bay offers contemporary Mediterranean cuisine with a strong Greek influence.

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: 40 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 “Communal High Top” with barstool seating, the lounge is perfect space for a casual get together.

### Features

 20–35 Guests

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

**\$1,500.00++** *(Sunday–Thursday Evening)*

**\*PLEASE INQUIRE ABOUT AVAILABILITY ON FRIDAY EVENINGS**





## CHEF'S TABLE

Our communal table located in the lounge provides the perfect atmosphere for small gatherings with an energetic and vibrant feel.

### Features

 10-14 Seated

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

**\$1,000++** *(Monday–Thursday)*

**\$1,200++** *(Friday)*

**\$1,500++** *(Saturday)*

**INQUIRE ABOUT  
CHEF'S TASTING MENU**





# 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

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

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

mint, feta cheese, tomato sauce

### Spanakopita

spinach, leeks, feta, philo, tzatziki

### Goat Cheese Olive Toast

whipped goat cheese, olive lemon relish

### Zucchini & Eggplant Chips

lemon yogurt

## ENTRÉES



### Grilled King Salmon

fregola, asparagus, harissa feta cream

### Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo, chili rosemary honey glaze

### Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

## DESSERT



### Chef's Assortment of Pastries

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



# ARES PACKAGE

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

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

mint, feta cheese, tomato sauce

### Shrimp & Cheese Skewers

halloumi cheese, cherry tomatoes, lemon garlic chili oil

### Fried Greek Cheese

kefalograviera cheese, basil, oregano, tomato marmalade

### Big Eye Tuna Crudo

avocado, fennel, green olive, blood orange, basil, chili lime citronette

## SALAD

SERVED FAMILY STYLE



### Village Salad

cucumber, green bell peppers, red onion, tomato, feta cheese, olives, red wine vinaigrette

## ENTRÉES



### Grilled Tuna

green beans, almonds, basil, roasted tomato, aleppo chili citrus dressing

### Grilled Scallops

white beech mushrooms, leeks, gremolata, lemon white true sauce

### Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

### Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo, chili rosemary honey glaze

## 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, philo, tzatziki

### Flaming Saganaki

pan-fried kefalograviera cheese flambéed table-side  
with brandy, toasted pita

### Grilled Calamari

capers, feta, citrus vinaigrette

### Chicken Skewers

zucchini, peppers, onion, roasted garlic, whipped feta cheese

## SALAD

SERVED FAMILY STYLE



### Village Salad

cucumber, green bell peppers, red onion, tomato,  
feta cheese, olives, red wine vinaigrette

## ENTRÉES



### Maryland Crab Cakes

jumbo crab, chili remoulade, old bay potatoes

### Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

### Australian Lamb Chops

patates fournou, red wine pomegranate reduction,  
mint gremolata

### Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon,  
aleppo, chili rosemary honey glaze

## 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, citrus vinaigrette

### Flaming Saganaki

pan-fried kefalograviera cheese flambéed table-side  
with brandy, toasted pita

### Spanakopita

spinach, leeks, feta, philo, tzatziki

### House Cured Scottish Salmon

cucumber, capers, red onion, dill & chive oil,  
citrus yogurt

### House Spreads Trio

tirokafteri, hummus & eggplant dip  
served with toasted pita

## SALAD



### Butter Lettuce Salad

orange, pickled onion, goat cheese, pistachio, mint, radish,  
sugar snap peas, champagne vinaigrette

## ENTRÉES



### Grilled Tuna

green beans, almonds, basil, roasted tomato,  
aleppo chili citrus dressing

### Australian Lamb Chops

patates fournou, red wine pomegranate reduction,  
mint gremolata

### Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

### 8oz Filet Mignon

prime steaks served sizzling hot lemon herb butter,  
lemon potatoes

## DESSERT



### Chef's Assortment of Pastries

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





# LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE

*Pictured: TZATZIKI SPREAD*

# ACHILLES PACKAGE

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

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

mint, feta cheese, tomato sauce

### House Spreads

tirokafteri, hummus, eggplant dip  
served with toasted pita

### Grilled Calamari

capers, feta, citrus vinaigrette

### Wagyu Stuffed Grape Leaves

aromatic beef & rice, pistachio pesto, tzatziki

## ENTRÉES

CHOOSE ONE



### Village Salad

cucumber, green bell peppers, red onion, tomato,  
feta cheese, olives, red wine vinaigrette  
with your choice of salmon, or chicken

### Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

### Grilled King Salmon

fregola, asparagus, harissa feta cream

### Mafaldine (Vegeterian Pasta)

cabbage, fennel, leeks, asparagus, basil pesto

## 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



### Brioche French Toast

brioche, orange marmalade, maple syrup, chantilly cream, seasonal fruit

### Stuffed Grape Leaves

aromatic lamb and rice, pistachio pesto, tzatziki

### Spanakopita

spinach, leeks, feta, philo, tzatziki

## ENTRÉES



### Butter Lettuce Salad

orange, pickled onion, goat cheese, pistachio, mint, radish, sugar snap peas, champagne vinaigrette with your choice of salmon or chicken

### Jumbo Lump Crab Cake Sandwich

lettuce, tomato, old bay remoulade, brioche roll

### Fried Chicken Sandwich

harissa glaze, tzatziki, cucumber, tomato, breakfast potatoes

### Greek Omelet

sautéed spinach, tomato, feta, side of breakfast potatoes





LOUNGE PACKAGES



# HERA

## PACKAGE

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

FOR TWO HOURS

## MEZEDES

STATIONARY



### Lamb Meatballs

mint, feta cheese, tomato sauce

### Chicken and Vegetable Skewers

harissa soy marinated chicken skewers  
with roasted zucchini

### Spanakopita

spinach, leeks, feta, philo, tzatziki

### House Spreads Trio

hummus, tzatziki & eggplant dip with toasted pita

### Village Salad

cucumber, green bell peppers, red onion, tomato,  
feta cheese, olives, red wine 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

kefalograviera cheese, basil, oregano,  
tomato marmalade

### Cocktail Shrimp

lemon, pomegranate cocktail sauce

### Mussels on the Half Shell

garlic lemon herb butter

### Stuffed Grape Leaves

aromatic lamb & rice, fennel, onion,  
lemon fennel pollen pesto

## MEZEDES

STATIONARY



### Trio of House Spreads

hummus, tzatziki & eggplant dip served with pita

### Village Salad

cucumber, green bell peppers, red onion, tomato,  
feta cheese, olives, red wine vinaigrette

### Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese,  
grilled lemon, aleppo chili rosemary honey glaze

### Grilled King Salmon

roasted cauliflower, golden raisins,  
pistachio, lemon caper dressing

*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 parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food 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.
- Ouzo Bay is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- 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*

[April@AtlasRestaurantGroup.com](mailto:April@AtlasRestaurantGroup.com)



Ouzo Bay

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