



## PRIVATE DINING







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

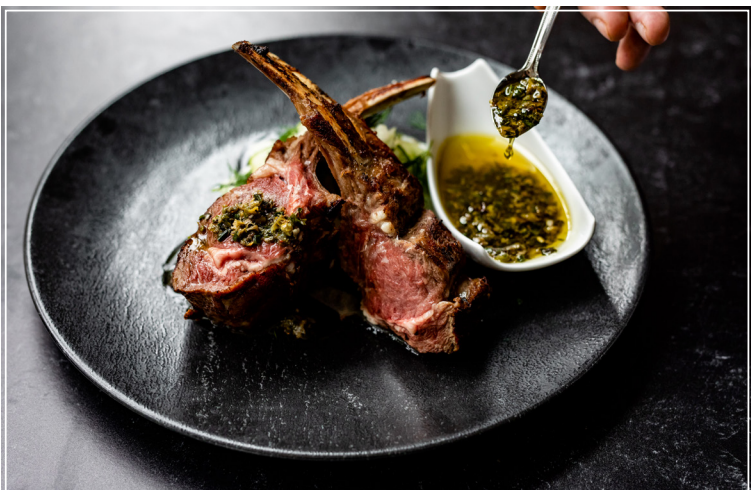
In 2012, the Atlas Restaurant Group opened Ouzo Bay in Baltimore's posh Harbor East district. Named Baltimore Magazine's Best Restaurant in their first year of operation, Ouzo Bay offers contemporary Mediterranean cuisine with a strong Greek influence.

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 Evening)

**\$5,000++** (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: 36 Seated

 70" TV Screen

 Computer compatibility + sound

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

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

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

**\$5,000++** (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

 20–40 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

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75<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

tomato sauce, feta

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Stuffed Grape Leaves

aromatic beef and rice, pistachio pesto, tzatziki

## ENTRÉES



### Grilled King Salmon

charred grapes, littleneck clams, white wine shellfish jus

### Char Grilled Greek Chicken

rainbow swiss chard, whipped feta, basil spuma, harissa honey glaze

### Locally Raised Lamb Shank

fava bean, peas, lemon, lamb 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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95<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

tomato sauce, feta

### Charred Calamari

capers, feta, citrus vinaigrette

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Zucchini & Eggplant Chips

crispy zucchini & eggplant chips, tzatziki sauce

## SALAD

SERVED FAMILY STYLE



### Village Salad

vine tomatoes, extra virgin olive oil, barrel aged feta

## ENTRÉES



### Alaskan Halibut

spice fried chickpeas, fava beans, lima bean puree

### Diver Scallops

caramelized fennel puree, roast pepper caper relish, winter truffle

### Locally Raised Lamb Shank

fava bean, peas, lemon, lamb jus

### Char Grilled Roasted Chicken

rainbow swiss chard, whipped feta & basil spuma, harissa 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, phyllo, tzatziki

### Flaming Saganaki

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

### Charred Calamari

capers, feta, citrus vinaigrette

### Big Eye Tuna Tartare

bug eye tuna, avocado, yuzu vinaigrette, pita chips

## SALAD

SERVED FAMILY STYLE



### Village Salad

vine ripe tomatoes, extra virgin olive oil, barrel aged feta

## ENTRÉES



### Alaskan Halibut

spice fried chickpeas, fava beans, lima bean puree

### Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

mediterranean sea bass, lean white meat, moist & tender, mild & sweet (avg. 1¼ lbs), grilled asparagus

### Australian Lamb Chops

grilled rack of lamb, cucumber, fennel salad

### Char Grilled Roasted Chicken

rainbow swiss chard, whipped feta & basil spuma, harissa 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



### Charred Calamari

capers, feta, citrus vinaigrette

### Grilled Portuguese Octopus

sweet onions, red peppers, red wine-caper vinaigrette

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Big Eye Tuna Tartare

big eye tuna, avocado, yuzu vinaigrette, pita chips

### House Spreads *(choice of 3)*

tirokafteri, hummus, tzatziki, metizanosalata, date & goat cheese, served with toasted pita

## SALAD



### Village Salad

vine ripe tomatoes, extra virgin olive oil, barrel aged feta

## ENTRÉES



### Colossal Maryland Crab Cakes

chili remoulade, grilled asparagus, old bay hollandaise

### Australian Lamb Chops

grilled rack of lamb, cucumber, fennel salad

### Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

mediterranean sea bass, lean white meat, moist & tender, mild & sweet (avg. 1¼ lbs), grilled asparagus

### 8oz Filet Mignon

prime steaks served sizzling hot with roasted garlic, oregano, herb butter

## 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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45<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Lamb Meatballs

aromatics, tomato sauce, feta

### House Spreads *(choice of 3)*

tirokafteri, hummus, tzatziki, date & goat cheese & herb,  
served with toasted pita

### Charred Calamari

capers, feta, citrus vinaigrette

### Wagyu Stuffed Grape Leaves

aromatic beef & rice, pistachio pesto, tzatziki

## ENTRÉES



### Village Salad

vine ripe tomatoes, extra virgin olive oil, barrel aged feta,  
with your choice of salmon, chicken or shrimp

### Atlas Farms Salad with Branzino

mixed greens, seasonal vegetables, grilled branzino,  
lemon vinaigrette

### Jumbo Lump Crab Cake

chili remoulade, asparagus, old bay hollandaise

### Balsamic & Feta Vegetables Fondue

roasted onion, zucchini, eggplant, cherry tomatoes, feta  
balsamic glaze, and herb

## 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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45<sup>++</sup> | PP

## MEZEDES

SERVED FAMILY STYLE



### Brioche French Toast

sumac caramel, banana, pistachio crumble

### Stuffed Grape Leaves

aromatic lamb and rice, pistachio pesto, tzatziki

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

## ENTRÉES



### Brussels Sprouts Salad

pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple

### Chesapeake Benedict

poached eggs, jumbo lump crab cakes, toasted english muffin, hollandaise, side of breakfast potatoes

### Jumbo Lump Crab Cake Sandwich

lettuce, tomato, old bay remoulade, brioche roll

### Lamb Kofta Burger

cucumber, beefsteak tomato, pickled red onion, feta, tzatziki, brioche bun

### Greek Omelet

sautéed spinach, tomato, feta, side of breakfast potatoes





LOUNGE PACKAGES



# HERA

## PACKAGE

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45<sup>++</sup> | PP

FOR TWO HOURS

## MEZEDES

STATIONARY



### Lamb Meatballs

aromatics, tomato sauce, feta

### Chicken and Vegetable Skewers

harissa soy marinated chicken skewers  
with roasted zucchini

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### House Spreads

skordalia, tirokafteri, hummus, tzatziki, melitzanosalata,  
goat cheese & herb, toasted pita

### Village Salad

tomatoes, barrel aged feta, extra virgin olive oil

## ADD ON



Shrimp Skewers + \$10pp

Crab Balls + 12pp

Lamb Lollipops + 12pp

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



# ARTEMIS

## LOUNGE PACKAGE

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65<sup>++</sup> | PP

FOR TWO HOURS

## MEZEDES

STATIONARY



### Lamb Meatballs

aromatics, tomato sauce, feta

### Ceviche of the Day

chef's selection of fresh fish, fresh citrus and accouterments

### Spanakopita

spinach, leeks, feta, phyllo, tzatziki

### Crab Balls

jumbo lump crab bites

## MEZEDES

PASSED



### Village Salad

tomatoes, barrel aged feta, extra virgin olive oil

### Gigantes

tomato sauce, dill, feta

### Calamari

caper, feta, citrus vinaigrette

### Grilled Octopus

charcoal grilled, sweet onions, red peppers,  
red wine caper vinaigrette

### Trio of House Spreads

Choice of 3: hummus, tzatziki, tirokafteri or date,  
goat cheese, & herb

## ADD ON



Shrimp Skewers + \$10pp

Crab Balls + 12pp

Lamb Lollipops + 12pp

*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.
- 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:

**Nicole Manning**

*Private Dining Manager*

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



Ouzo Bay

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