



PRIVATE DINING





"Contemporary Mediterranean cuisine with a strong Greek influence"

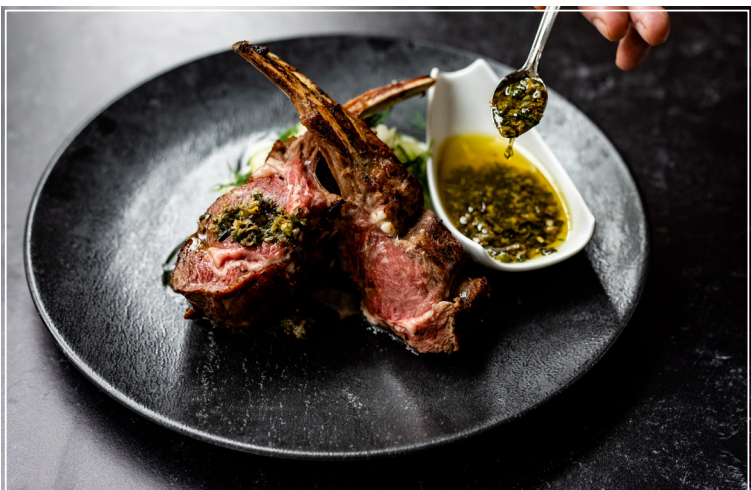
In 2012, the Atlas Restaurant Group opened Ouzo Bay in Baltimore's posh Harbor East district. Named Baltimore Magazine's Best Restaurant in their first year of operation, Ouzo Bay offers contemporary Mediterranean cuisine with a strong Greek influence.

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

85⁺⁺ | 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

98⁺⁺ | 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

115⁺⁺ | 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



Tuna Briami

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

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

125⁺⁺ | 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

50⁺⁺ | 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

60⁺⁺ | 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

50⁺⁺ | 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

70⁺⁺ | 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 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:

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Private Dining Manager

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Ouzo Bay

OuzoBay.com