



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
-  36 Seated | 55 Cocktail
-  120" Projection Screen
-  Computer compatibility + sound

Food & Beverage Minimums

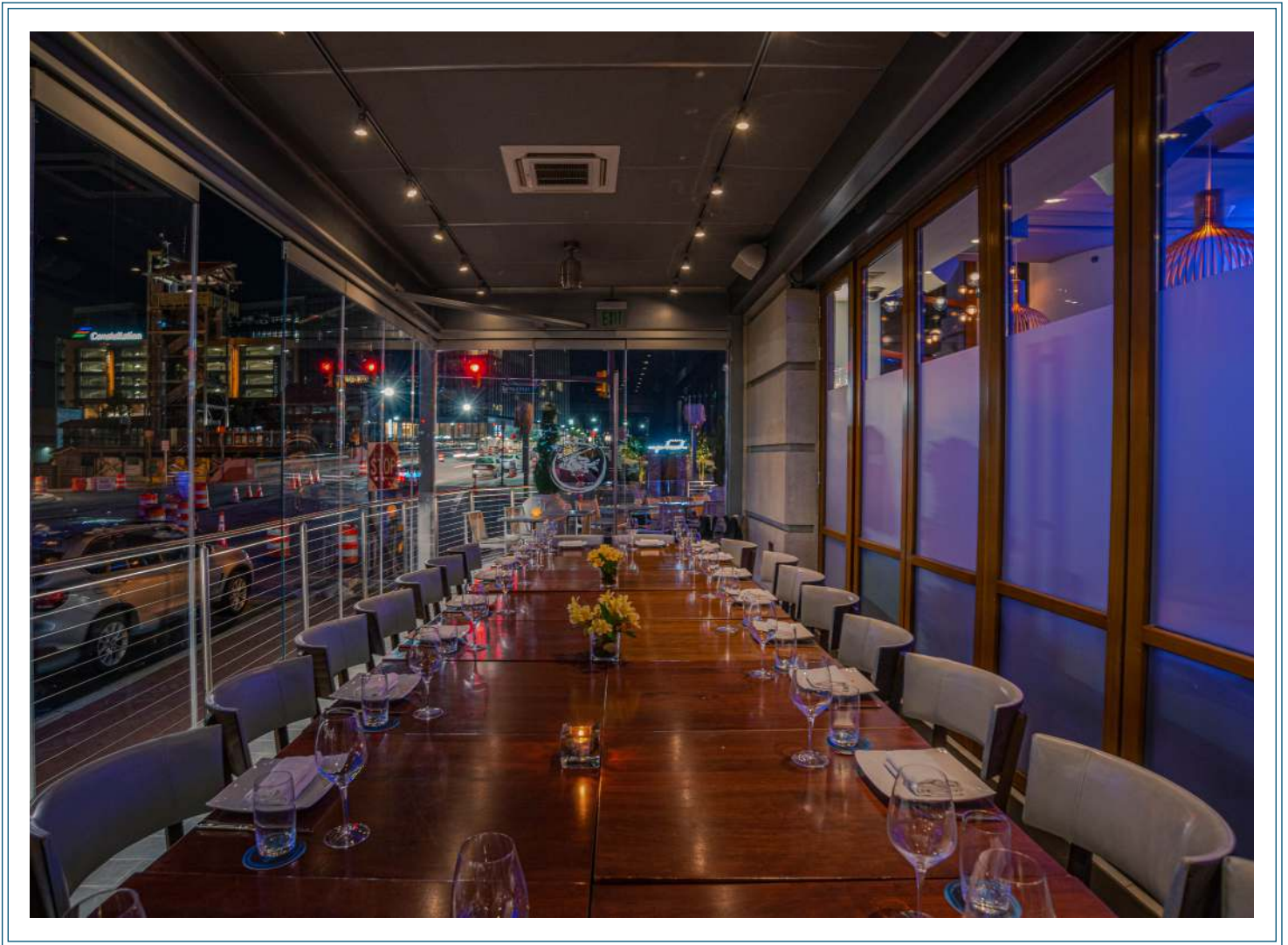
(Exclusive of tax and gratuity)

\$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
-  36 Seated | 50 Cocktail
-  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

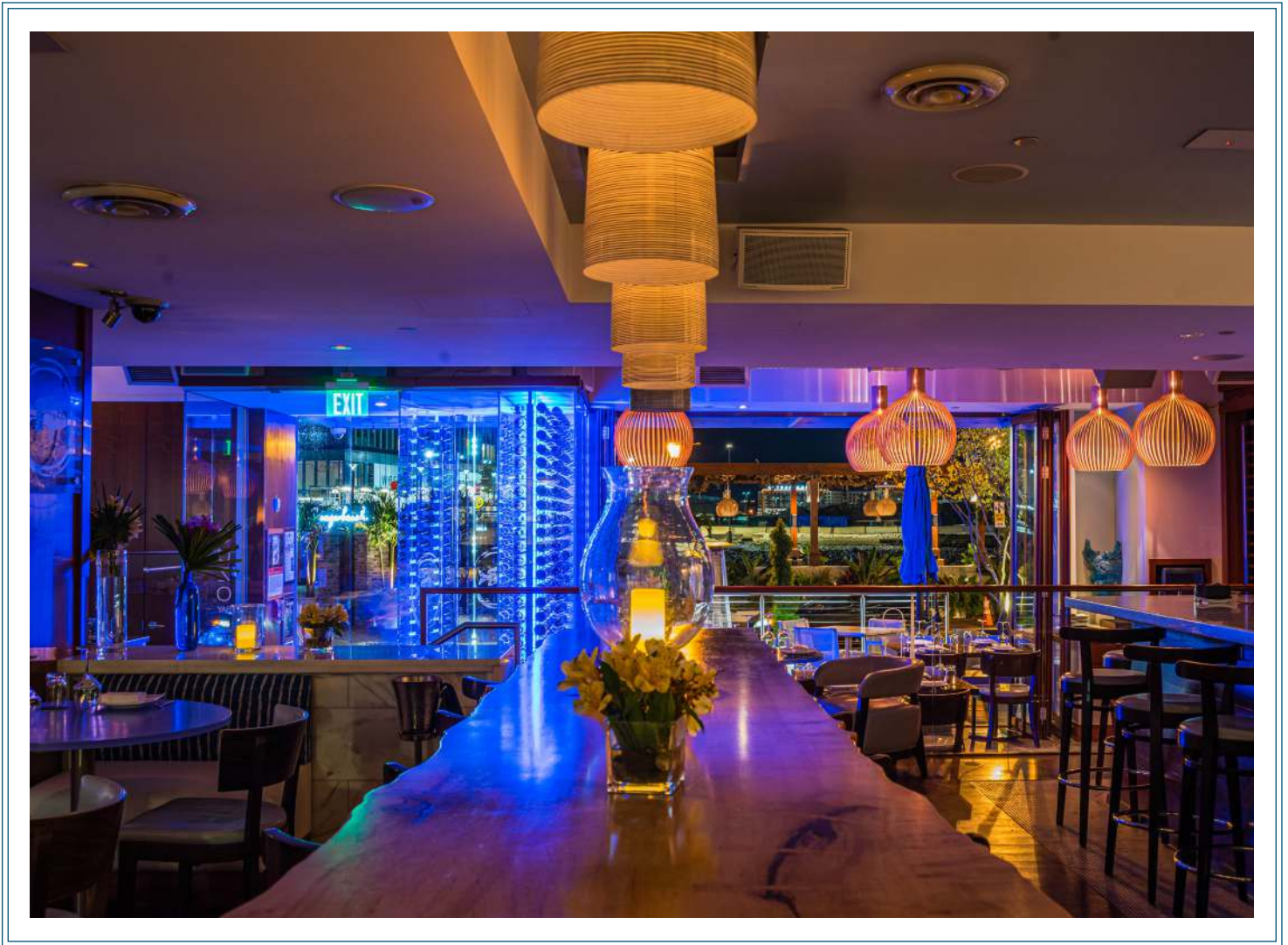
 20–40 Guests

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)*



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

Pictured: AEGEAN BRONZINO



Pictured: GRILLED PORTUGUESE OCTOPUS

APOLLO PACKAGE

68.00⁺⁺ | PP

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

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs

aromatics, tomato sauce, feta

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Wagyu Stuffed Grape Leaves

aromatic beef and rice, pistachio pesto, tzatziki

ENTRÉES



Grilled Salmon Garbanzo

crispy garbanzo salad, lemon-dill gigante spread

Grilled Chicken Mattone

brick pressed on the grill, salsa verde, roasted garlic,
lemon potatoes and herbs

Locally Raised Lamb Shank

toasted orzo, seasonal vegetables

DESSERT



Chef's Assortment of Pastries

ARES PACKAGE

88.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs
aromatics, tomato sauce, feta

Grilled Calamari
capers, feta, citrus vinaigrette

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt

Braised Lamb Ribs
black garlic harissa, pistachio

SALAD



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

ENTRÉES



Chilean Sea Bass
saffron potato, zucchini, leeks, spiced tomato broth

Hokkaido Scallops
butternut squash, spiced pumpkin risotto

Locally Raised Lamb Shank
toasted orzo, seasonal vegetables, lamb jus

Grilled Chicken Mattone
brick pressed on the grill, salsa verde, roasted garlic, lemon potatoes and herbs

DESSERT



Chef's Assortment of Pastries

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

HERCULES PACKAGE

100.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Flaming Saganaki

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

Grilled Calamari

capers, feta, citrus vinaigrette

Shrimp Saganaki

spiced ouzo tomato sauce, kalamata olive, zucchini, feta, confit of fennel

SALAD



Village Salad

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

ENTRÉES



Chilean Sea Bass

saffron potato, zucchini, leeks, spiced tomato broth

Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

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

Australian Lamb Chops

two double chops grilled and glazed with balsamic, broccolini, lemon herb potatoes, cucumber raita, pistachio, herbs

Grilled Chicken Mattone

brick pressed on the grill, salsa verde, roasted garlic, lemon potatoes and herbs

DESSERT



Chef's Assortment of Pastries

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

ZEUS PACKAGE

118.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Grilled Calamari

capers, feta, citrus vinaigrette

Grilled Portuguese Octopus

sweet onions, red peppers, red wine-caper vinaigrette

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Garlic Tiger Shrimp

white wine, capers, garlic, tomatoes, lemon

House Spreads *(choice of 3)*

skordalia, tirokafteri, hummus, tzatziki, melitzanosalata, 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

two double chops grilled and glazed with balsamic, broccolini, lemon herb potatoes, cucumber raita, pistachio, herbs

Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

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

Creekstone Farms Filet Mignon

roasted garlic, oregano, salsa verde, lemon herb potatoes, grilled vegetables

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

SPARTAN PACKAGE

30.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs
aromatics, tomato sauce, feta

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt

House Spreads (*choice of 3*)
skordalia, tirokafteri, hummus, tzatziki, melitzanosalata,
date, goat cheese & herb, toasted pita

ENTRÉES



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

Arcadian Salad
arcadian mixed greens, cherry tomato, cucumber, shaved fennel,
radish, red onions, pepperoncini, agiorgitiko vinaigrette

Falafel
fava bean, smoked eggplant, cucumber, heirloom tomato,
harissa tzatziki, hummus

Lamb Kofta Burger
cucumber, beefsteak tomato, romaine, pickled red onion,
scallions, crumbled feta, tzatziki, toasted everything roll

Chicken Sandwich
fried chicken, bacon jam, jalapeño, bibb lettuce, old bay aioli

Souvlaki
choice of grilled chicken or shrimp, sweet peppers, romaine,
black olives, tzatziki

DESSERT



Chef's Assortment of Pastries

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

ACHILLES PACKAGE

40.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs

aromatics, tomato sauce, feta

House Spreads *(choice of 3)*

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

Grilled 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

Marouli Salad

romaine, smoked haloumi cheese, marinated olive, elderflower-yogurt dressing, scallion, dill

Souvlaki

choice of grilled chicken or shrimp skewers, sweet peppers, romaine, black olives, tzatziki

Jumbo Lump Crab Cake

brioche roll, bibb lettuce, tomato, chili remoulade, old bay hollandaise

Roasted Vegetable Risotto

zucchini, squash, eggplant, tomato, garlic, white wine, capers, kefalograviera

Salmon BLT

grilled scottish salmon, applewood bacon, vine ripe tomato, bibb lettuce, dill aioli, brioche

DESSERT



Chef's Assortment of Pastries

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



LOUNGE PACKAGES



Pictured: GRILLED CALAMARI

HERA PACKAGE

30.00⁺⁺ | PP

PASSED APPETIZERS



Lamb Meatball Sliders

feta, tomato sauce, brioche buns

Braised Lamb Ribs

black garlic harissa, pistachio

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Chicken & Vegetable Souvlaki

sweet peppers, red onion, romaine, black olives, tzatziki

STATIONARY APPETIZERS

CHOICE OF ONE



House Spreads *(choice of 3)*

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

Village Salad

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

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



Pictured: BAKALVA

ARTEMIS PACKAGE

50.00⁺⁺ | PP

PASSED APPETIZERS



Lamb Meatball Sliders

feta, tomato sauce, brioche buns

Salmon Tartare

scottish salmon, avocado, jalapeño, cilantro

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Crab Balls

jumbo lump crab bites

STATIONARY APPETIZERS



Village Salad

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

Greek Lima Beans

tomato sauce, dill, feta

Chicken Souvlaki

sweet peppers, red onion, romaine, black olives, tzatziki

Grilled Portuguese Octopus

sweet onions, red peppers, red wine-caper vinaigrette

*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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410.927.1984



Ouzo Bay
MEDITERRANEAN KOUZINA

OuzoBay.com