



Ouzo Bay
MEDITERRANEAN KOUZINA

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.



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.

 Space: 28x14

 36 Seated | 55 Cocktail

 120" Projection TV screen

 Computer compatibility with sound

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,700++ (Sunday–Thursday Evening)

\$2,500++ (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.

 Space: 35x12

 24 Seated | 40 Cocktail

 70" TV screen

 Computer compatibility with sound

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,700++ (Sunday–Thursday Evening)


\$2,500++ (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.

 20-40 Guests

FOOD & BEVERAGE MINIMUM


(Exclusive of tax and gratuity)

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

INQUIRE ABOUT AVAILABILITY ON FRIDAY EVENINGS

THE CHEF'S TABLE

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

 10-14 Seated

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,000++ (Monday–Thursday)

\$1,200++ (Friday)

\$1,500++ (Saturday)



BOUZO BAY

DINNER
PACKAGES

AVAILABLE AFTER 4:00 PM



APOLLO PACKAGE

\$68.00++
per person

MEZEDES

SERVED FAMILY STYLE

Lamb Meatballs

aromatics,
tomato sauce, feta

Spanakopita

spinach, leeks, aromatics,
feta, phyllo

Dolmades

grape leaves stuffed with beef,
aromatics & avgolemono

ENTREES

Scottish Salmon

SOLOMOS

fregola carbonara,
carnival cauliflower, celery root,
bacon cream, parmesan crisp

Roasted Chicken

KOTOPOULO

roasted squash, gigante beans,
spiced metaxa jus,
pomegranate, sage

Locally Raised Lamb Shank

HIRINI

toasted orzo,
seasonal vegetables

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



ARESPACKAGE

\$88.00++
per person

MEZEDES

SERVED FAMILY STYLE

Lamb Meatballs

aromatics, tomato sauce, feta

Fried Calamari

served with tomato sauce

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Flaming Saganaki

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

SALATE

Greek Salad

HORIATIKI

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

ENTREES

Chilean Sea Bass

PLAKI

stewed tomato, fava beans,
sweet onions, potatoes, capers

Locally Raised Lamb Shank

HIRINI

toasted orzo,
seasonal vegetables

Sea Scallops

THALASSINA XTENIA

celery root purée, granny smith apple, smoked beet
confit fennel, saffron apple cider beurre blanc

Roasted Chicken

KOTOPOULO

roasted squash, gigante beans,
spiced metaxa jus, pomegranate, sage

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



HERCULESPACKAGE

\$100.00++
per person

MEZEDES

SERVED FAMILY STYLE

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Grilled Calamari

charcoal grilled, caper & feta vinaigrette

Flaming Saganaki

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

Shrimp Saganaki

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

SALATE

Greek Salad

HORIATIKI

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

ENTREES

Chilean Sea Bass

PLAKI

stewed tomato, fava beans,
sweet onions, potatoes, capers

Australian Lamb Chops

PAIDAKIA

broccolini, roasted lemon potatoes,
rosemary-balsamic reduction

Aegean Bronzino

LAVRAKI - WILD CAUGHT FROM GREECE

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

Roasted Chicken

KOTOPOULO

roasted squash, gigante beans,
spiced metaxa jus, pomegranate, sage

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



ZEUSPACKAGE

\$118.00++
per person

MEZEDES

SERVED FAMILY STYLE

Grilled Calamari

charcoal grilled, caper & feta vinaigrette

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Grilled Portuguese Octopus

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

Garlic Tiger Shrimp

white wine, capers, garlic, tomatoes, lemon

SALATE

Greek Salad

HORIATIKI

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

ENTREES

Colossal Maryland Crab Cakes

KAVOUROKEFTEDES

butternut squash puree, lemon braised cabbage,
brussels sprouts

Aegean Bronzino

LAVRAKI - WILD CAUGHT FROM GREECE

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

Australian Lamb Chops

PAIDAKIA

broccolini, roasted lemon potatoes,
rosemary-balsamic reduction

Creekstone Farms Filet Mignon

BRIZOLA

potato pancake, eggplant confit, glazed zucchini,
whipped béchamel, hunter sauce

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



BOUZO BAY

LUNCH
PACKAGES

AVAILABLE DURING LUNCH SERVICE



SPARTAN PACKAGE

\$30.00++
per person

MEZEDES

SERVED FAMILY STYLE

Lamb Meatballs

aromatics,
tomato sauce, feta

Spanakopita

spinach, leeks,
aromatics, feta, phyllo

House Spreads

skordalia, tirokafteri, hummus,
tzatziki house made, toasted pita

ENTREES

Greek Salad

HORIATIKI

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

Lamb Kofta Burger

cucumber, beefsteak tomato, romaine,
pickled red onion, scallions, crumbled feta,
tzatziki, toasted onion-poppy roll

Arcadian Salad

arcadian mixed greens, cherry tomatoes,
cucumbers, shaved fennel & radish, red onions,
pepperoncini, agiorgitiko vinaigrette

Grilled Chicken Sandwich

avocado, artichoke, roasted red pepper,
charred red onion, watercress, mayonnaise, ciabatta

Falafel

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

Souvlaki

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

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



ACHILLES PACKAGE

\$40.00++
per person

MEZEDES

SERVED FAMILY STYLE

Lamb Meatballs

aromatics, tomato sauce, feta

Grilled Calamari

charcoal grilled, caper & feta vinaigrette

House Spreads

skordalia, tirokafteri, hummus,
tzatziki house made, toasted pita

Dolmades

grape leaves stuffed with beef,
aromatics & agolemono

ENTREES

Greek Salad

HORIATIKI

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

Crab Cake Sandwich

KAVOUROKEFTEDES

jumbo lump crab cake, brioche roll,
bibb lettuce, tomato, mustard aioli

Beet Salad

SALATA BATZARIA

smoked baby beet, red wine poached pear,
tarragon yogurt, toasted pistachio

Roasted Vegetable Scampi

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

Souvlaki

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

Salmon BLT

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

PASTRY

Baklava

cinnamon walnuts, vanilla ice cream

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



BOUZO BAY

LOUNGE
PACKAGES

AVAILABLE IN THE LOUNGE ONLY



HERA PACKAGE

\$30.00++
per person

PASSED APPETIZERS

Lamb Meatballs

aromatics, tomato sauce, feta

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Baked Cheese & Phyllo

honey, pistachio, phyllo, fig mustard

Chicken & Vegetable Souvlaki

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

STATIONARY APPETIZERS

CHOICE OF ONE

House Spreads

skordalia, tirokafteri, hummus,
tzatziki house made, toasted pita

Greek Salad

HORIATIKI

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

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





ARTEMIS PACKAGE

\$50.00++
per person

PASSED APPETIZERS

Lamb Meatballs

aromatics, tomato sauce, feta

Spanakopita

spinach, leeks, aromatics, feta, phyllo

Salmon Tartare

scottish salmon, avocado, jalapeño, cilantro

Crab Balls

jumbo lump crab bites

STATIONARY APPETIZERS

Greek Salad

HORIATIKI

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

Chicken Souvlaki

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

Greek Lima Beans

tomato sauce, dill, feta

Grilled Portuguese Octopus

charcoal grilled, 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:

Kate Hearter

Private Dining Manager

KHearter@AtlasRestaurantGroup.com

410.927.1984



Ouzo Bay
MEDITERRANEAN KOUZINA

OuzoBay.com