# PRIVATE DINING

# Ouzo Bay

"**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

75++ | PP

## MEZEDES
SERVED FAMILY STYLE

**Lamb Meatballs**
tomato sauce, feta

**Spanakopita**
spinach, leeks, feta, phyllo, harissa yogurt

**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

95++ | PP

## MEZEDES
SERVED FAMILY STYLE

**Lamb Meatballs**
tomato sauce, feta

**Charred Calamari**
capers, feta, citrus vinaigrette

**Spanakopita**
spinach, leeks, feta, phyllo, harissa yogurt

**Zucchini & Eggplant Chips**
crsipy zucchini & eggplant chips, tzatziki sauce

## SALAD
SERVED FAMILY STYLE

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

## ENTRÉES

**Alaskan Halibut**
toasted grape leaves, spice fried chickpeas,
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

115++ | 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

### 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
toasted grape leaves, spice fried chickpeas, 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

125++ | 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, harissa yogurt

### 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

45++ | 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

45++ | 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, harissa yogurt

## 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, briohe bun

### Greek Omelet
sautéed spinach, tomato, feta, side of breakfast potatoes

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

# LOUNGE PACKAGES

# HERA

## PACKAGE

45++ | 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, harissa yogurt

### 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

65++ | 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, harissa yogurt

**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.**
- **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:

**Nicole Manning**
*Private Dining Manager*

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OUZO BAY

OuzoBay.com