



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

75⁺⁺ | 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

95⁺⁺ | 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

115⁺⁺ | 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

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, 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

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, 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

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, 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

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, 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.
- 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

Nicole@AtlasRestaurantGroup.com



Ouzo Bay

OuzoBay.com