



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: 40 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 “Communal High Top” with barstool seating, the lounge is perfect space for a casual get together.

Features

 20–35 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

85⁺⁺ | PP

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

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs

mint, feta cheese, tomato sauce

Spanakopita

spinach, leeks, feta, philo, tzatziki

Goat Cheese Olive Toast

whipped goat cheese, olive lemon relish

Crispy Eggplant

lemon yogurt, capers

ENTRÉES



Grilled King Salmon

roasted cauliflower, golden raisins, pistachio, lemon caper dressing

Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo, chili rosemary honey glaze

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

DESSERT



Chef's Assortment of Pastries

ARES

PACKAGE

95⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs

mint, feta cheese, tomato sauce

Shrimp Skewers

onion, tomato, olive, lemon saffron consume

Grilled Halloumi Cheese

served with pita

Big Eye Tuna Tartare

toasted sesame seeds, green onion, cucumber, radish, potato crisps, chili lime citronette

SALAD

SERVED FAMILY STYLE



Village Salad

cucumber, green bell peppers, red onion, tomato, feta cheese, olives, red wine vinaigrette

ENTRÉES



Grilled Tuna

green beans, almonds, basil, roasted tomato, aleppo chili citrus dressing

Seared Scallops

pea's puree, fennel salad, lemon fennel pollen pesto

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo, chili rosemary 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, philo, tzatziki

Flaming Saganaki

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

Grilled Calamari

capers, frisee, garlic lemon chili oil

Chicken Skewers

zucchini, peppers, lemon caper sauce

SALAD

SERVED FAMILY STYLE



Village Salad

cucumber, green bell peppers, red onion, tomato, feta cheese, olives, red wine vinaigrette

ENTRÉES



Maryland Crab Cakes

jumbo crab, chili remoulade, old bay potatoes

Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

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

Australian Lamb Chops

patates founou, red wine pomegranate reduction, mint gremolata

Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo, chili rosemary 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



Grilled Calamari

capers, frisee, garlic lemon chili oil

Flaming Saganaki

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

Spanakopita

spinach, leeks, feta, philo, tzatziki

Ceviche

Chef's choice

House Spreads Trio

tirokafteri, hummus & eggplant dip
served with toasted pita

SALAD



Butter Lettuce Salad

orange, pickled onion, goat cheese, pistachio, mint, radish,
sugar snap peas, champagne vinaigrette

ENTRÉES



Grilled Tuna

green beans, almonds, basil, roasted tomato,
aleppo chili citrus dressing

Australian Lamb Chops

patates fournou, red wine pomegranate reduction,
mint gremolata

Aegean Bronzino

LAVRAKI - WILD CAUGHT MEDITERRANEAN

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

8oz Filet Mignon

prime steaks served sizzling hot lemon herb butter,
lemon potatoes

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

mint, feta cheese, tomato sauce

House Spreads

tirokafteri, hummus, eggplant dip
served with toasted pita

Grilled Calamari

capers, frisee, garlic lemon chili oil

Wagyu Stuffed Grape Leaves

aromatic beef & rice, pistachio pesto, tzatziki

ENTRÉES



Village Salad

cucumber, green bell peppers, red onion, tomato,
feta cheese, olives, red wine vinaigrette
with your choice of salmon, chicken or shrimp

Atlas Farms Salad with Bronzino

mixed greens, seasonal vegetables, grilled bronzino,
lemon vinaigrette

Jumbo Lump Crab Cake

jumbo crab, chili remoulade, old bay potatoes

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, philo, 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

mint, feta cheese, tomato sauce

Chicken and Vegetable Skewers

harissa soy marinated chicken skewers
with roasted zucchini

Spanakopita

spinach, leeks, feta, philo, tzatziki

House Spreads Trio

hummus, tzatziki & eggplant dip with toasted pita

Village Salad

cucumber, green bell peppers, red onion, tomato,
feta cheese, olives, red wine vinaigrette

ADD ON



Vegetable Skewers +8pp

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

mint, feta cheese, tomato sauce

Ceviche of the Day

chef's selection of fresh fish, fresh citrus and accouterments

Spanakopita

spinach, leeks, feta, philo, tzatziki

Crab Balls

jumbo lump crab bites

Trio of House Spreads

hummus, tzatziki & eggplant dip served with pita

MEZEDES

PASSED



Village Salad

cucumber, green bell peppers, red onion, tomato, feta cheese, olives, red wine vinaigrette

Gigantes

tomato sauce, dill, feta

Grilled Calamari

capers, frisee, garlic lemon chili oil

Grilled Octopus

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

ADD ON



Vegetable Skewers + \$8pp

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.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Ouzo Bay is not responsible for any lost or stolen personal property.
- 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