PRIVATE DINING

OUZO BAY
MEDITERRANEAN KOUZINA

"**Contemporary Mediterranean cuisine** with a strong Greek influence"

Following the success of the concept's flagship location in Baltimore, the Atlas Restaurant Group opened Ouzo Bay in Boca Raton, and now Houston's upscale River Oaks District in May 2019. 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.

THE OLYMPUS ROOM

Let Ouzo Bay give you a premier dining experience in our fully private dining room. The Olympus Room is adorned with a marble accents, indoor-outdoor fireplace, and glass privacy wall making it the ideal space for your events!

Features:

- Space: 28x14
- 24 Guests
- AV Compatible

APHRODITE LOUNGE

The Aphrodite Lounge is a semi-secluded space located in our side lounge furnished with luxe banquet seating and Greek basket lighting.

Features:

- 40 Guests
- Space: 12 x 14'

ATHENA LOUNGE

For semi-private events, the Athena Lounge is a fun and energetic option for happy hours or cocktail parties located in front of our main bar.

Features:

- 50 Guests
- Space: 17 x 35'

ARES LOUNGE

A semi-private space located in our lower level lounge that provides the perfect atmosphere for larger gatherings and offers an energetic and vibrant feel.

Features:

- 75 Guests
- Space: 17 x 35'

OUZO TERRACE

Ouzo Bay's covered terrace, equipped with ceilings fans, is the ideal space to enjoy a relaxed, outdoor setting for dinner parties, celebrations, and cocktail receptions!

Features:

- 30 Guests
- Space: 50 x 7'

DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

ARES
PACKAGE

80.00++ | PP

MEZEDES
SERVED FAMILY STYLE

Lamb Meatballs
aromatics, tomato sauce, feta

Salt & Pepper Calamari
leeks, za'atar yogurt, jalapenos

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt

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

SALAD

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

ENTRÉES

Herb Crusted Chilean Sea Bass
stewed tomato, romanesco, sweet onions, potato, capers

New Bedford Sea Scallops
foie gras & mushroom agnolotti, champagne sauce, pickled grapes, carrot fronds

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

Roasted Chicken
brick pressed on the grill, salsa verde, lemon, roasted garlic, herbs

DESSERT

Chef's Assortment of Pastries

HERCULES
PACKAGE

95.00++ | 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

Salt & Pepper Calamari
leeks, za'atar yogurt, jalapenos

Harissa Lamb Ribs
black garlic, pistachios

SALAD

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

ENTRÉES

Herb Crusted Chilean Sea Bass
stewed tomato, romanesco, sweet onions, potato, capers

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, roasted cauliflower, mint puree

Roasted Chicken
brick pressed on the grill, salsa verde, roasted garlic, lemon, herbs

DESSERT

Chef's Assortment of Pastries

ZEUS
PACKAGE

110.00++ | PP

MEZEDES
SERVED FAMILY STYLE

Salt & Pepper Calamari
leeks, za'atar yogurt, jalapenos

Grilled Portuguese Octopus
sweet onion, red pepper, red wine-caper vinaigrette

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt

Grilled Alaskan King Crab
browned butter, capers, toasted almonds, herbs

SALAD

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

ENTRÉES

Colossal Maryland Crab Cakes
chili remoulade, broccolini, old bay hollandaise

Australian Lamb Chops
two double chops grilled, roasted cauliflower, mint puree

Aegean Bronzino
LAVRAKI - WILD CAUGHT MEDITERRANEAN
mediterranean sea bass, lean white meat, moist & tender, mild & sweet (avg. 1¼ lbs), grilled vegetable

8oz Black Angus Prime Filet Mignon
roasted garlic, salsa verde

DESSERT

Chef's Assortment of Pastries

LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE

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)*
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

Lamb Kofta Burger
beefsteak tomato, baby gem lettuce, cucumber, scallions,
pickled red onion, crumbled feta, tzatztiki sauce

Classic Greek Gyro
choice of roasted lamb or chicken, tzatziki, tomato, red onion,
greek oregano, fries

Salmon BLT
house cut salmon patty, applewood bacon, bibb lettuce,
vine ripe tomato, dill aioli

DESSERT

Chef's Assortment of Pastries

ACHILLES
PACKAGE

40.00++ | PP

MEZEDES
SERVED FAMILY STYLE

Lamb Meatballs
aromatics, tomato sauce, feta

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

Salt & Pepper Calamari
leeks, za'atar yogurt, jalapenos

Wagyu Stuffed Grape Leaves
aromatic beef & rice, pistachio pesto, tzatziki

ENTRÉES

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

Arcadian Salad
arcadian mixed greens, cherry tomato, cucumber, onion,
shaved fennel & radish, pepperoncini, agiorgitiko vinaigrette

Souvlaki
choice of grilled chicken or shrimp skewers,
sweet peppers, farro taboulleh, olives, tzatziki

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

Roasted Vegetable Risotto
zucchini, squash, eggplant, tomato, garlic, white wine,
capers, kefalograviera

Salmon BLT
house cut salmon patty, applewood bacon,
vine ripe tomato, bibb lettuce, dill aioli

DESSERT

LOUNGE PACKAGES

HERA
PACKAGE

30.00++ | PP

PASSED APPETIZERS

Lamb Meatballs
aromatics, tomato sauce, feta

Baked Cheese & Phyllo
honey, pistachio, phyllo, fig mustard

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 & herb, toasted pita

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

ARTEMIS
PACKAGE

50.00++ | PP

PASSED APPETIZERS

Lamb Meatballs
aromatics, tomato sauce, feta

Kampachi Ceviche
avocado, red onion, jalapeno, aji amarillo

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/

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

Grilled Portuguese Octopus
sweet onions, red peppers, red wine-caper vinaigrette

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.
Beer, wine & cocktails are billed by consumption.

Restaurant Policies: Private Functions

All parties hosted on property incur a 20% service charge, a 8.25% Texas Sales Tax for Food and Beverage. 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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