



PRIVATE DINING



"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 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 ceiling 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, chili remoulade, jalapeños

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



Chilean Sea Bass

charred romanesco, crumbled olives,
demi sec cherry tomatoes

Seared Sea Scallops

manitaropita, pickled maitake,, champagne sauce, sage

Braised Colorado Lamb Shank

toasted orzo, seasonal vegetables, lamb jus

Alepo Rubbed Farm Raised Chicken

pickled vegetable salad, fermented fresno chili purée

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, chili remoulade, jalapeños

Waygu Stuffed Grape Leaves

aromatic beef and rice, pistachio pesto, tzatziki

SALAD



Village Salad

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

ENTRÉES



Chilean Sea Bass

charred romanesco, crumbled olives, demi sec cherry tomatoes

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, cucumber, fennel salad

Alepo Rubbed Farm Raised Chicken

pickled vegetable salad, fermented fresno chili purée

DESSERT



Chef's Assortment of Pastries

ZEUS PACKAGE

110.00⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Salt & Pepper Calamari

leeks, chili remoulade, jalapeños

Grilled Portuguese Octopus

sweet onion, red pepper, red wine-caper vinaigrette

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Big Eye Tuna Tartare

avocado, yuzu, chili oil, pita chips

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, cucumber, fennel salad

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
tirokafteri, hummus, tzatziki, 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

Prime Dry Aged Angus Burger
beefsteak tomato, baby gem lettuce, cucumber, scallions,
pickled red onion, crumbled feta, tzatziki sauce

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

Salmon BLT
house cut salmon, 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

tirokafteri, hummus, tzatziki, toasted pita

Salt & Pepper Calamari

leeks, chili remoulade, jalapeños

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

Prime Dry Aged Angus Burger

beefsteak tomato, baby gem lettuce, cucumber, scallions, pickled red onion, crumbled feta, tzatziki sauce

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, applewood bacon, vine ripe tomato, bibb lettuce, dill aioli

DESSERT



Chef's Assortment of Pastries



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

tirokafteri, hummus, tzatziki, 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

Big Eye Tuna Tartare

avocado, yuzu, chili oil, pita chips

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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