



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: 35 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 low top tables, the lounge is perfect space for a casual get together.

Features

 20-35 Guests

Food & Beverage Minimums

(Exclusive of tax and gratuity)

\$1,500++ *(Sunday-Thursday Evening)*

\$2,000++ *(Friday-Saturday Evening)*



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

Date & Pistachios Bruschetta

calabrian chili oil, ricotta, pistachios, rosemary,
grilled sourdough bread

Zucchini & Eggplant Chips

lemon yogurt

ENTRÉES



Grilled King Salmon

sugar snap peas, fava bean puree,
caper pinenut raisin tapenade

Grilled Half Chicken

briam, feta, aleppo chili rosemary honey glaze

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

DESSERT



Chef's Assortment of Pastries

ARES PACKAGE

98⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Lamb Meatballs

mint, feta cheese, tomato sauce

Shrimp & Cheese Skewers

halloumi cheese, cherry tomatoes, lemon garlic chili oil

Fried Greek Cheese

kefalograviera cheese, basil, oregano, tomato marmalade

Big Eye Tuna Tartare

avocado, mango, cilantro & green onion oil,
chili lime sesame citronette, crispy bread

SALAD

SERVED FAMILY STYLE



Village Salad

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

ENTRÉES



Grilled Swordfish

green beans, roasted fennel, aleppo chili citrus dressing,
casalveltrano relish

Grilled Scallops

white beech mushrooms, leeks, gremolata,
lemon white true sauce

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus

Grilled Half Chicken

briam, feta, 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, feta, citrus vinaigrette

Chicken Skewers

pineapple red peppers, red onions, lime, herbs, curry 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, roasted green beans, shallot, garlic

Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

Australian Lamb Chops

roasted romanesco, mint gremolata, romesco sauce

Grilled Half Chicken

briam, feta, 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, feta, citrus vinaigrette

Flaming Saganaki

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

Spanakopita

spinach, leeks, feta, philo, tzatziki

Ouzo Cured Salmon

avocado, cucumber, orange, red onion, radish, sesame seeds, tzatziki, basil oil

House Spreads Trio

hummus, tzatziki & eggplant dip with toasted pita

SALAD



Butter Lettuce Salad

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

ENTRÉES



Grilled Swordfish

green beans, roasted fennel, aleppo chili citrus dressing, Caselveltrano relish

Australian Lamb Chops

roasted romanesco, mint gremolata, romesco sauce

Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

8oz Filet Mignon

lemon herb butter, grilled asparagus, persillade sauce

DESSERT



Chef's Assortment of Pastries

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

POSEIDON PACKAGE

175⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



Charcuterie Plate

mixed olives, fennel salami, loukaniko sausage, feta crostini

Big Eye Tuna Tartare

avocado, mango, cilantro & green onion oil, chili lime sesame citronette, crispy bread

Mini Maryland Crab Cakes

chili remoulade

Grilled Octopus

sweet onions, red peppers, red wine-caper vinaigrette

Flaming Saganaki

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

FIRST COURSE



Stuffed Shells

spinach, three cheese, shallot, garlic, lemon, roasted tomato sauce

ENTRÉES



16oz Prime NY Strip Steak

french fries, persillade sauce, truffle aioli

Pan Seared Chilean Sea Bass

butter basted sauteed seasonal vegetables, lemon herb caper sauce

Half Lamb Rack

roasted romanesco, mint gremolata, romesco sauce

Colossal Prawns

kefalograviera cheese, tomato, yukon gold potatoes, greek olives, herbs

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

50⁺⁺ | 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, feta, citrus vinaigrette

Wagyu Stuffed Grape Leaves

aromatic beef & rice, pistachio pesto, tzatziki

ENTRÉES

CHOOSE ONE



Village Salad

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

Aegean Bronzino

wild caught Mediterranean delicate, mild, sweet flavor

Grilled King Salmon

sugar snap peas, fava bean puree,
caper pinenut raisin tapenade

Stuffed Shells (Vegeterian Pasta)

spinach, three cheese, shallot,
garlic, lemon, roasted tomato sauce

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

60⁺⁺ | PP

MEZEDES

SERVED FAMILY STYLE



French Toast

brioche, strawberry marmalade,
maple syrup, seasonal fruit, chantilly cream

Stuffed Grape Leaves

aromatic lamb and rice, pistachio pesto, tzatziki

Spanakopita

spinach, leeks, feta, philo, tzatziki

ENTRÉES



Butter Lettuce Salad

orange, pickled onion, goat cheese, pistachio, mint,
radish, sugar snap peas, champagne vinaigrette with your
choice of salmon or chicken

Crab Cake Sandwich

tomato, lettuce, red onion, remoulade
jumbo lump crab cake, breakfast potatoes

Sausage, Egg & Cheese

greek sausage, bacon, tomato, lettuce,
mozzarella, brioche bun, breakfast potatoes

Bacon Omelette

bacon, feta cheese, pita bread, greek village salad

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



LOUNGE PACKAGES

HERA

PACKAGE

50⁺⁺ | PP

FOR TWO HOURS

MEZEDES

STATIONARY



Lamb Meatballs

mint, feta cheese, tomato sauce

Chicken Skewers

pineapple red peppers, red onions, lime, herbs, curry sauce

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

Vegetable Skewers

seasonal vegetables

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

ARTEMIS

LOUNGE PACKAGE

70⁺⁺ | PP

FOR TWO HOURS

MEZEDES

PASSED



Fried Greek Cheese

kefalograviera cheese, basil, oregano,
tomato marmalade

Cocktail Shrimp

lemon, cocktail sauce

Lamb Meatballs

mint, tzatziki, pita bread

Stuffed Grape Leaves

aromatic lamb & rice, fennel, onion,
lemon fennel pollen pesto

MEZEDES

STATIONARY



Trio of House Spreads

hummus, tzatziki & eggplant dip served with pita

Village Salad

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

Grilled Half Chicken

briam, feta, aleppo chili rosemary honey glaze

Grilled King Salmon

sugar snap peas, fava bean puree,
caper pinenut raisin tapenade

*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:

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Ouzo Bay

OuzoBay.com