



Ouzo Bay
GREEK KOUZINA

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's upscale Mizner Park in Spring 2017. 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, and organic chicken.

In addition to the impressive culinary line up, Ouzo Bay's full service bar features hand-crafted cocktails, small-batch whiskeys and a wine list that is emphasized by Greek wines. Ouzo Bay's name is a nod to one of the East Coast's largest selections of traditional Greek ouzo and the complimentary shot given to each diner at the end of their meal.

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.



PRIVATE EVENT SPACES

ATHENA ROOM

Athena is a bright and beautifully appointed Mediterranean-style private dining room adorned with honed marble and mirrored walls, lush Areca palm trees set in imported grand terracotta planters standing on rich, wide plank wood floors. This room is spacious yet intimate, and you are sure to have an extraordinary celebration in this beautiful space while enjoying our unparalleled Greek-Mediterranean cuisine.

Great for business meetings, slideshows, and presentations.

 Space: 19x50

 75 Seated | 100 Cocktail
(Half room available for parties of 20-30)

 (2) TV Screens

 Computer compatibility with sound

 Wireless microphone capabilities

 Chromecast

 DirecTV

APHRODITE ROOM

Aphrodite is a beautifully decorated exclusive glass-enclosed intimate dining space that is integrated into our main dining room and is sure to make your special occasion one to remember.

Perfect for business meetings, slideshows, and presentations.

 Space: 13x19

 20 Seated

 (2) TV Screens

 Computer compatibility with sound

ARES LOUNGE

Ares is a handsome private lounge with rich leather and wood decor, an exclusive bar with indoor and outdoor seating and opens to an exclusive outdoor terrace with waterfalls and ambient lighting. You will thoroughly enjoy your own private lounge for the evening.

This space is best suited for cocktail gatherings.

 Space: 14x40

 50 Cocktail

 80" TV Screen, Additional Bar Television

Please consult with your Sales Manager as Food & Beverage minimums may apply and are based on seasonality, day and time of event



BOUZO BAY

DINNER
PACKAGES

AVAILABLE AFTER 4:00 PM



HELIOS PACKAGE

\$55.00++
per person

MEZEDES

SERVED FAMILY STYLE

Greek Salad

HORIATIKI

tomatoes, cucumbers, onions, bell peppers,
olives, feta, extra virgin olive oil, red wine vinegar

Spinach Pie

SPANAKOPITA

spinach, leeks, aromatics, feta, phyllo

Fried Calamari

TIGANITA KALAMARAKIA

seasoned and flash fried,
served with tomato sauce

Stuffed Grape Leaves

DOLMADES

grape leaves, aromatics, beef,
rice, avgolemono

ENTREES

Salmon

toasted fregola, confit baby tomato & fennel,
green garbanzo beans, parsley pistou

Chicken Souvlaki

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

Yia Yia's Moussaka

layered potatoes, eggplant, zucchini,
braised beef, aromatics, béchamel sauce

VEGETARIAN OPTION AVAILABLE

Braised Lamb Saganaki

slow braised lamb shank,
toasted orzo & seasonal vegetables

PASTRIES

Greek Style Beignets

LOUKOMADES

honey, confectioners sugar dusting

Vanilla Custard

GALAKTOBOUREKO

greek phyllo, orino honey syrup

Any appetizer substitution will incur an additional charge of \$8 per person • Any entrée substitution will incur an additional charge of \$15 per person • A vegetarian option can be added to any menu to accommodate guest needs for no additional charge



MEZEDES

SERVED FAMILY STYLE. PLEASE SELECT THREE

Stuffed Grape Leaves

DOLMADES

grape leaves, aromatics, beef,
rice, avgolemono

Spinach Pie

SPANAKOPITA

spinach, leeks, aromatics, feta, phyllo

Fried Calamari

TIGANITA KALAMARAKIA

tossed in seasoned flour, flash fried,
served with tomato sauce

House Spreads

PIKILIA

skordalia, tirokafteri, taramosalata,
tzatziki house made, toasted pita

SALATE

Marouli Salad

romaine, soft herbs, feta, kalamata olives, greek dressing

ENTREES

PLEASE SELECT THREE

Salmon

SOLOMOS

toasted fregola, confit baby tomato & fennel,
green garbanzo beans, parsley pistou

Citrus & Oregano Grilled Pork Chop

HIRINI

braised red cabbage,
caramelized apple, crispy onions

Roasted Chicken

KOTOPOULO

roasted half chicken, citrus & herb marinade, roasted
lemon potatoes, fava beans, oregano-chicken jus

Yia Yia's Moussaka

layered potatoes, eggplant, zucchini,
braised beef, aromatics, béchamel sauce

VEGETARIAN OPTION AVAILABLE

Lamb Shank

ARNI GIOUVESTI

slow braised lamb shank, toasted orzo,
seasonal vegetables

DESSERT SAMPLER

Baklava

phyllo, almonds, pine nuts,
cinnamon flavored honey,
vanilla ice cream

Chocolate Cake

SOKOLATOPITA

cinnamon spiced cake,
chocolate ganache

Vanilla Custard

GALAKTOBOUREKO

greek phyllo,
orino honey syrup

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MEZEDES

SERVED FAMILY STYLE. PLEASE SELECT THREE

Lamb Meatballs**KEFTEDES STO FOURNO**

aromatics, tomato sauce, feta

Spinach Pie**SPANAKOPITA**

spinach, leeks, aromatics, feta, phyllo

House Spreads**PIKILIA**skordalia, tirokafteri, taramosalata,
tzatziki house made, toasted pita**Flaming Saganaki****SAGANAKI TIGANITO**pan-fried kefalograviera cheese flambéed
table-side with brandy, toasted pita

SALATE

Marouli Salad

romaine, soft herbs, feta, kalamata olives, greek dressing

ENTREES

PLEASE SELECT THREE

Chilean Sea Bass**PLAKI**baby tomatoes, fava beans, sweet onions,
lemon potatoes, capers**Filet Mignon****FILETO**8oz filet, potato cake, charred scallion,
grilled broccolini, honey spiced carrots,
chasseur sauce**Sea Scallops****THALASSINA**pan seared hokkaido scallops,
fava bean, fennel, king crab, vanilla**Roasted Chicken****KOTOPOULO**roasted half chicken, citrus and
herb marinade, roasted lemon potatoes,
fava beans, oregano-chicken jus**Salmon****SOLOMOS**toasted fregola, confit baby tomato & fennel,
green garbanzo beans, parsley pistou

DESSERT SAMPLER

Baklavaphyllo, almonds, pine nuts,
cinnamon flavored honey,
vanilla ice cream**Chocolate Cake****SOKOLATOPITA**cinnamon spiced cake,
chocolate ganache**Vanilla Custard****GALAKTOBOUREKO**greek phyllo,
orino honey syrup

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MEZEDES

SERVED FAMILY STYLE

Grilled Calamari**KALAMARAKIA SKHARAS**

caper & feta vinaigrette, lemon

Spinach Pie**SPANAKOPITA**

spinach, leeks, aromatics, feta, phyllo

Grilled Octopus**XTAPODI SKHARAS**sweet onions, red peppers,
red wine caper vinaigrette**Ouzo Cured Salmon****SOLOMOS**greek yogurt, lemon, cucumber,
fennel pollen

SALATE

Greek Salad**HORIATIKI**tomatoes, cucumbers, onions, bell peppers, olives,
feta, extra virgin olive oil, red wine vinegar

ENTREES

PLEASE SELECT THREE

Lamb Chops**PAIDAKIA**charcoal grilled, asparagus spears,
roasted lemon potatoes, balsamic reduction**Chilean Sea Bass****PLAKI**baby tomatoes, fava beans, sweet onions,
lemon potatoes, capers**Bronzino****LAVRAKI**mediterranean sea bass, lean white meat,
moist & tender, mild & sweet (avg. 1¼ lbs)**Filet Mignon****FILETO**8oz prime filet, potato cake, scallion, grilled
broccolini, honey spiced carrots, chasseur sauce**Crab Cakes****KAVOUROKEFTEDES**

jumbo lump crab, mustard aioli, spinach rice

ADD GRILLED PRAWN | 10

DESSERT SAMPLER

Chocolate Cake**SOKOLATOPITA**cinnamon spiced cake,
chocolate ganache**Vanilla Custard****GALAKTOBOUREKO**

greek phyllo, orino honey syrup

Baklavarolled phyllo, almonds, pine nuts,
cinnamon flavored honey, vanilla ice cream**Greek Style Beignets****LOUKOUMADES**

honey, confectioners sugar dusting

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MEZEDES

PLEASE SELECT TWO

Grilled Calamari**KALAMARAKIA SKHARAS**

caper & feta vinaigrette, lemon

Spinach Pie**SPANIKOPITA**

spinach, leeks, aromatics, feta, phyllo

Grilled Octopus**XTAPODI SKHARAS**sweet onions, red peppers,
red wine caper vinaigrette**Ouzo Cured Salmon****SOLOMOS**greek yogurt, lemon, cucumber,
fennel pollen

SALATE

PLEASE SELECT ONE

Marouliromaine, soft herbs, feta,
kalamata olives, greek dressing**Greek Salad****HORIATIKI**tomatoes, cucumbers, onions, peppers,
olives, feta, evoo, red wine vinegar**Mixed Greens**spring mix of lettuce dressed
in white balsamic vinaigrette

ENTREES

PLEASE SELECT TWO

Roasted Chicken**KOTOPOULO****Lamb Chops (+8/PP)****PAIDAKIA****Salmon****SOLOMOS****(1) Whole Fish (+8/PP)**bronzino, dorade, red snapper,
or black sea bass**Yia Yia's Moussaka**

VEGETABLE SIDES

PLEASE SELECT TWO

Giant Lima Beans

baked lima beans, tomato sauce, dill, feta

Grilled Vegetables

grilled seasonal vegetables

Green Beans

braised green beans, tomato sauce

Broccolini

sautéed broccolini, garlic, extra virgin olive oil

SIDES

PLEASE SELECT ONE

Roasted Lemon Potatoes**Greek Orzo****Spinach Rice****Lobster Orzo & Cheese (+6/PP)**

DESSERT SAMPLER

Chef's selection of pastries

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BOUZO BAY

LUNCH
PACKAGES

AVAILABLE DURING LUNCH SERVICE

MEZEDES

SERVED FAMILY STYLE. PLEASE SELECT THREE.

House Spreads

PIKILIA

skordalia, tirokafteri, taramosalata,
tzatziki house made, toasted pita

Spinach Pie

SPANIKOPITA

spinach, leeks, aromatics, feta, phyllo

Flaming Saganaki

SAGANAKI TIGANITO

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

Giant Lima Beans

GIGANTES

tomato sauce, dill, feta

Stuffed Grape Leaves

DOLMADES

grape leaves, rice, beef, aromatics,
avgolemono sauce

Fried Calamari

TIGANITA SKHARAS

tossed in seasoned flour, flash fried,
served with tomato sauce

Grilled Calamari

KALAMARAKIA SKHARAS

caper & feta vinaigrette, lemon

ENTREES

PLEASE SELECT FOUR

Greek Salad

tomatoes, cucumbers, onions, bell peppers,
olives, feta, evoo, red wine vinegar

CHOICE OF GRILLED CHICKEN, SHRIMP OR SALMON

Marouli Salad

romaine, soft herbs, feta,
kalamata olives, greek dressing

CHOICE OF GRILLED CHICKEN, SHRIMP OR SALMON

Souvlaki

choice of grilled chicken or shrimp skewers,
sweet peppers, romaine, black olives, tzatziki

Roasted Mushroom Gyro

wild mushrooms, tzatziki, grilled onion,
fava beans, balsamic glaze

Olympia burger

beefsteak tomato, romaine, red onion,
kefalograviera, greek spiced pickles,
toasted brioche

Classic Gyro

beef and lamb, lettuce, tomato,
onion, oregano vinaigrette



MEZEDES

SERVED FAMILY STYLE. PLEASE SELECT THREE.

Lamb Meatballs**KEFTEDES STO FOURNO**

aromatics, tomato sauce, feta

House Spreads**PIKILIA**skordalia, tirokafteri, taramosalata,
tzatziki house made, toasted pita**Spinach Pie****SPANIKOPITA**

spinach, leeks, aromatics, feta, phyllo

Flaming Saganaki**SAGANAKI TIGANITO**pan-fried kefalograviera cheese flambéed
table-side with brandy, toasted pita**Stuffed Grape Leaves****DOLMADES**grape leaves, rice, beef, aromatics,
avgolemono sauce**Fried Calamari****TIGANITA SKHARAS**tossed in seasoned flour, flash fried,
served with tomato sauce**Grilled Calamari****KALAMARAKIA SKHARAS**

caper & feta vinaigrette, lemon

Giant Lima Beans**GIGANTES**

tomato sauce, dill, feta

ENTREES

PLEASE SELECT FIVE

Greek Saladtomatoes, cucumbers, bell peppers,
onions, olives, feta, evoo, red wine vinegar
CHOICE OF GRILLED CHICKEN, SHRIMP OR SALMON**Marouli Salad**romaine, soft herbs, feta,
kalamata olives, greek dressing
CHOICE OF GRILLED CHICKEN, SHRIMP OR SALMON**Olympia Burger**beefsteak tomato, romaine, red onion, kefalograviera,
greek spiced pickles, toasted brioche**Souvlaki**choice of grilled chicken or shrimp skewers,
sweet peppers, romaine, black olives, tzatziki**Braised Lamb Gyro**slow braised lamb shank, tzatziki,
romaine, kalamata olive, diced tomato,
pickled onion**Grilled Loukaniko Gyro**greek pork sausage, roasted peppers,
grilled onions, oregano**Grilled Octopus Gyro**grilled octopus, hummus, diced tomato,
pickled onion, capers, red wine vinaigrette**Crab Cake Sandwich**jumbo lump crab, brioche roll,
bibb lettuce, tomato, mustard aioli

PASTRY

PLEASE SELECT ONE

Baklavarolled phyllo, almonds, pine nuts,
cinnamon flavored honey, vanilla ice cream**Chocolate cake****SOKOLATOPITA**

cinnamon spiced cake, chocolate ganache

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BOUZO BAY

BRUNCH
PACKAGE*

SUNDAY ONLY 11:00AM-3:00PM

MEZEDES

SERVED FAMILY STYLE. PLEASE SELECT THREE.

Mini Avocado Toast

feta cheese, tomato,
radish sprouts

Marouli Salad

romaine, soft herbs, kalamata olives,
feta, red wine vinaigrette

Spinach Pie

SPANIKOPITA

spinach, leeks, aromatics, feta, phyllo

Smoked Salmon

SOLOMOS

dill cream cheese, cherry tomato, toasted pita

Flaming Saganaki

SAGANAKI TIGANITO

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

Fried Calamari

TIGANITA SKHARAS

tossed in seasoned flour, flash fried,
served with tomato sauce

ENTREES

PLEASE SELECT THREE

Soft Scrambled Eggs

tomato, feta

Buttermilk Pancakes

fresh berries, cinnamon syrup, salted butter

Eggs Benedict

smoked syglino ham, dill hollandaise

Classic Gyro

beef and lamb, lettuce, tomato,
onion, oregano vinaigrette

Chicken Souvlaki

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

SHRIMP SUBSTITUTION AVAILABLE

Olympia Burger

beefsteak tomato, romaine, red onion,
kefalograviera, greek spiced pickles,
toasted brioche

DESSERT

Vanilla Custard

GALAKTOBOUREKO

greek phyllo, orino honey syrup

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** Excludes holidays.*



BOUZO BAY LOUNGE PACKAGES

STATIONARY & PASSED APPETIZERS

\$4 APPETIZERS

PER PERSON | PER SELECTION

Zucchini Chips

TIGANITO KOLOKITHI

souvlaki marinade, pickled chilies,
tzatziki sauce

Spinach Pie

SPANIKOPITA

served with tzatziki sauce

Chicken Souvlaki

sweet peppers, romaine, black olives,
tzatziki sauce

Stuffed Grape Leaves

DOLMADES

grape leaves, rice, beef, aromatics,
avgolemono sauce

Feta & Tomato Tarts

feta, cherry tomato,
balsamic, parsley

\$6 APPETIZERS

PER PERSON | PER SELECTION

Lamb Meatballs

KEFTEDES STO FOURNO

aromatics, tomato sauce, feta

Fried Calamari

TIGANITA SKHARAS

tossed in seasoned flour, flash fried,
served with tomato sauce

Dry-Aged Beef Sliders

kefalograviera, toasted brioche

House Spreads

PIKILIA

skordalia, tirokafteri, taramosalata,
tzatziki house made, toasted pita

Shrimp Souvlaki

sweet peppers, romaine, black olives,
tzatziki sauce

\$8 APPETIZERS

PER PERSON | PER SELECTION

Mini Crab Cakes

mustard aioli, curly scallions

Lamb Sliders

tomato sauce, feta, toasted brioche

Grilled Octopus

sweet onions, red peppers,
red wine caper vinaigrette

Lobster Salad in Phyllo

cherry tomato, celery leaf

*Lounge packages are based on a room service minimum of \$24 pp.
Serving amounts vary from 1-2 pieces per person or 4oz-8oz based on food item type.*



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 7% Florida Sales Tax for Food and Florida 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.
- Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

Contact Sandra to book your private events with Ouzo Bay!

Sandra Triboli

Private Dining Manager

561.303.5378 | sandra@ouzobay.com



Mizner Park | 201 Plaza Real | Boca Raton, FL | OuzoBay.com