



# PrivateDining





**"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.



## 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

 35 Cocktail

 80" TV Screen, Additional Bar Television

 8' Pool Table

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



## ATHENA ROOM

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## APHRODITE ROOM

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## ARES LOUNGE

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# DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

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## MEZEDES

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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**

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

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## SALATE

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### Marouli Salad

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

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## ENTREES

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PLEASE SELECT THREE.

### Scottish Salmon

**SOLOMOS**

psino fregola, confit baby tomato and fennel,  
green garbanzo beans, parsley pistou

### Citrus Marinated Berkshire Pork Chop

**HIRINI**

braised red cabbage, pickled apples,  
truffle butter

### 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

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## DESSERT SAMPLER

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### Baklava

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

### Sokolatopita

cinnamon spiced cake,  
chocolate ganache

### Galaktoboureko

greek vanilla custard-  
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*



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**MEZEDES**

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

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**SALATE**

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**Marouli Salad**

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

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**ENTREES**

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PLEASE SELECT THREE

**Chilean Sea Bass****PLAKI**braised with tomatoes, fava beans,  
sweet onions, potatoes, capers**Creekstone Farms 8oz Filet Mignon****FILETO**potato croquette, scallion, grilled broccolini,  
honey spiced carrots, chasseur sauce**Hokkaido Sea Scallops****THALASSINA**celery root purée, granny smith apple,  
smoked beet, confit fennel, saffron beurre blanc**Roasted Chicken****KOTOPOULO**roasted half chicken, citrus and  
herb marinade, roasted lemon potatoes,  
fava beans, oregano-chicken jus**Scottish Salmon****SOLOMOS**psino fregola, confit baby tomato and fennel,  
green garbanzo beans, parsley pistou

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**DESSERT SAMPLER**

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**Baklava**phyllo, almonds, pine nuts,  
cinnamon flavored honey,  
vanilla ice cream**Sokolatopita**cinnamon spiced cake,  
chocolate ganache**Galaktoboureko**greek vanilla custard-  
phyllo, orino honey syrup

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**MEZEDES**

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SERVED FAMILY STYLE

**Grilled Calamari****KALAMARAKIA SCHARAS**

caper &amp; feta vinaigrette, lemon

**Spinach Pie****SPANAKOPITA**

spinach, leeks, aromatics, feta, phyllo

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

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**SALATE**

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

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**ENTREES**

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PLEASE SELECT THREE

**Australian 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**Wild Bronzino****LAVRAKI**mediterranean sea bass, lean white meat,  
moist & tender, mild & sweet (avg. 1¼ lbs)**Creekstone Farms 8oz Filet Mignon****FILETO**potato cake, scallion, grilled broccolini,  
honey spiced carrots, chasseur sauce**Jumbo Lump Crab Cakes****KAVOUROKEFTEDES**

jumbo lump crab, mustard aioli, spinach rice

ADD GRILLED PRAWN | 10

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**DESSERT SAMPLER**

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**Sokolatopita**cinnamon spiced cake,  
chocolate ganache**Galaktoboureko**greek vanilla custard-  
phyllo, orino honey syrup**Baklava**rolled phyllo, almonds, pine nuts,  
cinnamon flavored honey, vanilla ice cream**Loukoumades**greek style beignets-  
honey, confectioners sugar dusting

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Maine  
Lobster

# LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE

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## MEZEDES

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SERVED FAMILY STYLE. PLEASE SELECT THREE.

### House Spreads

#### PIKILIA

house made skordalia, tirokafteri, hummus, tzatziki, 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

### Gigantes

#### GIGANTES - LIMA BEANS

tomato sauce, dill, feta

### Stuffed Grape Leaves

#### DOLMADES V

grape leaves, rice, beef, aromatics, avgolemono sauce

### Fried Calamari

#### TIGANITA SCHARAS

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

### Grilled Calamari

#### KALAMARAKIA SCHARAS

caper & feta vinaigrette, lemon

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## ENTREES

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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

### Chicken Souvlaki

feta brined chicken breast, tzatziki, romaine, red onion, kalamata olive, sweet peppers, toasted pita

### Roasted Mushroom Gyro

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

### Classic Burger

american cheese, bibb lettuce, tomato, onion, brioche roll

### Classic Gyro

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



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**MEZEDES**

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SERVED FAMILY STYLE. PLEASE SELECT THREE.

**Lamb Meatballs****KEFTEDES STO FOURNO**

aromatics, tomato sauce, feta

**House Spreads****PIKILIA**house made skordalia, tirokafteri,  
hummus, tzatziki, 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 &amp; feta vinaigrette, lemon

**Gigantes****GIGANTES - LIMA BEANS**

tomato sauce, dill, feta

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**ENTREES**

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PLEASE SELECT FIVE

**Greek Salad**tomatoes, 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**Classic Burger**american cheese, bibb lettuce,  
tomato, onion, brioche roll**Souvlaki**choice of grilled chicken or shrimp skewers,  
sweet peppers, romaine, black olives, tzatziki**Classic Gyro**beef and lamb, lettuce, tomato, onion,  
oregano vinaigrette**Grilled Octopus Gyro**grilled octopus, hummus, diced tomato,  
pickled onion, capers, red wine vinaigrette

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**PASTRY**

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PLEASE SELECT ONE

**Baklava**rolled phyllo, almonds, pine nuts,  
cinnamon flavored honey, vanilla ice cream**Sokolatopita**cinnamon spiced cake,  
chocolate ganache

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# BRUNCH PACKAGE\*

SUNDAY ONLY 11:00AM-3:00PM

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## MEZEDES

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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

**SPANAKOPITA**

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 SCHARAS**

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

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## ENTREES

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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

feta brined chicken breast, tzatziki, romaine, red onion,  
kalamata olive, sweet peppers, toasted pita

SHRIMP SUBSTITUTION AVAILABLE

### Classic Burger

american cheese, bibb lettuce,  
tomato, onion, brioche roll

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## DESSERT

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### Vanilla Custard

**GALAKTOBOUREKO**

greek phyllo, orino honey syrup

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*\* Excludes holidays.*





# LOUNGE PACKAGES

STATIONARY & PASSED APPETIZERS

## \$4 APPETIZERS

PER PERSON | PER SELECTION

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### Zucchini Chips

**TIGANITO KOLOKITHI**

souvlaki marinade, pickled chilies,  
tzatziki sauce

### Spinach Pie

**SPANAKOPITA**

served with tzatziki sauce

### Feta & Tomato Tarts

feta, cherry tomato, balsamic, parsley

### Chicken Souvlaki

feta brined chicken breast, tzatziki, romaine,  
red onion, kalamata olive, sweet peppers,  
toasted pita

### Stuffed Grape Leaves

**DOLMADES**

grape leaves, rice, beef, aromatics,  
avgolemono sauce

## \$6 APPETIZERS

PER PERSON | PER SELECTION

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### Lamb Meatballs

**KEFTEDES STO FOURNO**

aromatics, tomato sauce, feta

### Fried Calamari

**TIGANITA SCHARAS**

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

### Dry-Aged Beef Sliders

kefalograviera, toasted brioche

### House Spreads

**PIKILIA**

house made skordalia, tirokafteri,  
and tzatziki, served with toasted pita

### Shrimp Souvlaki

sweet peppers, romaine, black olives,  
tzatziki sauce

## \$8 APPETIZERS

PER PERSON | PER SELECTION

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### 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 Joel to book your private events with Ouzo Bay!

**Joel Ballesteros**

*Private Dining Manager*

[joel@ouzobay.com](mailto:joel@ouzobay.com)

