



## THE BLACK OLIVE – PRIVATE EVENTS MENU

*A Baltimore culinary institution since 1997*

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The Black Olive is both a legacy to the past, and a vision of the future. Its storied origins, and its environmentally conscious design combine to make it the perfect location for events of all kinds. Our award-winning food, wine, and service—rooted in the idea of hospitality shaped by historical memory—ensure that every event unfolds with peace of mind, comfort, and quiet elegance.

The Spiliadis family's spirit of hospitality comes from the shores of the Aegean Sea four generations ago, carried through a journey of diaspora to its home here in Fell's Point. That spirit lives in every detail of what we do—from the way we welcome our guests, to the way we prepare and share our food.

The Black Olive is a family-owned business built on a vision with a strong and enduring foundation. That vision is centered on excellence in food preparation and selection, guided by both old family recipes and a constant search for the finest ingredients. It is equally rooted in a deep love of wine, of Greek culture and cuisine, and of the simple but profound act of breaking bread together.

We see ourselves as a vital part of our community and understand that our strength is multiplied through collaboration—within our family, our team, and the neighborhood we are proud to serve. What we offer is more than a meal; it is a continuation of a story—one shaped by tradition, resilience, and a genuine desire to create something meaningful for every guest.

There is an element to our events at The Black Olive that is difficult to describe, but immediately felt—a sense of place, history, and care that comes from the richness of our story and the dedication of our people.

*We are honored to host your gathering and to share in the creation of a memorable experience.*

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### EVENT MENU PRICING (PER GUEST)

**Lunch Experience (25 guest minimum) – \$50**

*A refined and efficient experience designed for corporate gatherings and daytime celebrations*

**Chef's Supper – \$65**

*A light, elegant menu highlighting the essence of The Black Olive*

**Classic Dinner – \$85**

*Our most popular offering, balancing choice, comfort, and sophistication*

**Signature Dinner – \$105**

*An elevated dining experience featuring premium selections and expanded variety*

**Celebration Feast – \$135**

*A full expression of abundance, designed for sharing and celebration*



## LUNCH EXPERIENCE – \$50

*Available for private events between 12:00 PM and 2:30 PM, this experience offers the opportunity to enjoy The Black Olive in a more intimate setting.*

*With a minimum of 25 guests, the restaurant is reserved exclusively for your party, creating a private and welcoming environment for meetings, celebrations, and special occasions.*

*A \$150 room fee applies.*

### First Course

#### Greek Village Salad

*Traditional tomato, cucumber, feta, olives, and olive oil*

#### Dill Scallion Romaine Salad

*Bright and refreshing with herbs and light vinaigrette*

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### Main Course (pre-selected)

#### Chicken Souvlaki with Tzatziki

*Marinated and grilled to perfection, a house favorite*

#### Mediterranean Sea Bass (Bronzini)

*Light, delicate, and simply grilled—one of our most beloved fish*

#### Wild Rockfish (grilled or sautéed)

*A local favorite with clean flavor and firm texture*

#### Pythagorean Pie (Vegan)

*Lemon, olive oil, basil, wild greens, and mushrooms in hand-formed phyllo*

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### Dessert

#### Bourbon Chocolate Cacao Cake

*Luscious dark chocolate cake with bourbon, coffee, and warm spice*

#### Tiramisu

*A light and layered house specialty*

#### Chef's Sorbet of the Day

*Seasonal, refreshing, and made in-house*

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## CHEF'S SUPPER – \$65

*A simple and elegant expression of our kitchen, highlighting the purity of our ingredients and the traditions that define The Black Olive*

### First Course

#### Dill Scallion Romaine Salad

*Crisp romaine with fresh herbs and a light vinaigrette*

#### Small Greek Salad

*Tomato, cucumber, feta, olives, and olive oil*

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### Main Course

#### Chicken Souvlaki

*Marinated and grilled to perfection, served with tzatziki*

#### Mediterranean Sea Bass (Bronzini)

*Light, delicate, and simply grilled—one of our most beloved fish*

#### Wild Rockfish

*A local favorite with clean flavor and firm texture*

#### Halibut or Salmon

#### Greek Village Pie

*A rustic spanakopita of greens, herbs, and sheep's milk cheeses*

#### Pythagorean Pie (Vegan)

*Lemon, olive oil, basil, wild greens, and mushrooms in hand-formed phyllo*

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### Dessert

#### Bourbon Chocolate Cacao Cake

*Luscious dark chocolate cake with bourbon, coffee, and warm spice*

#### Tiramisu

*A light and layered house specialty*

#### Chef's Sorbet

*Seasonal, refreshing, and made in-house*



## CLASSIC DINNER – \$85

*Our most requested menu, offering balance, choice, and a selection of elevated specialties*

### First Course (choice of one)

Lamb Meatballs

Grilled Scallops

Greek Salad

Savory Bread Pudding

*A Black Olive favorite with olive bread, vegetables, and Greek cheeses*

Grilled Octopus

*Charcoal grilled and finished with olive oil, capers, and onion*

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### Main Course (choice of one)

Chicken Souvlaki

*Fresh pasta in a light tarragon cream with lobster tail*

Filet Mignon Souvlaki

*A single skewer of prime tenderloin, simply grilled*

Grilled Lamb Chops

Three chops, oregano and lemon

Mediterranean Sea Bass (Bronzini)

Light, flaky, and consistently a guest favorite

Halibut or Salmon

Greek Village Pie

Pythagorean Pie (Vegan)

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### Dessert (choice of one)

Bourbon Chocolate Cacao Cake

Tiramisu

Chef's Sorbet

Baklava Ice Cream



SIGNATURE DINNER – \$105

*An elevated experience showcasing the depth of our menu*

Amuse Bouche

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First Course (choice of one)

Lamb Meatballs

Grilled Octopus

*Charcoal grilled and finished with olive oil, capers, and onion*

Grilled Scallops

Greek Salad

Savory Bread Pudding

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Main Course (choice of one)

Mediterranean Sea Bass (Bronzini)

*A beautifully balanced fish, simply prepared*

Maine Lobster Pasta

*Fresh pasta in a light tarragon cream with whole lobster tail*

Lamb Chops & Shrimp

*A combination of land and sea, grilled over charcoal*

Maryland Jumbo Lump Crab Cakes

*Always Maryland crab meat, simply prepared, a regional classic*

Filet Mignon Souvlaki

Chicken Souvlaki

Greek Village Pie

Pythagorean Pie (Vegan)

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Dessert (choice of one)

Bourbon Chocolate Cacao Cake

Tiramisu

Chef's Sorbet

Greek Yogurt with Honey & Walnuts

*Thick and creamy, finished with thyme-scented Greek honey*

Baklava Ice Cream



**CELEBRATION FEAST – \$135**

*A generous and memorable dining experience designed for sharing*  
**Amuse Bouche**

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**First Course (shared or plated)**

Grilled Octopus  
Lamb Meatballs  
Stuffed Calamari  
Grilled Scallops  
Traditional Spread Plate  
Savory Bread Pudding  
Maryland Jumbo Lump Crab Cake

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**Second Course**

Greek Salad  
Dill Scallion Romaine Salad  
Chef's Soup

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**Main Course (choice or family-style)**

Greek Cowboy Steak (Ribeye)  
*A premium cut with rich marbling and deep flavor*  
Moroccan Style Braised Lamb Shank  
*Slow-cooked for hours until tender and deeply savory*  
Maine Lobster Pasta  
Dover Sole  
*The pinnacle of seafood—delicate, refined, and exceptional*  
Mediterranean Sea Bass (Bronzini)  
Greek Village Pie  
Pythagorean Pie (Vegan)

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**Dessert (choice or shared)**

Baklava Ice Cream  
*Our signature creation blending baklava with house ice cream*  
Reine de Saba  
*Flourless chocolate cake with hazelnuts and ganache*  
Bourbon Chocolate Cacao Cake  
Greek Yogurt with Honey & Walnuts  
Fresh Fruit Plate



### 🫒 CANAPÉS (OPTIONAL ADDITIONS)

Perfect for receptions, cocktail hours, or to begin your evening.

A selection of passed or displayed items to begin your event

Oysters with Apple Mignonette – \$4

Lamb Meatballs – \$4

Spanakopita – \$10

Mini Crab Cakes – \$15

Lobster Bites – \$15

Grilled Scallops – \$10

Grilled Octopus – \$6

Cucumber Canapés – \$3

Watermelon Feta Skewers – \$4

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### Dessert Upgrade

Add Baklava Ice Cream to any menu – \$5 per guest

*Chef Pauline Spiliadis's brilliant creation, born from the kitchen of one of America's most celebrated Greek chefs*



## 🍷 WINE & BEVERAGE EXPERIENCE

At The Black Olive, we encourage beverage service on consumption, allowing guests to enjoy our full bar program at their own pace.

At the center of the restaurant is our craft cocktail bar, supported by a thoughtfully curated wine program that reflects both our Greek heritage and our commitment to exceptional producers. We proudly feature wines from Greece alongside selections from small growers around the world, many of whom are women-led and focused on expressive soils and sustainable practices.

Guests may enjoy:

- A curated selection of **wines by the glass**, including Assyrtiko and Xinomavro
  - **Craft cocktails** made with premium spirits and fresh ingredients
  - **Local beers and artisanal spirits**

This approach offers flexibility for hosts while allowing each guest to tailor their experience.

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## 🍷 BEVERAGE OPTIONS

### Consumption Bar (Recommended)

Beverages are billed based on guest selection and consumption  
Ideal for flexibility and a more personalized experience

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### Premium Open Bar – \$65 per guest

A curated selection of wines by the glass, craft cocktails, and premium spirits

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### Signature Open Bar – \$85 per guest

An elevated experience featuring expanded wine selections, specialty cocktails, and top-tier spirits

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### Additional Hour +\$15 per guest

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### Sommelier Wine Pairing – \$40 per guest

Thoughtfully selected wines paired to each course

### Custom Wine Experiences Available

Including Greek wine features and guided tastings

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We are happy to guide you toward the best beverage option based on your group and style of event.



## 🟢 PRIVATE DINING SPACES & EVENT DETAILS

### 🏛️ PRIVATE DINING SPACES

The Black Olive offers a variety of intimate and flexible spaces, each designed to create a unique and memorable experience. Whether you are planning a seated dinner, business meeting, or celebratory gathering, we will guide you to the setting that best fits your event.

#### 🍷 Cocktail Reception & Seated Dinner Experience

For larger gatherings, The Black Olive offers a seamless event flow combining a lively cocktail reception with a refined seated dinner.

Guests may begin the evening in the front of the restaurant, enjoying craft cocktails and passed canapés at our central bar, before transitioning into a seated dinner.

Ideal for 40–50 guests

Cocktail reception in the bar and front dining area

Followed by a seated dinner across Room One and Room Two

A natural progression from social gathering to shared dining experience

This format is especially popular for corporate events, rehearsal dinners, and celebrations, offering both energy and elegance in one cohesive experience.

This progression reflects the spirit of Greek hospitality—beginning with conversation and gathering and culminating in a shared meal.

#### 🍷 Room One – Main Dining Room

Our original dining room offers a warm and inviting setting at the heart of the restaurant.

Accommodates up to 30 guests seated at one table

Ideal for rehearsal dinners, celebrations, and larger gatherings

Offers space for arrival, conversation, and mingling

Can accommodate a screen or projector if needed

Often used in combination with Room Two for larger events, allowing for a cocktail reception followed by a seated dinner experience.

#### 🍷 Room Two

A slightly larger and more structured dining space designed for seated events.

Accommodates up to 36 guests across two tables

Ideal for corporate dinners and structured group events

Designed primarily for seated dining

Frequently paired with Room One to accommodate larger groups transitioning from a cocktail reception to seated dining.



### Room Three – Private Dining Room

A more secluded and intimate space, perfect for focused gatherings.

Accommodates up to 12 guests comfortably

Ideal for business meetings, presentations, and private dinners

Located in a quieter area of the restaurant for added privacy

Screen and projector available

Audio/Visual Fee: \$100

### Wine Cellar

An intimate and immersive setting surrounded by our curated wine collection.

Accommodates up to 8 guests

Ideal for special occasions, wine-focused dinners, and VIP experiences

A truly personal and memorable environment

### ROOM FEES

Room fees vary based on day and demand:

Room One / Room Two

Tuesday–Thursday: \$150–\$250

Friday–Saturday: \$300–\$500

Room Three (Private Dining Room)

\$100

+\$100 for A/V if applicable

Wine Cellar

Tuesday–Thursday: \$100

Friday–Saturday: \$200

(Food & beverage minimums may apply for certain dates and group sizes.)

### DEPOSIT & CANCELLATION POLICY

#### Deposit & Cancellation Policy

To secure your event, a \$20 per guest deposit is required and will be applied toward your final bill.

We kindly ask that your final guest count be confirmed 3 days prior to your event, as this will serve as the minimum billed number.

We understand that plans can change.

Cancellations made 7 days or more in advance will receive a full refund of the deposit.

For cancellations within 7 days, we are happy to apply your deposit toward a future event whenever possible.