



# The Black Olive Private Events

*Menus, receptions and the cellar — Fell's Point, 2026*

A BALTIMORE CULINARY INSTITUTION SINCE 1997

**T**he Black Olive is both a legacy to the past and a vision of the future. Our award-winning food, wine and service — rooted in 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 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. What we offer is more than a meal; it is a continuation of a story shaped by tradition, resilience and a genuine desire to create something meaningful for every guest.

There is an element to our events 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 would be humbled to host your gathering.

*It would be our privilege to welcome you  
to our home in Fell's Point.*



ROOM TWO



THE WINE CELLAR



THE TABLE, SET



ROOM THREE

PER GUEST · PLATED, MULTI-COURSE

# The Menus

Five prix fixe menus, each written for a different kind of evening. Vegetarian, vegan and dietary substitutions are always available.

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## Lunch Experience

\$50

*Refined daytime dining for meetings and celebrations · 25-guest minimum*

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## Chef's Supper

\$65

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

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## Classic Dinner

\$85

*Our most requested menu — balance, choice and elevated specialties*

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## Signature Dinner

\$105

*An elevated experience featuring premium selections*

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## Celebration Feast

\$145

*A full expression of abundance, designed for sharing*

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### BEYOND THE MENU

#### Whole Fish & Special Requests

Our fish arrive from the Mediterranean and the Chesapeake. Beyond what appears on these pages, we are glad to source whole fish and other seafood for your event — please inquire and we will build the evening around it. Whole fish is priced by the pound and can be presented and filleted at the table.

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### TO OPEN THE EVENING

#### Canapés, Receptions & the Cellar

Passed canapés and reception packages follow, along with *Greece in Focus* — a sommelier's wine dinner of five Greek wines and four courses at \$125 per guest, with a choice at every course so every dietary preference is met. Any prix fixe menu can also be preceded by a reception and paired course by course.

# Lunch, Supper & the Classic

## Lunch Experience

\$50 / guest

Available 12:00–2:30 PM, the restaurant reserved exclusively for your party. A \$150 room fee applies.

|                     |                                                                                                          |
|---------------------|----------------------------------------------------------------------------------------------------------|
| FIRST               | Greek Village Salad · Dill Scallion Romaine Salad                                                        |
| MAIN · PRE-SELECTED | Chicken Souvlaki with Tzatziki · Mediterranean Sea Bass (Bronzino) · Wild Rockfish · Pythagorean Pie (V) |
| DESSERT             | Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet of the Day                                       |

## Chef's Supper

\$65 / guest

A simple and elegant expression of our kitchen, highlighting the purity of our ingredients.

|               |                                                                                                                         |
|---------------|-------------------------------------------------------------------------------------------------------------------------|
| FIRST         | Dill Scallion Romaine Salad · Small Greek Salad                                                                         |
| MAIN · CHOICE | Chicken Souvlaki · Mediterranean Sea Bass · Wild Rockfish · Halibut or Salmon · Greek Village Pie · Pythagorean Pie (V) |
| DESSERT       | Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet                                                                 |

## Classic Dinner

\$85 / guest

Our most requested menu — balance, choice and elevated specialties. Guests select one of each course.

|                  |                                                                                                                                                                            |
|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FIRST · CHOICE   | Lamb Meatballs · Grilled Scallops · Greek Salad · Savory Bread Pudding · Grilled Octopus                                                                                   |
| MAIN · CHOICE    | Chicken Souvlaki · Maine Lobster Pasta · Filet Mignon Souvlaki · Grilled Lamb Chops · Mediterranean Sea Bass · Halibut or Salmon · Greek Village Pie · Pythagorean Pie (V) |
| DESSERT · CHOICE | Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet · Baklava Ice Cream                                                                                                |

# Signature & Celebration

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## Signature Dinner

\$105 / guest

*An elevated experience showcasing the depth of our menu, opening with an amuse-bouche from the chef.*

|                  |                                                                                                                                                                                                                  |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FIRST · CHOICE   | Lamb Meatballs · Grilled Octopus · Grilled Scallops · Greek Salad · Savory Bread Pudding                                                                                                                         |
| MAIN · CHOICE    | Mediterranean Sea Bass · Maine Lobster Pasta with whole lobster tail · Lamb Chops & Shrimp · Maryland Jumbo Lump Crab Cakes · Filet Mignon Souvlaki · Chicken Souvlaki · Greek Village Pie · Pythagorean Pie (V) |
| DESSERT · CHOICE | Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet · Greek Yogurt with Honey & Walnuts · Baklava Ice Cream                                                                                                  |

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## Celebration Feast

\$145 / guest

*A generous and memorable dining experience designed for sharing, opening with an amuse-bouche.*

|                               |                                                                                                                                                                       |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FIRST · SHARED OR PLATED      | Grilled Octopus · Lamb Meatballs · Stuffed Calamari · Grilled Scallops · Traditional Spread Plate · Savory Bread Pudding · Maryland Jumbo Lump Crab Cake              |
| SECOND                        | Greek Salad · Dill Scallion Romaine Salad · Chef's Soup                                                                                                               |
| MAIN · CHOICE OR FAMILY-STYLE | Greek Cowboy Steak (Ribeye) · Moroccan-Style Braised Lamb Shank · Maine Lobster Pasta · Dover Sole · Mediterranean Sea Bass · Greek Village Pie · Pythagorean Pie (V) |
| DESSERT · CHOICE OR SHARED    | Baklava Ice Cream · Reine de Saba · Bourbon Chocolate Cacao Cake · Greek Yogurt with Honey & Walnuts · Fresh Fruit Plate                                              |

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*All dinners include our house bread service and olive oil. Vegetarian, vegan and allergy-friendly preparations are made with equal care — simply let us know.*

# From the Sea

*Passed or displayed to open your evening. Our fish arrive from the Mediterranean and the Chesapeake — a selection of four to six pieces makes a generous reception.*

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|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
| <b>Oysters, Apple Mignonette</b><br><i>opened to order</i>                      | <b>\$4</b>  |
| <b>Oysters Onassis</b><br><i>baked with Greek spinach &amp; feta</i>            | <b>\$8</b>  |
| <b>House-Cured Salmon Gravlox</b><br><i>citrus, dill, cucumber</i>              | <b>\$6</b>  |
| <b>Tuna Tartare on Grilled Sourdough</b><br><i>olive oil, lemon, sea salt</i>   | <b>\$10</b> |
| <b>Salmon Tartare on Grilled Sourdough</b><br><i>dill, shallot, capers</i>      | <b>\$10</b> |
| <b>Taramasalata on Grilled Sourdough</b><br><i>whipped roe, lemon</i>           | <b>\$4</b>  |
| <b>Seared Ahi Tuna Bites</b><br><i>citrus &amp; olive oil</i>                   | <b>\$10</b> |
| <b>Ancient Greek-Style Fish Cakes</b><br><i>an old recipe, crisped to order</i> | <b>\$10</b> |
| <b>Grilled Octopus Bites</b><br><i>charred, red wine vinegar, oregano</i>       | <b>\$6</b>  |
| <b>Grilled Colossal Scallops</b>                                                | <b>\$10</b> |
| <b>Diver Scallops</b><br><i>hand-harvested, seared as the tray goes out</i>     | <b>\$12</b> |
| <b>Mini Maryland Crab Cakes</b><br><i>jumbo lump, broiled</i>                   | <b>\$15</b> |
| <b>Lobster Bites</b>                                                            | <b>\$15</b> |

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*Everything is made to order and passed at its best moment — oysters opened to order, tuna and salmon cut for tartare that afternoon, scallops seared as the tray goes out. Fish and seafood beyond this list can be sourced for your event; please inquire.*



# From the Land & Garden

*Cheeses, phyllo and the garden — the counterweight to the sea, and where our vegetarian guests are looked after with equal care.*

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|                                                                 |      |
|-----------------------------------------------------------------|------|
| Lamb Meatballs                                                  | \$4  |
| Spanakopita<br><i>spinach &amp; feta in hand-folded phyllo</i>  | \$10 |
| Grilled Halloumi Skewers                                        | \$4  |
| Halloumi with Tzatziki<br><i>grilled, cucumber-dill yoghurt</i> | \$6  |
| Grilled Manouri<br><i>thyme honey &amp; sesame</i>              | \$5  |
| Watermelon-Feta Skewers (v)                                     | \$4  |
| Housemade Hummus on Cucumber (v)                                | \$3  |

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*Every canapé is finished and passed to order. Vegetarian, vegan and allergy-friendly preparations are made with equal care — simply let us know.*

## RECEPTION SELECTIONS

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*If you would rather not choose piece by piece, we will build the reception for you.*

### The Reception

**\$55 / guest**

Six passed canapés, one of each per guest, chosen by our kitchen and balanced across sea and land.

### The Grand Reception

**\$75 / guest**

Eight passed canapés including the crab cakes, lobster bites or scallops — the fullest expression of our reception.

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**Sweet addition — Baklava Ice Cream** *Chef Pauline Spiliadis's celebrated creation* **\$5 / guest**

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# Greece in Focus

## Five Greek Wines · Four Courses · Poured and Narrated

Every course offers a choice — meat, fish and vegetarian — so no guest is left with a compromise. Minimum 30 guests.

**\$125 per guest**

One evening, built from the cellar outward. Your sommelier composes a flight across Macedonia, Santorini and Nemea and stays with you throughout, pouring and narrating each wine as it arrives — while the kitchen writes every course to sit beside it. Each course carries three or four plates chosen to work with the same wine, so a guest who eats no meat, no shellfish or no gluten is served the same pairing as everyone else, at the same moment.

### THE FLIGHT & THE TABLE

#### ON ARRIVAL

#### Kir-Yianni “Akakies” Sparkling Rosé · Amyndeon

*Xinomavro, made pale and dry — poured as your guests arrive.*

**CHOICE OF** Oysters, Apple Mignonette · Spanakopita · Watermelon-Feta Skewers (V) · Housemade Hummus on Cucumber (V)

#### FIRST

#### Old-Vine Assyrtiko · Santorini

*Volcanic, saline and precise — the great white of Greece.*

**CHOICE OF** Grilled Octopus · Grilled Scallops · Greek Salad (V)

#### SECOND

#### Malagousia · Macedonia

*Aromatic and generous, cut with enough acid to carry the fish.*

**CHOICE OF** Mediterranean Sea Bass · Maryland Jumbo Lump Crab Cake · Savory Bread Pudding

#### MAIN

#### Agiorgitiko · Nemea or Aged Xinomavro · Naoussa

*Nemea for velvet and dark fruit; Naoussa for the predecessor to Nebbiolo — tomato leaf, dried rose and fine tannin.*

**CHOICE OF** Grilled Lamb Chops · Filet Mignon Souvlaki · Maine Lobster Pasta · Pythagorean Pie (V)

#### TO CLOSE

#### Vinsanto · Santorini

*Sun-dried and cask-aged, the oldest sweet wine in Europe.*

**CHOICE OF** Baklava Ice Cream · Greek Yogurt with Honey & Walnuts · Chef's Sorbet

### INCLUDED

- ◆ Your sommelier present throughout the evening
- ◆ A printed wine and menu card at every place
- ◆ Vegan and allergy-friendly plates, paired to match
- ◆ Reserve and library bottles from our cellar
- ◆ Wines opened and decanted to schedule
- ◆ Non-alcoholic pairings, poured with equal care

Dishes and selections change with the cellar, the catch and the season; we confirm the final flight and the plates for each course with you before the event. Dietary requirements are gathered with your final count three days prior. Wholly bespoke flights — Burgundy, Champagne, or a vertical from a single estate — are available on request.

The Black Olive · 814 South Bond Street, Baltimore, MD 21231 · 410.276.7141 · dimitris@theblackolive.com

# Private Dining Spaces

*Four distinct rooms, and a front-of-house that opens into one – we will guide you to the setting that best fits your party.*

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Up to 10

## The Wine Cellar

*Intimate and immersive, surrounded by our collection – wine-focused dinners and VIP evenings.*

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Up to 16

## Room Three · Private Dining

*Secluded and quiet – board dinners, meetings and presentations. Screen and projector, A/V \$100.*

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30 seated · 45  
standing

## Room One · Main Dining

*Our warm, central original dining room – celebrations and rehearsal dinners.*

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36 seated · 50  
standing

## Room Two

*A larger, structured seated room – corporate gatherings and group dinners.*

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Up to 60 seated

## Room One + Room Two

*Both rooms opened together for a single seated party, with the bar and front area for the reception beforehand.*

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80 seated · 100  
standing

## The Full Restaurant

*The whole house, Wine Cellar included – a grand celebration, passed reception and seated dining throughout.*

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### SETTING THE ROOM

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Every event is set with white linen, our house bread service and olive oil, and printed menus at each place carrying your name or occasion. Flowers, place cards, cake service and a seating plan are arranged with you in the weeks beforehand at no additional charge. Room Three carries a screen and projector for presentations; A/V is \$100. Music, photography and timing are yours to direct – tell us how the evening should run and we will build the service around it.

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*Tell us the occasion and the number,  
and we will tell you the room.*



# Wine, Beverage & Terms

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## WINE & BEVERAGE

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A consumption bar is our recommendation — beverages billed on selection, so guests enjoy the full bar and wine programme at their own pace. Our list features wines from Greece alongside small growers worldwide, plus craft cocktails and local beers.

### Sparkling Reception **\$15 / guest**

A welcome glass of Kir-Yianni “Akakies” sparkling rosé (Xinomavro).

### Champagne Reception **\$25 / guest**

A celebratory glass of Champagne to begin the evening.

### Premium Open Bar **\$65 / guest**

Wines by the glass, craft cocktails, premium spirits.

### Signature Open Bar **\$85 / guest**

Expanded wines, specialty cocktails, top-tier spirits.

### Sommelier Wine Pairing **\$40 / guest**

Wines paired to each course; Greek features available.

### Additional Bar Hour **+\$15 / guest**

Custom tastings and guided flights on request.

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## RESERVING YOUR EVENING

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**Room fees** — Room One or Two: \$150–250 Tuesday to Thursday, \$300–500 Friday and Saturday. Room Three: \$100. The Wine Cellar: \$100 Tuesday to Thursday, \$200 Friday and Saturday.

A \$20 per-guest deposit secures your event and applies to your final bill. Your final count, confirmed three days prior, serves as the minimum billed. Cancellations seven or more days ahead receive a full deposit refund; within seven days we apply it toward a future event. Food and beverage minimums may apply for certain dates and group sizes.

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*Delighting your guests is our aim — our team  
and our family look forward to welcoming you.*

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