The Black Olive

Private Events

Menus, receptions and the cellar — Fell's Point

A BALTIMORE CULINARY INSTITUTION SINCE 1997

The Black Olive is both a legacy of 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 ONE


HOUSE BREAD


THE WINE CELLAR


ROOM TWO

PER GUEST · PLATED, MULTI-COURSE

The Menus

Four dinner menus, and a lunch by arrangement. Your guests order at the table from the menu you choose. Vegetarian, vegan and dietary substitutions are always available.

Chef's Supper — $65

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

Classic Dinner — $85

Our most requested menu — balance, choice and elevated specialties

Signature Dinner — $105

An elevated experience featuring premium selections

Celebration Feast — $145

A full expression of abundance

Lunch Experience — $50

We are not normally open for lunch — by arrangement, 25-guest minimum, ten days' notice

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.

TO OPEN THE EVENING

Plates to Share, Canapés, Receptions & the Cellar

Plates to share, passed canapés and reception packages follow, along with *Greece in Focus* — a sommelier's dinner of Greek wines in five courses at $150 per guest. Any prix fixe menu can also be preceded by a reception and paired course by course.



MAINE LOBSTER PASTA · THE SIGNATURE TABLE

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

The Black Olive

EST. 1997 · HISTORIC FELL'S POINT

Chef's Supper

$65 per guest

FIRST

choice

Greek Dill Romaine Salad with Manouri
Small Heirloom Tomato Greek Salad

MAIN

choice

Chicken Souvlaki · Wild Rockfish · Wild Salmon Souvlaki
Grilled Wild Halibut · Greek Village Pie · Pythagorean Pie (V)

DESSERT

choice

Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet

A light, elegant menu highlighting the essence of The Black Olive · (V) vegetarian

The Black Olive

EST. 1997 · HISTORIC FELL'S POINT

Classic Dinner

$85 per guest

APPETIZER

choice

Lamb Meatballs · Grilled Scallops · Heirloom Tomato Greek Salad
Savory Bread Pudding · Grilled Octopus

MAIN

choice

Chicken Souvlaki · Maine Lobster Pasta with half lobster tail
Filet Mignon Souvlaki · Grilled Lamb Chops · Wild Salmon Souvlaki
Grilled Wild Halibut · Greek Village Pie · Pythagorean Pie (V)

DESSERT

choice

Bourbon Chocolate Cacao Cake · Tiramisu
Chef's Sorbet · Baklava Ice Cream

Our most requested menu — balance, choice and elevated specialties · (V) vegetarian

The Black Olive

EST. 1997 · HISTORIC FELL'S POINT

Signature Dinner

$105 per guest

AMUSE-BOUCHE

From the chef

APPETIZER

choice

Lamb Meatballs · Grilled Octopus · Grilled Scallops
Heirloom Tomato Greek Salad · Savory Bread Pudding

MAIN

choice

Whole Mediterranean Sea Bass · #1 Yellowfin Tuna Steak
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

An elevated experience showcasing the depth of our menu · (V) vegetarian

The Black Olive

EST. 1997 · HISTORIC FELL'S POINT

Celebration Feast

$145 per guest

AMUSE-BOUCHE

From the chef

APPETIZER

choice

Grilled Octopus · Lamb Meatballs · Stuffed Calamari · Grilled Scallops
Soft Shell Crab in Phyllo · Traditional Spread Plate
Savory Bread Pudding · Maryland Jumbo Lump Crab Cake

SALAD

choice

Small Heirloom Tomato Greek Salad
Greek Dill Romaine Salad with Manouri

MAIN

choice

Greek Cowboy Steak (Ribeye) · Dover Sole · #1 Yellowfin Tuna Steak
Maine Lobster Pasta with whole lobster tail
Moroccan-Style Braised Lamb Shank · Whole Mediterranean Sea Bass
Greek Village Pie · Pythagorean Pie (V)

DESSERT

choice

Baklava Ice Cream · Reine de Saba · Bourbon Chocolate Cacao Cake
Greek Yogurt with Honey & Walnuts · Fresh Fruit Plate

A full expression of abundance · (V) vegetarian

The Black Olive

EST. 1997 · HISTORIC FELL'S POINT

Lunch Experience

$50 per guest

FIRST

Heirloom Tomato Greek Salad · Greek Dill Romaine Salad with Manouri

MAIN

pre-selected

Chicken Souvlaki with Tzatziki · Wild Rockfish · Wild Salmon Souvlaki
Lamb Meatballs with Tzatziki · Pythagorean Pie (V)

DESSERT

Bourbon Chocolate Cacao Cake · Tiramisu · Chef's Sorbet of the Day

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We are not normally open for lunch — lunch parties are by arrangement, 12:00–2:30 PM.
25-guest minimum · ten days' notice · (V) vegetarian

PLATES TO SHARE

Mezze Tis Pareas

Plates to share with friends

Shared platters, served as guests are seated, to take the choosing to a minimum.

Grilled Seafood Platter — $60 / guest

Lobster tail, grilled shrimp, scallops and mini crab cake

Chef's Selection Oysters — $48

Wellfleet or Fortune · by the dozen

Octopus Salad Platter — $36

Serves six

Heirloom Tomato Greek Salad Platter — $60

Serves six

Black Olive Appetizer Combination — $36

Hummus, melitzanosalata, tzatziki and taramasalata, with pita · serves six



PLATES TO SHARE, AS THE KITCHEN SENDS THEM

We serve our house bread and marinated olives with every table. Pita for the table, **$4** — one order per four guests recommended. Mountain Valley water, still or sparkling, **$8** a bottle, chosen for the table in advance.

CANAPÉS · PRICED PER PIECE

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.

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



OYSTERS ONASSIS



CAVIAR BLINI



THE MORNING'S ARRIVAL

Everything is made to order and passed at its best moment — 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.

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CANAPÉS · PRICED PER PIECE

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.

Lamb Meatballs	$5
Spanakopita *spinach & feta in hand-folded phyllo*	$10
Grilled Halloumi Skewers	$4
Halloumi with Tzatziki *grilled, cucumber-dill yogurt*	$6
Grilled Manouri *thyme honey & sesame*	$5
Watermelon-Feta Skewers (V)	$4
Housemade Hummus on Cucumber (V)	$3

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



SPANAKOPITA, HAND-FOLDED



LAMB MEATBALLS, PASSED

RECEPTION SELECTIONS

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.

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

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THE CELLAR · A SOMMELIER'S WINE DINNER

Greece in Focus

The Wines of Greece · Five Courses · Poured and Narrated

A choice at each savory course, so no guest is left with a compromise. For parties of eight in the Wine Cellar, with notice, or thirty or more in the dining rooms.

$150 per guest

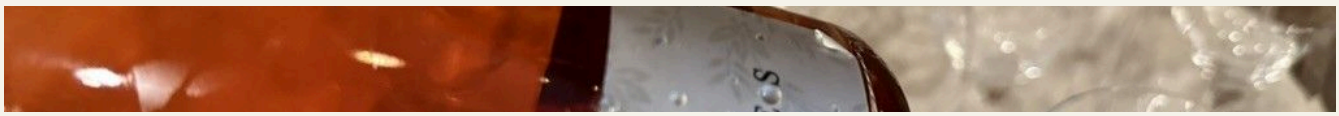
One evening, built from the cellar outward. Your sommelier composes a flight across Amyndeon, Florina, Naoussa and Santorini and stays with you throughout, pouring and narrating each wine as it arrives — while the kitchen writes every course to sit beside it.

THE FLIGHT & THE TABLE

ON ARRIVAL	**Akakies Sparkling Xinomavro Rosé** · Kir-Yianni Estate, Amyndeon *Bubbles — the other face of Xinomavro.* PASSED Oysters Onassis · Watermelon-Feta Skewers · Lamb Meatballs
FIRST	**Malagouzia "Turtles" Single Vineyard · Assyrtiko "The North"** · Alpha Estate & Kir-Yianni Estate, Florina *Florina in focus.* CHOICE OF Soft-Shell Crab, market permitting · Grilled Oyster Mushrooms
SECOND	**Vassaltis Assyrtiko · Sigalas Assyrtiko "Santorini"** · Santorini *The top Assyrtiko producers.* CHOICE OF Grilled Octopus · Savory Bread Pudding (V)
MAIN	**Kir-Yianni Ramnista** · Naoussa *Xinomavro, and how it ages — two vintages of one wine, side by side.* CHOICE OF Lamb Shank, shaved from the bone · Wild Salmon Souvlaki · Feta and Greens Pie (V), vegan on request
TO CLOSE	**Estate Argyros Vinsanto** · Santorini *The rare and renowned Vinsanto.* WITH Plum Tart

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



KIR-YIANNI "AKAKIES" · POURED AS YOUR GUESTS ARRIVE

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. Wholly bespoke flights — Burgundy, Champagne, or a vertical from a single estate — are available on request.

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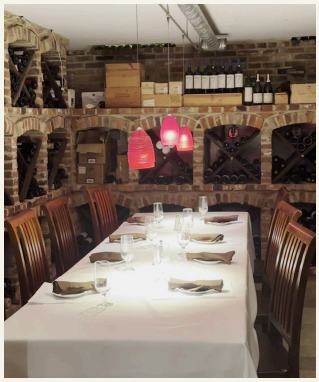
FELL'S POINT

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.

SEATED	ROOM	ROOM FEE TUE–THU	ROOM FEE FRI–SAT
Up to 10	**The Wine Cellar** *Intimate and immersive, surrounded by our collection — wine-focused dinners and VIP evenings.*	$150	$200
Up to 15	**Room Three · Private Dining** *Secluded and quiet — board dinners, meetings and presentations. Screen and projector.*	$150	$250
Up to 28	**Room One · Main Dining** *Our warm, central original dining room — celebrations and rehearsal dinners.*	$250	$450
Up to 36	**Room Two** *A larger, structured seated room — corporate gatherings and group dinners.*	$250	$450
Up to 54	**The Front Dining Rooms** *Room One, Room Two and the bar, opened together for one party. Minimum 32 guests; Friday and Saturday, 40 guests and Signature Dinner or above.*	$500	$900
Up to 80	**The Full Restaurant** *The whole house, Wine Cellar included. Food minimum $5,000 Tuesday to Thursday, $7,000 Friday and Saturday.*	$800 room fee	

Minimums. Room One: 16 guests Tuesday to Thursday, 25 Friday and Saturday. Room Two: 20 guests any evening.
Lunch. We are not normally open for lunch; lunch parties are by arrangement, with a 25-guest minimum and ten days' notice. The room fee is the same as for dinner.
Sunday & Monday. On approval only, with a minimum of ten days' notice: a flat $500 to open the restaurant and a 25-guest minimum. Room Three is not available either day.


THE WINE CELLAR


ROOM THREE


ROOM ONE


ROOM TWO

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PRIVATE DINING · FELL'S POINT

The Wine Cellar

An intimate table surrounded by our collection — for wine-focused dinners and evenings that call for something rare.



THE CELLAR, SET FOR A PARTY

	THE ROOM	TUE–THU	FRI–SAT
Up to 10	**Seated at one table** *Private. 8 × 14 feet, 112 square feet. In the cellar itself, among the wines.*		
Room fee	**Exclusive use for the evening** *Paid when you book. Booked online, the Tuesday to Thursday fee is paid at booking and any difference is added to the final bill.*	$150	$200
Menus	**Four dinner menus, from $65 to $145 per guest** *Chef's Supper $65 · Classic Dinner $85 · Signature Dinner $105 · Celebration Feast $145. Your guests order at the table from the menu you choose. Plates to share, canapés and wine pairings can be added.*		
Wine dinner	**Greece in Focus, $150 per guest** *A sommelier's dinner of Greek wines in five courses, for parties of eight in the Wine Cellar, with notice.*		



AMONG THE BOTTLES

To book. The Wine Cellar can be booked online, with live availability, Tuesday to Thursday. For Friday and Saturday, please send a request or call us.

Online. theblackolive.com, Private Events

By telephone. 410.276.7141

Good to know. A $20 per-guest guarantee, held on a card, secures your event; nothing is charged unless the party does not arrive or cancels within three days.

PRIVATE DINING · FELL'S POINT

Room Three

Secluded and quiet, with old brick, an arch and doors that open to the garden — for board dinners, meetings, presentations and family tables.



ROOM THREE, SET FOR A PARTY

	THE ROOM	TUE–THU	FRI–SAT
Up to 15	**Seated at one table** *Private. 14 × 12 feet, 168 square feet. A room of its own, away from the main dining rooms. Screen and projector available.*		
Room fee	**Exclusive use for the evening** *Paid when you book. Booked online, the Tuesday to Thursday fee is paid at booking and any difference is added to the final bill.*	$150	$250
Menus	**Four dinner menus, from $65 to $145 per guest** *Chef's Supper $65 · Classic Dinner $85 · Signature Dinner $105 · Celebration Feast $145. Your guests order at the table from the menu you choose. Plates to share, canapés and wine pairings can be added.*		



THE BRICK ARCH

To book. Room Three can be booked online, with live availability, Tuesday to Thursday. For Friday and Saturday, please send a request or call us.

Online. theblackolive.com, Private Events

By telephone. 410.276.7141

Good to know. A $20 per-guest guarantee, held on a card, secures your event; nothing is charged unless the party does not arrive or cancels within three days. Room Three is not available on Sunday or Monday.

PRIVATE DINING · FELL'S POINT

Room One

Our original dining room, with white brick, the shelf wall and a view of Bond Street — for celebrations and rehearsal dinners at one long table.



ONE LONG TABLE, SET FOR A PARTY

	THE ROOM	TUE–THU	FRI–SAT
16 to 28	**Seated at one long table** *Private. 15 × 29 feet, 435 square feet. Minimum 16 guests Tuesday to Thursday, 25 Friday and Saturday.*		
Room fee	**Exclusive use for the evening** *Paid when you book. Booked online, the Tuesday to Thursday fee is paid at booking and any difference is added to the final bill.*	$250	$450
Menus	**Four dinner menus, from $65 to $145 per guest** *Chef's Supper $65 · Classic Dinner $85 · Signature Dinner $105 · Celebration Feast $145. Your guests order at the table from the menu you choose. Plates to share, canapés and wine pairings can be added.*		



WHITE BRICK AND THE SHELF WALL

To book. Room One can be requested online, by telephone, or with a note to us. We answer every request ourselves.

Online. theblackolive.com, Private Events

By telephone. 410.276.7141

Good to know. A $20 per-guest guarantee, held on a card, secures your event; nothing is charged unless the party does not arrive or cancels within three days. Room One opens with Room Two and the bar for parties of 32 to 54.

PRIVATE DINING · FELL'S POINT

Room Two

Exposed brick and arched windows beside the bar — a larger room for corporate gatherings and family celebrations.



ROOM TWO, SET FOR A PARTY

	THE ROOM	TUE–THU	FRI–SAT
20 to 36	**Two tables of 18, or one long table of 20** *Semi-private. 15 × 18 feet, 270 square feet. Minimum 20 guests any evening.*		
Room fee	**Use of the room for the evening** *Paid when you book. Booked online, the Tuesday to Thursday fee is paid at booking and any difference is added to the final bill.*	$250	$450
Menus	**Four dinner menus, from $65 to $145 per guest** *Chef's Supper $65 · Classic Dinner $85 · Signature Dinner $105 · Celebration Feast $145. Your guests order at the table from the menu you choose. Plates to share, canapés and wine pairings can be added.*		



THE WHOLE ROOM

To book. Room Two can be requested online, by telephone, or with a note to us. We answer every request ourselves.

Online. theblackolive.com, Private Events

By telephone. 410.276.7141

Good to know. A $20 per-guest guarantee, held on a card, secures your event; nothing is charged unless the party does not arrive or cancels within three days. Room Two opens with Room One and the bar for parties of 32 to 54.

PRIVATE DINING · FELL'S POINT

The Front Dining Rooms

Room One, Room Two and the bar, opened together — the entire front of the restaurant, yours for the evening.



ROOM ONE

	THE ROOM	TUE–THU	FRI–SAT
32 to 54	**Both rooms and the bar, for one party** *Private. The bar seats seven and can be kept for the party. Friday and Saturday: 40 guests or more, Signature Dinner or above.*		
Room fee	**Exclusive use for the evening** *Added to the final bill.*	$500	$900
Menus	**Four dinner menus, from $65 to $145 per guest** *Chef's Supper $65 · Classic Dinner $85 · Signature Dinner $105 · Celebration Feast $145. Your guests order at the table from the menu you choose. Plates to share, canapés and wine pairings can be added.*		
Receptions	**The Reception $55 · The Grand Reception $75** *Per guest. Passed canapés before dinner, or as the evening itself.*		



ROOM TWO

To book. The Front Dining Rooms are arranged by request, online, by telephone, or with a note to us. We answer every request ourselves.

Online. theblackolive.com, Private Events

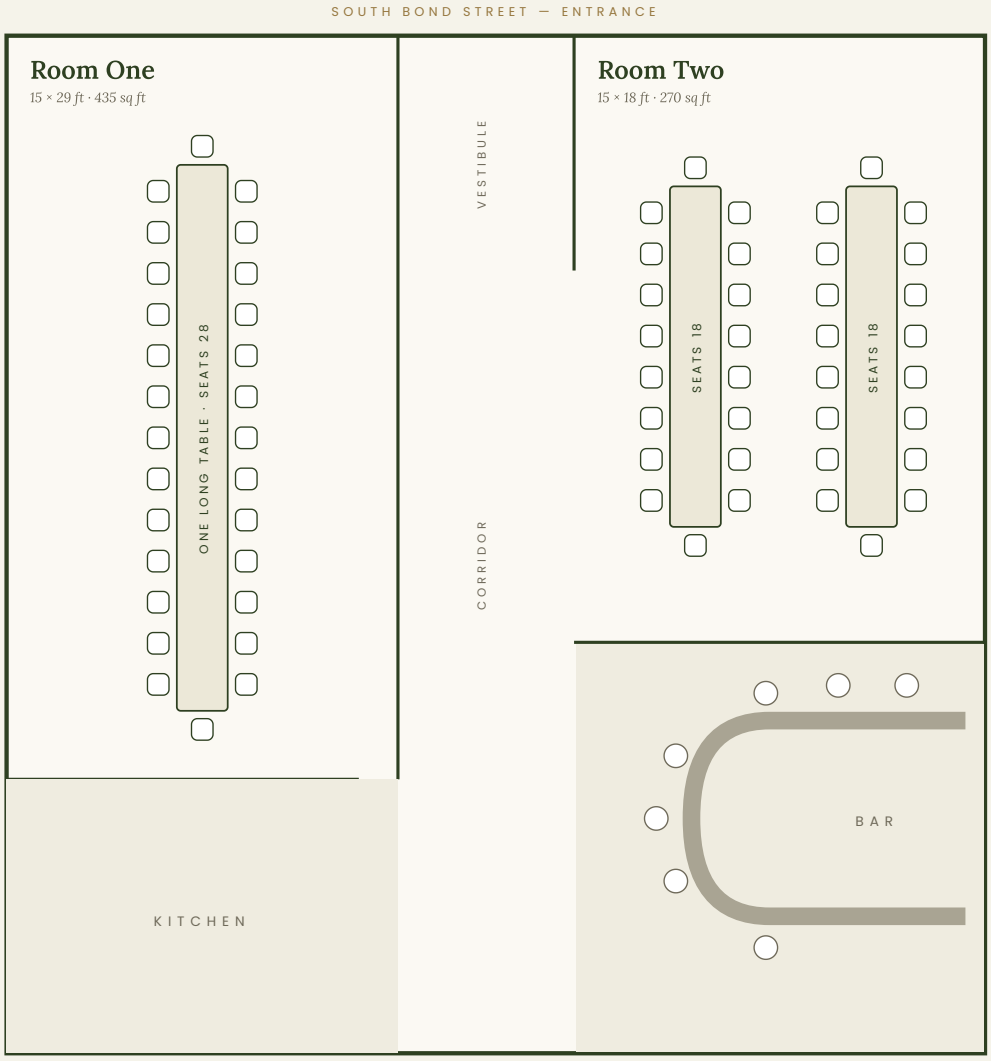
By telephone. 410.276.7141

Good to know. A $20 per-guest guarantee, held on a card, secures your event; nothing is charged unless the party does not arrive or cancels within three days. The full restaurant, for up to 80, is also available.

THE FRONT OF THE HOUSE

Floor Plan

Room One and Room Two, with the bar — as we set them for dinner.



LAYOUT AS SET FOR DINNER · NOT TO SCALE

Room One	**One long table of 28** *15 × 29 feet, 435 square feet. White brick and the shelf wall.*
Room Two	**Two tables of 18, seating 36** *15 × 18 feet, 270 square feet. Or one long table of 20, with plenty of space. Exposed brick and arched windows, beside the bar.*
Both rooms	**Opened together for a single party of up to 54** *The bar seats seven and can be kept for the party.*

EVERY EVENT

Setting the Room

Every event is set with white linen, our house bread service and house estate olive oil, and printed menus at each place carrying your name or occasion. Menus are printed fresh for every event, and the head of the card is yours — your logo, or a name for the evening.

FLOWERS

We work with Claymore Sieck, a local wholesale florist, and our own creative staff to bring you thoughtfully arranged flowers for every occasion — at no additional fee.

Place cards, cake service and a seating plan are arranged with you in the weeks beforehand, also at no charge. Room Three carries a screen and projector for presentations. Music, photography and timing are yours to direct — tell us how the evening should run and we will build the service around it. Valet parking runs nightly.



THE RECEPTION, BEFORE THE ROOM OPENS



A PRINTED MENU AT EVERY PLACE



FLOWERS, ARRANGED FOR THE OCCASION



MARINATED OLIVES, FOR EVERY TABLE

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

WHAT AN EVENING COSTS

An Example Evening

Thirty guests in Room Two on a Thursday, with a sparkling welcome, the Signature Dinner and wines paired to each course — so you can see how a bill is built.

	FOR THIRTY GUESTS	EACH	TOTAL
Dinner	**Signature Dinner** *Amuse-bouche, appetizer, main course and dessert, ordered at the table.*	$105	$3,150.00
To begin	**Sparkling Reception** *A welcome glass of Kir-Yianni "Akakies" sparkling rosé.*	$15	$450.00
Wine	**Sommelier Wine Pairing** *Wines paired to each course.*	$40	$1,200.00
The room	**Room Two, room fee** *Tuesday to Thursday.*		$250.00
	Service and gratuity, 22% *On food and beverage, $4,800.00. Not taxed.*		$1,056.00
	Maryland tax *6% on food, $189.00. 9% on alcohol, $148.50.*		$337.50
Total	**The evening, for thirty** *About $215 per guest, everything included.*		**$6,443.50**

What moves the number. The menu is the largest part: the same evening on the Classic Dinner at $85 is about $189 per guest, and on the Chef's Supper at $65 about $164.

Wine your way. Instead of a pairing, most hosts choose a consumption bar, billed on what is poured, so guests enjoy the full list at their own pace.

Nothing up front but the room. A $20 per-guest guarantee, held on a card, secures the date; nothing is charged unless the party does not arrive or cancels within three days.



ROOM TWO, SET FOR A PARTY



A SPARKLING WELCOME

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THE BAR & THE BOOKING

Wine, Beverage & Terms

WINE & BEVERAGE

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.



GLASSES POURED BEFORE THE DOORS OPEN

RESERVING YOUR EVENING

A $20 per-guest guarantee, held on a card, secures your event. Nothing is charged unless the party does not arrive or cancels within three days of the event.

Whenever your numbers settle, let us have the final count about three days before, so the room is set and the kitchen ready for exactly that many.

Service and gratuity 22%, on food and beverage; it is not taxed, and is not applied to the room fee. Maryland tax 6% on food, 9% on alcohol. No administrative fee. Tax-exempt certificates are gladly applied — please send yours when you book.

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

Dimitris Spiliadis

410.276.7141 · events@theblackolive.com

814 South Bond Street · Baltimore, Maryland 21231