



ÔMO
BY JÔNT

PRIVATE EVENTS

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ABOUT US

Located in the heart of Winter Park, **Ômo by Jônt** offers Michelin-inspired dining, world-class beverages, and warm, thoughtful hospitality. Whether hosting an intimate dinner, corporate gathering, celebration, or full buyout, our team creates personalized experiences designed around exceptional food, curated wines, and meaningful moments shared together.

From the immersive **Ômo** Counter to the vibrant Salon, every event is tailored to the needs of each host while delivering the level of service, craftsmanship, and attention to detail that define the Ômo experience.

OUR SPACES AT ÔMO

All buyout event pricing for seated experiences is inclusive of:

Private event experiences may be hosted within the ÔMO Counter, The Salon, or through a full restaurant buyout.

Offerings may include seasonal culinary experiences, curated beverage pairings, and elevated lounge-style hospitality tailored to the style of each event.

Please note that offerings and pricing may vary based on seasonality, guest count, and event format.





SPECIAL EVENTS

Event IÔMO offers fully curated private events suitable for parties of up to 16 seated guests and up to 50 guests for full standing event.

BUYOUT SPACES MINIMUMS

ÔMO COUNTER (JUST COUNTER EXPERIENCE) +16

- WEDNESDAY, THURSDAY & SUNDAY: \$12,500
- FRIDAY & SATURDAY: \$17,500

THE SALON (JUST SALON EXPERIENCE) +30

- WEEKDAY MINIMUMS DO NOT APPLY
- FRIDAY & SATURDAY: \$3,000

FULL RESTAURANT BUYOUT (COUNTER & SALON)

- WEDNESDAY, THURSDAY & SUNDAY: \$17,500
- FRIDAY & SATURDAY: \$22,500

(THESE MINIMUMS ARE EXCLUSIVE OF TAX AND SERVICE CHARGE.)

The Chef's Counter experience accommodates up to 16 guests. Guests wishing to enjoy this experience in complete privacy may reserve the entire restaurant exclusively for their party of up to 16 guests. **For larger gatherings, ÔMO The Salon** can host reception-style events with passed canapés and cocktails for up to 50 guests through a full restaurant buyout.

Please note that prices are subject to change depending on the season, reach out to the team for exact pricing

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



THE JOURNEY

195 PP



OUR MENUS

The Journey will offer four snacks, four savory courses, one plated sweet course, and our signature magic box! The Journey has been curated for our guests looking to enjoy our traditional tasting menu and will captivate you for a little over 2 hours.

Menu is subject to change based on availability and seasonality of ingredients.

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



THE JAUNT

375 PP

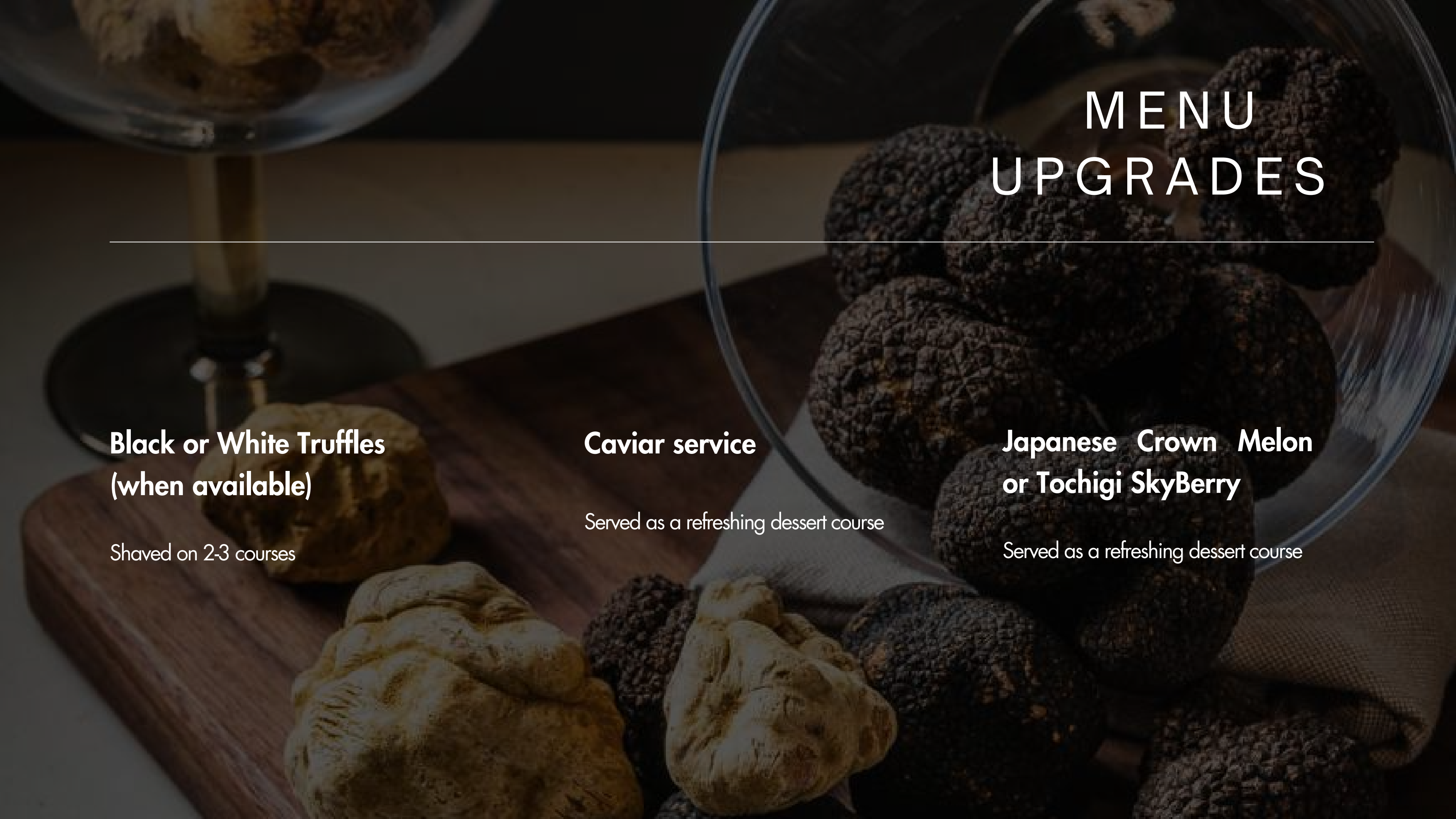


OUR MENUS

We spared no expense for those guests who elect to experience "The Jaunt!" **The Jaunt** tasting menu consists of over 20 preparations showcasing some of our favorite luxury ingredients!

Menu is subject to change based on the availability and seasonality of ingredients.

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



MENU UPGRADES

Black or White Truffles (when available)

Shaved on 2-3 courses

Caviar service

Served as a refreshing dessert course

Japanese Crown Melon or Tochigi SkyBerry

Served as a refreshing dessert course

BEVERAGE PAIRINGS

WINE PAIRINGS

A creative selection of worldly beverages to complement and enhance the chef's creations

ÔMO WINE PAIRING

The O.G.

The Journey \$140 | The Jaunt \$195

F*** IT PAIRING

You are already here, so you might as well...

The Journey \$425 | The Jaunt \$595

A TOAST TO ALL TASTES

When you want the best of both worlds.

The Journey \$95 | The Jaunt \$125

NÔN-ALCOHOLIC PAIRINGS

The Journey \$65 | The Jaunt \$95

SUPER F*** IT PAIRING

You've come this far, why not go all the way?

Lail Vineyards Georgia Sauvignon Blanc 2023
Napa Valley, CA

Camille Giroud Corton Charlemagne Blanc 2020
Burgundy, FR

IWA 5 Reserves
Toyama, JP

Domaine de la Pousse d'Or Bonnes-Mares
Grand Cru 2021
Côte de Nuits, FR

Vega Sicilia Unico 2014
Ribera del Duero, SP

Verite Le Desir, 2005
Sonoma County, CA

Chateau D'Yquem 1982
Bordeaux, FR

The Journey \$625 | The Jaunt \$895

THREE SIPS TO JAPAN

Enjoy a 3oz pour of our favorite sake
to complement your culinary experience

Suigei 'Drunken Whale' Tokubetsu Junmai
Kochi, JP

IWA 5 Assemblage 4
Toyoma, JP

Heiwa Shuzou 'KID' Fall Release
Wakayama, JP

\$125



BEVERAGE EXPERIENCES

ON CONSUMPTION

Our most flexible and recommended beverage format. Guests may enjoy wines, champagne, sake, beer, and cocktails throughout the evening while beverages are charged based on consumption.

Preselected wines and curated beverage selections may also be arranged in advance to help guide the experience and overall budget.

CURATED WINE SELECTION

Starting at \$65 Per Guest
A preselected wine experience featuring wines chosen by the Ômo team to complement the progression of the evening.

SAKE FLIGHT EXPERIENCE

Inspired by Ômo's sake program, this experience features curated sake selections designed for a more interactive and exploratory beverage experience.

Three Sips to Japan
+\$95 Per Guest

The Spark & The Still
+\$75 Per Guest

Straight Outta Napa
+\$155 Per Guest

CHAMPAGNE SERVICE

Starting at \$95 Per Guest
A flowing champagne experience designed for elevated receptions, celebrations, and lounge-style gatherings.

Based on a two-hour experience.

Ômo by Jônt has been honored for its outstanding wine program in Wine Spectator 2024 Restaurant Awards with the Award of Excellence.

The image shows a sophisticated lounge interior. In the foreground, there are several leather armchairs arranged around round wooden coffee tables. Each table is set with two wine glasses, two white ceramic cups, and a small decorative object. The chairs have tufted backs and some have patterned or solid-colored cushions. In the background, a bar area is visible with a large wooden shelving unit displaying various bottles and glassware. To the right, a large window or glass door provides a view of the outside. A modern floor lamp with three adjustable white shades is positioned near the window. The overall atmosphere is warm and contemporary.

THE SALON
AT ÔMO



THE SALON BITES EXPERIENCE

An elevated cocktail-style culinary experience designed for intimate celebrations, luxury corporate entertaining, and sophisticated private gatherings within The Salon.

Centered around movement, conversation, and refined hospitality, The Salon Bites Experience offers a curated selection of seasonal bites presented through elegant passed service and interactive culinary moments in a relaxed luxury atmosphere.

Bites may be served passed or through curated culinary displays depending on the style and flow of the event.

THE APERITIF EXPERIENCE

45 Per Guest

3 Bites Per Guest

A lighter reception-style experience ideal for welcome gatherings, cocktail receptions, and networking events.

THE SALON EXPERIENCE

60 Per Guest

5 Bites Per Guest

Our signature Salon format designed for longer receptions and elevated social entertaining.

THE OMO EXPERIENCE

75 Per Guest

7 Bites Per Guest

A more immersive culinary reception experience designed for extended evenings and luxury private entertaining.

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



SAMPLE BITE SELECTION

CROUSTADE

wagyu · onion · tosazu

GAMTAE

kanpachi · romesco · tart

BAO BUN

pastrami pork · hana donko

CRAB TART

deviled egg · leek · sunchoke

TAKOYAKI

hitachino · cheddar · daikon

NUTTER BUTTER

foie gras · cherry · peanut



THE SALON WINE JOURNEY

Elevate your Salon Bites Experience with a sommelier-curated wine pairing designed to complement the progression of the evening.

Three Curated Wine Pours • +\$50 Per Guest

Five Curated Wine Pours • +\$70 Per Guest

Seven Curated Wine Pours • +\$80 Per Guest

Seasonal selections rotate regularly based on availability.

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



THE SALON COUNTER EXPERIENCE 120 PP

A relaxed lounge-style dining experience designed for social gatherings, elevated receptions, and private entertaining within The Salon.

Centered around sharing, conversation, and refined hospitality, The Salon Counter offers a curated selection of larger-format culinary offerings designed to be enjoyed throughout the evening in a more relaxed and social setting.

Thoughtfully designed for a lounge-style environment, this experience encourages movement, interaction, and a more effortless style of dining while maintaining the elevated culinary identity of Ômo.

Menu selections are designed for a relaxed cocktail-style dining experience and may be served throughout the progression of the evening.

FIRST

NUTTER BUTTER

foie gras · cherry · peanut

CRAB TART

deviled egg · leek · sunchoke

THEN

SNOW CRAB COCKTAIL

traditional cocktail sauce

NANATSUBOSHI RICE

dungeness crab · cultured butter · maitake

WAGYU SANDO

shokupan · katsu

MIGHT AS WELL

KAKIGORI

hazelnut · kinako · chocolate

MOCHI TACO

mochi · citrus · vanilla

Prices are subject to a 20% service charge, 4% admin fee and required 6.5% sales tax (unless tax exempt)



**THE SALON COUNTER UPGRADE
PETROSSIAN CAVIAR**

buckwheat waffle · french onion

+\$55 Per Guest · 1/2 oz

+\$105 Per Guest · 1 oz



THE SALON CHAMPAGNE & CAVIAR EXPERIENCE 140 PP

An elevated champagne and caviar experience designed for intimate celebrations, luxury corporate entertaining, and refined private gatherings within The Salon.

Centered around movement, conversation, and relaxed luxury hospitality, The Salon Champagne & Caviar Experience offers a more effortless and social interpretation of one of Ômo's most indulgent offerings.

Thoughtfully designed as a **two-hour lounge-style experience**, guests enjoy Petrossian caviar presented with curated accompaniments alongside flowing champagne service throughout the evening.

Seasonal accompaniments may vary based on availability and event style.
Additional hours may be available upon request.

EXPERIENCE INCLUDES

PETROSSIAN CAVIAR

buckwheat waffle · french onion

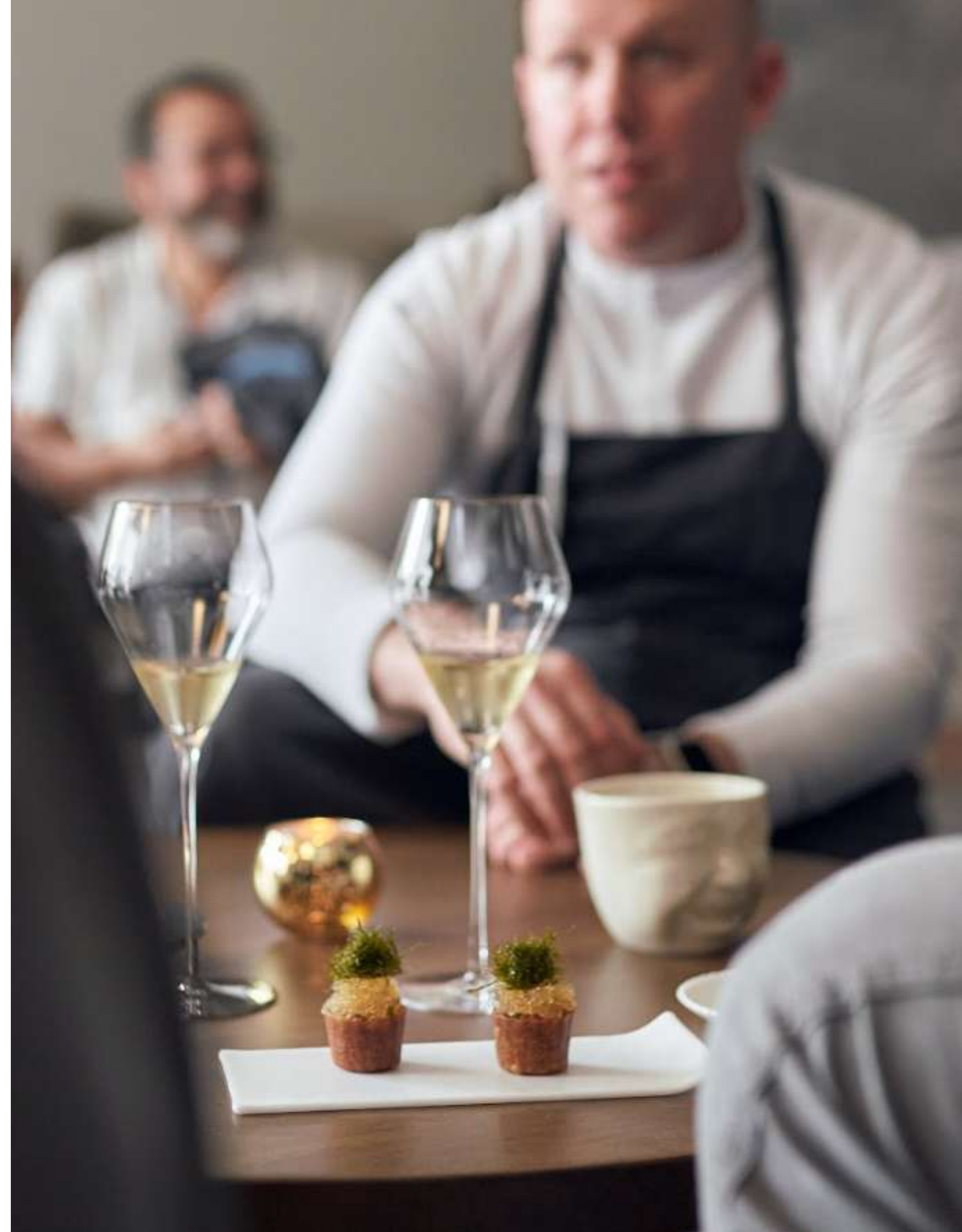
AND

house-made chips · classic accompaniments

FLOWING CHAMPAGNE SERVICE

Curated champagne selections served throughout the experience.

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