



D. O. M.

GASTRONOMIA BRASILEIRA

EVENTS • 2026

RUA BARÃO DE CAPANEMA, 549 - JARDINS

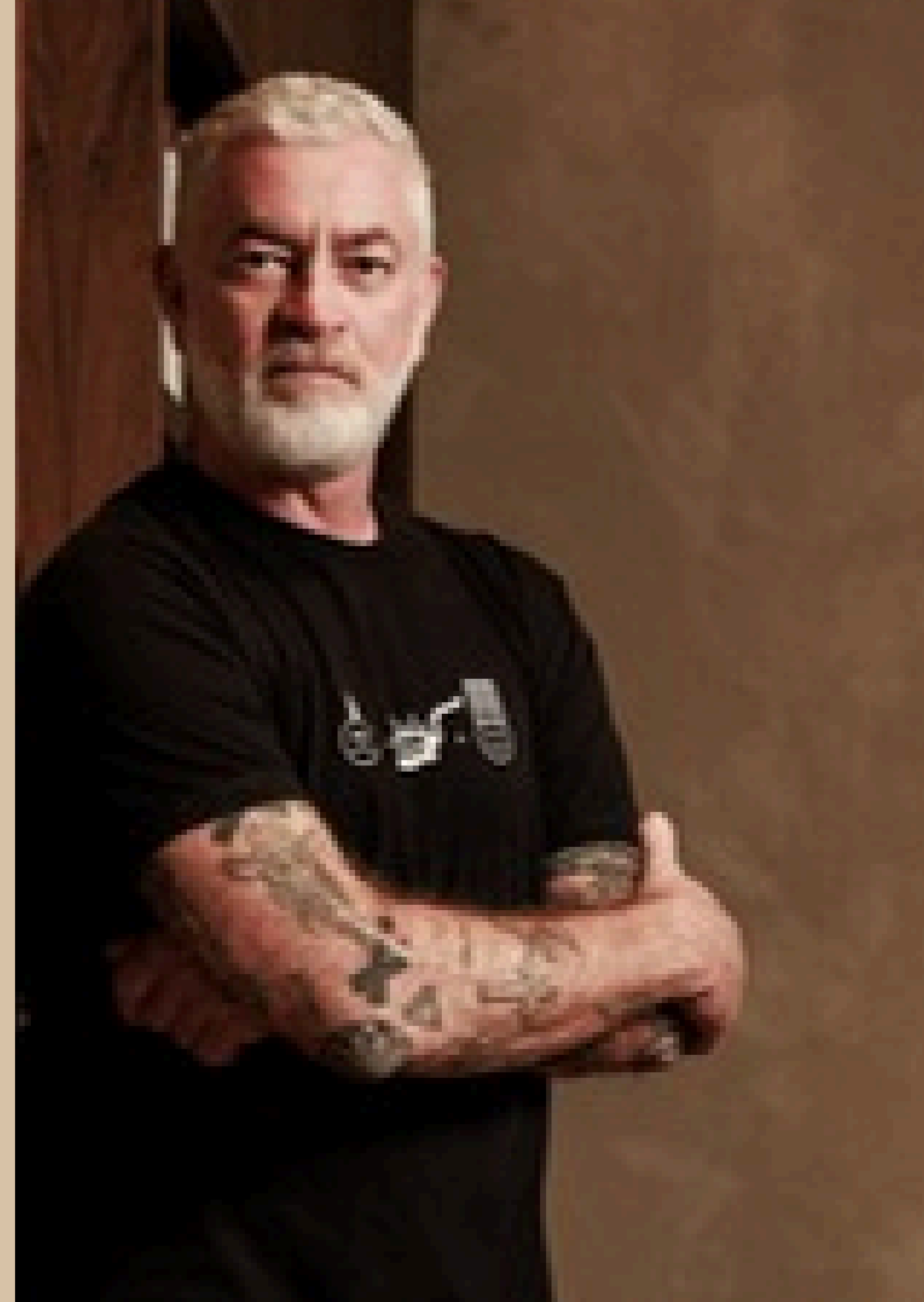
Hello

D.O.M. restaurant, founded in 1999 by chef Alex Atala, revolutionized Brazilian cuisine by valuing native ingredients, such as jambu and tucupi - typical from the Amazon.

It has become a global reference, winning awards and maintaining two Michelin stars since 2015, and appearing in The World's 50 Best Restaurants ranking for 12 years.

Its tasting menu explores authentic flavors with innovative techniques, while an executive menu pays homage to everyday cuisine. The excellence of the team and the pairing of national wines also stand out.

With 25 years of history, D.O.M. remains an icon of Brazilian cuisine, and can be the setting for your next event.



Private Event Hall

Located on the restaurant's mezzanine, it seats up to 12 people at the main table and 6 people at the side table - a maximum total of **18 people**.

The architectural design gives the restaurant a great view.

The space is completely private.



Main Hall

The restaurant's main dining room seats a maximum of **40 people**.

Elegant decor with works of art and indigenous objects - chef Alex Atala's personal collection.

Open kitchen that connects to the dining room.



Rental

Rental by period - lunch or dinner*

PERIOD	PRIVATE EVENT HALL	WHOLE RESTAURANT	ONLY ON SUNDAYS
From january 1st to september 30th	R\$ 5.000,00	Lunch	R\$ 90.000,00
From october to december	R\$ 7.000,00		

*The rental amount will appear as *'menu'* on the invoice

Menu

lunch

12 pm to 3 pm

- executive menu
- tasting menu

dinner

7 pm to 11 pm

- tasting menu

Contact us

Quote requests and queries: eventos@domrestaurante.com.br

WhatsApp: +5511 97624.7213

[@d.o.m.restaurante](https://www.instagram.com/d.o.m.restaurante)

www.domrestaurante.com.br

Rua Barão de Capanema, 549, São Paulo, Brazil



Menu

At D.O.M. Restaurant, we invite our customers to try the **tasting menu** for lunch or dinner.

The dishes, prepared with technique, precision and in absolutely unusual ways, were created by chef Alex Atala and his team. The menu has 10 courses, including amuse bouche, starters, main courses, pre-dessert, dessert and mignardises. We are prepared to accommodate dietary restrictions and allergies - by request.

The tasting menu can be ordered with wine pairing. The labels - mostly national - were expertly curated by sommelier Luciano Freitas and pair well with different dishes on the menu.

There is also an **executive menu** served from Monday to Friday at lunchtime, where everyday Brazilian recipes are honored.

At D.O.M. we do not prepare personalized menus.

Values

- Tasting Menu: R\$1,150.00 per person
- Wine Pairing: R\$ 780.00 per person
- Non-alcoholic beverage package: R\$ 230.00 per person

- Executive Lunch Menu: R\$ 220.00 per person – Available only for lunch from Monday to Friday, excluding holidays.

Protein choice: catch of the day, chicken, or filet mignon escalope

Sides: green salad, puba beiju, white rice, two types of beans, sautéed potatoes, sautéed collard greens with bacon, breaded banana, and farofa

Dessert: milk pudding or seasonal fruit

- Corkage fee: R\$200.00 per bottle

- Our tasting menu is a 10-course experience, which includes: amuse-bouche, cold starters, hot starters, main courses, transition course, desserts, and petit fours



Assembly times (flowers, candles, rental objects, etc.)

For lunch time: 10:00am to 11:30 am

For dinner time: 4 pm to 6 pm

Parking

i9 Valet Park

Contact: Alexandre

eventos@i9valetpark.com.br

Phone/Whatsapp: +55 11 95252.4553

For billed valet and parking services, this must be negotiated directly with the valet company and cannot be included in the event bill/invoice.

Audiovisual

We have a partner company that we recommend for audiovisual resources:

In the private area:

Corporassom

Contact: Marília Kappel +55 11 98377.4660

Only the use of television/screen is permitted - without microphone - and with the blinds lowered during use. The room will have a smaller capacity - please line up before the event.

In the main hall:

The use of screens, microphones, etc. is permitted - please line up before the event.



Payment methods and other information

To secure your event, date and reservation, we ask for an advance payment of 50% of the total amount of the menus (guests) previously agreed upon.

This payment can be made via Pix or bank slip (preferably), or by credit card in person or via payment link.

All menu prices are per person and include a 13% service fee, which will be paid at the end of the event, along with the remaining payment for the contracted menus and other consumption not included in the menu.

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