PLANTA

PLANTA Atlanta is a celebration of delicious and innovative plant-based cuisine. Beautifully designed with botanical-print wallpaper, rose gold accents, and soaring ceilings, it’s the perfect backdrop for every occasion. PLANTA features two fully private dining spaces and a large, natural light-filled dining room. The 100% plant-based menu is globally inspired and designed by Executive Chef David Lee.

Buyout:
Seated: 80
Standing: 120

THE DINING ROOM

PLANTA’s dining room is bright and spacious with unique design details that bring the space to life. Accented with bold botanical prints and a lush plant wall, the room is vibrant and perfect for a celebration.

Capacity:
Seated: 40
Standing: 50

THE BAR AND LOUNGE

The bar at PLANTA is ideal for pre-dinner cocktails and reception-style gatherings. The beautifully crafted bar features a marble counter and is elevated above the dining room for a full panoramic view of the restaurant’s buzz.

Capacity:
Seated: 30
Standing: 40

THE PATIO

PLANTA’s covered, outdoor patio overlooks the bustling Krog District and the Beltline Eastside Trail. Open year-round for an indoor/outdoor dining experience, it’s a high-energy setting for cocktail receptions, alfresco dinners, and brunches.

West Patio Capacity:
Seated: 36
Standing: 50

South Patio Capacity:
Seated: 28
Standing: 30
DINNER

CLASSICS

BABY GEM CAESAR
mushroom bacon, almond parmesan, pickled onion, capers &

AVOCADO LIME TARTARE
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips &

BAO SLIDER
crack 'n fried mushrooms, hoisin, pickled cucumber &

HAWAIIAN PIZZA
bbq sauce, cashew mozzarella, pineapple, red onion, jalapeños, ranch &

THAI LETTUCE WRAPS
shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham &

UDON NOODLES
truffle mushroom cream, shaved black truffle &

DESSERT PLATTERS
chef's selection of PLANTA's faves

-6000 per person-

NEXT-LEVEL

1,000 LAYER CRISPY POTATOES
caviar, sour cream, chives &

SPINACH SHIITAKE DUMPLINGS
black bean, chili ginger vinaigrette &

PAD THAI SLAW
kelp noodles, green papaya slaw, lemongrass, coconut, cilantro, peanut sauce &

STUFFED MUSHROOMS
artichoke hearts, spinach, garlic butter &

VODKA PIZZA
tomato cream, cashew mozzarella, basil pesto, chili bomba &

SPICY LUMACONI PASTA
tomato rosé sauce, cashew mozzarella, almond parmesan, calabrese chili &

UDON NOODLES
truffle mushroom cream, shaved black truffle &

STREET CORN RIBS
chili, aioli, cilantro, lime &

BANG BANG BROCCOLI
sweet chili & peanut sauce &

DESSERT PLATTERS
chef's selection of PLANTA's faves

-7500 per person-

ADD-ONS

MID-COURSE

SUSHI PLATTERS
-priced per person- 1500
chef's selection of signature maki and nigiri

PASTA
-priced per person- 1200

SPICY LUMACONI PASTA
tomato rosé sauce, cashew mozzarella, almond parmesan, calabrese chili

SPAGHETTINI CARBONARA
mushroom bacon, cracked pepper, almond parmesan

PIZZA
-priced per order- 2100

SPICY CHORIZO
tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave

HAWAIIAN
bbq sauce, cashew mozzarella, pineapple, red onion, jalapeños, ranch

VODKA
tomato cream, cashew mozzarella, basil pesto, chili bomba
LUNCH

MENU

SPINACH SHIITAKE DUMPLINGS
black bean, chili ginger vinaigrette

BANG BANG BROCCOLI
sweet chili, peanut sauce

PAD THAI SLAW
kelp noodles, green papaya slaw, lemongrass, coconut, cilantro, peanut sauce

BAO SLIDER
chick’n fried mushrooms, hoisin, pickled cucumber

THAI LETTUCE WRAPS
shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

SPICY CHORIZO PIZZA
tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave

SOFT-SERVE ICE CREAM
daily flavor

- 45.00 per person -

ADD-ONS

MID-COURSE
SUSHI PLATTERS
-priced per person- 15.00
chef’s selection of signature maki and nigiri

PASTA
-priced per person- 12.00

SPICY LUMACONI PASTA
tomato rosé sauce, cashew mozzarella, almond parmesan, calabrese chili

SPAGHETTINI CARBONARA
mushroom bacon, cracked pepper, almond parmesan

PIZZA
-priced per order- 21.00

SPICY CHORIZO
tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave

HAWAIIAN
bbq sauce, cashew mozzarella, pineapple, red onion, jalapeños, ranch

VODKA
tomato cream, cashew mozzarella, basil pesto, chili bomba
BRUNCH

MENÜ

1,000 LAYER CRISPY POTATOES
caviar, sour cream, chives
&
BABY GEM CAESAR
mushroom bacon, smoked tempeh,
almond parmesan, pickled onion,
capers
&
FRENCH TOAST
corn flake granola, berry compote,
maple syrup
&
CHICK’N & WAFFLE
crispy mushroom, cornbread
waffle, scallion, hot agave
&
THAI LETTUCE WRAPS
shiitake mushrooms, tofu,
lemon grass, crispy rice noodles,
cilantro, nuoc cham
&
BANG BANG BROCCOLI
sweet chili & peanut sauce

&
ADD-ONS

MID-COURSE
SUSHI PLATTERS
-priced per person- 15.00
chef’s selection of signature maki
and nigiri

PIZZA
-priced per order- 21.00

SPICY CHORIZO
tomato sauce, cashew mozzarella,
potato chorizo, onion, hot agave

HAWAIIAN
bbq sauce, cashew mozzarella,
pineapple, red onion, jalapeños,
ranch

VODKA
tomato cream, cashew mozzarella,
basil pesto, chili bomba

-40.00 per person-
COCKTAIL RECEPTIONS

PASSED CANAPÉS

-priced per piece-
minimum order of two dozen

1,000 LAYER CRISPY POTATOES 4.00
- caviar, sour cream, chives

SPINACH SHIITAKE DUMPLINGS 4.50
- black bean, chili ginger vinaigrette

**BANG BANG BROCCOLI** 4.00
- sweet chili, peanut sauce

BAO SLIDER 6.25
- chick’n fried mushrooms, hoisin, pickled cucumber

**AVOCADO LIME TARTARE** 4.00
- beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

THAI LETTUCE WRAPS 4.50
- shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

CRISPY RICE 3.50
- spicy ahi watermelon, avocado

TRUFFLE FRITES 4.00
- truffle parmesan
STATIONED CANAPÉS

PIZZA

- prized per person - 14.00

❖ SPICY CHORIZO
tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave

❖ HAWAIIAN
bbq sauce, cashew mozzarella, pineapple, red onion, jalapeños, ranch

❖ VODKA
tomato cream, cashew mozzarella, basil pesto, chili bomba

SUSHI PLATTERS

chef’s selection of maki and nigiri

4 pieces per person 12.00
6 pieces per person 18.00
MINIMUM SPEND
PLANTA does not charge room rental fees but rather requires a minimum food and beverage spend be met. The minimum food and beverage spend will vary based on the day of the week, the area of the restaurant, and the timing of your event.

AGREEMENT
We require agreement be returned with all of the required fields including the credit card information in order to confirm your event, we do not hold space until the agreement is received. Upon receipt of the completed agreement, Chase Hospitality Group will process a 30% deposit on the credit card provided. This will be applied to the final bill.

FURNITURE REMOVAL
The space is offered as it comes however we would be delighted to assist you with the floor plan you have in mind. Set-up and furniture removal charges will vary.

FOOD
We would be happy to customize any of the menu offerings to tailor them to your guests, depending on the custom menus, the prices may be subject to change.

Menu selections are required at least one week in advance of your event, after this time we cannot guarantee any changes to the menus.

Our food menus will change seasonally in which case your selected event menus will change as well. Your event manager will ensure you have our most up to date menus for the season and make any necessary changes to existing menus.

We do not allow for outside food to be brought in with the exception of cakes. Please note cakes must be vegan. A plating fee of $3.50 per guest will apply.

WINE
We do not carry large quantities of our wines in house. In order to have the proper amount of product in house for your event we recommend pre selecting a red and white wine at least one week in advance, to guarantee the proper amount of wine for your guests. We do not offer corkage for events.

VALET
PLANTA does not offer valet services however our events team can provide you with the details to arrange a private valet company specifically for your event.

COAT CHECK
PLANTA offers complimentary coat check for all events.