



PLANTA QUEEN

SPECIAL EVENTS

647-812-1221
plantarestaurants.ca



PLANTA QUEEN

PLANTA Queen transports guests into a beautiful interpretation of elegant & traditional Chinese courtyards and Asian architectural gems. The 7,000 sq. ft. restaurant features a main dining room, bar & lounge and private dining room. The 100% plant-based menu features spectacular new takes on Chef David Lee's favourite dishes from across Asia.

Capacity:

Standing: 250 guests

Seated: 170-180 guests

MAIN DINING ROOM + LOGGIA

Enter PLANTA Queen's grand dining room through the stunning loggia of exposed brick and intricate metal archways that run the entire length of the room. With eye-catching hand painted dragon murals at both ends of the dining room, the room is perfect for any event.

Capacities:

Seated: 130-140 guests



BAR & LOUNGE

The bar and lounge at PLANTA Queen is the perfect buzzy and go-to spot in downtown Toronto. It includes copper mesh chandeliers that float over the lounge casting dramatic shadows and a warm glow over green velvet banquettes and a large polished marble bar. It is the perfect space for pre-dinner cocktails and reception-style gatherings.

Capacities:

Reception: 80 guests



PRIVATE DINING ROOM

The private dining room is located off the main dining room and is the perfect space to host an intimate gathering. This space accompanied by Chef David Lee's delicious plant-based, Asian-inspired dishes will enhance any event.

Capacities:

Seated: 24 guests



DINNER MENUS

MENU ONE

\$65 per guest
served family style

-  **BANG BANG BROCCOLI**
sweet chili, peanut sauce
&
-  **PAD THAI SLAW**
kelp noodles, green papaya slaw,
lemongrass, coconut, cilantro,
peanut sauce
&
- JAPANESE SWEET POTATO**
torched miso, kimchi, furikake,
cilantro, thai basil



MAKI PLATTERS
chef's selection of signature
maki rolls



- BAO SLIDER**
chick'n fried mushrooms, hoisin,
pickled cucumber
&
-  **KUNG PAO EGGPLANT**
thai basil, yuba, peanuts, szechuan
pepper, lime
&
- TRUFFLE FRIED RICE**
shaved black truffle, shiitake
bacon, peas, egg



-  **DESSERT PLATTERS**
chef's selection

MENU TWO

\$85 per guest
served family style

- 1,000 LAYER CRISPY POTATOES**
caviar, sour cream, chives
&
-  **QUEEN CAESAR**
green papaya, kale, mushroom
bacon, almond parmesan, yuba crisp
&
-  **AVOCADO LIME TARTARE**
beetroot tuna, pine nuts, capers, citrus
soy, sesame, cilantro, taro chips
&
- SPICY TUNA TACOS**
ahi watermelon, alfalfa, jicama, thai
basil, cilantro



SUSHI PLATTERS
chef's selection of signature
maki and nigiri



-  **BANG BANG BROCCOLI**
sweet chili, peanut sauce
&
- GENERAL D'S CAULIFLOWER**
shishito, pineapple, sesame, sweet
chili
&
- THAI LETTUCE WRAPS**
shiitake mushrooms, tofu,
lemongrass, crispy noodles, cilantro,
nuoc cham
&
- UDON NOODLES**
truffle mushroom cream, shaved
black truffle



-  **DESSERT PLATTERS**
chef's selection

ADD-ONS

DUMPLINGS
\$14.75 priced per order

SPINACH SHIITAKE
black bean, chili ginger
vinaigrette

CRISPY GYOZA
cabbage, carrot, cilantro,
mushroom, chili sauce

POTATO TRUFFLE
coconut lemongrass broth,
truffle soy

SWEET CORN
tom yum, cilantro,
chimichurri



**TRY ALL FOUR
DUMPLINGS**
\$12
priced per guest



LUNCH

served family style

MENU

\$50 per guest

1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives &

✶ BANG BANG BROCCOLI

sweet chili, peanut sauce &

✶ QUEEN CAESAR

green papaya, kale, mushroom bacon, almond parmesan, yuba crisp



BAO SLIDER

chick'n fried mushroom, hoisin, pickled cucumber &

JAPANESE SWEET POTATO

torched miso, kimchi, furikake, cilantro, basil &

TRUFFLE FRIED RICE

shaved black truffle, shiitake bacon, peas, egg



✶ DESSERT PLATTERS

chef's selection

ADD-ONS

priced per guest

MAKI PLATTER

chef's assortment of signature maki rolls

\$15



DUMPLINGS

\$14.75 priced per order

SPINACH SHIITAKE

black bean, chili ginger vinaigrette

CRISPY GYOZA

cabbage, carrot, cilantro, mushroom, chili sauce

POTATO TRUFFLE

coconut lemongrass broth, truffle soy

SWEET CORN

tom yum, cilantro, chimichurri



TRY ALL FOUR DUMPLINGS

\$12

priced per guest



WEEKEND BRUNCH

MENU

\$50 per guest

1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives
&

🔥 QUEEN CAESAR

green papaya, kale, mushroom
bacon, almond parmesan,
yuba crisp
&

MONKEY BREAD

cinnamon glaze
&

🔥 BANANA WAFFLE

roasted pecans, maple syrup,
chocolate sauce
&

FRENCH TOAST

corn flake granola, berry compote,
maple syrup
&

🔥 BANG BANG BROCCOLI

sweet chili, peanut sauce
&

KIMCHI EGG FRIED RICE

scallions, egg, sesame,
tobanjan sauce

ADD-ONS

priced per guest

MAKI PLATTER

chef's assortment of
signature maki rolls
\$15



DUMPLINGS

\$14.75 priced per order

SPINACH SHIITAKE

black bean, chili ginger
vinaigrette

CRISPY GYOZA

cabbage, carrot, cilantro,
mushroom, chili sauce

POTATO TRUFFLE

coconut lemongrass broth,
truffle soy

SWEET CORN

tom yum, cilantro,
chimichurri



TRY ALL FOUR DUMPLINGS

\$12



COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

*minimum order of two dozen required

CRISPY RICE avocado, spicy ahi watermelon	4 ⁰⁰
1,000 LAYER CRISPY POTATOES caviar, sour cream, chives	4 ⁰⁰
JAPANESE SWEET POTATO torched miso, kimchi, furikake, cilantro, thai basi	4 ⁰⁰
CRISPY GYOZA cabbage, carrot, cilantro, mushroom, chili sauce	4 ⁵⁰
BANG BANG BROCCOLI sweet chili & peanut sauce	4 ⁰⁰
GENERAL D'S CAULIFLOWER sesame, sweet chili	4 ⁰⁰
BAO SLIDER chick'n fried mushroom, hoisin, pickled cucumber	6 ²⁵
SPICY TUNA TACOS ahi watermelon, alfalfa, jicama, thai basil, cilantro	5 ⁰⁰

SUSHI PLATTERS

chef's selection of maki and nigiri priced per person

4 PIECES PER PERSON	12 ⁰⁰
6 PIECES PER PERSON	18 ⁰⁰

EVENT INFORMATION

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.