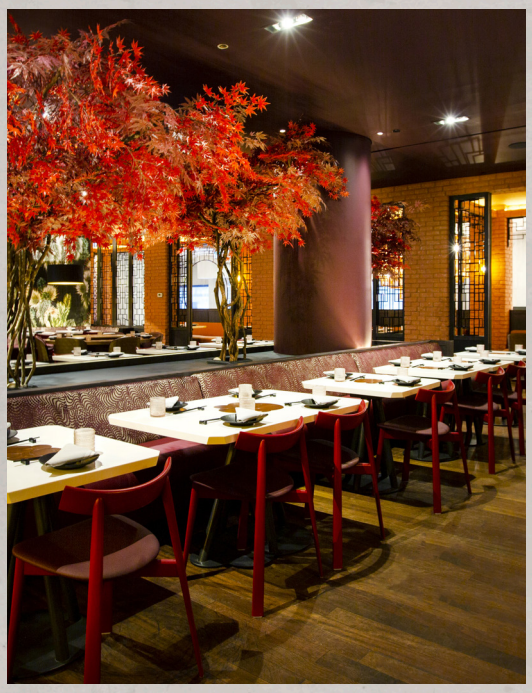
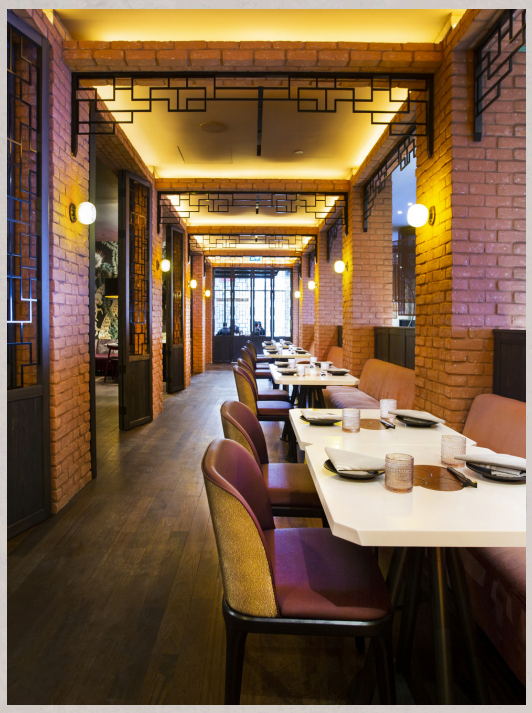
PLANTA
QUEEN

SPECIAL EVENTS

647-812-1221
plantarestaurants.ca





PLANTA QUEEN

PLANTA Queen transports guests into beautiful interpretations of elegant traditional Chinese courtyards and architectural gems found throughout Asia. The 7000 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.

Capacities:
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 spectacular plant-based Asian inspired dishes will enhance any special event.

Capacities:
Seated: 24 guests

WEEKEND BRUNCH

includes endless mimosas or margaritas

MENU

$60 per guest

CAULIFLOWER TOTS
truffle almond parmesan,
lemon aioli

&

BANANA WAFFLE
toasted peanuts, maple syrup,
chocolate sauce

&

COCONUT STICKY BUN
coconut syrup

&

SPIRULINA SMOOTHIE BOWL
banana, almond butter,
chia pudding, granola

&

TRUFFLE SCRAMBLE
avocado, soy truffle

&

PAD THAI SALAD
kelp noodles, cabbage, radish,
papaya, peppers, coconut,
peanut sauce

Please note that all price
are subject to sales tax & gratuity.
Menu items are subject
to change seasonally.

ADD ONS

priced per guest

MAKI PLATTER
chef's assortment of
signature maki rolls
$15

DUMPLINGS
$14.75 per order

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

POTATO TRUFFLE
coconut milk,
sesame vinaigrette

SPINACH SHIITAKE
black bean,
chili ginger vinaigrette

BUTTERNUT SQUASH
chili oil, coconut milk,
corn nuts

TRY ALL FOUR DUMPLINGS
$12

LUNCH

served family style

MENU

$45 per guest

CAULIFLOWER TOTS
truffle almond parmesan,
lemon aioli
&
BANG BANG BROCCOLI
sweet chili sauce, peanut butter
&
JAPANESE SWEET POTATO
torched miso, kimchi, furikake,
cilantro, thai basil

BAO SLIDER
chick'n fried mushroom, hoisin,
pickled cucumber
&
GENERAL D'S CAULIFLOWER
peppers, sesame, sweet chili
&
PINEAPPLE FRIED RICE
curry cashew, goji berries,
thai basil

DESSERT PLATTERS
chef's selection

Please note that all price
are subject to sales tax & gratuity.
Menu items are subject
to change seasonally.

ADD ONS

priced per guest

SUSHI PLATTER
signature maki rolls,
nigiri, crispy rice,
torched pressed sushi
$20

DUMPLINGS
$14.75 per order

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

POTATO TRUFFLE
coconut milk,
sesame vinaigrette

SPINACH SHIITAKE
black bean,
chili ginger vinaigrette

BUTTERNUT SQUASH
chili oil, coconut milk,
corn nuts

TRY ALL FOUR DUMPLINGS
$12

DINNER MENUS

MENU ONE

$50 per guest
served family style

CRISPY RICE
avocado, spicy ahi watermelon
&
CHICK'N FRIED MUSHROOMS
sween sour sauce
&
PAD THAI SLAW
kelp noodles, cabbage, radish, papaya, peppers, coconut, peanut sauce

GENERAL D'S CAULIFLOWER
peppers, sesame, sweet chili
&
GARLIC BOK CHOY
shaoxing wine, cracked black pepper
&
BANG BANG BROCCOLI
sweet chili sauce, peanut butter
&
PINEAPPLE FRIED RICE
curry, cashew, goji berries, thai basil

DESSERT PLATTERS
chef's selection

MENU TWO

$70 per guest
served family style

MANGO & PINEAPPLE SALAD
coconut, peanuts, chili lime, coriander, thai basil
&
CAULIFLOWER TOTS
truffle almond parmesan, lemon aioli
&
JAPANESE SWEET POTATO
torched miso, kimchi, furikake, cilantro, thai basil
&
XO TOFU
xo sauce, soya, cilantro

SUSHI PLATTER
chef's selection of signature maki and nigiri

KUNG PAO EGGPLANT
thai basil, yuba, peanuts, szechuan pepper, lime
&
BANG BANG BROCCOLI
sweet chili sauce, peanut butter
&
TRUFFLE FRIED RICE
shaved black truffle, shiitake bacon, peas, egg
&
DAN DAN
szechuan kamut, gai lan, coconut milk, cilantro

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 milk, truffle soy

BUTTERNUT SQUASH
chili oil, coconut milk, corn nuts

TRY ALL FOUR DUMPLINGS
$12 priced per guest

Please note that all price are subject to sales tax & gratuity. Menu items are subject to change seasonally.

COCKTAIL RECEPTIONS

PASSED CANAPÉS

choice of 4

$16 per guest

AHI WATERMELON NIGIRI
ginger, citrus soy

MUSHROOM BACON INARI
yuzukoshō

CRISPY RICE
avocado, spicy ahi watermelon

JAPANESE SWEET POTATO
torched miso, kimchi, furikake, cilantro, thai basil

CAULIFLOWER TOTS
truffle almond parmesan, lemon aioli

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

CRISPY WONTONS
mushroom, potato, spinach, peanut sauce

BANG BANG BROCCOLI
sweet chili & peanut sauce

GENERAL D'S CAULIFLOWER
sesame, sweet chili

BAO SLIDER
chick'n fried mushroom, hoisin, pickled cucumber

SUSHI PLATTERS

chef's selection of maki and nigiri

priced per guest

4 PIECES PER PERSON	**12**
6 PIECES PER PERSON	**18**

CHASE HOSPITALITY GROUP

CHASE HOSPITALITY GROUP (CHG) IS A FULL SERVICE RESTAURANT, CATERING, AND EVENTS COMPANY. FOUNDED IN 2012, CHG'S VISION IS TO REDEFINE THE FUTURE OF HOSPITALITY IN NORTH AMERICA.

OUR LOVE FOR HOSPITALITY EXTENDS FURTHER THAN OUR DEDICATION TO CREATING AMAZING GUEST EXPERIENCES; IT'S IN OUR DUTY TO TRAIN OUR TEAM OF HOSPITALITY PROFESSIONALS TO BECOME THE NEXT INDUSTRY LEADERS; IT'S OUR QUEST TO FIND THE FINEST INGREDIENTS; IT'S OUR OBSESSION WITH BEAUTIFULLY DESIGNED SPACES. OUR PASSION FOR HOSPITALITY LIVES IN ALL OF THESE ELEMENTS AND IN EVERY EXPERIENCE THAT WE CREATE FOR YOU

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CONTACT INFORMATION

EVENTS@PLANTAHQ.COM

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.

For groups of 11 or larger, we do require that you select from one of our custom menu offerings.

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 $3.5 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.

A/V
Both private dining rooms are equipped with a 60 inch flat screen TV that can connect to a macbook for presentation through airplay or to any laptop through an HDMI chord.

For all other audio and visual requirements, an outside vendor would need to be brought in, please see our preferred vendors list for A/V companies.

Please note that the private dining room on the main level can not be used for presentations during lunch and dinner service hours. We would be happy to discuss alternative hours for your event.

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.