

PLANTA

**SPECIAL EVENTS**

305-735-3566  
[plantarestaurants.ca](http://plantarestaurants.ca)





## PLANTA

PLANTA Yorkville 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 prepared by Executive Chef David Lee.

## 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.

### Full restaurant capacities:

Seated: 150

Standing reception: 174

## 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:

Standing reception: 40

## MAIN LEVEL PRIVATE DINING ROOM

Our large private dining room is located on the main floor of PLANTA. The room is divided from the rest of the space with frosted glass doors, and can be opened onto the main dining room. The space is perfect for social dinners and celebrations.

### Capacities:

Seated: 36

Reception: 45

# DINNER

## CLASSICS

### CAULIFLOWER TOTS

truffle almond parmesan,  
truffle aioli

&

### BABY GEM CAESAR

mushroom bacon, smoked  
tempeh, almond parmesan,  
pickled onion, capers

&

### AVOCADO LIME TARTARE

beetroot tuna, pine nuts,  
capers, citrus soy, sesame,  
cilantro, taro chips

&

### BAO SLIDER

chick'n fried mushrooms,  
hoisin, pickled cucumber

&

### MARGHERITA PIZZA

tomato sauce, garlic, basil,  
cashew mozzarella

&

### UDON NOODLES

truffle mushroom cream,  
shaved black truffle

&

### DESSERT PLATTERS

chef's selection of PLANTA's  
faves



- 60 per person -

## NEXT-LEVEL

### WHIPPED RICOTTA

warm bread, truffle, agave drizzle

&

### SPINACH SHIITAKE DUMPLINGS

black bean, chili ginger vinaigrette

&

### PAD THAI SLAW

kelp noodles, green papaya slaw,  
lemongrass, coconut, cilantro,  
peanut sauce

&

### CHILI CRISP TOFU

kimchi, radish, scallions, sesame,  
szechuan soy, taro sticks

&

### LEEK BIANCA PIZZA

garlic cream, cashew mozzarella,  
mushroom bacon

&

### SPICY LUMACONI PASTA

tomato rose sauce, cashew  
mozzarella, almond parmesan,  
calabrese chilli

&

### NO-NOODLE LASAGNA

eggplant, zucchini, red pepper,  
polenta, cashew mozzarella

&

### BANG BANG BROCCOLI

sweet chili & peanut sauce

&

### DESSERT PLATTERS

chef's selection of PLANTA's  
faves



- 75 per person -

## ADD-ONS

### MID-COURSE

#### SUSHI PLATTERS

15

- priced per person -

chef's selection of signature maki  
and nigiri

### PIZZA

21

- priced per order -

### MARGHERITA

tomato sauce, cashew mozzarella,  
garlic, basil

### VODKA

tomato cream, cashew mozzarella,  
basil pesto, chili bomba

### HAWAIIAN

bbq sauce, pineapple, cashew moz-  
zarella, smoked tempeh, red onion,  
pickled jalapeños, ranch

### LEEK BIANCA

garlic cream, cashew mozzarella,  
mushroom bacon

### SPICY CHORIZO

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

# LUNCH

## BITES

### CAULIFLOWER TOTS

truffle almond parmesan,  
truffle aioli

&

### 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 LUMACONI PASTA

tomato rosé sauce,  
cashew mozzarella,  
almond parmesan,  
calabrese chili

&

### SOFT-SERVE ICE CREAM

daily flavor

- 45 per person -

## ADD-ONS

### MID-COURSE

#### SUSHI PLATTERS

15

- priced per person -

chef's selection of signature maki  
and nigiri

#### PIZZA

21

- priced per order -

#### MARGHERITA

tomato sauce, cashew mozzarella,  
garlic, basil

#### VODKA

tomato cream, cashew mozzarella,  
basil pesto, chili bomba

#### HAWAIIAN

bbq sauce, pineapple,  
cashew mozzarella, smoked tempeh,  
red onion, pickled jalapeños, ranch

#### LEEK BIANCA

garlic cream, cashew mozzarella,  
mushroom bacon

#### SPICY CHORIZO

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





# BRUNCH

## BRUNCH

- 40 per person -

### FRENCH TOAST

corn flake granola, berry compote, maple syrup

&

### BANANA WAFFLES

roasted pecans, maple syrup, chocolate sauce

&

### LATKES & CAVIAR

sour cream, apple sauce

&

### DEVILED EGG LETTUCE CUPS

avocado, dill, sprouts, pickled onion

&

### FUNGI SALAD

gem lettuce, candied tomatoes, avocado, buttermilk dressing

&

### AVOCADO FLATBREAD

tomato, pickled onions, olive oil, almond parmesan, cilantro, arugula

## ADD-ONS

### MID-COURSE

#### SUSHI PLATTERS

15

- priced per person -

chef's selection of signature maki and nigiri

#### PIZZA

21

- priced per order -

#### MARGHERITA

tomato sauce, cashew mozzarella, garlic, basil

#### VODKA

tomato cream, cashew mozzarella, basil pesto, chili bomba

#### HAWAIIAN

bbq sauce, pineapple, cashew mozzarella, smoked tempeh, red onion, pickled jalapeños, ranch

#### LEEK BIANCA

garlic cream, cashew mozzarella, mushroom bacon

#### SPICY CHORIZO

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



# COCKTAIL RECEPTIONS

## PASSED CANAPÉS

priced per piece

minimum order of two dozen

**CAULIFLOWER TOTS** 3<sup>50</sup>

truffle almond parmesan,  
truffle aioli

&

**WHIPPED RICOTTA** 4<sup>50</sup>

ponzu, yuzu kosho, shiso

&

**BAO SLIDER** 6<sup>25</sup>

chick'n fried mushrooms, hoisin,  
pickled cucumber

&

**BANG BANG BROCCOLI** 4

sweet chili, peanut sauce

&

**SPINACH SHIITAKE DUMPLINGS** 4<sup>50</sup>

black bean, chili ginger vinaigrette

&

**AVOCADO LIME TARTARE** 4

beetroot tuna, pine nuts, capers,  
citrus soy, sesame, cilantro, taro chips

&

**THAI LETTUCE WRAPS** 4<sup>50</sup>

shiitake mushrooms, tofu, lemongrass,  
crispy rice noodles, cilantro,  
nuoc cham

&

**CRISPY RICE** 3<sup>50</sup>

spicy ahi watermelon, avocado

&

**TRUFFLE FRITES** 4

truffle parmesan



# STATIONED CANAPÉS

## PIZZAS

PLANTA'S favorites   priced per person	
<i>selection of 3</i>	14
<i>selection of 5</i>	18



- MARGHERITA**  
tomato sauce, cashew mozzarella, garlic, basil
- VODKA**  
tomato cream, cashew mozzarella, basil pesto, chili bomba
- HAWAIIAN**  
bbq sauce, pineapple, cashew mozzarella, smoked tempeh, red onion, pickled jalapeños, ranch
- LEEK BIANCA**  
garlic cream, cashew mozzarella, mushroom bacon
- SPICY CHORIZO**  
tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave



## SUSHI PLATTERS

<i>chef's selection of maki and nigiri</i>	
<i>4 pieces per person</i>	12
<i>6 pieces per person</i>	18

# EVENT INFORMATION

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## **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.