



PLANTA

4910

PRIVATE EVENTS

events@PLANTAhq.com
PLANTArestaurants.com
305-735-3566

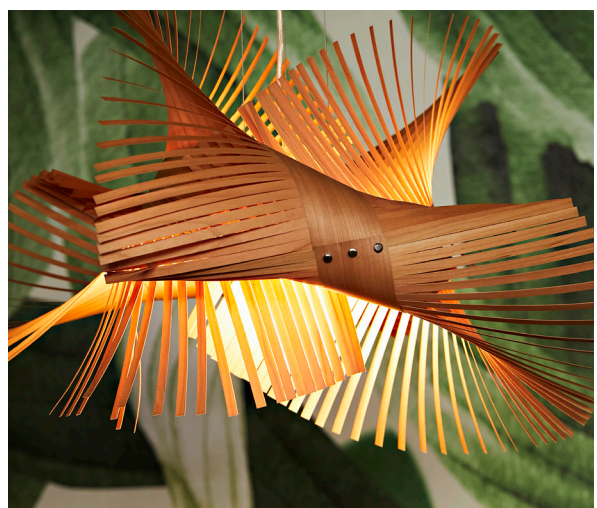


PLANTA

The 140-seat restaurant features a warm and organic design inspired by PLANTA's ethos, with indoor and outdoor dining areas. Designed by Alden Fenwick, the restaurant features lush green and warm yellow tones that are accentuated by wood, soft rose, and antique brass scattered throughout to create a beautifully lit space.

Designed by Executive Chef David Lee, PLANTA Bethesda's menu reimagines, reinvents, and revitalizes plant-based cuisine.

Main Dining Room (70 Guests) - Buyout
Lounge (20 Guests) - Buyout
Private Dining Room (12 guests)



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

&

FRENCHIE PIZZA

mushroom, squash, cashew
mozzarella, arugula,
almond parmesan, red wine
vinaigrette

&

LETTUCE WRAPS

crispy korean brussels
sprouts, tofu, kimchi, pickled
cucumber, sesame

&

DESSERT PLATTERS

chef's selection of PLANTA's
faves

- 55 per person -

NEXT-LEVEL

CRUDO

chef's selection

&

EDAMAME DUMPLINGS

sweet pea, ginger soy, sesame,
pink peppercorns

&

PAD THAI SLAW

kelp noodles, cabbage, cilantro,
green papaya, peanut sauce

&

CHICK'N FRIED MUSHROOMS

chili sauce

&

DIAVOLA PIZZA

tomato sauce, cashew
mozzarella, farro, fennel,
peppers, garlic, mushroom
bacon, chili

&

SPICY LUMACONI PASTA

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

&

UDON NOODLES

truffle mushroom cream,
shaved black truffle

&

BANG BANG BROCCOLI

sweet chili, peanut sauce

&

DESSERT PLATTERS

chef's selection of PLANTA's
faves

- 70 per person -

ADD-ONS

MID-COURSE

SUSHI PLATTERS

15

- priced per person -

chef's selection of maki
and nigiri

PIZZA

21

- priced per order -

FRENCHIE

mushroom, squash, cashew
mozzarella, arugula,
almond parmesan,
red wine vinaigrette

DIAVOLA

tomato sauce, cashew
mozzarella, farro, fennel,
peppers, garlic, mushroom
bacon, chili

BIANCA

rosemary potatoes, kale,
cashew mozzarella, olives,
red onion, capers, chili oil

HAWAIIAN

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

CALIFORNIA

zucchini, avocado, arugula,
red onion, basil pesto, chili
oil

TRUFFLE +5

mushroom cream, cashew
mozzarella, mushroom
bacon, red onion

LUNCH

BITES

CAULIFLOWER TOTS

truffle almond parmesan,
truffle aioli

&

BANG BANG BROCCOLI

sweet chili, peanut sauce

&

PAD THAI SLAW

kelp noodles, cabbage,
cilantro, green papaya,
peanut sauce

&

BAO SLIDER

chick'n fried mushrooms,
hoisin, pickled cucumber

&

LETTUCE WRAPS

crispy korean brussels
sprouts, tofu, kimchi, pickled
cucumber, sesame

&

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

chef's selection of maki
and nigiri

- priced per person -

PIZZA

21

- priced per order -

FRENCHIE

mushroom, squash, cashew
mozzarella, arugula,
almond parmesan, red
wine vinaigrette

DIAVOLA

tomato sauce, cashew
mozzarella, farro, fennel,
peppers, garlic, mushroom
bacon, chili

BIANCA

rosemary potatoes, kale
cashew mozzarella, olives,
red onion, capers, chili oil

HAWAIIAN

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

CALIFORNIA

zucchini, avocado,
arugula, red onion, basil
pesto, chili oil

TRUFFLE +5

mushroom cream, cashew
mozzarella, mushroom
bacon, red onion





BRUNCH

MENU

- 45 per person -

CAULIFLOWER TOTS

truffle almond parmesan,
truffle aioli
&

BABY GEM CAESAR

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

FRENCH TOAST

berries & cream, maple
syrup,
&

BANANA WAFFLES

roasted pecans, maple syrup,
chocolate sauce
&

CINNAMON BUN

maple syrup
&

SHAKSHUKA

split pea fritters, tomato
sauce tahini, sumac,
flatbread
&

QUICHE

spinach, cashew mozzarella,
mushroom bacon
&

PATATAS BRAVAS

cashew queso,
pico de gallo, lime crema

ADD-ONS

MID-COURSE

SUSHI PLATTERS

15

chef's selection of maki,
nigiri, and pressed sushi

- priced per person -

PIZZA

21

- priced per order -

FRENCHIE

mushroom, squash, cashew
mozzarella, arugula,
almond parmesan, red
wine vinaigrette

DIAVOLA

tomato sauce, cashew
mozzarella, farro, fennel,
peppers, garlic, mushroom
bacon, chili

BIANCA

rosemary potatoes, kale
cashew mozzarella, olives,
red onion, capers, chili oil

HAWAIIAN

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

CALIFORNIA

zucchini, avocado,
arugula, red onion, basil
pesto, chili oil

TRUFFLE +5

mushroom cream, cashew
mozzarella, mushroom
bacon, red onion



COCKTAIL RECEPTIONS

PLANTA CANAPÉS

priced per piece

minimum order of two dozen

CAULIFLOWER TOTS

3⁵⁰

truffle almond parmesan,
truffle aioli
&

MUSHROOM CARPACCIO

4

ponzu, yuzu kosho, shiso
&

BAO SLIDER

6²⁵

chick'n fried mushrooms,
hoisin, pickled cucumber
&

BANG BANG BROCCOLI

4

sweet chili & peanut sauce
&

EDAMAME DUMPLINGS

4⁵⁰

sweet pea, ginger soy,
sesame, pink peppercorn
&

AVOCADO LIME TARTARE

4

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

LETTUCE WRAPS

4⁵⁰

crispy korean brussels sprouts, tofu,
kimchi, pickled cucumber, sesame
&

CRISPY RICE

3⁵⁰

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

FRENCHIE

mushrooms, squash, cashew mozzarella, arugula, almond parmesan, red wine vinaigrette

DIAVOLA

tomato sauce, cashew mozzarella, farro, fennel, peppers, garlic, mushroom bacon, chili

BIANCA

rosemary potatoes, kale, cashew mozzarella, olives, red onion, capers, chili oil

HAWAIIAN

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

CALIFORNIA

zucchini, avocado, arugula, red onion, basil pesto, chili oil

SUSHI PLATTERS

chef's selection of maki and nigiri

4 PIECES PER PERSON	12
6 PIECES PER PERSON	18

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.

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.