PLANTA

SPECIAL EVENTS

305-397-8513

plantarestaurants.com

PLANTA

Located in Miami beach's trendy South of Fifth neighborhood, PLANTA, South Beach invites you to enjoy locally sourced, high-quality and 100% plant-based fare in an expansive, bright and environmentally-conscious location. The 200-seat restaurant boasts a unique plant-based sushi bar, rooftop garden for growing fresh vegetables featured in many of the restaurant's offerings, and specialty cocktails with fresh-pressed juice.

Capacities:
barn capacity: seated: 80 | reception: 185
lounge capacity: seated: 85 | reception: 150

DINNER

PLANTA CLASSICS

CAULIFLOWER TOTS
truffle almond parmesan
&
COCONUT CEVICHE
pineapple, jalapeño, cilantro, cucumber, lime
&
KELP CAESAR
kelp noodles, romaine, almond parmesan, pickled onion, capers
&
AVOCADO LIME TARTARE
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro
&
FRENCHIE PIZZA
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil
&
LETTUCE WRAPS
crispy korean cauliflower, tofu, kimchi, pickled cucumber, nori, sesame
&
DESSERT PLATTERS
chef's selection of Planta's tried and tested.

- 50 per person -

PLANTA FUSION

SPRING ROLLS
cabbage, taro, shiitake, cilantro, sweet & sour sauce
&
STEAMED DUMPLINGS
spinach, shiitake, truffle soy, hot chili oil
&
FULLY LOADED NACHOS
queso, black beans, pico de gallo, guacamole, pickled onion, jalapeño, cilantro
&
FUNGHI SALAD
crispy mushrooms, arugula, balsamic vinaigrette, almond parmesan
&
QUESADILLA
mushroom, spinach, poblano, cashew cheese, avocado, pico de gallo
&
THE ITALIAN JOB PIZZA
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms
&
UDON NOODLES
truffle mushroom cream, shaved black truffle
&
BANG BANG BROCCOLI
sweet chili & peanut sauce
&
DESSERT PLATTERS
chef's selection of Planta's tried and tested

- 65 per person -

ELEVATE YOUR EXPERIENCE

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

- 15 per person -

PIZZA

priced per order

FRENCHIE **20.25**
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil

ITALIAN JOB **19.25**
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms

BIANCA **19.50**
roasted rosemary potatoes, kale, olives, capers, hot chili oil, cashew mozzarella, onions

HAWAIIAN **19.95**
pineapple, bbq sauce, smoked tempeh bacon, hot peppers, cashew mozzarella, ranch

SHROOMAMI **19.50**
mushroom cream, mushroom bacon, smoked tempeh bacon, onion, cashew mozzarella, chili flakes

LUNCH

BITE TO EAT

Includes a glass of prosecco

CAULIFLOWER TOTS
truffle almond parmesan
&
SPRING ROLLS
cabbage, taro, shiitake, cilantro, sweet & sour sauce
&
COCONUT CEVICHE
pineapple, jalapeño, cilantro, cucumber, lime
&
BAJA MUSHROOM TACO
pico de gallo, cashew crema, cabbage
&
FULLY LOADED NACHOS
queso, black beans, pico de gallo, guacamole, pickled onion, jalapeño, cilantro
&
LETTUCE WRAPS
crispy korean cauliflower, tofu, kimchi, pickled cucumber, nori, sesame
&
SOFT SERVE ICE CREAM
daily flavor

- 45 per person -

ELEVATE YOUR EXPERIENCE

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

- 15 per person -

PIZZA

priced per order

FRENCHIE 20.25
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil

ITALIAN JOB 19.25
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms

BIANCA 19.50
roasted rosemary potatoes, kale, olives, capers, hot chili oil, cashew mozzarella, onions

HAWAIIAN 19.95
pineapple, bbq sauce, smoked tempeh bacon, hot peppers, cashew mozzarella, ranch

SHROOMAMI 19.50
mushroom cream, mushroom bacon, smoked tempeh bacon, onion, cashew mozzarella, chili flakes

BRUNCH

MENU

includes bottomless cocktails

CAULIFLOWER TOTS
truffle almond parmesan
&
FALAFEL TACOS
lettuce, tahini, sumac, pico de gallo
&
FRENCH TOAST
strawberry, raspberry and coconut grove
&
FRITTATA
spinach, peppers, potato
&
BANANA WAFFLES
toasted pecans, maple syrup, chocolate sauce
&
FRUITS
selection of seasonal flavors

- 65 per person -

ELEVATE YOUR EXPERIENCE

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

- 15 per person -

PIZZA

priced per order

FRENCHIE 20.25
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil

ITALIAN JOB 19.25
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms

BIANCA 19.50
roasted rosemary potatoes, kale, olives, capers, hot chili oil, cashew mozzarella, onions

HAWAIIAN 19.95
pineapple, bbq sauce, smoked tempeh bacon, hot peppers, cashew mozzarella, ranch

SHROOMAMI 19.50
mushroom cream, mushroom bacon, smoked tempeh bacon, onion, cashew mozzarella, chili flakes

COCKTAIL RECEPTIONS

PLANTA CANAPÉS

choice of 4

CAULIFLOWER TOTS
truffle almond parmesan

STUFFED MUSHROOMS
artichoke hearts,
garlic butter

FALAFEL
tahini, sumac, cilantro

BANG BANG BROCCOLI
sweet chili & peanut sauce

SPRING ROLLS
cabbage, taro, shiitake,
cilantro, sweet & sour
sauce

STEAMED DUMPLINGS
spinach, shiitake, truffle
soy, hot chili oil

CRISPY RICE
avocado, spicy ahi
watermelon

AHI WATERMELON NIGIRI
ginger, citrus soy

- 16 per person -

LIVE EXPERIENCES

COCONUT CEVICHE
pineapple, jalapeño,
cilantro, cucumber, lime

- 15 per person -

MAKI ROLLING

- 12 per person -

CALIFORNIA ROLL
hearts of palm, avocado,
macadamia nut, toasted
coconut, jalapeño

SPICY TUNA
ahi watermelon, avocado,
toasted coconut

RAINBOW ROLL
ahi watermelon, slaw,
avocado, gochujang,
peanuts

chef attended presentation
30 per hour

STATIONED CANAPÉS

PIZZAS

planta's favorites | priced per person

selection of 3 **14**

try all 5 **20**

FRENCHIE
mushrooms, squash, cashew mozzarella, arugula, lemon truffle oil

ITALIAN JOB
tomato sauce, cashew mozzarella, farro, fennel, roasted garlic, mushrooms

BIANCA
roasted rosemary potatoes, kale, olives, capers, hot chili oil, cashew mozzarella, onions

HAWAIIAN
pineapple, bbq sauce, smoked tempeh bacon, hot peppers, cashew mozzarella, ranch

SHROOMAMI
mushroom cream, mushroom bacon, smoked tempeh bacon, onion, cashew mozzarella, chili flakes

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.

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.

PARKING
The nearest parking lot can be found on Cumberland St . just north of the restaurant.

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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PLANTA

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CONTACT INFORMATION

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