PLANTA

SPECIAL EVENTS

305 397 8513
850 Commerce St
Miami Beach, FL 33139

PLANTA

Planta South Beach opened its first U.S. location in Miami Beach's trendy South of Fifth neighborhood in a partnership with David Grutman and Chase Hospitality Group. The popular eatery offers 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, specialty cocktails with fresh-pressed juice.

The restaurant's vision is to celebrate innovative cuisine in a beautiful environment without the use of any animal products. There's more to responsible plant-based eating than just taking animals off the plate and our commitment to using high-quality products from ethical suppliers provides the foundation for our chefs to be proud of the food they serve.

LOUNGE

Capacities:
Seated: 85
Reception: 150

BARN

Capacities:
Seated: 80
Reception: 185

BRUNCH

FAMILY STYLE OFFERING ONE
$40 Per Guest

SMALL PLATES

QUESO DIP
black beans, queso, guacamole, pickled vegetables, tortilla chips

CAULIFLOWER TOTS
truffled almond parmesan

BRUNCH PLATES

TOFU SCRAMBLE
zucchini cream, charred tomatoes, shoots

AVOCADO TOAST
filone bread, pickles, olive oil, lemon, maldon sea salt

BANANA PANCAKES
vermont maple syrup, pecans

BANANA BREAD
smoked "salmon" carrots, cashew cream cheese, capers, pickles, sullivan st bakery sesame bread

HEART OF PALM "CRAB CAKES " BENNY
spinach, sweet corn hollandaise

KELP CAESAR
kelp noodles, cashew caesar dressing, brussel sprouts, romaine, almond parmesan, pickled onion, capers, garlic ciabatta croutons

DESSERT

SOFT SERVE ICE CREAM
daily flavor

BRUNCH

FAMILY STYLE OFFERING TWO
$45 Per Guest

SMALL PLATES

STEAMED DUMPLINGS
taro root, shiitake mushrooms, tofu, sweet corn, hot chili oil

COCONUT CEVICHE
corn nuts, date guajillo, pickled cucumber, tortilla chips

BRUNCH PLATES

AVOCADO TOAST
filone bread, pickles, olive oil, lemon, maldon sea salt

LAND LOX PLATTER
smoked "salmon" carrots, cashew cream cheese, capers, pickles, sullivan st bakery sesame bread

FALAFEL TACOS
cinnamon cashew nut butter, bananas, berry jam

BANANA BREAD
smoked "salmon" carrots, cashew cream cheese, capers, pickles, sullivan st bakery sesame bread

MATCHA SOBA
soba noodles, shiitake mushrooms, water spinach, burdock root, chili oil, sesame, miso, cilantro

DESSERT

FLOURLESS BANOFFEE PIE
cashew nut, coconut date crust, raspberry purée

FEATURING

MIMOSA
fresh orange juice, bubbles

DINNER

FAMILY STYLE OFFERING ONE

$55 Per Guest

RAW

COCONUT CEVICHE
corn nuts, date guajillo, pickled cucumber, tortilla chips

WATERMELON POKE
avocado smash, citrus soya, cilantro, jicama

SMALL PLATES

CAULIFLOWER TOTS
truffled almond parmesanOR

QUESO DIP
black beans, queso, guacamole, pickled vegetables, tortilla chips

LARGE PLATES

LETTUCE WRAPS
crispy korean cauliflower, tofu, kimchi, pickled cucumber, nori, sesame

HEART OF PALM " CRAB" CAKES
chana dal, coconut milk, cilantro

KELP CAESAR
chana dal, coconut milk, cilantro

DESSERT

CHOCOLATE TERRARIUM
chocolate mousse, peanut butter cream, chocolate date soil, salted caramel

SOFT SERVE ICE CREAM
daily flavor

TABLE ADD ONS

SUSHI PLATTER
$15.00 Per Guest
chef's selection of fresh nigiri and maki

DINNER

FAMILY STYLE OFFERING TWO

$65 Per Guest

RAW

WATERMELON POKE
avocado smash, citrus soya, cilantro, jicama

COCONUT CEVICHE
corn nuts, date guajillo, pickled cucumber, tortilla chips

SMALL PLATES

CAULIFLOWER TOTS
truffled almond parmesan

QUESO DIP
black beans, queso, guacamole, pickled vegetables, tortilla chips

POTATO & PEA SAMOSAS
tamarind sauce

LARGE PLATES

HEART OF PALM " CRAB" CAKES
chana dal, coconut milk, cilantro

LETTUCE WRAPS
crispy korean cauliflower, tofu, kimchi, pickled cucumber, nori, sesame

HABIBI SALAD
split pea fritters, lentils, cauliflower, greens, parsley, mint,
cilantro, sumac, tahini dressing

MEAT LOVERS PIZZA
tomato sauce, farro "sausage", roasted garlic, cashew mozzarella, mushroom "bacon"
black beans, queso, guacamole, pickled vegetables, tortilla chips

SIDES

CRISP JACKFRUIT
gochujang , tofu , kimchi , shiitake, pickled cucumber, sesame

DESSERT

CHOCOLATE TERRARIUM
chocolate mousse, peanut butter cream, chocolate date soil, salted caramel

SOFT SERVE ICE CREAM
daily flavor

TABLE ADD ONS

SUSHI PLATTER
$15.00 Per Guest
chef's selection of fresh nigiri and maki

PASSED CANAPÉS

Priced Per Piece
Minimum 2 Dozen Order

Passed Canapes $3.00

priced per piece (2 dozen minimum)

STEAMED DUMPLINGS
taro root, shiitake mushrooms, tofu, sweet corn, hot chili oil

SPRING ROLLS
mushrooms, bean sprouts, wheat berries, cilantro, kimchi, chili lime sauce

PEA & POTATO SAMOSAS
tamarind sauce

AVOCADO SMASH
corn tortilla, cilantro, jalapeno, pickled onion

CAULIFLOWER TOTS
truffled parmesan

Pizzas $19.50

Priced per pizza

FRENCHIE
mushrooms, squash, argrula, cashew, mozzarella, almon parmesan, truffle vinaigrette

THE 6IX
roasted rosemary potatoes, kale, olives, capers, red onion, cashew, mozzarella, habenero

MEAT LOVERS
tomato sauce, farro "sausage", roasted garlic, cashew mozzarella, mushroom "bacon"

Sushi $3.50

24 piece minimum

AHI WATERMELON
ginger

CELERIAC
olive oil, sea salt, lemon

CARROT
wasabi, nori

MUSHROOM
truffle soy

EVENT INFORMATION

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, Planta will process a 50% deposit on the credit card provided. This will be applied to the final bill. Pricing is subject to 8% to sales tax & a 21% administrative service charge.

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 15 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 $5 per guest will apply.

DESSERTS
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 $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.

PARKING
Planta offers valet parking through a third party service provider located on Commerce Street, pricing will be dependent on day of the week and time of day. Our event Manger can confirm pricing as per your event. In addition, there is hourly street parking offered by the City of Miami Beach.

CONTACT
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VIRTUAL TOUR
Click Here for Google 360 Tour