



PLANTA
QUEEN

SPECIAL EVENTS

plantarestaurants.com

DINNER MENUS

MENU ONE

-65 per guest-

GF BABY GEM GREEN GODDESS

pumpkin seeds, super seed crunch, tofu feta, microgreens &

CRAB RANGOON DIP

hearts of palm, sweet chilli, wonton chips &

CRISPY GYOZA

cabbage, carrot, cilantro, mushroom, chili soy



SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri



GF JAPANESE SWEET POTATO

torched miso, kimchi, furikake, cilantro, basil &

GF GENERAL D'S CAULIFLOWER

peppers, tofu, pineapple, sesame, sweet chili &

SINGAPORE NOODLES

curry, kale, peppers, cilantro, crispy shallots, thai basil, lime



GF DESSERT PLATTERS

chef's selection of PLANTA's faves

MENU TWO

-80 per guest-

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives &

GF SPRING ROLL SALAD

pulled shiitake 'steak', rice noodles, pickled carrots, pineapple, edamame, cucumber, jicama, peanuts, nuoc cham &

GF AVOCADO LIME TARTARE

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

GF SUMMER ROLLS

cilantro, thai basil, hoisin, carrot, papaya, tofu, peanut sauce



SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri



GF THAI LETTUCE WRAPS

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

GF BEEF & BROCCOLI

wok seared shiitake 'steak', tofu, scallion, sesame &

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg &

GF BANG BANG BROCCOLI

sweet chili, peanut sauce



GF DESSERT PLATTERS

chef's selection of PLANTA's faves

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

GF gluten friendly

contains nuts





LUNCH

MENU

-50 per guest-

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives
&

CRAB RANGOON DIP

hearts of palm, sweet chilli,
wonton chips
&

GF JAPANESE SWEET POTATO

torched miso, kimchi, furikake,
cilantro, thai basil



CHINESE CHICK'N SALAD

chick'n fried mushroom, hoisin,
pickled cucumber
&

CLASSIC REUBEN

brisket, sauerkraut, cheese,
russian dressing
&

GF THAI LETTUCE WRAPS

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



DESSERT PLATTERS

chef's selection of
PLANTA's faves

ADD-ONS

-priced per guest-

SUSHI PLATTERS

15⁰⁰

signature maki rolls,
nigiri, crispy rice,
torched and pressed sushi

HAND ROLL FLIGHT

18⁰⁰

choice of three

GF SPICY TUNA

ahi watermelon, avocado,
toasted coconut

GF SPICY CRAB

hearts of palm, spicy mayo,
ponzu

SWEET POTATO

japanese sweet potato,
avocado, unagi, potato straws,
gochujang mayo, chili salt

CRISPY MUSHROOM

wasabi, avocado, gochujang,
pickled ginger, unagi

GF gluten friendly

contains nuts

Please note that all prices
are subject to sales tax & gratuity.
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to change seasonally.



COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

*minimum order of two dozen required

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|----|--|-----------------|
| GF | CRISPY RICE | 4 ⁰⁰ |
| | avocado, spicy ahi watermelon | |
| GF | 1,000 LAYER CRISPY POTATOES | 4 ⁰⁰ |
| | caviar, sour cream, chives | |
| GF | JAPANESE SWEET POTATO | 4 ⁰⁰ |
| | torched miso, kimchi, furikake, cilantro, thai basil | |
| | CRISPY GYOZA | 4 ⁵⁰ |
| | cabbage, carrot, cilantro, mushroom, chili sauce | |
| GF | BANG BANG BROCCOLI | 4 ⁰⁰ |
| | sweet chili, peanut sauce | |
| GF | GENERAL D'S CAULIFLOWER | 4 ⁵⁰ |
| | sesame, sweet chili | |
| | SUMMER ROLLS | 4 ⁰⁰ |
| | lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce | |
| | BAO SLIDER | 6 ⁷⁵ |
| | chick'n fried mushroom, hoisin, pickled cucumber | |
| GF | AVOCADO LIME TARTARE | 4 ⁰⁰ |
| | beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips | |

SUSHI PLATTERS


chef's selection of maki and nigiri
priced per guest

4 PIECES PER PERSON

6 PIECES PER PERSON

12⁰⁰

18⁰⁰

 contains nuts
GF gluten friendly

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 10 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.

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.