

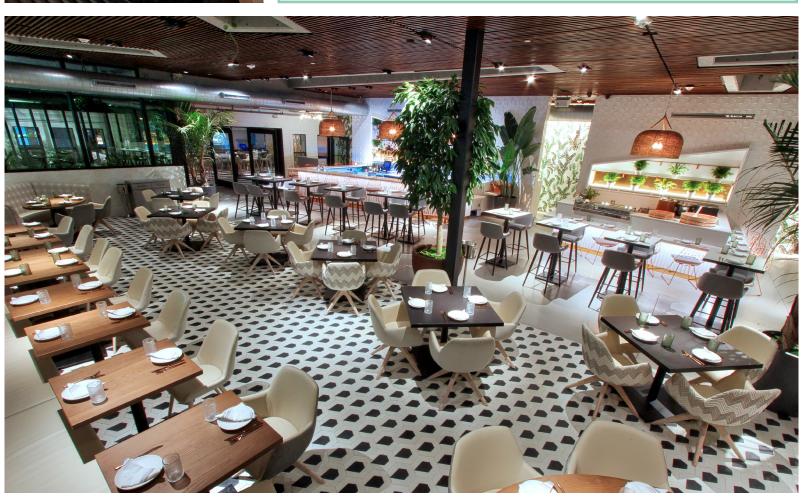


PLANTA

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, a 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: 50 | standing: 80 lounge capacity: seated: 85 | reception: 150



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 -

NFXT-IFVFI

CEVICHE

hearts of palm, avocado, pineapple, leche de pińa, cilantro, corn nuts

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SPINACH SHIITAKE DUMPLINGS

black bean, chili ginger vinaigrette

&

PAD THAI SLAW

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

8

CROQUETAS

mushroom bacon, cashew mozzarella, cilantro, garlic aioli &

LEEK BIANCA PIZZA

garlic cream, cashew mozzarella, mushroom bacon

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SPICY LUMACONI PASTA

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

&

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

ADD-ONS

MID-COURSE

SUSHI PLATTERS

15

chef's selection of maki and nigiri

- priced per person -

PIZZA

21

- priced per order -

MARGHERITA

tomato sauce, cashew mozzarella, garlic, basil

SPICY CHORIZO

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

HAWAIIAN

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

CALIFORNIA

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

VODKA

tomato cream, cashew mozzarella, basil pesto, chili bomba

LEEK BIANCA

garlic cream, cashew mozzarella, mushroom bacon

^{- 70} per person -







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

8

SPICY LUMACONI PASTA

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

SOFT-SERVE ICE CREAM

daily flavor

- 45 per person -

ADD-ONS

SUSHI PLATTERS

15

chef's selection of maki and nigiri

- priced per person -

PIZZA

21

- priced per order -

MARGHERITA

tomato sauce, cashew mozzarella, garlic, basil

SPICY CHORIZO

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

HAWAIIAN

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

CALIFORNIA

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

VODKA

tomato cream, cashew mozzarella, basil pesto, chili bomba

LEEK BIANCA

garlic cream, cashew mozzarella, mushroom bacon







BRUNCH

MENU

FRENCH TOAST

corn flake granola, berry compote, maple syrup &

BANANA WAFFLES

roasted pecans, maple syrup, chocolate sauce

FUNGHI SALAD

gem lettuce, candied tomatoes, avocado, buttermilk dressing

AVOCADO FLATBREAD

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

SPINACH FRITTATA

mushroom bacon, basil, caramelized onion, cashew mozzarella

&

PATATAS BRAVAS

queso, pico de gallo, lime crema

- 40 per person -

ADD-ONS

SUSHI PLATTERS

15 i

chef's selection of maki and nigiri

- priced per person -

PIZZA

21

- priced per order -

MARGHERITA

tomato sauce, cashew mozzarella, garlic, basil

SPICY CHORIZO

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

HAWAIIAN

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

CALIFORNIA

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

VODKA

tomato cream, cashew mozzarella, basil pesto, chili bomba

LEEK BIANCA

garlic cream, cashew mozzarella, mushroom bacon







COCKTAIL RECEPTIONS

PLANTA CANAPÉS

- priced per piece minimum order of two dozen

CAULIFLOWER TOTS truffle almond parmesan,

truffle almond parmesan

CROQUETAS

mushroom bacon, cashew mozzarella, cilantro, garlic aioli

CEVICHE

hearts of palm, avocado, pineapple, leche de pińa, cilantro, corn nuts

BAO SLIDER

chick'n fried mushrooms, hoisin, pickled cucumber

BANG BANG BROCCOLI

sweet chili, peanut sauce

SPINACH SHIITAKE DUMPLINGS

black bean, chili ginger vinaigrette

AVOCADO LIME TARTARE

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

THAI LETTUCE WRAPS

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

CRISPY RICE

spicy ahi watermelon, avocado

TRUFFLE FRITES

truffle parmesan

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

625

4 5 0

4 5 0

3 5 0

ahi watermelon, avocado, toasted coconut

RAINBOW ROLL

ahi watermelon, slaw, avocado, gochujang, peanuts

chef-attended presentation 30 per hour

4







STATIONED CANAPÉS

PIZZAS

PLANTA's favorites | priced per person
selection of 3 14
selection of 6 20

MARGHERITA

tomato sauce, cashew mozzarella, garlic, basil

SPICY CHORIZO

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

VODKA

tomato cream, cashew mozzarella, basil pesto, chili bomba

HAWAIIAN

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

CALIFORNIA

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

LEEK BIANCA

garlic cream, cashew mozzarella, mushroom bacon

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.