Urban Tadka

est 2011

THE WEDDING COMPENDIUM

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WELCOME

Congratulations on your engagement & let the beautiful adventure begin.

At Urban Tadka we understand, respect & celebrate your festivities with the utmost importance - it is in our values to enhance your celebrations with true dedication and passion.

You can be rest assured knowing that booking your events with us will be nothing short of seamless, from the first meeting to your tasting up until your event day- you will be treated like our family. Our award winning menus alongside our attention to detail & innovative service standards will leave no knots untied for you & your guests.

Welcome & Gratitude

Urban Tadka
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FAMILY OWNED & RUN

Created with a vision unlike any other in 2012, Urban Tadka's family roots are the core of our operation. We pride ourselves on creating magic through our hospitality for you & your family each step of the way.

As a market leader in South Asian culinary innovation, we promise to challenge ourselves to create new & better experiences, offerings & events we present to you.

AWARDS & ACCOLADES

Unimaginable experiences and innovation with food is our motto and we humbly respect our award winning reputation since our formation.

Our applause is a reflection of your delight & support, and these emotions are one which we will never let go down.

WINNER 2024
Chef Hat Award
Australian Good Food Guide

WINNER 2023
Chef Hat Award
Australian Good Food Guide

WINNER 2022
Chef Hat Award
Australian Good Food Guide

WINNER 2021
Chef Hat Award
Australian Good Food Guide

WINNER 2021
Readers Choice
Australian Good Food Guide

WINNER 2020
Chef Hat Award
Australian Good Food Guide

WINNER 2020
Readers Choice
Australian Good Food Guide

WINNER 2019
Readers Choice
Australian Good Food Guide

WINNER 2019
Chef Hat Award
Australian Good Food Guide

WINNER 2016
Readers Choice
Australian Good Food Guide

WINNER 2015
Readers Choice
Australian Good Food Guide

WINNER 2014
Indian Restaurant of the Year IABCA

WINNER 2013
Australia's Best Indian Restaurant
Restaurant and Catering Excellence Awards

OUR PARTNERS

Our relationships across the industry spread wide & far - allowing us to share the network, partnerships and connections with you at your events. Our partners share a vision for quality & high service standards, collectively creating a magical experience for you on your journey.

Our Venue Partners: Sydney surrounds & Regional

Miramare Gardens
Hyatt Regency
Doltone House Portfolio
Dunbar House
Sergent's Mess
Four Seasons Hotel
Highline Venue
Shangri La Hotel
Curzon Hall
Oatlands House
La Montage
View By Sydney
Sheraton Grand Hyde Park
SydneyIntercontinental
Deckhouse
Dockside
Lantana Venues
Springfield House

William Inglis
The Epping Club
Anambah House
Novella On The Park
Eden Venues
Everleigh
Waterview
Panorama House
Gunners Barracks
Conca D'oro
Aqua Luna
Biviano's
Calyyx
Ottomo House
Anambah House- Hunter Region
The Vintage
Nulkaba Estate
Greystone Estate
Bendooley Estate - Bowral

We work closely with the best in our industry and can assist with recommending vendors across a variety of categories:

Venue Styling & Decorating | Photography/Videography | Wedding Planning & Coordination

| Audio Visual & Lighting | Entertainment Venues | Accommodation partners

WELCOME TO YOUR WEDDING

SAMPLE MENUS

Let's celebrate! Whether we are toasting to a life celebration, engagement or a pre wedding cocktail - we will tailor a curated package to suit your needs.

Our menus and experiences are highly customised, with each event concept being nothing like the one before.

1.PRE WEDDING COCKTAIL: A NIGHT OF DANCE & MUSIC

- Boutique Canape's Grazing Station on Arrival
- Street Style Live Food Stations Accompanied by Condiments
- Substantial Tawa Food stations manned by our Head Chefs
- Exclusive Dessert Station with an option of Petit fours, Live dessert bars or Traditional dessert canapes

2.WEDDING- HARMONIOUS & MEMORABLE

- Baraat Breakfast or an Afternoon High tea on arrival
- Traditional buffet luncheon with a curated selection of 5 mains
- Accompaniments: Selection of breads, Basmati Pulao, Raita, Salads & chutneys.
- Served with a refreshing mango lassi or homestyle masala tea station
- For the Sweet Tooth: a selection of desserts to conclude

3. RECEPTION: A FORMAL AFFAIR

- Boutique canapes on arrival to wow your guests.
- A selection of handcrafted entrees served to the table with contemporary condiments.

Choice of three concepts for your main service

1. Traditional Buffet Style
2. Contemporary Mini Buffet to the table {**Only applicable in certain venues)
3.Modern Plated Service - Alternative drop Mains to the table
4.For the Sweet Tooth: a selection of plated or shared-style desserts to conclude

SUGGESTED UPGRADED CONCEPTS TO SURPRISE & DELIGHT

Take your event concept to the next level by adding on our surprise & delight elements to enhance your guest experience unlike any other.

- Live Cocktail station with a signature craft cocktail
- Interactive Dessert Stations executed by our Head Chefs
- Barista Coffee Carts servicing fresh coffee
- Gelato Carts with a selection of 2-4 flavours

OUR PRIDE, OUR FOOD, OUR PROMISE

A culinary journey unlike any other, with an exploration of Indian cuisine showing off its magnificent flavours, techniques & traditional hospitality.

WHAT OUR CLIENTS SAY ABOUT US

“The Urban Tadka team put so much heart into all their work for our wedding and it means so much to us. We can see why they are the best."

Tavleen K

“The imagination of their chefs with different and delicious
dishes is simply amazing! It was
a truly great experience working with a team who knew how to make your function special. We definitely look forward to dealing with them for our younger daughter’s wedding”

Heena S

Our Wedding guests gave the highest compliments about the menu, quality, unique presentation, variety & taste for both our wedding & reception- we can’t thank you enough for being so professional, adaptable & proactive.

Joti A

“If you are thinking about having Urban Tadka cater your next event..DO IT! It was the best decision we made. Can’t thank the team enough for our customised menus to suit our demographic & family background”

Caajal P

EVENTS AT THE OUTHOUSE

Celebrate under the stars

The Urban Outhouse is a multi-faceted venue that caters for all styles of events, group sizes & occasions.

From day, to evening and across wedding ceremonies, intimate receptions to pre-wedding cocktails we can do it all. Discuss with our event team what style of menus and service options could suit your celebration best.

Maximum Capacities
Seated up to 120 (indoors & outdoors)
Cocktail up to 200 (indoors & outdoors)

INTERACTIVE STATIONS, CHEF EXPERIENCES, COCKTAIL BARS, LIVE TANDOORS & SO MUCH MORE....

FAQ'S about THE OUTHOUSE

Can I book a site visit?
We can book site inspections at Urban Tadka at your convenience.

Can I have live music?
Our venue is regulated by the NSW Liquor Licensing Laws. Acoustic & low amplified music is preferred at 70dp for our outside area. All music must end by 11:00 pm.

What is your wet weather option?
We do have an option of installing a marquee at an additional cost. Alternatively, the indoor venue can cater to up to 50 guests.

When do I or my vendors have access to the venue?
One of our wedding coordinators will be onsite from 10:00 am for morning events and 4:00 pm for evening events. All bump-in / bump-out times are discussed closer to the date.

Do you have onsite parking?
Yes. There is ample parking available onsite but we cannot guarantee any spots.

What are my function timings?
Day events - 11:30 to 3:30
Evening events - 6:00 to 10:00

Do I have an option to extend my venue hire?
Yes, this is an option at an additional cost. Full-day venue hire can also be discussed.

By when do I need to lock in my final menu & guest list?
All details [guest count, dietaries, run sheets, floorplans & vendor list must be locked in at least 3 to 4 weeks before your event.

Do you have preferred suppliers?
We work with some superb vendors across all categories of event planning, styling, music to entertainment and we can certainly provide a list based on your requirements.


Urban Tadka
Est. 2011
Revolutionizing the architecture of Indian cuisine

CONTACT US

We look forward to welcoming you into our family & hosting your celebrations exactly like ours.

Contact us to book in an initial discovery call followed by a personalised walk-through of our concepts.

Email: info@urbantadka.com.au
Contact: 02 9986 1040
For all enquiries: https://urbantadka.com.au/
Book an Initial Call or Site Inspection:

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