



CATERING

Corporate event

BIRTHDAY

TEAM BUILDING

Private party

Wedding

CONCEPT OVERVIEW

The food truck revolution is on! Street food is trendy, popular and loved by all.

Urban Pasta was established in 2012 as one of the first ten Sydney food trucks to lead the revolution, and is the only food truck to serve fast and delicious pasta.

Urban Pasta food truck contributes to this new and exciting food culture, providing tasty food to Sydneysiders and adding to the enrichment of Sydney as a global city.

THE TRUCK

Our truck is extremely well equipped and organised, which maximises our efficiency and ability to produce the large volumes of food needed at events. The truck is equipped with a clean water tank and a grey water tank, a power generator, fridges, and all the necessary equipment to be self sufficient.

We have served our delicious food at many major festivals and events, and we can cater for up to 300 pers./h. Our high quality food and friendly hospitality have enabled us to continuously participate in these events every year.

Dimensions 2265 x 2240 x 6500 mm

Weight 4,5 tonnes

OUR PRODUCTS

With a wide range of pastas and sauces, we can work with you to create your own menu, for you and your guests !

Twist your wishes, choosing Penne, Fettucine, Gnocchis Ravioli Spinach Ricotta. Lift your meal adding some Neapolitana, Bolognese, Creamy Pesto, Boscaiola, Amatriciana or Lamb Ragu sauce !

Our catering offer is fully customizable, discuss together about what is the best offer for you!

To customise any order to suit your needs, just contact us at:
contact@urbanpasta.com.au

our catering offers



OPTION 1

You set before the big day that each guest will eat . No surprise , satisfaction is assured !

OPTION 2

Not sure how many people? Let's do a tap system and we will bill you for what you consumed*

OPTION 3

Organising an event and want a food vendor for your patrons? (shared risk style, prepay un deposit (XXX\$) which will be reimbursed according to our sales

OPTION 4

Shared profit option: pay a deposit (refundable up to our minimum spend), if we sell more you get 10% commission above our minimum spend.

Don't hesitate to ask for advice on the choice of pastas and sauces based on the number of guests !

our dishes

OUR PASTA

Penne
Fusilli
Fettuccine
Potato Gnocchi
Ravioli Spinach & Ricotta

OUR SAUCES

Napolitana
Beef Bolognese
Boscaiola
Amatriciana
Creamy Pesto
Lamb Ragu

our menus

FOOD TRUCK MENU

Define a number of pastas and sauces and let's your guests enjoy this special meal, served by a food truck just for us.

TASTING MENU

Choose one kind of pasta and let us make some pickings and snacks with our delicious sauces.

Forget delivered hot meals, impress your guests by booking our food truck that will turn your evening into a memorable one.

Thanks to our unique concept that offers a selection of freshly cooked pasta and sauces, your guests will love it in few minutes !



How to book us?



Only 4 easy steps to create your perfect function...

STEP 1 Choose your catering option

STEP 2 Define your event

- Venue
- Date
- Time
- Duration

STEP 3 Precise us

- Number of guests
- Main meal or snack options

STEP 4 Create your menu
or let's recommend you

Book us and let us do the magic. We roll in, prep, serve your guest, pack and go!

Conditions

Urban Pasta can come to you for your events ! However, every event is different and requires a different approach. Bring our truck is a great idea, as you will understand that we require a minimum amount of deposit in order to exercise our service.

To bring our pasta truck and cater your function (and to secure your event), we require a minimum of \$1200 Monday to Friday and \$1500 during weekends and public holidays for a 3h service period.

If an Event is cancelled after such deposit is received the deposit paid will be forfeited.

Cancellation fees apply to all events that are cancelled without at least (7) seven days notice.

For information, final number of guests and menu/option choice needs to be confirmed at least 10 days prior to function date.

We also require some travel expenses if the venue is beyond 1/2h Sydney area.

Pricing on Menus vary depending on number of guests and venue location. All our Menu pricing includes cooking by a minimum of two wait staff at any function, and depending on your function, the location, number of guests and other circumstances. Every extra staff will be charged of rate of \$100.00. Our team is present for up to 3 hours service and 1 hour for setting up and cleaning after service.



Let us do
the magic !



Eat . FEEL . Love
this is happiness

info@urbanpasta.com.au

www.urbanpasta.com.au

+61 406 358 248