

TAMBA

CONTEMPORARY INDIAN / LAS VEGAS

Private dining.
Beautifully together.

A table, a room,
or the whole house.

PRIVATE DINING GUIDE
SEPTEMBER 21, 2026



AT THE TAMBA TABLE

Room for your occasion.

Jadu Private Dining Room

Up to 16 seated

Lounge Dining

44 seated • 60 standing

Main Dining Room

84 seated • 120 standing

Full Venue Buyout

Up to 140 guests

Guest capacities depend on the event layout. Our team will help you choose the right space.

Choose from three rooms or a full venue buyout. Food and beverage minimums are listed for each space.

[THE MENUS ↗](#) [MINIMUMS ↗](#) [BEVERAGES ↗](#) [PLANNING ↗](#)

[TERMS ↗](#) [CONTACT ↗](#)



WELCOME TO TAMBA

THE SPACES

Jadu Private Dining Room

16 SEATED

A private table beside the wine wall, with room for conversation and a shared meal.

- Wine cellar
- Private bathroom
- Family-style dining or tasting menus

SUNDAY-THURSDAY

\$3,500

Three-hour reservation period

Food and beverage minimums. Taxes, gratuity, and booking fee are additional.

FRIDAY-SATURDAY

\$4,000



JADU PRIVATE DINING ROOM

THE SPACES

Lounge Dining

44 SEATED 60 STANDING

Settle into the lounge for cocktails, conversation, and dinner together.

- Integrated bar
- Cocktail receptions and passed canapés
- Family-style service

SUNDAY-THURSDAY

\$8,500

FRIDAY-SATURDAY

\$10,000

Three-hour reservation period

Food and beverage minimums. Taxes, gratuity, and booking fee are additional.



LOUNGE DINING

THE SPACES

Main Dining Room

84_{SEATED} 120_{STANDING}

Gather in the dining room, with a view of the open kitchen.

- Open kitchen and live-fire cooking
- Plated banquets or family-style dining
- Chef-led tasting menus

SUNDAY-THURSDAY

\$16,000

FRIDAY-SATURDAY

\$18,000

Three-hour reservation period

Food and beverage minimums. Taxes, gratuity, and booking fee are additional.



MAIN DINING ROOM

FULL VENUE BUYOUT

The whole house, yours.

140 GUESTS



INSIDE THE TAMBA KITCHEN

Inside the kitchen.

Live stations serving specialty dishes inside the kitchen become part of the journey.

A private tasting.

Private tastings in the private dining room bring another dimension to your evening.

Tell us what you imagine. We will plan the possibilities together.

SUNDAY-THURSDAY

\$25,000

FRIDAY-SATURDAY

\$35,000

Three-hour reservation period

Food and beverage minimums. Taxes, gratuity, and booking fee are additional.

The room. The time. The occasion.

Private gatherings

Three-hour reservation period

FOOD & BEVERAGE MINIMUM	SUN-THU	FRI-SAT
Jadu Private Dining Room	\$3,500	\$4,000
Lounge Dining	\$8,500	\$10,000
Main Dining Room	\$16,000	\$18,000
Full Venue Buyout	\$25,000	\$35,000

Food and beverage minimums vary by space and by week or weekend. Minimums exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

General group dining

Two-hour reservation period

12 to 24 guests

Reserved tables in the main dining room or lounge, with a choice of our three prix fixe menus. Hosted beverage packages are not available for general group dining.

Tell us about your gathering. Mackenzie will help you choose a table, a room, or the whole house.

Menus to gather around.

The Executive Assembly

\$115

PER PERSON

The Traveler’s Feast

\$150

PER PERSON

The Royal Odyssey

\$200

PER PERSON

Each prix fixe menu includes chef-curated accompaniments and family-style presentations.

Jain, vegan, and gluten-free options are available with advance notice. Share allergies and dietary requirements with our events team as we plan your menu.

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

Choose from three rooms or a full venue buyout. Food and beverage minimums are listed for each space.

PRIX FIXE / FAMILY STYLE

The Executive Assembly

\$115

PER PERSON



TAMARIND SPICED HAMACHI

Prelude

Tamarind Spiced Hamachi

Hamachi crudo with Asian pear, curry emulsion, tamarind ponzu, and serrano chili

Artichoke Sashimi

Tandoori-roasted hearts with passion fruit sesame dressing, pickled red onion, pickled radish, and garlic aioli

Samosa Chaat

Crisp hand-folded samosa, masala potatoes, green peas, pomegranate, sev, curry-spiced chickpeas

Fire Grilled Paneer

Charcoal-grilled with passion fruit and cilantro chutney, buransh gel, and crispy garlic

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

The Executive Assembly

\$115
PER PERSON

Showcase

Anand’s Hakka Noodle Stir Fry

Seasonal vegetables with makrut lime leaves, citrus soy, and chili garlic

Pahadi Paneer

Pressed milk cheese with aromatic spices, rich yogurt, mint, and coriander gravy

Jidori Butter Chicken

Tandoori chicken thigh in a creamy cashew and tomato butter sauce with fenugreek

Timur Sable Fish

Seared in a mountain curry with whole spices and Himalayan timur pepper

Naan Basket

A selection of tandoori breads to accompany the meal

Finale

Chef’s Dessert Platter

An artful selection of seasonal sweets curated by our pastry team

Each prix fixe menu includes chef-curated accompaniments and family-style presentations.
Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

PRIX FIXE / FAMILY STYLE

The Traveler’s Feast

\$150
 PER PERSON



SAMOSA CHAAT

Prelude

Tamarind Spiced Hamachi

Asian pear, curry emulsion, tamarind ponzu, serrano

Artichoke Sashimi

Tandoori-roasted hearts with passion fruit sesame dressing, pickled red onion, pickled radish, and garlic aioli

Salmon & Tuna Temari

Seared salmon and tuna, omakase soy, citrus aioli, honey truffle glaze, smoked sea salt

Prelude CONTINUED

Samosa Chaat

Crisp hand-folded samosa, masala potatoes, green peas, pomegranate, sev, curry-spiced chickpeas

Fire Grilled Paneer

Charcoal-grilled with passion fruit and cilantro chutney, buransh gel, and crispy garlic

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

The Traveler’s Feast

\$150
PER PERSON

Showcase

Tawa Charred Octopus

Purple cauliflower purée, beetroot, pickled fennel, yuzu-lime chaat aioli, and orange glaze

Black Pepper Beef

Stir-fried filet mignon, mushroom, celery, broccoli, lemongrass

Pahadi Paneer

Pressed milk cheese with aromatic spices, rich yogurt, mint, and coriander gravy

Achari Bhindi Do Pyaza

Spiced okra and onion, cumin, chili, pickled mango masala

Showcase CONTINUED

Jidori Butter Chicken

Chicken thigh tikka, cashew and tomato butter sauce with fenugreek

Panch Dal Pahadi

Five lentils, slow-cooked together with hing ghee tadka, chili, and black salt oil

Naan Basket

Assortment of plain, butter, and garlic naan

Finale

Chef’s Dessert Platter

An artful selection of seasonal sweets curated by our pastry team

Each prix fixe menu includes chef-curated accompaniments and family-style presentations.
Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

The Royal Odyssey

\$200

PER PERSON



LASOONI LAMB CHOP

Prelude

Caviar Puri

Puri crisps filled with whipped labneh, egg white, egg yolk, shallot, and chive.

Tamarind Spiced Hamachi

Hamachi crudo with Asian pear, curry emulsion, tamarind ponzu, and serrano chili.

Shaved Fennel & Plum Salad

Truffle, buransh chutney, tamarind citrus, crispy apple chips, and pumpkin seeds

Salmon & Tuna Temari

Hand-formed saffron-infused sushi rice topped with flame-kissed salmon and tuna. Garnished with house-pickled elements and citrus kosho.

Prelude CONTINUED

Samosa Chaat

Crisp hand-folded samosa with masala potatoes, green peas, pomegranate, sev, and spiced chickpeas.

Lasooni Lamb Chop

Lumina Farms New Zealand lamb with a dry spice rub, cumin-potato masala, and pickled salad

Tawa Charred Octopus

Purple cauliflower purée, beetroot, pickled fennel, yuzu-lime chaat aioli, and orange glaze

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

The Royal Odyssey

\$200
PER PERSON

Showcase

Hakka Noodle Stir Fry

Seasonal vegetables with makrut lime leaves, citrus soy, and chili garlic

Black Pepper Beef

Stir-fried filet mignon, mushroom, celery, broccoli, lemongrass

Pahadi Paneer

Pressed milk cheese with aromatic spices, rich yogurt, mint, and coriander gravy

Jidori Butter Chicken

Chicken thigh tikka, cashew and tomato butter sauce with fenugreek

Showcase CONTINUED

Lobster Green Curry

Poached lobster tail in green coconut masala with Mexican chili and coriander-mint purée

Panch Dal Pahadi

Five lentils, slow-cooked together with hing ghee tadka, chili, and black salt oil

Naan Basket

Assorted house-baked naan, kulchas, and roti.

Finale

Chef’s Dessert Platter

An artful selection of seasonal sweets curated by our pastry team

Each prix fixe menu includes chef-curated accompaniments and family-style presentations.
Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

EVERY GUEST, EVERY GLASS

A place for every guest.



AT YOUR TABLE

JAIN / VEGAN / GLUTEN-FREE

Jain, vegan, and gluten-free options are available with advance notice. Share allergies and dietary requirements with our events team as we plan your menu.

Plan the drinks around your evening.

Choose Heritage Classics or Royal Indulgence for your private event, or plan a wine, cocktail, or non-alcoholic pairing dinner with our events team.

Heritage Classics



AT THE TAMBA BAR

Based on a 3-hour event timeframe.
Not available for general group dining.
Subject to change pending seasonality.

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

\$85

PER PERSON

Spirits

- Spring 44 Vodka
- Fords Gin
- Chivas 12 Blended Scotch
- Bulleit Bourbon & Rye
- Don Q Rum
- LALO Blanco Tequila

Beer & wine

All beers, plus our featured wines of the month:

WHITE
Tiefenbrunner Pinot Grigio

RED
Sonoma-Cutrer Pinot Noir

SPARKLING
Raventós Blanc de Blancs

Tamba signature cocktails

- WhiskGhee Old Fashioned
- Tamba’s Chosen ghee-washed whiskey, Ceylon cinnamon, Angostura bitters
- Jami D
- Producer Mezcal, guava, lime, pink grapefruit soda, Kashmiri-togarashi salt

Royal Indulgence

\$125
PER PERSON



PINK VIPER

Based on a 3-hour event timeframe.
Not available for general group dining.
Subject to change pending seasonality.

Spirits

- Tito’s Vodka
- Hendrick’s Gin
- Johnnie Walker Black Label Scotch
- Buffalo Trace Bourbon
- Appleton Estate Rum
- Pantalones Reposado Tequila

Beer & wine

All beers, plus our featured wines:

- WHITE
 - Seresin Sauvignon Blanc
- RED
 - Viña Alberdi Rioja
- SPARKLING ROSÉ
 - Val de Mer

Tamba signature cocktails

Pink Viper

Ketel One Botanicals Vodka, grapefruit, rose condensed milk, lemon, egg white

Jami D

Producer Mezcal, guava, lime, pink grapefruit soda, Kashmiri-togarashi salt

WhiskGhee Old Fashioned

Tamba’s Chosen ghee-washed whiskey, Ceylon cinnamon, Angostura bitters

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

An evening, thoughtfully paired.

Gather around wine, cocktails, or a considered non-alcoholic pairing. Together, we can shape the menu and the rhythm of the evening around what you want to explore.



WINE AT TAMBA

Wine dinners

A menu planned around the wines you want to explore, from the first pour to the final course.

Cocktail dinners

Bring the bar to the table, with cocktails woven through the meal and each pairing considered alongside the dishes.

Non-alcoholic pairing dinners

A complete pairing experience without alcohol, planned with the same attention to the food and the occasion.

Share an idea with Mackenzie. We will work with you to make the evening your own.



THE BAR AT TAMBA

The details, together.

Booking your gathering

A signed contract and a 50% deposit of estimated charges secure your event. Your event manager will then confirm the food, beverages, and arrangements in a banquet event order.

Menu and dietary selections

Confirm food, beverage, custom menu, and dietary requirements at least 10 business days before your event. Tell our team about allergies so the kitchen can plan with you.

Your guest count

Your final guaranteed count is due 5 business days before the event. If no update is received, the contracted count becomes the guarantee. Charges are based on actual attendance or the guarantee, whichever is greater. Any increase is subject to product and space availability; the team may only be able to accommodate up to 10% above the guarantee.

Your event proposal.

This collection introduces the available spaces, menus, and planning details. Your event proposal and signed agreement confirm the arrangements for your gathering.

Choose from three rooms or a full venue buyout. Food and beverage minimums are listed for each space.

MENU PRICING

Menu prices exclude Nevada state sales tax (8.375%), 20% gratuity, and a 6% booking fee.

[READ THE COMPLETE TERMS](#) ➤

The complete terms.

Food And Beverage Order Specifications

To ensure proper planning of your event, we request that all food and beverage specifications be received no later than ten (10) business days prior to your event.

Guarantee

The final guaranteed number of guests must be received five (5) business days prior to your function; otherwise, the guest count listed on the contract/banquet event order will be considered your “guarantee”. You will be charged the menu price for the actual guest count in attendance at the function or the guaranteed number of guests stated in the contract, whichever is greater. To best prepare for your event, we kindly request that any possible guest count changes are made by the five (5) business day deadline, as we may only have product availability to provide up to 10% above your guarantee, as space allows, unless increased within this timeframe.

The complete terms.

Confirmation Of Orders

A signed contract, along with a 50% deposit of estimated charges, is required to book your group function. Upon receipt of an executed contract and deposit your Special Event Sales Manager will initiate a meeting to determine your food and beverage specifications. Your Special Event Sales Manager will organize your specifications and in turn provide you with written confirmation of your food & beverage details on a banquet event order document (referred to as the event “BEO”).

Guests booking short term orders, (less than 7 days in advance), will be required to review, sign, and return the payment information, and make food & beverage selections (BEO), along with décor, rental furnishings, or audio/visual specifications within 24 hours of receipt of the contract in order to ensure a flawless event experience.

Floor Plans And Equipment Rentals

Your Special Event Sales Manager will discuss guest seating arrangements and logistic requirements, making appropriate recommendations to ensure the best possible guest experience is achieved. The floor plan will be discussed in advance of the event and be a part of the agreement between the client and the venue, defined in the BEO document. In general, Tamba will supply any in-house furniture required to complete a standard floor plan to execute the agreed upon style of service at no additional cost to the client. The costs for any additional equipment (above the existing furniture available at Tamba), can be arranged with one of our approved and preferred vendors. Your Special Event Sales Manager will guide you through this process.

The complete terms.

Food And Beverage Minimums

Each function is assigned a food and beverage minimum representing the subtotal dollars that must be spent to secure the function room(s). If the food and beverage minimum is not met, a supplemental charge will be added to the final bill to meet the minimum. Only Tamba's food and beverage sales are applied toward the sales minimum; taxes, event fees, audio visual, décor and other items do not apply. Your event manager will discuss the food and beverage minimum for the area you are considering during your initial inquiry. Your food and beverage minimum cannot decrease once the contract is signed even if your guest count decreases. Food and beverage minimums will remain the same based on the agreed upon space, unless a new or extended space is requested and approved with a new food and beverage minimum.

Event Time Allotments

General group dining reservations are allotted two (2) hours. Large, semi-private and private dining events in Jadu Private Dining, the Bar/Lounge, the Main Dining Room, and the Full Venue Buyout are allotted three (3) hours from the contracted event start time, unless otherwise agreed upon between the client and venue. Guests are welcome into the area promptly at the scheduled event time. If your group arrives late, your reservation period still runs from your contracted event start time. If your event extends over the contracted end time, your food and beverage minimum will increase by \$25.00 per person for every 1-hour extension, based on Venue approval and availability.

The complete terms.

Associated Fees

Food, beverage, and other services provided by Tamba are subject to a 20% gratuity and a 6% booking fee. Applicable Nevada state sales tax (8.375%) is additional.

Chef Requests

At Tamba we believe every guest deserves to enjoy incredible food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs to the best of our abilities. We are also able to create custom menus, so please ask if you do not see exactly what you are looking for! All custom menu items/dietary requests must be confirmed no later than ten (10) business days prior to your event date.

Food And Beverage Policy / Sponsored Or Promotional Materials And Products

Tamba is the sole provider of food and beverage unless specific agreements have been made in writing with your event manager. Please discuss any sponsored or promotional products, or desire to exhibit any materials with your event manager in advance of your event.

The complete terms.

Force Majeure

For the purpose of this Agreement, an “Event of Force Majeure” means any circumstance not within the reasonable control of the Venue, but only if and to the extent that such circumstance, despite the exercise of reasonable diligence and the observance of Good Utility Practice, cannot be, or be caused to be, prevented, avoided or removed by the Venue, and such circumstance materially and adversely affects the ability of the Venue to perform its obligations under this Agreement, and the Venue has taken all reasonable precautions, due care and reasonable alternative measures in order to avoid the effect of such event on the Venue's ability to perform its obligations under this Agreement and to mitigate the consequences thereof. Such circumstances shall include but not be limited to acts of god, war, government regulations or intervention, disaster, epidemic, fire, flood, strikes, labor dispute, accident, riot, civil disorder or terrorist act directly affecting the ability of the Venue to host the event and/or the group booking (as the case may be). The Venue shall not be liable to the Client for any failure to comply with their respective obligations under this Agreement to the extent that compliance is restricted, impeded, or prevented by the event of Force Majeure. If such circumstances arise, the Venue may terminate the Agreement and cancel the event and/or the group booking (as the case may be).

The complete terms.

Deposits/ Cancellations

We understand that some circumstances may cause changes to your event date. If you need to cancel your event, the cancellation policy is below:

14-6 days before event: 50% of the estimated event total is due.

5 days or fewer before the event: 100% of the estimated event total is due.

Please Note: Tamba reserves the right to charge in full for contracted guest count in the case of no-shows, as staffing, product, and space have been dedicated to your event.

Payment Terms

Tamba accepts Cash, Visa, MasterCard, American Express, Discover and Corporate Checks. A credit card must be provided at contract signature for any incidentals or additional charges incurred during the event. Final payment is due at the conclusion of the event.

Media

Media may not be invited without prior written approval from your Special Event Sales Manager

TAMBA

LET'S PLAN YOUR EVENING

We would love
to welcome you.

Mackenzie Rain

Events Consultant

mackenzie@tambalasvegas.com

702.798.7889

PLAN YOUR EVENT



Town Square Las Vegas

6671 Las Vegas Blvd South, Suite A117, Las Vegas, NV 89119



TAMBA, TOWN SQUARE LAS VEGAS