

PRASHAD CATERING

Weddings & Events · Prashad at Home

100% Vegetarian · Cape Town

2026 MENU · v5

*All prices are 2026 rates and exclude VAT unless stated.
Advance-booking escalations apply — see page 7.*

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Weddings & Events

Nine tiers, from an elegant introduction to the ultimate banquet.

Tier 1 — Saffron Essence		R 450 / person
An Elegant Introduction		Min 50 guests
Service	Buffet	
Starters	Mini Vegetable Samosas with Date & Tamarind Chutney · Crispy Onion Bhajis	
Mains	Paneer Butter Masala · Durban Style Mix Vegetable Curry	
Carbs	Steamed Basmati Rice · Soft Phulkas (Wholewheat Flatbreads)	
Sides	Fresh Mint & Coriander Chutney · Tomato Sambal · Plain Papad	
Desserts	Gulab Jamun	
Note	100% Vegetarian · Vegan Curry & Satvic Available · Freshly Prepared	

Tier 2 — Spice Garden Collection		R 550 / person
Warmth & Variety		Min 50 guests
Service	Buffet	
Starters	Mini Vegetable Samosas · Aloo Tikki Chaat with Yoghurt & Tamarind · Palak Patta Chaat	
Mains	Paneer Butter Masala · Dal Makhani · Seasonal Sabzi	
Carbs	Steamed Basmati Rice · Jeera Rice · Soft Phulkas	
Sides	Mint Chutney · Tomato Sambal · Mango Pickle · Plain Papad	
Desserts	Gulab Jamun · Kheer (Rice Pudding)	
Note	100% Vegetarian · 2 Vegan Curries · Satvik Option	

Tier 3 — Golden Temple Spread		R 650 / person
Regional Richness		Min 50 guests
Service	Buffet	
Starters	Paneer Tikka Skewers · Mini Samosas · Dahi Puri Shots · Hariyali Potatoes with Pink Yogurt	
Mains	Paneer Butter Masala · Dal Makhani · Chole Bhature Style Chana · Aloo Gobi Masala	
Carbs	Steamed Basmati Rice · Pilau Rice · Garlic Naan · Phulkas	
Sides	Boondi Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Roasted Papad	
Desserts	Gulab Jamun · Kheer	
Note	100% Vegetarian · 3 Vegan Options · Satvik Available	

Tier 4 — Emerald Wedding Collection		R 750 / person
The Complete Indian Spread		Min 60 guests
Service	Buffet with Dedicated Serving Staff	
Starters	Paneer Tikka Skewers · Hara Bhara Kebabs · Dahi Vada Jars · Mini Masala Dosa Cones · Sev Puri	
Mains	Paneer Butter Masala · Chana Masala · Dal Makhani · Butter Bean Durban Curry (Vegan) · Gujarati Undhiyu (Seasonal)	
Carbs	Steamed Basmati Rice · Veg Fried Rice · Butter Naan · Garlic Naan · Tandoori Roti	
Sides	Boondi Raita · Cucumber Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Roasted Masala Papad	
Desserts	Gulab Jamun · Gajar Halwa (Carrot Halwa) · Shrikhand	
Note	100% Vegetarian · 4 Vegan Dishes · Gujarati Speciality · Dedicated Servers	

Tier 5 — Heritage Satvik Experience		R 900 / person
<i>Pure, Sacred & Deeply Authentic</i>		Min 60 guests
Service	Buffet with Live Chaat Station	
Starters	Batata Vada (Mumbai-Style) · Hara Bhara Kebabs · Dahi Puri Shots · Paneer Tikka Skewers (Satvik) · Khandvi Rolls	
Mains	Paneer Lababdar · Pindi Chole · Dal Makhani · Gujarati Undhiyu · Butter Bean Coconut Curry (Vegan)	
Carbs	Steamed Basmati Rice · Lemon Rice · Puri · Butter Naan · Garlic Naan · Tandoori Roti	
Sides	Boondi Raita · Pudina Raita · Mint Chutney · Tamarind Chutney · Aam ka Achaar · Roasted Papad · Salted Papad	
Desserts	Gulab Jamun · Gajar Halwa · Ras Malai	
Note	<i>Full Satvik Menu · Vegan Curries · Live Chaat Station · 8 Mains</i>	
Tier 6 — Maharani Celebration Feast		R 1050 / person
<i>A Feast Fit for Royalty</i>		Min 80 guests
Service	Buffet + Live Dosa & Chaat Stations	
Starters	Kachori Cups · Hara Bhara Kebabs · Batata Vada · Mini Masala Dosa Cones · Khandvi Rolls · Dahi Puri Shots · Papdi Chaat Cups	
Mains	Paneer Butter Masala · Paneer Lababdar · Dal Makhani · Gujarati Undhiyu · Butter Bean Durban Curry (Vegan) · Mix Vegetable Cashew Korma	
Carbs	Steamed Basmati Rice · Saffron Rice · Jeera Rice · Butter Naan · Garlic Naan · Tandoori Roti · Puri	
Sides	Boondi Raita · Cucumber Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Roasted Papad · Salted Papad · Kachumber Salad	
Desserts	Gulab Jamun · Ras Malai · Gajar Halwa · Biscoff Shrikhand	
Note	<i>9 Mains · Live Dosa & Chaat Stations · Vegan Korma · Premium Saffron Rice</i>	
Tier 7 — Royal Maharaja Feast		R 1200 / person
<i>Grand, Generous & Unforgettable</i>		Min 80 guests
Service	Buffet + Live Dosa, Chaat & Tandoor Stations	
Starters	Tandoori Paneer Tikka · Hara Bhara Kebabs · Mini Samosas · Dahi Puri Shots · Sev Puri · Khandvi Rolls · Pani Puri Station · Dosa Station	
Mains	Paneer Butter Masala · Shahi Paneer · Palak Paneer · Dal Makhani · Gujarati Undhiyu · Kadai Mushroom · Dum Aloo Kashmiri	
Carbs	Steamed Basmati Rice · Saffron Biryani Rice · Jeera Rice · Butter Naan · Garlic Naan · Tandoori Roti · Laccha Paratha · Puri	
Sides	Boondi Raita · Cucumber Raita · Pudina Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Mixed Pickle · Roasted Papad · Kachumber Salad · Onion Salad	
Desserts	Gulab Jamun · Ras Malai · Mango Kulfi · Lado Parfait Cups	
Note	<i>11 Mains · Live Tandoor Station · Pani Puri Bar · Shahi Paneer · Saffron Biryani</i>	

Tier 8 — Platinum Nawab Collection		R 1350 / person
<i>Opulence in Every Detail</i>		Min 100 guests
Service	Plated Starter · Buffet Mains · Live Stations · Plated Dessert	
Starters	Kachori Cups · Tandoori Paneer Tikka Platter · Khandvi Rolls · Hara Bhara Kebabs · Mini Masala Dosa Cones · Batata Vada with Chutney Foam · Papdi Chaat · Pani Puri Station	
Mains	Paneer Butter Masala · Shahi Paneer · Dum Aloo Kashmiri · Dal Makhani · Pindi Chole · Vegan Cashew Korma · Butter Bean Durban Curry (Vegan) · Aloo Methi (Vegan) · Kadai Mushroom & Pepper	
Carbs	Steamed Basmati Rice · Saffron & Rose Biryani Rice · Jeera Rice · Butter Naan · Garlic Naan · Laccha Paratha · Tandoori Roti · Masala Dosa (Live) · Puri	
Sides	Boondi Raita · Cucumber Raita · Pomegranate Raita · Mint Chutney · Tamarind Chutney · Mango Chutney · Mixed Pickle · Roasted Papad · Kachumber Salad · Beet & Carrot Salad	
Desserts	Ras Malai with Rose & Pistachio · Gulab Jamun · Mango Kulfi with Falooda · Gajar Halwa Cheese Cake Cups · Rice Kheer with Berry Compote	
Note	12 Mains · Plated Starter & Dessert · Live Dosa, Tandoor & Chaat · Rose Biryani	
Tier 9 — Grand Prestige Banquet		R 1500 / person
<i>The Ultimate Prashad Experience</i>		Min 120 guests
Service	Full Plated + Premium Live Stations + Welcome Drinks	
Starters	Aloo Tikki Chaat Cups · Tandoori Paneer Tikka with Saffron Aioli · Hara Bhara Kebab with Tamarind Reduction · Khandvi Rolls with Coconut Chutney · Dosa Station · Pani Puri Live Station · Sev Puri & Bhel Puri Bar · Paneer Potli Cup with Mint Chutney · Kachori Cups	
Mains	Shahi Paneer with Silver Leaf (Vark) · Paneer Butter Masala · Dum Aloo Kashmiri · Dal Makhani (slow-cooked 12 hrs) · Gujarati Undhiyu · Vegan Cashew & Coconut Korma · Butter Bean Durban Curry (Vegan) · Pindi Chole · Rajasthani Gatte ki Sabzi · Kadai Wild Mushroom	
Carbs	Steamed Basmati · Saffron & Kewra Biryani · Jeera Rice · Butter Naan · Truffle Garlic Naan · Laccha Paratha · Tandoori Roti · Masala Dosa (Live) · Puri · South Indian Uttapam (Live)	
Sides	Pomegranate Raita · Boondi Raita · Cucumber & Dill Raita · Mint Chutney · Tamarind Chutney · Mango Chutney · Rose Petal Chutney · Mixed Pickle · Roasted Papad · Masala Papad · Kachumber Salad · Sprouted Moong Salad	
Desserts	Ras Malai with Rose & Pistachio Crumble · Gulab Jamun with Vanilla Kulfi Bar · Gajar Halwa served warm · Mango Kulfi Falooda Station · Gajar Halwa Cheese Cake Cups · Rice Kheer with Berry Compote	
Note	13 Mains · Full Plated Service · Welcome Drinks Included · Truffle Garlic Naan · Silver Leaf Shahi Paneer · 4 Live Stations	

Canapé Packages

Butler-passed bites for cocktail hours and receptions.

Package	Style	Per person
Silver Selection · 3 Canapés	Butler-passed on slate boards · 90 minutes	R 110 / person
Gold Selection · 5 Canapés	Butler-passed · Elegant slate boards · 2 hours	R 185 / person
Platinum Selection · 8 Canapés	Butler + 1 Live Station · 2 hours	R 300 / person
Grand Canapé Experience · 10 Canapés + Live Station + Chaat Bar	Full butler team + Masala Dosa Live Station · 2.5 hours	R 495 / person

Silver Selection · 3 Canapés

Mini Vegetable Samosas + Date & Tamarind Chutney · Crispy Onion Bhajis + Mint Yoghurt Dip · Dahi Puri Shots + Sweet Tamarind Drizzle

Gold Selection · 5 Canapés

Paneer Tikka Skewers + Coriander & Mint Chutney · Mini Samosas (Veg & Cheese) + Tamarind Dip · Sev Puri Bites + Pomegranate & Yoghurt · Khandvi Rolls + Coconut Chutney · Dahi Puri Shots + Sweet & Spicy Drizzle

Platinum Selection · 8 Canapés

Tandoori Paneer Tikka Skewers + Saffron Aioli · Hara Bhara Kebabs + Tamarind Reduction · Mini Masala Dosa Cones + Sambar Shots · Batata Vada Bites + Green Chutney Foam · Khandvi Rolls + Coconut Chutney · Papdi Chaat Cups + Pomegranate & Sev · Dahi Puri Shots + Rose Syrup Drizzle · Pani Puri Live Station + Traditional Jaljeera Water

Grand Canapé Experience · 10 Canapés + Live Station + Chaat Bar

Tandoori Paneer Tikka Skewers + Saffron Aioli · Hara Bhara Kebabs + Tamarind Reduction · Mini Masala Dosa Cones + Sambar Shots · Batata Vada Bites + Green Chutney Foam · Khandvi Rolls + Coconut Chutney · Papdi Chaat Cups + Pomegranate & Sev · Dahi Puri Shots + Rose Syrup Drizzle · Pani Puri Live Station + Jaljeera Water · Dhokla Squares + Mustard Seed & Curry Leaf Tadka · Sev Puri Bites + Pomegranate & Yoghurt · Masala Dosa Live Station — made fresh to order

Street Food Experience

Interactive live stations — the energy of an Indian bazaar.

Street Food Experience · R 495 / person · min 60 guests

The vibrant energy of an Indian bazaar — fully interactive live stations · perfect for sangeets, engagement parties & pre-wedding dinners.

Duration 3 hours (extendable at R 60 pp / hour) · 4 Live Stations + Self-serve chaat bar · All condiments, chutneys, crockery & station décor included. Available fully Satvik on request.

Pani Puri Live Station —	Jaljeera, Tamarind & Pudina Waters · Served to order
Chaat Bar (self-serve) —	Bhel Puri, Sev Puri, Aloo Chaat, Papdi Chaat
Dosa Live Station —	Masala, Onion & Plain Dosa with Sambar & 3 Chutneys
Kathi Roll Station —	Paneer, Aloo & Mixed Vegetable Rolls with Raita
Pav Bhaji Counter —	Mumbai-Style Bhaji with Toasted Buttered Pav
Dessert Bite —	Gulab Jamun Shots & Mango Kulfi Sticks

Live Stations (add to any package)

Station	Details	R / person
Dosa Live Station	Masala, Onion & Plain Dosa with Sambar & 3 Chutneys	150
Pani Puri / Chaat Station	Traditional Pani Puri + Sev Puri served to guests	95
Dessert Live Station	Warm Gulab Jamun, Gajar Halwa & Kulfi service	120
Masala Chai & Coffee Bar	Freshly brewed masala chai, filter coffee & alternatives	95

Premium Upgrades

Welcome drinks and dessert bars to complete the occasion.

Welcome Drinks

Upgrade	Details	R / person
Classic Welcome Tray	Mango Lassi, Masala Chai & Rose Sharbat	85
Premium Welcome Tray	Saffron Lassi, Cold Brew Masala Chai, Aam Panna & Jaljeera	130
Mocktail Bar (1 hr)	Jaljeera Fizz, Cucumber & Chilli Cooler, Rose Lemonade, Chaas	165
Signature Cocktail Bar	Saffron Spritz, Cardamom Mojito, Kokum Cooler, Orange Kesar Spritz	195

Dessert Bars

Upgrade	Details	R / person
Mithai & Sweets Trolley	Rotating tray service: Barfi, Ladoo, Halwa & Peda	60
Grand Dessert Bar	Ras Malai, Gulab Jamun, Gajar Halwa, Kulfi, Kheer & Biscoff Shrikhand	195
Vegan Dessert Bar	Coconut Kheer, Mango Sorbet, Besan Ladoo & Pista Barfi	100

Advance Booking & Pricing Adjustments

Events booked far ahead are quoted with a clear annual adjustment.

All prices shown are 2026 rates. Because food, staffing and transport costs move each year, events booked far ahead are quoted with a clear annual adjustment so there are never surprises later.

Booking window	Adjustment	What it means
Within 6 months of your date	Prices as listed — held firm	Your quote is guaranteed at the published 2026 rate once your deposit is received.
6–12 months ahead	+10% plus VAT annual adjustment	Booked at listed rates plus a 10% escalation (VAT additional), confirmed in writing on your contract. No further increases.
12–24 months ahead	+10% plus VAT per year, pro-rata	A 10%-per-annum escalation (VAT additional) is applied to the listed rate for each year until your event date and fixed on the contract.
24+ months ahead	Provisional estimate	We hold your date and issue a provisional budget at listed rates plus 10% plus VAT per year. Final pricing is confirmed 6 months before the event.

- A signed contract and deposit fix your per-person price — we do not re-price a confirmed booking.
- Menu changes, guest-count changes and added upgrades are quoted at the rates current when they are added.
- Deposits: 25% to secure the date, 50% at 3 months, balance 14 days before the event.
- Public-holiday and peak-season (December, Easter, Diwali) dates may carry a surcharge, quoted upfront.

Wedding FAQs

Quick answers to the questions we hear most.

Can I swap curries between tiers?

Yes — the curries listed in each tier are recommended pairings, not fixed. You may swap any curry from a tier of equal or lower value at no extra charge. Swapping in a curry from a higher tier may carry a small upgrade fee per person, confirmed in writing on your final quote.

Can the menu be made fully Satvik (no onion / no garlic)?

Yes — every tier and every dish in this catalogue can be prepared Satvik on request. Please advise at time of initial enquiry so our chef team can plan accordingly.

Can the menu be made fully vegan?

Yes. All tiers can be adapted to fully vegan menus. Tiers 4–9 already include 2–4 dedicated vegan curries by default.

Do you supply plates, cutlery & glassware?

No — Prashad Café is a catering-only company. Crockery, cutlery and glassware must be sourced through your venue or a hire company. We're happy to recommend trusted hire partners on request.

Is travel included?

Travel within 30 km of Cape Town CBD is included. Beyond: 30–60 km R 850 · 60–100 km R 1,650 · 100–150 km R 2,800 · 150+ km / overnight quoted individually.

What is your booking process?

Enquire with date & guest count > custom written quote > optional tasting > 30% non-refundable deposit secures your date > menu finalised 60 days before > final numbers & balance 30 days before > pre-event walkthrough > event day.

Prashad at Home

Collection, delivery & hosted feasts — the Prashad table, at your place.

Portions use 250ml stackable tubs: ~2 tubs serves 2–3 as part of a spread.

Hot Platters

1. North Indian Curry Trio

R 895

Serves 6–8

A proper North Indian table in a box — creamy paneer butter masala, slow-cooked Punjabi chole and a comforting tempered dal fry, with warm naan and rice to go round twice.

Includes: 3 curries (8×250ml tubs) — Paneer Butter Masala 3×250ml, Punjabi Chole 3×250ml, Dal Fry 2×250ml · Basmati Rice 1.5L · Butter Naan ×4 · Roti ×4 · Cucumber Raita 250ml · Coriander & Mango Chutneys 100ml each · Kachumber Salad 250ml · Papadams ×6 · Lime Pickle 100ml

Add extra: extra curry tub (250ml) +R80 · naan or roti +R22 each · rice (large) +R75 · raita (250ml) +R65 · Paneer Tikka platter 10pc +R350

2. Royal North Indian Platter

R 1,050

Serves 8–10

Our most indulgent North Indian spread — silky paneer lababdar, rich soya butter chicken and buttery dal makhani. The kind of meal that turns an ordinary evening into an occasion.

Includes: 3 curries (10×250ml tubs) — Paneer Lababdar 4×250ml, Soya Butter Chicken 3×250ml, Dal Makhani 3×250ml · Basmati Rice 2L · Garlic Naan ×6 · Roti ×4 · Cucumber Raita 2×250ml · Kachumber · 2 Chutneys · Pickle · Papadams ×8

Add extra: extra curry tub (250ml) +R80 · garlic naan +R30 each · roti +R22 each · rice (large) +R75 · Tandoori Gobi platter 10pc +R320

3. Cashew Korma Trio

R 1,050 · Mild

Serves 8–10

Three mild, creamy cashew kormas — paneer, garden vegetable and soya chicken — pale gold and gentle. A crowd-pleaser for mixed tables and little ones.

Includes: 3 kormas (10×250ml tubs) — Paneer 4×250ml, Vegetable 3×250ml, Soya Chicken 3×250ml · Basmati Rice 2L · Butter Naan ×8 · Cucumber Raita 2×100ml · Mango Chutney 100ml · Kachumber 100ml · Papadams ×8

Add extra: extra curry tub (250ml) +R80 · butter naan +R22 each · rice (large) +R75 · Mango Lassi carafe 1L +R195 (+R50 bottle deposit)

4. Durban Heritage Platter

R 995

Serves 8–10

A Durban-style feast with rich brown gravy — soya chicken curry, hearty butter bean and a mixed vegetable curry, best mopped up with fresh roti the local way.

Includes: 3 curries (10×250ml tubs) — Soya Chicken 4×250ml, Butter Bean 3×250ml, Mixed Veg 3×250ml · Basmati Rice 2L · Roti ×8 · Kachumber 250ml · Lime & Mango Pickle 100ml each · Coriander Chutney 100ml · Papadams ×8

Add extra: extra curry tub (250ml) +R80 · roti +R22 each · rice (large) +R75 · extra bunny quarter +R125 each

5. Southern Coastal Platter

R 1,050

Serves 8–10

Deep, roasted South Indian flavours — soya chicken and paneer chettinad with a smoky baingan ke salan. For those who like their spice with real character.

Includes: 3 curries (10×250ml tubs) — Soya Chicken Chettinad 4×250ml, Paneer Chettinad 3×250ml, Baingan Ke Salan 3×250ml · Basmati Rice 2L · Roti ×8 · Cucumber Raita 2×250ml · Coconut & Coriander Chutneys 100ml each · Papadams ×8

Add extra: extra curry tub (250ml) +R80 · roti +R22 each · rice (large) +R75 · Passionfruit Lassi 1L +R195 (+R50 bottle deposit)

6. Saag & Spinach Selection**R 895****Serves 6–8**

A vibrant green trio — palak paneer, aloo saag and saag lentil dal. Wholesome, iron-rich and comforting, with soft tandoori roti to scoop.

Includes: 3 curries (8×250ml tubs) — Palak Paneer 3×250ml, Aloo Saag 3×250ml, Saag Lentil Dal 2×250ml · Basmati Rice 1.5L · Tandoori Roti ×6 · Cucumber Raita 100ml · Coriander Chutney 100ml · Kachumber 100ml · Papadams ×6

Add extra: extra curry tub (250ml) +R80 · tandoori roti +R32 each · rice (large) +R75 · Paneer Tikka platter 10pc +R350

7. Sattvic Curry Platter**R 895 · Sattvic · No onion / no garlic****Serves 6–8**

Pure and mindful — Punjabi chole masala, aloo gobi and saag lentil dal, cooked entirely without onion or garlic. Light, clean and satisfying for spiritual gatherings or gentle evenings.

Includes: 3 curries (8×250ml tubs) — Punjabi Chole Masala 3×250ml, Aloo Gobi 3×250ml, Saag Lentil Dal 2×250ml · Basmati Rice 1.5L · Roti ×6 · Cucumber Raita 250ml · Coriander Chutney 100ml · Kachumber 250ml · Papadams ×6 (all sattvic)

Add extra: extra curry tub (250ml) +R80 · roti +R22 each · rice (large) +R75 · Rose Sharbat 1L +R165 (+R50 bottle deposit)

8. Biryani Feast**R 995****Serves 8–10**

A showpiece vessel of fragrant biryani — your choice of veg, paneer tikka or soya chicken — layered with saffron rice, fried onions and whole spices. Lift the lid and let the aroma do the talking.

Includes: 1 large biryani vessel ~4L (choice of Veg / Paneer Tikka / Soya Chicken) · Cucumber Raita 2×250ml · Mango & Lime Pickle 100ml each · Lentil Dal 1.4L · Coriander Chutney 250ml · Papadams ×8

Add extra: extra biryani (half vessel ~1.5L) +R350 · raita (250ml) +R65 · chutney (250ml) +R75 · dal (250ml) +R65

9. Bunny Chow Box**R 995****Serves 8**

Eight quarter-loaf bunnies packed tight — a true Durban icon. Choose your mix of butter bean, mixed veg and soya chicken, each hollowed and filled with rich curry.

Includes: 8 quarter bunnies (any mix of Beans / Mixed Veg / Soya Chicken) · Kachumber · Chilli & Carrot Sambal · Lime Pickle 250ml

Add extra: extra bunny quarter +R125 each · gravy tub (250ml) +R50 · papadams (pack of 6) +R45

10. Dosa Kit (assemble-at-home)**R 795****Serves 8–10**

Bring the theatre of a dosa counter home — ten fresh plain dosas (pan-crisp them yourself in minutes) with masala potato filling, hot sambar and chutneys, ready to fill and fold at the table.

Includes: 10 plain dosas · Masala Potato Filling ~1.5L · Sambar ~1L · 3 Chutneys (red, green, tamarind) · Fruit Chutney

Add extra: extra dosa +R40 · sambar (500ml) +R105 · Mango Lassi carafe 1L +R195 (+R50 bottle deposit)

11. Roti / Wrap Party Box**R 1,095****Serves 8–10**

Ten fresh roti wraps, tightly rolled and generously filled — mix any four fillings from paneer, soya chicken, mixed veg and chole. Grab-and-go for busy, happy crowds.

Includes: 10 roti wraps (any 4 fillings) · Coriander & Mango Chutneys 100ml each · Kachumber 250ml · Papadams ×10

Add extra: extra wrap +R95 each · chutney (250ml) +R75 · Punjabi Sweet Lassi carafe 1L +R160 (+R50 bottle deposit)

Grazing Platters

1. Samosa Lover's Platter

R 245

Serves 6–8

Sixteen golden samosas in four fillings — potato, cheese & corn, soya mince and spinach & paneer. The ultimate shareable starter.

Includes: 16 mixed samosas (4 of each filling) · Tamarind Chutney 100ml · Mango Chutney 100ml

Add extra: extra 6 samosas +R95 · chutney (250ml) +R75 · Pani Puri kit (serves 6–8) +R225

2. Vegetarian Snack Board

R 285

Serves 6–8

A generous graze of Indian bites — samosas, bahjis and batata vada — with chutneys and crisp papadams.

Includes: Snack Platter 20pc (mixed) · 2 Chutneys 100ml each · Papadams ×6 · Cucumber Raita

Add extra: 10pc extra +R160 · chutney (100ml) +R45 · Vada Pav box 10pc +R350

3. Vegan Snack Board

R 285 · Fully vegan

Serves 6–8

Fully plant-based and just as moreish — vegan samosas and vada pav with coriander and mango chutney and papadams.

Includes: Vegan Platter 12pc (soy mince samosa, Punjabi samosa, Mumbai vada pav) · Coriander & Mango Chutney 100ml each · Papadams ×6

Add extra: upgrade to 24pc platter +R165 · chutney (100ml) +R45

4. Tandoori Tasting Board

R 395

Serves 4–6

Smoky, chargrilled and vibrant — paneer tikka, tandoori potato and tandoori gobi with mint chutney, lemon and cooling raita.

Includes: Paneer Tikka 6pc · Tandoori Gobi 6pc · Tandoori Potato 6pc · Mint Chutney 100ml · Lemon Wedges · Cucumber Raita 100ml · Mango Chutney 100ml

Add extra: Paneer Tikka platter 10pc +R350 · Tandoori Gobi platter 10pc +R320 · raita (100ml) +R45

5. Mini Bunny Bites Board

R 545

Serves 10–12

Durban's favourite in miniature — little bunny bites in beans, mixed veg and soya chicken. Perfect finger food for a crowd.

Includes: ~12 mini bunnies (3 fillings) · Kachumber · Gravy Tub 250ml

Add extra: extra 5 mini bunnies +R235 · gravy tub (250ml) +R50

6. Roti Wrap Lunch Box

R 595

Serves 10–12

Fresh mini roti wraps in Punjabi chole, mixed veg and butter bean — a tidy, handheld lunch for meetings and gatherings.

Includes: ~12 mini wraps (Chole / Mixed Veg / Butter Bean) · Chutneys 200ml · Kachumber 250ml · Papadams ×10

Add extra: extra 5 wraps +R200 · chutney (100ml) +R45

7. Mezze-Style Indian Board**R 995****Serves 10–12**

Our grandest grazing board — set it down and let everyone dive in.

Includes: Paneer Tikka 10pc · Cocktail Garlic Naan ×10 · Tandoori Gobi 10pc · Punjabi Samosas 10pc · Raita 100ml · Kachumber 100ml · Papadams ×10 · 3 Chutneys 100ml each · 2 Pickles 35ml each

Add extra: Paneer Tikka platter 10pc +R350 · cocktail garlic naan +R12 each

Feasts

1. Everyday Feast

R 1,850
Serves 10 · R 185 pp

Everything for a table of ten — crisp starters, three curries with real colour on the table, rice and hot breads, plus all the sides. One box, one price.

Starters: Potato Samosas ×12 · Onion Bahji ×8

Mains (3): Punjabi Chole 4×250ml · Mixed Veg Curry 3×250ml · Palak Paneer 3×250ml — 2.5L total (10 tubs)

Carbs: Basmati Rice 2.5L · Butter Naan ×8 · Roti ×8

Sides: Cucumber Raita 2×250ml · Kachumber 2×250ml · Coriander Chutney 100ml · Mango Chutney 100ml · Papadams ×10

Add extra: extra curry tub (250ml) +R80 · full extra curry (4 tubs ~1L) +R290 · naan or roti +R22 each · rice (large) +R75 · mini mithai box 8pc +R195

Good to know: Delivered chilled or hot. Reheat curries on the stovetop 8–10 min; breads in a 160°C oven, wrapped in foil, 8 min.

2. Durban-Style Feast

R 2,850
Serves 15 · R 190 pp

Durban on a table for fifteen — chilli bites and vada to open, three heritage curries, five bunny quarters, and enough roti to actually eat them with.

Starters: Vegan Snack Platter 16pc (chilli bites, batata vada, samosa)

Mains (3): Soya Chicken Curry 6×250ml · Butter Bean Curry 5×250ml · Mixed Veg Curry 4×250ml — 3.75L total (15 tubs)

Carbs: Bunny Chow ×5 quarters (Beans) · Roti ×20 · Basmati Rice 2.5L

Sides: Kachumber · Lime & Mango Pickle · Carrot Salad 250ml · Papadams ×15

Add extra: extra bunny quarter +R145 each · extra curry tub (250ml) +R80 · full extra curry (4 tubs ~1L) +R290 · roti +R22 each · gravy tub (250ml) +R50

Good to know: Delivered chilled or hot. Reheat curries on the stovetop 8–10 min; rotis in a dry pan 30 sec a side. Bunny loaves supplied fresh — fill on the day.

3. Signature Feast

R 3,250
Serves 15 · R 217 pp

A generous spread for fifteen — a proper snack platter to open, mains chosen for contrast in colour and richness, then naan, roti, rice and a full side rail.

Starters: Veg Snack Platter 30pc · Tandoori Gobi 15pc · Mumbai Cocktail Vada Pav ×15

Mains: Paneer Butter Masala 6×250ml · Soya Butter Chicken 6×250ml · Palak Paneer 3×250ml — 3.75L total (15 tubs)

Carbs: Basmati Rice 3.5L · Garlic Naan ×12 · Roti ×12

Sides: Cucumber Raita 3×250ml · Kachumber 3×250ml · 2 Chutneys 100ml each · 2 Pickles 100ml each · Papadams ×15

Add extra: extra curry tub (250ml) +R80 · full extra curry (4 tubs ~1L) +R290 · garlic naan +R30 each · rice (large) +R75 · mithai box 16pc +R395

Good to know: Delivered chilled or hot. Reheat curries on the stovetop 8–10 min; breads in a 160°C oven, wrapped in foil, 8 min.

4. Grand Feast**R 5,450****Serves 20 · R 273 pp**

The full banquet for twenty — tandoor platters to open, five mains, a whole vessel of biryani, three different breads, mithai and lassi. Everything scaled for twenty, not ten.

Starters: Paneer Tikka 20pc · Tandoori Gobi 20pc · Veg Snack Platter 24pc

Mains (5): Paneer Lababdar 5×250ml · Soya Chicken Korma 5×250ml · Dal Makhani 5×250ml · Aloo Gobi 4×250ml · Palak Paneer 3×250ml — 5.5L total (22 tubs)

Carbs: Mixed Veg Biryani 5L · Garlic Naan ×10 · Tandoori Roti ×10 · Laccha Paratha ×10

Sides: Cucumber Raita 4×250ml · Kachumber 4×250ml · 3 Chutneys & Pickles · Papadams ×20

Sweet & sip: Mithai Box 24pc · Mango Lassi 4L

Add extra: extra curry tub (250ml) +R80 · full extra curry (4 tubs ~1L) +R290 · extra biryani (half vessel ~1.5L) +R350 · roti or naan +R22 each · garlic naan +R30 each · tandoori roti +R32 each · laccha paratha +R40 each

Good to know: Delivered chilled or hot. Reheat curries on the stovetop 8–10 min; biryani covered at 160°C for 25 min; breads wrapped in foil, 8 min.

5. Sattvic Feast**R 2,750 · Sattvic · No onion / no garlic****Serves 15 · R 183 pp**

A specialist sattvic menu, priced independently of the Feast ladder above (not the entry-level option). Pure sattvic cooking for fifteen — no onion, no garlic, nothing lost. Tandoor and vada to start, four greens-and-earth mains, rice, roti and rose sharbat.

Starters: Tandoori Gobi 12pc · Batata Vada ×18

Mains (4): Palak Paneer 6×250ml · Aloo Saag 4×250ml · Mushroom Masala 4×250ml · Saag Lentil Dal 4×250ml — 4.5L total (18 tubs)

Carbs: Basmati Rice 3.5L · Roti ×20

Sides: Cucumber Raita 3×250ml · Coriander Chutney · Papadams ×15

Sip: Rose Sharbat Jug 3L

Add extra: extra curry tub (250ml) +R80 · full extra curry (4 tubs ~1L) +R290 · roti +R22 each · sattvic mithai (4pc) +R120

Good to know: Cooked entirely without onion or garlic in a separate section of the kitchen. Reheat curries on the stovetop 8–10 min; rotis in a dry pan 30 sec a side.

Occasion Collections

1. The Sunday Lunch

The way we'd eat at home on a slow Sunday — relaxed, sharing-style, nothing precious. Crisp samosas and bahjis to start, three hearty mains, fluffy rice and fresh breads, finished with cooling salad and chutneys.

Guests	Total
10 guests	R 2,250
20 guests	R 4,400
30 guests	R 6,350

Includes & add-ons

Includes (per 10 guests): Potato Samosas ×20 · Onion Bahji ×10 · 3 mains — Punjabi Chole 3×350ml, Aloo Gobi 3×350ml, Butter Chicken 3×350ml · Basmati Rice 2.5L · Butter Naan ×10 · Roti ×10 · Cucumber Raita 250ml · Coriander & Mango Chutney 100ml · Kachumber 250ml · 2 Pickles 100ml each · Papadams ×10

Add extra: extra curry tub (350ml) +R110 · full extra main (4 tubs) +R400 · naan or roti +R22 each · rice (large) +R75 · mini mithai box 8pc +R195

2. The Cocktail Hour

Standing-reception bites to graze — paneer tikka, tandoori gobi, spring rolls, samosas, batata vada, samosa chaat and pani puri with mini naan and chutneys. Made for mingling.

Guests	Total
10 guests	R 1,450
20 guests	R 2,850
30 guests	R 3,915

Includes & add-ons

Includes (per 10 guests): Paneer Tikka ×10 · Tandoori Gobi ×10 · Veg Spring Rolls ×10 · Cheese & Corn Samosas ×10 · Batata Vada ×10 · Samosa Chaat portions · Pani Puri ×10 · Mini Garlic Naan ×10 · Chutneys ×3 100ml

Add extra: extra snack platter 10pc +R195 · Vada Pav box 10pc +R350 · Masala Chai carafe 1L +R145

3. The Birthday Feast

The crowd-pleaser menu — everyone's favourites finished with a sweet note. Snack platter, paneer tikka, rich mains and fragrant biryani with all the trimmings.

Guests	Total
10 guests	R 3,450
20 guests	R 6,650
30 guests	R 9,750

Includes & add-ons

Includes (per 10 guests): Veg Snack Platter · Spring Rolls ×10 · Paneer Tikka ×10 · Batata Vada ×10 · Spinach Samosa ×10 · Papadams ×20 · Mains — Paneer Butter Masala 4×350ml, Soya Butter Chicken 4×350ml, Vegetable Korma 3×350ml · Soya Chicken Biryani ~3L · Garlic & Butter Naan ×10 · Raita 2×100ml · Kachumber 250ml · Pickles 2×100ml · Mithai Box 10pc · Mango Lassi Carafe 3L

Add extra: extra curry tub (350ml) +R110 · full extra main (4 tubs) +R400 · extra biryani (half vessel ~1.5L) +R350 · upgrade mithai to 16pc +R195

4. The Sattvic Evening · Sattvic · No onion / no garlic

Pure, mindful and calming — no onion, no garlic. Tandoori paneer, batata vada, palak paneer, korma, matar paneer and saag dal, for spiritual gatherings and quiet celebrations.

Guests	Total
10 guests	R 2,350
20 guests	R 4,750
30 guests	R 6,950

Includes & add-ons

Includes (per 10 guests): Tandoori Paneer Tikka ×10 · Mumbai Vada Pav ×10 · Cocktail Masala Dosa ×10 · 4 mains — Palak Paneer 4×350ml, Mix Veg Korma 3×350ml, Matar Paneer Masala 3×350ml, Saag Lentil Dal 2×350ml · Basmati Rice 2L · Tandoori Roti ×10 · Pickle 2×100ml · Raita 2×100ml · Chutney 200ml · Sattvic Sweet ×10 · Rose Sharbat 3L

Add extra: extra curry tub (350ml) +R110 · full extra main (4 tubs) +R400 · tandoori roti +R32 each · rice (large) +R75 · sattvic mithai (4pc) +R120

5. The Festive Table

The showpiece menu for Diwali, Eid and anniversaries — generous, celebratory and beautiful. Tandoori, snack platter, rich mains, biryani, three breads and all the sides.

Guests	Total
10 guests	R 3,450
20 guests	R 6,650
30 guests	R 9,750

Includes & add-ons

Includes (per 10 guests): Paneer Tikka ×10 · Tandoori Gobi ×10 · Veg Snack Platter 30pc · Mains — Paneer Lababdar 4×350ml, Dal Makhani 3×350ml, Baingan Ke Salan 3×350ml, Soya Chicken Korma 3×350ml · Paneer Tikka Biryani ~3L · Cheese & Garlic Naan ×10 · Laccha Paratha ×10 · Basmati Rice 3L · Raita 500ml · Kachumber 500ml · 3 Chutneys & Pickles · Mithai Box 16pc · Welcome drink — Mango Lassi 3L

Add extra: extra curry tub (350ml) +R110 · full extra main (4 tubs) +R400 · extra biryani (half vessel ~1.5L) +R350 · roti or naan +R22 each

Service Options

Collection, delivery and hosted-at-home.

Service	Price	What's included
Collection	Included in listed price	Pick up from your nearest Prashad Café location at an agreed time. Available for all ranges — Hot Platters, Grazing Platters, Feasts and Occasion Collections.
Delivered	1–10 km R 200 · 11–20 km R 300 · 21–30 km R 450	Dropped off hot or chilled with reheating instructions, no setup. Available up to 30 km from your chosen Prashad Café location.
Hosted at Home	Quoted separately	Full setup, serving equipment and a chef/server on site for the event, collected afterwards. Available on Feasts and Occasion Collections only.

Add-On Menu

Curries & Mains

Item	Size / notes	R
Extra curry tub	250ml · Hot Platters & Feasts	R 80
Extra curry tub	350ml · Occasion Collections	R 110
Full extra curry	4 × 250ml (~1L) · Feasts	R 290
Full extra main	4 × 350ml (~1.4L) · Occasion Collections	R 400
Extra biryani	Half vessel ~1.5L	R 350
Gravy tub	250ml	R 50
Dal	250ml	R 65
Sambar	500ml	R 105

Rice & Breads

Item	Size / notes	R
Basmati rice	Large	R 75
Naan or roti	Each	R 22
Garlic naan	Each	R 30
Tandoori roti	Each	R 32
Laccha paratha	Each	R 40

Bunnies, Wraps & Dosas

Item	Size / notes	R
Bunny quarter	Each	R 125
Mini bunnies	5 pieces	R 235
Roti wrap (full)	Each	R 95
Mini roti wraps	5 pieces	R 200
Plain dosa	Each	R 40

Starters & Platters

Item	Size / notes	R
Snack platter	10pc	R 195
Snack platter upgrade	Double the size	R 160
Paneer Tikka platter	10pc	R 350

Tandoori Gobi platter	10pc	R 320
Samosas	6 pieces	R 95
Vada Pav box	10pc	R 350
Pani Puri kit	Serves 6–8	R 225

Sides & Condiments

Item	Size / notes	R
Papadams	Pack of 6	R 45
Chutney	100ml	R 45
Chutney	250ml	R 75
Raita	100ml	R 45

Drinks

Item	Size / notes	R
Mango Lassi carafe	1L · +R50 bottle deposit	R 195
Passionfruit Lassi	1L · +R50 bottle deposit	R 195
Punjabi Sweet Lassi carafe	1L · +R50 bottle deposit	R 160
Rose Sharbat	1L · +R50 bottle deposit	R 165
Masala Chai	1L	R 145

Mithai

Item	Size / notes	R
Mini Mithai Box	8pc	R 195
Mithai Box	16pc	R 395
Mithai upgrade 8pc > 16pc	Upgrade	R 195
Sattvic Mithai	4pc	R 120