PRASHAD CATERING

Weddings & Events · Prashad at Home

100% Vegetarian · Cape Town

2026 MENU · v6

Wedding & Events prices include VAT at 15% and are valid to 31 December 2026.
Advance-booking escalations apply — see page 9.

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Weddings & Events

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

Included with every tier: Freshly-made Yellow Dal Tadka · Steamed Basmati Rice · Papad · Chutney selection · Uniformed service team · Luxury chafing dishes · Buffet styling, serving ware and linen · VAT at 15%

Not included: *Venue hire, furniture, floral and table décor, and beverages not listed. Our pricing covers food, service staff, buffet styling, luxury chafing dishes and all station and cooking equipment.*

Menu items are illustrative and may be substituted for seasonal equivalents. Satvik (no onion, no garlic), vegan and Jain adaptations are available on every tier. Yellow Dal Tadka, steamed basmati rice, papad and chutneys are included as standard. All cheesecake desserts are made with rennet-free cream cheese and set without gelatine; vegan versions of any dessert are available on request.

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 (Vegan)
Mains	Paneer Butter Masala · Durban Style Mixed Vegetable Curry (Vegan)
Carbs	Steamed Basmati Rice · Soft Phulkas (Wholewheat Flatbreads)
Sides	Fresh Mint & Coriander Chutney · Tomato Sambal · Cucumber Raita · Plain Papad
Desserts	Warm Sooji Halwa with Cashews & Raisins
Note	*2 Mains · 2 Starters · 1 Dessert · Vegan Main Available · Satvik Adaptable*

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	Kadai Paneer · Dal Makhani · Seasonal Vegetable Sabzi (Vegan)
Carbs	Steamed Basmati Rice · Jeera Rice · Soft Phulkas
Sides	Mint Chutney · Tomato Sambal · Cucumber Raita · Mango Pickle · Plain Papad
Desserts	Semiya Payasam · Vermicelli Kheer · Barfi Bites
Note	*3 Mains · 3 Starters · 2 Desserts · Vegan Main Included · Satvik Adaptable*

Tier 3 — Golden Temple Spread

R 650 / person

Regional Richness

Min 50 guests

Service	Buffet
Starters	Paneer Tikka Skewers · Mini Vegetable Samosas · Dahi Puri Shots · Hariyali Potatoes with Mint Yoghurt
Mains	Paneer Tikka Masala · Dal Makhani · Chana Masala (Vegan) · Aloo Gobi Masala (Vegan)
Carbs	Steamed Basmati Rice · Vegetable Pulao · Garlic Naan · Phulkas
Sides	Boondi Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Kachumber Salad · Roasted Papad
Desserts	Gajar Halwa with Vanilla Ice Cream · Gulab Jamun & Rabri Shots
Note	*4 Mains · 4 Starters · 2 Desserts · Chargrilled Paneer Tikka Masala · 2 Vegan Mains*

Tier 4 — Emerald Wedding Collection	**R 750** / person
The Complete Indian Spread	Min 60 guests
Service	Buffet with Dedicated Serving Team
Starters	Paneer Tikka Skewers · Hara Bhara Kebabs (Vegan) · Dahi Vada Jars · Mini Masala Dosa Cones · Sev Puri
Mains	Methi Malai Paneer · Dal Makhani · Bhindi Masala (Vegan) · Mixed Vegetable Jalfrezi (Vegan) · Butter Bean Durban Curry (Vegan)
Carbs	Steamed Basmati Rice · Jeera Rice · Butter Naan · Garlic Naan · Tandoori Roti
Sides	Boondi Raita · Cucumber Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Kachumber Salad · Roasted Masala Papad
Desserts	Saffron Rice Kheer Cups · Motichoor Cheesecake Bites · Besan Ladoo Truffles
Note	*5 Mains · 5 Starters · 3 Desserts · Dedicated Serving Team · 3 Vegan Mains*

Tier 5 — Heritage Satvik Experience	**R 900** / person
Pure, Sacred & Deeply Authentic	Min 60 guests
Service	Buffet with 1 Live Station
Live Stations	Live Satvik Chaat Station
Starters	Tandoori Paneer Tikka · Green Pea & Sesame Tikki · Cucumber, Pomegranate & Sprout Cups · Palak & Corn Kebabs · Fresh Fruit & Paneer Chaat
Mains	Paneer Makhani · Palak Paneer · Lauki Kofta · Moong Dal Tadka · Vegetable Korma with Cashew & Coconut (Vegan)
Carbs	Steamed Basmati Rice · Lemon Rice · Saffron Pulao · Wholewheat Phulkas · Tandoori Roti
Sides	Cucumber Raita · Boondi Raita · Mint & Coriander Chutney · Date & Tamarind Chutney · Kachumber (No Onion) · Fresh Green Salad · Roasted Papad
Desserts	Shrikhand Cheesecake Cups · Rose & Pistachio Mousse Cups · Semiya Payasam · Vermicelli Kheer
Please note	*Satvik standard: freshly prepared; no onion, garlic, mushrooms, eggs, meat or alcohol. Every dish on this tier is prepared to this standard — separate preparation area, freshly milled spices and a dedicated Satvik service team. Jain and root-vegetable-free requirements available by request.*
Note	*Fully Satvik Menu · 5 Mains · 5 Starters · 3 Desserts · 1 Live Station · Vegan Main Included*

Tier 6 — Maharani Celebration Feast	**R 1050** / person
A Feast Fit for Royalty	Min 80 guests
Service	Buffet with 1 Live Station
Live Stations	Live Dosa Station
Starters	Kachori Cups · Hara Bhara Kebabs (Vegan) · Batata Vada · Khandvi Rolls · Dahi Puri Shots · Papdi Chaat Cups
Mains	Shahi Paneer · Punjabi Kadhi Pakora · Dal Makhani · Dum Aloo Banarasi (Vegan) · Gujarati Undhiyu (Vegan) · Navratan Korma (Vegan)
Carbs	Steamed Basmati Rice · Saffron Rice · Butter Naan · Garlic Naan · Tandoori Roti
Sides	Boondi Raita · Cucumber Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Kachumber Salad · Beetroot & Carrot Salad · Roasted Papad
Desserts	Gulab Jamun Cheesecake Cups · Masala Chai Mousse Cups · Jalebi & Rabri Cups
Note	*6 Mains · 6 Starters · 3 Desserts · Live Dosa Station · Saffron Rice · 3 Vegan Mains*

Tier 7 — Royal Maharaja Feast	**R 1200** / person
Grand, Generous & Unforgettable	Min 80 guests
Service	Buffet with 2 Live Stations
Live Stations	Live Dosa Station · Pani Puri & Chaat Station
Starters	Tandoori Paneer Tikka · Hara Bhara Kebabs (Vegan) · Mini Vegetable Samosas · Dahi Puri Shots · Sev Puri · Khandvi Rolls
Mains	Achari Paneer · Paneer Lababdar · Dal Makhani · Kadai Mushroom · Baingan Bharta (Vegan) · Vegetable Kolhapuri (Vegan)
Carbs	Steamed Basmati Rice · Saffron Biryani Rice · Butter Naan · Garlic Naan · Laccha Paratha · Tandoori Roti
Sides	Boondi Raita · Cucumber Raita · Pudina Raita · Mint Chutney · Tamarind Chutney · Mango Pickle · Mixed Pickle · Kachumber Salad · Roasted Papad
Desserts	Ras Malai Cheesecake Cups · Warm Gajar Halwa with Kulfi · Mango & Coconut Dessert Cups · Barfi Bites
Note	*6 Mains · 6 Starters · 4 Desserts · 2 Live Stations · Two Signature Paneers · 2 Vegan Mains*

Tier 8 — Platinum Nawab Collection	**R 1350** / person
Opulence in Every Detail	Min 100 guests
Service	Plated Starter · Buffet Mains · Plated Dessert · 2 Live Stations
Live Stations	Live Dosa Station · Pani Puri & Chaat Station
Starters	Kachori Cups · Tandoori Paneer Tikka Platter · Khandvi Rolls · Hara Bhara Kebabs (Vegan) · Mini Masala Dosa Cones · Papdi Chaat Cups · Dahi Puri Shots
Mains	Paneer Pasanda · Lasooni Palak Paneer · Dal Makhani · Dum Aloo Kashmiri · Kadai Mushroom & Pepper · Subz Nizami Handi (Vegan) · Punjabi Rajma Masala (Vegan)
Carbs	Steamed Basmati Rice · Saffron & Rose Biryani Rice · Butter Naan · Garlic Naan · Laccha Paratha · Tandoori Roti
Sides	Boondi Raita · Cucumber Raita · Pomegranate Raita · Mint Chutney · Tamarind Chutney · Mango Chutney · Mixed Pickle · Kachumber Salad · Beetroot & Carrot Salad · Roasted Papad
Desserts	Gajar Halwa Cheesecake Cups · Gulab Jamun & Rabri Shots · Rose & Pistachio Mousse Cups · Saffron Rice Kheer Cups
Please note	*Plated service: starter and dessert are plated to the table; mains are served from the buffet with a dedicated serving team.*
Note	*7 Mains · 7 Starters · 4 Desserts · Plated Starter & Dessert · 2 Live Stations · Paneer Pasanda*

Tier 9 — Grand Prestige Banquet	**R 1500** / person
The Ultimate Prashad Experience	Min 120 guests
Service	Premium Buffet, Table Service or Plated Service (selected at quotation) · 3 Live Stations
Live Stations	Live Tandoor & Carving Station · Live Dosa Station · Pani Puri & Chaat Station
Starters	Aloo Tikki Chaat Cups · Tandoori Paneer Tikka with Saffron Aioli · Hara Bhara Kebab with Tamarind Reduction (Vegan) · Khandvi Rolls with Coconut Chutney · Paneer Potli Cups with Mint Chutney · Kachori Cups · Dahi Puri Shots · Sev Puri & Bhel Puri Bar
Mains	Kesari Paneer — whole saffron-roasted paneer, carved at the Live Tandoor Station · Paneer Afghani Malai · Dal Makhani (Slow-Cooked for 12 Hours) · Malai Kofta Shahi · Kadai Wild Mushroom · Dum Handi Vegetable Biryani — sealed and opened at the table · Vegetable Chettinad (Vegan) · Kathal Makhani · Young Jackfruit (Vegan)
Carbs	Steamed Basmati Rice · Jeera Rice · Saffron & Kewra Pulao · Wild Garlic & Herb Naan · Laccha Paratha · Tandoori Roti
Sides	Pomegranate Raita · Boondi Raita · Cucumber Raita · Mint Chutney · Tamarind Chutney · Mango Chutney · Mixed Pickle · Kachumber Salad · Beetroot & Carrot Salad · Roasted Papad
Desserts	Biscoff & Cardamom Cheesecake Cups · Ras Malai Cheesecake Cups · Warm Jalebi & Rabri with Vanilla Kulfi · Masala Chai Mousse Cups
Please note	*Includes the Classic Welcome Tray (Mango Lassi, Masala Chai & Rose Sharbat) on arrival at no additional charge. Buffet and table service include all 8 mains. Plated service uses a curated selection agreed with the client for the plated course.*
Note	*8 Premium Mains · 8 Starters · 4 Desserts · Live Tandoor Carving · Welcome Drinks Included · Choice of Service Format*

Canapé Packages

Elegant bites for cocktail hours and receptions.

Package	Style	Per person
Silver Selection · 3 Canapés	Served on slate boards · 90 minutes · minimum 40 guests	R 110 / person
Gold Selection · 5 Canapés	Elegant slate boards · 2 hours · minimum 40 guests	R 185 / person
Platinum Selection · 8 Canapés + 1 Live Station	Dedicated service team + 1 live station · 2.5 hours · minimum 60 guests	R 300 / person
Grand Canapé Experience · 10 Canapés + 2 Live Stations	Full service team + 2 live stations · 3 hours · minimum 60 guests	R 395 / person

Silver Selection · 3 Canapés

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

Gold Selection · 5 Canapés

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

Platinum Selection · 8 Canapés + 1 Live Station

Tandoori Paneer Tikka Skewers + Saffron Aioli · Hara Bhara Kebabs (V) + Tamarind Reduction · Mini Masala Dosa Cones (V) + Sambar Shots · Batata Vada Bites (V) + Green Chutney · Khandvi Rolls + Coconut Chutney · Papdi Chaat Cups + Pomegranate & Sev · Dahi Puri Shots + Rose Syrup Drizzle · Dhokla Squares (V) + Mustard Seed & Curry Leaf Tadka · Pani Puri Live Station — Jaljeera, Tamarind & Pudina Waters

Grand Canapé Experience · 10 Canapés + 2 Live Stations

Tandoori Paneer Tikka Skewers + Saffron Aioli · Hara Bhara Kebabs (V) + Tamarind Reduction · Mini Masala Dosa Cones (V) + Sambar Shots · Batata Vada Bites (V) + Green Chutney · Khandvi Rolls + Coconut Chutney · Papdi Chaat Cups + Pomegranate & Sev · Dahi Puri Shots + Rose Syrup Drizzle · Dhokla Squares (V) + Mustard Seed & Curry Leaf Tadka · Sev Puri Bites (V) + Pomegranate & Tamarind · Paneer Potli Cups + Mint Chutney · Masala Dosa Live Station — made fresh to order with sambar & 3 chutneys · Pani Puri Live Station — Jaljeera, Tamarind & Pudina Waters

All canapé package prices include VAT at 15%. Canapés may be combined with any catering tier — speak to us for a package rate. Satvik (no onion, no garlic) versions available on request.

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, supplied complete with our own station units, luxury chafing dishes and styling. Perfect for sangeets, engagement parties and pre-wedding dinners.

Duration 3 hours (extendable at R 60 pp per additional hour) · 4 staffed live stations + self-serve chaat bar · all condiments, chutneys, crockery, luxury chafing dishes, serving ware and station décor included · VAT included. Can be prepared entirely without onion or garlic on request. Pav is milk-enriched and kathi roll parathas may contain egg — vegan versions available on request.

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

Live Stations (add to any package)

Station	Details · 2 hours	R / person
Live Tandoor & Carving Station	Paneer, vegetable and kofta skewers carved to order from a traditional tandoor oven · extra hour R 55 pp	R 185

Dosa Live Station	Masala, Onion & Plain Dosa with Sambar & 3 Chutneys (V) · extra hour R 45 pp	R 150
Kathi Roll Station	Paneer, Aloo & Mixed Vegetable Rolls with Raita · extra hour R 40 pp	R 130
Dessert Live Station	Warm Jalebi & Rabri, Gajar Halwa with Kulfi, Warm Sooji Halwa & Gulab Jamun & Rabri Shots served to guests · extra hour R 35 pp	R 120
Pav Bhaji Counter	Mumbai-style bhaji with toasted buttered pav · extra hour R 35 pp	R 110
Pani Puri & Chaat Station	Traditional Pani Puri, Sev Puri & Bhel from our own standalone chaat station (V) · extra hour R 30 pp	R 95
Masala Chai & Coffee Bar	Freshly brewed masala chai, filter coffee & plant-milk alternatives · extra hour R 30 pp	R 95

Every station is supplied complete — standalone station units, tandoor ovens, luxury chafing dishes, decorative serving ware and styling — staffed by a uniformed chef. Stations run for 2 hours; additional hours are charged as shown. Minimum 60 guests per station. Stations already included in a tier are not charged again. Prices include VAT at 15%.

Premium Upgrades

Welcome drinks, dessert bars, service and equipment.

Welcome Drinks

Upgrade	Details	R / person
Classic Welcome Tray	Mango Lassi, Masala Chai & Rose Sharbat · served on arrival	85
Premium Welcome Tray	Saffron Lassi, Cold Brew Masala Chai, Aam Panna & Jaljeera	130

Dessert Bars

Upgrade	Details	R / person
Mithai & Sweets Trolley	Rotating tray service: Barfi Bites, Besan Ladoo Truffles, Halwa & Peda	60
Indian Dessert Bar	A generous celebration of traditional Indian desserts, presented as a dessert buffet · any three desserts from the collection	150

Service & Equipment

Upgrade	Details	R / person
Additional Service Staff	Per uniformed team member, per event (not per guest)	650
Premium Crockery & Cutlery Upgrade	Upgraded plate, cutlery and glassware in place of standard service ware	75
Extended Service Hour	Full team retained beyond contracted service time, per hour	45

Indian Dessert Bar

From R 150 per person

A generous celebration of traditional Indian desserts, beautifully presented as a dessert buffet. Clients may select any three desserts from the available collection.

Gulab Jamun	Gulab Jamun with Rabri	Gajar Halwa
Suji Halwa	Seviyan Kheer	Vermicelli Payasam
Saffron Rice Kheer	Rasmalai	Shrikhand
Jalebi with Rabri	Warm Jalebi with Cardamom Ice Cream	Gajar Halwa with Kulfi
Mango and Coconut Dessert Cups	Masala Chai Mousse Cups	Rose and Pistachio Mousse Cups
Biscoff and Cardamom Cheesecake Cups	Gulab Jamun Cheesecake Cups	Shrikhand Cheesecake Cups

Price includes a selection of three desserts. Additional dessert selections, premium ice cream or kulfi pairings, live dessert preparation, styling, service staff and specialist equipment may be quoted separately.

Additional Service Staff is charged per team member per event, not per guest. All other prices are per guest and include VAT at 15%. All items are alcohol-free.

Portions & Quantities

Exactly what each guest receives across the buffet.

Exactly what each guest receives, and how the food is portioned across the buffet. Every tier also includes, per guest: 70 ml raita · 35 ml chutneys · 15 g pickle · 55 g salad · 1.5 papad. Food is served from chafing units — each unit serves 25 guests and is replenished throughout service.

Tier	Total Mains	Per Main Dish	Rice (cooked)	Breads	Starters	Dessert
1 · Saffron Essence	350 ml	175 ml × 2	250 g	2 pieces	4 pieces	150 g
2 · Spice Garden Collection	375 ml	125 ml × 3	250 g	2 pieces	5 pieces	150 g
3 · Golden Temple Spread	400 ml	100 ml × 4	250 g	2 pieces	6 pieces	150 g
4 · Emerald Wedding Collection	425 ml	85 ml × 5	300 g	3 pieces	7 pieces	200 g
5 · Heritage Satvik Experience	425 ml	85 ml × 5	300 g	3 pieces	7 pieces	200 g
6 · Maharani Celebration Feast	450 ml	75 ml × 6	300 g	3 pieces	8 pieces	200 g
7 · Royal Maharaja Feast	450 ml	75 ml × 6	350 g	3 pieces	9 pieces	220 g
8 · Platinum Nawab Collection	475 ml	68 ml × 7	350 g	3 pieces	10 pieces	220 g
9 · Grand Prestige Banquet	500 ml	62 ml × 8	350 g	3 pieces	10 pieces	240 g

Guests take smaller portions of each dish when more dishes are offered, so the per-dish figure falls as the tier rises while the total per guest increases. Figures are planning allowances; actual consumption varies with time of day, service length and guest profile.

Booking, Cancellation & Logistics

How a Prashad wedding booking works, start to finish.

Booking Terms

Booking Deposit — 30% of the estimated total, payable to confirm your date

Second Payment — 40% due 60 days before the event date

Final Balance — Due in full 14 days before the event date

Final Guest Count — Confirmed 30 days before the event. Numbers may increase after this date subject to availability, but the 30-day figure is the minimum chargeable.

Minimum Spend — Where guest numbers fall below the tier minimum, the tier minimum is charged

VAT — All wedding prices include VAT at 15% — the price you see is the price you pay

Price Validity — Prices in this catalogue are valid to 31 December 2026

Cancellation & Postponement

More than 90 days before — Full deposit refunded

90 – 60 days before — 50% of deposit refunded

60 – 30 days before — Deposit forfeited

Less than 30 days before — Deposit forfeited and 50% of the confirmed total payable

Postponement — One date change permitted at no charge if requested more than 60 days before, subject to availability

Tastings & Menu

Tasting Sessions — By appointment · R 950 for up to 4 guests · credited in full against a confirmed booking

Custom Menus — Available — speak to our culinary team

Satvik Requests — Please advise at time of initial enquiry so preparation areas can be allocated

Vegan Confirmation — All vegan dishes are clearly labelled at the event

Allergens — Please advise all allergies in writing at least 30 days before the event

Logistics

Travel — Included within 30 km of Cape Town CBD · R 12 per km thereafter

Venue Access — Minimum 4 hours' setup access required before service

Power — Venue power required for all live stations. Where unavailable, generator hire is arranged at cost.

Breakage Deposit — R 3,500 refundable, applicable where Prashad Café supplies crockery and serving ware

Advance Booking & Pricing Adjustments

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

All prices shown are 2026 rates, valid to 31 December 2026 and inclusive of VAT at 15%. 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: 30% to confirm the date, 40% at 60 days, balance in full 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 dishes between tiers?

Yes — the dishes listed in each tier are recommended pairings, not fixed. You may swap any dish from a tier of equal or lower value at no extra charge. Swapping in a dish 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. Tier 5, the Heritage Satvik Experience, is fully Satvik as standard. Please advise at time of initial enquiry so preparation areas can be allocated.

Can the menu be made fully vegan?

Yes. All tiers can be adapted to fully vegan menus, and Tiers 2–9 already include dedicated vegan mains by default. Vegan versions of any dessert are available on request.

What is included in the price?

Food, uniformed service staff, buffet styling, luxury chafing dishes, serving ware and linen, all station and cooking equipment, and VAT at 15%. Venue hire, furniture, floral and table décor and unlisted beverages are not included. A premium crockery, cutlery and glassware upgrade is available at R 75 per guest.

Is travel included?

Travel within 30 km of Cape Town CBD is included; thereafter R 12 per km. We require a minimum of 4 hours' setup access at the venue, and venue power for all live stations.

What is your booking process?

Enquire with date & guest count > written quote > optional tasting (R 950 for up to 4 guests, credited against a confirmed booking) > 30% deposit confirms your date > 40% due 60 days before > final guest count 30 days before > balance 14 days before > 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 4×250g (1kg total) · Butter Naan ×4 · Roti ×4 · Cucumber Raita 150ml · Coriander & Mango Chutneys 100ml each · Kachumber Salad 200ml · 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 1.5L · Garlic Naan ×6 · Roti ×4 · Cucumber Raita 100ml · Kachumber 100ml · 2 Chutneys · Pickle

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 1.5L · 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 1.5L · 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 1.5L · Roti ×8 · Cucumber Raita 100ml · Kachumber 200ml · 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 200ml · Coriander Chutney 100ml · Kachumber 200ml · 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 200ml · Mango & Lime Pickle 100ml each · Lentil Dal 1L · 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 250ml · Lime Pickle 200ml

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 1L · Sambar 500ml · 3 Chutneys 200ml each (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 — choose any two fillings from soya chicken, mixed vegetables and chickpeas. Grab-and-go for busy, happy crowds.

Includes: 10 roti wraps (any 2 fillings — soya chicken, mixed vegetables, chickpeas) · 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: Two Vegetarian Snack Platters — 30 pieces total · A mixed selection of chilli bites, potato samosas, onion bhajis and vegetable spring rolls, arranged across two platters.

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