



YOUR MAGICAL WEDDING WITH A  
TOUCH OF STAR-CLASS LUXURY!



Blessed with the backdrop of soft sand, rolling waves and endless sky, Jetwing Blue, Negombo offers you a picture-perfect location for that special day. Be it a grand celebration or an intimate occasion, at our luxurious ballroom or on the beach, our team will plan everything with flawless precision to ensure your wedding is truly a magical celebration!

Jetwing  
BLUE  
NEGOMBO • SRI LANKA

**BRONZE PACKAGE**

Ballroom only

- A welcome drink (fresh juice)
- Salads - choose any three
- Soup - choose any one
- Rice - choose any two
- Noodles/pasta - choose any one
- Fish/prawns/cuttlefish - choose any one
- Chicken - choose any one
- Beef/pork - choose any one
- Vegetables - choose any three
- Condiments - choose any four
- Desserts - choose any five

**LKR 5,000 nett per person**

**Package Additions**

- Complimentary 1 night stay on the night of the wedding in a deluxe room on bed & breakfast for the couple
- Inclusive of chair covers
- Hall given free for 5 hours only (latest cut off time for morning weddings will be 3pm)
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

**Appetizers to the table**

Cheese, Crackers, Olives, Chicken liver mousse canapés, Vegetable Crudities

**Fresh Cut Fruit on the Buffet**

Papaya, Pineapple, Melon

**SILVER PACKAGE**

Ballroom Only

- A welcome drink (fresh juice)
- Salads - choose any four
- Soup - choose any one
- Rice - choose any two
- Noodles/pasta - choose any one
- Fish - choose any one
- Prawns/cuttlefish - choose any one
- Chicken - choose any one
- Pork - choose any one
- Beef - choose any one
- Vegetable - choose any four
- Condiments - choose any four
- Desserts - choose any five

**LKR 5, 500 nett per person**

**Package Additions**

- Complimentary 1 night stay on the night of the wedding in a deluxe room on bed & breakfast for the couple
- Hall given free for 5 hours only (latest cut off time for morning weddings will be 3pm)
- Inclusive of chair covers
- Complimentary anniversary dinner for the couple at Center point grill and bar, Jetwing blue
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

**Appetizers to the Table**

Cheese, Crackers, Olives, Chicken liver mousse canapés, Sweet Pickled Beet Root and Pineapple, Vegetable Crudities

**Fresh Cut Fruit on the Buffet**

Papaya, Pineapple, Melon

## GOLD PACKAGE

Ballroom or Beach

A welcome drink (fresh juice)

Salads	- choose any five
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish	- choose any one
Chicken	- choose any one
Pork/beef	- choose any one
Mutton/lamb	- choose any one
Prawns/cuttlefish	- choose any one
Vegetable	- choose any four
Condiments	- choose any five
Desserts	- choose any five

**LKR 6,000 nett per person**

### Package additions

- 2 complimentary nights for the couple from the night of the wedding (super deluxe bed & breakfast for the couple)
- Inclusive of chair covers
- Hall given free for 6 hours only (latest cut off time for morning weddings will be 3pm)
- Ice carving – 2 letters
- Complimentary bottle of sparkling wine for the couple
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

### Appetizers to the table

Two varieties of cheese, crackers, olives, chicken sate, pork ham, asparagus cheese mousse Canapés, marinated trio peppers, vegetable crudities

### Fresh cut fruit on the buffet

Papaya, pineapple, melon

## PLATINUM PACKAGE

Ballroom or Beach

A welcome drink (fresh juice)

Salads	- choose any six
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish/cuttlefish	- choose any one
Prawns	- choose any one
Chicken	- choose any one
Lamb/mutton	- choose any one
Beef	- choose any one
Pork	- choose any one
Vegetable	- choose any five
Condiments	- choose any five
Desserts	- choose any six

**LKR 7,000 nett per person**

### Package additions

- Complimentary 1 night stay on the night of the wedding at a suite on bed breakfast for the couple
- Complimentary 1 night stay at any Jetwing hotel at a suite on bed breakfast basis
- Inclusive of chair covers
- Hall given free for 6 hours only (latest cut off time for morning weddings will be 3pm)
- Complimentary bottle of sparkling wine for the couple
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom Only)

### Appetizers to the table

Three varieties of cheese, crackers, olives, strawberry, pork ham, smoked beef, marinated trio Peppers, vegetable crudities

### Fresh cut fruit on the buffet

Papaya, pineapple, melon, mango

Please note the package rates are valid till **March 31<sup>st</sup> 2023**. All above rates are for the Ballroom only. Packages for weddings on the beach, will be gold or the platinum. Any room night stay must be reserved ahead of time and will depend on availability. All other details are in the banquet contract to be signed along with the advance payment. If the minimum number of guests is less 150 there will be a hall charge of LKR 200,000.

**EXTRAS** - In addition to the Buffet

**Per person**

Any appetizer	- LKR 100 nett
Any salad	- LKR 100 nett
Any soup	- LKR 150 nett
Any rice dish	- LKR 200 nett
Any noodles dish	- LKR 250 nett
Any pasta dish	- LKR 250 nett
Any fish dish	- LKR 350 nett
Any cuttlefish dish	- LKR 400 nett
Any prawns dish	- LKR 600 nett
Any chicken dish	- LKR 300 nett
Any lamb or mutton	- LKR 600 nett
Any beef dish	- LKR 400 nett
Any pork dish	- LKR 400 nett
Any vegetable dish	- LKR 250 nett
Any condiment	- LKR 100 nett
Any dessert	- LKR 200 nett

**Bar Charges**

**Beer - Imported**

Carlsberg	- LKR 450 nett
Carlsberg keg (30l)	- LKR 32,000 nett

**Beer - Local**

Lion Keg (30l)	- LKR 26,500 nett
Lion Lager (375ml)	- LKR 275 nett
Lion Stout	- LKR 600 nett
Lion Lager	- LKR 550 nett
Carlsberg	- LKR 600 nett
Soda (400ml)	- LKR 150 nett
Soft Drinks (330ml)	- LKR 200 nett

**Cooked Bites to be purchased from the hotel**

Devilled beef 1kg	- LKR 4,500 nett
Devilled chicken 1kg	- LKR 3,700 nett
Devilled fish 1kg	- LKR 5,000 nett
Devilled prawn 1kg	- LKR 6,500 nett
Devilled pork 1kg	- LKR 4,500 nett
Devilled cuttlefish 1kg	- LKR 6,000 nett
Devilled pork sausages 1kg	- LKR 4,000 nett
Devilled beef sausages 1kg	- LKR 4,000 nett
Devilled chicken sausages 1kg	- LKR 4,000 nett
Devilled chickpeas 1kg	- 1,500 nett
Mixed vegetables 1kg	- LKR 2,800 nett
Fried cashew nuts 1kg	- LKR 5,500 nett
French fries potato 1kg	- LKR 2,500 nett
Bombay mixture 500g	- LKR 650 nett
(optional & can be brought from outside)	
01 fish cutlet	- LKR 30 nett

# MAKE YOUR OWN MENU

## SALAD BAR

### Poultry

- Pasta & Chicken with Tomato Pesto
- Garlic Curd Marinated Chicken Caesar
- Apple, Chicken, Sweet Corn & Celery
- Chicken Tikka Salad with Curd Dressing and Fried Pita Chips

### Seafood

- Dill Marinated Prawn Caesar with Anchovy Dressing
- Seafood and Fresh Greens with Dill Dressing
- Potato, Egg & Bacon with French Dressing
- Tuna, Potato, Green Beans and Olives

### Meat

- Smoked Beef and Bean sprout
- Sweet Soya Marinated Beef, Cabbage & Mushroom
- Bacon, Egg and Potato with Mustard Mayonnaise
- Ham Green pea and Conchiglie Pasta

### Sri Lankan

- Fried Brinjal and Pineapple with Mustard Vinaigrette
- Fried Okra, Green Chili and Spring Onion
- Sweet Pickled Star fruit with Roasted Coconut Chips
- Beetroot, Tomato and Red Onion with Fried Gotukola

### Vegetables

- Mustard Potato with Chopped Pickled Shallots
- Baked Potato, Sweet Corn and Pimento Dressing
- Fresh Garden Greens with Fruit Salsa
- Carrot, Cabbage and Raisins in Cheese Dressing
- Marinated Pimento Tomato, Olives & Cheese
- Roasted Beetroot and Cottage Cheese
- Dill Pickled Cucumber with Sesame

## SOUP

### Poultry

- Thai Chicken Coriander Coconut
- Cream of Mushroom with Chicken
- Chicken Carbonara
- Thai Chicken & Noodles

### Seafood

- Coconut Creamed Prawn & Mushroom
- Seafood Mulligatawny
- Hot & Sour Seafood
- Fennel Scented Pumpkin Seafood Bisque

### Meat

- Peppery Mutton and Vegetables
- Oriental Beef Broth with Potato
- Beef Consommé with Julienne of Vegetables
- Spicy Beef and Shiitake Mushroom

### Vegetarian

- Curried Potato & Leek Soup
- Broccoli Cream with Mushroom
- Creamy Tomato with Basil
- Italian Minestrone with Basil
- Thai Vegetable and Noodles
- Puree of Roasted Vegetables
- Roasted Pumpkin with Cumin
- Cabbage Chowder with Spinach
- Yellow Lentil and Tomato with Coriander
- Baked Aubergine and Lentil

## RICE

### Vegetarian

- Steamed Rice
- Organic Ghee Rice
- Indian Peas Pillau
- Vegetable Biryani
- Mexican Sweet corn & Cilantro Rice
- Lentil & Lemon Rice
- Cumin Braised Rice with Vegetables

### Non-Vegetarian

- Chicken Biryani
- Singapore Egg and Chicken Fried Rice
- Mongolian Chicken & Vegetable Rice
- Green Peas and Chicken Ham Rice
- Indonesian Nasigoreng
- Mongolian Seafood Rice
- Chinese Mixed Fried Rice

## NOODLES

### Vegetarian

- Thai Vegetable Fried Noodles with Mushroom
- Garlic Fried Vermicelli with Vegetables

### Non-Vegetarian

- Singapore Mixed Fried Noodles
- Chinese Mixed Seafood Noodles with Scallions
- Indonesian Meegoreng
- Shrimps Fried Rice Vermicelli with Bean sprout

## PASTA

### Vegetarian

- Fussily with Sautéed Pepper & Olives
- Spaghetti Aglio e Olio
- Penne Pasta with Mushroom Cheese Sauce

### Non-Vegetarian

- Penne with Bolognaise
- Macaroni with Chicken and Cheese
- Spaghetti with Seafood Tomato Sauce

## FISH

### Western

- Crumbed Fried Fillet of Fish with Curried Tartar Sauce
- Batter Fried Fillet of Fish in Spicy Tomato Sauce
- Grilled Fish with Mushroom Balsamic Cream Sauce

### Asian & Indian

- Thai Red Fish Curry with Coriander Leaves
- Indian Spiced Fish Tikka Masala
- Devilled Fish with Green Pepper

### Sri Lankan

- Pepper Mustard Fish Curry with Capsicum & Onion
- Traditional King Fish Mustard Curry
- Sri Lankan Spiced Pan Seared Fish with Lemon & Onion
- Fish Ambulthiyal Baked on Banana Leaf

## CUTTLEFISH

### Western

- Batter Fried Shredded Cuttlefish in Spicy Tomato Sauce
- Cuttlefish Provencal with Olives and New Potatoes
- Steamed Cuttlefish in Creamy Garlic Tomato Sauce
- Cuttlefish Napolitano with Green Peas

### Asian& Indian

- Thai Cuttlefish Red Curry with Lemongrass
- Hot Butter Cuttlefish
- Wok Fried Cuttlefish with Chili Garlic
- Goan Cuttlefish Curry

### Sri Lankan

- Devilled Cuttlefish
- Cuttlefish Black curry
- Tempered Cuttlefish with Onion
- Cuttlefish Tomato Coconut Red Curry

## PRAWNS

### Western

- Parmesan Gratin Prawn Thermidor
- Garlic Prawns in Rich Tomato Cheese
- Batter Fried Lagoon Prawns with Garlic Tomato Dip

### Sri Lankan

- Devilled Prawns with Tomato, Capsicum & Onion
- Prawn with Murunga Leaf in Coconut Gravy
- Tempered Prawns with Onion & Green Chili

### Asian & Indian

- Grilled Prawns with Hot Garlic Sauce
- Cantonese Sweet & Sour Prawns
- Thai Red Coconut Prawn Curry
- Mongolian Prawn Ghassi
- Wok Fried Prawns in Hot Ginger Garlic Sauce
- Prawn Tikka Masala
- Tandoori Grilled Prawns

## CHICKEN

### Western

- Braised Chicken in Tomato Tarragon Sauce
- Sautéed Chicken with Artichoke, Sun Dried Tomato and Capers
- Crumb Fried Chicken with Chili Tartar Sauce
- Chicken & Vegetable Lasagne
- Lemony Cajun Roast Chicken on Roast Vegetables
- Honey Soya Glazed Baked Chicken Roulade
- Cheese & Egg Coated Slow Fried Escalope of Chicken in Tomato Sauce

### Asian & Indian

- Breast of Chicken in Thai Red Curry Sauce
- Chili Chicken with Mushroom & Fried Cashew Nut
- Andhra Chicken khorma
- Chicken Nilgiri Khorma
- Tandoori Marinated Roast Chicken on Masala Sauce
- Indian Style Butter Chicken
- Butter Chicken

### Sri Lankan

- Traditional Black Pepper Mustard Chicken Curry
- Chicken Red Curry
- Devilled Chicken
- Jaffna Chicken Curry

## BEEF

### Western

- Thyme Braised Beef Stew with Vegetables
- Marinated Grilled Beef Minute Steak on Mushroom Ragout
- Herb Crusted Roast Beef Loin with Pepper jus
- Beef and Potato Pie

### Asian & Indian

- Ginger Soya Beef with Broccoli & Nuts
- Thai Spicy Beef Balls Curry with Coriander
- Pan Fried Beef in Spicy Mushroom Sauce
- Grilled Vietnamese Lemon Grass Beef with Kang Kung
- Mongolian Barbecued Stir Fry Beef with Tofu

### Sri Lankan

- Mustard Marinated Beef Black Pepper Curry
- Lime Pickled Marinated Beef in Curry Gravy
- Spiced Fried Beef with Green Chili & Onion

## PORK

### Western

- Paprika Infused Pork Goulash
- Roast Pork with Caramelized Apple
- Barbecued Pork Spareribs
- Pork Escalope with Creamy Mustard Sauce

### Asian & Indian

- Spicy Pork and Cashew Stir-Fry with Red Pepper
- Double Fried Pork in Chili Ginger Sauce
- Pork Vindaloo

### Sri Lankan

- Pork Black Curry
- Devilled Pork in Rich Chili Tomato Sauce
- Pork Pepper Mustard Curry

## MUTTON / LAMB

### Western

- Minced Lamb Pie Baked with Potato Curry Mash
- Pot Roast Leg of Lamb & Vegetables with Thyme Merlot Jus
- Slow Cook Mutton Stew with Vegetables
- Mutton Lasagne

### Indian

- Mutton Khorma
- Mutton Rogan Josh
- Dhal Gosht Mutton
- Char Grilled Lamb Chop in Masala Gravy

### Middle Eastern

- Lebanese Lamb Couscous
- Grilled Lamb Kebab with Yoghurt Mint Sauce
- Middle Eastern Mutton Kofta

### Sri Lankan

- Ceylonese Mutton Red Curry
- Negombo Mutton and Potato Curry
- Mutton Fry Sri Lankan Style

## VEGETABLES

### Potato

- Indian Spiced Aloo Gobi
- Potato Lyonnaise
- Herb Roast Wedges Potato
- Sauté Potato with Onion and Bacon
- Tempered Potato with Chilly & Onion

### Dhal

- Yellow Dhal Khorma
- Spicy Dhal Masala
- Tempered Dhal & Spinach Curry

### Vegetables

- Cauliflower and Potato Augratin
- Indian Spiced Butter Paneer Mutter
- Cashew & Pea Curry with Fried Onion
- Cashew & Carrot Curry with Fried Curry Leaf
- Mushroom and Green Pea Curry
- Stir Fried Vegetables with Sesame
- Sauté Vegetables with Garlic and Herb Butter
- Thai Green Vegetable Curry
- Chili Garlic Tofu with Mushroom
- Vegetable Khorma

## CONDIMENTS

- Papadam
- Brinjal Moju
- Brinjal Pahi
- Mango Chutney
- Pineapple Chutney
- Mix fruit Chutney
- Pineapple Pickle
- Malay Pickle
- Carrot Coconut Sambol
- Sinhala Achcharu
- Kohila Root and Onion sambol
- Plantain Blossom and Onion Sambol
- Maldivefish and Coconut Mallum
- Maldivefish Sambol



## DESSERTS

### Hot

- Mix Berry Bread Budding (Hot)
- Date Pudding (Hot)
- Croissant and Butter Pudding (Hot)
- Apple Strudel (Hot)
- Pineapple Crumble (Hot)
- Apple Crumble (Hot)
- Banana Chocolate Pudding (Hot)

### Mousses & Cake

- Mocca Coffee Mousse
- Chocolate Mousse Cake
- Lemon Butter Glazed Cake
- Chocolate Brownies
- Dark and White Chocolate Mousse Cake
- Baked Cheesecake
- Caramelize Apple Cheesecake
- Cheesecake (Strawberry, Blueberry, Vanilla, Coffee)
- Pineapple Gateaux
- Butter Scotch Caramel Cake
- Double Chocolate Cake Slices
- Chocolate and Coconut Slices
- Dark and White Chocolate Fudge

### Sri Lankan

- Watalappan with Dry Fruits and Nuts
- Sago Pudding with Jaggery
- Coconut Cake
- Steamed Coconut Cake with Mango
- Treacle Caramelized Coconut Crepes

### Other

- Chocolate Tart
- Lemon Meringue Tart
- Fresh Fruit Tart
- Fruit Trifle
- Cream Brule (Vanilla / Passion Fruit/Mango)
- Assortment of Ice Cream (Vanilla, Strawberry, Chocolate)



## VENUE FACILITIES

The following facilities will be offered free of charge on request with all packages

- Fully air-conditioned ballroom
- Cordless microphone with podium
- Sounds system
- Band stand – (in the ballroom only)
- Dancing floor - (in the ballroom only)
- Table for cake structure
- Table for registration
- Table for gifts
- Oil lamp
- Photography locations within the hotel premises.
- Aquamarine or turquoise breakout rooms will be given for studio photographs or to use as a changing room for the band members or the dancers
- Fresh fruit juice as the welcome juice.
- Dedicated coordinator from the management
- Corkage is offered free of charge for hard liquor
- Beer & soft drinks are to be purchased from the hotel. Dry food such as mixed nuts, cocktail mixture etc can be brought.

## ADDITIONAL INFORMATION

- Please note the hall will be given for a period of 5 hours with the exception of the gold & platinum package. Each additional hour will incur a charge of LKR 25,000
- Request of chocolate fountain with five condiments at the rate of LKR 30,000
- The date will only be confirmed upon signing the contract and an advance payment of LKR 200,000 paid to the hotel
- Child policy – less than 5yrs free of charge. Between 6 – 12 yrs 50% off the quoted rate

## BANK ACCOUNT INFORMATION

Beneficiaries name: Blue oceanic Beach hotel (PVT) LTD  
Name of Bank: Sampath bank PLC  
Bank Address: no 293, main street, Negombo, Sri Lanka.  
Account no : 0024 1000 2275









Mentioned rates are only valid till the 31<sup>st</sup> of March 2023

**Jetwing**  
**BLUE**  
NEGOMBO • SRI LANKA

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