



# 2023 WEDDING PACKAGES

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# 2023 WEDDING MENU

## BRONZE

Welcome Drink  
(Choice of one)

Appetizers  
(Choice of two)

Salads  
(Choice of three)

Soup with Assorted Bread  
(Choice of one)

Main Dishes  
Rice | Noodles | Pasta  
(Choice of two)

Meat Dishes  
Chicken | Beef  
(Choice of two)

Fish Dishes  
(Choice of one)

Vegetable Dishes  
(Choice of three)

Desserts  
(Choice of four)

**Rs.6,550**  
per person

## SILVER

Welcome Drink  
(Choice of one)

Appetizers  
(Choice of two)

Salads  
(Choice of four)

Soup with Assorted Bread  
(Choice of one)

Main Dishes  
Rice | Noodles | Pasta  
(Choice of three)

Meat Dishes  
Chicken | Beef  
(Choice of two)

Fish Dishes  
(Choice of two)

Vegetable Dishes  
(Choice of four)

Desserts  
(Choice of five)

**Rs.7,600**  
per person

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.  
Rates are valid until 31<sup>st</sup> December 2023.

# 2023 WEDDING MENU

## GOLD

Welcome Drink  
(Choice of one)

Appetizers  
(Choice of three)

Salads  
(Choice of five)

Soup with Assorted Bread  
(Choice of one)

Main Dishes  
Rice | Noodles | Pasta  
(Choice of three)

Meat Dishes  
Chicken | Beef  
(Choice of two)

Seafood Dishes  
Prawns | Cuttlefish  
(Choice of one)

Fish Dishes  
(Choice of one)

Vegetable Dishes  
(Choice of four)

Desserts  
(Choice of six)

**Rs.8,600**  
per person

## PLATINUM

Welcome Drink  
(Choice of one)

Appetizers  
(Choice of three)

Salads  
(Choice of seven)

Soup with Assorted Bread  
(Choice of one)

Main Dishes  
Rice | Noodles | Pasta  
(Choice of three)

Meat Dishes  
Chicken | Beef | Mutton  
(Choice of three)

Seafood Dishes  
Prawns | Cuttlefish  
(Choice of two)

Fish Dishes  
(Choice of two)

Vegetable Dishes  
(Choice of four)

Desserts  
(Choice of seven)

**Rs.10,400**  
per person

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.  
Rates are valid until 31<sup>st</sup> December 2022.

# OUR GIFT TO YOU ON YOUR SPECIAL DAY

We thank you for choosing Amaya Hills, Kandy.  
To celebrate your special day,  
we have something exciting put together by the team at Amaya!



Enjoy an overnight stay with honeymoon amenities for the couple on half board basis at Amaya Hills, Kandy.



For all weddings over 150 guests, the couple will receive an overnight stay at Amaya Lake, Dambulla or Amaya Beach, Pasikudah, on half board basis.



For all weddings over 250 guests, the couple will receive an overnight stay, on bed and breakfast basis, at The Langdale Boutique Hotel by Amaya, The Oliphant Boutique Villa by Amaya or The Kingsbury, Colombo.



Complimentary dinner for two at the main restaurant for the couple's first year anniversary.



A special discount for a 03 night stay at Amaya Kuda Rah, Maldives



15% savings on either food and beverage items, accommodation or special dinner events, exclusively for the couple at Amaya Lake, Dambulla, Amaya Beach, Pasikudah, The Langdale Boutique Hotel by Amaya, The Oliphant Boutique Villa by Amaya or The Kingsbury, Colombo.

## ON THE DAY



A bottle of sparkling wine for the couple in their room.



A room for dressing purposes on the day of the wedding.



Free use of the hotel location for photography and videography on the day of the wedding.



Head table, traditional oil lamp and cake trays can be arranged on request.  
(Complimentary)



Table for the cake structure (Conditions apply)

# WELCOME DRINK

Strawberry Guava | Passion Fruit Cordial | Black Currant |  
Orange Cordial with diced Apple

# APPETIZERS

## VEGETARIAN

Grilled Vegetable and Marinated  
feta Cheese Platter

Tomato and Cheese Platter  
with Basil

Classic Antipasti Platter

Mexican Nachos  
with Condiments

Vegetable Caponata Tartare

Beetroot Carpaccio

Garden Vegetable Terrine  
with Apple Salsa

Stuffed Baby Eggplant  
with Mutabal

Tomato Basil Bruschetta

Pickled Vegetables on  
Orange couscous

## NON-VEGETARIAN

Classic Seafood Cocktail Platter

Homemade Cold Cuts  
with Mango Chutney

Seafood Ceviche Platter

Cajun Roasted Chicken Breast  
with Onion Purée

Devilled Egg Platter

Sesame Tuna with Mango Salsa

Mixed Meat Loaf  
with Green Apple Purée

Confit Chicken Terrine  
with Raspberry Purée

Egg Mayonnaise  
with Scallion

# SALADS

## VEGETARIAN

- Cucumber Salad  
Waldorf Salad with Pickled Grapes and Celery  
Beetroot and Orange Salad  
Greek Salad  
Hummus  
Potato Chaat  
Chana Chaat  
Char-Grilled Vegetable Salad with Couscous  
Milano Pasta Salad with Pesto  
Gotukola and Coconut Salad  
Wild Mushroom Salad  
Fried Bitter Gourd Salad  
Fattoush Salad  
Potato and Green Peas Salad  
Kachumbari Salad
- German Potato Salad  
Mexican Seafood Salad  
Thai Beef Salad  
BBQ Chicken and Pineapple Salad  
Crab and Mango Salad  
Traditional Niçoise Salad  
Seafood Kimchi Salad  
Prawn & Avocado Salad  
Tandoori Chicken Caesar Salad  
Grilled Calamari Salad with Chickpeas  
Teriyaki Beef Salad  
Chicken Noodles Salad  
Tandoori Seafood Salad  
Cajun Prawn and Couscous Salad

# SOUP

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## VEGETARIAN

- Cream of Mushroom Soup
- Cream of Asparagus Soup
- Carrot and Ginger Soup
- Cumin Cauliflower Soup
- Cream of Broccoli Soup
- Leek and Potato Soup
- Vegetable Minestrone Soup
- Tomato Basil Soup
- Country Style Vegetable Soup
- Arabic Lentil Soup
- Tomato Shorba
- Vegetable Tom Yum Soup

## NON-VEGETARIAN

- Prawn Bisque
- Cream of Chicken Soup
- Hot and Sour Seafood Soup
- Chinese Fish Ball Soup
- Thai Chicken Soup
- Corn Chowder  
with Smoked Turkey Ham
- Seafood Chowder Soup
- Chicken and Mushroom Soup
- Potato and Bacon Soup
- Beef Goulash Soup
- Curried Crab Soup with Coconut
- Chicken Noodles Soup

# RICE | NOODLES | PASTA

## FAR EASTERN

- Steamed Rice
- Spicy Thai Seafood Fried Rice
- Vegetable Masala Rice
- Yang Chow Fried Rice
- Teriyaki Chicken Rice
- Nasi Goreng with Fried Egg
- Chicken Fried Rice
- Thai Pineapple Rice
- Indonesian Fried Rice

## SRI LANKAN

- Steamed Rice
- Dunthel Rice
- Savoury Rice with Fried Onion and Peanuts
- Curried Chicken and Seafood Tempered Rice
- Country Style Dam Vegetable Rice
- Yellow Rice with Sultana and Nuts

## INDIAN

- Hyderabadi Mutton Biriyani
- Samudri Biriyani (Seafood)
- Afghani Chicken Biriyani
- Subzi Biriyani (Vegetarian)
- Kabuli Pulao Masala Bhaat
- Nariyal Pulao (Coconut) Corn
- Methi Pulao

## NOODLES

- Vegetarian Singapore Noodles
- Mongolian Seafood Noodles
- Chicken Chow Mein
- Curry-Fried Vegetable Noodles
- Rice Noodles with Beef and Black Bean Sauce
- Stir-fried Noodles with Chicken and Prawn
- Bami Goreng
- Stir-Fried Tofu and Beansprouts with Noodles
- Seafood Pad Thai with Fried Peanuts

# RICE | NOODLES | PASTA

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## PASTA AND SAUCES

Penne	Authentic Mexican Rice
Spaghetti	Smoked Chicken Mandi Rice
Fettuccine	Spinach Pulao
Fusilli	Chicken Chorizo Rice
Macaroni	Fish Sayadieh Rice
Garlic Parmesan Sauce	Seafood Jambalaya
Alfredo	Arabic Kabsa
Marinara	
Arrabbiata	
Creamy Roasted Pepper	
Garlic Butter Sauce	
Bolognese Sauce	
Lemon Cream Sauce	

## INTERNATIONAL

# FISH & SEAFOOD

## FAR EASTERN

- Hot Garlic Seafood
- Ginger Soya Fish Fillet
- Sweet and Sour Seafood
- Braised Fish in Baby Bok Choy and Oyster Mushroom
- Steamed Fish in Black Bean Sauce
- Singaporean Style Chili Prawn
- Fish Fillets with Bitter Gourd in Black Bean Sauce
- Hot Butter Cuttlefish
- Thai Prawn Curry
- Stir Fried Calamari with Tamarind Sauce

## INDIAN

- Achari Prawns
- Hariyali Prawns
- Tandoori Fish Tikka
- Kadai Muchi
- Cuttlefish Do Pyaza
- Malabar Fish Curry
- Amritsari Fish
- Dum Ka Jhinga
- Goan Fish Curry

## SRI LANKAN

- Fish Ambulthiyal
- Paraw Fish Ambulthiyal
- Prawn Curry with Murunga Leaves
- Fish Red Curry
- Tempered Cuttlefish with Fried Green Chili Tomato
- Traditional Mustard Fish Stew
- Oven Baked Fish Fillet with Spicy Coconut Curry Sauce
- Devilled Fried Fish
- Prawn Tempered
- Cuttlefish Black Curry

## NOODLES

- Mediterranean Baked Fish with Artichokes and Olives
- Vietnamese Coconut Caramel Shrimp
- Fish Pie
- Greek Style Bake
- Fish Moroccan in Spicy Tomato Sauce
- Fish Harra
- Grilled Seafood in Orange Butter Sauce

# CHICKEN

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## FAR EASTERN

- Szechuan Chicken  
with Cashew Nuts
- Crispy Batter-Fried Chicken with  
Fried Sesame Seeds and Peanut
- Sweet and Sour Chicken
- Fu-Yung Chicken
- Hot Chili Chicken
- Stir-Fried Chicken  
with Basil and Chilies
- Fried Baby Chicken in  
Tamarind Sauce
- Thai Red Chicken Curry
- Thai Massaman Chicken

## SRI LANKAN

- Chicken Kalu Pol
- Chicken Pepper Stew
- Devilled Chicken
- Crispy Chicken with Kochchi Mayo
- Baked Chicken  
with Lemongrass Sauce
- Chicken Red Curry

## INDIAN

- Murgh Malai Korma
- Murgh Nilgiri Korma
- Chicken Achari
- Chicken Kalimiri
- Butter Chicken
- Tandoori Murgh

## INTERNATIONAL

- German Chicken Schnitzel
- Chicken Cacciatore
- Caribbean Jerk Baked  
Chicken
- Irish Chicken Stew
- Chicken Katsu
- Chicken Manchurian

# MUTTON | LAMB

## FAR EASTERN

Stir-Fried Chili Mutton

Five Spiced Lamb  
with Nuts

Chinese Braised Lamb

Casserole Dawood Basha

Lamb Massaman Curry

## SRI LANKAN

Country Style Curried Mutton  
with Onion and Chili Fry

Mutton Mustard and Stew

Mutton Kalupol Black Curry

Mutton Smore

## INDIAN

Dhal Gosht

Afghani Mutton

Mutton Rogan Josh

Mutton Do Pyaza

Mutton Vindaloo

Mutton Rara

Mutton Gushtaba

Keema Matar

## INTERNATIONAL

Moroccan Lamb Meatballs in  
Tomato Sauce

Lamb Tagine with Chickpeas

Red Wine, Balsamic  
and Rosemary Braised Lamb

Lamb Navarin

Lamb Stew with Potato

Middle Eastern Shredded Lamb

Caribbean Spiced Lamb Stew

Lamb Kofta Bil-siniyah

# BEEF

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## FAR EASTERN

- Chili Beef with Basil
- Sweet and Sticky Crispy Beef
- Oyster Beef with Garlic
- Beef and Broccoli
- Stir-Fried Mongolian Beef with Shredded Pepper
- Crispy Sesame Beef Black Pepper  
Beef Stir Fry
- Beef Teriyaki

## SRI LANKAN

- Beef Baduma with Fried Red Onion and Green Chili
- Beef Smore
- Slow Cooked Beef and Potato Curry
- Beef Devilled
- Beef Mustard Stew

## INDIAN

- Beef Pepper Fry
- Beef Korma
- Beef Masala
- Kerala Beef Curry
- Beef Vindaloo

## INTERNATIONAL

- Hungarian Beef Goulash
- Grill Beef Steak with Mushroom Sauce
- Beef Bourguignon
- Slow-Cooked Beef Stroganoff
- Beef Adobo
- Beef Meatball Stew

# VEGETABLES

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## FAR EASTERN

Stir-Fried Vegetables with Fried Sesame Seeds

Wok Fried Baby Corn with Bok Choy

Sweet and Sour Crispy Vegetable

Thai Vegetable Red Curry

Stir Fried Eggplant with Ginger

Hot Buttered Mushroom

## INDIAN

Vegetable Jalfrezi

Tandoori Vegetable Masala

Miloni Sabzi

Dal Panchrangi

Dal Makhani

Dal Lasooni

Dahi Curry Pakodi

Aloo Capsicum

Chana Palak

## SRI LANKAN

Cashew Nut and Carrots Tempered

Cashew and Pea Curry

Brinjal Red Onion Pahi

Fried Mushroom and Red Onion Pahi

Devilled Fried Potato

Mixed Vegetable Stew

Stuffed Capsicum Curry

Tempered Beans

## INTERNATIONAL

Grilled Vegetable Lasagna

Provencal Vegetable Stew

Mixed Vegetable Au Gratin

Roasted Vegetables with Honey and Balsamic

Vegetable Salona

Parmesan Roasted Cauliflower

Sautéed Mushrooms and Onions

Roasted Herb Potato

Mashed Potatoes

# DESSERTS

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## COLD DESSERTS

- Victoria Cheesecake  
Chocolate Fudge Cheesecake  
Banana Caramel Cream  
Self-Saucing Butterscotch Pudding  
Triple Chocolate Mousse  
White Chocolate & Passion Fruit Mousse Cake  
Chocolate Nougatine Mousse  
Pineapple Coconut Custard Pudding  
Cappuccino Mousse  
Ginger Lime Crème Brûlée  
Coconut Crème Brûlée  
Classic Tiramisu  
Fruit Pavlova  
Devil's Food Cake  
Tropical Fruit Gâteau  
Black Forest Cake  
Fruit Salad  
Freshly Cut Fruits  
Coconut Cake  
Watalappam  
Love Cake

## HOT DESSERTS

- Orange Pudding  
Chocolate and Nut Pudding  
Treacle and Fig Pudding  
Umali  
Banana Crumble with Hot Vanilla Sauce  
Caramel Date Pudding  
Chocolate-Orange Bread Pudding

# BITES

## NON-VEG SELECTION

<b>Chicken</b>	:	Fried / Stewed / Devilled / Tandoori Baked	Rs. 2,300
<b>Pork or Beef</b>	:	Pepper Fried / Devilled / Stewed / Wok Fried	Rs. 3000
<b>Calamari</b>	:	Hot Buttered / Tempered / Crumb Fried / Devilled	Rs. 2,800
<b>Prawns</b>	:	Garlic / Devilled / Crumb Fried / Hot Buttered	Rs. 3,100
<b>Lake fish</b>	:	Deep Fried / Crumb Fried	Rs.2,100
<b>Fish</b>	:	Stewed / Devilled / Crumb Fried / Masala Fried	Rs.2,500
<b>Mutton</b>	:	Pepper fried / Devilled	Rs. 5,700
<b>Sausages</b>	:	Chicken, Beef or Pork Sausage Grilled or Devilled	Rs. 2,100

## VEGETARIAN SELECTION

<b>Assorted Veggies:</b>	Buttered Seasonal Vegetables	Rs. 1,150	
<b>Cashew nut</b>	:	Salted / Fried with Chili & Garlic / Masala Spice Mixed	Rs. 6,250
<b>Peanuts</b>	:	Masala Coated & Fried	Rs. 1,700
<b>French fries</b>	:	Served with Tomato Ketchup	Rs. 1,300
<b>Potato wedges</b>	:	Served with Mustard Dip or Tomato Ketchup	Rs. 2000
<b>Assorted Cheese</b>	:	3 Verities of locally produced Cheeses with Grissini & Crackers	Rs. 4,150
<b>Devilled chickpea:</b>	Boiled Chickpeas Tossed with Chili, Curry Leaves & Coconut Chips	Rs. 1,100	

All prices above are per 500g for bites

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## ADDITIONAL DISHES TO THE BUFFET MENU

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Prawn	Rs. 1,250
Mutton	Rs. 1,900
Beef	Rs. 1600
Vegetable Dish	Rs. 450
Fish	Rs. 850
Chicken	Rs. 750

Additional Desserts, Can be ordered and prices may vary

## ADDITIONS TO THE BREAKFAST SWEET TABLE

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Piece of Kiribath with Katta Sambol and Seenii Sambol	Rs. 140
Slice of Butter Cake	Rs. 115
Plain Tea/Black Coffee (per cup)	Rs. 80
Milk Tea/Milk Coffee (per cup)	Rs. 110
Iced Coffee (per cup)	Rs. 280

All prices above are per 500g for bites

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## EXTRA CHARGES

Beverages Note	<ul style="list-style-type: none"><li>• No Corkage fee for hard liquor only</li><li>• Homemade wine or any homemade alcoholic beverage will not be permitted.</li><li>• Any remaining liquor (from stocks brought in by the guest for the event) must be cleared from the hotel premises immediately after the function.</li></ul>												
Cocktail Handling Fee	Rs. 200 per cocktail (all ingredients should be provided by the guest).												
Beverage Handling Fee	Rs.100 per person will be charged.												
Beverage List	<p>Wine, beer, juice, soft drinks should be purchased from the hotel and will be charged as per the consumption at the following rates:</p> <table><tbody><tr><td>Keg Beer (Carlsberg)</td><td>Rs. 18,700 per keg</td></tr><tr><td>Keg Beer (Lion Lager)</td><td>Rs. 16,600 per keg</td></tr><tr><td>Bottled Beer (Carlsberg)</td><td>Rs. 570 per bottle</td></tr><tr><td>Bottled Beer (Lion Lager)</td><td>Rs. 570 per bottle</td></tr><tr><td>Soft Drinks Chasers</td><td>Rs. 260 per bottle</td></tr><tr><td>Juices (Cordial)</td><td>Rs. 320 per glass</td></tr></tbody></table>	Keg Beer (Carlsberg)	Rs. 18,700 per keg	Keg Beer (Lion Lager)	Rs. 16,600 per keg	Bottled Beer (Carlsberg)	Rs. 570 per bottle	Bottled Beer (Lion Lager)	Rs. 570 per bottle	Soft Drinks Chasers	Rs. 260 per bottle	Juices (Cordial)	Rs. 320 per glass
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Bottled Beer (Lion Lager)	Rs. 570 per bottle												
Soft Drinks Chasers	Rs. 260 per bottle												
Juices (Cordial)	Rs. 320 per glass												
Hall Charges	Up to five hours of hall usage will be complimentary. Rs. 10,000 will be charged for every additional hour.												
Confirmation	An advance of not less than Rs 50,000 should be made when confirming the booking (non-refundable / non-transferable). Full payment should be made 21days prior to the event												

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