



Our Wedding Packages

- Below rates are valid for weddings that take place until 31 October 2026, upon payment of 25% non-refundable advance payment at time of booking.
- Date and venue will only be secured once an advance payment is received.
- Package rates are subject to change without prior notice and new rate will apply if advance payment is not made.
- For functions less than 100 pax, a venue charge of Rs. 300,000 will apply for 4 hours.
- All payments are non-refundable/non-transferable.
- Rates applicable for Sri Lankan residents only.

Bronze Package

Rs. 9,500 ++ per person (minimum 100 persons)

Appetizers	Choose any three	(03)
Compound salads	Choose any four	(04)
Individual salads	Choose any four	(04)
Soups	Choose any one	(01)
Rice	Choose any two	(02)
Pasta and noodles	Choose any one from each	(01) + (01)
Meat and poultry	Choose any two	(02)
Seafood & fish	Choose any one	(01)
Vegetables	Choose any three	(03)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any five	(05)
Fresh fruit	Choose any four	(04)

To you and yours, from us

- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner for two
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Silver Package

Rs. 10,000 ++ per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any five	(05)
Individual salads	Choose any five	(05)
Soups	Choose any one	(01)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any two	(02)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any two	(02)
Vegetables	Choose any three	(03)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any six	(06)
Fresh fruit	Choose any five	(05)

To you and yours, from us

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner
- * Complimentary chocolates and gift basket
- * Candle light dinner in a romantic location
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Gold Package

Rs. 11,500 ++ per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any six	(06)
Individual salads	Choose any six	(06)
Soups	Choose any two	(02)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any one	(01)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any three	(03)
Vegetables	Choose any four	(04)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any seven	(07)
Fresh fruit	Choose any six	(06)

To you and yours, from us

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner (*min 100 guests*)
- * Complimentary sparkling wine, chocolates and gift basket
- * Candle light dinner in a romantic location in the hotel
- * Going away in a decorated boat
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Platinum Package

Rs. 12,500 ++ per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any six	(06)
Individual salads	Choose any six	(06)
Soups	Choose any two	(02)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any one	(01)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any three	(03)
Vegetables	Choose any four	(04)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any seven	(07)
Fresh fruit	Choose any six	(06)

To you and yours, from us

- * Band stand and dance floor
 - * Table name cards
 - * Relax two days after your wedding in a complimentary room within the first month of your wedding on full board basis (*min 100 guests*)
 - * Complimentary sparkling wine, chocolates and gift basket
 - * Candle light dinner in a romantic location
 - * Going away in a decorated boat
- Relive your memories on your first year anniversary with a night's stay at the hotel on half board basis

Menu Selection

Appetizers

- Cinnamon smoked seer fish
- Honey ginger cured sword fish
- Chicken galantine with pickled pistachio
- Spicy cold roast chicken with orange and peach salsa
- Spicy ambulthiyal mousse filled in egg boats

- Grilled vegetable terrine
- Hummus filled in baby tomatoes
- Chicken liver pâté with pickled grapes
- Seafood cocktail on ice boat with brandied cocktail cream
- Sweet corn and spicy cheese salad in shot glasses

Compound Salads

- Spicy seafood green chili and pineapple salad
- Thai chicken and cashew salad
- Cheese, apple and orange salad
- Pasta, roasted tomatoes and egg salad
- Tomato with spring onions & green chilies

- Chickpea, grated coconut & lunumiris
- Fried eggplant with tomato & green chili
- Curried pineapple & raisin salad
- Fried fish with mango chutney & pea nuts
- Gotukola & maldives fish sambal

Individual Salads

- Coral green lettuce
- Lollo rosso lettuce
- Iceberg lettuce
- Sliced crispy cucumber
- Plum tomatoes
- Seafood chowder
- Cream of chicken with asparagus
- Cream of mushroom
- Thai hot and sour soup

- Grated carrot
- Sliced spring onion
- Gotukola leaves
- Boiled sweet potatoes
- Boiled chickpeas
- Chicken mulligatawny
- Crab and sweet corn soup
- Mutton and country vegetable broth

Soups

- Seafood chowder
- Cream of chicken with asparagus
- Cream of mushroom
- Thai hot and sour soup

- Boiled chickpeas
- Chicken mulligatawny
- Crab and sweet corn soup
- Mutton and country vegetable broth

Rice

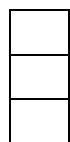
- Steamed basmati rice
- Country rice
- Vegetable biryani
- Chicken biryani
- Mutton biryani

- Nasi goreng
- Vegetable fried rice
- Chinese mixed fried rice
- Green pea, cashew pilau
- Chinese vegetable fried rice

Pasta

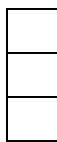


- Penne pasta carbonara
- Vegetable lasagne
- Seafood spaghetti



- Macaroni au gratin
- Spaghetti napolitan
- Farfalle pasta in garlic and basil cream

Noodles



- Mongolian vegetable noodles
- Singaporean fried noodles
- Chinese mixed fried noodles



- Mie goreng
- Thai seafood noodles

Meat and Poultry

Chicken

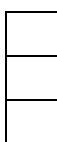


- Spicy Sri Lankan roast chicken
- Spicy Sri Lankan chicken baduma



- Diced chicken Hong Kong style
- Tandoori chicken pepper curry

Beef

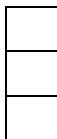


- Sliced beef with sweet chili sauce
- Braised beef in mushroom and red wine sauce
- Beef pepper mustard curry



- Beef korma
- Beef satay with chili peanut butter sauce

Pork



- Black pork curry
- Pork onion baduma with pineapple
- Sliced pork in dry chili sauce

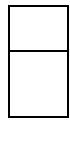


- Roast pork loin with apple and cider sauce
- Pork vindaloo

Mutton or Lamb



- Traditional mutton curry
- Mutton rogan josh
- Wok fried mutton with garlic & oyster sauce



- Braised mutton in mint sauces
- Roast lamb rack on savoury mashed potato cake with balsamic and pepper sauce

Seafood and Fish

Fish

<input type="checkbox"/>	Traditional fish mustard stew with capsicum & onion	<input type="checkbox"/>	Sweet and sour fish with pineapple
<input type="checkbox"/>	Sri Lankan fish curry (white/red)	<input type="checkbox"/>	Crumbed fried mullet with spicy tartar sauce
<input type="checkbox"/>	Grilled seer fish with garlic coriander cream	<input type="checkbox"/>	Tuna ambulthiyal
<input type="checkbox"/>	Gowan style fish curry		

Seafood

<input type="checkbox"/>	Crab & murunga curry	<input type="checkbox"/>	Cuttlefish in lemongrass curry cream
<input type="checkbox"/>	Wok fried crab in dry chili sauce	<input type="checkbox"/>	Wok fried cuttlefish in hot and sour sauce
<input type="checkbox"/>	Masala crab with coriander	<input type="checkbox"/>	Cuttlefish baduma
<input type="checkbox"/>	Baked crab in garlic chardonnay cream	<input type="checkbox"/>	Dallo kalupol maaluwa
<input type="checkbox"/>	Fried crab in devilled sauce	<input type="checkbox"/>	Masala cuttlefish
<input type="checkbox"/>	Prawns baduma	<input type="checkbox"/>	Batter fried prawns with sweet chili sauce
<input type="checkbox"/>	Prawns & tomato curry	<input type="checkbox"/>	Coconut sesame crumbed prawns with chutney
<input type="checkbox"/>	Stir fried prawns with pineapple and mushroom		

Vegetables

<input type="checkbox"/>	Brinjal moju	<input type="checkbox"/>	Vegetable chop suey
<input type="checkbox"/>	Potato tempered	<input type="checkbox"/>	Mixed vegetable curry
<input type="checkbox"/>	Green beans tempered	<input type="checkbox"/>	Navratan korma
<input type="checkbox"/>	Cashew carrot & pea curry	<input type="checkbox"/>	Buttered garden vegetables
<input type="checkbox"/>	Dhal curry	<input type="checkbox"/>	Cauliflower au gratin
<input type="checkbox"/>	Stir fried vegetables		

Condiments

<input type="checkbox"/>	Fish cutlet	<input type="checkbox"/>	Coconut sambol
<input type="checkbox"/>	Dry fish tempered	<input type="checkbox"/>	Malay pickle
<input type="checkbox"/>	Gotukola sambol	<input type="checkbox"/>	Sprats and cashew nut baduma
<input type="checkbox"/>	Sri Lankan pickle	<input type="checkbox"/>	Fish moju
<input type="checkbox"/>	Mango chutney	<input type="checkbox"/>	Cucumber and green chili sambol

Dessert

- | | |
|--|--|
| | Crème brûlée |
| | Chocolate and pineapple gateaux |
| | Tiramisu with fresh berry coulis |
| | Trifle with sweet wine and fruits |
| | Apple brandied fruits and bread butter pudding |
| | Mango mousse with raspberry sauce |
| | Watalappan with poached fruits |
| | American cheesecake with fruit couli |

- | | |
|--|--|
| | Cointreau cream caramel |
| | Lemon meringue pie |
| | Triple layer chocolate mousse |
| | Florida gateaux |
| | Mango & passion fruit bavarois |
| | Warm chocolate mud cake with spicy fruit chutney |
| | Pudding ala tropicana |

Fruits

- | | |
|--|--------------|
| | Papaya |
| | Pineapple |
| | Melon |
| | Green banana |
| | Pears |

- | | |
|--|---------------|
| | Sour banana |
| | Passion fruit |
| | Red apple |
| | Green apple |

Other Facilities

Entertainment

• Solo Artist	:	Rs. 30,000
• Two Piece Band	:	Rs. 50,000
• Oriental music with sounds	:	Rs. 60,000
• Oriental music without sounds	:	Rs. 35,000
• Four-piece Band	:	Rs. 150,000
• DJ Music	:	Rs. 50,000
▪ Additional action stations	:	Rs. 2,500.00 per person
▪ Chair covers with bows	:	Rs. 200.00 per cover
▪ Additional bar counters	:	Rs. 4,000.00

CHASERS AND BEER

To be purchased from the hotel at special rates listed below:

Bites & drinks

	Price per 1 kg (Rs.)
• Devilled chicken	Rs. 7,500
• Devilled beef	Rs. 10,850
• Devilled pork	Rs. 11,500
• Devilled fish	Rs. 9,500
• Devilled cuttlefish	Rs. 9,200
• Devilled prawn	Rs. 14,000
• French fries	Rs. 5,700
• Soda – 330 ml	Rs. 500
• Coca cola – 330 ml	Rs. 500
• Diet cola/zero	Rs. 850
• Water – 1 ltr	Rs. 550
• Water – 500 ml	Rs. 400
• Tiger Large (bottle)	Rs. 1,200
• Lion Stout (bottle)	Rs. 2,000
• Carlsberg (bottle)	Rs. 1,800

*Above rates are subject to 10% service charge and applicable government taxes

