



BRING YOUR DREAM WEDDING TO LIFE AT JETWING LAGOON

At Jetwing Lagoon, your ceremony deserves the finest of our natural beauty for an unforgettable island wedding. Perfectly complemented with our legendary warmth and care, your special day at our home of Sri Lankan hospitality is one that you will always cherish.

From our exclusive wedding planners to our distinguished chefs, we are here to bring your dream to life, for we too expect nothing less than magnificence on a day to celebrate the love that you share together.

Jetwing
LAGOON
THALAHENA • SRI LANKA

Bronze Wedding Package

Wedding venue on the garden lawn by the lagoon
Photography locations at the hotel premises
One complimentary night's stay in a Deluxe Room on bed and breakfast basis
Bottle of sparkling wine for the couple placed in the room
Dinner voucher for Saturday's BBQ at The Blue Lagoon restaurant
Table for registration
Gifts table
Cake table
Oil lamp
Table numbers
Chair covers (black/white)

MENU

2 appetizers
2 salads
1 soup
1 rice dish
1 noodle dish
1 fish dish
1 chicken dish
1 beef or pork dish
3 vegetable dishes
3 condiments
3 desserts

Rs. 6,450 + 10% Service charge and applicable taxes

Silver Wedding Package

Wedding venue on the garden lawn by the lagoon
Photography locations at the hotel premises
One complimentary night's stay in a Deluxe Room on bed and breakfast basis
Bottle of sparkling wine for the couple placed in the room
Dinner voucher for Saturday's BBQ dinner at The Blue Lagoon restaurant
A 15 minute foot massage for the couple at the spa
Table for registration
Gifts table
Cake table
Oil lamp
Table numbers
Chair covers (black/white)

MENU

2 appetizers
3 salads
1 soup
1 rice dish
1 noodle dish
1 fish dish
1 crab dish
1 cuttlefish dish
1 chicken dish
1 beef or pork dish
4 vegetable dishes
3 condiments
4 desserts

Rs. 7,950 + 10% Service charge and applicable taxes

Special rates on accommodation for guests attending the wedding, upon availability



GOLD WEDDING PACKAGE

Wedding venue on the garden lawn by the lagoon
Photography locations at the hotel premises
One complimentary night's stay in a Suite on bed and breakfast basis
Bottle of sparkling wine for the couple placed in the room
Boat trip to the Muthurajavela wetland (1 hour)
Dinner voucher for the couple for Saturday BBQ at the Blue Lagoon Restaurant
A thirty minute spa treatment for the couple at the spa
Table for registration
Gifts table
Cake table
Oil lamp
Table numbers
Chair covers (black/white)

MENU

3 appetizers	4 salads
2 soups	1 rice dish
1 noodle dish	1 pasta dish
1 fish dish	1 cuttlefish dish
1 crab dish	1 mutton dish
1 chicken dish	1 pork dish
1 beef dish	5 vegetable dishes
4 condiments	5 desserts

Rs. 8,950 + 10% Service charge and applicable taxes

PLATINUM WEDDING PACKAGE

Wedding venue on the garden lawn by the lagoon
Photography locations at the hotel premises
One complimentary night's stay in a Suite on bed and breakfast basis
Bottle of champagne for the couple placed in the room
Dinner voucher for the couple for Saturday's BBQ at The Blue Lagoon restaurant
One hour spa treatment at the Ayurveda and Spa Centre
One Hour boat trip to the Muthurajavela wetland
Table for registration
Gifts table
Cake table
Oil lamp
Table numbers
Chair covers (black/white)

MENU

4 appetizers	5 salads
2 soups	2 rice dishes
1 noodle dish	1 pasta dish
1 fish dish	1 cuttlefish dish
1 crab dish	1 prawn dish
1 chicken dish	1 lamb dish
1 pork dish	1 beef dish
6 vegetable dishes	
5 condiments	
Hoppers & koththu live station	
1 chocolate fountain	
6 desserts	

Rs. 11,450 + 10% Service charge and applicable taxes

Special rates on accommodation for guests attending the wedding, upon availability



MAKE YOUR OWN MENU

APPETIZERS

Tandoori marinated chicken wraps
Chicken terrine and chicken liver parfait
Avocado prawn cocktail on shooter glass
Seared duck breast with sweet chilli dip
The trio of fish with wasabi mayonnaise
Balsamic seared seer fish
Pink roasted fillet of beef with horseradish
Cajun roasted sliced chicken breast with mango salsa
Sesame pork spring rolls
Black peppered smoked beef and green asparagus
Cheese olive and sun-dried tomato terrine
Pork ham wrapped asparagus with dijon mustard coated with hollandaise
Tuna carpaccio and green cucumber with wasabi mayonnaise
Baked aubergine moutabel and chickpea hummus with mini garlic pita
Roasted garlic vegetable with peppered feta
Smoked fish and cucumber on rye bread
Seared tuna and green avocado tartare with mango chutney
Homemade vegetable patties with sweet chilli mango chutney
Curried potato & green vegetable
Baked vegetable strudel with curry mayonnaise
Thai marinated mini-chicken sate with peanut butter sauce
Egg boats filled with tuna mousse

SALAD BAR

Assorted greens
Thai style beef salad
Lagoon style chef salad
Tikka marinated chicken and mushroom salad
Roasted tomato and basil mini mozzarella salad
Fresh garden greens with avocado salsa
Thai raw papaya and roasted peanut salad
Soya marinated beef and Chinese cabbage salad
Fried tuna fish flaked with green bean salad
Thai seafood and vegetable salad
Cabbage, carrot, and pineapple in mango mayonnaise salad
Greek salad
Cucumber pineapple with coriander sweet chilli salad
Chicken, pineapple and mushroom salad
Salad niçoise
Thai style cuttlefish salad
Chickpea and fried brinjal with curry leaf pesto
Marinated chicken Caesar salad
Thai style seafood salad
Tomato, cucumber and pineapple in mustard dressing
Indian style raw mango and papaya salad
Waldorf salad
Mexican bean salad

SOUPS

Hot & sour soup with chicken
Asparagus cream soup
Seafood bisque
Curried potato & leek soup
Broccoli cream soup with basil
Wild mushroom soup
Lemongrass crab soup
Chicken and mushroom soup
Roasted pumpkin and ginger soup
Red lentil soup with coriander
Seafood chowder with a hint of pernod
Roasted tomato and basil cream soup
Chicken and sweet corn soup
Burmese chicken noodle soup

RICE

Steamed white rice
Vegetable egg biryani
Mongolian seafood/chicken rice (live cooking)
Egg and chicken fried rice
Indonesian nasi goreng
Mexican corn rice
Paella with seafood
Chicken biryani
Mutton biryani
Thai style seafood/chicken rice (live cooking)/ pilaf and sultana rice

PASTAS

Spaghetti with vegetable bolognese
Spaghetti with roasted tomato sauce
Penne with mushroom cheese sauce
Spaghetti with bolognese
Baked macaroni with chicken
Fettuccine in tapenade and Napolitano
Vegetable Lasagne

NOODLES

Mongolian mixed fried noodles (live cooking)
Thai vegetable fried noodles (live cooking)
Mixed seafood noodles (live cooking)
Indonesian mee goreng
Prawn fried noodles (live cooking)

FISH

Seer fish curry
Grilled fish steak-garlic butter
Crumb fried fish with tartar sauce
Sweet and sour fish
Tuna ambul thial
Baked fish tikka masala
Devilled fish
Chilly garlic fish

CUTTLEFISH

Cuttlefish tempura
Hot butter cuttlefish
Chilli garlic cuttlefish
Sweet and sour cuttlefish
Devilled cuttlefish
Cuttlefish red curry
Sweet and sour prawn

PRAWN

Grilled prawn
Hot butter prawn
Tempura prawns
Sweet and sour prawn
Thai style green prawn curry
Devilleed prawn
Prawn and drumstick leaves curry
Prawn baduma with capsicum and onion

CRAB

Baked crab
Chilly crab
Lemongrass steamed cram
Crab curry
Devilleed crab
Black pepper crab

CHICKEN

Breaded escalope of chicken with lemon butter
Cajun roast chicken with red wine sauce
Herb crusted baked chicken roulade with rosemary sauce
Chicken satay with peanut butter sauce
Chicken red curry
Chili chicken with cashew nut
Chicken piccata
Thai chicken green curry
Tandoori oven roasted chicken with naan bread and raita
Roasted rosemary chicken with red wine sauce

MUTTON

Tandoori marinated mutton leg
Mutton curry
Mutton and potato curry
Mutton korma
Mutton rogan josh
Mutton vindaloo

LAMB

Roast leg of lamb with minted red wine sauce
Grilled lamb shoulder chops with mint sauce
BBQ lamb shoulder chops

BEEF

Thai style stir-fried beef
Pepper roast beef with red wine sauce
Pickled lime marinated roast beef
Indian style stir-fried beef
Beef pepper stew
Lemongrass beef curry
Beef lasagne
Shredded beef stew with mushrooms and gherkins
Marinated grilled beef minute steak-pepper sauce
Ginger soya beef
Beef kankun

PORK

Sweet and sour pork
Cajun roasted pork loin-pineapple salsa and gravy
Honey glazed roast pork with pineapple sauce
Pork vindaloo
Teriyaki roasted pork
Pork black curry
Devilleed pork
Chilli pork with cashew nut
Pork pepper stew
Devilleed pork
Grilled pork shoulder chops-mustard sauce
Pork mustard curry
Roasted pork leg-pineapple gravy

VEGETABLES

Aloo gobi
Potato lyonnaise
Rosemary roast potato wedges
Sauté potato with onion
Tempered potato
Aloo matar
Dhal and spinach curry
Green beans & potato tempered
Cashew & pea curry
Cashew carrot and pea curry
Stir-fried vegetables with sesame
Panache of vegetables
Sundry tomato tossed vegetables
Pesto tossed vegetables
Vegetable lasagne
Cauliflower au gratin
Stir-fried broccoli
Tempura oyster mushrooms
Vegetable chop suey
Garlic mashed potatoes
Parsley potatoes

CONDIMENTS

Carrot coconut sambol
Lime pickle
Coconut sambol
Fried chillies and sprats
Papadam
Brinjal moju
Brinjal pahi
Mango chutney
Tomato chutney

DESSERTS

Baked cheesecake
3 types of seasonal fruits
Assorted mini fruit mousse
Fruit jelly
Mocha coffee mousse
Watalappan
Ginger crème burley
Passion fruit cheesecake
Chocolate or lemon swiss roll
Apple bread butter pudding (hot)
Date pudding (hot)
Pineapple strudel (hot)
Pineapple crumble (hot)
Chocolate mousse cake
Fresh fruit tart
Passion fruit cream caramel
Fruit trifle
Dark and white chocolate mousse cake
Chocolate brownie
Lemon meringue tart
Ice cream (one flavour)



WEDDING GALLERY











Mentioned rates are only valid till the 31st of March 2022

Jetwing

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THALAHENA • SRI LANKA

For more information, contact:

Ajantha: 070 755 4535

Seemon: 070 728 4180

JETWING LAGOON

Pamunugama Road, Thalahaena, Negombo, Sri Lanka

Reservations: +94 11 4709400

Hotel: +94 31 2233777

Fax: + 94 11 2345729

E-mail: resv.lagoon@jetwinghotels.com

Website: www.jetwinghotels.com