



DECLARE YOUR PROMISE OF ETERNAL LOVE AT JETWING LIGHTHOUSE

Begin your new life together in a storybook tropical setting at Jetwing Lighthouse - home to truly stunning backdrops and breathtaking spaces from an expansive garden to two elegant wedding halls and a stretch of golden sandy beach.

No matter where you decide to tie the knot at our home of Sri Lankan hospitality, our professional banquet team promises to work closely with you to craft the perfect celebration, filled with unique personal touches to make your special day extraordinary in every which way.

Jetwing
LIGHTHOUSE
GALLE • SRI LANKA

INDOOR WEDDINGS

Wedding venue in the Eddystone Hall

Photography locations within the hotel premises

Traditional oil lamp (without decoration)

Table for the wedding cake

Table for registration

Cake trays (cane baskets, if required)

Dancing floor and band stand

Changing room (only for the duration of the function)

One complimentary night's stay on bed and breakfast basis for the couple (more than 150 guests) (subjected to availability)

15% discount on all extras for the couple

A basket of fruits placed in the room

Flower arrangement placed in the room

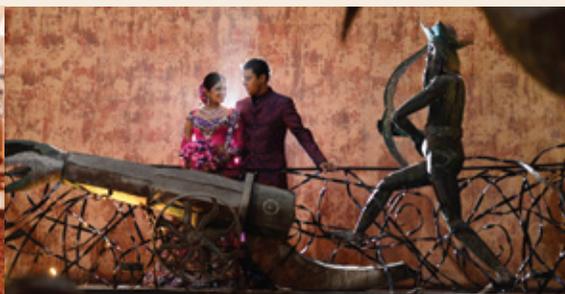
Complimentary honeymoon cake

Complimentary 1st anniversary dinner

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

Additional Information

- Advance payment – LKR 200,000 (non-refundable)
- Full payment – 14 days prior to the function
- Children (6-12 Years) – 50% of the mentioned rate
- Venue charge – LKR 100,000 hall will be given free for 05 hours only (if morning, cut off time - 3.30pm)
- Charge per additional hour – LKR 25,000
- Chair covers with bow – LKR 100 per cover (options: white, cream, black)
- Hard liquor corkage – LKR 500 per bottle
- Multimedia and screen – LKR 7,500
- Electricity charge – LKR 6,000 (for the band, DJ, camera lights)
- Flower arrangements – no flower arrangements will be provided from the hotel



WEDDING PACKAGE 1

LKR 5,400 per person: 150 or more pax

LKR 5,600 per person: 100-150 pax

LKR 5,800 per person: 50-100 pax

LKR 6,100 per person: 40-50 pax

Above rates are inclusive of 10% service charge and are valid till 31st March 2022

MENU

1 welcome drink

2 cold appetizers

4 salads

1 soup

3 rice, noodle or pasta dishes

1 chicken dish

1 pork or beef dish

2 seafood dishes

3 vegetable dishes

Condiments

5 desserts

WEDDING PACKAGE 2

LKR 5,600 per person: 150 or more pax

LKR 5,800 per person: 100-150 pax

LKR 6,000 per person: 50-100 pax

LKR 6,300 per person: 40-50 pax

Above rates are inclusive of 10% service charge and are valid till 31st March 2022

MENU

1 welcome drink

3 cold appetizers

5 salads

1 soup

3 rice, noodle or pasta dishes

1 chicken dish

1 pork or beef dish

2 seafood dishes

4 vegetable dishes

Condiments

5 desserts

WEDDING PACKAGE 3

LKR 6,000 per person: 150 or more pax

LKR 6,200 per person: 100-150 pax

LKR 6,400 per person: 50-100 pax

LKR 6,700 per person: 40-50 pax

Above rates are inclusive of 10% service charge and are valid till 31st March 2022

MENU

1 welcome drink

4 cold appetizers

6 salads

1 soup

3 rice, noodle or pasta dishes

1 chicken dish

1 pork or beef dish

1 mutton dish

1 seafood dish

1 prawn dish

4 vegetable dishes

Condiments

6 desserts

WEDDING PACKAGE 4

LKR 6,600 per person: 150 or more pax

LKR 6,800 per person: 100-150 pax

LKR 7,000 per person: 50-100 pax

LKR 7,300 per person: 40-50 pax

Above rates are inclusive of 10% service charge and are valid till 31st March 2022

MENU

1 welcome drink

5 cold appetizers

6 salads

2 soups

3 rice, noodle or pasta dishes

1 chicken dish

1 pork or beef dish

1 mutton dish

1 seafood dish

1 prawn dish

WEDDING PACKAGE 5

LKR 7,600 per person: 150 or more pax

LKR 7,800 per person: 100-150 pax

LKR 8,000 per person: 50-100 pax

LKR 8,300 per person: 40-50 pax

Above rates are inclusive of 10% service charge and are valid till 31st March 2022

MENU

1 welcome drink

5 cold appetizers

7 salads

2 soups

4 rice, noodle or pasta dishes

1 chicken dish

1 pork or beef dish

1 mutton dish

1 seafood dish

1 prawn dish

4 vegetable dishes

1 action station

Condiments

7 desserts

Iced coffee



MAKE YOUR OWN MENU

WELCOME DRINKS

Mixed fresh fruit juice
Sweet melon juice
Ginger infused sweet melon juice
Tamarind juice
Wood apple juice

COLD APPETIZERS

Black pepper and tamarind glazed yellow fin tuna on citrus fruits
Grilled chicken with garlic and lemon marination
Spicy Thai beef on green papaya salad
Honey roast ham on braised red and white cabbage
Sesame crusted roulade of assorted seafood
Honey and soy grilled chicken
Baked thalpath with tikka marination
Spicy Thai beef on mushroom and green salad
Paprika seared tuna with wasabi cream
Thai calamari on baked vegetables
Mexican spiced roast chicken
Peppered smoked beef and pickled cucumber wraps
Shrimp stuffed terrine of red snapper
Herb grilled fish fillet
Boiled prawns (with shell) on Russian salad
Mexican spiced roast pork loin
Sun-dried tomato stuffed roulade of chicken
Pork Kessler on savoury red cabbage
Tandoori marinated vegetable terrine
Thai style stuffed calamari
Tamarind seared tuna (medium cooked)
Shrimp and pepper mousse filled baby calamari
Cinnamon tea smoked chicken breasts
Sesame crusted roulade of chicken

SALADS

Cucumber, onion and green chili with cumin yoghurt
Tomato, fresh mint and capsicum
Green mango, spring onion and chutney
Chicken, pineapple and chili coleslaw
Cold meat and sweet pepper
Garden fresh vegetables
Thai beef and green beans
Boiled eggs and oriental vegetables with curry mayo
Greek salad
Chickpeas and coconut
Chili dusted pineapple
Coleslaw
Beetroot and caramelized onion
Tuna fish, egg and bell pepper
Fried okra
Cauliflower tikka
Egg plant, oven-dried tomato and basil
Seafood shell pasta
Assorted mushroom
Japanese cucumber with chili and onion
Ambarella, spring onion and chutney
Green papaya, coriander and garlic
Potato salad with crispy bacon
Chicken salami and sweet peppers
Beetroot and spicy ginger
Assorted lettuce

SOUPS

Hot and sour chicken soup
Butter-baked carrot and lentil soup
Spicy mutton broth
Chicken, mushroom and egg drop soup
Creamy chicken and leek soup
Roasted vegetable soup
Chicken mulligatawny
Vegetable and vermicelli soup
Curry leaf flavored chicken broth
Creamy mushroom soup
Spicy seafood broth
Spicy curry flavoured creamy chicken soup
Chicken, sweet corn and egg soup
Spicy seafood tom yum soup
Cumin-baked vegetable soup
Vegetable minestrone
Japanese noodles, mushroom and ginger soup
Cumin-baked pumpkin soup

RICE, NOODLES AND PASTA DISHES

Chicken fried rice
Vegetable fried rice
Seafood fried rice
Chicken biriyani
Mutton biriyani
Vegetable biriyani
Steamed basmathi
Cumin ghee rice
Mongolian chicken rice
Country red rice
Thai noodles with egg and shrimps
Egg and onion noodles
Fried vermicelli with shrimps
Vegetable vermicelli
Spicy shrimp fried rice
Fried vegetable noodles
Spaghetti with chili garlic sauce
Penne pasta with spicy fresh tomato sauce
Macaroni cheese sauce
Chicken lasagna

CHICKEN

Southern style chicken pepper curry
Fried chicken with dry chili and spring onion
Tandoori chicken
Chicken pepper stew
Chicken black curry
Szechuan style chicken
Chicken red curry
Sautéed chicken in black pepper sauce
Hot garlic chicken
Thai red chicken curry
Sautéed chicken in mushroom sauce
Chicken butter masala
Chicken kadai

PORK AND BEEF

Pork black curry
Sweet and sour pork
Szechuan style pork
Devilled pork
Spicy beef curry
Spicy beef thelvinakiri
Devilled beef
Chinese style spicy beef in black pepper sauce
Shredded beef in dry chili sauce

MUTTON

Spicy mutton black curry
Devilled mutton
Mutton khorma
Spicy mutton red curry
Tempered mutton
Mutton pepper stew
Mutton rogan josh
Mutton vindaloo

LAMB

Roasted lamb with rosemary sauce
Wok fried lamb in bell pepper oyster sauce
Devilled lamb
Spicy lamb pepper curry

SEAFOOD

Fried fish in curry leaf bread crust
Fish lemon stew
Devilled fish
Fish tikka masala
Fried fish in dry chili sauce
Assortment of curried seafood
Seer fish in white mustard curry
Spicy Thai fish
Fried breaded cuttlefish
Devilled calamari
Fish red curry
Herb breaded fried fish
Seafood in hot butter sauce
Grilled seer in spicy garlic cream
Hot garlic seafood
Cuttlefish badum
Cuttlefish in lemongrass curry

PRAWNS

Devilled prawns
Hot butter prawns
Hot garlic prawns
Prawns kadai
Thai style prawns
Sri Lankan curried prawns
Prawn masala
Prawn koliwada

VEGETABLES

Cashew, carrot and green pea curry
Mushroom black curry
Tempered potato and capsicum
Soya meat black curry
Chili fried red dhal
Stir fried Chinese vegetables
Brinjal pahi
Tempered dhal
Brinjal moju
Green bean in mustard curry
Garlic kankun
Mixed vegetable khorma
Chickpea masala
Yellow dhal in coriander curry
Aloo gobi

ACTION COOKING

Fried prawns in curry leaf batter
Fried sesame breaded prawns
Prawn koliwada
Batter fried cuttlefish
Salt and pepper calamari
Chicken satay
Seafood kebab

DESSERTS

Cheesecake (choice of mango, lemon, strawberry, orange or tamarind)
Watalappan
Mix fruit tart with vanilla custard
Chocolate biscuit pudding with orange caramel sauce
Mint and chocolate mousse cake
Hot bread and butter pudding with vanilla ice cream
Chocolate mousse
Banana crème brûlée
Strawberry terrine
Mango mille-feuille
Hot date and ginger pudding with vanilla ice cream
Ruhunu curd and treacle
Coffee tiramisu
Ginger caramel
Chocolate profiterole
Chocolate mud cake
Cashew and caramel swiss roll
Rice pudding with caramelized pineapple and coconut crisps
Mango crème brûlée
Lemongrass panna cotta
Chocolate marquise
Hot chocolate pudding with vanilla ice cream
Assortment of cut fruits
Baked Alaska
Carrot cake

SUPPLEMENTARY CHARGES

(These prices are applicable for more than 100 Pax)

BEVERAGES

Beer	-	Rs. 550 nett per bottle
Soft Drinks	-	Rs. 250 nett per bottle
Soda	-	Rs. 170 nett per bottle
Ice Coffee	-	Rs. 220 nett per Glass

ACTION STATION

Fried Prawns in Curry Leaf Batter	-	Rs. 750 nett per portion
Grilled Chicken Winglet	-	Rs. 400 nett per portion
Fried Spring Rolls	-	Rs. 400 nett per portion
Cuttle fish in Beer Batter	-	Rs. 750 nett per portion
Hoppers-Plain and Egg Hoppers	-	Rs. 500 nett per portion

BITES

Deville Chicken 01 KG	-	Rs. 3,600 nett
Deville Chicken (Boneless) 01 KG	-	Rs. 5,000 nett
Deville Fish 01KG	-	Rs. 4,500 nett
Deville Prawns 01 KG	-	Rs. 7,500 nett
Deville Cuttlefish 01 KG	-	Rs. 7,500 nett
Deville Pork 01KG	-	Rs. 5,500 nett
Deville Beef 01KG	-	Rs. 5,000 nett
French Fries 01 KG	-	Rs. 2,500 nett
Deville Chicken / Beef / Pork / Fish	-	Rs. 1,200 nett per portion
Deville Prawns	-	Rs. 1,650 nett per portion
Deville Sausages	-	Rs. 1,400 nett per portion
Cashew Nuts	-	Rs. 1,000 nett per portion
French Fries	-	Rs. 650 nett per portion
Bombay Mixture	-	Rs. 1,100 nett (400g)

Above rates are subject to change without intimation

All above prices are including 10% service charge and government taxes

Mentioned rates are only valid till the 31st of March 2023

For reservations, contact:

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