



## YOUR MAGICAL WEDDING AT JIE JIE BEACH BY JETWING!



Warm hospitality coupled together with star class luxury makes the perfect venue to host your wedding. With an unmatched beautiful view of the Indian Ocean as the backdrop, the start of your journey together will be a magical and memorable one at Jie Jie Beach by Jetwing.

Choose one of our four wedding packages and curate your menu to suit your exact needs, as our attentive team brings your dream wedding to life!

JIE JIE BEACH  
by   
**Jetwing**  
PANADURA · SRI LANKA

## BRONZE PACKAGE

Welcome drink	
Appetizers	- Choose any two
Soup	- Choose any one
Cold salads	- Choose any four
Fish dish	- Choose any one
Chicken dish	- Choose any one
Meat Dishes (lamb/mutton /beef/pork)	- Choose any one
Vegetable dishes	- Choose any four
Rice dishes	- Choose any two
Noodle/pasta dishes	- Choose any one
Condiments	- Choose any five
Desserts	- Choose any five

**Rs. 5,100 nett per person**

## GOLD PACKAGE

Welcome drink	
Appetizers	- Choose any four
Soup	- Choose any one
Cold salads	- Choose any six
Fish dishes	- Choose any one
Chicken dishes	- Choose any one
Meat dishes (lamb/mutton/beef/pork)	- Choose any three
Prawns dishes	- Choose any one
Vegetable dishes	- Choose any four
Rice dishes	- Choose any two
Noodle/pasta dishes	- Choose any one
Condiments	- Choose any six
Desserts	- Choose any six

**Rs. 6,100 nett per person**

## SILVER PACKAGE

Welcome Drink	
Appetizer	- Choose any three
Soup	- Choose any one
Cold salads	- Choose any five
Fish dishes	- Choose any one
Chicken dishes	- Choose any one
Meat dishes (lamb/mutton/beef/pork)	- Choose any two
Vegetable dishes	- Choose any four
Rice dishes	- Choose any two
Noodle/pasta dishes	- Choose any one
Condiments	- Choose any five
Desserts	- Choose any six

**Rs. 5,500 nett per person**

## PLATINUM PACKAGE

Welcome drink	
Appetizers	- Choose any four
Soup	- Choose any two
Cold salads	- Choose any six
Fish dishes	- Choose any two
Chicken dishes	- Choose any two
Meat dishes (lamb/mutton)	- Choose any two
Meat dishes (beef)	- Choose any one
Meat Dishes (pork)	- Choose any one
Prawns dishes	- Choose any one
Vegetable dishes	- Choose any four
Rice dishes	- Choose any two
Noodle/pasta dishes	- Choose any two
Condiments	- Choose any six
Desserts	- Choose any six

**Rs. 6,600 nett per person**

# MAKE YOUR OWN MENU

## APPETIZERS

- Smoked whiskey shrimp rollup
- Herb of vegetable roll
- Duck rilletes in profiteroles
- Vietnamese Marinated Fish with avocado cream herb  
Grilled aubergine, fresh mozzarella Basil Dressing
- Coffee infused tender chicken aspic
- Tea spicy sea food aspic with soya dressing
- Creamed mushroom tartlets with hot fruit salsa
- Home-Made Liver Pâté with mango pineapple salsa
- Catch of the day fresh spicy sea food pudding
- Lemongrass infused prawn Cocktail
- Cheesy cold cut cigar with pesto cream
- Green Vegetable Strudel with Coriander Pesto
- Tandoori marinated beaked tuna cake with  
mint curd juice
- Cheesy chicken roll with mushroom coulis
- Smoked cinnamon beef terrine on mango mousse
- Smoked chicken in ginger dressing
- Spicy pork mousse with corn tomato chutney
- Artichoke with white beans terrine, balsamic jus
- Asian spicy Japanese roll with wasabi pineapple cream
- Honey and pepper marinated yellow pine on  
vegetable masala
- Calamari Wrapped Asparagus with avocado
- Squid with raw papaya pudding on orange
- King fish Carpaccio with olive sauce
- Grilled vegetable with couscous
- Thai chili fish cake with coconut gravy
- Spicy grilled pork cake with garden fresh mint
- Homemade Garlic Hummus and Crispy Pita Bread
- Mushroom risotto cake with peanut butter sauce

## SALAD BAR

- Okra with sesame salads
- Gado gado salads with curd and peanut sauce
- Chick pea with fried mushroom salad
- Italian chicken spicy salad with grated cheese
- Garlic Curd Marinated Chicken Caesar Salad
- Herb of trio bean and sweet corn salads
- Herb Roasted Potato Salad with Chives
- Pasta with celery olive salads
- Tomato, Cucumber, Onion and Pineapple salad
- Fresh Tomato with Sweet Basil
- Carrot, Green Chili & Cheese salad
- Mesclun with cottage cheese
- Potato & Apple with Walnut and Cilantro
- Fresh iceberg tossed with olive oil and chopped dill
- Fried Brinjal with bell pepper fried
- Shredded beef salads with coconut fried chips
- Mixed cold meet with green apple salads
- Spicy Cantonese mustard pork salads
- Chinese sea food salad with soya Essences
- Marinated crab stick with fresh leaves and  
horseradish cream
- Warm potato salad with fried beacon
- Tea smoked prawn with bamboo shoots and  
garlic chips
- Fresh tomato and avocado, cheddar cheese salad
- Roasted vegetable salads

## SOUPS

- Sri Lankan spicy vegetable soup
- Lamb and noodles soup
- Curry flavored mutton cream soup
- Hot & Sour Soup with Seafood
- Thai Chicken Coriander Soup
- Roasted eggplant creamy soup
- Carrot and ginger coriander soup
- Seafood Basil Minestrone
- Red dhal with cumin soup in fried onions
- Herbal green masala soup
- Fresh mushroom with chicken Chinese soup
- Trio mushroom soup with bell pepper
- Seafood Mulligatawny Soup with coffee cream
- Mutton and Barley Broth
- Italian tomato and pasta soup
- Fresh tomato with basil cram
- Chicken Carbonara Soup
- Asparagus with spicy chicken soup
- Chinese vegetable soup with coconut froth
- Lgoon crab soup in chopped egg
- Prawn and pumpkin soup with ginger Essences
- Leeks and fried mushroom soup

## NOODLES & PASTA

- Wok fried Chinese green noodles
- Vegetable cannelloni with olive tomato sauce
- Spicy Thai Fried Noodles
- Asian style Spaghetti
- Stir fried egg and spring onion noodles
- Trio pasta with asparagus and seafood
- Indonesian Meegorang
- Spaghetti with cheesy pesto
- Shang-hai mixed noodle
- Chicken lasagna with artichoke salsa

## RICE

- Steamed Basmati Rice
- Arabic chicken keema rice
- Wok fried vegetable Thai rice
- Italian herb and tomato rice
- Stir-fried seafood rice
- Singapore style spicy seafood rice
- Mutton biriyani
- Gee rice with cashew and fried onions

## FISH & SEAFOOD

- Herb grilled white fish with chive cheese cream
- Batter fried calamari
- Sesame crumb fried fish with soya garlic mayo
- Prawn curry with mushroom
- Hot wok fried chili garlic fish
- Lemon grass infused coconut fish
- Seafood Lasagna with hot tomato
- Mixed sea food mallum
- Mustard prawn curry with drumstick leaves
- Trio of Seafood in Tomato Cheese Sauce
- Thai Red Fish Curry with Coriander Leaves
- Fish Ambulthiyal with chick pee
- Hon Kong style fried fish ball
- Butter cuttlefish with sweet and sour cream (action)
- Fried devilled fish
- Chili garlic cuttlefish(action)

## CHICKEN

- Thai Chicken Red Curry
- Chicken & grilled vegetable Lasagna
- Oven Baked Spicy Chicken on Banana Leaves
- Indian style Butter Chicken with fried aubergine
- Northern Chicken Curry with Cashews
- Pot roasted Spicy Chicken in Curry Leaves Gravy
- Stir-fried Ginger Chicken with Spring Onions
- Herb crushed Chicken Roulade
- Crumb Fried Chicken with Curry Mayonnaise
- Thai green Chicken with lemon grass Essences
- Chef' kala Chicken fried with broccoli
- Thandoori Chicken curry
- Fried Chicken Cooked in Coconut Milk
- Indonesian Chicken crock pot
- Fried Boneless Chicken with pepper jus

## MUTTON / LAMB

- Mutton black pepper curry
- Oven beaked minted lamb leg
- Mutton Khorma
- Soya and honey marinated lamb chop
- Mutton jalfrezi
- Home made lamb roll
- Mutton Rogan Josh
- Pepper lamb ball with curry grave
- Mustard coconut pepper mutton stew
- Lamb Kofta Kebab with Pistachio & Minted Curd
- Roasted mutton tarragon sauce
- Stir fried lamb with fresh green
- Fried mutton with mushroom
- Homemade lamb pie
- Sweet mutton with fried potato
- Grilled lamb with lemon and thyme cream

## BEEF

- Beef black pepper curry with potato
- Vietnamese Grilled Lemon Grass Beef with green
- Spicy Beef & Mushroom Lasagna
- Pickled Lime Marinated Beef in Curry Gravy
- Thai Spicy Minced Beef Curry with Coriander
- Kerala Beef Fry with Green Chili & Onion
- Stir Fried Garlic Kang kung Beef
- Mongolian Barbecued Stir Fry Beef with Tofu
- Beef Ambulthiyal with coconut gravy
- Grilled pineapple with chili beef
- Stir fried sesame beef (action)
- Wok fried soya beef (action)
- Beef chick pea tomato curry
- Fried Beef in Oyster Mushroom and Onions
- Traditional Chinese beef with beans
- Roasted spicy beef with ginger sauce

## PORK

- Herb grilled pork fruit salsa
- Pork kebab with curry sauce
- Tamarind glazed pork chop with mint cream
- Marinated pork leg slice with vegetable stew
- Honey Glazed Roast Sliced Pork with apricot sauce
- Chili and lime pickle pork boll
- Pork Vindaloo
- Oven Roast Pork with Pineapple Sauce
- Teriyaki Marinated Barbecued Pork Spare Ribs
- Pork dum massa chef kala style(action)
- Hong Kong style sweet and sour pork
- Marinated Pork Black Pepper Mustard Curry
- Raw mango with pork fried with coconut
- Traditional Negombo pork curry with fried curry lives

## PRAWNS

- Prawn tempered with drumstick lives
- Thai green prawn with fried wild eggplant
- Fried prawn with batter fried onion rings
- Thai Red Coconut Prawn Curry
- Grilled Prawns with Hot Garlic Sauce
- Vietnamese Fire Wok Prawns(action)
- South Indian style prawn coconut curry
- Prawn Ambulthiyal with coconut flaks and dry chili
- Black prawn pepper curry with capsicum
- Prawn and tomato basil jus
- Hot butter prawn with garlic and Pak choi
- Malai prawn curry
- Prawn tempuras with teriyaki jus (action)
- Prawn skewer with Tandoori sauce
- Sesame crumb fried prawn with hot sweet dip

## VEGETABALS

- Fried ash plantain dry curry
- Okra tomato curry
- Wok fried butter vegetable
- Cashew & Pea Curry with young corn
- Mustered potato with fried chili
- Vietnam vegetable curry
- Fried mixed vegetable coconut curry
- Brinjal Pahi with green gram
- Paneer Pasanda (Paneer Curry)
- Home med Vegetable Cutlet with Curry cream
- Wok fried Chinese fresh vegetable
- Spicy Dhal Masala
- Masala bean and potato
- Tempered Dhal & Spinach Curry
- Sauté Potato with Onion and Bacon
- Fried mushroom with potato

## CONDIMENTS

- Ash plantain chips
- Maldives fish Sambal
- Papadam
- Tomato Chutney
- Brinjal Pahi
- Carrot Coconut
- Brinjal moju
- Coconut Sambal
- Dry fish with dry chili
- Gotukola Sambol
- Mango Chutney
- Sinhala Achcharu
- Pineapple Chutney
- Fried kohila
- Ambarella Achcharu
- Cucumber onions
- Pineapple Achcharu

## DESSERTS

- Dark and white chocolate mousse cake
- Mango & Passion Fruit Delight
- Rum and raising chocolate chip mousse
- Mango Swiss Roll
- Tiramisu cream cake
- Mocca Coffee Gateaux
- Nougatine orange mousse
- Caramelized Apple Cheese Cake
- Chocolate sacher torte
- Tiramisu with Khalua Cream
- Summer fruit Bavarian
- Warm Date Pudding
- Lemon meringue pie
- Strawberry Crème Brulee
- Open fruit tart
- Croissant and Butter Pudding
- Fruit trifle
- Cointreau Flavored Fresh Fruit Salad
- Rainbow tropical fruit gateaux
- Assortment of Ice Cream
- White forest gateaux
- Sticky date pudding with caramel sauce (hot)
- Traditional Watalappan with baked nuts
- Berry bread pudding with berry compote (hot)
- Caramel custard
- Steamed chocolate pudding with chocolate nut sauce (hot)
- Fruit Jelly Cream
- Fresh cut fruits
- Caramelized banana pudding (hot)





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

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**For reservations:**

contact Rajeew on 070 787 3408

JIE JIE BEACH BY JETWING  
150, Beach Road, Uyankelle, Panadura, Sri Lanka

Website: [www.jetwinghotels.com](http://www.jetwinghotels.com)