



EXCHANGE VOWS BY THE PICTURESQUE SEAS OF NEGOMBO



Host your guests in absolute tropical luxury whilst you celebrate your promise of love upon the golden shores of Jetwing Beach.

From simple beach gatherings to intricate outdoor affairs, our professional banquet team is set to impress, and are ready to help make your special day a truly magical occasion.

GOLD PACKAGE

Beach only

| | |
|--|-------------------|
| A welcome drink (fresh juice) | |
| Appetizers | - choose any four |
| Cold salads | - choose any five |
| Soup | - choose any one |
| Rice dishes | - choose any two |
| Choice of either a Noodles or Pasta dish | |
| Fish dish | - choose any one |
| Chicken dish | - choose any one |
| Choice of either a Lamb or Mutton dish | |
| Choice of either a Beef or Pork dish | |
| Prawn dish | - choose any one |
| Vegetable dishes | - choose any four |
| Condiments | - choose any five |
| Desserts | - choose any five |

LKR 8,500 nett per person

Package Additions

- Complimentary accommodation for the couple on the night of the wedding, on bed and breakfast basis (for a minimum of 50 pax or more)
- One complimentary changing room for 8 hours

PLATINUM PACKAGE

Beach Only

| | |
|--|-------------------|
| A welcome drink (fresh juice) | |
| Appetizers | - choose any four |
| Cold salads | - choose any six |
| Soups | - choose any two |
| Rice dishes | - choose any two |
| Choice of either a Noodles or Pasta dish | |
| Fish dish | - choose any one |
| Chicken dish | - choose any one |
| Choice of either a Lamb or Mutton dish | |
| Beef dish | - choose any one |
| Pork dish | - choose any one |
| Prawn dish | - choose any one |
| Vegetable dishes | - choose any five |
| Condiments | - choose any five |
| Desserts | - choose any six |

LKR 10,500 nett per person

Package Additions

- Complimentary accommodation for the couple on the night of the wedding, on bed and breakfast basis (for a minimum of 50 pax or more)
- One complimentary changing room for 8 hours
- Complimentary spa treatment for 30 minutes



Please note the package rates are valid till **March 31st 2023**. Any room night stay must be reserved ahead of time and will depend on availability. Additional venue charge of **LKR 50,000** will be applicable. All other details are in the banquet contract to be signed along with the advance payment.

EXTRAS - In addition to the Buffet

Per person

| | |
|-------------------------|----------------|
| Any salad | - LKR 175 nett |
| Any soup | - LKR 225 nett |
| Any rice dish | - LKR 275 nett |
| Any noodles dish | - LKR 300 nett |
| Any pasta dish | - LKR 325 nett |
| Any fish dish | - LKR 575 nett |
| Any cuttlefish dish | - LKR 550 nett |
| Any prawn dish | - LKR 700 nett |
| Any chicken dish | - LKR 450 nett |
| Any lamb or mutton dish | - LKR 725 nett |
| Any beef dish | - LKR 600 nett |
| Any pork dish | - LKR 500 nett |
| Any vegetable dish | - LKR 325 nett |
| Any condiment | - LKR 175 nett |
| Any dessert | - LKR 375 nett |

Beverage Rates

Imported Beer

| | |
|---------------------|-------------------|
| Heineken | - LKR 500 nett |
| Carlsberg (625ml) | - LKR 500 nett |
| Carlsberg keg (30l) | - LKR 16,000 nett |

Local Beer

| | |
|---------------------|-------------------|
| Lion keg (30l) | - LKR 26,500 nett |
| Lion Lager (375ml) | - LKR 325 nett |
| Lion Lager (625ml) | - LKR 600 nett |
| Lion Stout (625ml) | - LKR 675 nett |
| Carlsberg (625ml) | - LKR 650 nett |
| Carlsberg keg (30l) | - LKR 32,000 nett |
| Soda (400ml) | - LKR 200 nett |
| Soft drinks (330ml) | - LKR 250 nett |

Cooked bites to be purchased from the hotel

| | |
|--|------------------|
| Devilled beef (1kg) | - LKR 5,500 nett |
| Devilled chicken (1kg) | - LKR 4,500 nett |
| Devilled fish (1kg) | - LKR 6,000 nett |
| Devilled prawn (1kg) | - LKR 7,500 nett |
| Devilled pork (1kg) | - LKR 5,000 nett |
| Devilled cuttlefish (1kg) | - LKR 7,000 nett |
| Devilled pork sausages (1kg) | - LKR 5,500 nett |
| Devilled beef sausages (1kg) | - LKR 5,000 nett |
| Devilled chicken sausages (1kg) | - LKR 4,750 nett |
| Devilled chickpeas (1kg) | - LKR 2,700 nett |
| Mixed vegetables (1kg) | - LKR 3,000 nett |
| Fried cashew nuts (1kg) | - LKR 8,000 nett |
| French fries (1kg) | - LKR 3,200 nett |
| Bombay mixture (500g) | - LKR 650 nett |
| (Optional and can be brought from outside) | |
| 01 fish cutlet | - LKR 40 nett |

MAKE YOUR OWN MENU

APPETIZERS

- Indian Tikka Spices, Marinated Chicken Roulade with Tomato Coriander Coulis
- Chicken Terrine with Mushroom & Liver Farce
- Avocado Prawn Cocktail on Iceberg Lettuce
- Oven-Baked Breast of Chicken with Spicy Soya Reduction
- Negombo Seafood Terrine with Lemon Chives Cream
- Lemon Glazed Thai Spiced Baked Fillet of King Fish
- Slow Roasted Fillet of Beef with Grilled Vegetables
- Cajun Roasted Buffalo Wing with Corn & Mango Salsa
- Balsamic BBQ Pork Spare Ribs
- Black Peppered Smoked Beef Cannelloni with Home made Cheese Dip
- Pork Ham Wrapped Asparagus Coated with Hollandaise
- Tuna Fish & Tomato Gateaux on Cucumber with Wasabi Mayonnaise
- Marinated Baked Aubergine & Zucchini Tower in Tomato Basil Dressing
- Roasted Vegetable in Yellow Cous Cous Terrine with Tomato Basil Oil
- Smoked Trio of Seafood Galantine with Oyster Emulsion
- Homemade Liver Pâté with Brandy & Fruit Chutney
- Cajun Roast Beef with Homemade Pickles
- Curried Potato & Green Vegetable Strudel with Coriander Pesto
- Thai Marinated Mini Chicken Satay with Peanut Butter
- Egg Boats Filled with Curried Tuna Mousse
- Chickpea & Garlic Mousse in Tartlet Shells with Tomato Chutney

SALAD BAR

- Fruit Coleslaw with Raisins
- Pasta & Chickpea with Curry Leaf Pesto
- Garlic Marinated Chicken Caesar
- Dill Marinated Prawn Caesar
- Tomato, Cucumber, Onion & Pineapple in Mustard Dressing
- Carrot, Green Chili & Cheese in Light Cream Dressing
- Chicken Ham & Potato with Cashew Nut & Scallion
- Fried Brinjal with Mustard & Capsicums in Sweet Chili Sauce
- Celery, Chicken, Sweet Corn & Pimento
- Slow Roasted Marinated Mushroom & Pimento
- Fresh Garden Greens with Fruit Salsa
- Thai Raw Papaya with Roasted Peanut
- Iceberg Lettuce, Kalamata Olive & Cottage Cheese
- Sweet Soya Marinated Beef, Cabbage & Mushroom
- Cantonese Spicy Chicken Vermicelli with Greens
- Fried Tuna Fish Flaked with Green Beans, Mustard & Lemon
- Thai Seafood & Vegetable
- Fried Mushroom & Bean Sprouts with Green Chili & Lime
- Roasted Beetroot & Cottage Cheese Salad
- Sweet Chili Pickled Cucumber Salad with Sesame



SOUP

- Curry Leaf Flavored Mutton Broth
- Thai Chicken Coriander Soup
- Roasted Vegetable Soup with Cumin
- Yellow Lentil Soup with Coriander
- Cream of Chicken Soup with Mushroom
- Seafood Mulligatawny Soup
- Cream of Roasted Tomato Soup with Fried Lentil
- Mexican Chicken & Pimento Soup
- Vegetable Minestrone with Parmesan
- Coconut Cream Soup with Prawn & Mushroom
- Chinese Style Egg Dropped Chicken & Corn Soup
- Hot & Sour Soup with Seafood
- Roasted Vegetable Cream Soup
- Seafood Basil Minestrone
- Curried Potato & Leek Soup
- Broccoli Cream Soup with Mushroom
- Oriental Beef Broth
- Cream of Green Peas Soup with Fried Garlic Flakes
- Asparagus & Sesame Chicken Soup
- Fennel Scented Seafood Bisque

RICE

- Steamed Basmathi Rice
- Jetwing Kaduruketha Heirloom Boiled Rice
- Sri Lankan Style Green Pea & Raisins Rice
- Vegetable Biryani
- Mongolian Seafood Rice
- Singapore Egg & Chicken Fried Rice
- Mongolian Chicken & Vegetable Rice
- Indonesian Nasi Goreng
- Mexican Corn & Cilantro Rice
- Lentil & Lemon Rice
- Paella with Seafood & Vegetable
- Green Peas & Chicken Ham Rice
- Vegetable Kabsa Rice

NOODLES & PASTAS

- Singapore Mixed Fried Noodles
- Thai Vegetable Fried Noodles
- Chinese Mixed Seafood Noodles
- Indonesian Mee Goreng
- Chicken Chow Mein
- Stir Fried Rice Vermicelli with Vegetable & Shrimp
- Fusilli Pasta with Chili Garlic Pepper & Olives
- Spaghetti with Roasted Tomato Sauce
- Penne Pasta with Mushroom Cheese Sauce
- Spaghetti with Bolognese
- Baked Macaroni with Chicken & Prawn
- Fettuccine in Cheese with Chicken Ham & Green Peas

FISH AND SEAFOOD

- Coconut Chili Crumbed Fried Fillet of Fish with Curried Tartar Sauce
- Batter-Fried Shredded Cuttlefish in Spicy Tomato Sauce
- Devilled Mixed Seafood
- Seafood Lasagna
- Pepper Mustard Fish Stew with Capsicum & Onion
- Thai Red Fish Curry with Coriander Leaves
- Indian Spiced Fish Tikka Masala
- Traditional King Fish Mustard Curry
- Sri Lankan Spiced Pan-Seared Fish with Lemon & Onion
- Seafood Thermidor
- Fish Ambulthiyal Baked on Banana Leaf
- Crispy Calamari with Fresh Plum Tomato Sauce
- Chili Garlic Cuttlefish
- Seer Fish Moju

CHICKEN

- Traditional Black Pepper Mustard Chicken Curry
- Chili Chicken with Mushroom & Fried Cashew Nut
- Braised Chicken in Tomato Tarragon Sauce
- Breast of Chicken in Thai Red Curry Sauce
- Nilgiri Chicken Korma
- Tandoori Marinated Roast Chicken on Masala Sauce
- Sri Lankan Spices Marinated Grilled Chicken Breast in Coconut Mustard Curry Cream
- Fried Boneless Chicken Crumbed in White Bread with Chili Tartar
- Chicken & Vegetable Lasagna
- Indian Style Butter Chicken
- Lemony Cajun Roast Chicken on Roast Vegetables
- Honey Soya Glazed Baked Chicken Roulade
- Butter Chicken Masala
- Cheese & Egg Coated Slow-fried Escalope of Chicken in Tomato Sauce
- Jaffna Chicken Curry
- Andhra Chicken Korma

MUTTON

- Ceylonese Mutton Red Curry
- Negombo Mutton & Potato Curry
- Slow Roasted Mutton Leg with Spicy Tamarind Gravy
- Mutton Korma
- Mutton & Lasagna
- Mutton Rogan Josh
- Slow Cook Mutton Stew with Vegetables
- Minced Lamb Pie Top with Potato Curry Mash
- Tandoori Marinated Mutton Kofta

LAMB

- Pot Roast Leg of Lamb & Vegetables in Thyme Merlot Jus
- Char Grilled Lamb Chop in Masala Gravy
- Indian Spiced Mutton Kofta
- South Indian Lamb Cous Cous
- Grilled Lamb Kofta Kebab with Pistachio & Minted Curd

BEEF

- Mustard Marinated Beef Black Pepper Curry
- Spicy Beef & Mushroom Lasagna
- Thyme Braised Beef Stew with Vegetables
- Grilled Marinated Beef Minute Steak on Mushroom Ragout
- Ginger Soya Beef with Broccoli & Nuts
- Thai Spicy Minced Beef Curry with Coriander
- Roast Loin Beef in Devilled Sauce
- Vietnamese Grilled Lemongrass Beef with Kangkong
- Pickled Lime Marinated Beef in Curry Gravy
- Kerala Beef Fry with Green Chili & Onion
- Oyster Beef with Garlic Kankun
- Sri Lankan Spiced Beef & Potato Stew

PORK

- Sweet & Sour Pork
- Double Fried Pork in Chili Ginger Sauce
- Honey Glazed Roast Sliced Pork with Caramelized Apple
- Cinnamon Honey Roasted Pork Leg with Mustard Gravy & Pineapple Compote
- Teriyaki marinated Barbecued Pork Spare Ribs
- Pork Blackened Curry
- Devilled Pork
- Spicy Pork & Cashew Stir-Fry with Red Pepper
- Marinated Pork Black Pepper Mustard Curry
- Pork Escalopes with Creamy Mustard Sauce

PRAWNS

- Tempered Prawns with Onion & Green Chili
- Tomato, Capsicum & Onion tossed Devilled Prawns
- Grilled Prawns with Hot Garlic Sauce
- Toddy-Battered Prawn with Red Chili Sauce
- Prawn with Murunga Leaf in Coconut Gravy
- Tempura Fried Lagoon Prawns with Soya Dip
- Cantonese Sweet & Sour Prawns
- Thai Red Coconut Prawn Curry
- Vietnamese Fire Wok Prawns with Sesame
- Garlic Prawns in Rich Tomato Cheese Sauce
- Mongolian Prawn Ghassi
- Wok-fried Prawns in Hot Ginger Garlic Sauce
- Parmesan gratinated Prawn Thermidor

VEGETABLES

- Indian Spiced Aloo Gobi
- Savory Potato
- Herb Roast Potato Wedges
- Sautéed Potato with Onion
- Tempered Leek & Potato
- Indian Spiced Butter Paneer Mutter
- Spicy Yellow Dhal Masala
- Tempered Dhal & Spinach Curry
- Green Beans & Potato Dry Curry
- Cashew & Pea Curry with Fried Onion
- Cashew & Carrot Curry with Fried Curry Leaf
- Fried Spicy Vegetable Cutlet with Curry Gravy
- Stir-fried Vegetables with Sesame
- Herb Garlic Marinated Grilled Vegetables
- Marinated Sautéed Vegetables
- Mushroom & Green Pea Curry
- Thai Green Vegetable Curry
- Chili Garlic Tofu with Mushroom
- Vegetable Korma
- Bhindi Masala

CONDIMENTS

- Papadam
- Brinjal Moju
- Gotu Kola Sambol
- Mango Chutney
- Dry Shrimp & Chili Onion Sambol
- Pineapple Pickle
- Maldivian Fish Sambol
- Tomato Onion Capsicum Sambol
- Carrot Coconut Sambol
- Fried Kohila Root Sambol

DESSERTS

- Chocolate Mousse Cake
- Fresh Fruit Tart
- Cream Caramel
- Fruit Trifle
- Dark & White Chocolate Mousse Cake
- Chocolate Tart
- Lemon Meringue Tart
- Baked Cheesecake
- Caramel Apple Cheesecake
- Assorted Mini Fruit Mousse
- Fruit Jelly
- Mocha Coffee Mousse
- Watalappan with Dry Fruit & Nut
- Chocolate Brownies
- Crème Brûlée
(Vanilla / Chocolate / Passion Fruit / Mango / Mint)
- Passion Fruit Cheesecake
- Chocolate Swiss Roll
- Cointreau Flavor Fruit Salad

Hot Desserts

- Mix Berry Bread Pudding
- Date Pudding
- Croissant & Butter Pudding
- Apple Strudel
- Pineapple Crumble
- Apple Crumble
- Chocolate Banana Pudding



VENUE FACILITIES

The following facilities will be offered free of charge, on request with all packages:

- Cordless microphone with podium
- Table for cake structure
- Table for registration
- Table for gifts
- Oil lamp
- Photography locations within the hotel premises.
- Aquamarine or turquoise breakout rooms will be given for studio photographs or to use as a changing room for the band members or the dancers
- Fresh fruit juice as the welcome drink
- Dedicated coordinator from the management
- Corkage is offered free of charge for hard liquor
- Beer & soft drinks can be purchased from the hotel. Dry food such as mixed nuts, cocktail mixture etc. can be brought from outside.

ADDITIONAL INFORMATION

- Child policy – less than 5 years free of charge. Children between 6 – 12 years will only be charged 50% off the quoted rate.
- A full payment will be required prior to the event.

BANK ACCOUNT INFORMATION

Beneficiary's name: Negombo Hotels Ltd
Name of Bank: Sampath bank PLC, Negombo
Bank's Address: No 293, Main Street, Negombo, Sri Lanka
Account no: 0024 1000 2291

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



For reservations:

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