



CREATE FOREVER MEMORIES AT JETWING YALA



Step into a unique and unforgettable wedding celebration at Jetwing Yala, as you exchange your vows amidst the tropical breeze, beneath the clouds of serene Yala. For a lifetime of enchantment and adventure, there is no better place to begin your journey together.

We are delighted to welcome you both to our extraordinary destination, where your beautiful love story begins to flutter.

Jetwing
YALA

YALA • SRI LANKA

JETWING YALA DESTINATION WEDDING PACKAGE

- Wedding venue at the Thambapanni Hall
- Photography locations within the hotel premises
- Wedding rituals (Poruwa ceremony) can be arranged on the beach upon request
- Traditional oil lamp (without decoration)
- Table for the wedding cake
- Table for registration
- Gift table
- Cake trays (cane baskets, if required)
- Changing room (only for the duration of the function)

Additional Information

- Maximum guest limit is 80 people
- Advance payment – LKR 200,000 (non-refundable)
- Full payment – 14 days prior to the function
- Children (aged 6 – 12 years) will be charged 50% of the mentioned rate
- Venue charge – LKR 80,000 (Hall is available for a period of 5 hours only)
- For morning weddings, the cut-off time is 3:30 p.m. For evening weddings, the cut-off time is 11:00 p.m.
- Charge per additional hour – LKR 25,000
- Hard liquor corkage – LKR 500 per bottle
- Multimedia and screen charges – LKR 8,500
- Electricity charge – LKR 6,000 (for the band, DJ, and camera lights)
- No flower arrangements will be provided by the hotel

LKR 12,500 per person

The above rates are subject to 10% service charge and prevailing government taxes

Valid till 31st March 2024



MAKE YOUR OWN MENU

WELCOME DRINK

Strawberry and guava juice
Mango juice
Passion fruit juice
Orange juice

APPETIZERS

Tandoori marinated chicken wraps
Chicken terrine and chicken liver parfait
Avocado prawn cocktail in shooter glasses
Seared duck breast with sweet chilli dip
Trio of fish with wasabi mayonnaise
Pan-seared balsamic fish
Pink-roasted beef fillet with horseradish
Cajun-roast sliced chicken breast with mango salsa
Sesame pork spring rolls
Black pepper smoked beef with green asparagus
Pork ham wrapped asparagus with Dijon mustard, coated with Hollandaise sauce
Tuna carpaccio and green cucumber with wasabi mayonnaise
Smoked fish and cucumber on rye bread
Thai-marinated chicken mini satay with peanut butter sauce
Seared tuna and avocado tartare with mango
Curried potato and green vegetable (V)
Baked vegetable strudel with curry mayonnaise (V)
Egg boats filled with tuna mousse (V)
Marinated vegetables with roasted tomatoes (V)
Baba ghanoush with grilled eggplant (V)
Olive cheese and sun-dried tomato terrine (V)
Baked eggplant moutabal and chickpea hummus with mini garlic pita bread (V)
Roasted garlic vegetable with peppered feta (V)
Homemade vegetable patties with sweet chilli mango chutney (V)

SALADS

Assorted greens with Thai-style beef salad
Tikka marinated chicken with mushroom salad
Soy sauce marinated beef with Chinese cabbage salad
Fried tuna flaked with green bean salad
Thai-style seafood with vegetable salad
Chicken, pineapple and mushroom salad
Salad niçoise
Thai-style cuttlefish salad
Chickpea and fried eggplant with curry leaf pesto
Marinated chicken Caesar salad
Thai-style seafood salad
Indian-style green mango and papaya salad (V)
Waldorf salad (V)
Tomato, cucumber and pineapple in mustard dressing (V)
Mexican bean salad (V)
Roasted beetroot salad (V)
Sri Lankan-style gotu kola salad (V)
Fattoush salad (V)
Fried eggplant and zucchini salad (V)
Cucumber with curd salad (V)
Sri Lankan-style tomato salad (V)
Pasta salad (V)
Tabbouleh salad (V)
Sri Lankan-style carrot salad (V)
Cucumber, chilli, and tomato salad (V)
Cucumber and pineapple salad with coriander and sweet chilli (V)
Roasted tomato and basil with mini mozzarella salad (V)
Fresh garden greens with avocado salsa (V)
Thai-style raw papaya with roasted peanut salad (V)
Cabbage, carrot, and pineapple in mango mayonnaise salad (V)
Greek salad (V)

SOUPS

Chicken hot and sour soup
Seafood bisque
Crab and lemongrass soup
Chicken and mushroom soup
Seafood chowder with a hint of Pernod
Chicken and sweetcorn soup
Burmese coconut chicken noodle soup
Cream of asparagus soup (V)
Minestrone soup (V)
Cream of mushroom soup (V)
Cream of vegetable soup (V)
Carrot and coriander soup (V)
Leek and potato soup with nutmeg (V)
Cumin curry flavoured lentil soup (V)
Cream of tomato with basil soup (V)
Carrot and pumpkin soup (V)
Vegetable broth (V)
Roasted pumpkin and ginger soup (V)
Creamy Broccoli with basil soup (V)
Wild mushroom soup (V)
Creamy roast tomato with basil soup (V)

RICE

Vegetable and egg biryani
Mongolian seafood / chicken rice (live action station)
Chicken and egg fried rice
Chicken biryani
Mutton biryani
Thai-style seafood / chicken rice / pilaf and sultana rice
(live action station)
Steamed white rice (V)
Yellow rice (V)
Garlic rice (V)
Vegetable biryani (V)
Vegetable nasi goreng (V)
Sri Lankan-style vegetable fried rice (V)

NOODLES

Mongolian mixed fried noodles (live action station)
Mixed seafood noodles (live action station)
Indonesian-style Mie Goreng noodles
Prawn fried noodles (live action station)
Thai-style vegetable fried noodles (live action station)
Vegetable noodles (V)
Vegetable string hopper pilaf (V)

PASTA

Spaghetti carbonara
Spaghetti Napolitana
Creamy mushroom penne (V)
Penne arrabiata (V)
Tomato and cheese macaroni (V)

FISH

Seer fish curry
Grilled fish in steak-garlic butter
Crumbed fried fish with tartar sauce
Sweet and sour fish
Tuna ambul thiyal
Baked fish tikka masala
Devilled fish
Chilli garlic fish

CRAB

Baked crab
Chilli crab
Steamed crab with lemongrass
Crab curry
Devilled crab
Black pepper crab

CUTTLEFISH

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

CHICKEN

Breaded chicken escalope with lemon butter sauce
Cajun-roasted chicken with red wine sauce
Herb-cruste**d** baked chicken roulade with rosemary sauce
Chicken satay with peanut butter sauce
Red curry chicken
Chilli chicken with cashew
Chicken piccata
Thai-style green curry chicken
Oven-roasted tandoori chicken with naan bread and raita
Roasted chicken with rosemary and red wine sauce

BEEF

Thai-style stir-fried beef
Peppered roast beef with red wine sauce
Pickled lime-marinated roast beef
Indian-style stir-fried beef
Pepper beef stew
Lemongrass beef curry
Beef lasagna
Shredded beef stew with mushroom and gherkin
Marinated grilled beef minute steak with peppercorn sauce
Ginger soy beef
Kangkung beef

PORK

Sweet and sour pork
Cajun-roasted pork tenderloin with pineapple salsa and gravy
Honey-glazed roast pork with pineapple sauce
Pork vindaloo
Teriyaki roast pork
Black pork curry
Chilli pork with cashew
Pepper pork stew
Devilled pork
Grilled pork shoulder chops with mustard sauce
Curried mustard pork
Roasted pork leg with pineapple gravy

VEGETABLES

Aloo gobi
Lyonnaise potatoes
Roasted potato wedges with rosemary
Sautéed potato with onion
Tempered potato
Aloo mutter
Dhal and spinach curry
Green bean and tempered potato curry
Cashew pea curry
Carrot with cashew pea curry
Stir-fried vegetables with sesame
Vegetable Panache
Sun-dried tomato tossed in vegetable pesto
Vegetable lasagna
Cauliflower au Gratin
Stir-fried broccoli
Oyster mushroom tempura
Vegetable chop suey
Garlic mashed potato
Parsley potato

CONDIMENTS

Carrot coconut sambol
Lime pickle
Coconut sambol
Papadam with fried chillies and sprats
Brinjal moju
Brinjal pahi
Sinhala achcharu
Mango chutney
Tomato chutney
Chilli paste
Malay pickle
Seeni sambol

DESSERTS

Baked cheesecake

3 types of seasonal fruit

Mini assorted fruit mousse

Fruit jelly

Mocha coffee mousse

Watalappam

Ginger crème brûlée

Passion fruit cheesecake

Chocolate or lemon Swiss roll

Apple bread and butter pudding (warm)

Date pudding (warm)

Pineapple strudel (warm)

Pineapple crumble (warm)

Chocolate mousse cake

Fresh fruit tart

Passion fruit crème caramel

Fruit trifle

Dark and white chocolate mousse cake

Chocolate brownie

Lemon meringue tart

Ice cream (one flavour)



SUPPLEMENTARY CHARGES

BEVERAGES

Lion Lager (625 ML) -	LKR 1,000
Carlsberg Special Brew (625 ML) -	LKR 1,500
Cola (330 ML) -	LKR 400
Diet Cola (400 ML) -	LKR 800
Sprite (330 ML) -	LKR 400
Fanta (330 ML) -	LKR 400
Lemonade (400 ML) -	LKR 400
Soda (400 ML) -	LKR 400
Tonic (400 ML) -	LKR 400
Ginger Ale (400 ML) -	LKR 400
Ginger Beer (400 ML) -	LKR 400
Orange Cordial (1000 ML) -	LKR 2,500
Tomato Juice (1000 ML) -	LKR 2,500
Cranberry (1000 ML) -	LKR 2,800
Red Bull (250 ML) -	LKR 1,300

BITES

Deville Chicken (01 Kg) -	LKR 6,900
Deville Prawns (01 Kg) -	LKR 7,500
Deville Beef (01 Kg) -	LKR 6,900
Deville Fish (01 Kg) -	LKR 6,900
Fried Cashews (01 Kg) -	LKR 9,000
Cassava Chips (01 Kg) -	LKR 5,600
Mixed Vegetable (01 Kg) -	LKR 4,200
Chickpea (01 Kg) -	LKR 1,600
Vegetable cutlet platter (15 Nos) -	LKR 2,800

The above rates are subject to change without intimation

The above rates are subject to 10% service charge and prevailing government taxes





Mentioned rates are only valid till the 31st of March 2024

Jetwing
YALA

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JETWING YALA

Yala, Kirinda, Sri Lanka

For reservations, please contact:

Nishantha: +94 71 980 5500

Front desk: +94 47 471 0710

E-mail: events.yala@jetwinghotels.com

Website: www.jetwinghotels.com