



## 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 two elegant wedding halls to an expansive garden on 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 way.

**Jetwing**  
**LIGHTHOUSE**  
GALLE • SRI LANKA

## OUTDOOR WEDDINGS

Wedding venue on the lawn  
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)  
One complimentary night's stay on bed and breakfast basis for the couple (more than 150 guests) (subjected to availability)  
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 (less than 150 guests)
- Hard liquor corkage – LKR 1,000 per bottle
- Chair covers with bow – LKR 200 per cover (options: white, cream, black)
- If it is an evening function, entire Spa Wing (20 luxury rooms) need to be reserved due to sound disturbances; for the room reservations, please email [resv.lighthouse@jetwinghotels.com](mailto:resv.lighthouse@jetwinghotels.com) or [dulashinee@jetwinghotels.com](mailto:dulashinee@jetwinghotels.com)
- If a marquee is needed, it must be organized by the host
- Setting up of the marquee can start 01 day prior to the function
- If a dance floor is required it must be organized by the host
- Power requirement must be discussed with the hotel; this requirement will be supplied through a generator
- Music can be played till 10.30pm; to continue afterwards, an enclosed area can be arranged
- Registrar can be organized



## WEDDING PACKAGE 1

LKR 11,000 per person: 100 or more pax

LKR 11,500 per person: 50-100 pax

Valid till 31<sup>st</sup> March 2025

### MENU

- 1 welcome drink
- 4 cold appetizers
- 1 cold action station
- 5 salads
- 1 soup
- 3 rice and noodle dishes
- 2 meat dishes
- 2 seafood dishes
- 3 vegetable dishes
- 3 action cooking stations
- 8 desserts

## WEDDING PACKAGE 2

LKR 12,500 per person: 100 or more pax

LKR 13,000 per person: 50-100 pax

Valid till 31<sup>st</sup> March 2025

### MENU

- 2 welcome drinks
- 5 cold appetizers
- 2 cold action stations
- 6 salads
- 2 soups
- 3 rice and noodle dishes
- 2 meat dishes
- 2 seafood dishes
- 4 vegetable dishes
- 3 action cooking stations
- 9 desserts

## WEDDING PACKAGE 3

LKR 16,500 per person: 100 or more pax

LKR 17,000 per person: 50-100 pax

10% discount on all beverages

Valid till 31<sup>st</sup> March 2025

### MENU

- 3 welcome drinks
- 4 canapés (options can be discussed)
- 6 cold appetizers
- 3 cold action stations
- 7 salads
- 1 soup
- 3 rice and noodle dishes
- 3 meat dishes
- 3 seafood dishes
- 4 vegetable dishes
- 4 action cooking stations
- 10 desserts
- Tea / coffee with petit fours

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





# MAKE YOUR OWN MENU

## WELCOME DRINKS

Passion and mint  
Iced tea lemongrass  
Tamarind juice  
Sweet melon  
Lime and mint frappe  
Seasonal fruit juice

## COLD APPETIZERS

Black pepper and tamarind seared yellow fin tuna  
Prawns with ginger and lemon served on corn salsa  
Calamari stuffed with spicy shrimp mousse  
Herb grilled vegetable and cheese terrine  
Marinated pink thalapath  
Home cured seer fillet glazed with chilli and coriander  
Red snapper ceviche  
Roasted Peking duck  
Honey roasted ham and rock melon  
Chicken ham with orange marmalade  
Chilled prawn on ice dip  
Wine infused chicken and nut roulade  
Home pickled mackerel  
Tomato mozzarella terrine with pesto oil  
Selection of cold cuts  
Cashew crusted chicken galantine  
Thai spicy grilled chicken breast  
Seafood mousse stuffed baby seer  
Mutabal  
Hummus with tahini and pita bread  
Thai crab cake and pesto oil  
Tuna tataki with sesame, ginger and soy dip  
Home cured pink sword fish on tree tomato salsa

## COLD ACTION STATIONS

Caesar salad with chicken (iceberg lettuce, anchovy dressing, Roman lettuce, parmesan, croutons, crispy bacon and herb chicken)  
Fresh oysters with lime and champagne  
Sushi bar (tuna sashimi, tuna maki, vegetable maki, mullet sushi and cuttlefish sushi)  
Salad bar with a variety of vegetables, nuts and sauces

## SALADS

Green papaya salad with roasted peanuts  
Assorted lettuce with tarragon vinaigrette  
Ginger flavoured young corn and bok choy salad  
Macaroni with bell pepper and tomato  
Tomato and grilled cottage cheese with onion oil  
Japanese cucumber in spicy dill yoghurt  
Roasted bell peppers and abalone mushroom  
Fresh tomato wedges with mint  
Pineapple and coconut  
Potato and bacon salad  
Corn, celery and guava salad  
Broccoli and orange salad  
Cauliflower, fried onion and soya  
Green mango, peanuts, black sesame and spring onion  
Gherkin, colour peppers, coriander, tomato & mint  
Spinach, grapefruit, dates and cashew salad with blue cheese dressing  
Broccoli, orange and fennel salad

## SOUPS

Creamy broccoli  
Creamy chicken and mushroom  
Creamy zucchini and leeks soup  
Cumin roasted pumpkin soup  
Creamy lagoon crab bisque  
Roasted vegetable soup  
Creamy carrot and lentil soup  
Creamy lentil shorba  
Chicken / Vegetable mulligatawny  
Chicken sweet corn and egg drop soup  
Hot and sour seafood soup  
Seafood tom yum

## RICE, NOODLES AND PASTAS

Seafood paella rice  
Chicken fried rice  
Garlic rice  
Chicken biriyani  
Tomato and corn rice  
Shrimp and onion rice  
Yang chow fried rice  
Singapore style vermicelli  
Seafood chow mein  
Vegetable chow mein  
Thai rice sticks with shrimps  
Mee goreng  
Tempered yellow rice  
Steamed rice  
Buttered rice with green peas  
Vegetable crespelle with creamy tomato sauce  
Beef lasagna  
Penne pasta with seafood sauce  
Macaroni with fresh tomato sauce  
Spaghetti with bacon and cheese sauce  
Spaghetti with creamy basil sauce  
Farfalle with chicken in cream sauce

## MEAT DISHES

Sri Lankan spicy chicken curry  
Grilled chicken with black pepper sauce  
Chicken tikka kebab  
Chicken butter masala  
Szechuan chicken  
Singapore style chicken  
Thai green chicken curry  
Sweet and sour pork  
Stir fried pork with red chillies and spring onions  
Black curry pork  
Beef in Chinese black pepper sauce  
Beef stroganoff  
Sri Lankan spicy mutton curry  
Mutton vindaloo  
Devilled mutton

## SEAFOOD DISHES

Grilled seer with garlic lime butter sauce  
Sri Lankan seer pepper stew  
Grilled fish in tikka marination  
Baked whole barramundi with Thai chilli sauce  
Fried fish in curry leaf bread crust  
Curried prawns  
Hot butter prawns  
Devilled prawns  
Salt and pepper squid  
Sauteed calamari in creamy garlic sauce  
Curried assorted seafood

## VEGETABLE DISHES

Garlic sautéed mixed vegetables  
Cauliflower gratinated with cheese  
Roasted potato wedges  
Spinach mashed potato  
Grilled vegetables with herb and olive oil  
Stir fried vegetables  
Cashew and green peas curry  
Mushroom black curry  
Devil'd potato  
Dhal curry / Tadka

## ACTION COOKING STATIONS

Mongolian (chicken, fish, vegetables, rice, noodles)  
Shawarma (chicken or mutton)  
Tempura (vegetables, fish, prawns)  
Hoppers (plain, egg, chilli, milk)  
BBQ seafood (prawns, fish, calamari)  
BBQ meat (pork chops, chicken, beef steaks)  
Roast (leg of pork, beef loin)  
Tandoori (chicken, hariyali chicken)  
Pasta (3 varieties of pasta – spiral, penne and elbow with sauces – basil pesto, cheese, chilli garlic and fresh tomatoes)  
Ravioli (sun-dried tomato, spinach cheese, spicy seafood)

## DESSERTS

Chocolate marquise  
Baked pineapple tartlets  
Cointreau orange cheesecake  
Chocolate biscuit pudding  
Tiramisu  
Coconut panna cotta  
Hot chocolate pudding  
Mini French pastries  
Coffee brownie  
Lemon meringue pie  
Opera cake  
Lemongrass panna cotta  
Chocolate torte  
Chocolate fountain  
Butter scotch and star fruit meringue gateaux  
Chocolate mousse  
Coconut pudding  
Watalappam with cashew nuts  
Baked cheesecake  
Coffee chocolate cream gateaux  
Passion fruit pavlova  
Sticky date and ginger pudding  
Mango and passion fruit bavarois  
Honeycomb parfait  
Cardamom crème brulee  
Flavoured ice cream  
Assorted cut fruits







## OPEN BAR PACKAGES

One hour open bar with foreign liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 60 nett per person  
(House wine/ Black Label/ Gin/ Bacardi/ Vodka/ Beer)

One hour open bar with local liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 45 nett per person  
(Arrack/ Local Rum/ Local Gin/ Local Vodka/ Lion Beer)

Two hours open bar with foreign liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 80 nett per person  
(Black Label/ Gin/ Bacardi/ Vodka/ Beer)

Two hours open bar with local liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 60 nett per person  
(Arrack/ Local Rum/ Local Gin/ Local Vodka/ Lion Beer)

Wines can be purchased from the hotel with a 15% discount

## BEVERAGES

Soft Drinks	- LKR 350 per bottle
Soda	- LKR 300 per bottle
Beer	- LKR 1,000 per bottle
Ice Coffee	- LKR 500 per glass
Zero Coke	- LKR 750 per bottle
Olu Table Water	- LKR 600 per bottle (625ml)
Fruit Juice (Cordial)	- LKR 400 per glass
Fresh Juices (pineapple/ watermelon/ papaya/ mixed fruit)	- LKR 750 per glass
Cocktail preparation charge	- LKR 400 per cocktail
(Alcohol to be provided by the host)	

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



## COLD CANAPÉS

### Non-vegetarian

Black pepper and coriander seared yellow fin tuna on focaccia crust  
Seafood mousse and spicy avocado cream on mini paprika biscuits  
Cumin tempered chicken on curry leaf bread  
Honey and soy roasted chicken  
Tandoori prawn and cucumber yoghurt wrappers

### Vegetarian

Green asparagus, rocket and cheese pinwheels  
Cashew nut, celery, and sundried tomatoes on garlic herb toast  
Paneer tikka with coriander yoghurt

## HOT NIBBLES

### Non-vegetarian

Spicy thai crab cake and marinated green papaya on skewers  
Curry leaf sautéed spicy seafood in mini puff crust  
Skewered hot butter calamari  
Coconut crusted fried prawns  
Lemon grass infused chicken satay  
Spicy prawn tikka and pickled mango mini kebab

### Vegetarian

Fried crispy vegetable pakoras on skewers  
Spicy abalone mushroom in sesame and coriander batter  
Mini vegetable kathi rolls  
Grilled bell peppers and cheese Mexican wraps

**Selection of any 4 items above – LKR 3,500++ per person**





Mentioned rates are only valid till the 31<sup>st</sup> of March 2025

**Jetwing**  
**LIGHTHOUSE**  
GALLE • SRI LANKA

**For reservations, contact:**

Leel: 070 717 0458

Chathura: 070 794 7376

Hotel: 091 222 3744

E-mail: [events.lighthouse@jetwinghotels.com](mailto:events.lighthouse@jetwinghotels.com)

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



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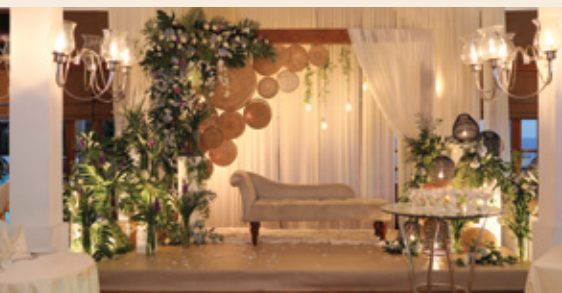
## INDOOR WEDDINGS

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 1<sup>st</sup> 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 nett (If less than 150 pax)  
Please note that the hall will be available for a period of 5 hours only.  
For morning weddings, the cut-off time will be 3:30 pm
- 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 8,500++
- 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 7,000 per person for more than 150 pax

LKR 7,500 per person for less than 150 pax

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

Valid till 31<sup>st</sup> March 2025

### 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 (one action station)  
3 vegetable dishes  
Condiments  
5 desserts

## WEDDING PACKAGE 2

LKR 8,000 per person for more than 150 pax

LKR 8,500 per person for less than 150 pax

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

Valid till 31<sup>st</sup> March 2025

### 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 3

LKR 9,000 per person for more than 150 pax

LKR 9,500 per person for less than 150 pax

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

Valid till 31<sup>st</sup> March 2025

### 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

Fresh mixed 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 thalapath 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  
Beef 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 korma  
Spicy mutton red curry  
Tempered mutton  
Mutton pepper stew  
Mutton rogan josh  
Mutton vindaloo

## SEAFOOD

Fried fish in curry leaf bread crust (action station)  
Fish lemon stew  
Deville 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 (action station)  
Deville calamari  
Fish red curry  
Herb breaded fried fish  
Seafood in hot butter sauce (action station)  
Grilled seer in spicy garlic cream  
Hot garlic seafood  
Cuttlefish badum  
Cuttlefish in lemongrass curry

## PRAWNS

Deville 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 or strawberry)  
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  
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  
Carrot cake

SUPPLEMENTARY CHARGES

(These prices are applicable for more than 100 Pax)

BEVERAGES

Beer	-	Rs. 950 per bottle
Soft Drinks	-	Rs. 300 per bottle
Soda	-	Rs. 250 per bottle
Ice Coffee	-	Rs. 450 per glass

ACTION STATION

Fried Prawns in Curry Leaf Batter	-	Rs. 1,200 per portion
Grilled Chicken Winglet	-	Rs. 950 per portion
Fried Spring Rolls	-	Rs. 950 per portion
Cuttle fish in Beer Batter	-	Rs. 1,400 per portion
Plain Hoppers and Egg Hoppers	-	Rs. 950 per portion

BITES

Devilled Chicken 01 KG	-	Rs. 4,400
Devilled Chicken (Boneless) 01 KG	-	Rs. 5,500
Devilled Fish 01KG	-	Rs. 6,000
Devilled Prawns 01 KG	-	Rs. 8,800
Devilled Cuttlefish 01 KG	-	Rs. 8,800
Devilled Pork 01KG	-	Rs. 6,000
Devilled Beef 01KG	-	Rs. 6,500
Devilled Sausages 01KG	-	Rs. 6,600

Above rates are subject to change without intimation  
The above rates are subject to 10% service charge and prevailing government taxes

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For reservations, contact:

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Hotel: 091 222 3744

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