



THE BAR

Perched 30 floors above Colombo, The Bar at Virticle by Jetwing is a mesmerizing space that offers unparalleled views of the Colombo city and a selection of signature cocktails and taste-bud-tingling food to make your special day memorable! The Deck area extends over the high-rise and is the most popular seating option for most guests. Breezy and panoramic, the energetic ambience will leave you wanting more.

THE RESTAURANT

The Restaurant at Virticle by Jetwing, located on the 30th floor, creates an atmosphere as one of the most unique and premier dining venues in Colombo. The ambience is only the beginning of your wedding experience. Dive into a world of gastronomic delight with our specially curated "homegrown" menu, featuring dishes made using the finest fresh ingredients sourced from local producers and our own gardens at Jetwing Hotels around the island.

COCKTAIL PACKAGES

SILVER

3 cold canapés5 hot canapés3 desserts

LKR 6,500

per person

GOLD

4 cold canapés 6 hot canapés 3 desserts

LKR 7,500

per person

PLATINUM

5 cold canapés 7 hot canapés 4 desserts

LKR 8,500

per person

MENU

Cold Canapés

Cheese and crackers
Tuna bruschetta

Crackers with hummus

Vegetable crudités

Chili garlic prawns

Bruschetta vege

Pepper beef with gherkin

Smoked pork with mustard

Tuna tartare

Crumbed fried mini chicken ball

Vegetable skewers

Dessert

Caramel choux

Tiramisu

Chocolate brownie

Date cake

Watalappan

Chocolate mousse

Mini fruit tartlet

Panna cotta

Chocolate éclair

Chocolate ball

Bibikkan

Baked cheesecake

Pani pol pancake

Hot Canapés

Fish cutlet

Mini chicken pizza

Chicken satay

Vegetable cutlet

Seafood cake with tartar sauce

Mini chicken burger

Vegetable wrap

Mini pol rotti

Mutton kofta

Dhal wade

Beef kofta

Chicken quesadilla

Live Action Counters (served in chafers)

per person cost

Prawn tempura	LKR 1,300
Hot butter cuttlefish	LKR 1,200
Hot butter seafood	LKR 1,200
Mongolian rice	LKR 1,100
Pasta	LKR 1,100
Chicken fried rice	LKR 1,100
Fish finger	LKR 1,100
Chicken koththu	LKR 1,100

BANQUET PACKAGES

	SILVER	GOLD	PLATINUM
Welcome drink	1		1
Soups	L	1	2
Appetizers		2	3
Salad Bar	3	4	5
Rice, Noodles or Pasta	2	3	3
Fish or Calamari	1	1	2
Chicken, Pork or Beef	2	3	3
Prawns or Mutton	1)	1	2
Vegetable Dishes	4	4	4
Condiments	4	5	6
Desserts	4	5	5
	LKR 8,500	LKR 9,500	LKR 10,500

Terms & conditions

- The above prices are per person for a minimum of 100 guests.
- Prices are subject to a 10% service charge and applicable taxes.
- A venue charge of LKR 100,000 will be applied (rate is subject to applicable government taxes).
- The venue will be provided for 5 hours, with an additional charge of LKR 25,000 for every extra hour.
- Outside wine and beer are not allowed; a corkage fee of LKR 2,000 will be applied for hard liquor, and chasers must be purchased from The Bar.
- Rates are valid till 31st March 2025

MAKE YOUR OWN MENU

Welcome drinks (Cordial)

Strawberry and guava Mango Black currant Orange

Salads

Roasted beetroot with balsamic dressing Asian coleslaw Mixed leaves salad with herb dressing Creamy potato salad with bacon Grilled seafood salad Spicy chicken & pineapple salad Spicy tuna salad Calamari with noodle salad Thai beef salad Okra salad Curd marinated spicy seafood salad Fried banana blossom salad Spicy carrot & coconut salad Grilled vegetable salad (V) Pasta salad (V) Thai papaya salad (V) Raw manao salad (V) Curried potato with coriander pesto Curried brinjal with chickpea salad

Appetizers

Garlic shrimp with chickpeas
Roasted beef with mustard aioli
Marinated chicken breast with
pineapple chutney
Spicy tuna on brown bread
Chicken wrap with tomato and mint salsa
Barbeque pork with cheese crackers
Cheese and coriander sandwich
Tomato bruschetta
Egg and cheese toast

Condiments

Chili paste
Fried chili
Papadam
Prawn crackers
Tempered chickpea
Chili peanut
Katta sambol
Mango chutney
Malay pickle
Seeni sambol
Lunu dehi
Brinial pahi

Soups

Hot and sour seafood soup Crab and sweet corn soup Seafood laksa soup Chicken broth Curried mutton broth Minestrone (bacon) Cream of chicken soup Chicken and sweetcorn soup Chicken and vegetable soup Cream of mushroom (V) Cream of vegetable (V) Carrot and coriander (V) Leek and potato soup (V) Cream of vegetables soup (V) Lentil soup (V) Cream of tomato (V) Cream of pumpkin (V)

Rice, Noodles & Pasta

Seafood fried rice Tempered onion and egg rice Egg and pineapple fried rice Chicken nasi gorena Tempered yellow rice Ghee rice (V) Garlic rice (V) Steamed basmati rice (V) Vegetable noodles (V) Chicken and egg noodles Seafood with noodles Spaghetti with tomato chicken ragout Penne with creamy chicken and mushroom sauce Spaghetti seafood with pink sauce Penne arabiata (V) Macaroni with cheese (V)

Fish and Calamari

Hot butter cuttlefish
Cuttlefish badum
Cuttlefish black curry
Grilled fish with garlic cream
Chili fish
Fish mustard stew
Fish red curry
Fish badum
Fish devilled
Sweet and sour fish
Pan fried fish with garlic and lime aioli
Crumbed fried fish with garlic and lime aioli

Chicken, Pork and Beef

Butter chicken Pork black curry Chili pork Pork pepper stew Sweet and sour pork Roast chicken with oven gravy Wok fried chicken with cashew and coriander Crumbed fried chicken with chili gioli Tandoori chicken Chili chicken with cashew nut Grilled chicken with mustard sauce Pork onion fry Slow cooked pork loin with mustard sauce Barbeque pork ribs Chili beef Beef badum Beef black curry Fried pork belly with honey mustard glaze Beef meatballs with pepper sauce Beef pepper stew Stir-fried beef

Prawns and Mutton

Chili garlic prawns
Hot butter prawns
Breaded prawns with garlic and chili aioli
Prawns red curry
Sweet and sour prawns
Mutton black curry
Mutton pepper stew
Stir fry mutton
Mutton shepherd's pie
Braised mutton with root vegetables

Vegetables

Steamed vegetables Wok fried vegetables Garlic potato Roasted potato Potato gratin Mashed potato Vegetable chop suev Hot butter mushroom Mix vegetable curry Dhal tempered Potato and dry fish badum Green beans curry Thai vegetable curry Eggplant and ash plantain dry curry Potato mustard curry Grilled vegetables

Desserts

Vanilla crème brulee
Baked cheesecake
Tiramisu
Fruit tart
Mango charlotte
Fruit salad
Hot chocolate pudding
Sago with coconut treacle
Passion fruit panna cotta
Chocolate brownies
Chocolate mousse
Watalappan
Cream caramel

Bites (per kilo)

Chicken sausages	LKR 4,400
(fried or devilled)	
Chicken (fried or devilled)	LKR 5,400
Pepper pork	LKR 6,500
Hot butter cuttlefish	LKR 5,700
Fried handalla	LKR 6,900
Devilled beef	LKR 7,400
Buttered vegetable	LKR 3,500
Hot butter mushroom	LKR 4,000

Live action counters (per person)

Mongolian rice	LKR 1,100
Chicken fried rice	LKR 1,100
Pasta station	LKR 1,100
Chicken kottu	LKR 1,100
Fish fingers	LKR 1,100
Hot butter cuttlefish	LKR 1,200
Hot butter seafood	LKR 1,200
Prawn tempura	LKR 1,300

We look forward to being a part of your special occasion! If you wish to have a walkthrough of our venue, or if you have any other questions, do not hesitate to get in touch with us on

070 735 5358

or email
fnb@virticlebyjetwing.com

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