



## A CONTEMPORARY SETTING FOR NEW BEGINNINGS!

Named after celebrated individuals of yore and glamorous roads of today, the Barnes and Kynsey banquet venues at Jetwing Colombo Seven embody the sumptuous spirit of our capital city. The two venues are ideal for intimate gatherings with Barnes being able to accommodate up to 100 guests in a banquet setting while up to 50 guests can be accommodated at Kynsey. As an added pleasure, our exceptional facilities and culinary prowess at our city home of Sri Lankan hospitality will also be extended to you on your magical day.

  
COLOMBO SEVEN  
COLOMBO · SRI LANKA

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

**Select the indicated number of dishes from each section**  
(for a minimum of 35 persons)

	<b>Bronze</b> Rs. 6,750 pp	<b>Silver</b> Rs. 7,650 pp	<b>Gold</b> Rs. 8,850 pp
Welcome drink	1	1	1
Soups	1	1	1
Appetizers	1	2	3
Salad bar	4	4	5
Rice, noodles and pasta	2	3	3
Seafood	1	2	2
Chicken or pork or beef	1	2	3
Vegetables	3	3	4
Condiments	3	4	6
Desserts	4	5	6

**Action Stations To Complement Your Evening**

(In addition to the menu)

Fried fish fingers	LKR 1,550 per person
Grilled chicken sautéed with peanut sauce	LKR 1,000 per person
Grilled beef kofta with tartar sauce	LKR 1,000 per person
Penned pasta with 3 sauces	LKR 1,250 per person

**Bites**

Cooked bites in kilograms (kg) to be ordered separately for the bar as Bites.  
Food from the buffet is not permitted for bites.

<b>EXTRAS Rooms</b>	<b>Bronze</b>	<b>Silver</b>	<b>Gold</b>
Complementary for the couple	1 Deluxe changing room	1 Deluxe changing room + 1 Deluxe overnight room	1 Deluxe changing room + 1 Super Deluxe overnight room

<b>EXTRAS</b>	<b>Barnes</b>	<b>Kynsey</b>
<b>Hall charges</b>	<b>LKR 60,000</b>	<b>LKR 30,000</b>

*All prices are subject to 10% service charge and prevailing government taxes*

# Wedding Menu

This menu is for a minimum of 35 persons

## Welcome drink - Cordial

Strawberry and guava | Mango | Blackcurrant | Orange

## Soups

Hot and sour fish

Seafood broth

Thai noodle soup with chicken

Chicken and corn chowder

Minestrone (V)

Maldives garudhiya soup (Fish)

Chicken meatballs

Cream of mushroom (V)

Cream of vegetable (V)

Carrot and coriander (V)

Leek and potato soup with nutmeg (V)

Cumin curry flavoured lentil soup (V)

Cream of tomato and basil (V)

Carrot and pumpkin (V)

Vegetable broth (V)

## Appetizers

Smoked beef on lettuce with honey dressing

Confit of chicken and mushroom with focaccia

Spicy fish with sesame seeds

Mustard roasted beef with sun-dried tomato dressing

Smoked chicken breast with pineapple and mint yoghurt

Slow cooked chicken with tomato and mint salsa

Barbecue pulled pork with pineapple

Marinated vegetables with roasted tomatoes (V)

Baba ganoush with grilled eggplant (V)

## Salads

- Roasted beetroot salad (V)
- Coleslaw salad
- Mixed herbs salad with lime dressing
- German potato salad
- Fried okra with bacon and onion
- Sri Lankan gotukola salad (V)
- Chicken with mixed green salad
- Chicken caesar salad
- Spicy fish salad
- Thai beef salad
- Fattoush (V)
- Fried eggplant and zucchini (V)
- Cucumber and curd salad (V)
- Sri Lankan tomato salad (V)
- Pasta salad (V)
- Tabbouleh salad (V)
- Sri Lankan carrot salad (V)
- Cucumber, chilli, and tomato (V)

## Rice, Noodles and Pasta

- Seafood fried rice
- Egg and pineapple fried rice
- Yellow rice (V)
- Garlic rice (V)
- Steamed heirloom rice (V)
- Vegetable biriyani (V)
- Vegetable noodles (V)
- Sri Lankan vegetable fried rice (V)
- Vegetable nasi goreng (V)
  
- Fried eggs with chinese noodles
- Egg and bacon fried noodles
- Vegetable string hoppers pilaf (V)
  
- Spaghetti carbonara
- Spaghetti napolitan
- Penne with creamy mushroom sauce (V)
- Penne arrabiata (V)
- Macaroni with tomatoes and cheese (V)

## Seafood

Deville fish  
Sri Lankan fish curry  
Fish mustard curry  
Pan fried fish with lemon butter sauce  
Fish ambulthiyal  
Miris malu curry (spicy fish curry)  
Fish tikka masala  
Baked fish with barbecue sauce  
Fish stew in coconut milk  
Fish green curry  
Breaded fish with tartar sauce

Prawns red curry  
Prawns with hot garlic sauce  
Thai prawn curry  
Sweet and sour prawns  
Sri Lankan prawn curry  
Hot butter prawns  
Breaded prawns with tartar sauce  
Deville prawns

Cuttlefish curry  
Fried cuttle fish with tarter sauce  
Hot butter cuttlefish  
Cuttlefish red curry

## Chicken, Pork and Beef

Butter chicken  
Chicken mustard curry  
Chicken black pepper curry  
Deville chicken  
Sri Lankan spicy roast chicken  
Lemon chicken  
Tandoori chicken  
Chicken masala  
Sweet and sour chicken  
Hot garlic chicken  
Barbeque chicken  
Grilled chicken with mustard sauce

Sweet and sour pork  
Pork black curry  
Pork mustard curry  
Deville pork  
Pork stew  
Sliced pork with brown onion sauce  
Barbecue pork ribs  
Fried pork with oyster sauce

Beef meatballs with pepper sauce  
Fried beef cooked in coconut curry  
Deville beef  
Beef mustard curry  
Roasted beef with mustard sauce  
Beef black pepper curry  
Teriyaki Stir-fried beef in black pepper sauce  
Beef korma

## **Vegetables**

Steamed vegetables  
Green beans curry  
Spinach and dhal curry  
Eggplant moju  
Vegetable lasagna  
Creamed spinach and mushroom  
Thai green vegetable curry  
Baked pumpkin gratin  
Vegetable moussaka  
Potato gratin  
Aloo green masala  
Vegetable chop suey  
Spinach in cream sauce  
Cabbage in black oyster sauce and mushroom  
Wok fried mixed vegetable with fried garlic  
Mixed vegetable curry  
Spicy dhal curry

## **Condiments**

Katta sambol  
Lunu miris  
Mango chutney  
Malay pickle  
Seeni sambol  
Lunu dehi  
Fried papadam and chilli  
Chilli paste  
Sinhala achcharu  
Brinjal pahi

## **Desserts**

Vanilla crème brûlée  
Mango mousse  
Fresh fruit (3 items)  
Panna cotta  
Chocolate cake  
Chocolate mousse  
Watalappan  
Warm chocolate pudding  
Mango crumble  
Cream caramel Fruit salad  
Warm sticky date pudding with caramel sauce  
Lemon cake  
Pineapple crumble  
Pineapple tart  
Chocolate chip mousse  
Warm bread pudding with custard  
Jaggery mousse

# Bites Menu

Vegetable cutlet platter (15 nos) – LKR 3,150

Fish cutlet platter (15 nos) – LKR 3,950

## Per KG

Devilled chicken / Pot-roast chicken – LKR 3,800

Devilled pork / Pork stew – LKR 4,350

Devilled fish – LKR 5,150

Fried beef – LKR 6,850

Devilled / Grilled prawns – LKR 8,200

Devilled / Grilled chicken sausages – LKR 3,800

Hot butter calamari – LKR 7,650

Sweet potato fries – LKR 3,150

Potato wedges - LKR 3,150

Chicken kottu (in chaffers) – LKR 3,800

Vegetable kottu (in chaffers) – LKR 3,150

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