



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

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

| | Bronze Rs. 6,750 pp | Silver Rs. 8,300 pp | Gold Rs. 11,200 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.

| EXTRAS Rooms | Bronze | Silver | Gold |
|------------------------------|------------------------|--|--|
| 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 |

| | | |
|---------------------|-------------------|-------------------|
| EXTRAS | Barnes | Kynsey |
| Hall charges | LKR 60,000 | LKR 30,000 |

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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