



YOUR MAGICAL WEDDING WITH A
TOUCH OF STAR-CLASS LUXURY!



Blessed with the backdrop of soft sand, rolling waves and endless sky, Jetwing Blue, Negombo offers you a picture-perfect location for that special day. Be it a grand celebration or an intimate occasion, at our luxurious ballroom or on the beach, our team will plan everything with flawless precision to ensure your wedding is truly a magical celebration!

Jetwing
BLUE
NEGOMBO • SRI LANKA

BRONZE PACKAGE

Ballroom only

A welcome drink (fresh juice)

Salads	- choose any three
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish/prawns/cuttlefish	- choose any one
Chicken	- choose any one
Beef/pork	- choose any one
Vegetable	- choose any three
Condiments	- choose any four
Desserts	- choose any five

LKR 6,000 per person

Valid from 1st November 2024

Package Additions

- Complimentary 1 night stay on the night of the wedding in a deluxe room on bed & breakfast for the couple
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

Fresh Cut Fruit on the Buffet

Papaya, Pineapple, Melon

Hall Charges

Full Ballroom LKR 100,000

Half Ballroom LKR 50,000

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

SILVER PACKAGE

Ballroom Only

A welcome drink (fresh juice)

Salads	- choose any four
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish	- choose any one
Prawns/cuttlefish	- choose any one
Chicken	- choose any one
Pork	- choose any one
Beef	- choose any one
Vegetable	- choose any four
Condiments	- choose any four
Desserts	- choose any five

LKR 7,000 per person

Valid from 1st November 2024

Package Additions

- Complimentary 1 night stay on the night of the wedding in a deluxe room on bed & breakfast for the couple
- Complimentary anniversary dinner for the couple at The Kitchen, Jetwing Blue
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

Fresh Cut Fruit on the Buffet

Papaya, Pineapple, Melon

Hall Charges

Full Ballroom LKR 100,000

Half Ballroom LKR 50,000

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

GOLD PACKAGE

Ballroom or Beach

A welcome drink (fresh juice)

Salads	- choose any five
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish	- choose any one
Chicken	- choose any one
Pork/beef	- choose any one
Mutton	- choose any one
Prawns/cuttlefish	- choose any one
Vegetable	- choose any four
Condiments	- choose any five
Desserts	- choose any five

LKR 8,000 per person

Valid from 1st November 2024

Package additions

- Complimentary 1 night stay for the couple on the night of the wedding in a super deluxe room on bed & breakfast basis
- Complimentary bottle of sparkling wine for the couple
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom only)

Fresh cut fruit on the buffet

Papaya, pineapple, melon

Hall Charges

Full Ballroom LKR 100,000

Half Ballroom LKR 50,000

Outdoor Venue Charge LKR 75,000

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

PLATINUM PACKAGE

Ballroom or Beach

A welcome drink (fresh juice)

Salads	- choose any six
Soup	- choose any one
Rice	- choose any two
Noodles/pasta	- choose any one
Fish/cuttlefish	- choose any one
Prawns	- choose any one
Chicken	- choose any one
Mutton	- choose any one
Beef	- choose any one
Pork	- choose any one
Vegetable	- choose any five
Condiments	- choose any five
Desserts	- choose any six

LKR 9,500 per person

Valid from 1st November 2024

Package additions

- Complimentary 1 night stay for the couple on the night of the wedding in a suite on bed & breakfast basis
- Complimentary bottle of sparkling wine for the couple
- One complimentary changing room for 8 hours
- Multimedia for the presentation during the ceremony on complimentary basis for 20mts (ballroom Only)

Appetizers to the table

Three varieties of cheese, crackers, strawberry or olives, pork ham, smoked beef, marinated trio peppers, vegetable crudities

Fresh cut fruit on the buffet

Papaya, pineapple, melon, mango

Hall Charges

Full Ballroom LKR 100,000

Half Ballroom LKR 50,000

Outdoor Venue Charge LKR 75,000

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

All above rates are for the Ballroom only. Packages for weddings on the beach, will be gold or platinum. Any room night stay must be reserved ahead of time and will depend on availability. All other details are in the banquet contract to be signed along with the advance payment.

EXTRAS - In addition to the Buffet

Per person

Any salad	- LKR 200
Any soup	- LKR 250
Any rice dish	- LKR 300
Any noodles dish	- LKR 300
Any pasta dish	- LKR 500
Any fish dish	- LKR 650
Any cuttlefish dish	- LKR 700
Any prawns dish	- LKR 800
Any chicken dish	- LKR 600
Any mutton dish	- LKR 850
Any beef dish	- LKR 800
Any pork dish	- LKR 700
Any vegetable dish	- LKR 400
Any condiment	- LKR 250
Any dessert	- LKR 500

Beverage Rates

Lion Lager (375ml)	- LKR 400
Lion Lager (625ml)	- LKR 750
Lion Stout (625ml)	- LKR 800
Carlsberg (625ml)	- LKR 800
Soda (400ml)	- LKR 300
Soft Drinks (330ml)	- LKR 300

Cooked Bites to be purchased from the hotel

Deville beef 1kg	- LKR 6,500
Deville chicken 1kg	- LKR 5,500
Deville fish 1kg	- LKR 6,500
Deville prawn 1kg	- LKR 8,500
Deville pork 1kg	- LKR 6,000
Deville cuttlefish 1kg	- LKR 8,500
Deville pork sausages 1kg	- LKR 6,000
Deville beef sausages 1kg	- LKR 6,500
Deville chicken sausages 1kg	- LKR 5,500
Deville chickpeas 1kg	- LKR 3,500
Mixed vegetables 1kg	- LKR 4,000
Fried cashew nuts 1kg	- LKR 10,000
Bombay mixture 500g (optional & can be brought from outside)	- LKR 1,000
01 fish cutlet	- LKR 75

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

MAKE YOUR OWN MENU

SALAD BAR

Poultry

- Pasta & Chicken with Tomato Pesto
- Garlic Curd Marinated Chicken salad
- Thai chicken salad
- Chicken Tikka Salad with Curd Dressing and Fried Pita Chips

Seafood

- Dill Marinated Prawn herb vinaigrette
- Seafood and Fresh Greens with Dill Dressing
- Potato, Egg & Bacon with French Dressing
- Tuna, Potato, Green Beans

Meat

- Smoked Beef and Bean sprout
- Sweet Soya Marinated Beef, Cabbage & Mushroom
- Bacon, Egg and Potato with Mustard Mayonnaise
- Ham Green pea and Pasta

Sri Lankan

- Fried Brinjal and Pineapple with Mustard Vinaigrette
- Fried Okra, Green Chili and Spring Onion
- Sweet Pickled Star fruit with Roasted Coconut Chips
- Beetroot, Tomato and Red Onion with Fried Gotukola

Vegetables

- Mustard Potato with Chopped Pickled Shallots
- Baked Potato, spring onion and Pimento Dressing
- Fresh Garden Greens with Fruit Salsa
- Carrot, Cabbage in Cheese Dressing
- Marinated Pimento Tomato & Cheese
- Roasted Beetroot and Cottage Cheese
- Dill Pickled Cucumber with Sesame

SOUP

Poultry

- Thai Chicken Coriander Coconut
- Cream of Mushroom with Chicken
- Chicken Carbonara
- Thai Chicken & Noodles

Seafood

- Coconut Creamed Prawn & Mushroom
- Seafood Mulligatawny
- Hot & Sour Seafood
- Fennel Scented Pumpkin Seafood Bisque

Meat

- Peppery Mutton and Vegetables
- Oriental Beef Broth with Potato
- Beef Consommé with Julienne of Vegetables
- Spicy Beef and Mushroom

Vegetarian

- Curried Potato & Leek Soup
- Broccoli Cream with Mushroom
- Creamy Tomato with Basil
- Italian Minestrone with Basil
- Thai Vegetable and Noodles
- Puree of Roasted Vegetables
- Roasted Pumpkin with Cumin
- Cabbage Chowder with Spinach
- Yellow Lentil and Tomato with Coriander
- Baked Aubergine and Lentil

RICE (Kaduruketha Heirloom Organic Rice)

Vegetarian

- Steamed Rice
- Organic Ghee Rice
- Indian Peas Pilau
- Vegetable Biryani
- Mexican Sweet corn & Cilantro Rice
- Lentil & Lemon Rice
- Cumin Braised Rice with Vegetables

Non-Vegetarian

- Chicken Biryani
- Singapore Egg and Chicken Fried Rice
- Mongolian Chicken & Vegetable Rice
- Green Peas and Chicken Ham Rice
- Indonesian Nasi Goreng
- Mongolian Seafood Rice
- Chinese Mixed Fried Rice

NOODLES & PASTAS

Vegetarian

- Thai Vegetable Fried Noodles with Mushroom
- Garlic Fried Vermicelli with Vegetables

Non-Vegetarian

- Singapore Mixed Fried Noodles
- Chinese Mixed Seafood Noodles with Scallions
- Indonesian Mee Goreng
- Shrimps Fried Rice noodles with Bean sprout

Vegetarian

- Fusilli with Sautéed Pepper & Olives
- Spaghetti Aglio e Olio
- Fussily Pasta with Mushroom Cheese Sauce

Non-Vegetarian

- Spaghetti with Bolognese
- Fussily with Chicken and Cheese
- Spaghetti with Seafood Tomato Sauce

FISH

Western

- Crumbed Fried Fillet of Fish with Curried Tartar Sauce
- Batter Fried Fillet of Fish in Spicy Tomato Sauce
- Grilled Fish with Mushroom Balsamic Cream Sauce

Asian & Indian

- Thai Red Fish Curry with Coriander Leaves
- Indian Spiced Fish Tikka Masala
- Devilled Fish with Green Pepper

Sri Lankan

- Pepper Mustard Fish Curry with Capsicum & Onion
- Traditional King Fish Mustard Curry
- Sri Lankan Spiced Pan Seared Fish with Lemon & Onion
- Fish Ambulthiyal Baked on Banana Leaf

CUTTLEFISH

Western

- Batter Fried Shredded Cuttlefish in Spicy Tomato Sauce
- Cuttlefish Provençal with New Potatoes
- Steamed Cuttlefish in Creamy Garlic Tomato Sauce
- Cuttlefish Napolitano with Green Peas

Asian & Indian

- Thai Cuttlefish Red Curry with Lemongrass
- Hot Butter Cuttlefish
- Wok Fried Cuttlefish with Chili Garlic
- Goan Cuttlefish Curry

Sri Lankan

- Devilled Cuttlefish
- Cuttlefish Black curry
- Tempered Cuttlefish with Onion
- Cuttlefish Tomato Coconut Red Curry

PRAWNS

Western

- Prawn Thermidor
- Garlic Prawns in Rich Tomato Cheese
- Batter Fried Lagoon Prawns with Garlic Tomato Dip

Sri Lankan

- Devilled Prawns with Tomato, Capsicum & Onion
- Prawn with Murunga Leaf in Coconut Gravy
- Tempered Prawns with Onion & Green Chili

Asian & Indian

- Grilled Prawns with Hot Garlic Sauce
- Cantonese Sweet & Sour Prawns
- Thai Red Coconut Prawn Curry
- Mongolian Prawn Chassi
- Wok Fried Prawns in Hot Ginger Garlic Sauce
- Prawn Tikka Masala
- Tandoori Grilled Prawns

BEEF

Western

- Thyme Braised Beef Stew with Vegetables
- Marinated Grilled Beef Minute Steak on Mushroom Ragout
- Herb Crusted Roast Beef Loin with Pepper jus
- Beef and Potato Pie

Asian & Indian

- Ginger Soya Beef with Broccoli & Nuts
- Thai Spicy Beef Balls Curry with Coriander
- Pan Fried Beef in Spicy Mushroom Sauce
- Grilled Vietnamese Lemon Grass Beef with Kangkung
- Mongolian Barbecued Stir Fry Beef with Tofu

Sri Lankan

- Mustard Marinated Beef Black Pepper Curry
- Lime Pickled Marinated Beef in Curry Gravy
- Spiced Fried Beef with Green Chili & Onion

CHICKEN

Western

- Braised Chicken in Tomato Tarragon Sauce
- Sautéed Chicken with, Sun Dried Tomato and mushroom
- Crumb Fried Chicken with Chili Tartar Sauce
- Chicken & Vegetable Lasagna
- Herb Roasted Chicken on Roast Vegetables
- Honey Soya Glazed Baked Chicken Roulade
- Cheese & Egg Coated Slow Fried Escalope of Chicken in Tomato Sauce

Asian & Indian

- Breast of Chicken in Thai Red Curry Sauce
- Chili Chicken with Mushroom & Fried Cashew Nut
- Andhra Chicken Korma
- Chicken Nilgiri Korma
- Tandoori Marinated Roast Chicken on Masala Sauce
- Indian Style Butter Chicken
- Butter Chicken

Sri Lankan

- Traditional Black Pepper Mustard Chicken Curry
- Chicken Red Curry
- Devilled Chicken
- Jaffna Chicken Curry

PORK

Western

- Paprika Infused Pork Goulash
- Roast Pork with Caramelized pineapple
- Barbecued Pork Spare Ribs
- Pork Escalope with Creamy Mustard Sauce

Asian & Indian

- Spicy Pork and Cashew Stir-Fry with Red Pepper
- Double Fried Pork in Chili Ginger Sauce
- Pork Vindaloo

Sri Lankan

- Pork Black Curry
- Devilled Pork in Rich Chili Tomato Sauce
- Pork Pepper Mustard Curry

MUTTON

Western

- Slow Cook Mutton Stew with Vegetables
- Mutton Lasagne

Indian

- Mutton Korma
- Mutton Rogan Josh
- Dhal Gosht Mutton

Middle Eastern

- Middle Eastern Mutton Kofta

Sri Lankan

- Sri Lankan Mutton Red Curry
- Negombo Mutton and Potato Curry
- Mutton Fry Sri Lankan Style

VEGETABLES

Potato

- Indian Spiced Aloo Gobi
- Lyonnaise Potato
- Herb Roast Potato Wedges
- Sautéed Potato with Onion and Bacon
- Tempered Potato with Chilly & Onion

Dhal

- Yellow Dhal Khorma
- Spicy Dhal Masala
- Tempered Dhal & Spinach Curry

Vegetables

- Cauliflower and Potato Au Gratin
- Indian Spiced Butter Paneer Mutter
- Cashew & Pea Curry with Fried Onion
- Cashew & Carrot Curry with Fried Curry Leaf
- Mushroom and Green Pea Curry
- Stir Fried Vegetables with Sesame
- Sautéed Vegetables with Garlic and Herb Butter
- Thai Green Vegetable Curry
- Chili Garlic Tofu with Mushroom
- Vegetable Korma

CONDIMENTS

- Papadam
- Brinjal Moju
- Brinjal Pahi
- Mango Chutney
- Pineapple Chutney
- Mix fruit Chutney
- Pineapple Pickle
- Malay Pickle
- Carrot Coconut Sambol
- Sinhala Achcharu
- Kohila Root and Onion sambol
- Plantain Blossom and Onion Sambol
- Maldive Fish and Coconut Mallum
- Maldive Fish Sambol

DESSERTS

Hot

- Bread Pudding with strawberry coulis
- Jaggary Pudding
- Pineapple Crumble
- Caramelized Banana Crumble
- Banana Chocolate Pudding

Mousses & Cake

- Mocca Coffee Mousse
- Chocolate Mousse Cake
- Lemon Butter Glazed Cake
- Chocolate Brownies
- Dark and White Chocolate Mousse Cake
- Curd cake (Vanilla, Strawberry, Chocolate, passion)
- Pineapple Gateaux
- Butter Scotch Caramel Cake
- Double Chocolate Cake Slices
- Chocolate and Coconut Slices
- Dark and White Chocolate Fudge
- Pink forest cake

Sri Lankan

- Watalappan with Nuts
- Jaggary Sago Pudding
- Coconut Cake
- Steamed Coconut Cake with Banana
- Treacle Caramelized Coconut Crepes

Other

- Chocolate Tart
- Lemon Meringue Tart
- Fresh Fruit Tart
- Fruit Trifle
- Cream Brulee (Vanilla / Passion Fruit/Mango)
- Assortment of Ice Cream (Vanilla, Strawberry, Chocolate)
- Fruit Pavlova



VENUE FACILITIES

The following facilities will be offered free of charge on request with all packages

- Cordless microphone with podium
- Sounds system
- Band stand – (in the ballroom only)
- Dancing floor - (in the ballroom only)
- Table for cake structure
- Table for registration
- Table for gifts
- Oil lamp
- Photography locations within the hotel premises.
- Aquamarine or turquoise breakout rooms will be given for studio photographs or to use as a changing room for the band members or the dancers
- Fresh fruit juice as the welcome juice.
- Dedicated coordinator from the management
- Corkage is offered free of charge for hard liquor
- Beer & soft drinks are to be purchased from the hotel. Dry food such as mixed nuts, cocktail mixture etc can be brought.

ADDITIONAL INFORMATION

- Please note the hall will be given for a period of 5 hours only except the Platinum package. Each additional hour will incur a charge of Rs. 25,000 + government taxes.
- Request of Chocolate Fountain with five condiments at the rate of Rs. 30,000 + government taxes.
- The date will only be confirmed upon signing the contract and an advance payment of Rs. 200,000 paid to the hotel.
- Child Policy – Less than 5yrs free of charge. Between 6 – 12 yrs 50% off the quoted rate.

BANK ACCOUNT INFORMATION

Beneficiaries name: Blue Oceanic Beach Hotel (PVT) LTD
Name of Bank: Sampath Bank PLC
Bank Address: no 293, Main Street, Negombo, Sri Lanka
Account no : 0024 1000 2275







Jetwing
BLUE

NEGOMBO • SRI LANKA

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