



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)

	Silver Rs. 7,350 pp	Gold Rs. 9,000 pp	Platinum Rs. 12,100 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 1,650 per person
Grilled chicken satay with peanut sauce	LKR 1,100 per person
Grilled beef kofta with tahini sauce	LKR 1,750 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

Extras – in addition to the buffet

per person

- Any appetiser – LKR 250
- Any salad – LKR 250
- Any soup – LKR 300
- Any rice dish – LKR 300
- Any noodles dish – LKR 350
- Any pasta dish – LKR 350
- Any fish dish – LKR 750
- Any cuttlefish dish – LKR 700
- Any prawn dish – LKR 900
- Any chicken dish – LKR 650
- Any mutton dish – LKR 1,200
- Any beef dish – LKR 1,100
- Any pork dish – LKR 800
- Any vegetable dish – LKR 400
- Any condiment – LKR 200
- Any dessert – LKR 500

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

Welcome drink - Cordial

Strawberry and guava | Mango | Blackcurrant | Orange | Passion

Soups

Hot and sour fish soup with scallion
Seafood tomato broth with lime
Cream of mushroom (V)
Cream of vegetable (V)
Thai noodle soup with seafood
Chicken and corn chowder
Chicken minestrone with basil pesto
Leek and potato soup with nutmeg (V)
Maldives garudhiya soup (Fish)
Chicken and creamed corn soup with egg drop
Cumin curry flavoured lentil soup (V)
Cream of tomato and basil (V)
Chicken velouté with meatballs
Mulligatawny soup (V)
Roasted carrot and pumpkin (V)
Asian-inspired vegetable broth with tofu (V)
Cream of spinach with fried mushroom (V)

Appetisers

Smoked beef crostini with spicy mustard dressing
Balsamic marinated grilled vegetables, peppers and roasted tomatoes (V)
Confit of chicken and mushroom with focaccia
Spicy calamari with sesame seeds
Baba ghanoush capsicum on grilled eggplant (V)
Roasted beef and bean salad with sun-dried tomato dressing
Smoked chicken breast with pineapple and mint yoghurt
Tuna and chickpea pita pocket sandwich
Slow cooked lamb with tomato and mint salsa
BBQ pulled pork with cheese crackers
Chicken terrine with sour passion salsa
Egg mayonnaise with crispy salad and herbs (V)
Chickpea hummus with olive oil (V)
Mini chicken tikka skewers with spicy mayonnaise
Seafood cocktail with soft boiled egg
Lemongrass and chilli marinated seafood ball with sesame seeds
Baingan pakora with mint yogurt dipping sauce (V)
Sausage and pineapple skewers
Savoury egg boat

Salads

- Chicken caesar salad with garlic croutons
- Marinated Thai beef salad
- Couscous tabbouleh salad (V)
- Middle Eastern fattouch salad with fried pita crackers (V)
- German potato salad (P)
- Kachumber salad with fried paneer (v)
- Sri Lankan carrot salad (V)
- Cucumber, chilli and tomato salad (V)
- Roasted beetroot with boiled eggs (V)
- Fried okra and chickpea with fried sprats
- Slow cooked beetroot and egg salad
- Fried eggplant and pineapple salad (V)
- Cucumber, mint and curd salad (V)
- Chicken, mango and pineapple salad
- Negombo styled tuna salad
- Thai papaya salad (V)
- Mixed cabbage salad with pineapple (V)
- Nicoise salad
- Fried bitter gourd salad with scallion (V)
- Coleslaw salad with black raisins
- Mixed lettuce salad with rosemary dressing
- Chopped Asian salad with lemon dressing (V)
- Pasta salad with chicken ham
- Chana chaat salad (V)
- Chinese noodles salad with calamari
- Roasted chicken salad with pineapple and coriander

Rice, Noodles and Pasta

- Steamed basmati rice (V)
- Vegetable biryani (V)
- Heirloom rice with fried garlic
- Corn and egg fried rice
- Yellow rice with coconut milk
- Chicken fried rice
- Ghee rice with fried onion and black raisin (V)
- Seafood Nasi Goreng
- Pilau rice with fried nuts
- Sri Lankan vegetable fried rice
- Sri Lankan garlic rice
- Chicken Nasi Goreng
- Vegetable string hoppers pilau
- Seafood fried rice
- Vegetable Nasi Goreng (V)
- Egg and pineapple fried rice

Vegetable noodles (V)
Chinese noodles with fried eggs
Fried Noodles with egg and bacon
Stir-fried rice noodles with fried tofu
Chicken chow mein
Vegan noodles with peanut butter (V)
Penne arrabbiata (V)
Macaroni with tomatoes and cheese (V)
Spaghetti carbonara (chicken bacon)
Vegetable lasagna (V)
Penne pasta with creamy mushroom sauce (V)
Spaghetti napolitan
Macaroni and cheese with chicken bacon

Seafood

Fried cuttlefish with tartar sauce
Hot butter cuttlefish
Sri Lankan stir-fried cuttlefish
Sri Lankan style cuttlefish black curry
Cuttlefish stew
Tempered cuttlefish
Batter fried calamari rings with hot garlic sauce
Sri Lankan devilled fish
Thai fish curry
Spicy fish balls with chilli soya sauce
Mustard fish curry
Pan fried fish with capper butter sauce
Fish ambulthiyal
Miris malu curry (spicy fish curry)
Grilled fish fillet with harra sauce
Fish tikka masala
Chinese style steamed fish
Baked fish with barbecue sauce
Fish stew with coconut milk
Green fish curry
Breaded fish with tartar sauce

Fish masala curry
Marinated fish cake with herb sauce
Spicy sea crab with chilli and garlic sauce
Jaffna spiced prawn curry
Prawn with chilli garlic sauce
Thai coconut prawn curry
Sweet and sour prawns
Sri Lankan prawn curry
Hot butter prawns
Deep-fried battered prawns with sweet chilli sauce
Grilled butterfly prawns with garlic butter sauce
Breaded prawns with jalapeno sauce
Sri Lankan devilled prawn
Grilled prawns with lemon butter sauce
Spicy prawn masala
Stir-fried prawns with ginger and scallion
Tandoori marinated grilled prawns

Chicken OR Pork OR Beef

Butter chicken masala
Chicken mustard curry
Chicken black pepper curry
Deville chicken
Sri Lankan spicy roast chicken
Chicken and pepper stew with capsicum
Fried lemon chicken
Grilled tandoori chicken
Chicken tikka masla
Sweet and sour chicken
South Asian special chicken 65
Hot garlic chicken with fried red chilli
Chicken korma with coconut milk
Stir-fried chicken with dry chilli
Chicken piccata with lemon caper butter sauce
Slow cooked BBQ chicken
Grilled chicken with mustard sauce
Sweet and sour pork
Pork kalu pol Curry
Pork mustard stew
Teriyaki glazed pork belly

Sri Lankan deviled pork
Pepper and pork stew
Grilled pork shoulder chop with honey rum sauce
Sliced pork leg with brown onion sauce
Slow cooked BBQ pork ribs
Crispy pork belly with sweet soya glaze
Fried Pork with oyster sauce
Black pepper pork with fried cashew nut (n)
Beef meatballs with pepper sauce
Fried beef cooked in coconut curry
Spicy devilled beef
Mustard beef curry
Roasted beef with mustard sauce
Black pepper beef curry
Beef teriyaki with vegetables
Stir-fried beef
Beef rogan josh
Grilled beef with black pepper sauce
Beef bistake
Beef lasagna

Vegetables

Steamed vegetables
Cashew and green peas curry
Green beans curry
Spinach and dhal curry
Eggplant moju
Mixed vegetable curry
Vegetable lasagna
Vegetable tempura
White potato curry
Potatoes with olive oil and garlic
Roasted potatoes
Potato mustard curry
Potato gratin
Tempered potatoes
Aloo matar curry
Roasted sweet potatoes
Eggplant moussaka

Aloo green masala
Tempered cauliflower
Beans and potato curry
Vegetable chop suey
Spinach in cream sauce
Mushroom and potato curry
Chana masala
Mashed potatoes
Vegan dhal tadka
Palak paneer
Stir-fried spinach and mushroom with fried garlic
Bindi masala
Thai vegetable curry
Vegetable spring roll
Hot butter mushroom with leeks
Vegetable pakora
Wok fried mixed vegetables with fried garlic

Condiments

Mango chutney
Malay pickle
Seeni sambol
Lunu dehi
Garlic pickle
Fried papadam and chilli
Chilli paste
Sinhala achcharu
Brinjal pahi or moju
Pol sambol
Raw chilli mango
Gotukola sambol
Chilli pineapple
Raita
Mint chutney

Desserts

Vanilla crème brûlée
Mango mousse
Chocolate pudding
Fresh cut fruits (3items) (V)
Strawberry panna cotta with vanilla crumble
Chocolate cake with ganache
Chocolate mousse with chocolate flakes
Sri Lankan watalappan with roasted cashew nut (n)
Cashew and chocolate pudding (n)
Mango crumble
Crème caramel
Fruit salad
Warm sticky date pudding with caramel sauce
Lemon Cake with lemon curd
Gulab jamun
Sago pudding with nuts and raisin (n)
Pineapple crumble
Pineapple tart
Mixed fruit custard
Carrot halwa
Chocolate chip mousse
Bread Pudding with custard
Jaggery mousse
Ice cream with a choice of two (vanilla, chocolate, strawberry)
Ribbon cake with cinnamon butter cream
Coffee gateau
Chocolate biscuit pudding

Bites Menu

Vegetable cutlet platter - LKR 4,250 (15 nos)

Fish cutlet platter - LKR 4,750 (15 nos)

Sri Lankan vadai platter - LKR 3,250 (15 nos)

Per kg

Devilled chicken / Pot-roast chicken/Chicken and pepper stew - LKR 4,200

Devilled pork / pork stew - LKR 7,500

Devilled fish - LKR 10,500

Fried beef /Devilled beef/ Mustard beef stew - LKR 10,500

Devilled / Grilled prawns - LKR 8,800

Devilled / Grilled chicken sausages - LKR 4,200

Hot butter calamari - LKR 10,500

Potato fries - LKR 5,200

Chicken kottu (in chaffers) - LKR 4,200

Spicy cassava fries - LKR 3,300

Vegetable kottu (in chaffers) - LKR 3,500

Sri Lankan mutton pepper stew - LKR 13,500

Boiled vegetables - LKR 2,800

Homemade potato wedges - LKR 3,300

Hot butter mushroom - LKR 4,800

Roasted cashew - LKR 14,500