



DECLARE YOUR PROMISE OF ETERNAL LOVE AT JETWING LIGHTHOUSE

Begin your new life together in a storybook tropical setting at Jetwing Lighthouse - home to truly stunning backdrops and breathtaking spaces, from an expansive garden to two elegant wedding halls and a stretch of golden sandy beach.

No matter where you decide to tie the knot at our home of Sri Lankan hospitality, our professional banquet team promises to work closely with you to craft the perfect celebration, filled with unique personal touches to make your special day extraordinary in every way.

Jetwing
LIGHTHOUSE
GALLE • SRI LANKA

INDOOR WEDDINGS

Wedding venue in the Eddystone Hall

Photography locations within the hotel premises

Traditional oil lamp (without decoration)

Table for the wedding cake

Table for registration

Cake trays (cane baskets, if required)

Dancing floor and band stand

Changing room (only for the duration of the function)

One complimentary night's stay on bed and breakfast basis for the couple (more than 150 guests) (subjected to availability)

15% discount on all extras for the couple

A basket of fruits placed in the room

Flower arrangement placed in the room

Complimentary honeymoon cake

Complimentary 1st anniversary dinner

Special rates on accommodation for guests attending the wedding, upon availability.

Additional Information

· Advance payment – LKR 200,000 (non-refundable)

· Full payment – 14 days prior to the function

· Children (6-12 Years) – 50% of the mentioned rate

· Venue charge – LKR 100,000 nett (If less than 150 pax)

Please note that the hall will be available for a period of 5 hours only.

For morning weddings, the cut-off time will be 3:30 pm

· Charge per additional hour – LKR 25,000

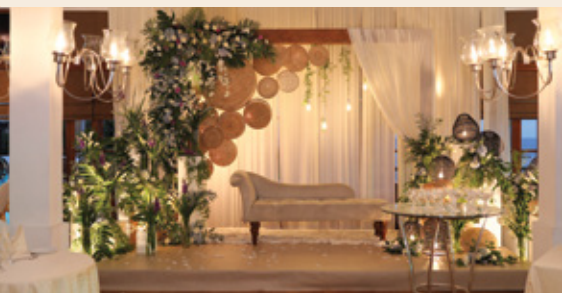
· Chair covers with bow – LKR 100 per cover (options: white, cream, black)

· Hard liquor corkage – LKR 500 per bottle

· Multimedia and screen – LKR 8,500++

· Electricity charge – LKR 6,000 (for the band, DJ, camera lights)

· Flower arrangements – no flower arrangements will be provided from the hotel



WEDDING PACKAGE 1

LKR 7,000 per person for more than 150 pax

LKR 7,500 per person for less than 150 pax

The above rates are subject to 10% service charge and prevailing government taxes

Valid till 31st March 2026

MENU

- 1 welcome drink
- 2 cold appetizers
- 4 salads
- 1 soup
- 3 rice, noodle or pasta dishes
- 1 chicken dish
- 1 pork or beef dish
- 2 seafood dishes (one action station)
- 3 vegetable dishes
- Condiments
- 5 desserts

WEDDING PACKAGE 2

LKR 8,000 per person for more than 150 pax

LKR 8,500 per person for less than 150 pax

The above rates are subject to 10% service charge and prevailing government taxes

Valid till 31st March 2026

MENU

- 1 welcome drink
- 4 cold appetizers
- 6 salads
- 1 soup
- 3 rice, noodle or pasta dishes
- 1 chicken dish
- 1 pork or beef dish
- 1 mutton dish
- 1 seafood dish
- 1 prawn dish
- 4 vegetable dishes
- Condiments
- 6 desserts

WEDDING PACKAGE 3

LKR 9,000 per person for more than 150 pax

LKR 9,500 per person for less than 150 pax

The above rates are subject to 10% service charge and prevailing government taxes

Valid till 31st March 2026

MENU

- 1 welcome drink
- 5 cold appetizers
- 7 salads
- 2 soups
- 4 rice, noodle or pasta dishes
- 1 chicken dish
- 1 pork or beef dish
- 1 mutton dish
- 1 seafood dish
- 1 prawn dish
- 4 vegetable dishes
- 1 action station
- Condiments
- 7 desserts
- Iced coffee



MAKE YOUR OWN MENU

WELCOME DRINKS

Fresh mixed fruit juice
Sweet melon juice
Ginger infused sweet melon juice
Tamarind juice
Wood apple juice

COLD APPETIZERS

Black pepper and tamarind glazed yellow fin tuna on citrus fruits
Grilled chicken with garlic and lemon marination
Spicy Thai beef on green papaya salad
Honey roast ham on braised red and white cabbage
Sesame crusted roulade of assorted seafood
Honey and soy grilled chicken
Baked thalapath with tikka marination
Spicy Thai beef on mushroom and green salad
Paprika seared tuna with wasabi cream
Thai calamari on baked vegetables
Mexican spiced roast chicken
Peppered smoked beef and pickled cucumber wraps
Shrimp stuffed terrine of red snapper
Herb grilled fish fillet
Boiled prawns (with shell) on Russian salad
Mexican spiced roast pork loin
Sun-dried tomato stuffed roulade of chicken
Pork Kessler on savoury red cabbage
Tandoori marinated vegetable terrine
Thai-style stuffed calamari
Tamarind seared tuna (medium cooked)
Shrimp and pepper mousse filled baby calamari
Cinnamon tea smoked chicken breasts
Sesame crusted roulade of chicken

SALADS

Cucumber, onion and green chili with cumin yoghurt
Tomato, fresh mint and capsicum
Green mango, spring onion and chutney
Chicken, pineapple and chili coleslaw
Cold meat and sweet pepper
Garden fresh vegetables
Thai beef and green beans
Boiled eggs and oriental vegetables with curry mayo
Greek salad
Chickpeas and coconut
Chili dusted pineapple
Coleslaw
Beetroot and caramelized onion
Tuna fish, egg and bell pepper
Fried okra
Cauliflower tikka
Egg plant, oven-dried tomato and basil
Seafood shell pasta
Assorted mushroom
Japanese cucumber with chili and onion
Ambarella, spring onion and chutney
Green papaya, coriander and garlic
Potato salad with crispy bacon
Chicken salami and sweet peppers
Beetroot and spicy ginger
Assorted lettuce

SOUPS

Hot and sour chicken soup
Butter-baked carrot and lentil soup
Spicy mutton broth
Chicken, mushroom and egg drop soup
Creamy chicken and leek soup
Roasted vegetable soup
Chicken mulligatawny
Vegetable and vermicelli soup
Curry leaf flavored chicken broth
Creamy mushroom soup
Spicy seafood broth
Spicy curry flavoured creamy chicken soup
Chicken, sweet corn and egg soup
Spicy seafood tom yum soup
Cumin-baked vegetable soup
Vegetable minestrone
Japanese noodles, mushroom and ginger soup
Cumin-baked pumpkin soup

RICE, NOODLES AND PASTA DISHES

Chicken fried rice
Vegetable fried rice
Seafood fried rice
Chicken biriyani
Mutton biriyani
Vegetable biriyani
Steamed basmathi
Cumin ghee rice
Mongolian chicken rice
Country red rice
Thai noodles with egg and shrimps
Egg and onion noodles
Fried vermicelli with shrimps
Vegetable vermicelli
Spicy shrimp fried rice
Fried vegetable noodles
Spaghetti with chili garlic sauce
Penne pasta with spicy fresh tomato sauce
Macaroni cheese sauce
Beef lasagna

CHICKEN

Southern-style chicken pepper curry
Fried chicken with dry chili and spring onion
Tandoori chicken
Chicken pepper stew
Chicken black curry
Szechuan style chicken
Chicken red curry
Sautéed chicken in black pepper sauce
Hot garlic chicken
Thai red chicken curry
Sautéed chicken in mushroom sauce
Chicken butter masala
Chicken kadai

PORK AND BEEF

Pork black curry
Sweet and sour pork
Szechuan style pork
Devilleed pork
Spicy beef curry
Spicy beef thelvinakiri
Devilleed beef
Chinese style spicy beef in black pepper sauce
Shredded beef in dry chili sauce

MUTTON

Spicy mutton black curry
Devilleed mutton
Mutton korma
Spicy mutton red curry
Tempered mutton
Mutton pepper stew
Mutton rogan josh
Mutton vindaloo

SEAFOOD

Fried fish in curry leaf bread crust (action station)
Fish lemon stew
Devilleed fish
Fish tikka masala
Fried fish in dry chili sauce
Assortment of curried seafood
Seer fish in white mustard curry
Spicy Thai fish
Fried breaded cuttlefish (action station)
Devilleed calamari
Fish red curry
Herb breaded fried fish
Seafood in hot butter sauce (action station)
Grilled seer in spicy garlic cream
Hot garlic seafood
Cuttlefish badum
Cuttlefish in lemongrass curry

PRAWNS

Devilleed prawns
Hot butter prawns
Hot garlic prawns
Prawns kadai
Thai style prawns
Sri Lankan curried prawns
Prawn masala
Prawn koliwada

VEGETABLES

Cashew, carrot and green pea curry
Mushroom black curry
Tempered potato and capsicum
Soya meat black curry
Chili fried red dhal
Stir fried Chinese vegetables
Brinjal pahi
Tempered dhal
Brinjal moju
Green bean in mustard curry
Garlic kankun
Mixed vegetable khorma
Chickpea masala
Yellow dhal in coriander curry
Aloo gobi

ACTION COOKING

Fried prawns in curry leaf batter
Fried sesame breaded prawns
Prawn koliwada
Batter fried cuttlefish
Salt and pepper calamari
Chicken satay
Seafood kebab

DESSERTS

Cheesecake (choice of mango, lemon or strawberry)
Watalappan
Mix fruit tart with vanilla custard
Chocolate biscuit pudding with orange caramel sauce
Mint and chocolate mousse cake
Hot bread and butter pudding with vanilla ice cream
Chocolate mousse
Banana crème brûlée
Strawberry terrine
Mango mille-feuille
Hot date and ginger pudding with vanilla ice cream
Ruhunu curd and treacle
Ginger caramel
Chocolate profiterole
Chocolate mud cake
Cashew and caramel swiss roll
Rice pudding with caramelized pineapple and coconut crisps
Mango crème brûlée
Lemongrass panna cotta
Chocolate marquise
Hot chocolate pudding with vanilla ice cream
Assortment of cut fruits
Carrot cake

SUPPLEMENTARY CHARGES

(These prices are applicable for more than 100 Pax)

BEVERAGES

Beer	-	Rs. 950 per bottle
Soft Drinks	-	Rs. 300 per bottle
Soda	-	Rs. 250 per bottle
Ice Coffee	-	Rs. 450 per glass

ACTION STATION

Fried Prawns in Curry Leaf Batter	-	Rs. 1,200 per portion
Grilled Chicken Winglet	-	Rs. 950 per portion
Fried Spring Rolls	-	Rs. 950 per portion
Cuttle fish in Beer Batter	-	Rs. 1,400 per portion
Plain Hoppers and Egg Hoppers	-	Rs. 950 per portion

BITES

Deville Chicken 01 KG	-	Rs. 4,400
Deville Chicken (Boneless) 01 KG	-	Rs. 5,500
Deville Fish 01KG	-	Rs. 6,000
Deville Prawns 01 KG	-	Rs. 8,800
Deville Cuttlefish 01 KG	-	Rs. 8,800
Deville Pork 01KG	-	Rs. 6,000
Deville Beef 01KG	-	Rs. 6,500
Deville Sausages 01KG	-	Rs. 6,600

Above rates are subject to change without intimation

The above rates are subject to 10% service charge and prevailing government taxes

Mentioned rates are only valid till the 31st of March 2026

For reservations, contact:

Leel: 070 7 17 0458 | Chathura: 070 794 7376

Hotel: 091 222 3744

E-mail: events.lighthouse@jetwinghotels.com

Website: www.jetwinghotels.com



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No matter where you decide to tie the knot at our home of Sri Lankan hospitality, our professional banquet team promises to work closely with you to craft the perfect celebration, filled with unique personal touches to make your special day extraordinary in every way.

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LIGHTHOUSE
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OUTDOOR WEDDINGS

Wedding venue on the lawn
Photography locations within the hotel premises
Traditional oil lamp (without decoration)
Table for the wedding cake
Table for registration
Cake trays (cane baskets, if required)
One complimentary night's stay on bed and breakfast basis for the couple (more than 150 guests) (subjected to availability)
A basket of fruits placed in the room
Flower arrangement placed in the room
Complimentary honeymoon cake
Complimentary 1st anniversary dinner

Special rates on accommodation for guests attending the wedding, upon availability.

Additional Information

- Advance payment – LKR 200,000 (non-refundable)
- Full payment – 14 days prior to the function
- Children (6-12 Years) – 50% of the mentioned rate
- Venue charge – LKR 100,000 (less than 150 guests)
- Hard liquor corkage – LKR 1,000 per bottle
- Chair covers with bow – LKR 200 per cover (options: white, cream, black)
- If it is an evening function, entire Spa Wing (20 luxury rooms) need to be reserved due to sound disturbances; for the room reservations, please email resv.lighthouse@jetwinghotels.com or dulashinee@jetwinghotels.com
- If a marquee is needed, it must be organized by the host
- Setting up of the marquee can start 01 day prior to the function
- If a dance floor is required it must be organized by the host
- Power requirement must be discussed with the hotel; this requirement will be supplied through a generator
- Music can be played till 10.30pm; to continue afterwards, an enclosed area can be arranged
- Registrar can be organized



WEDDING PACKAGE 1

LKR 11,000 per person: 100 or more pax

LKR 11,500 per person: 50-100 pax

Valid till 31st March 2026

MENU

- 1 welcome drink
- 4 cold appetizers
- 1 cold action station
- 5 salads
- 1 soup
- 3 rice and noodle dishes
- 2 meat dishes
- 2 seafood dishes
- 3 vegetable dishes
- 3 action cooking stations
- 8 desserts

WEDDING PACKAGE 2

LKR 12,500 per person: 100 or more pax

LKR 13,000 per person: 50-100 pax

Valid till 31st March 2026

MENU

- 2 welcome drinks
- 5 cold appetizers
- 2 cold action stations
- 6 salads
- 2 soups
- 3 rice and noodle dishes
- 2 meat dishes
- 2 seafood dishes
- 4 vegetable dishes
- 3 action cooking stations
- 9 desserts

WEDDING PACKAGE 3

LKR 16,500 per person: 100 or more pax

LKR 17,000 per person: 50-100 pax

10% discount on all beverages

Valid till 31st March 2026

MENU

- 3 welcome drinks
- 4 canapés (options can be discussed)
- 6 cold appetizers
- 3 cold action stations
- 7 salads
- 1 soup
- 3 rice and noodle dishes
- 3 meat dishes
- 3 seafood dishes
- 4 vegetable dishes
- 4 action cooking stations
- 10 desserts
- Tea / coffee with petit fours

The above rates are subject to 10% service charge and prevailing government taxes





MAKE YOUR OWN MENU

WELCOME DRINKS

Passion and mint
Iced tea lemongrass
Tamarind juice
Sweet melon
Lime and mint frappe
Seasonal fruit juice

COLD APPETIZERS

Black pepper and tamarind seared yellow fin tuna
Prawns with ginger and lemon served on corn salsa
Calamari stuffed with spicy shrimp mousse
Herb grilled vegetable and cheese terrine
Marinated pink thalapat
Home cured seer fillet glazed with chilli and coriander
Red snapper ceviche
Roasted Peking duck
Honey roasted ham and rock melon
Chicken ham with orange marmalade
Chilled prawn on ice dip
Wine infused chicken and nut roulade
Home pickled mackerel
Tomato mozzarella terrine with pesto oil
Selection of cold cuts
Cashew crusted chicken galantine
Thai spicy grilled chicken breast
Seafood mousse stuffed baby seer
Mutabal
Hummus with tahini and pita bread
Thai crab cake and pesto oil
Tuna tataki with sesame, ginger and soy dip
Home cured pink sword fish on tree tomato salsa

COLD ACTION STATIONS

Caesar salad with chicken (iceberg lettuce, anchovy dressing, Roman lettuce, parmesan, croutons, crispy bacon and herb chicken)
Fresh oysters with lime and champagne
Sushi bar (tuna sashimi, tuna maki, vegetable maki, mullet sushi and cuttlefish sushi)
Salad bar with a variety of vegetables, nuts and sauces

SALADS

Green papaya salad with roasted peanuts
Assorted lettuce with tarragon vinaigrette
Ginger flavoured young corn and bok choy salad
Macaroni with bell pepper and tomato
Tomato and grilled cottage cheese with onion oil
Japanese cucumber in spicy dill yoghurt
Roasted bell peppers and abalone mushroom
Fresh tomato wedges with mint
Pineapple and coconut
Potato and bacon salad
Corn, celery and guava salad
Broccoli and orange salad
Cauliflower, fried onion and soya
Green mango, peanuts, black sesame and spring onion
Cherkin, colour peppers, coriander, tomato & mint
Spinach, grapefruit, dates and cashew salad with blue cheese dressing
Broccoli, orange and fennel salad

SOUPS

Creamy broccoli
Creamy chicken and mushroom
Creamy zucchini and leeks soup
Cumin roasted pumpkin soup
Creamy lagoon crab bisque
Roasted vegetable soup
Creamy carrot and lentil soup
Creamy lentil shorba
Chicken / Vegetable mulligatawny
Chicken sweet corn and egg drop soup
Hot and sour seafood soup
Seafood tom yum

RICE, NOODLES AND PASTAS

Seafood paella rice
Chicken fried rice
Garlic rice
Chicken biriyani
Tomato and corn rice
Shrimp and onion rice
Yang chow fried rice
Singapore style vermicelli
Seafood chow mein
Vegetable chow mein
Thai rice sticks with shrimps
Mee goreng
Tempered yellow rice
Steamed rice
Buttered rice with green peas
Vegetable crespelle with creamy tomato sauce
Beef lasagna
Penne pasta with seafood sauce
Macaroni with fresh tomato sauce
Spaghetti with bacon and cheese sauce
Spaghetti with creamy basil sauce
Farfalle with chicken in cream sauce

MEAT DISHES

Sri Lankan spicy chicken curry
Grilled chicken with black pepper sauce
Chicken tikka kebab
Chicken butter masala
Szechuan chicken
Singapore style chicken
Thai green chicken curry
Sweet and sour pork
Stir fried pork with red chillies and spring onions
Black curry pork
Beef in Chinese black pepper sauce
Beef stroganoff
Sri Lankan spicy mutton curry
Mutton vindaloo
Devilled mutton

SEAFOOD DISHES

Grilled seer with garlic lime butter sauce
Sri Lankan seer pepper stew
Grilled fish in tikka marination
Baked whole barramundi with Thai chilli sauce
Fried fish in curry leaf bread crust
Curried prawns
Hot butter prawns
Devilled prawns
Salt and pepper squid
Sauteed calamari in creamy garlic sauce
Curried assorted seafood

VEGETABLE DISHES

Garlic sautéed mixed vegetables
Cauliflower gratinated with cheese
Roasted potato wedges
Spinach mashed potato
Grilled vegetables with herb and olive oil
Stir fried vegetables
Cashew and green peas curry
Mushroom black curry
Devil'd potato
Dhal curry / Tadka

ACTION COOKING STATIONS

Mongolian (chicken, fish, vegetables, rice, noodles)
Shawarma (chicken or mutton)
Tempura (vegetables, fish, prawns)
Hoppers (plain, egg, chilli, milk)
BBQ seafood (prawns, fish, calamari)
BBQ meat (pork chops, chicken, beef steaks)
Roast (leg of pork, beef loin)
Tandoori (chicken, hariyali chicken)
Pasta (3 varieties of pasta – spiral, penne and elbow with sauces – basil pesto, cheese, chilli garlic and fresh tomatoes)
Ravioli (sun-dried tomato, spinach cheese, spicy seafood)

DESSERTS

Chocolate marquise
Baked pineapple tartlets
Cointreau orange cheesecake
Chocolate biscuit pudding
Tiramisu
Coconut panna cotta
Hot chocolate pudding
Mini French pastries
Coffee brownie
Lemon meringue pie
Opera cake
Lemongrass panna cotta
Chocolate torte
Chocolate fountain
Butter scotch and star fruit meringue gateaux
Chocolate mousse
Coconut pudding
Watalappam with cashew nuts
Baked cheesecake
Coffee chocolate cream gateaux
Passion fruit pavlova
Sticky date and ginger pudding
Mango and passion fruit bavarois
Honeycomb parfait
Cardamom crème brulee
Flavoured ice cream
Assorted cut fruits



OPEN BAR PACKAGES

One hour open bar with foreign liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 60 nett per person
(House wine/ Black Label/ Gin/ Bacardi/ Vodka/ Beer)

One hour open bar with local liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 45 nett per person
(Arrack/ Local Rum/ Local Gin/ Local Vodka/ Lion Beer)

Two hours open bar with foreign liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 80 nett per person
(Black Label/ Gin/ Bacardi/ Vodka/ Beer)

Two hours open bar with local liquor, 2 fruit juices and 3 canapés (1 cold and 2 hot): USD 60 nett per person
(Arrack/ Local Rum/ Local Gin/ Local Vodka/ Lion Beer)

Wines can be purchased from the hotel with a 15% discount

BEVERAGES

Soft Drinks	- LKR 350 per bottle
Soda	- LKR 300 per bottle
Beer	- LKR 1,000 per bottle
Ice Coffee	- LKR 500 per glass
Zero Coke	- LKR 750 per bottle
Olu Table Water	- LKR 600 per bottle (625ml)
Fruit Juice (Cordial)	- LKR 400 per glass
Fresh Juices (pineapple/ watermelon/ papaya/ mixed fruit)	- LKR 750 per glass
Cocktail preparation charge (Alcohol to be provided by the host)	- LKR 400 per cocktail

The above rates are subject to 10% service charge and prevailing government taxes



COLD CANAPÉS

Non-vegetarian

Black pepper and coriander seared yellow fin tuna on focaccia crust

Seafood mousse and spicy avocado cream on mini paprika biscuits

Cumin tempered chicken on curry leaf bread

Honey and soy roasted chicken

Tandoori prawn and cucumber yoghurt wrappers

Vegetarian

Green asparagus, rocket and cheese pinwheels

Cashew nut, celery, and sundried tomatoes on garlic herb toast

Paneer tikka with coriander yoghurt

HOT NIBBLES

Non-vegetarian

Spicy thai crab cake and marinated green papaya on skewers

Curry leaf sautéed spicy seafood in mini puff crust

Skewered hot butter calamari

Coconut crusted fried prawns

Lemon grass infused chicken satay

Spicy prawn tikka and pickled mango mini kebab

Vegetarian

Fried crispy vegetable pakoras on skewers

Spicy abalone mushroom in sesame and coriander batter

Mini vegetable kathi rolls

Grilled bell peppers and cheese Mexican wraps

Selection of any 4 items above – LKR 3,500++ per person





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Jetwing

LIGHTHOUSE

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