

Jetwing
BLUE
NEGOMBO • SRI LANKA

WEDDING PACKAGES

AT JETWING BLUE





CELEBRATE YOUR LOVE STORY IN
TIMELESS COASTAL
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!

BRONZE PACKAGE

BALLROOM

LKR 6,000⁺⁺ per person

Package includes

Welcome drink	1
Soup	1
Salad bar	3
Rice	2
Noodles/Pasta	1
Fish	1
Cuttlefish	
Prawns	

Chicken	1
Beef	1
Pork	
Vegetable dishes	3
Condiments	4
Fresh fruits	3
Desserts	5

Complimentary additions

One night stay on the night of the wedding in a Deluxe Room on bed and breakfast basis for the couple

—
One changing room for 8 hours

—
Multimedia for presentations during the ceremony for 20 minutes (only available in the ballroom)

Hall charges

Full ballroom – LKR 100,000⁺⁺

Half ballroom – LKR 50,000⁺⁺

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

SILVER PACKAGE

BALLROOM OR ON THE BEACH

LKR 7,000⁺⁺ per person

Package includes

Welcome drink	1
Soup	1
Salad bar	4
Rice	2
Noodles/Pasta	1
Fish	1
Cuttlefish	1
Prawns	

Chicken	1
Beef	1
Pork	1
Vegetable dishes	4
Condiments	4
Fresh fruits	3
Desserts	5

Complimentary additions

One night stay on the night of the wedding in a Deluxe Room on bed and breakfast basis for the couple

Anniversary dinner for the couple at The Kitchen, the main restaurant at Jetwing Blue

One changing room for 8 hours

Multimedia for presentations during the ceremony for 20 minutes (only available in the ballroom)

Hall charges

Full ballroom – LKR 100,000⁺⁺

Half ballroom – LKR 50,000⁺⁺

Outdoor venue charges – LKR 75,000⁺⁺

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

GOLD PACKAGE

BALLROOM OR ON THE BEACH

LKR 8,000⁺⁺ per person

Package includes

Welcome drink	1
Soup	1
Salad bar	5
Rice	2
Noodles/Pasta	1
Fish	1
Cuttlefish	1
Prawns	

Chicken	1
Beef	1
Pork	
Mutton	1
Vegetable dishes	4
Condiments	5
Fresh fruits	3
Desserts	5

Complimentary additions

One night stay on the night of the wedding in a Super Deluxe Room on bed and breakfast basis for the couple

—
Bottle of sparkling wine for the couple

—
One changing room for 8 hours

—
Multimedia for presentation during the ceremony for 20 minutes (only available in the ballroom)

Hall charges

Full ballroom – LKR 100,000⁺⁺

Half ballroom – LKR 50,000⁺⁺

Outdoor venue charges – LKR 75,000⁺⁺

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

PLATINUM PACKAGE

BALLROOM OR ON THE BEACH

LKR 9,500⁺⁺ per person

Package includes

Welcome drink	1
Appetizer**	1
Soup	1
Salad bar	6
Rice	2
Noodles/Pasta	1
Fish	1
Cuttlefish	
Prawns	1

Chicken	1
Beef	1
Pork	1
Mutton	1
Vegetable dishes	5
Condiments	5
Fresh fruits	4
Desserts	6

Complimentary additions

One night stay on the night of the wedding in a Suite
on bed and breakfast basis for the couple

—
Bottle of sparkling wine for the couple

—
One changing room for 8 hours

—
Multimedia for presentation during the ceremony for 20 minutes
(only available in the ballroom)

—
**One appetizer platter with three varieties of cheese with crackers, strawberries or olives,
pork ham, smoked beef, marinated trio peppers and vegetable crudité's served to each table

Hall charges

Full ballroom – LKR 100,000⁺⁺

Half ballroom – LKR 50,000⁺⁺

Outdoor venue charges – LKR 75,000⁺⁺

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



THE MAIN BALLROOM

Simple, elegant and spacious, the Jetwing Blue Ballroom offers a luxurious setting for your wedding celebration. Thoughtfully designed and supported by attentive service, it's an ideal space to bring family and friends together to celebrate your special day with ease.

Maximum Capacity
Full Ballroom: Up to 400 Guests
Half Ballroom: Up to 150 Guests





ON THE BEACH

Set along one of the widest beaches in Sri Lanka, this breathtaking seaside setting combines golden sands, swaying palms, and the soothing rhythm of the ocean to create an unforgettable backdrop for a romantic tropical wedding.

Minimum Capacity: 100 Guests

Maximum Capacity: Flexible, depending on event set up



FOR SMALL INTIMATE CELEBRATIONS

If you're planning a wedding or private gathering with a smaller crowd, we offer additional spaces designed for cozy and memorable celebrations.

IRIS HALL

Perfect for intimate weddings or private gatherings, Iris Hall's minimalist design and comfortable proportions create a relaxed and welcoming setting to celebrate with close family and friends.

Maximum Capacity: Up to 60 Guests



GARDEN

A charming open-air garden venue overlooking the beach and surrounded by lush greenery, is the perfect space to host intimate pre-reception cocktails and outdoor poruwa ceremonies.

Maximum Standing Capacity:
Up to 100 Guests

MAKE YOUR OWN MENU

SALAD BAR

Poultry

- Pasta & Chicken with Tomato Pesto
- Thai chicken Salad
- Chicken Tikka Salad with Curd Dressing
- Hawaiian Chicken Salad

Seafood

- Dill Marinated Prawn Herb Vinaigrette
- Seafood and Fresh Greens with Dill Dressing
- Tuna, Potato, Green Beans
- Spicy Fish Salad with Mango

Meat

- Smoked Beef and Bean Sprout
- Sweet Soya Marinated Beef, Cabbage & Mushroom
- Bacon, Egg and Potato with Mustard Mayonnaise
- Ham Green Pea and Pasta
- Minced Pork Salad

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
- Chicken & Corn Soup

Seafood

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

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
- Purée of Roasted Vegetables
- Roasted Pumpkin with Cumin
- Cabbage Chowder with Spinach
- Yellow Lentil and Tomato with Coriander
- Baked Aubergine and Lentil

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

- 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
- Fusilli Pasta with Mushroom Cheese Sauce

Non-Vegetarian

- Spaghetti with Bolognese
- Fusilli 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 Provencal 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 Ghassi
- 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 Caramelised 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 Lasagna

Indian

- Mutton Korma
- Mutton Rogan Josh
- Dhal Gosht Mutton

Middle Eastern

- Middle Eastern Mutton Kofta Tagine

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
- Tempered Potato with Chilly & Onion

Dhal

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

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
- Mixed Fruit Chutney
- Pineapple Pickle

DESSERTS

Hot

- Bread Pudding with Strawberry Coulis
- Pineapple Crumble
- Caramelized Banana Crumble
- Banana Chocolate Pudding

Mousses & Cake

- Mocha 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
- Butterscotch Caramel Cake
- Double Chocolate Cake Slices
- Chocolate and Coconut Slices
- Dark and White Chocolate Fudge
- Pink Forest Cake

- 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

Sri Lankan

- Wattalappan with Nuts
- Jaggery Sago Pudding
- Coconut Cake
- Steamed Coconut Cake with Banana
- Treacle Caramelized Coconut Crepes

Other

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

OPTIONAL ADD-ONS - In addition to the inclusions in your selected package

Per person

Any salad	- LKR 200
Any soup	- LKR 250
Any rice dish	- LKR 300
Any noodle 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

Chocolate fountain

- LKR 30,000

Cooked Bites to be purchased from the hotel

Devilled beef 1kg	- LKR 6,500
Devilled chicken 1kg	- LKR 5,500
Devilled fish 1kg	- LKR 6,500
Devilled prawn 1kg	- LKR 8,500
Devilled pork 1kg	- LKR 6,000
Devilled cuttlefish 1kg	- LKR 8,500
Devilled pork sausages 1kg	- LKR 6,000
Devilled beef sausages 1kg	- LKR 6,500
Devilled chicken sausages 1kg	- LKR 5,500
Devilled chickpeas 1kg	- LKR 3,500
Mixed vegetables 1kg	- LKR 4,000
Fried cashew nuts 1kg	- LKR 10,000
Bombay mixture 500g	- LKR 1,000
01 fish cutlet	- LKR 75

Complimentary inclusions on request

- Cordless microphone with podium (ballroom only)
- Sound system (ballroom only)
- Band stand (ballroom only)
- Dancing floor (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 for studio photographs or as a changing room for band members/dancers
- Dedicated coordinator from the hotel team

Additional Information

- The hall is available for **5 hours only** (except for the Platinum package where the hall will be available for **6 hours**). Each additional hour will incur a charge of **LKR 25,000⁺⁺**.
- Date confirmation is only valid upon signing the contract and making an **advance payment of LKR 200,000**.
- **Child Policy:** Children under 5 years: free of charge. Children between 6–12 years: 50% of the selected package rate.
- **All rates and complimentary additions** for each package are applicable for bookings **above 100 guests**.
- All rates are applicable till 31st March 2027

Bank Account Information

- **Beneficiary Name:** Blue Oceanic Beach Hotel (PVT) LTD
- **Bank Name:** Sampath Bank PLC
- **Bank Address:** No. 293, Main Street, Negombo, Sri Lanka
- **Account Number:** 0024 1000 2275







Jetwing BLUE

NEGOMBO • SRI LANKA

For reservations, please call

+94 70 703 0932 | +94 70 759 7802

events.blue@jetwinghotels.com

www.jetwinghotels.com

f **@** @jetwingblue

