

SILVER WEDDING MENU

LKR 3250 per Person (Valid Until 2019 November)

LKR 3500 per Person (Valid Until 2020 November)

LKR 3750 per Person (Valid Until 2021 November)

SILVER MENU INCLUDES

- ☞ Minimum Of 150 People Required
- ☞ Fully Air Conditioned Ballroom
- ☞ International Cuisine
- ☞ Buffet Style
- ☞ Package Include For 5 Hours And Any Additional Hours Will Be Charge Lkr50,000/-net Per Hour
- ☞ Chair Covers With Bows
- ☞ Microphones Including Cordless + Podium
- ☞ Traditional Oil Lamp
- ☞ Table For Cake Structure
- ☞ Champagne Fountain Structure
- ☞ Table For Registration And For Gifts
- ☞ Band Stand / Dance Floor And Red Carpet
- ☞ Photography Locations Within The Hotel Including The Pool Area On The Day Of The Function
- ☞ A Complimentary Day Use Room For Dressing Purposes On The Day Of The Function (6 Hours)
- ☞ A Complimentary Overnight Stay With The Breakfast For The Couple At Deluxe Room Decorated With Romantic Set Up And Amenities
- ☞ Fresh Juice As Welcome Drinks
- ☞ A Fruit Basket (Room Amenities)
- ☞ Dedicated Banquet Coordinator
- ☞ Corkage Is Offered Free Of Charge For Hard Liquor
- ☞ Beer / Soft Drinks Need To Buy From The Hotel
- ☞ Dry Bites (Mixture/cashew/green Apple) Can Bring From Outside And Cooked Bites Need To Buy From The Hotel

Below Can Be Arrange At Additional Cost:

- ☞ Screen and projector – LKR6000/- Nett
- ☞ Champagne Bottle for the Champagne Fountain -LKR3000/- Nett & Dry Ice LKR3500/- Nett
- ☞ Milk Rice Platter – LKR2000/- Nett for the couple
- ☞ Milk Rice Portion – LKR250/- Nett per person (Including two pieces of milk rice ,katta sambol,Lunumiris & Tea or coffee)
- ☞ Decorations for the public area (Foyer area) can be done at a cost (starting rate is LKR25,000/- and depend on the setup)

WELCOME DRINK (Choice Of One)

- ☞ Mango
- ☞ Black Current
- ☞ Soursop
- ☞ Watermelon
- ☞ Fresh Fruit

SOUP (Choice Of One)

- ☞ Wok Fried Chicken Sweetcorn & Egg Drop
 - ☞ Cream Of Vegetable
- (All Soups Are Served With Freshly Baked Bread Rolls & Butter)

APPETIZERS (Choice Of One)

- ☞ Grilled Vegetable On Toast
- ☞ Tandoori Chicken With Raita
- ☞ Garlic Hummus With Pita Bread
- ☞ Deep Fried Ginger Chicken Winglet With Honey Sesame Soya Sauce
- ☞ Fish Mousse On Toast

SALADS

- ☞ Up Country Garden Green Salad (Complimentary)
- ☞ Oriental Egg Salad Mixed With Green Chili
- ☞ Herb Marinated Italian Pasta Salad With Fresh Tomato & Mayonnaise
- ☞ Australian Coleslaw With Crushed Pepper
- ☞ Steamed Sweetcorn, Peppers And Mayo Salad

SALADS DRESSINGS AND CONDIMENTS

- ☞ French Dressing
- ☞ Yoghurt Dressing
- ☞ Croutons
- ☞ Pickled Vegetables
- ☞ Fried Chili & Onions
- ☞ Fried Raisin
- ☞ Chopped Peanuts And Sesame

RICE & NOODLES(Choice Of Two)

- ☞ Steamed Rice (Complimentary)
- ☞ Wok Fried Egg And Vegetable Fried Rice
- ☞ Ghee Rice With Fried Raisins & Onion
- ☞ Buttered Savory Rice
- ☞ String Hoppers Pilau
- ☞ Wok Fried Egg & Vegetable Noodles

FISH(Choice Of One)

- ☞ Southern Fish Ambulthiyal
- ☞ Indian Fish Masala Curry
- ☞ Fish Red Pepper Curry
- ☞ Hot Butter Cuttlefish (Action)
- ☞ Crumb Fried Fish (Action)

BEEF, CHICKEN AND PORK (Choice Of Two)

CHICKEN

- ☞ Northern Chicken Curry
- ☞ Chef's Style Chicken Stew With Vegetables
- ☞ Oven Baked Chicken With Curry Sauce
- ☞ Fried Pepper Chicken Curry
- ☞ Thai Red Chicken Curry

PORK

- ☞ Pork Red Pepper Curry Or Pork Black Pepper Curry
- ☞ Stir Fried Pork With Garlic Kankun
- ☞ Pork Black Pepper Stew
- ☞ Roast Pork Loin (Carving)

BEEF

- ☞ Spicy Beef With Vegetable
- ☞ Minute Steak With Pepper Sauce
- ☞ Oyster Beef With Mushroom

VEGETABLES (Choice Of Three)

- ☞ Tempered Red Dhal Curry
- ☞ Fried Mixed Vegetable With Cashew Curry
- ☞ Potato Mustard Curry Or Tempered
- ☞ Dry Green Beans Mustard Curry
- ☞ Wok Fried Vegetable In Light Soya & Oyster Sauce
- ☞ Mushroom And Potato Tempered
- ☞ Polos Black Curry Cooked With Chili & Coconut Milk
- ☞ Mix Buttered Vegetables With Nuts
- ☞ Vegetable Lasagna

ACCOMPANIMENTS

- ☞ Mango Chutney
- ☞ Papadam
- ☞ Brinjal Moju
- ☞ Dry Seeni Sambol

DESSERTS SWEET (Choice Of Three)

- ☞ Dark And White Chocolate Mousse
- ☞ Cream Caramel
- ☞ Cherry Trifle
- ☞ Mixed Fruit Jelly Custard
- ☞ Flavored Swiss Roll With Strawberry Coulis
- ☞ Triple Layer Fruit Mousse
- ☞ Paris Sweet Pastries
- ☞ Watalappam

FRUITS

- ☞ Fresh Cut Fruits From The Market
- ☞ Fresh Fruit Salad In Orange Syrup

ADDITIONAL DISHES

- ☞ Prawns : 450/- PP
- ☞ Mixed Seafood : 250/- PP
- ☞ Mutton : 450/- PP
- ☞ Beef Or Pork : 350/- PP