



Breathtaking Beginnings

Heritage Ahungalla, a five-star property designed by legendary architect Geoffrey Bawa is known for its vivid blues reflecting the Indian Ocean which forms an elegant backdrop for the perfect exchange of vows.

The inherent amalgamation of comfort and spirit of hospitality that is second to none makes Heritage Ahungalla uniquely suited for wedding celebrations that marry simplicity and charm.



Breathtaking Beginnings

at

Heritance Ahungalla

Spellbound with love, your biggest day deserves every bit of flair and elegance as you have envisioned. At Heritance Ahungalla, we invite you to embark on your happily ever after with spaces for celebrations and jubilation, delicious mouthwatering cuisine and hospitality from the heart.

From us to you, with love...

For your Ceremony

- * A private location for your ceremony
- * Traditional oil lamp
- * A dedicated coordinator

For your Reception

- * Function hall for four hours
- * Changing room
(For guest count above 100 pax, for six hours)
- * Banquet chairs with white or black floor length linen covers
- * Head table, cake table, gift table and guest book table
- * Traditional oil lamp
- * Welcome drink for guests above 50 pax
- * Valet service for guests
- * Discounted rates for guest room blocks
- * A dedicated coordinator

Also available at special rates:

- * Custom wedding cake
- * Champagne and or sparkling cider for toast
- * Professional DJ service for reception
- * Beverage packages – beer and wine bars

Our Wedding Packages

- For bookings below 50 pax, Rs. 50,000 net hall charges will be applicable.
- Below rates are valid for weddings that take place until 31 December 2024, upon payment of 25% non-refundable advance payment at time of booking.
- Date and venue will only be secured once an advance payment is received.
- Package rates are subject to change without prior notice and new rate will apply if advance payment is not made.
- All payments are non-refundable/non-transferable.
- Rates applicable for Sri Lankan residents only.

Breeze Package

Rs. 8,800 net per person (minimum 100 persons)

Appetizers	Choose any one	(01)
Cold salads	Choose any four	(04)
Soups with assorted bread & butter	Choose any one	(01)
Rice	Choose any two	(02)
Pasta and noodles	Choose any one	(01)
Chicken	Choose any one	(01)
Pork	Choose any one	(01)
Fish	Choose any one	(01)
Vegetarian (action)	Choose any one	(01)
Vegetarian dishes – Sri Lankan style	Choose any three	(03)
Condiments	Choose any four	(04)
Dessert	Choose any four	(04)

To you and yours, from us

- * Relax after your wedding in a complimentary room on your wedding night and enjoy a delicious breakfast buffet

Paradise Package

Rs. 10,850 net per person (minimum 100 persons)		
Appetizers	Choose any three	(03)
Cold salads	Choose any five	(05)
Soups with assorted bread & butter	Choose any two	(02)
Rice	Choose any two	(02)
Pasta & noodles	Choose any one	(01)
Chicken	Choose any one	(01)
Pork or beef	Choose any one	(01)
Seafood & fish	Choose any one	(01)
Vegetarian (action)	Choose any one	(01)
Live action cooking	Choose any two	(02)
Batter fried cuttlefish	Choice of one	(01)
Vegetarian dishes – Sri Lankan style	Choose any four	(04)
Condiments	Choose any five	(05)
Dessert	Choose any five	(05)
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Waves Package

Rs. 11,950 net per person (minimum 100 persons)		
Appetizers	Choose any four	(04)
Cold salads	Choose any five	(05)
Soups with assorted bread & butter	Choose any two	(02)
Rice	Choose any two	(02)
Pasta & noodles	Choose any one	(01)
Chicken	Choose any one	(01)
Pork, beef or mutton	Choose any one	(01)
Seafood & fish	Choose any one	(01)
Vegetarian (action)	Choose any one	(01)
Live action cooking	Choose any two	(02)
Vegetarian dishes – Sri Lankan style	Choose any four	(04)
Condiments	Choose any five	(05)
Dessert	Choose any five	(05)
<p><i>To you and yours, from us</i></p> <p>* Relax after your wedding in a complimentary room on your wedding night and enjoy a delicious breakfast buffet</p>		

Menu Selection

Appetizers

<input type="checkbox"/>	Tasmanian cured salmon with condiments	<input type="checkbox"/>	Surf & turf tartare platter
<input type="checkbox"/>	Herb parmesan wrapped beer infused chilled chicken breast with pickled vegetables	<input type="checkbox"/>	Classic antipasto platter
<input type="checkbox"/>	Slow roasted ponzu beef with pickled vegetables	<input type="checkbox"/>	Cajun roasted chicken breast with caramelized onion puree
<input type="checkbox"/>	Grilled vegetable & marinated feta platter	<input type="checkbox"/>	Italian egg & turkey ham cam cake
<input type="checkbox"/>	Seafood cocktail platter	<input type="checkbox"/>	Mixed meatloaf with green apple puree
<input type="checkbox"/>	Homemade cold cuts with mango chutney	<input type="checkbox"/>	International cheese & cold cut display
<input type="checkbox"/>	Tomato caprese platter with basil crumbles	<input type="checkbox"/>	Mexican nachos display with condiments
<input type="checkbox"/>	Mixed seafood ceviche platter	<input type="checkbox"/>	Assorted arancini with dipping

Cold Salads

<input type="checkbox"/>	Piri piri seafood with honey lemon barley salad	<input type="checkbox"/>	Greek salad
<input type="checkbox"/>	Pickled beet, tomato & beans salad	<input type="checkbox"/>	Mexican seafood salad
<input type="checkbox"/>	Vegetable caponata tartare	<input type="checkbox"/>	Thai beef salad
<input type="checkbox"/>	Spicy tuna salad	<input type="checkbox"/>	Quinoa salad tossed with honey lemon dressing and marinated calamari
<input type="checkbox"/>	Egg mayonnaise	<input type="checkbox"/>	Pomelo, chicken & cucumber salad with chili
<input type="checkbox"/>	Pipino salad	<input type="checkbox"/>	Thai lychee & pickled crab meat salad, kaffir lime, chili & basil
<input type="checkbox"/>	Waldorf salad with pickle grape and celery	<input type="checkbox"/>	Grilled beef flank, silver onion, gherkins, jalapeno and chopped egg with cheese dressing
<input type="checkbox"/>	German potato salad	<input type="checkbox"/>	Potato chaat
<input type="checkbox"/>	Beetroot and marinated feta salad	<input type="checkbox"/>	Chana chaat
<input type="checkbox"/>	Traditional 'Nicoise'	<input type="checkbox"/>	Chargrilled vegetable salad with feta cheese
<input type="checkbox"/>	Buffalo mozzarella, tomatoes and basil salad	<input type="checkbox"/>	Smoked chicken & celery with beach salad
<input type="checkbox"/>	Grilled sweet corn & kanikama salad	<input type="checkbox"/>	Milano pasta salad with pesto
<input type="checkbox"/>	Shrimp, soba noodles, steak salad with three colour peppers	<input type="checkbox"/>	Classic caesar salad with focaccia crotons
<input type="checkbox"/>	Roquefort pear salad		
<input type="checkbox"/>	Seafood kimchi salad		
<input type="checkbox"/>	Lebanese Arabic platters with pita bread crisps		

Soups

Vegetarian

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | Cream of asparagus | <input type="checkbox"/> | Tarka dhal red lentil soup |
| <input type="checkbox"/> | Mushroom soup thickened with bread | <input type="checkbox"/> | Classic gazpacho |
| <input type="checkbox"/> | Country style black eye beans with vegetables | <input type="checkbox"/> | Chilled soup |
| <input type="checkbox"/> | Tomato shorba | <input type="checkbox"/> | Spicy mango soup |
| <input type="checkbox"/> | Leeks & potato soup | <input type="checkbox"/> | Chilled pepper soup |
| <input type="checkbox"/> | Japanese miso soup with wakame | <input type="checkbox"/> | Avocado & lime soup with zesty tomato soup |
| <input type="checkbox"/> | Spiced cauliflower soup | | |

Non-Vegetarian

- | | | | |
|--------------------------|----------------------------------|--------------------------|---|
| <input type="checkbox"/> | Shrimp & corn bisque | <input type="checkbox"/> | Spicy beef & mushroom soup |
| <input type="checkbox"/> | Cream & prawn bisque | <input type="checkbox"/> | Mediterranean fish soup |
| <input type="checkbox"/> | Salmon soup with salsa & roullie | <input type="checkbox"/> | Corn chowder with smoked turkey |
| <input type="checkbox"/> | Spicy chicken soup with almonds | <input type="checkbox"/> | Chunky chicken minestrone |
| <input type="checkbox"/> | Classic cream of chicken soup | <input type="checkbox"/> | Classic seafood broth |
| <input type="checkbox"/> | Seafood hot & sour soup | <input type="checkbox"/> | Bouillabaisse |
| <input type="checkbox"/> | Chinese fish ball soup | <input type="checkbox"/> | Chicken & tomato soup with smoked haddock |
| <input type="checkbox"/> | Prawn & squid coconut laksa | <input type="checkbox"/> | Chicken mulligatawny |

Rice

Far Eastern

- | | | | |
|--------------------------|-------------------------------|--------------------------|----------------------------|
| <input type="checkbox"/> | Steam rice | <input type="checkbox"/> | Nasi goreng with fried egg |
| <input type="checkbox"/> | Spicy Thai seafood fried rice | <input type="checkbox"/> | Chicken fried rice |
| <input type="checkbox"/> | Vegetable masala rice | <input type="checkbox"/> | Thai pineapple rice |
| <input type="checkbox"/> | Yang chow fried rice | <input type="checkbox"/> | Indonesian fried rice |
| <input type="checkbox"/> | Teriyaki chicken rice | | |

Sri Lankan

- | | | | |
|--------------------------|----------------------------------|--------------------------|---|
| <input type="checkbox"/> | Steamed rice | <input type="checkbox"/> | Savoury rice with fried onion & peanuts |
| <input type="checkbox"/> | Dunthel bath/rice | <input type="checkbox"/> | Curried chicken & seafood tempered rice |
| <input type="checkbox"/> | Country style dum vegetable rice | <input type="checkbox"/> | Yellow rice with sultana with nuts |

Indian

- | | | | |
|--------------------------|----------------------------|--------------------------|--------------------|
| <input type="checkbox"/> | Mutton Hyderabad biryani | <input type="checkbox"/> | Kabuli pilau |
| <input type="checkbox"/> | Samudri biriyani (Seafood) | <input type="checkbox"/> | Masala bhaat |
| <input type="checkbox"/> | Afghani chicken biryani | <input type="checkbox"/> | Nariyal pulao |
| <input type="checkbox"/> | Subzi biryani | <input type="checkbox"/> | Corn & methi pulao |

International

- Authentic Mexican rice
- Spanish rice
- Lobia polo/Green bean rice
- Chicken chorizo rice

- Seafood & chicken paella
- Chicken jambalaya
- Arabic kabsa

Noodles

- Singapore vegetable noodles
- Seafood mongolian noodles
- Chicken chow mein
- Curry fried vegetable noodles
- Rice noodles with beef & black bean sauce

- Stir fry noodles with chicken & prawn
- Bami goreng
- Stir fried tofu & bean sprouts with noodles
- Seafood pad thai with fried peanuts

Pasta

Selection of pasta

- Penne
- Spaghetti
- Fettuccine
- Fusilli
- Macaroni
- Tagliatelle
- Linguine

Selection of sauce

- Garlic parmesan sauce
- Alfredo
- Marinara
- Carbonara
- Arrabbiata sauce
- Creamy roasted pepper
- Garlic butter sauce
- Bolognese sauce
- Lemon creamy sauce

Seafood

Far Eastern

- Hot garlic seafood
- Ginger soya fish fillet
- Sweet & sour seafood
- Braised fish in baby bok choy and shitake
- Steam fish in black bean sauce
- Singapore style chili prawn

- Fish fillets with bitter melon in black bean sauce
- Hot butter cuttlefish
- Hot spicy crab claws
- Deep fried squid
- Stir fry seafood with tamarind

Sri Lankan

- Fish ambulthiyal
- Paraw fish vinegar thiyal
- Prawn curry with murunga leaves
- Jaffna style crab curry
- Crab meatball pepper curry
- Tempered cuttlefish with fried green chili

- Traditional mustard fish stew
- Oven baked fish fillet with spicy coconut curry sauce
- Fried fish yaka style
- Crumb fried fish with curried tartar sauce

Indian

- Prawns achari
- Hariyali prawns
- Tandoori saffron fish tikka
- Kadai muchchi
- Cuttlefish do pyaza

- Tandoori crab
- Fish amritsari
- Dum ka jhinga
- Goan fish curry

International

- Mediterranean baked fish with artichokes and olives
- Vietnamese coconut caramel shrimp
- Fish pie

- Greek style baked fish
- Moroccan fish in spicy tomato sauce
- Spanish style salt fish in butter

Chicken

Far Eastern

- Szechuan chicken with nuts
- Crispy battered fry chicken with fried sesame seeds & peanut
- Sweet and sour chicken
- Foo young chicken
- Hot chili chicken

- Stir fry chicken with basil and chillies
- Fried baby chicken in tamarind sauce
- Thai chicken red curry
- Thai chicken massaman

Indian

- Murgh malai korma
- Murgh nilgiri korma
- Chicken achari

- Chicken kalimiri
- Butter chicken
- Tandoori Chicken

International

- German chicken schnitzel
- Jamaican chicken
- Caribbean jerk baked chicken

- Irish chicken stew
- Chicken katsu
- Chicken manchurian

Mutton/Lamb

Far Eastern

- Stir fry chili mutton
- Five spiced lamb with nuts
- Chinese braised casserole

- Dawood basha
- Lamb massaman curry

Sri Lankan

- Country styled curried mutton with onion and chili fry
- Mutton mustard stew

- Mutton kalupol black curry
- Mutton samuri

Indian

- Dhal gosht
- Afghani mutton
- Mutton rogan josh
- Mutton do pyaza

- Mutton vindaloo
- Mutton rara
- Mutton gushtaba
- Keema matar

International

- Moroccan lamb meatballs in tomato sauce
- Spanish lamb tagine
- Red wine, balsamic & rosemary braised lamb
- Lamb navarin

- Lamb stew with potato
- Middle Eastern shredded lamb
- Caribbean spiced lamb too

Beef

Far Eastern

- Chili beef with basil
- Sweet & sticky crispy beef
- Oyster beef with garlic
- Beef & broccoli stir fry
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- Mongolian beef with shredded pepper
- Crispy sesame beef
- Black pepper beef stir fry
- Beef teriyaki
-

Sri Lankan

- Beef baduma with fried red onion & green chili
- Beef smore
- Slow cooked beef and potato curry

- Traditional beef babath curry
- Beef mustard vinegar thiyal
-

International

- Hungarian beef goulash
- French beef stew
- Slow cooked beef stroganoff

- Spicy beef vindaloo
- Beef bourguignon
- Beef adobo

Pork

Far Eastern

- Chile pork with nuts
- Thai sweet & sour pork
- Assam braised pork belly

- Crispy marmite pork with sesame
- Pork stir fry with shredder vegetable

Sri Lankan

- Pork black curry
- Pork vinegar thiyal
- Pork kalupol maluwa

- Yaka style pork
- Pepper pork with capsicum and red onion
- Pork badum

International

- Pork schnitzel
- Beer roasted pork with sweet potato
- Pork tenderloin with parmesan crust

- Chargrilled pork with caramelized pineapple
- Gochujang pork

Vegetable

Far Eastern

- Stir fry vegetable with fried sesame seeds
- Wok fried baby corn with bok choy
- Sweet & sour crispy vegetable

- Thai vegetable red curry
- Mapo crispy bean with red chili & nuts
- Hot butter mushroom

Sri Lankan

- Cashew nut & carrots tempered
- Cashew & pea curry
- Brinjal red onion pahi
- Fried mushroom & red onion pahi

- Fried potato devilled
- Mix vegetable stew
- Stuffed capsicum thick curry
- Crispy onion & Malive fish sambol

Indian

- Vegetable jalfrezi
- Tandoori vegetable masala
- Sabji miloni
- Dal pancharangi/dal makhani/dal lasooni

- Dal curry pakodi
- Aloo capsicum
- Channa palak

International

- Grilled vegetable lasagna
- Provençal veggie stew
- Mixed vegetable au gratin
- Roasted vegetable with honey & balsamic
- B.B.Q onion steaks with honey mustard sauce

- Vegetable salona
- Parmesan roasted cauliflower
- Sautéed mushrooms and onions
- Roasted herb potato

Desserts

- Victoria cheesecake
- Chocolate fudge cheesecake
- Chocolate hazelnut swirl cheesecake
- Vanilla cheesecake with lemon curd
- Banana caramel cream
- Capuchino mousse in in glass
- Ginger lime crème brulee
- Coconut crème brulee
- Classic tiramisu
- Victoria cheesecake
- Chocolate fudge cheesecake

- Butterscotch self -saucing pudding
- Trio chocolate mousse
- White chocolate passion fruit mousse cake
- Chocolate nougatine mousse
- Pineapple coconut custard pudding
- Fruit pavlova
- Devil's food cake
- Tropical fruit gateau
- Baked cheesecake
- Butterscotch self -saucing pudding
- Trio chocolate mousse

Hot Desserts

- Orange pudding
- Chocolate hazelnut pudding
- Treacle and fig pudding
- Chocolate steam pudding

- Banna crumble with hot vanilla sauce
- Mixed fruit cobbler
- Sticky caramel date pudding
- Chocolate orange bread pudding

Indian

- Carrot halwa
- Payasam sago
- Rice Kheer

- Jalebi
- Burfi
- Kaju katli

Far Eastern

- Almond bean curd
- Orange pudding cake
- Coconut jelly
- Honey sponge cake

- Mango pudding
- Iced coconut with sago
- Semolina pudding

Sri Lankan

- Coconut cake
- Watalappan
- Love cake

- Fresh fruit salad
- Assorted Sri Lankan sweets

Vegan

- Lemon cheesecake
- Chocolate mug cake
- Blueberry & coconut frozen cheesecake bar

- Passionfruit teacup pudding
- Avocado banana chocolate delight

Eggless Desserts

- Chocolate cornstarch pudding
- Baron's blackberry cobbler
- Peanut butter fudge

- Chocolate oat bar
- Hazelnut bouza
- Pineapple stew in glasses

Sugar Free Desserts

- Melon sago
- Fudgy brownie
- Banana tart
- Lemon curd in glasses

- Rice pudding
- Apple pie
- Plums tart
- Coconut cream with almond jelly

Other Facilities

Entertainment

• Solo Artist	:	Rs. 35,000
• Two Piece Band	:	Rs. 75,000
• Oriental music with sounds	:	Rs. 65,000
• Oriental music without sounds	:	Rs. 45,000
• DJ Music	:	Rs. 45,000
▪ Additional action stations	:	Rs. 3,500.00 per person
▪ Chair covers with bows	:	Rs. 200.00 per cover

CHASERS AND BEER

To be purchased from the hotel at special rates listed below:

Bites & drinks	Price per 1 kg (Rs.)
• Devilled chicken	Rs. 8,200
• Devilled beef	Rs. 11,250
• Devilled pork	Rs. 12,000
• Devilled fish	Rs. 9,750
• Devilled cuttlefish	Rs. 10,250
• Devilled prawn	Rs. 14,500
• French fries	Rs. 6,000
• Cashew nuts	Rs. 14,500
• Canape platter (3 items with 4 each)	Rs. 3,500
• Boiled vegetables	Rs. 3,750
• Soft drinks – 300 ml	Rs. 500
• Coca cola – 300 ml	Rs. 500
• Diet cola/zero	Rs. 650
• Water – 1 ltr	Rs. 450
• Water – 500 ml	Rs. 350
• Local Lager (bottle)	Rs. 1,600
• Stout (bottle)	Rs. 2,100
• Carlsberg (bottle)	Rs. 1,600







For more information:
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