

Breathtaking Beginnings

Steeped in history, charm and romance, Heritance Kandalama resonates the dream setting for a memorable destination ceremony; with 360-degree views that fascinate you, natural cascading confetti of green and incredible sunsets.

Choose to host an extravagant ballroom celebration or move away from the confines of four walls and plan a picturesque outdoor wedding. Our eco-responsible designs and lush green spaces give a natural elegance to your green wedding,

Wed with Heritance; we go the extra mile to design 'the' wedding of your dreams.



Breathtaking Beginnings at Heritance Kandalama

Surrounded by the lush greenery and panaromic views, your happiest day is best celebrated at a space as unique as you...

From us to you, with love...

For your Ceremony

- * A private location for your ceremony
- * Traditional oil lamp
- * Ceremony table for unity candle
- * Sound system
 - (inclusive of two [02] FM mics, one clip on mic, two hand mics)
- * Multimedia projector with screen
- * A dedicated coordinator

For your Reception

- * Function hall for four hours
- * Fruit punch
- * Changing room
- for guest count above 100 pax, for six hours
- * Banquet chairs with white or black floor length linen covers
- * Dance floor
- * Head table, cake table with cake trays, gift table and guest book table
- * Traditional oil lamp
- * Valet service for guests
- * Discouted rates for guest room blocks
- * A dedicated coordinator

Also available at special rates:

- * Custom wedding cake
- * Champgane and/or sparkling cider toast
- * Photographer
- * Professional DJ and/or other enterianment
- * Poruwa set up
- * Beverage packages beer and wine bars
- * Celebrant or Preacher

Our Wedding Packages

- Below rates are valid for weddings that take place until 31 March 2024, upon payment of 25% nonrefundable advance payment at time of booking.
- Date and venue will only be secured once an advance payment is recieved.
- 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.

Bronze Package

		(00)
Appetizers	Choose any three	(03)
Compound salads	Choose any four	(04)
Individual salads	Choose any four	(04)
Soups	Choose any one	(01)
Rice	Choose any two	(02)
Pasta and noodles	Choose any one from each	(01) + (01)
Meat and poultry	Choose any two	(02)
Seafood & fish	Choose any one	(01)
Vegetables	Choose any three	(03)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any five	(05)
Fresh fruit	Choose any four	(04)

- Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicous breakfast and dinner for two
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Silver Package

Rs. 10,000 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)	
Compound salads	Choose any five	(05)	
Individual salads	Choose any five	(05)	
Soups	Choose any one	(01)	
Rice	Choose any two	(02)	
Pasta	Choose any one	(01)	
Noodles	Choose any two	(02)	
Meat and poultry	Choose any three	(03)	
Seafood and fish	Choose any two	(02)	
Vegetables	Choose any three	(03)	
Sri Lankan condiments	Choose any six	(06)	
Dessert	Choose any six	(06)	
Fresh fruit	Choose any five	(05)	

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicous breakfast and dinner
- * Complimentary chocolates and gift basket
- * Candle light dinner in a romantic location
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Gold Package

Rs. 11,500 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any six	(06)
Individual salads	Choose any six	(06)
Soups	Choose any two	(02)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any one	(01)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any three	(03)
Vegetables	Choose any four	(04)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any seven	(07)
Fresh fruit	Choose any six	(06)

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicous breakfast and dinner (min 100 guests)
- * Complimentary sparkling wine, chocolates and gift basket
- * Candle light dinner in a romantic location in the hotel
- * Going away in a decorated boat
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Platinum Package

Rs. 12,500 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)	
Compound salads	Choose any six	(06)	
Individual salads	Choose any six	(06)	
Soups	Choose any two	(02)	
Rice	Choose any two	(02)	
Pasta	Choose any one	(01)	
Noodles	Choose any one	(01)	
Meat and poultry	Choose any three	(03)	
Seafood and fish	Choose any three	(03)	
Vegetables	Choose any four	(04)	
Sri Lankan condiments	Choose any six	(06)	
Dessert	Choose any seven	(07)	
Fresh fruit	Choose any six	(06)	

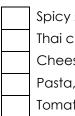
- * Band stand and dance floor
- * Table name cards
- * Relax two days after your wedding in a complimentary room within the first month of your wedding on full board basis (*min 100 guests*)
- * Complimentary sparkling wine, chocolates and gift basket
- * Candle light dinner in a romantic location
- Going away in a decorated boat Relive your memories on your first year anniversary with a night's stay at the hotel on half board basis

Menu Selection

Appetizers

Cinnamon smoked seer fish Honey ginger cured sword fish Chicken galantine with pickled pistachio Spicy cold roast chicken with orange and peach salsa Spicy ambulthiyal mousse filled in egg boats Grilled vegetable terrine
 Hummus filled in baby tomatoes
 Chicken liver pâté with pickled grapes
 Seafood cocktail on ice boat with brandied cocktail cream
 Sweet corn and spicy cheese salad in shot glasses

Compound Salads



Spicy seafood green chili and pineapple salad Thai chicken and cashew salad Cheese, apple and orange salad

Pasta, roasted tomatoes and egg salad

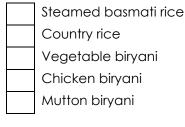
Tomato with spring onions & green chilies

Individual Salads



Coral green lettuce	Grated carrot
Cordi green enoce	Gialea calloi
Lollo rosso lettuce	Sliced spring onion
Iceberg lettuce	Gotukola leaves
 Sliced crispy cucumber	Boiled sweet potatoes
 Plum tomatoes	Boiled chickpeas
Seafood chowder	Chicken mulligatawny
 Cream of chicken with asparagus	Crab and sweet corn soup
Cream of mushroom	Mutton and country vegetable broth
Thai hot and sour soup	-

Rice



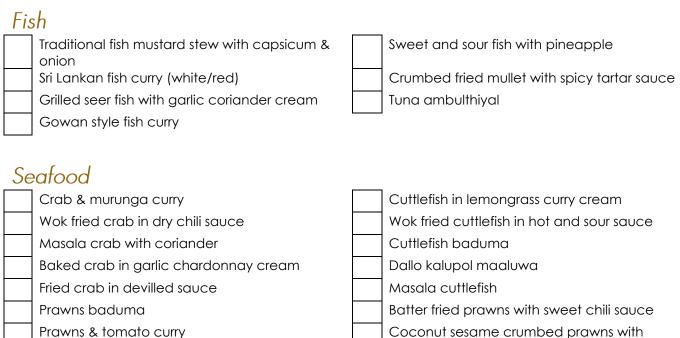
Nasi gorengVegetable fried riceChinese mixed fried riceGreen pea, cashew pilauChinese vegetable fried rice

Pasta

Penne pasta carbonara Vegetable lasagne Seafood spaghetti	Macaroni au gratin Spaghetti napolitan Farfalle pasta in garlic and basil cream
Noodles	
Mongolian vegetable noodlesSingaporean fried noodlesChinese mixed fried noodles	Mie goreng Thai seafood noodles
Meat and Poultry	
Chicken Spicy Sri Lankan roast chicken Spicy Sri Lankan chicken baduma	Diced chicken Hong Kong style Tandoori chicken pepper curry
Beef Sliced beef with sweet chili sauce Braised beef in mushroom and red wine sauce Beef pepper mustard curry	Beef korma Beef satay with chili peanut butter sauce
Pork Black pork curry Pork onion baduma with pineapple Sliced pork in dry chili sauce	Roast pork loin with apple and cider sauce Pork vindaloo
Mutton or Lamb Traditional mutton curry Mutton rogan josh	Braised mutton in mint sauces Roast lamb rack on savoury mashed potato cake with balsamic and pepper sauce
Wok fried mutton with garlic & ovster squce	

Wok fried mutton with garlic & oyster sauce

Seafood and Fish

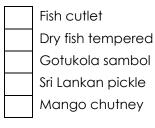


Stir fried prawns with pineapple and mushroom

Vegetables

	-	
Brinjal moju		Vegetable chop suey
Potato tempered		Mixed vegetable curry
Green beans tempered		Navratan korma
Cashew carrot & pea curry		Buttered garden vegetables
Dhal curry		Cauliflower au gratin
Stir fried vegetables	•	

Condiments



	Coconut sambol
	Malay pickle
	Sprats and cashew nut baduma
	Fish moju
	Cucumber and green chili sambol
	1

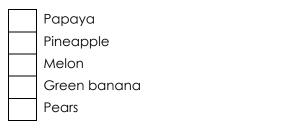
chutney

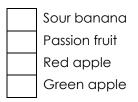
Dessert

Crème brulée
Chocolate and pineapple gateaux
Tiramisu with fresh berry coulis
Trifle with sweet wine and fruits
Apple brandied fruits and bread butter pudding
Mango mousse with raspberry sauce
Watalappan with poached fruits
American cheesecake with fruit couli



Fruits





Other Facilities

Entertainment

• • • •	Solo Artist Two Piece Band Oriental music with sounds Oriental music without sounds Four-piece Band DJ Music	:	Rs. 25,000 Rs. 35,000 Rs. 45,000 Rs. 30,000 Rs. 70,000 Rs. 45,000
•	Additional action stations	:	Rs. 2,500.00 per person
:	Chair covers with bows Additional bar counters	:	Rs. 200.00 per cover Rs. 4,000.00

CHASERS AND BEER

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

Bites & drinks	Price per 1 kg (Rs.)
Devilled chicken	Rs. 7,500
Devilled beef	Rs. 10,850
Devilled pork	Rs. 11,500
Devilled fish	Rs. 9,500
 Devilled cuttlefish 	Rs. 9,200
 Devilled prawn 	Rs. 14,000
French fries	Rs. 5,700
 Soda – 330 ml 	Rs. 500
 Coca cola – 330 ml 	Rs. 500
Diet cola/zero	Rs. 850
• Water – 1 ltr	Rs. 550
• Water – 500 ml	Rs. 400
 Tiger Large (bottle) 	Rs. 1,200
 Lion Stout (bottle) 	Rs. 2,000
 Carlsberg (bottle) 	Rs. 1,800

*Above rates are subject to 10% service charge and applicable government taxes







For more information: Heritance Kandalama F&B E: <u>fnb.kandalama@heritancehotels.com</u> **T :+94 66 5555 000 (Ext: 2301) |M: +94 77 2612406** www.heritancehotels.com/kandalama

HERITANCE KANDALAMA, WEDDING PACKAGES ** T&C APPLY January 2024