



Breathtaking Beginnings

Whether you are beginning a new journey together, celebrating an anniversary or simply celebrating each other, Sentido Heritance Negombo, Sri Lanka is 'the place to celebrate love.

Our venues boast beauty and elegance, creating the perfect backdrop to capture memories of your special day

SENTIDO

HERITANCE NEGOMBO



Breathtaking Beginnings at Sentido Heritage Negombo

With style and elegance, Sentido Heritage Negombo offers you the best wedding destination to celebrate your most perfect day.

From us to you, with love...

For your Ceremony (Blessing)

- * A private location for your ceremony (ballroom or garden)
- * Traditional oil lamp
- * Sound system
(Inclusive of two [02] FM mics, one clip on mic, two hand mics)
- * A dedicated event coordinator
- * Location for photography

For your Reception

- * Ballroom for four hours, additional charges apply for outdoor reception
- * Complimentary room for the couple after function on half board basis.
for guest count above 100 pax
- * Complimentary changing room
for guest count above 100 pax, for six hours
- * Banquet chairs with white or black floor length linen covers
- * Dance floor
- * Band stage 8*16
- * Head table, cake table, gift table and guest book table
- * Champagne fountain
- * Special discounted room rates for family and friends attending the wedding

Also at a special rate,

- * Outdoor venue for the reception
- * Tiffany chairs
- * Live cooking stations
- * Custom wedding cake
- * Dry ice for the fountain
- * Champagne and/ or sparkling cider toast
- * Professional DJ and emcee for Reception
- * Beverage packages – beer and wine bars
- * Round table with decoration and candles

Our Wedding Packages

- The below rates are valid for weddings that take place until 31 March 2025, upon payment of Rs. 250,000 non-refundable advance payment at the time of booking.
- Date and venue will only be secured once the 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.

Bronze Package

Rs. 7,200 ++ per person (minimum 100 persons)

Appetizers	Choose any two	(02)
Salads	Choose any three	(03)
Dressings	Choose any four	(04)
Soups	Choose any one	(01)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any two	(02)
Vegetables	Choose any four	(04)
Mixed Seafood / Fish	Choose any one	(01)
Dessert	Choose any four	(04)

To you and yours, from us

- * Changing room for six (06) hours
- * Relax after your long day in a complimentary room on the night of the wedding and wake up to a sumptuous breakfast
- * Relive your memories on your first year anniversary with a night's stay at Sentido Heritage Negombo on bed & breakfast basis

Silver Package

Rs. 9,000 ++ per person (minimum 100 persons)

Appetizers	Choose any three	(03)
Salads	Choose any four	(04)
Dressings	Choose any four	(04)
Soups	Choose any one	(01)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Pork / Beef	Choose any two	(02)
Vegetables	Choose any five	(05)
Mixed Seafood / Fish	Choose any one	(01)
Dessert	Choose any five	(05)

To you and yours, from us

- * Inclusion of seafood items
- * Changing room for six (06) hours
- * Enjoy blissful sleep in a complimentary room on the night of the wedding and wake up to a sumptuous breakfast buffet
- * Celebrate your first year anniversary with a night's stay at Sentido Heritage Negombo on bed & breakfast basis

Gold Package

Rs. 10,800 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Salads	Choose any five	(05)
Dressings	Choose any five	(05)
Soups	Choose any two	(02)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any two	(02)
Mutton / Lamb	Choose any one	(01)
Vegetables	Choose any six	(06)
Mixed Seafood / Fish	Choose any one	(01)
Prawn	Choose any one	(01)
Dessert	Choose any six	(06)

To you and yours, from us

- * Inclusion of seafood items
- * Changing room for six (06) hours
- * A complimentary bottle of sparkling wine to toast your new beginning
- * Enjoy a complimentary room on the night of the wedding and wake up to a sumptuous breakfast
- * Toast your first-year anniversary with a complimentary stay at Sentido Heritage Negombo on bed & breakfast basis

Platinum Package

Rs. 11,700 + + per person (minimum 100 persons)

Appetizers	Choose any five	(05)
Salads	Choose any six	(06)
Dressings	Choose any six	(06)
Soups	Choose any two	(02)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any three	(03)
Mutton / Lamb	Choose any one	(01)
Vegetables	Choose any six	(06)
Mixed Seafood / Fish	Choose any two	(02)
Prawn	Choose any one	(01)
Dessert	Choose any seven	(07)

To you and yours, from us

- * Inclusion of seafood items
- * Changing room for six (06) hours
- * A complimentary bottle of champagne to toast your new beginning
- * A romantic night after your special day – enjoy a complimentary room on the night of the wedding and wake up to a sumptuous breakfast (stay can be utilized any day within three-months of the wedding)
- * Toast your first year anniversary with a complimentary stay at Sentido Heritage Negombo on bed & breakfast basis

Drinks & Bites ...

- Hard liquor & wine can be brought by the wedding party at a nominal corkage charge.
- Beer, cooked bites, soft drinks, and juices are not allowed to be brought from outside and will be provided by the hotel. This will be charged as per consumption at the following rates:

Lion larger (625 ml)	Rs. 1,300 ++
Wine per glass	Rs. 2,000 ++
Soft Drinks (300 ml)	Rs. 450 ++
1 kg Chicken	Rs. 5,900 ++
1 kg Beef	Rs. 9,900 ++
1 kg Pork	Rs. 8,300 ++
1 kg Fish	Rs. 8,300 ++
1 kg Prawn	Rs. 14,200 ++
1 kg Cuttlefish	Rs. 11,000 ++
1 kg French fries	Rs. 5,150 ++
Cheese platter	Client to arrange, hotel will provide plates
Mixture with cashew	Client to arrange, hotel will provide plates

Menu Selection

Appetizers

Vegetarian

- Mediterranean chickpea mousse
- Mixed vegetable terrine
- Herb roast vegetable & cheese gateaux
- Minted cucumber & melon shooter
- Grilled vegetable roll with curry leaf pesto
- Aloo chaat

Poultry

- Chicken & red wine mousse with herb crumble
- Tandoori chicken roulade with curd dressing
- Cinnamon smoked chicken with honey mustard
- Ambulthiyal marinated chicken on banana leave
- Armagnac flavoured poultry liver pate
- Teriyaki baked chicken with sesame & leek

Seafood

- Cured tuna with spicy chili dressing
- Citrus seafood mousse with caper salsa
- Poached seafood with sweet chili sauce
- Mixed seafood terrine
- Smoked fish platter with gin orange dressing
- Dill marinated prawn & calamari in tequila shooters

Beef

- Pepper beef with dijon mustard
- Herb crusted roast beef loin with pepper salsa
- Marinated beef with spicy Thai papaya salad
- Beef meatloaf with chili mango emulsion
- Tangy braised beef with gherkin mayo dip
- Moroccan-style beef with chermoula sauce

Other

- Egg mirror with curry mayonnaise
- Cold cut platter (chicken/beef/pork)
- Herb crusted Roast pork loin with chutney sauce
- Bacon roll with chili date emulsion
- Roast pork belly with pineapple compote

Salads

Vegetarian

- Roasted pepper, sweet corn & chickpea salad
- Beetroot & orange salad with feta crumble
- Hawaiian coleslaw
- Guava apple iceberg salad
- Tandoori vegetable salad with curd raita
- Black-eyed bean cob salad with honey mustard
- Fried eggplant salad
- Minted cucumber salad
- Carrot tomato & gotukola salad
- Greek feta salad

Poultry

- Mexican chicken & sweet pepper salad
- Basil chicken salad
- Chicken caesar salad
- Lemon chicken salad
- Chili guava chicken salad with peanut
- Mexican style chicken & paprika salad
- Chicken, orange & beetroot salad
- Penne, ham & olive salad
- Moroccan chicken salad with chimichurri dressing
- Tikka chicken masala salad with coriander dressing

Seafood

- Prawn & mango salad with Asian dressing
- Poached seafood salad with poached tomato
- Marinated mix seafood & fennel, orange salad
- Squid salad with mixed pepper & balsamic
- Lemongrass infused seafood salad
- Mixed seafood in dill brandy cocktail
- Tuna & macaroni salad
- Thai mixed seafood salad
- Seafood cocktail in shooters
- Tuna salad with olive, capers & tomatoes

Beef

- Thai Beef salad
- Beef & mushroom salad
- Chili beef salad
- Rice vermicelli & beef salad
- Tempered beef salad with mango chutney & curry leaves
- Beef spinach & roasted sweet potato salad
- Beef & green beans salad with sesame
- Beef pepperoni & cabbage salad with chili vinegar
- Pasta & beef sausage salad
- Beef & mixed bean salad

Other

- Potato & pork bacon salad
- Egg salad
- Roast pork & sour cabbage salad
- Thai minced pork salad
- Pork ham & pasta salad

Dressings

- Mayonnaise
- Thousand island dressing
- Cocktail sauce
- Curry mayonnaise
- Chili mayonnaise
- Vinaigrette
- French dressing
- Italian dressing

- Passion fruit vinaigrette
- Herb vinaigrette
- Olive oil
- Balsamic vinegar
- Chili soy

Soups

Vegetarian Soup

- Cream of vegetable
- Roasted cream of butternut
- Cream of leek & potato
- Vegetable broth with red rice
- Cream of plum tomato
- Tomato rasam

Poultry

- Hot & sour chicken soup
- Thai chicken soup
- Chicken corn & egg drop soup
- Creamy chicken soup
- Curried chicken & lentil broth
- Chicken mulligatawny soup

Seafood

- Seafood chowder
- Hot & sour seafood soup
- Crab, sweet corn & egg drop soup
- Seafood tom yum soup
- Seafood minestrone
- Saffron seafood broth

Meat

- Mutton & vegetable broth
- Spicy Asian beef & noodle soup
- Beef & beetroot broth
- Mutton mulligatawny
- Beef shabu

Rice Dishes

Sri Lankan

- Steamed white rice
- Vegetable rice
- Red rice
- Yellow rice
- Tempered rice with fried onion curry leaves & cashew

Indian

- Vegetable pilaf
- Green pea & ghee rice
- Jeera rice
- Vegetable biriyani
- Chicken biriyani

Far Eastern

- Vegetable fried rice
- Indonesian fried rice (chicken/seafood)
- Thai vegetable fried rice
- Egg & sweet corn rice
- Mongolian seafood rice

Other

- Spanish seafood paella
- Mexican tomato & chicken rice
- Mushroom & olive rice
- Baked chicken rice with cheese
- Arabic chicken kabsa

Noodles

Chicken

- Chicken bami goreng
- Mongolian chicken noodle
- Thai basil chicken noodle

Seafood

- Seafood rice vermicelli
- Seafood bami goreng
- Mongolian seafood noodle

Other

- Sri Lankan style vegetable noodle
- Stir fried noodle with green pea & mushroom
- Egg & vegetable noodle

Pasta

- Spaghetti/Penne/Macaroni
- Chicken & prawn cream sauce
- Carbonara (chicken/pork)
- Chicken curry cream
- Seafood ragout
- Tomato cream sauce

- Basil napolitana
- Vegetable primavera
- Mushroom cheese sauce
- Spicy curry cream
- Tuna pepperoncino
- Seafood marinara

Chicken

Sri Lankan

- Devilled chicken
- Chicken stew
- Sri Lankan spiced roast chicken - curry cream
- Chicken ambulthiyal
- Chicken curry (black/red)

Indian

- Chicken korma
- Butter chicken masala
- Chicken chukka
- Tandoori chicken with sweet tamarind sauce
- Chicken tikka masala

Western

- Herb-roast chicken with red wine reduction
- Mushroom chicken roulade - berry compote
- Crumbed fried chicken escalope - tomato Mayonnaise
- Grilled chicken with BBQ sauce
- Cheese & egg coated grilled chicken escalope - tomato coulis

Chinese

- Malaysian chili chicken
- Stir fried chicken with cashew
- Thai red chicken curry
- Kung pao chicken
- Thai basil chicken

Pork

- Ginger pork
- Chili pork with capsicum & pineapple
- Sweet & sour pork
- Chili garlic pork
- Roast pork belly with cinnamon pineapple compote
- Wok fried pepper pork with onion & green chili

- Pork pepper stew
- Grilled pork chop with mustard sauce
- Pork black curry
- Devilled pork
- Pork vindaloo
- Pork goulash

Beef

- Oyster beef with vegetable
- Beef devilled
- Pepper beef fry
- Beef masala
- Beef keema
- Beef stroganoff
- Roast beef sirloin with red wine reduction

- Beef smore
- Coriander beef curry
- Kankung beef
- Beef stew
- Beef curry
- Mexican beef balls in tomato cheese sauce

Lamb/Mutton

<input type="checkbox"/>	Lamb lemongrass stew	<input type="checkbox"/>	Fried lamb in oyster
<input type="checkbox"/>	Mutton Rogan josh	<input type="checkbox"/>	Mutton vindaloo
<input type="checkbox"/>	Sir fried lamb in chili garlic sauce	<input type="checkbox"/>	Mutton korma
<input type="checkbox"/>	Oriental mutton stew	<input type="checkbox"/>	Roast leg of lamb in mint tamarind gravy
<input type="checkbox"/>	Red mutton curry	<input type="checkbox"/>	Mutton kofta kebab with minted tamarind jus
<input type="checkbox"/>	Lamb coriander curry	<input type="checkbox"/>	Stir fired lamb with garlic & cashew

Mixed Seafood/Crab/Cuttlefish

<input type="checkbox"/>	Tempered cuttlefish	<input type="checkbox"/>	Tempura mixed seafood - tartar sauce
<input type="checkbox"/>	Hot butter cuttlefish	<input type="checkbox"/>	Mixed seafood kebab - BBQ sauce
<input type="checkbox"/>	Cuttlefish moju	<input type="checkbox"/>	Thai mix seafood curry
<input type="checkbox"/>	Hot garlic cuttlefish	<input type="checkbox"/>	Mixed seafood thermidor
<input type="checkbox"/>	Batter fried cuttlefish with tartar sauce	<input type="checkbox"/>	Mixed seafood tikka masala
<input type="checkbox"/>	Garlic calamari with leek fricassee	<input type="checkbox"/>	Stir fried mixed seafood with peppers
<input type="checkbox"/>	Crumbed fried calamari	<input type="checkbox"/>	Tempered mix seafood

Prawn

<input type="checkbox"/>	Batter fried prawn with lemon tartar-action station	<input type="checkbox"/>	Prawn red curry Thai style
<input type="checkbox"/>	Thai prawn curry	<input type="checkbox"/>	Coconut crumbed prawn with sweet chili dip
<input type="checkbox"/>	Chili tossed prawn in sweet chili garlic sauce	<input type="checkbox"/>	Sweet & sour prawn
<input type="checkbox"/>	Prawn masala	<input type="checkbox"/>	Devilled prawn with cashew nut
<input type="checkbox"/>	Prawn masala curry	<input type="checkbox"/>	Prawn curry with moringa leaves

Fish

<input type="checkbox"/>	Grilled fish tikka with masala sauce	<input type="checkbox"/>	Tempered fish
<input type="checkbox"/>	Goan Fish curry	<input type="checkbox"/>	Chili fish with spring onion & capsicum
<input type="checkbox"/>	Fish masala	<input type="checkbox"/>	Pan seared mullet Lemon butter sauce
<input type="checkbox"/>	Fish in hot garlic sauce	<input type="checkbox"/>	Thai spiced whole baked fish
<input type="checkbox"/>	Sweet & sour fish	<input type="checkbox"/>	Soda battered fish fillet with tartar sauce
<input type="checkbox"/>	Fish mustard stew	<input type="checkbox"/>	Deep fried fish goujons with chili tartar
<input type="checkbox"/>	Fish curry (red/white)	<input type="checkbox"/>	Fried fish in sesame black pepper sauce
<input type="checkbox"/>	Tuna ambulathiyal	<input type="checkbox"/>	Vietnamese lemongrass fish

Vegetable

- Vegetable lasagne
- Vegetable ratatouille
- Vegetable pie
- Cauliflower mornay
- Roast Potato wedges
- Mashed Potato
- Aloo Gobi
- Gobi matar
- Navratan korma
- Vegetable manchurian
- Cashew & green pea curry
- Tempered cashew & green beans

- Tempered potato
- Potato white curry
- Mixed vegetable curry
- Brinjal moju/pahi
- Brinjal & pineapple mix
- Cauliflower potato curry
- Stir fried vegetable
- Chili garlic vegetable
- Thai green vegetable curry
- Tempura vegetable with tempura sauce
- Potato gratin

Dessert

- Andalusia
- Black like forest
- Cheese brownie
- Exotic cheesecake
- Berry opera
- Panna cotta melba
- Berry citrus vanilla
- Carved fresh fruits
- Velvet chocolate & vanilla
- Caramel profiterole
- Tiramisu
- Mango chocolate flan
- Berry panna cotta
- White chocolate & cashew

- Trio of chocolate
- Walnut chocolate brownie
- Cheesecake lollipop
- Milk chocolate, peanut praline & vanilla
- Apple tarte tatin
- Red fruit bavarois
- Chocolate fudge brownie
- Lemon tart
- Raspberry profiterole
- Strawberry melba
- Vanilla crème brûlée
- Pear, green tea & milk chocolate
- Ice cream

Sri Lankan Desserts

- Watalappan
- Fruit salad with roasted cashew
- Coconut cake
- Assorted Sri Lankan sweets (pol toffee/milk toffee)

Hot Desserts

- Cherry clafoutis
- Apple, fig white chocolate bread pudding
- Hot chocolate pudding
- Hot bread and butter pudding

Add - Ons (at an additional cost)

<input type="checkbox"/>	Assorted sushi with Japanese condiments
<input type="checkbox"/>	Assorted cheese board with condiments
<input type="checkbox"/>	French crêpes & filling (soft berry compote, bitter/sweet chocolate sauce, bake almond flakes)
<input type="checkbox"/>	Cognac flambéed fruit kebab/butterscotch banana

<input type="checkbox"/>	Appetizer	Rs.	250
<input type="checkbox"/>	Salad	Rs.	200
<input type="checkbox"/>	Soup	Rs.	250
<input type="checkbox"/>	Rice/noodle/pasta	Rs.	350
<input type="checkbox"/>	Chicken	Rs.	650
<input type="checkbox"/>	Beef	Rs.	850
<input type="checkbox"/>	Pork	Rs.	850
<input type="checkbox"/>	Lamb	Rs.	1,300
<input type="checkbox"/>	Mutton	Rs.	1,300
<input type="checkbox"/>	Mixed seafood /cuttlefish	Rs.	800
<input type="checkbox"/>	Prawns	Rs.	1,100
<input type="checkbox"/>	vegetable dish	Rs.	400
<input type="checkbox"/>	Dessert	Rs.	500







For more information:

Sentido Heritance Negombo F&B

E: fnb.negombo@heritancehotels.com

M: **+94 (0) 768 77 6416** | T: **+ 94 (0) 317 431 444**

Hansika, Food & Beverage Associate

M: **+94 (0) 768 77 6710**

www.heritancehotels.com/negombo