

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



HERITANCE NEGOMBO



Breathtaking Beginnings at

Sentido Heritance Negombo

With style and elegance, Sentido Heritance 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 five 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

Our Wedding Packages

- The below rates are valid for weddings that take place until **31 December 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.
- LKR 100,000 venue charge will be applicable for bookings below 100 pax.
- 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

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 Heritance 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

- * 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 Heritance 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 Prawn dish
- * 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 Heritance 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

- * 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 Heritance 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
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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 f Citrus se Poache Mixed s Smoked Dill mar
- **atood** 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		Poultry		
	Roasted pepper, sweet corn & chickpea salad		Mexican chicken & sweet pepper salad	
	Beetroot & orange salad with feta crumble		Basil chicken salad	
	Hawaiian coleslaw		Chicken caesar salad	
	Guava apple iceberg salad		Lemon chicken salad	
	Tandoori vegetable salad with curd raita		Chili guava chicken salad with peanut	
	Black-eyed bean cob salad with honey mustard		Mexican style chicken & paprika salad	
	Fried eggplant salad		Chicken, orange & beetroot salad	
	Minted cucumber salad		Penne, ham & olive salad	
	Carrot tomato & gotukola salad		Moroccan chicken salad with chimichurri dressing	
	Greek feta salad		Tikka chicken masala salad with coriander dressing	
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Seafood

Seafood		Beef	
	Prawn & mango salad with Asian dressing		Thai Beef salad
	Poached seafood salad with poached tomato		Beef & mushroom salad
	Marinated mix seafood & fennel, orange salad		Chili beef salad
	Squid salad with mixed pepper & balsamic		Rice vermicelli & beef salad
	Lemongrass infused seafood salad		Tempered beef salad with mango chutney & curry leaves
	Mixed seafood in dill brandy cocktail		Beef spinach & roasted sweet potato salad
	Tuna & macaroni salad		Beef & green beans salad with sesame
	Thai mixed seafood salad		Beef pepperoni & cabbage salad with chili vinegar
	Seafood cocktail in shooters		Pasta & beef sausage salad
	Tuna salad with olive, capers & tomatoes		Beef & mixed bean salad

	Tuna salad with olive, capers & ton
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	Potato & pork bacon salad
	Egg salad
	Roast pork & sour cabbage salad
	Thai minced pork salad
	Pork ham & pasta salad
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Dressings

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

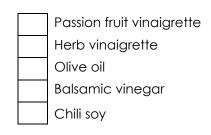
Soups

Vegetarian Soup

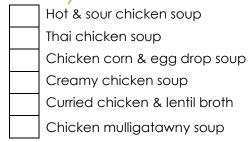
Cream of vegetable Roasted cream of butternut Cream of leek & potato Vegetable broth with red rice Cream of plum tomato Tomato rasam

Seafood

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



Poultry



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

Spanish seafood paella

Mushroom & olive rice

Arabic chicken kabsa

Mexican tomato & chicken rice

Baked chicken rice with cheese

Far Eastern

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

Noodles

Chicken

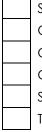
Chicken bami goreng Mongolian chicken noodle Thai basil chicken noodle

Seafood

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



Chicken

Sri Lankan

Devilled chicken

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

escalope - tomato coulis

Indian

Chinese

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

Malaysian chili chicken

Thai red chicken curry

Kung pao chicken

Thai basil chicken

Stir fried chicken with cashew

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

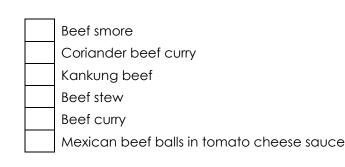
Pork

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



Lamb/Mutton

Lamb lemongrass stew Mutton Rogan josh Sir fried lamb in chili garlic sauce Oriental mutton stew Red mutton curry

Lamb coriander curry

Fried lamb in oyster
Mutton vindaloo
Mutton korma
Roast leg of lamb in mint tamarind gravy
Mutton kofta kebab with minted tamarind jus
Stir fired lamb with garlic & cashew

Mixed Seafood/Crab/Cuttlefish

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

Prawn

- Batter fried prawn with lemon tartar-action station Thai prawn curry Chili tossed prawn in sweet chili garlic sauce Prawn masala
- Prawn masala curry

Fish

- Grilled fish tikka with masala sauce
- Goan Fish curry Fish masala
- Fish in hot garlic sauce
- Sweet & sour fish
- Fish mustard stew
- Fish curry (red/white)
- Tuna ambulathiyal

Prawn red curry Thai style
Coconut crumbed prawn with sweet chili dip
Sweet & sour prawn
Devilled prawn with cashew nut
Prawn curry with moringa leaves

Tempered fish
Chili fish with spring onion & capsicum
Pan seared mullet Lemon butter sauce
Thai spiced whole baked fish
Soda battered fish fillet with tartar sauce
Deep fried fish goujons with chili tartar
Fried fish in sesame black pepper sauce
Vietnamese lemongrass fish

Vegetable

Vegetable lasagne	Tempered potato
Vegetable ratatouille	Potato white curry
Vegetable pie	Mixed vegetable curry
Cauliflower mornay	Brinjal moju/pahi
Roast Potato wedges	Brinjal & pineapple mix
Mashed Potato	Cauliflower potato curry
Aloo Gobi	Stir fried vegetable
Gobi matar	Chili garlic vegetable
Navratan korma	Thai green vegetable curry
Vegetable manchurian	Tempura vegetable with tempura sauce
Cashew & green pea curry	Potato gratin
Tempered cashew & green beans	

Dessert

Andalusia	Trio of chocolate
 Black like forest	 Walnut chocolate brownie
Cheese brownie	Cheesecake Iollipop
Exotic cheesecake	Milk chocolate, peanut praline & vanilla
Berry opera	Apple tarte tatin
Panna cotta melba	Red fruit bavarois
Berry citrus vanilla	Chocolate fudge brownie
Carved fresh fruits	Lemon tart
Velvet chocolate & vanilla	Raspberry profiterole
Caramel profiterole	Strawberry melba
Tiramisu	Vanilla crème brulée
Mango chocolate flan	Pear, green tea & milk chocolate
Berry panna cotta	lce cream
White chocolate & cashew	

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)

Assorted sushi with Japanese condiments

Assorted cheese board with condiments

French crêpes & filling (soft berry compote, bitter/sweet chocolate sauce, bake almond flakes)

Cognac flambéed fruit kebab/butterscotch banana

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















For more information:

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