

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 | |
| | - | | - | |

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 |
|---|-------------------------------------|
| 0 | ther |
| | Potato & pork bacon salad |
| | Egg salad |
| | Roast pork & sour cabbage salad |
| | Thai minced pork salad |
| | Pork ham & pasta salad |
| | 1 |

Dressings

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

Soups

Vegetarian Soup

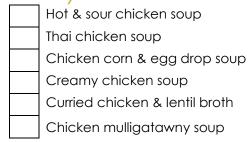
Cream of vegetable Roasted cream of butternut Cream of leek & potato Vegetable broth with red rice Cream of plum tomato Tomato rasam

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

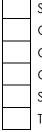
Chicken bami goreng Mongolian chicken noodle Thai basil chicken noodle

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

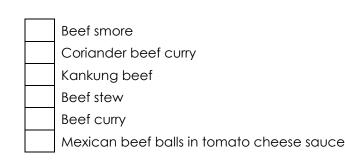
Pork

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:

Sentido Heritance Negombo F&B E: <u>fnb.negombo@heritancehotels.com</u> **M: +94 (0) 768 77 6416 | T: + 94 (0) 317 431 444**

Hansika Nirmani, Banquet Coordinator M: +94 (0) 768 77 6710 fnbcordinator.negombo@heritancehotels.com

SENTIDO HERITANCE NEGOMBO, WEDDING PACKAGES ** T&C APPLY