



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 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 from **1 January – 31 December 2026**, 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

Rs. 7,700 ++ 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. 9,500 ++ 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)
<i>To you and yours, from us</i> <ul style="list-style-type: none"> * 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. 11,300 + + 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)
<i>To you and yours, from us</i> <ul style="list-style-type: none"> * 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. 12,200 + + 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)
<p><i>To you and yours, from us</i></p> <ul style="list-style-type: none"> * 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

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Mediterranean chickpea mousse |
| <input type="checkbox"/> | Mixed vegetable terrine |
| <input type="checkbox"/> | Herb roast vegetable & cheese gateaux |
| <input type="checkbox"/> | Minted cucumber & melon shooter |
| <input type="checkbox"/> | Grilled vegetable roll with curry leaf pesto |
| <input type="checkbox"/> | Aloo chaat |

Poultry

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Chicken & red wine mousse with herb crumble |
| <input type="checkbox"/> | Tandoori chicken roulade with curd dressing |
| <input type="checkbox"/> | Cinnamon smoked chicken with honey mustard |
| <input type="checkbox"/> | Ambulthiyal marinated chicken on banana leave |
| <input type="checkbox"/> | Armagnac flavoured poultry liver pate |
| <input type="checkbox"/> | Teriyaki baked chicken with sesame & leek |

Seafood

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Cured tuna with spicy chili dressing |
| <input type="checkbox"/> | Citrus seafood mousse with caper salsa |
| <input type="checkbox"/> | Poached seafood with sweet chili sauce |
| <input type="checkbox"/> | Mixed seafood terrine |
| <input type="checkbox"/> | Smoked fish platter with gin orange dressing |
| <input type="checkbox"/> | Dill marinated prawn & calamari in tequila shooters |

Beef

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Pepper beef with dijon mustard |
| <input type="checkbox"/> | Herb crusted roast beef loin with pepper salsa |
| <input type="checkbox"/> | Marinated beef with spicy Thai papaya salad |
| <input type="checkbox"/> | Beef meatloaf with chili mango emulsion |
| <input type="checkbox"/> | Tangy braised beef with gherkin mayo dip |
| <input type="checkbox"/> | Moroccan-style beef with chermoula sauce |

Other

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Egg mirror with curry mayonnaise |
| <input type="checkbox"/> | Cold cut platter (chicken/beef/pork) |
| <input type="checkbox"/> | Herb crusted Roast pork loin with chutney sauce |
| <input type="checkbox"/> | Bacon roll with chili date emulsion |
| <input type="checkbox"/> | Roast pork belly with pineapple compote |

Salads

Vegetarian

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

Poultry

<input type="checkbox"/>	Mexican chicken & sweet pepper salad
<input type="checkbox"/>	Basil chicken salad
<input type="checkbox"/>	Chicken caesar salad
<input type="checkbox"/>	Lemon chicken salad
<input type="checkbox"/>	Chili guava chicken salad with peanut
<input type="checkbox"/>	Mexican style chicken & paprika salad
<input type="checkbox"/>	Chicken, orange & beetroot salad
<input type="checkbox"/>	Penne, ham & olive salad
<input type="checkbox"/>	Moroccan chicken salad with chimichurri dressing
<input type="checkbox"/>	Tikka chicken masala salad with coriander dressing

Seafood

<input type="checkbox"/>	Prawn & mango salad with Asian dressing
<input type="checkbox"/>	Poached seafood salad with poached tomato
<input type="checkbox"/>	Marinated mix seafood & fennel, orange salad
<input type="checkbox"/>	Squid salad with mixed pepper & balsamic
<input type="checkbox"/>	Lemongrass infused seafood salad
<input type="checkbox"/>	Mixed seafood in dill brandy cocktail
<input type="checkbox"/>	Tuna & macaroni salad
<input type="checkbox"/>	Thai mixed seafood salad
<input type="checkbox"/>	Seafood cocktail in shooters
<input type="checkbox"/>	Tuna salad with olive, capers & tomatoes

Beef

<input type="checkbox"/>	Thai Beef salad
<input type="checkbox"/>	Beef & mushroom salad
<input type="checkbox"/>	Chili beef salad
<input type="checkbox"/>	Rice vermicelli & beef salad
<input type="checkbox"/>	Tempered beef salad with mango chutney & curry leaves
<input type="checkbox"/>	Beef spinach & roasted sweet potato salad
<input type="checkbox"/>	Beef & green beans salad with sesame
<input type="checkbox"/>	Beef pepperoni & cabbage salad with chili vinegar
<input type="checkbox"/>	Pasta & beef sausage salad
<input type="checkbox"/>	Beef & mixed bean salad

Other

<input type="checkbox"/>	Potato & pork bacon salad
<input type="checkbox"/>	Egg salad
<input type="checkbox"/>	Roast pork & sour cabbage salad
<input type="checkbox"/>	Thai minced pork salad
<input type="checkbox"/>	Pork ham & pasta salad

Dressings

<input type="checkbox"/>	Mayonnaise
<input type="checkbox"/>	Thousand island dressing
<input type="checkbox"/>	Cocktail sauce
<input type="checkbox"/>	Curry mayonnaise
<input type="checkbox"/>	Chili mayonnaise
<input type="checkbox"/>	Vinaigrette
<input type="checkbox"/>	French dressing
<input type="checkbox"/>	Italian dressing

<input type="checkbox"/>	Passion fruit vinaigrette
<input type="checkbox"/>	Herb vinaigrette
<input type="checkbox"/>	Olive oil
<input type="checkbox"/>	Balsamic vinegar
<input type="checkbox"/>	Chili soy

Soups

Vegetarian Soup

<input type="checkbox"/>	Cream of vegetable
<input type="checkbox"/>	Roasted cream of butternut
<input type="checkbox"/>	Cream of leek & potato
<input type="checkbox"/>	Vegetable broth with red rice
<input type="checkbox"/>	Cream of plum tomato
<input type="checkbox"/>	Tomato rasam

Poultry

<input type="checkbox"/>	Hot & sour chicken soup
<input type="checkbox"/>	Thai chicken soup
<input type="checkbox"/>	Chicken corn & egg drop soup
<input type="checkbox"/>	Creamy chicken soup
<input type="checkbox"/>	Curried chicken & lentil broth
<input type="checkbox"/>	Chicken mulligatawny soup

Seafood

<input type="checkbox"/>	Seafood chowder
<input type="checkbox"/>	Hot & sour seafood soup
<input type="checkbox"/>	Crab, sweet corn & egg drop soup
<input type="checkbox"/>	Seafood tom yum soup
<input type="checkbox"/>	Seafood minestrone
<input type="checkbox"/>	Saffron seafood broth

Meat

<input type="checkbox"/>	Mutton & vegetable broth
<input type="checkbox"/>	Spicy Asian beef & noodle soup
<input type="checkbox"/>	Beef & beetroot broth
<input type="checkbox"/>	Mutton mulligatawny
<input type="checkbox"/>	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

<input type="checkbox"/>	Deville chicken
<input type="checkbox"/>	Chicken stew
<input type="checkbox"/>	Sri Lankan spiced roast chicken - curry cream
<input type="checkbox"/>	Chicken ambulthiyal
<input type="checkbox"/>	Chicken curry (black/red)

Indian

<input type="checkbox"/>	Chicken korma
<input type="checkbox"/>	Butter chicken masala
<input type="checkbox"/>	Chicken chukka
<input type="checkbox"/>	Tandoori chicken with sweet tamarind sauce
<input type="checkbox"/>	Chicken tikka masala

Western

<input type="checkbox"/>	Herb-roast chicken with red wine reduction
<input type="checkbox"/>	Mushroom chicken roulade - berry compote
<input type="checkbox"/>	Crumbed fried chicken escalope - tomato Mayonnaise
<input type="checkbox"/>	Grilled chicken with BBQ sauce
<input type="checkbox"/>	Cheese & egg coated grilled chicken escalope - tomato coulis

Chinese

<input type="checkbox"/>	Malaysian chili chicken
<input type="checkbox"/>	Stir fried chicken with cashew
<input type="checkbox"/>	Thai red chicken curry
<input type="checkbox"/>	Kung pao chicken
<input type="checkbox"/>	Thai basil chicken

Pork

<input type="checkbox"/>	Ginger pork
<input type="checkbox"/>	Chili pork with capsicum & pineapple
<input type="checkbox"/>	Sweet & sour pork
<input type="checkbox"/>	Chili garlic pork
<input type="checkbox"/>	Roast pork belly with cinnamon pineapple compote
<input type="checkbox"/>	Wok fried pepper pork with onion & green chili

<input type="checkbox"/>	Pork pepper stew
<input type="checkbox"/>	Grilled pork chop with mustard sauce
<input type="checkbox"/>	Pork black curry
<input type="checkbox"/>	Deville pork
<input type="checkbox"/>	Pork vindaloo
<input type="checkbox"/>	Pork goulash

Beef

<input type="checkbox"/>	Oyster beef with vegetable
<input type="checkbox"/>	Beef devilled
<input type="checkbox"/>	Pepper beef fry
<input type="checkbox"/>	Beef masala
<input type="checkbox"/>	Beef keema
<input type="checkbox"/>	Beef stroganoff
<input type="checkbox"/>	Roast beef sirloin with red wine reduction

<input type="checkbox"/>	Beef smore
<input type="checkbox"/>	Coriander beef curry
<input type="checkbox"/>	Kankung beef
<input type="checkbox"/>	Beef stew
<input type="checkbox"/>	Beef curry
<input type="checkbox"/>	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 fricasee	<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

<input type="checkbox"/>	Vegetable lasagne
<input type="checkbox"/>	Vegetable ratatouille
<input type="checkbox"/>	Vegetable pie
<input type="checkbox"/>	Cauliflower mornay
<input type="checkbox"/>	Roast Potato wedges
<input type="checkbox"/>	Mashed Potato
<input type="checkbox"/>	Aloo Gobi
<input type="checkbox"/>	Gobi matar
<input type="checkbox"/>	Navratan korma
<input type="checkbox"/>	Vegetable manchurian
<input type="checkbox"/>	Cashew & green pea curry
<input type="checkbox"/>	Tempered cashew & green beans

<input type="checkbox"/>	Tempered potato
<input type="checkbox"/>	Potato white curry
<input type="checkbox"/>	Mixed vegetable curry
<input type="checkbox"/>	Brinjal moju/pahi
<input type="checkbox"/>	Brinjal & pineapple mix
<input type="checkbox"/>	Cauliflower potato curry
<input type="checkbox"/>	Stir fried vegetable
<input type="checkbox"/>	Chili garlic vegetable
<input type="checkbox"/>	Thai green vegetable curry
<input type="checkbox"/>	Tempura vegetable with tempura sauce
<input type="checkbox"/>	Potato gratin

Dessert

<input type="checkbox"/>	Andalusia
<input type="checkbox"/>	Black like forest
<input type="checkbox"/>	Cheese brownie
<input type="checkbox"/>	Exotic cheesecake
<input type="checkbox"/>	Berry opera
<input type="checkbox"/>	Panna cotta melba
<input type="checkbox"/>	Berry citrus vanilla
<input type="checkbox"/>	Carved fresh fruits
<input type="checkbox"/>	Velvet chocolate & vanilla
<input type="checkbox"/>	Caramel profiterole
<input type="checkbox"/>	Tiramisu
<input type="checkbox"/>	Mango chocolate flan
<input type="checkbox"/>	Berry panna cotta
<input type="checkbox"/>	White chocolate & cashew

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

Sri Lankan Desserts

<input type="checkbox"/>	Watalappan
<input type="checkbox"/>	Fruit salad with roasted cashew
<input type="checkbox"/>	Coconut cake
<input type="checkbox"/>	Assorted Sri Lankan sweets (pol toffee/milk toffee)

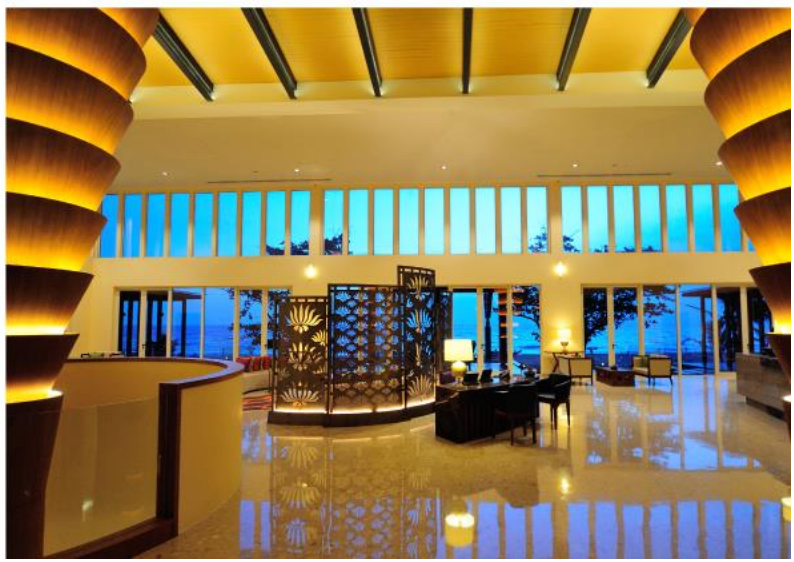
Hot Desserts

<input type="checkbox"/>	Cherry clafoutis
<input type="checkbox"/>	Apple, fig white chocolate bread pudding
<input type="checkbox"/>	Hot chocolate pudding
<input type="checkbox"/>	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 Nirmani, Banquet Coordinator

M: +94 (0) 768 77 6710

fnbcoordinator.negombo@heritancehotels.com

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

Unrestricted