



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

Heritage Kandalama

Surrounded by the lush greenery and panoramic 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
- * Discounted rates for guest room blocks
- * A dedicated coordinator

Also available at special rates:

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

Our Wedding Packages

- Below rates are valid for weddings that take place until 31 March 2025, upon payment of 25% non-refundable 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

Rs. 9,500 + + per person (minimum 100 persons)

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)

To you and yours, from us

- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious 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)

To you and yours, from us

- * 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 delicious 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)

To you and yours, from us

- * 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 delicious 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)

To you and yours, from us

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

Compound Salads

☐	Spicy seafood green chili and pineapple salad	☐	Chickpea, grated coconut & lunumiris
☐	Thai chicken and cashew salad	☐	Fried eggplant with tomato & green chili
☐	Cheese, apple and orange salad	☐	Curried pineapple & raisin salad
☐	Pasta, roasted tomatoes and egg salad	☐	Fried fish with mango chutney & pea nuts
☐	Tomato with spring onions & green chilies	☐	Gotukola & maldivian fish sambol

Individual Salads

☐	Coral green lettuce	☐	Grated carrot
☐	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

☐	Steamed basmati rice	☐	Nasi goreng
☐	Country rice	☐	Vegetable fried rice
☐	Vegetable biryani	☐	Chinese mixed fried rice
☐	Chicken biryani	☐	Green pea, cashew pilau
☐	Mutton biryani	☐	Chinese vegetable fried rice

Pasta

- | | | | |
|--------------------------|-----------------------|--------------------------|--|
| ☐ | Penne pasta carbonara | ☐ | Macaroni au gratin |
| ☐ | Vegetable lasagne | ☐ | Spaghetti napolitan |
| ☐ | Seafood spaghetti | ☐ | Farfalle pasta in garlic and basil cream |

Noodles

- | | | | |
|--------------------------|-----------------------------|--------------------------|----------------------|
| ☐ | Mongolian vegetable noodles | ☐ | Mie goreng |
| ☐ | Singaporean fried noodles | ☐ | Thai seafood noodles |
| ☐ | Chinese mixed fried noodles | | |

Meat and Poultry

Chicken

- | | | | |
|--------------------------|---------------------------------|--------------------------|-------------------------------|
| ☐ | Spicy Sri Lankan roast chicken | ☐ | Diced chicken Hong Kong style |
| ☐ | Spicy Sri Lankan chicken baduma | ☐ | Tandoori chicken pepper curry |

Beef

- | | | | |
|--------------------------|---|--------------------------|---|
| ☐ | Sliced beef with sweet chili sauce | ☐ | Beef korma |
| ☐ | Braised beef in mushroom and red wine sauce | ☐ | Beef satay with chili peanut butter sauce |
| ☐ | Beef pepper mustard curry | | |

Pork

- | | | | |
|--------------------------|----------------------------------|--------------------------|--|
| ☐ | Black pork curry | ☐ | Roast pork loin with apple and cider sauce |
| ☐ | Pork onion baduma with pineapple | ☐ | Pork vindaloo |
| ☐ | Sliced pork in dry chili sauce | | |

Mutton or Lamb

- | | | | |
|--------------------------|---|--------------------------|--|
| ☐ | Traditional mutton curry | ☐ | Braised mutton in mint sauces |
| ☐ | Mutton rogan josh | ☐ | Roast lamb rack on savoury mashed potato cake with balsamic and pepper sauce |
| ☐ | Wok fried mutton with garlic & oyster sauce | | |

Seafood and Fish

Fish

☐	Traditional fish mustard stew with capsicum & onion	☐	Sweet and sour fish with pineapple
☐	Sri Lankan fish curry (white/red)	☐	Crumbed fried mullet with spicy tartar sauce
☐	Grilled seer fish with garlic coriander cream	☐	Tuna ambulthiyal
☐	Gowan style fish curry		

Seafood

☐	Crab & murunga curry	☐	Cuttlefish in lemongrass curry cream
☐	Wok fried crab in dry chili sauce	☐	Wok fried cuttlefish in hot and sour sauce
☐	Masala crab with coriander	☐	Cuttlefish baduma
☐	Baked crab in garlic chardonnay cream	☐	Dallo kalupol maaluwa
☐	Fried crab in devilled sauce	☐	Masala cuttlefish
☐	Prawns baduma	☐	Batter fried prawns with sweet chili sauce
☐	Prawns & tomato curry	☐	Coconut sesame crumbed prawns with chutney
☐	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

☐	Fish cutlet	☐	Coconut sambol
☐	Dry fish tempered	☐	Malay pickle
☐	Gotukola sambol	☐	Sprats and cashew nut baduma
☐	Sri Lankan pickle	☐	Fish moju
☐	Mango chutney	☐	Cucumber and green chili sambol

Dessert

☐	Crème brûlée
☐	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

☐	Cointreau cream caramel
☐	Lemon meringue pie
☐	Triple layer chocolate mousse
☐	Florida gateaux
☐	Mango & passion fruit bavaois
☐	Warm chocolate mud cake with spicy fruit chutney
☐	Pudding ala tropicana

Fruits

☐	Papaya
☐	Pineapple
☐	Melon
☐	Green banana
☐	Pears

☐	Sour banana
☐	Passion fruit
☐	Red apple
☐	Green apple

Other Facilities

Entertainment

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

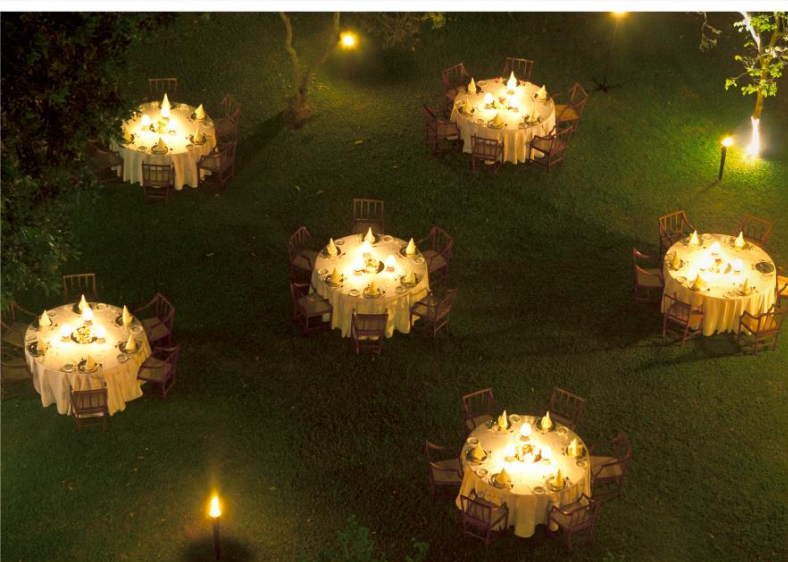
CHASERS AND BEER

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







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HERITANCE KANDALAMA, WEDDING PACKAGES ** T&C APPLY
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