



Breathtaking Beginnings

At Turyaa Kalutara, we give you the best of both world; the serenity and breathtaking ocean views. Immerse yourself in the majestic atmosphere of our hotel while you celebrate the time of your life.

Our wedding venues range from intimate and elegant settings to chic surrounding which can be glamorized with unique features and customized décor to create your dream day exactly the way you want it to be!

turyaa
KALUTARA

Your Wedding, Our Venue

As we present our wedding packages and menus with you, we would love to take you through the additional facilities the hotel delights in sharing with you, on your special day.

Venue for five (05) hours of merry making
Capacity: Minimum 150, maximum 300 guests

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A changing room for the bride or groom

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Complimentary venue for an outdoor poruwa or vow exchange ceremony

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Traditional oil lamp

•

Structure for the champagne fountain

•

Band stand and dancing floor

•

Registration table

•

Table for the cake structure

•

Table for gifts

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Hotel location for photoshoots

•

Corkage free on hard liquor, beers and chasers to be purchased from the hotel

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Dedicated wedding coordinator for a smooth event

•

Complimentary honeymoon room at Turyaa Kalutara on half board basis

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Complimentary deluxe room on half board basis at Heritance Kandalama or Heritance Ahungalla for bookings above 250 pax. The offer is valid within three months after the wedding ceremony.

•

Complimentary dinner for the couple on your first wedding anniversary

Our Menu Packages

Bronze Menu

Rs. 6,600 + Applicable taxes per person (minimum 150 persons)	
Welcome drink	Choose any 1
Appetizers / cold salads	Choose any 5
Soup	Choose any 1
Rice	Choose any 2
Pasta, noodles	Choose any 1
Fish, seafood	Choose any 1
Chicken	Choose any 1
Pork, beef	Choose any 1
Vegetable dishes	Choose any 4
Condiments	Choose any 5
Dessert	Choose any 5

Silver Menu

Rs. 7,250 + Applicable tax per person (minimum 150 persons)	
Welcome drink	Choose any 1
Appetizers / cold salads	Choose any 5
Soup	Choose any 1
Rice	Choose any 2
Pasta, noodles	Choose any 1
Fish, seafood	Choose any 1
Chicken	Choose any 1
Pork, beef, mutton	Choose any 1
Vegetable dishes	Choose any 5
Condiments	Choose any 5
Dessert	Choose any 6

Gold Menu

Rs. 8,000 + Applicable taxes per person (minimum 150 persons)	
Welcome drink	Choose any 1
Appetizers / cold salads	Choose any 6
Soup	Choose any 1
Rice	Choose any 2
Pasta, noodles	Choose any 1
Fish, seafood	Choose any 1
Chicken	Choose any 1
Pork, beef, mutton	Choose any 1
Vegetable dishes	Choose any 5
Condiments	Choose any 5
Dessert	Choose any 6

Platinum Menu

Rs. 10,500 + Applicable taxes per person (minimum 150 persons)	
Welcome drink	Choose any 1
Appetizers / cold salads	Choose any 7
Soup	Choose any 2
Rice	Choose any 3
Pasta, noodles	Choose any 1
Fish, seafood	Choose any 2
Chicken	Choose any 1
Pork, beef, mutton	Choose any 1
Vegetable dishes	Choose any 6
Condiments	Choose any 5
Dessert	Choose any 8

Menu

Welcome Drink

☐	Apple cordial
☐	Orange cordial
☐	Strawberry and guava
☐	Fresh papaya juice
☐	Fresh watermelon juice
☐	Fresh mixed fruit juice

Pasta and Noodles

☐	Seafood pad thai
☐	Corn and vegetable chow mein
☐	Penne pasta with cheese sauce
☐	Mongolian vegetable noodles
☐	Seafood macaroni
☐	Beef lasagna

Appetizers /Cold Salads

☐	Assorted cold meat platter
☐	Cajun chicken and Caesar salad
☐	Asian-style seafood salad
☐	Bean and tuna salad with pasta
☐	Thai beef salad
☐	Roasted chicken and pineapple salad
☐	Potato and bacon salad with chives
☐	Beetroot and feta cheese salad

Fish and Seafood

☐	Crumb fried fish with tartar sauce
☐	Deville fish with crispy onions
☐	Fish ambulthiyal
☐	Fish red curry
☐	Lemongrass fish stew
☐	Indian-style fish tikka
☐	Work fried mixed seafood chop suey
☐	Mixed seafood stew with potato
☐	Jaffna -style crab curry
☐	Mixed seafood devilled
☐	Chilli crab with spring onion
☐	Prawn curry*
☐	Deville prawn*

Soup

☐	Cream of vegetable
☐	Chicken and sweetcorn
☐	Hot and sour prawn
☐	Cream of lentil

**Only for Platinum menu*

Rice

☐	Steamed basmati
☐	Chicken and prawn nasi goreng
☐	Egg and corn fried rice with spring onion
☐	Cashew, pea and sultana rice
☐	Mixed seafood fried rice
☐	Chicken biriyani
☐	Vegetable biriyani

Chicken

☐	Chicken pepper stew or curry
☐	Grilled chicken with lemon mustard curry
☐	Butter chicken
☐	Deville chicken
☐	Chili chicken with nuts
☐	Roasted tandoori chicken with masala gravy
☐	

Beef, Pork, Mutton

☐	Beef red curry
☐	Beef goulash
☐	Grilled beef with onion merlot jus
☐	Pork black curry
☐	Pork achcharu
☐	Pork mustard curry
☐	Pork pepper fry with onion rings
☐	Mutton potato curry*
☐	Mutton rogan josh*
☐	Work fried mutton with kankun*

**Not included in Bronze menu*

Vegetables

☐	Dhal curry
☐	Dhal tempered
☐	Channa dhal mallow
☐	Polos ambula
☐	Hot butter vegetables
☐	Capsicum, beans and mushroom baduma
☐	Beans and mushroom tempered curry
☐	Stir fried cabbage and mushroom
☐	Savoury potato gratin
☐	Buttered vegetables
☐	Vegetable chop suey
☐	Mixed vegetable curry
☐	Carrot, cashew and pea curry
☐	Vegetable au gratin
☐	Potato and peas white curry
☐	Tempered potato
☐	Ambarella or mango curry
☐	Brinjal, capsicum and ash plantain pahi

Condiments

☐	Mango chutney
☐	Lime pickle
☐	Sri Lankan pickle
☐	Mixed baduma
☐	Chili paste
☐	Malay pickle
☐	Fried chili
☐	Chili pineapple
☐	Papadam

Dessert

☐	Chocolate biscuit pudding
☐	Hot chocolate pudding
☐	Ginger and date pudding
☐	Black forest gateaux
☐	Pineapple gateaux
☐	Raspberry cheesecake
☐	Passion fruit crème brulee
☐	Dark and white chocolate mousse
☐	Cream caramel

☐	English trifle
☐	Curd and treacle
☐	Broken jelly
☐	Chocolate and orange Bavarian cream
☐	Strawberry yoghurt cake
☐	Watalappan
☐	Vanilla or chocolate ice cream
☐	Four varieties of freshly cut fruit

Bites

Charged per Kg

☐	Mullet fish (Batter fried / devilled /fried with onions)	Rs. 5,800 ++
☐	Devilled chicken (Fried chicken with onions)	Rs. 4,100 ++
☐	Devilled beef (Fried beef with onions)	Rs. 5,850 ++
☐	Devilled pork (Fried pork with onions)	Rs. 5,100 ++
☐	Fried / devilled cuttlefish	Rs. 5,950 ++
☐	Batter fried prawns	Rs. 7,600 ++
☐	Devilled sausages (Chicken)	Rs. 4,000 ++
☐	French fries	Rs. 4,700 ++

Beverages

Charged per bottle

☐	Soft drinks	Rs. 400 ++
☐	Coke light	Rs. 600 ++
☐	Heineken beer	Rs. 1,300 ++
☐	Carlsberg beer	Rs. 1,500 ++
☐	Water 500 ml	Rs. 300 ++

Other Charges

- All prices mentioned are subject to 10% service charge and applicable government taxes.
- Bookings below 150 guests Rs. 200.00 per chair cover will be charged.
- For booking between 100 – 150 guests, Rs. 700 per person would be added to the menu rate.
- For booking between 50 – 100 guests, Rs. 1,400 per person would be added to the menu rate.
- Additional hall charge (after 05 hours) – Rs. 20,000 per hour

Terms and Conditions

Bookings, Amendments, Contract and Deposits

- Rates are valid till 31 March 2025 and are subject to change without prior notice.
- Rates applicable for Sri Lankan residents only
- The rates forwarded herewith, as agreed upon by both the Hotel and the Guest and the venue will be reserved for a period of seven (07) days only.
- The Hotel reserves the right to release the venue to another party if the guest does not confirm the booking within the above stipulated time period.
- An advance payment of Rs. 100,000 should be paid by the guest to secure the booking, along with the duly signed contract. The balance payment is expected one month prior to the event.
- In case of cancellation, the advance payment will not be refunded and transferred.
- Any amendments to the contract can be requested and must be confirmed in writing, no later than seven (07) days prior to the date of event. Any financial adjustments will be reviewed once the amendment is confirmed. Any requirement thereafter will be at the sole discretion of the Hotel.
- Above prices are valid only for the period mentioned in this package. 10% will be added for any function held after the date mentioned here.

Client Liability

Damage & Loss

- The Guest/Client is liable for any loss or damage sustained to the hotel property whether through their own action or through the action of their approved contractors or guests. This includes any damage due to (but not limited to) display or signage nailed, screwed, or fixed to any wall, door or surface of the hotel structure by the Guest/Client.
- The Guest/Client is responsible for their own equipment and personal belongings before, during and after the event. The Hotel is not responsible for any loss or damage of such articles. If required or desired, security personnel may be engaged by the Guest/Client with prior written request to the Hotel.

Security

Access and Equipment

- Access points for vehicles loading and unloading equipment shall be decided by the hotel security. All persons carrying out this service are required to be dressed appropriately and follow all internal codes of conduct while on premises.

- All equipment brought to the hotel premises shall be checked by the hotel security. The hotel reserves the right to refuse any equipment/device which is considered unsafe or hazardous.

Hotel Representative

Name:.....

Designation:.....

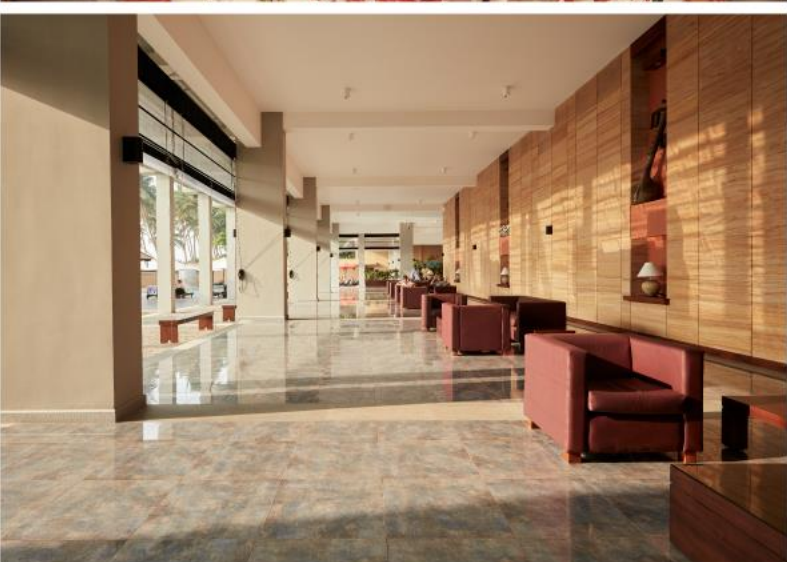
Date:.....

Client/Guest

Name:.....

Date:.....







For more information:

Turyaa Kalutara F&B

E: fnb.kalutara@turyaahotels.com

T: +94 34 7 555 000 (Ext: 5002) | M: +94 777 301 590

www.turyaahotels.com/kalutara

TURYAA KALUTARA, WEDDING PACKAGES ** T&C APPLY
January 2024