



HILTON COLOMBO
WEDDING PACKAGE AND MENU 2025



SPECIAL WEDDING BUFFET 1

Rs. 10,000 + with applicable taxes per person

(Rates/taxes are subject to change without prior notice)

- Appetizers Choice of 2
- Salads Choice of 3
- Main dishes (chicken / fish / seafood / pork/ beef) Choice of 3
- Vegetable dishes Choice of 2
- Choice of 1 rice and 1 noodle and steamed rice
- Desserts Choice of 4

SPECIAL WEDDING BUFFET 2

Rs. 10,100 + with applicable taxes per person

(Rates/taxes are subject to change without prior notice)

- Appetizers Choice of 2
- Salads Choice of 4
- Main dishes (chicken / fish / seafood / pork/ beef) Choice of 4
- Vegetable dishes Choice of 3
- Choice of 1 rice and 1 noodle and steamed rice
- Desserts Choice of 5

DELUXE WEDDING BUFFET

Rs. 10,200 + with applicable taxes per person

(Rates/taxes are subject to change without prior notice)

- Appetizers Choice of 2
- Salads Choice of 4
- Choice of a soup Choice of 1
- Main dishes (chicken / fish / seafood / pork/ beef) Choice of 5
- Vegetable dishes Choice of 3
- Choice of 1 rice and 1 noodle or pasta and steamed rice
- Desserts Choice of 6

ADDITIONAL CHARGES

BEVERAGES

A beverage service fee of Rs.350/- + Applicable taxes per person will be charged for all hard liquor, wines, champagne brought in by you. All chasers, soft drinks, beers etc. to be purchased from the hotel and this will be charged on actual consumption. A refundable beverage deposit will be charged for same.

WELCOME DRINK

Rs. 350/- + Applicable taxes per person

SEAT COVERS WITH SASHES

Rs. 350/- + Applicable taxes per person

ICE PILLARS

Rs. 7,500/- + Applicable taxes per pillar

CHAMPAGNE FOUNTAIN WITH DRY ICE

Rs. 9,500/- + Applicable taxes

BUBBLE MACHINE

Rs. 5,500/- + Applicable taxes

HALL RENTAL

Should you wish to reserve the Ballroom from morning in order to do your set up, décor etc. there will be a hall rental + applicable taxes charged for same, upon availability only. If not, the hall will be made available from 3.30 pm onwards, on the day of the function. Hall will be given complimentary for 4 1/2 hours. Should the function exceeds more than 4 1/2 hours please note that there will be a hall rental of Rs. 170,000/- + taxes per hour. (Upon availability and applicable for evening functions only)

GIVEN COMPLEMENTARY

Band stand, dance floor, linen, table for the cake structure, cake trays, gift table

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SPECIAL WEDDING BUFFET 1

CHOICE OF 2 APPETIZERS

Herb flavoured fish and prawn terrine with stuffed eggs
Smoked chicken, apricot and orange chutney, micro cress
Balsamic marinated zucchini, mushrooms and bell peppers
Pickle onion and roast beef skewers, spicy mustard

CHOICE OF 3 SALADS

Potato salad
Fried egg plant, pineapple with granny mustard and mango chutney
Hydro grown lettuce with dressings
Shrimp and rice salad
Chicken salad with corn and water chestnuts
Mixed pasta salad with chicken or pork, tomato and scallion mango

French, thousand island, cocktail sauce, balsamic dressing,
lemon vinaigrette, grated parmesan and condiments

CHOICE OF 3 MAIN DISHES

Chicken

Chicken kalupol curry
Sri Lankan yellow chicken curry with potato
Szechwan chili chicken
Chicken chettinad
Braised chicken with chorizo, black olives and sage with fritters

Fish

Southern fish ambul thial
Thalapath mirisata
Crumbed fried white fish with garlic chili remoulade
Fish bole curry – minced fish balls with ginger, garlic, onion cooked with spices and coconut milk

Seafood

Spanish seafood stew
Seafood lasagne florentine
Deep fried mixed seafood
Crumbed calamari rings with garlic and chili mayo

Beef

Sri Lankan style spicy beef stew
Beef mustard curry Sri Lankan style
Beef with honey black pepper sauce
Beef with capsicums, coconut, vinegar and mustard

Pork

Devilled pork
Sri Lankan pork badum
Pork black curry
Classic cantonese sweet and sour pork

CHOICE OF 2 VEGETABLE DISHES

Vegetable

Brinjal moju
Mushrooms in garlic butter
Sri Lankan potato tempered
Mixed vegetables in Szechwan sauce
Stuffed cheese and chili fritters
Channa dhal fry
Stir fried kan kung and pak choy with garlic
Sri Lankan creamy cashew curry

CHOICE OF 1 RICE AND 1 NOODLES + STEAMED RICE

Stir fired vegetable rice
Spicy fried rice with chicken and prawn
String hopper vegetable biriyani
Aromatic Sri Lankan yellow rice with lemon grass
Stir fried vegetable noodles with egg and corn
Stir fried noodles with egg, prawns and squid

CHOICE OF 4 DESSERTS

Seasonal cut fruits
Chocolate chip mousse
Tiramisu
Red velvet cup cakes
Hot chocolate pudding
Pineapple gateaux
Watalappan
Pineapple strudel

Rs. 10,000/- + Applicable taxes per person
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SPECIAL WEDDING BUFFET 2

CHOICE OF 2 APPETIZERS

Assorted cold cuts with fruit chutney
Antipasti platter – black and green olives, tuna, courgettes, aubergines, oven dried tomatoes
Grilled vegetable terrine, baby basil, balsamic onion marmalade
Pepper roasted beef carpaccio with mushroom salad and parmesan

CHOICE OF 4 SALADS

Tangy mixed oriental salad
Marinated tuna, green beans, olive salad with citrus vinaigrette
Grilled calamari salad, makrut lime, olives and tomatoes
Tomatoes stuffed with corn, bell pepper and shrimps
Waldorf salad
Rustic potato salad with mayonnaise, pickles, red onion and crisp pork or chicken bacon
Couscous salad with curried vegetables

French, thousand island, cocktail sauce, balsamic dressing,
lemon vinaigrette, grated parmesan and condiments

CHOICE OF 4 MAIN DISHES

Chicken

Thai red chicken curry with sweet basil
Braised chicken with Chinese cabbage, hot garlic sauce
Curry flavoured baked chicken
Tandoori chicken masala
Light spicy chicken – crispy chicken sautéed with a sweet chili sauce, garnished with steam broccoli
Chicken badum – shallow fried chicken, island spices, caramelized onion, coconut extract

Fish

Lemon and olive oil marinated seer fish with avocado, corn and olive butter
Steamed ginger fish
Chili coriander marinated and crumbed fried king mackerel
Grilled dill, chili, lime marinated seer fish with tomato, scallion salsa

Seafood

Deep fried crispy cuttle fish rings with jalapeno tartar
Deville mixed seafood
Hot butter cuttlefish
Seafood lasagne florentine

Beef

Sliced roast tenderloin of beef with black pepper sauce
Oven baked beef lasagne, gratinated with mozzarella and cheddar sauce
Spicy Sri Lankan beef curry
Thai beef curry with pineapple
Beef bourguignon

Pork

Pork black curry
Thai style sesame pork with red chilli and peppercorn
Herb roasted pork roll, caramelized apples, maple, balsamic juice
Pork vindaloo – spick pork cooked with Kashmiri chilies, cinnamon, cumin, clove, peppercorns and turmeric
Stir fried diced pork with peanuts, Guangdong style

CHOICE OF 3 VEGETABLE DISHES

Vegetable

Nine –Gem-curry-rich and creamy mughlai vegetable curry
Sri Lankan style green bean curry with potatoes
Eggplant moussaka
Kadai mushroom
Cashewnut tempered
Channa dhal curry
Cheddar cheese stuffed potato
Paneer butter masala
Spicy Sri Lankan mixed vegetable Curry
Dry spiced potato curry
Stir fried vegetables in oyster sauce

CHOICE OF 1 RICE AND 1 NOODLES OR 1 PASTA AND STEAMED RICE

Spicy fried rice with chicken and prawn
Thai chicken and pineapple fried rice
Mushroom, chicken and garlic rice
Indian mee goreng
Thai coconut rice
Hyderabad mutton or chicken biriyani
Vegetable string hopper biriyani
Chicken kabsa
Shanghai fried Noodles
Penne pasta tossed with tomato sauce, chili flakes
Penne pasta with cannelloni beans and escarole

CHOICE OF 5 DESSERTS

Sliced seasonal fresh fruits
Triple chocolate cheese cake
Red velvet cup cakes
Sticky toffee pudding
Assorted French pastries (fruit tartlets, blue berry financier, chocolate éclair)
Cream caramel
Pineapplecrumble
Saint honore puff
Topiocal pudding

Rs. 10,100/- + Applicable taxes per person
(Rates / Taxes are subject to change without prior notice)

DELUXE WEDDING BUFFET

CHOICE OF 2 APPETIZERS

Grilled vegetable terrine, baby basil, balsamic onion marmalade
Vodka and vanilla cured gravlax
Arugula, shaved parmesan, sliced poached pears, gorgonzola, balsamic dressing
Assorted cold cuts
Bush tomatoes with mozzarella and basil marinated lemon oil

CHOICE OF 4 SALADS

Seasonal Nuwara Eliya greens with caesars condiments
Apple salad with mint and mint red currant sweet curry dressing
Chicken and mango salad with honey sesame orange vinaigrette
Salad of crab, avocado, tomato with crème fraiche
Assorted pasta and seafood in mustard dressing
Lobster and Shrimp with grapefruit emulsion, tarragon oil
Grilled calamari salad, makrutlime, olives and tomatoes
Shrimp cocktail, bloody mary and crème chantilly
Steak house salad – grilled steak, beefsteak tomatoes, blue cheese,
Tabasco onions and devilled eggs

French, thousand island, cocktail sauce, balsamic dressing,
lemon vinaigrette, grated parmesan and condiments

CHOICE OF ONE SOUP

Oriental lentil soup with lemon and croutons
Mediterranean seafood soup
Asparagus cream with grated nutmeg
Cream of mushroom soup with garlic croutons
Traditional Italian minestrone

CHOICE OF 5 MAIN DISHES

Chicken
Szechuan chilli chicken and cashew nut
Chilli green roast chicken with lemongrass sauce
Lemon and thyme grilled chicken, roasted potatoes, onion gravy
Piri piri chicken
Baked chicken stew – marinated oven baked chicken with broad chili, leeks, tomato, onion
Stir fried chicken, red chili flakes, spring onions and cashew nuts
Murgh methi – chicken cooked with fenugreek leaves

FISH

Crumbed fried seer fish with tartar sauce
Tandoori fish masala chili, onion raita
Tuna steaks marinated with lemon and chili
Pan-fried medallion of seer with leek, mustard white wine cream
Fish Bolle curry – minted fish balls with ginger, garlic, onion cooked with spiced coconut milk
Steamed whole red snapper with ginger sauce
Mustard rosemary glazed sword fish with melted onion and leeks cream

SEAFOOD

Deep fried crispy cuttle fish rings with jalapeno tartar
Deville mixed seafood
Hot butter cuttlefish
Seafood Hong Kong style

BEEF

Minced beef stroganoff with mushroom and paprika sauce
Crispy Mongolian beef
Beef, mushroom and potato stew
Two deep fry one stir fry crispy beef – Stir fried beef julienne with vegetables
Malay beef curry, aromatic ginger and galangal

PORK

Roast sliced pork roll with onion sauce
Negombo pork stew with mustard and onion
Pork curry with goraka – irresistible, Sri Lankan pork black curry cooked with brindle berry
Sri Lankan granny mustard pork stew with onion rings
Crispy mustard braised pork belly, red vinegar braised cabbage, garlic roasted potatoes
Slow cooked Thai pork with pea nut sauce

CHOICE OF 3 VEGETABLES

Vegetables

Wok fried exotic vegetable with smoked bean curd and chilli
Cheese and jalepeno fritters
Buttered fresh vegetables with black pepper
Annasi ambula – delicious pineapple curry with a sweet, sour and spicy taste
Eggplant moussaka
Broccoli and cauliflower in almond butter
Weligama Batu Moju – Deep fried egg plant mixed with garlic, mustard, vinegar and dry shrimps
Chinese vegetable chop suey
Gratinated vegetable lasagne
Crumbed fried potato and cheese rolls

CHOICE OF ONE RICE AND ONE NOODLE OR PASTA AND STEAMED RICE

Rice / Noodle / Pasta

Spicy fried rice with chicken and prawn
Thai coconut rice
Hyderabad mutton or chicken biriyani
Vegetable string hopper biriyani
Chicken kabsa
Thai chicken and pineapple fried rice
Mushroom, chicken and garlic rice
Shanghai fried noodles
Mee goreng
Penne pasta with creamy mushroom sauce, tri colour bell peppers

CHOICE OF 6 DESSERTS

Seasonal fruits in skewers
Caramelised bread and butter pudding
Tiramisu
Coffee Bavarian Cream
Mini cream puffs with lemon mousse and blueberry sauce
Cointreau custard gateaux
Fruit pavlova
Pineapple meringue gateaux
Cream brule
Bibikkan

Rs.10,200/- + Applicable taxes per person
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SUPPLEMENTARY ACTION STATIONS

PRAWN STATION

Battered prawns with hot garlic sauce
Rs.2000/- + Applicable taxes per person

SHELLFISH BAR

Jumbo lemon shrimp, oysters on the half shell and chilled garlic mussels
Served with poivre mignonette and tabasco sauces
Cucumber noodle and pickled red onion salad
Rs. 2,000/- + Applicable taxes per person

SUSHI STATION

Selection of California rolls paired with nigiri salmon, shrimp and tuna
Served with soy sauce, pickled ginger and wasabi
Seasoned seaweed, edamame and tofu salads
Rs. 2,000/- + Applicable taxes per person

SALMON STATION

Two varieties of salmon and garnishes
Sugar-cured salmon with dill and orange
Smoked salmon, classic gravlax
Beet root and vodka marinated salmon with garnishes and condiments
Rs. 2,750/- + Applicable taxes per person

CAESAR SALAD STATION "AMERICANO"

Freshly tossed Romaine Leaves with your choice of two toppings:
Cajun-fried chicken dices, szechwan fried prawns
Char Siu-marinated beef tenderloin tips, garlic fried squid
with traditional caesar condiments
Rs. 1,700/- + Applicable taxes per person

OVEN ROASTED GARLIC BEEF TENDERLOIN

Caesar salad with hand shaved parmesan
Roasted garlic whipped potatoes, horseradish cream
Whole grain and dijon mustards
Assorted breads and Yorkshire pudding
Rs.2500/- + Applicable taxes per person

MONGOLIAN STATION

Please select one meat or sea food item with rice or noodles
chicken, beef, calamari or mix sea food

Selection of condiments:

Ginger, garlic, red cut chili, green chili in vinegar, sambal chili, spring onion, deep fried shallot,
continental cucumbers, sliced red, yellow peppers, celery batons, carrot batons, spring onions,
sliced white pearl onions, beans, bok choy, lime wedges

Chili sauce, soya sauce, dark sweet sauce, plum sauce, hoisin sauce

Rs. 2,000/- + Applicable taxes per person

CHICKEN SHAWARMA "LIVE" STATION

Shredded lettuce, slice onion, tomato, French fries, pita bread, garlic mayonnaise, Hummus

Rs. 2,000/- + Applicable taxes per person

PASTA STATION

Assorted pastas tossed with your choice of two sauces

Marinara – seafood in tomato sauce

Alfredo – parmesan and white wine cream sauce

Alla Norma – diced zucchini and eggplant with pancetta in tomato sauce

Bolognese – meat and tomato sauce

Carbonara – bacon and mushroom in sgg and parmesan cream sauce

Rs. 2,500/- + Applicable taxes per person

LAMB STATION

Black pepper crusted lamb leg with melted garlic, rosemary and lemon

Maple roasted pineapple

Zesty salad of cherry tomato, cucumber, onion, iceberg, black olives and feta w lemon dressing

Accompanied by chimmi churri - spicy herb and green chili dressing

Smoky pepper and tomato chipotle sauce, black eye bean, tomato and coriander salsa

Rs. 3,000/- + Applicable taxes per person

SPANISH PAELLA STATION

Creamy saffron rice cooked with your choice of three, shrimp, mussels, clams, chicken
with sausage, peas, peppers and served with crusty bread and lemon aioli

Rs. 2,000/- + Applicable taxes per person

ICE CREAM STATION

Assorted Ice Cream with your choice of two toppings

Strawberry sauce, chocolate sauce, cashew nuts, nougat

Rs. 1,700/- + Applicable taxes per person

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