

Wedding Menu



AMAGI | HOTELS
Stay



From us to you.....

Package Complimentary Inclusions
for above 100 person reception

Fully air conditioned ballroom
Welcome drink
Band stand & dance floor
Complimentary two rooms for bride & groom for dressing purposes
Beautifully frilled table for the cake structure
Traditional 5 ½ ft. brass oil lamp
Complimentary candle lit dinner for your first wedding anniversary on our pontoon or by the lagoon
Photo locations within the hotel premises including the lagoon area
Dedicated event co-coordinator
Corkage for hard liquor charges waved off
Chair covers (white & black), chair bows (black & green) and table cloth (white, black, cream)
Champaign fountain structure
Cutlery & napkins
Front reception notice board
Hosting of 20 images complimentary on www.amagihotels.com web site
Publicity via our facebook page for images taken from event
50% discount on applicable room charges for additionally required changing or overnight rooms
Dedicated parking space for going away vehicle



Wedding Menu Options

Platinum Menu



Welcome Beverage
[Select 01 Item]

The Hot Pot
[Select 02 Items]

Salad Station
[Select 08 Items]

Dressings

On Mirrors
[Select 02 Items]

Rice, Pasta & Noodles
[Select 05 Items]

Main Dishes
Mixed Meat & Seafood
[Select 07 Items]

Vegetables
[Select 08 Items]

Desserts
[Select 10 Items]

Rs.4,500/= Nett

Gold Menu



Welcome Beverage
[Select 01 Item]

The Hot Pot
[Select 01 Item]

Salad Station
[Select 06 Items]

Dressings

On Mirrors
[Select 02 Items]

Rice & Noodles
[Select 03 Items]

Main Dishes Legumes
[Select 04 Items]

Vegetables
[Select 06 Items]

Condiments

Desserts
[Select 07 Items]

Rs.3,850/= Nett

Silver Menu



Welcome Beverage
[Select 01 Item]

Salad Station
[Select 04 Items]

Rice, Pasta & Noodles
[Select 03 Items]

Main Dishes
[Select 03 Items]

Vegetables
[Select 05 Items]

Desserts
[Select 06 Items]

Rs.3,450/= Nett



*Platinum
Menu*

Platinum Wedding Menu Selection



Welcome Beverage

[Select 01 item]

Orange punch | blackcurrent | mixed fruit punch
passion fruit punch | virgin mojito | sunrise
pash apple | lemon blueberry colada | ginger lemon fizz

The Hot Pot

[Select 02 items]

Cream of vegetable | lobster bisque | seafood broth | prawn chowder
seafood jumbo soup | French onion soup | wonton soup | butter nut soup
corn chowder soup | roast pumpkin soup | tom yum soup | carrot and orange soup

Salad Station

[Select 08 items]

Ceaser salad | tuna tataki with corn salsa | pepper crust tuna with apple and potato salad
pasta and tuna salad | sea food with pineapple salad | blackened chicken with beans and avocado
carrot and coconut salad | shrimp & snake gourd salad | egg and long beans salad
chicken and pasta salad | traditional Greek salad | homemade mixed antipasti
fish salad with green beans | sausages, sweet chili sauce and pineapple | waldorf salad



Dressings

Cocktail | French | thousand island | sweet chili
chili vinegar | mustard honey

On Mirrors

[Select 02 items]

Assorted cold cuts | smoked fish | smoked chicken
egg mayonnaise | thandoori roast chicken | poached dressed whole fish
chicken terrine | fish terrine

Rice, Pasta & Noodles

[Select 05 items]

Steam basmati rice | egg fried rice | vegetable biriyani
tempered yellow rice | mixed vegetable noodles | wok fried noodle with prawns
mongolian fried rice | seafood pasta | nasigorang | chicken and vegetable lasagna
chicken or mutton biriyani | pasta bolognaise | savory rice
jambalaya rice | Pad Thai noodles | Thai glass noodles with sea food

Main Dishes-Mixed Meat & Seafood

[Select 07 items]

Chicken

Stuffed chicken with spinach and mushrooms | chicken cordon bleu with cheese sauce
Indian chicken tikka masala | thandoori chicken | chicken and vegetables jalfreezie
BBQ chicken Sri Lankan style | chicken black curry | Thai chicken red or green curry | chicken pepper stew



Beef

Beef valentine with Yorkshire pudding | beef with olive and vegetable stew | roast beef with gravy
stir fried beef with vegetables | beef black curry | beef pepper stew
beef Hungarian goulash | beef curry with potato

Pork

Pork steak with pineapple sauce | roast pork with roast gravy | honey glass pork leg
pork black curry with pineapple | pork stew with vegetables | pork pepper curry
pork BBQ Sri Lankan style | deviled pork | pork red curry with chili

Fish & Seafood

Grill fish with caper butter sauce | breaded fish with tartar sauce | batter fried fish with ginger and soy sauce
fish stew /fish curry Sri Lankan style | fish tikka masala
fish devilled | fish ambul thiyal | fish pepper mustard curry
prawns deviled | prawns curry | calamari deviled | sweet and sour calamari

Mutton or Lamb

Mutton stew | mutton rojan josh | mutton curry | mutton masala

Vegetables

[Select 08 itms]

Potato

Roast potato with cumin and garlic | tempered potato | lyonnaise potato
deviled potato with bell pepper | potato mustard curry

Mixed Vegetable

Vegetables au-gratin | butter mixed vegetables with fresh herbs
vegetables nawarathna curry | vegetable chopsey



Dhal

Dhal curry | dhal masala | dhal tempered
dhal maharani | dhal makhni | dhal tadka

Beans

French beans | sautéed beans with herbs
beans tempered Sri Lankan style

Cashew Nuts

Cashew nut and pea curry | cashew nut tempered
cashew nut and carrot khorma

Pineapple

Pineapple curry or tempered

Eggplant

Brinjal phai | brinjal moju | hot garlic | mussaka

Condiments

Malay pickle | fried dry chili | fried dry fish | mango chutney | papadam | fried nuts with curry leaves

Dessert

[Select 10]

Fresh fruit salad | fresh cut fruits | chocolate mousse | mango mousse | fruits trifle/fruit jelly
biscuit pudding | date cake | ice cream | black forest gateau | watalappam
banana scotch | diplomat pudding | swiss roll | cheese cake
cream caramel | curd and trickle | sago with juggary
gulab jumun | carrot halwa





*Gold
Menu*

Gold Wedding Menu Selection



Welcome Beverage

[Select 01 item]

Orange and mango punch | mixed fruit punch | blackcurrent
sour sup, gauva, strawberry | cucumber, ginger and parsley

The Hot Pot

[Select 01 item]

Cream of vegetable | hot and sour | corn and egg drop | sea food broth | dhal with cumin

Salad Station

[Select 06 items]

Fresh green garden salad | tomato, onion, cucumber salad | cucumber, dill, yoghurt
German potato salad | Thai sea food salad | cucumber, tomato, onion salad / vegetable pakora
sea food salad /bindi salad | chicken Hawaiian salad | fried bitter gourd salad | fried eggplant and sprat salad

Dressings

Thousand island | cocktail sauce | French | wasabi mayonnaise | soya and ginger

On Mirrors

[Select 02 items]

Homemade smoked chicken | homemade smoked fish | stuffed chicken with mushroom
poached dressed whole fish with condiments



Rice & Noodles

[Select 03 items]

Steamed basmathi rice | vegetable and egg fried rice | tempered yellow rice
wok fried vegetable noodles | Pad Thai noodles

Main Dishes Legumes

[Select 04 items]

Chicken

Teppaniyaki chicken with teriyaki sauce | chicken masala with fresh coriander | chicken pepper black curry
chicken mustard curry with green pepper | chicken red curry with lemon grass | chicken kalu pol maluwa

Beef

Beef curry island style | Thai beef red curry | beef pepper stew | beef devilled
grill beef with mushroom sauce | beef yakitori

Pork

Pork black curry with pineapple | pork pepper stew | pork ribs with BBQ sauce

Fish

Breaded fish with tartar sauce | fish pepper stew | batter fried fish with ginger and soya
tandoori fish with onion and lemon | fish devilled | fish ambulthiyal

Vegetable

[Select 06 items]

Potato

Potato mustard curry | potato tempered with capsicum



Mixed Vegetable

Mixed vegetable khorma | vegetable chopesy | vegetable nawaratna curry
mixed steam vegetable with herbs | vegetable au-gratin

Dhal

Dhal curry | dhal masala | dhal tempered | dhal with spinach

Beans

Beans curry with mushrooms | beans tempered

Cashew nut

Cashew nut with carrot and pea curry | cashew nut white curry

Brinjol

Brinjol Moju or pahi

Condiments

Homemade pickles | Malay pickle | fried dry chili | mango chutney | lime pickle | papadam

Additional

Mutton | lamb | prawns | cuttle fish | crab

Rs. 270/- nett per person

Desserts

[Select 07 items]

Fresh cut fruits | chocolate mousse | mango mousse
orange mousse | hot cinnamon caramel | fruit trifle | biscuit pudding
date cake | ice cream | watalappan | diplomat pudding





*Silver
Menu*

Silver Wedding Menu Selection



Welcome Beverage

[Select 01 item]

Chilled guava | mixed fruits | orange | fresh papaya | watermelon | pineapple
ice coffee | thambali (king coconut) | orange /pineapple /soda & mint punch | chilled fresh ice tea

Salad Station

[Select 04 items]

Green salad | potato salad or cole slaw | pasta salad | rice salad | pineapple and chicken salad
Russian salad | calamari and orange salad | gotukola sambol
seafood salad | carrot and raisin salad

Rice, Pasta & Noodles

[Select 03 items]

Chicken & vegetable (basmathi) | vegetable fried rice (basmathi) | steamed rice samba /basmathi
Mongolian rice (mixed meat) | vegetable biriyani | chicken biriyani (basmathi) | mutton biriyani (basmathi)
seafood biriyani | chicken kottu /vegetable kottu | seafood kottu | mutton kottu
string hoppers | egg hoppers /plain hoppers | seafood pasta | spaghetti bolognaise (beef)
penne pasta with creamy sauce | pasta a la olio | pasta with seafood sauce
Singapore style noodles | Indian naan / chapatti



Main Dishes Legumes

[Select 03 items]

Chicken black curry / chicken khorma (Indian) | butter chicken (Indian) | crispy fried chicken
chili chicken with cashew nuts | roast chicken with lemon sauce (in carvery station) | tandoori chicken
deviled chicken | pork black curry /deviled /baduma / stew | beef black curry /mustard /deviled
mutton curry/rogan josh/stew | fish red curry /stew /fried | fish ambulthiyal /fish cutlets (white fish)
butter fried fish /breaded fish (white fish) | fish tikka masala /stew (white fish) | fish deviled/curry (white fish)
grill fish lemon butter | tandoori fish | oven baked fish | prawn curry/ deviled / thel dala
sweet & sour /hot butter /chili / batter fried | cuttle fish (thel dala/deviled) | hot butter cuttle fish
crumbed fried cuttle fish | batter fried cuttle fish

Vegetables

[Select 05 items]

Cashew and carrot pea curry | potato deviled / tempered | potato oven roast | dhal tempered
dhal makkini | dhal and spinach curry | aloo gobi masala (cauliflower and potato -Indian)
potato and mushroom curry | brinjal pehi/moju/ malay pickle | brinjal and ash plantain curry
vegetable jalfreezy | vegetable nawarathna curry | vegetable chopsey | wok fried vegetables | beans tempered

Additional

Mutton | lamb | prawns | cuttle fish | crab
Rs. 270/- nett per person

Desserts

[Select 06 items]

Chocolate mousse | ice cream | cream caramel pudding | fresh fruit salad | fruit trifle pudding | watalappan
tiramisu | coffee mousse | jelly with custard





Snacks
Menu

Snacks Menu



Chicken / beef / calamari / prawns / pork squid / vegetable

[Select 03 items]

Deviled chicken /fried chicken with onion / chili chicken /kankung chicken
Fried beef/deviled beef / beef with oyster sauce and vegetable
Deviled/ calamari with black beans and white cabbage/ batter fried /crumbed fried
Batter fried prawns / deviled prawns /stir fried prawns with vegetables
Roast pork /deviled pork /fried pork
Squid with chili / devilled squid /stir fried squid
Boiled vegetables /tempura vegetables /vegetable pakora
tempered kadala/ devilled kadala

Sri Lankan Katagama (Sense of Taste)

[Select 02 items]

Fried handella | boiled tapioca | kunisso kos (Jack fruit) malluma (seasonal) /
dry black pork curry with tapioca | boiled chick peas with grated coconut and accompany by crispy red chili /
deep fried hal masso mixed with dry chili powder and tossed with lime juice

Soft drinks unlimited / Beer unlimited / Snacks unlimited
Beer, Bites & Beverage package Rs.1,800/- nett per person



For more information
contact 070 3 569 143



A M A G I | A R I A

Stay Delighted

No. 640/82, Colombo Road, Kurana, Negombo, Sri Lanka.

Tel: +94-312238385-8 | Fax: +94-312238389

E-mail: events@amagihotels.com



A M A G I | B E A C H

Stay Relaxed

49, Beach Road, Marawila, Sri Lanka.

Tel: +94 32 2051000 | Fax: +94 31 2238389

E-mail: events@amagihotels.com

www.amagihotels.com