



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

•

A changing room for the bride or groom

•

Complimentary venue for an outdoor poruwa or vow exchange ceremony

•

Traditional oil lamp

•

Structure for the champagne fountain

•

Band stand and dancing floor

•

Registration table

•

Table for the cake structure

•

Table for gifts

•

Hotel location for photoshoots

•

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

•

Dedicated wedding coordinator for a smooth event

•

Complimentary honeymoon room at Turyaa Kalutara on half board basis

•

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
- Devilled 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*
- Devilled prawn*

Soup

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

**Only for Platinum menu*

Rice

<input type="checkbox"/>	Steamed basmati
<input type="checkbox"/>	Chicken and prawn nasi goreng
<input type="checkbox"/>	Egg and corn fried rice with spring onion
<input type="checkbox"/>	Cashew, pea and sultana rice
<input type="checkbox"/>	Mixed seafood fried rice
<input type="checkbox"/>	Chicken biriyani
<input type="checkbox"/>	Vegetable biriyani

Chicken

<input type="checkbox"/>	Chicken pepper stew or curry
<input type="checkbox"/>	Grilled chicken with lemon mustard curry
<input type="checkbox"/>	Butter chicken
<input type="checkbox"/>	Devilled chicken
<input type="checkbox"/>	Chili chicken with nuts
<input type="checkbox"/>	Roasted tandoori chicken with masala gravy
<input type="checkbox"/>	

Beef, Pork, Mutton

<input type="checkbox"/>	Beef red curry
<input type="checkbox"/>	Beef goulash
<input type="checkbox"/>	Grilled beef with onion merlot jus
<input type="checkbox"/>	Pork black curry
<input type="checkbox"/>	Pork achcharu
<input type="checkbox"/>	Pork mustard curry
<input type="checkbox"/>	Pork pepper fry with onion rings
<input type="checkbox"/>	Mutton potato curry*
<input type="checkbox"/>	Mutton rogan josh*
<input type="checkbox"/>	Work fried mutton with kankun*

**Not included in Bronze menu*

Vegetables

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

Condiments

<input type="checkbox"/>	Mango chutney
<input type="checkbox"/>	Lime pickle
<input type="checkbox"/>	Sri Lankan pickle
<input type="checkbox"/>	Mixed baduma
<input type="checkbox"/>	Chili paste
<input type="checkbox"/>	Malay pickle
<input type="checkbox"/>	Fried chili
<input type="checkbox"/>	Chili pineapple
<input type="checkbox"/>	Papadam

Dessert

<input type="checkbox"/>	Chocolate biscuit pudding
<input type="checkbox"/>	Hot chocolate pudding
<input type="checkbox"/>	Ginger and date pudding
<input type="checkbox"/>	Black forest gateaux
<input type="checkbox"/>	Pineapple gateaux
<input type="checkbox"/>	Raspberry cheesecake
<input type="checkbox"/>	Passion fruit crème brulee
<input type="checkbox"/>	Dark and white chocolate mousse
<input type="checkbox"/>	Cream caramel

<input type="checkbox"/>	English trifle
<input type="checkbox"/>	Curd and treacle
<input type="checkbox"/>	Broken jelly
<input type="checkbox"/>	Chocolate and orange Bavarian cream
<input type="checkbox"/>	Strawberry yoghurt cake
<input type="checkbox"/>	Watalappan
<input type="checkbox"/>	Vanilla or chocolate ice cream
<input type="checkbox"/>	Four varieties of freshly cut fruit

Bites

Charged per Kg

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

Beverages

Charged per bottle

<input type="checkbox"/>	Soft drinks	Rs. 400 ++
<input type="checkbox"/>	Coke light	Rs. 600 ++
<input type="checkbox"/>	Heineken beer	Rs. 1,300 ++
<input type="checkbox"/>	Carlsberg beer	Rs. 1,500 ++
<input type="checkbox"/>	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 2026 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:.....

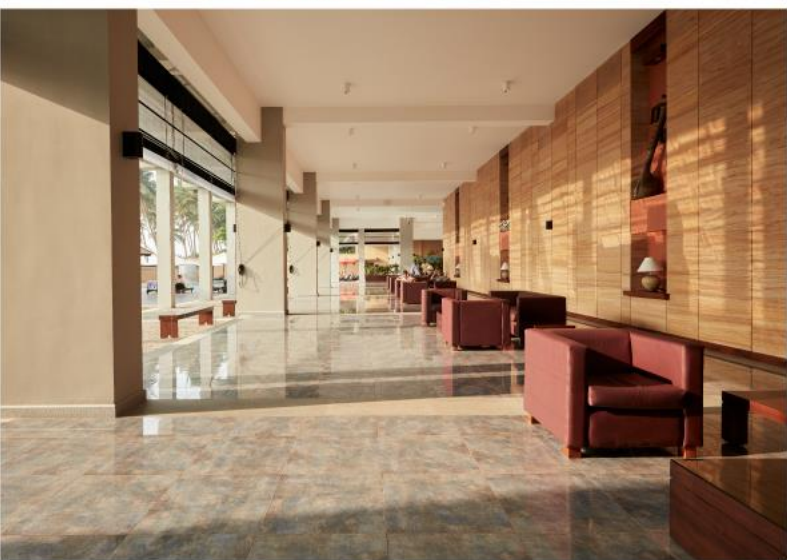
Date:.....

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

Unrestricted