



2023

WEDDING PACKAGES



2023 WEDDING MENU

BRONZE

Welcome Drink
(Choice of one)

Appetizers
(Choice of two)

Salads
(Choice of three)

Soup with Assorted Bread
(Choice of one)

Main Dishes
Rice | Noodles | Pasta
(Choice of two)

Meat Dishes
Chicken | Beef
(Choice of two)

Fish Dishes
(Choice of one)

Vegetable Dishes
(Choice of three)

Desserts
(Choice of four)

Rs.6,550
per person

SILVER

Welcome Drink
(Choice of one)

Appetizers
(Choice of two)

Salads
(Choice of four)

Soup with Assorted Bread
(Choice of one)

Main Dishes
Rice | Noodles | Pasta
(Choice of three)

Meat Dishes
Chicken | Beef
(Choice of two)

Fish Dishes
(Choice of two)

Vegetable Dishes
(Choice of four)

Desserts
(Choice of five)

Rs.7,600
per person

2023 WEDDING MENU

GOLD

Welcome Drink
(Choice of one)

Appetizers
(Choice of three)

Salads
(Choice of five)

Soup with Assorted Bread
(Choice of one)

Main Dishes
Rice | Noodles | Pasta
(Choice of three)

Meat Dishes
Chicken | Beef
(Choice of two)

Seafood Dishes
Prawns | Cuttlefish
(Choice of one)

Fish Dishes
(Choice of one)

Vegetable Dishes
(Choice of four)

Desserts
(Choice of six)

Rs.8,600
per person

PLATINUM

Welcome Drink
(Choice of one)

Appetizers
(Choice of three)

Salads
(Choice of seven)

Soup with Assorted Bread
(Choice of one)

Main Dishes
Rice | Noodles | Pasta
(Choice of three)

Meat Dishes
Chicken | Beef | Mutton
(Choice of three)

Seafood Dishes
Prawns | Cuttlefish
(Choice of two)

Fish Dishes
(Choice of two)

Vegetable Dishes
(Choice of four)

Desserts
(Choice of seven)

Rs.10,400
per person

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.
Rates are valid until 31st December 2022.

OUR GIFT TO YOU ON YOUR SPECIAL DAY



We thank you for choosing Amaya Hills, Kandy.
To celebrate your special day,
we have something exciting put together by the team at Amaya!



Enjoy an overnight stay with honeymoon amenities for the couple on half board basis at Amaya Hills, Kandy.



For all weddings over 150 guests, the couple will receive an overnight stay at Amaya Lake, Dambulla or Amaya Beach, Pasikudah, on half board basis.



For all weddings over 250 guests, the couple will receive an overnight stay, on bed and breakfast basis, at The Langdale Boutique Hotel by Amaya, The Oliphant Boutique Villa by Amaya or The Kingsbury, Colombo.



Complimentary dinner for two at the main restaurant for the couple's first year anniversary.



A special discount for a 03 night stay at Amaya Kuda Rah, Maldives



15% savings on either food and beverage items, accommodation or special dinner events, exclusively for the couple at Amaya Lake, Dambulla, Amaya Beach, Pasikudah, The Langdale Boutique Hotel by Amaya, The Oliphant Boutique Villa by Amaya or The Kingsbury, Colombo.

ON THE DAY



A bottle of sparkling wine for the couple in their room.



A room for dressing purposes on the day of the wedding.



Free use of the hotel location for photography and videography on the day of the wedding.



Head table, traditional oil lamp and cake trays can be arranged on request.
(Complimentary)



Table for the cake structure (Conditions apply)



WELCOME DRINK

Strawberry Guava | Passion Fruit Cordial | Black Currant |
Orange Cordial with diced Apple

APPETIZERS

VEGETARIAN

Grilled Vegetable and Marinated
feta Cheese Platter

Tomato and Cheese Platter
with Basil

Classic Antipasti Platter

Mexican Nachos
with Condiments

Vegetable Caponata Tartare

Beetroot Carpaccio

Garden Vegetable Terrine
with Apple Salsa

Stuffed Baby Eggplant
with Mutabal

Tomato Basil Bruschetta

Pickled Vegetables on
Orange couscous

NON-VEGETARIAN

Classic Seafood Cocktail Platter

Homemade Cold Cuts
with Mango Chutney

Seafood Ceviche Platter

Cajun Roasted Chicken Breast
with Onion Purée

Devilled Egg Platter

Sesame Tuna with Mango Salsa

Mixed Meat Loaf
with Green Apple Purée

Confit Chicken Terrine
with Raspberry Purée

Egg Mayonnaise
with Scallion

SALADS

VEGETARIAN

Cucumber Salad

Waldorf Salad with Pickled
Grapes and Celery

Beetroot and Orange Salad

Greek Salad

Hummus

Potato Chaat

Chana Chaat

Char-Grilled Vegetable Salad
with Couscous

Milano Pasta Salad with Pesto

Gotukola and Coconut Salad

Wild Mushroom Salad

Fried Bitter Gourd Salad

Fattoush Salad

Potato and Green Peas Salad

Kachumbari Salad

NON-VEGETARIAN

German Potato Salad

Mexican Seafood Salad

Thai Beef Salad

BBQ Chicken and Pineapple Salad

Crab and Mango Salad

Traditional Niçoise Salad

Seafood Kimchi Salad

Prawn & Avocado Salad

Tandoori Chicken Caesar Salad

Grilled Calamari Salad
with Chickpeas

Teriyaki Beef Salad

Chicken Noodles Salad

Tandoori Seafood Salad

Cajun Prawn and Couscous Salad

SOUP

VEGETARIAN

Cream of Mushroom Soup
Cream of Asparagus Soup
Carrot and Ginger Soup
Cumin Cauliflower Soup
Cream of Broccoli Soup
Leek and Potato Soup
Vegetable Minestrone Soup
Tomato Basil Soup
Country Style Vegetable Soup
Arabic Lentil Soup
Tomato Shorba
Vegetable Tom Yum Soup

NON-VEGETARIAN

Prawn Bisque
Cream of Chicken Soup
Hot and Sour Seafood Soup
Chinese Fish Ball Soup
Thai Chicken Soup
Corn Chowder
with Smoked Turkey Ham
Seafood Chowder Soup
Chicken and Mushroom Soup
Potato and Bacon Soup
Beef Goulash Soup
Curried Crab Soup with Coconut
Chicken Noodles Soup

RICE | NOODLES | PASTA

FAR EASTERN

Steamed Rice
Spicy Thai Seafood Fried Rice
Vegetable Masala Rice
Yang Chow Fried Rice
Teriyaki Chicken Rice
Nasi Goreng with Fried Egg
Chicken Fried Rice
Thai Pineapple Rice
Indonesian Fried Rice

SRI LANKAN

Steamed Rice
Dunthel Rice
Savoury Rice with Fried Onion
and Peanuts
Curried Chicken and
Seafood Tempered Rice
Country Style Dam Vegetable Rice
Yellow Rice
with Sultana and Nuts

INDIAN

Hyderabadi Mutton Biryani
Samudri Biryani (Seafood)
Afghani Chicken Biryani
Subzi Biryani (Vegetarian)
Kabuli Pulao Masala Bhaat
Nariyal Pulao (Coconut) Corn
Methi Pulao

NOODLES

Vegetarian Singapore Noodles
Mongolian Seafood Noodles
Chicken Chow Mein
Curry-Fried Vegetable Noodles
Rice Noodles with Beef and
Black Bean Sauce
Stir-fried Noodles
with Chicken and Prawn
Bami Goreng
Stir-Fried Tofu and Beansprouts
with Noodles
Seafood Pad Thai
with Fried Peanuts

RICE | NOODLES | PASTA

PASTA AND SAUCES

Penne
Spaghetti
Fettuccine
Fusilli
Macaroni
Garlic Parmesan Sauce
Alfredo
Marinara
Arrabbiata
Creamy Roasted Pepper
Garlic Butter Sauce
Bolognese Sauce
Lemon Cream Sauce

INTERNATIONAL

Authentic Mexican Rice
Smoked Chicken Mandi Rice
Spinach Pulao
Chicken Chorizo Rice
Fish Sayadieh Rice
Seafood Jambalaya
Arabic Kabsa

FISH & SEAFOOD

FAR EASTERN

Hot Garlic Seafood
Ginger Soya Fish Fillet
Sweet and Sour Seafood
Braised Fish in Baby Bok Choy and
Oyster Mushroom
Steamed Fish in Black Bean Sauce
Singaporean Style Chili Prawn
Fish Fillets with Bitter Gourd in
Black Bean Sauce
Hot Butter Cuttlefish
Thai Prawn Curry
Stir Fried Calamari
with Tamarind Sauce

INDIAN

Achari Prawns
Hariyali Prawns
Tandoori Fish Tikka
Kadai Muchi
Cuttlefish Do Pyaza
Malabar Fish Curry
Amritsari Fish
Dum Ka Jhinga
Goan Fish Curry

SRI LANKAN

Fish Ambulthiyal
Paraw Fish Ambulthiyal
Prawn Curry with Murunga Leaves
Fish Red Curry
Tempered Cuttlefish
with Fried Green Chili Tomato
Traditional Mustard Fish Stew
Oven Baked Fish Fillet with Spicy
Coconut Curry Sauce
Devilleed Fried Fish
Prawn Tempered
Cuttlefish Black Curry

NOODLES

Mediterranean Baked Fish
with Artichokes and Olives
Vietnamese Coconut
Caramel Shrimp
Fish Pie
Greek Style Bake
Fish Moroccan in Spicy
Tomato Sauce
Fish Harra
Grilled Seafood in Orange
Butter Sauce

CHICKEN

FAR EASTERN

Szechuan Chicken
with Cashew Nuts

Crispy Batter-Fried Chicken with
Fried Sesame Seeds and Peanut

Sweet and Sour Chicken

Fu-Yung Chicken

Hot Chili Chicken

Stir-Fried Chicken
with Basil and Chilies

Fried Baby Chicken in
Tamarind Sauce

Thai Red Chicken Curry

Thai Massaman Chicken

INDIAN

Murgh Malai Korma

Murgh Nilgiri Korma

Chicken Achari

Chicken Kalimiri

Butter Chicken

Tandoori Murgh

SRI LANKAN

Chicken Kalu Pol

Chicken Pepper Stew

Devilled Chicken

Crispy Chicken with Kochchi Mayo

Baked Chicken
with Lemongrass Sauce

Chicken Red Curry

INTERNATIONAL

German Chicken Schnitzel

Chicken Cacciatore

Caribbean Jerk Baked
Chicken

Irish Chicken Stew

Chicken Katsu

Chicken Manchurian



MUTTON | LAMB

FAR EASTERN

Stir-Fried Chili Mutton

Five Spiced Lamb
with Nuts

Chinese Braised Lamb

Casserole Dawood Basha

Lamb Massaman Curry

INDIAN

Dhal Gosht

Afghani Mutton

Mutton Rogan Josh

Mutton Do Pyaza

Mutton Vindaloo

Mutton Rara

Mutton Gushtaba

Keema Matar

SRI LANKAN

Country Style Curried Mutton
with Onion and Chili Fry

Mutton Mustard and Stew

Mutton Kalupol Black Curry

Mutton Smore

INTERNATIONAL

Moroccan Lamb Meatballs in
Tomato Sauce

Lamb Tagine with Chickpeas

Red Wine, Balsamic
and Rosemary Braised Lamb

Lamb Navarin

Lamb Stew with Potato

Middle Eastern Shredded Lamb

Caribbean Spiced Lamb Stew

Lamb Kofta Bil-siniyah



BEEF

FAR EASTERN

Chili Beef with Basil

Sweet and Sticky Crispy Beef

Oyster Beef with Garlic

Beef and Broccoli

Stir-Fried Mongolian Beef with
Shredded Pepper

Crispy Sesame Beef Black Pepper
Beef Stir Fry

Beef Teriyaki

SRI LANKAN

Beef Baduma with Fried
Red Onion and Green Chili

Beef Smore

Slow Cooked Beef
and Potato Curry

Beef Devilled

Beef Mustard Stew

INDIAN

Beef Pepper Fry

Beef Korma

Beef Masala

Kerala Beef Curry

Beef Vindaloo

INTERNATIONAL

Hungarian Beef Goulash

Grill Beef Steak
with Mushroom Sauce

Beef Bourguignon

Slow-Cooked Beef Stroganoff

Beef Adobo

Beef Meatball Stew

VEGETABLES

FAR EASTERN

Stir-Fried Vegetables with Fried
Sesame Seeds

Wok Fried Baby Corn
with Bok Choy

Sweet and Sour Crispy Vegetable

Thai Vegetable Red Curry

Stir Fried Eggplant
with Ginger

Hot Buttered Mushroom

SRI LANKAN

Cashew Nut and Carrots
Tempered

Cashew and Pea Curry

Brinjal Red Onion Pahi

Fried Mushroom and
Red Onion Pahi

Devilled Fried Potato

Mixed Vegetable Stew

Stuffed Capsicum Curry

Tempered Beans

INDIAN

Vegetable Jalfrezi

Tandoori Vegetable Masala

Miloni Sabzi

Dal Panchrangi

Dal Makhani

Dal Lasooni

Dahi Curry Pakodi

Aloo Capsicum

Chana Palak

INTERNATIONAL

Grilled Vegetable Lasagna

Provençal Vegetable Stew

Mixed Vegetable Au Gratin

Roasted Vegetables
with Honey and Balsamic

Vegetable Salona

Parmesan Roasted Cauliflower

Sautéed Mushrooms
and Onions

Roasted Herb Potato

Mashed Potatoes

DESSERTS

COLD DESSERTS

Victoria Cheesecake
Chocolate Fudge Cheesecake
Banana Caramel Cream
Self-Saucing Butterscotch
 Pudding
Triple Chocolate Mousse
White Chocolate & Passion Fruit
 Mousse Cake
Chocolate Nougatine Mousse
Pineapple Coconut Custard Pudding
Cappuccino Mousse
Ginger Lime Crème Brûlée
Coconut Crème Brûlée
Classic Tiramisu
Fruit Pavlova
Devil's Food Cake
Tropical Fruit Gâteau
Black Forest Cake
Fruit Salad
Freshly Cut Fruits
Coconut Cake
Watalappam
Love Cake

HOT DESSERTS

Orange Pudding
Chocolate and Nut Pudding
Treacle and Fig Pudding
Umali
Banana Crumble
 with Hot Vanilla Sauce
Caramel Date Pudding
Chocolate-Orange
 Bread Pudding



BITES

NON-VEG SELECTION

Chicken	:	Fried / Stewed / Devilled / Tandoori Baked	Rs. 2,300
Pork or Beef	:	Pepper Fried / Devilled / Stewed / Wok Fried	Rs. 3000
Calamari	:	Hot Buttered / Tempered / Crumb Fried / Devilled	Rs. 2,800
Prawns	:	Garlic / Devilled / Crumb Fried / Hot Buttered	Rs. 3,100
Lake fish	:	Deep Fried / Crumb Fried	Rs.2,100
Fish	:	Stewed / Devilled / Crumb Fried / Masala Fried	Rs.2,500
Mutton	:	Pepper fried / Devilled	Rs. 5,700
Sausages	:	Chicken, Beef or Pork Sausage Grilled or Devilled	Rs. 2,100

VEGETARIAN SELECTION

Assorted Veggies:	Buttered Seasonal Vegetables	Rs. 1,150	
Cashew nut	:	Salted / Fried with Chili & Garlic / Masala Spice Mixed	Rs. 6,250
Peanuts	:	Masala Coated & Fried	Rs. 1,700
French fries	:	Served with Tomato Ketchup	Rs. 1,300
Potato wedges	:	Served with Mustard Dip or Tomato Ketchup	Rs. 2000
Assorted Cheese Platter	:	3 Varieties of locally produced Cheeses with Grissini & Crackers	Rs. 4,150
Devilled chickpea:	Boiled Chickpeas Tossed with Chili, Curry Leaves & Coconut Chips	Rs. 1,100	

All prices above are per 500g for bites

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.
Rates are valid until 31st December 2023.

ADDITIONAL DISHES TO THE BUFFET MENU

Prawn	Rs. 1,250
Mutton	Rs. 1,900
Beef	Rs. 1600
Vegetable Dish	Rs. 450
Fish	Rs. 850
Chicken	Rs. 750

Additional Desserts, Can be ordered and prices may vary

ADDITIONS TO THE BREAKFAST SWEET TABLE

Piece of Kiribath with Katta Sambol and Seeni Sambol	Rs. 140
Slice of Butter Cake	Rs. 115
Plain Tea/Black Coffee (per cup)	Rs. 80
Milk Tea/Milk Coffee (per cup)	Rs. 110
Iced Coffee (per cup)	Rs. 280

All prices above are per 500g for bites

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.
Rates are valid until 31st December 2023.

EXTRA CHARGES

- Beverages Note**
- No Corkage fee for hard liquor only
 - Homemade wine or any homemade alcoholic beverage will not be permitted.
 - Any remaining liquor (from stocks brought in by the guest for the event) must be cleared from the hotel premises immediately after the function.
- Cocktail Handling Fee** Rs. 200 per cocktail (all ingredients should be provided by the guest).
- Beverage Handling Fee** Rs.100 per person will be charged.
- Beverage List** Wine, beer, juice, soft drinks should be purchased from the hotel and will be charged as per the consumption at the following rates:
- | | |
|---------------------------|--------------------|
| Keg Beer (Carlsberg) | Rs. 18,700 per keg |
| Keg Beer (Lion Lager) | Rs. 16,600 per keg |
| Bottled Beer (Carlsberg) | Rs. 570 per bottle |
| Bottled Beer (Lion Lager) | Rs. 570 per bottle |
| Soft Drinks Chasers | Rs. 260 per bottle |
| Juices (Cordial) | Rs. 320 per glass |
- Hall Charges** Up to five hours of hall usage will be complimentary. Rs. 10,000 will be charged for every additional hour.
- Confirmation** An advance of not less than Rs 50,000 should be made when confirming the booking (non-refundable / non-transferable). Full payment should be made 21 days prior to the event

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.
Rates are valid until 31st December 2023.