

## WEDDINGS WITH ANANTARA

Situated between the Kalu Ganga River and the Indian Ocean, Anantara Kalutara Resort re imagines the romance of a signature wedding with its stunning dual waterfront views that affords natural exclusivity and privacy. Carrying an aura of authentic local heritage with colonial accents, step into our threshold and let your magical day unfold with us.

Our dedicated team will provide personalized planning and a flawless delivery of your once-in-a- lifetime celebration, from themed décor and entertainment to innovative catering options. Curate your unique journey with our choice of venues from a magnificent beachfront setting, by the famous Kalu Ganga estuary, tropical landscaped gardens or within our grand ballroom with a banquet seating capacity of 350 guests.

### COMPLIMENTARY SERVICES

- Dedicated event manager
- Chair covers free of charge  
Chair Cover Colours : White / Black/ Burgundy
- Bow Colours : White / Burgundy / Gold
- Table runners and covers free of charge
- Red carpet welcome
- Oil Lamp
- Kiribath for cake cutting
- Welcome drink
- Sofa and coffee table
- Registration table
- Cake table and serving trays
- Stage and dance Floor
- Gift table, a register with an attendant

### SPECIAL OFFER

- First year anniversary dinner at the hotel for the couple
- 15% off for bride-mates and groomsmen for their weddings
- For referred future weddings by bride or groom, a complimentary overnight stay to be offered on BB
- For weddings of 250 persons and above beverage handling fee waved off
- If both wedding and home coming held at Anantara or Avani 20 persons free of charge for the second event
- If client is selecting the 3<sup>rd</sup> menu or higher, 10 persons charges will be waved off.  
(minimum number of persons should be 250)

\*Conditions apply



## WEDDING MENUS

SILVER	GOLD	PLATINUM
<b>INTERNATIONAL SALAD BAR</b> 5 Salads 1 Soup  <b>MAIN COURSE</b> 1 Chicken 1 Fish 1 Prawn Or Squid 1 Meat (Lamb, Beef, Pork) 3 Vegetable 1 Noodle or Pasta 1 Rice Preparation 1 White Rice Condiments/ Papadam Pickle  5 Desserts 2 Kinds of Sliced Fruits 3 Kinds of Ice Cream	<b>INTERNATIONAL SALAD BAR</b> 8 Salads 1 Soup  <b>MAIN COURSE</b> 1 Chicken 1 Fish 1 Prawn or Squid 1 Pork 1 Lamb or Beef 3 Vegetable 1 Live Station 1 Noodle 1 Pasta 1 Rice Preparation 1 White Rice Condiments / Papadam Pickle  6 Dessert 2 Kind Of Slice Fruits 3 Kind Of Ice Cream	<b>INTERNATIONAL SALAD BAR</b> 9 Salads 2 Soup 1 Non Veg And 1 Veg  <b>MAIN COURSE</b> 1 Chicken 1 Fish 1 Prawn Or Squid 1 Pork 1 Lamb Or Beef 1 Carving 4 Vegetable 2 Live Station 1 Noodle 1 Pasta 1 Rice Preparation 1 White Rice 1 Brown Rice Condiments / Papadam Pickle  8 Dessert 3 Kind Of Slice Fruits 3 Kind Of Ice Cream
Minimum number of guests per event: 175	Minimum number of guests per event: 150	Minimum number of guests per event: 130
<b>LKR. 10000</b> net per person	<b>LKR. 12000</b> net per person	<b>LKR. 15000</b> net per person

## SALADS

- ❑ Fried Onion, Sprats Salad
- ❑ Bitter Guard Salad
- ❑ Okra Salad
- ❑ Pineapple Salad
- ❑ Cucumber, Onion, Maldives Fish Salad
- ❑ Ash Plantain Salad
- ❑ Eggplant Salad
- ❑ Fried Brinjal, Pineapple with Mustard Sauce
- ❑ Gotukola Sambol
- ❑ Beet Root Salad with Onions
- ❑ Grated Carrot with Raisin & Coconut
- ❑ Fried Tuna Fish Flaked with Green Beans, Mustard and Lemon
- ❑ Boiled Egg with Cocktail Dressing
- ❑ Coleslaw Salad
- ❑ Tomato, Cucumber, Onion with Lemon Dressing
- ❑ Ham and Cheese and Bell Pepper
- ❑ Grilled Vegetables with Balsamic & Pesto
- ❑ Garlic Curd Marinated Chicken Caesar's Salad
- ❑ Capri Salad, Bocconcini Mozzarella, Baby Tomatoes, Basil Pesto, Pine Nuts
- ❑ Chargrilled Eggplants, Olive Oil, Garlic, Fresh Mint
- ❑ Panzanella, Italian Bread Salad with Onions, Cucumber and Tomatoes
- ❑ Steamed Mussels Filled With Raw Tomato Garlic and Basil
- ❑ Potato Salad, Bacon, Spring Onion, Caper Berry, Lemon, Mustard
- ❑ Greek Salad, Oregano Dressing, Feta Cheese, Kalamata Olives
- ❑ Roasted Cauliflower and Sundried Tomato Salad with Pesto
- ❑ Potato & Apple with Walnut and Cilantro
- ❑ Potato with Bacon and Spring Onion
- ❑ Apple, Chicken, Sweet Corn & Celery
- ❑ Pasta & Sausage with Grilled Vegetable
- ❑ Salad Nicoise, Tuna Salad with Potato Beans and Eggs
- ❑ Som Tam, Green Papaya, Lime Dressing, Crushed Peanuts and Dried Shrimps
- ❑ Yam Tale ,Thai Seafood Salad with Chili Lime Dressing
- ❑ Larb Gai ,Mince Chicken Salad with Thai Dry Spices
- ❑ Thai Grilled Beef Salad with Chili, Mint, Onion, Cucumber
- ❑ Yum Woon Sen Head- Glass Noodle Salad with Mushrooms
- ❑ Yum Tua Plu- Spicy Wing Bean Salad with Shrimps and Boiled Egg
- ❑ Hummus Bin Tahini- The Classic Chickpea Dip with Sesame Paste and Olive Oil
- ❑ Babaganoush - Smokey Eggplant Salad
- ❑ Tabouleh - Parsley, Broken Wheat Salad with Lemon – Mint Dressing
- ❑ Fattoush – Lebanese Mixed Salad with Pita Bread
- ❑ Spicy Aloo Chaat
- ❑ Paneer Tikka Salad
- ❑ Kachumber Salad
- ❑ Tandoori Chicken Salad
- ❑ Roasted Pumpkin Salad, Honey, Roasted Seeds
- ❑ Grilled Squid And Shrimps with Coriander Tomato Dressing
- ❑ Shrimp Cocktail

## SOUPS

- ❑ Arabic Lentil Shorba with Croutons And Lemon
- ❑ Cream Of Mushroom Soup with Toasted Crostini
- ❑ Minestrone Di Verdure Genovese, Crostini Pesto
- ❑ Curried Pumpkin Soup
- ❑ Cream Of Chicken Soup
- ❑ Roasted Tomato Soup with Basil Pesto
- ❑ Curried Carrot Soup with Cilantro
- ❑ Potato And Leek Soup with Fresh Oregano
- ❑ Truffle Cauliflower Soup
- ❑ Home Style Cream of Tomato Soup
- ❑ Cheddar Potato and Broccoli Soup
- ❑ Cream Of Green Pea and Asparagus
- ❑ Classic French Onion Soup
- ❑ Thai Spicy Vegetable Soup with Mushrooms Coconut Milk
- ❑ Hot and Sour Sichuan Soup
- ❑ Sweet Corn Soup Chicken
- ❑ Tom Yum Gung- Classic Thai Spicy Prawn Soup
- ❑ Tom Kha Gai - Chicken Soup in Coconut Milk Flavored with Lemon Grass
- ❑ Tom Yam Talay - Spicy Seafood Soup Flavored with Lemongrass
- ❑ Chicken Clear Soup
- ❑ Cacciucco Soup, Italian Seafood Soup with Tomato

## RICE

- ❑ Yellow Rice
- ❑ Indian Rice Pilaf
- ❑ Vegetable Biryani
- ❑ Mongolian Seafood Rice
- ❑ Pineapple and Chicken Fried Rice
- ❑ Gee Rice with Cashew & Sultanas
- ❑ Indonesian Nasigoreng
- ❑ Mexican Corn & Cilantro Rice
- ❑ Vegetable Fried Rice
- ❑ Jeera Pulao
- ❑ Kashmiri Pulao
- ❑ Chicken Fried Rice

## NOODLE

- Vegetable Tossed Noodles with Eggs
- Thai Fried Noodles with Sea Food
- Chinese Noodles with Shredded Vegetables
- Indonesian Mee Goring
- Mongolian Beef Noodle with Shitake Mushroom
- Young Chow Fried Noodles
- Rice Noodle with Chicken And Vegetable
- String Hopper Biriyani with Vegetable

## PASTA

- Fussily Pasta with Sautéed Pepper & Olives
- Penne With Roasted Tomato Sauce
- Penne Pasta with Mushroom Cheese Sauce
- Spaghetti Bolognaise
- Baked Macaroni with Chicken And Cheese
- Vegetable Lasagna
- Chicken And Spinach Lasagna
- Mushroom Cheese Cannelloni
- Spaghetti with Spicy Sri Lankan Seafood Sauce

## FISH

- Fish Ambul Thiyal
- Fish Pol Kiri Thiyal
- Seer Fish Red Curry
- Fish Curry with Coconut Milk
- Masala Fried Fish
- Mustard Fish Curry
- Devilled Fish
- Baked Fish In Banana Leaves
- Fish Stew with Coconut Milk
- Fish Masala
- Fish Tikka
- Grilled Fish with Chili Lemon Butter Sauce
- Crumb Fried Fish with Tartar Sauce
- Hot Garlic Fish
- Chili Fish
- Fries Fish with Basil And Chili Sauce
- Thai Fish Red Curry
- Steamed Fish with Ginger And Soy And Chili
- Bangkok Fish

## PRAWN / CUTTLEFISH

- Batter Fried Prawns or Cuttlefish
- Devilled Prawn or Cuttlefish
- Prawn Curry with Drumstick Leaves
- Batter Fried Prawn or Cuttlefish
- Mustard Cuttlefish Curry
- Prawn or Cuttlefish Black Curry
- Hot Butter Cuttlefish
- Prawn or Cuttlefish Masala
- Kerala Prawn Curry
- Prawns or Cuttlefish In Hot Garlic Sauce
- Prawn In Thai Red Curry
- Prawn In Thai Green Curry
- Wok Fried Prawn Or Cuttlefish With Vegetable

## CHICKEN

- Kukul Mas Mirisata - Spicy Red Chicken Curry
- Devilled Chicken – Fried Chicken Sautéed with Sweet And Spicy Sauce
- Chicken Black Curry –Chicken Cooked In Black Pepper and Spices
- Chicken Korma, Chicken in Coconut Paste Curry
- Kerala Chicken Masala
- Chicken Vindaloo
- Chicken Tikka
- Butter Chicken Masala
- Kadai Chicken, with Onion, Tomato & Capsicum
- Chicken Biryani
- Chili Chicken, Wok Fried Chicken With Chili and Oyster Sauce
- Kung Pao Chicken, Wok Fried Chicken with Cashew Nut And Chili
- Pan Fried Chicken Escalope In Wild Mushroom Ragout
- Grilled Chicken Breast Pepper Sauce Mash Potatoes
- Herb Marinated Roasted Chicken with Gravy
- Curb Fried Chicken
- Thai Style Chicken Green Curry

## BEEF

- Mustard Marinated Beef Black Pepper Curry
- Devilled Beef
- Beef Stroganoff
- Beef Potato Masala
- Thai Beef Red Curry
- Massa Man Beef Curry
- Thyme Braised Beef Stew with Vegetables
- Ginger Soya Beef with Broccoli & Nuts
- Kerala Beef Fry with Green Chili & Onion
- Mongolian Barbecued Stir Fried Beef With Tofu
- Beef with Thai Basil And Chili

## LAMB / MUTTON

- Mutton Red Curry
- Mutton Rojan Josh
- Mutton Khroma
- Mutton Kadai
- Mutton Kofta Curry
- Indian Spiced Mutton Stew
- South Indian Lamb Masala
- Grilled Lamb Kofta Kebab with Sumac Onion
- Shredded Lamb With Garlic And Basil
- Minced Lamb Pie Topped with Potato Curry Mash
- Lamb Stew with Root Vegetable
- Massa Man Lamb Curry

## PORK

- Negombo Pork Curry
- Pork Pepper Fry
- Devilled Pork
- Sweet and Sour Pork
- Pork Vindaloo
- Kerala Pork Coconut Fry
- Thai Style Red Pork Curry
- Pork Mustard Stew
- Wok Fried Pork with Chili And Basil

## VEGETARIAN

- ❑ Cashew and Pea Curry
- ❑ Potato & Cauliflower Masala
- ❑ Mushroom Badum
- ❑ Wok Fried Vegetable with Bean Curd
- ❑ Green Bean Tempered
- ❑ Tempura Vegetable – Soya Dip
- ❑ Pineapple Curry
- ❑ Potato Tempered Mixed with Dry Fish
- ❑ Thai Vegetable Green Curry
- ❑ Cashew & Carrot Curry with Fried Curry Leaves
- ❑ Fried Brinjal Pahi with Tomato & Capsicum
- ❑ Fried Spicy Vegetable Cutlet With Curry Gravy
- ❑ Spicy Dhal Masala
- ❑ Tempered Dhal & Spinach Curry
- ❑ Aloo Gobi
- ❑ Herb Roast Wedges Potato
- ❑ Potato Lyonnais
- ❑ Devilled Potato With Capsicum & Tomato

## DESSERT

- ❑ Lemon Meringue Tart
- ❑ Banana Chocolate Tart
- ❑ Crumble Fruit Tart
- ❑ Caramelized Apple Tart
- ❑ Fresh Fruit Tart
- ❑ Red Banana Coconut Tart
- ❑ Pecan Nut Tart
- ❑ Apricot Almond Tart
- ❑ Passion Jivara Tart
- ❑ Pineapple Mint Tart
- ❑ Chocolate Royal Cake
- ❑ Coffee Opera Cake
- ❑ Berries Pistachio Delice
- ❑ Tropical Cake
- ❑ Red Velvet Cake
- ❑ Garrote Sponge Cake
- ❑ Choco Coco Cake
- ❑ Chocolate Brownies
- ❑ Lemon Cheese Cake
- ❑ Mix Berries Cheese Cake
- ❑ Baked Cheese Cake
- ❑ Black Forest
- ❑ Slice Fruit Cake
- ❑ Chocolate Fudge Cake
- ❑ Upside Down Fruit Cake
- ❑ Cream Caramel
- ❑ Tropical Panacotta
- ❑ Mix Berry Panacotta
- ❑ Coffee & Cardamom Cream Brulee
- ❑ Passion & Mango Cream Brulee
- ❑ Caramel Chocolate Mousse
- ❑ Almond Praline Mousse
- ❑ Tropical Mousse
- ❑ Fruit Trifle
- ❑ Classique Tiramisu
- ❑ Lemongrasses & Mint Pineapple Salad
- ❑ 4 Spice Poached Apple Salad
- ❑ Strawberry Salad
- ❑ Fresh Fruit Salad
- ❑ Pineapple Mint Gazpacho
- ❑ Water Melon Min Gazpacho
- ❑ Tropical Gazpacho
- ❑ Mango Lassi
- ❑ Strawberry Lassi
- ❑ Creamy Avocado Lassi
- ❑ Cut Fruit
- ❑ Whole Fruit
- ❑ Chocolate Pastry Choux / Éclairs
- ❑ Vanilla Pastry Choux/ Éclairs
- ❑ Coffee Pastry Choux/ Éclairs
- ❑ Mix Berries Pastry Choux/ Éclairs
- ❑ Praline Pasty Choux/ Éclairs
- ❑ Passion Pastry Choux/Éclairs
- ❑ Mango Pastry Choux/Éclairs
- ❑ Vanilla Caramel Profiteroles
- ❑ Berry Vanilla Profiteroles
- ❑ Chocolate Passion Profiteroles
- ❑ Vanilla Mango Profiteroles
- ❑ Coffee Caramel Profiteroles
- ❑ Hazelnut Praline Profiteroles
- ❑ Lemon Cream Cheese Profiteroles
- ❑ Double Chocolate Profiteroles

## DESSERT

### HOT DESSERT

- Om Ali
- Custard Chocolate Pudding Caramel Sauce
- Steamed Banana Coconut Pudding Milk Coconut Sauce
- Banana Pudding Butterscotch Sauce
- Caramelized Apple Cinnamon With Crumble And Vanilla Sauce
- Ginger Bread Pudding
- Sweet Raisin Rice Pudding with Nuts
- Kheer With Date & Palm Jiggery

### SRI LANKAN

- Selection Of Sri Lankan Sweet
- Pol Toffee
- Caramel Toffee
- Coconut Toffee
- Polpani Pan Cake
- Bibikan
- Watalappan
- Caramel Pudding
- Coconut Sago Pudding
- Chocolate Biscuit Pudding
- Coffee Biscuit Pudding
- Semolina Pudding With Treacle
- Ginger Pudding
- Rice Pudding
- Curd Cheese Cake
- Lime Coconut Cheese Cake
- Chocolate Cake
- Slice Fruit Cake
- Mango Coconut Cake
- Treacle Tart
- Passion Tart
- Tropical Fresh Fruit Tart
- Coconut Banana Tart
- Pineapple Tart
- Rambutan Clafouti Tart
- Chocolate Mousse
- Mango Coconut Mousse
- Mix Berries Mousse
- Coconut Treacle Panacotta
- Coffee Cardamom Panacotta
- Tropical Fruit Trifle
- Cashew Nut Chocolate Trifle

## LIVE STATIONS

### **Tempura-seafood**

Seafood and vegetable, fritters

### **Pad Thai**

Fried rice noodle with tamarind, bean sprout and chive

### **KHAO SOI**

Chiang mai curry noodle with your choice of meat and vegetable  
Deep - fried crispy egg noodles, boiled rice, pickled cabbage, onions, lime, chillies, scallions, assorted vegetables, lemon wedges, , chicken meat

### **Wok fry**

Chinese style wok fry, your choice of chicken or fish  
Carrot, cauliflower, broccoli, Chinese cabbage, bok choy

### **Noodle**

Wok fried noodle with carrot, onion, garlic, cabbage, broccoli, baby corn, beans sprout, bok choy  
Chicken or beef or pork, or seafood

### **Fried Rice**

Choice of vegetable, chicken Or Seafood or Nasi goreng

### **Pasta**

Choice of two kind of pasta - Penne, spaghetti, fusilli, farfalle  
Choice of two sauce - Tomato, cream, bolognese, Italian sausage white wine, mushroom cream - Condiments

### **Risotto**

Italian Arborio rice cooked to creamy perfection with a range of vegetarian or mix Seafood options served with aged parmesan

### **Chicken Shawarma**

Lebanese chicken shawarma served with fresh salad and aioli and spicy tomato

### **Fish & chips**

Batter fried fish serve with potato chips, and Tartar sauce

### **Hoppers**

Crispy rice pancakes with condiments

### **Kottu**

Sautéed Paratha with chicken and egg or vegetable with curry sauce

### **Seafood Kottu**

Sautéed Paratha with Seafood and egg with curry sauce