



Your Forever After Begins Here

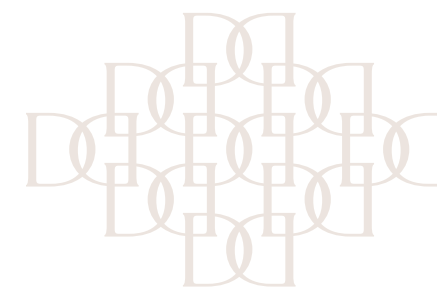


ANANTARA

PEACE HAVEN • TANGALLE
RESORT



Say "I Do" by the
Great Indian Ocean



Embracing the locale's unique allure through its historic colonial design and warm Sri Lankan hospitality, Anantara Peace Haven Tangalle Resort welcomes you to paradise. Here, our signature weddings are created as uniquely as your vows to one another, creating everlasting memories.

Our dedicated team provides personalised planning and flawless delivery of your once-in-a-lifetime celebration, from themed décor and entertainment to innovative catering options.

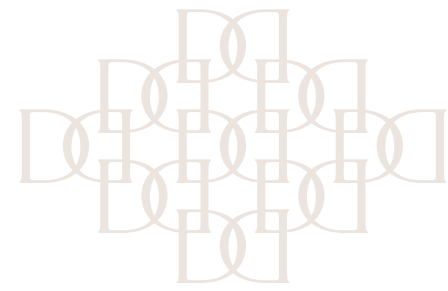
Curate your unique journey at the venue of your dreams.



Peace Haven Bungalow

Nestled near the serene Anantara Tangalle Peace Haven Resort, the Peace Haven Bungalow feels like a chapter from a love story waiting to unfold. Perched dramatically on a cliff, with the endless ocean as its witness and a whispering coconut plantation as its backdrop, this timeless haven exudes a quiet magic. Its old-world charm beckons lovers and dreamers alike, offering the perfect setting for intimate gatherings, where every moment feels like poetry.





Celebrate Your Journey

Your wedding - be it an intimate exchange of vows or the grandest event for hundreds - will be an unforgettable day.

As you promise to love and cherish one another,
we promise to make every moment exquisite for you

Your magical journey of celebration awaits.



Let our experts bring your vision to life, whether it's steeped in timeless tradition or infused with modern flair. With a versatile venue and meticulous attention to detail, we will curate your special day into a masterpiece.

As you look back on those cherished memories, you'll relive the love and joy shared with your nearest and dearest by your side.



Namaskar Minor

The Heritage Bungalow offers an extraordinary setting for an Indian wedding, where every tradition and moment is celebrated with elegance and luxury. Designed with Indian couples in mind, its stunning location along Sri Lanka's southern coast creates the perfect backdrop for a celebration steeped in culture and love. From the vibrant rituals to the intimate vows, your wedding will be a reflection of your unique journey, blending timeless customs with breathtaking surroundings. Every detail will be thoughtfully curated to ensure a truly unforgettable experience, making your Indian wedding a day to cherish forever






NAMASKAR WEDDING PACKAGE:

- A dedicated wedding specialist at the hotel
- 2 complimentary bottles of water per room per night
- Indian breakfast items
- Indian food options for lunch and dinner
- Resident Indian chef, Indian caterer, or the option for groups to bring their own chef
- Twin room availability
- Free WiFi
- One complimentary stay for the bride and groom on the night of the wedding
- One complimentary room night for the wedding planner
- One complimentary room night for 1st anniversary



Event space

Area	Dimension (L x W)	 Theatre	 Banquet 10	 Cocktail
m2 261	m 36 x 7.5	180	150	200
ft2 2,808	ft 117 x 24			

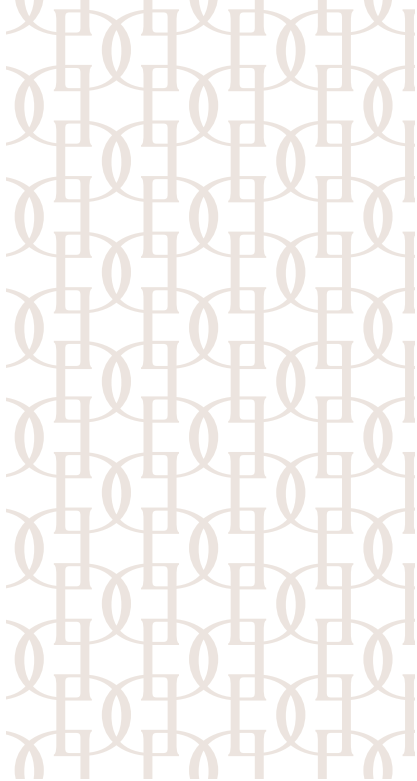
m2 = square metres, ft2 = square feet, m = metres, ft = feet



Cuisine Themes

We vow to indulge your senses with exquisite culinary spreads, leaving your guests with lasting memories. From the rich, flavorful essence of Indian cuisine to international gourmet offerings, every bite will be a celebration and a journey of flavors coming together.





Sri Lankan Pearl Island Journey

USD 125

Offer a diverse selection of dishes from various regions of Sri Lanka, highlighting the rich variety of flavors and ingredients the island has to offer. Include interactive stations featuring beloved Sri Lankan specialties, such as hoppers and kottu roti, allowing guests to enjoy a hands-on experience with the authentic tastes of Sri Lanka.

Including Soft Drinks for 3 Hours	Including House Wines for 3 Hours	Including Sparkling Wines for 3 Hours	1 Additional Hour	2 Additional Hours	3 Additional Hours
USD 30	USD 50	USD 70	USD 10	USD 16	USD 23

- The price above includes all the base equipment provided by the hotel, and does not include a marquee, tent, and any additional logistics or decoration required for the event.
- The rate refers to the culinary and beverage service, inclusive of our standard crockery.
- No venue charge for minimum of 50 confirmed attendees.

SALADS AND APPETIZERS WARM: LIVE STATION 1

- Mini fish cutlets, vege patties, mini coconut rotti with katta sambol, vegetable fritters, vegetable rotti, prawn wade

COLD:

- Beetroot and tomato salad, gotukola sambol (centella salad), carrot and coconut sambal with green chilli and lime, Sri Lankan watercress salad with fried okra, crunchy snake gourd salad, bitter gourd salad, selection of homemade vegetable pickles

SALAD BAR AND DRESSING

- Organic garden herbal leaves, iceberg lettuce
- Garden tomatoes, cucumbers, carrots, rainbow peppers
- Feta cheese, olives, semi-dried tomato, homemade pickles
- Estate olive oils, fine vinegars, and homemade salad dressings

SOUP

- Traditional green mung bean congee
- Aromatic Sri Lankan spices with curry leaves and roasted coconut

RICE AND CURRY

- Young jackfruit curry (polos)
- Sri Lankan sour tuna fish curry (ambulthiyal)
- Sear fish curry
- Dhal and spinach curry (parippu)
- Jaffna sea crab curry
- Tangalle chicken curry (kukul mas)
- Beetroot curry
- Beans and potato curry
- Devilled beef (assorted chutney, pickles, papadam, onion rings)
- Steamed red rice and white rice

SRI LANKAN HOPPERS AND KOTTU LIVE STATION 2

- Kottu – chopped godhamba rotti mixed with egg, vegetable
- Your choice of curry prepared on a flat grill (chicken curry, beef curry, vegetable curry or fish curry)

LIVE STATION 3

- Hoppers – egg hoppers served with choice of curry
- Green chili coconut sambol, katta sambol

FROM THE WOK - LIVE STATION 4

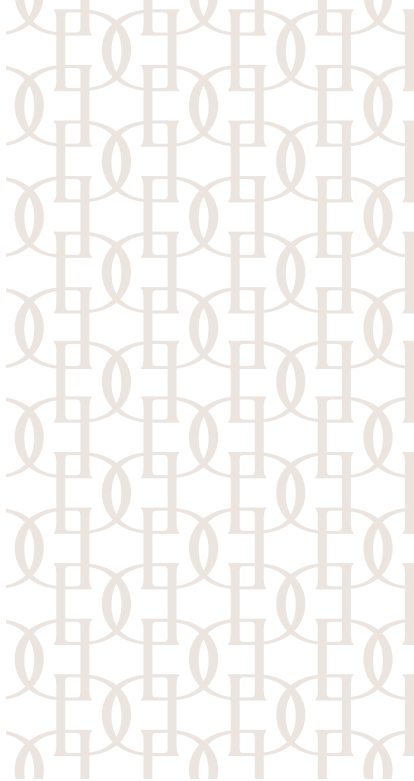
Sri Lankan mix fried rice with chilli paste and curry gravy

DELICACIES FROM THE GRILL LIVE STATION 5

- Seafood: tiger prawn, calamari, local fish fillet
- Meat and poultry: lamb skewers, beef skewers, spiced chicken skewers
- Selection of sauces: Tangalle curry sauce, lemon butter, creamy mushroom sauce
- Soy chilli sauce, chermoula sauce, homemade BBQ sauce

DESSERT

- Buffalo curd with kittul treacle
- Watalappam
- Wood apple drink
- Weli thalapa
- Pol toffee
- Pancakes
- Pani walalu
- Curry leaves kokis
- Mango coconut bibikkan
- Kālu dodol
- Sri Lankan exotic cut fruits
- Ice creams (chocolate / mango / coconut / vanilla)



Asian Fusion Journey

USD 145

Creating an Asian fusion food buffet concept combines flavours, ingredients, and cooking techniques from various Asian cuisines, offering a dynamic and exciting dining experience.

Consider incorporating sushi rolling, stir-fry, a noodle bar, dumpling-making stations, a Tandoori grill, and Teppanyaki grilling for a diverse and interactive culinary journey.

Including Soft Drinks for 3 Hours	Including House Wines for 3 Hours	Including Sparkling Wines for 3 Hours	1 Additional Hour	2 Additional Hours	3 Additional Hours
USD 35	USD 55	USD 75	USD 11	USD 18	USD 25

- The price above includes all the base equipment provided by the hotel, and does not include a marquee, tent, and any additional logistics or decoration required for the event.
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SALADS AND APPETIZERS

- Asian tomato and cucumber salad with sesame dressing
- Vietnamese rice paper salad with crunchy vegetables and spicy peanut sauce
- Gado gado – Indonesian vegetable salad
- Thai beef salad with cilantro, lime, and chilli
- Raw papaya salad with prawns
- Marinated cucumber with chilli and sesame
- Seared tuna with togarashi, soy ginger dressing
- Poached seafood (calamari / prawns / mussels)
- Bitter gourd salad / snake gourd salad / okra salad

SALAD BAR AND DRESSING

- Organic garden herbal leaves, iceberg lettuce
- Garden tomatoes, cucumbers, carrots, rainbow peppers
- Feta cheese, olives, semi-dried tomato, homemade pickles
- Estate olive oils, fine vinegars, and homemade dressings

FRIED VEGETABLE SPRING ROLL / THAI FISH CAKE - LIVE STATION 1

SUSHI AND SASHIMI - LIVE STATION 2

- California maki / vegetarian maki / selection of nigiri and sashimi
- Wasabi, pickled ginger, soy sauce, seaweed salad

TEMPURA – LIVE STATION 3

Prawns, calamari, fish, assorted vegetables, sauces and condiments

SOUP

- Tom yum goong
- Aromatic Thai hot and sour soup with prawns

SRI LANKAN HOPPERS AND KOTTU – LIVE STATION 4

- Kottu – chopped godhamba roti mixed with egg, vegetables
- Your choice of curry, prepared on a flat grill
- (chicken curry, beef curry, vegetable curry or fish curry)
- Hoppers – egg hoppers served with a choice of curry, green chili coconut sambol, katta sambol

FROM THE ASIAN WOK - LIVE STATION 5

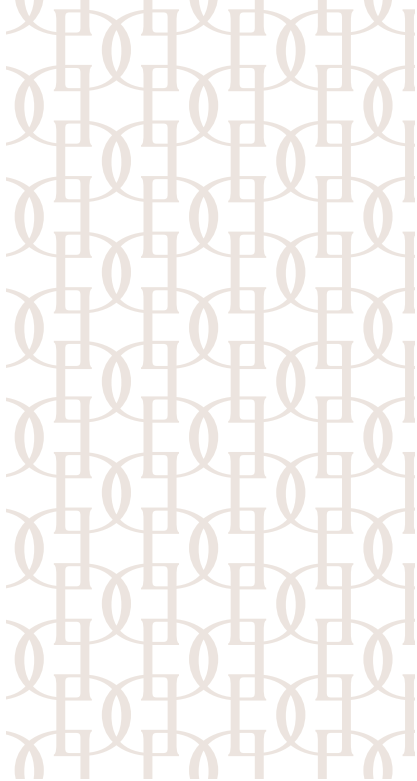
Singaporean chilli pepper crab with ginger and scallion

DELICACIES FROM THE GRILL – LIVE STATION 6

- Seafood: tiger prawn, calamari, yellowfin tuna
- Meat and poultry: lamb kebab, angus beef yakiniku, teriyaki chicken skewers
- Selection of sauces: tangalle curry sauce, lemon butter, creamy mushroom sauce
- Soy chilli sauce, chermoula sauce, homemade BBQ sauce

DESSERT

- Carrot and beet halva, kithul trickle gulab jamun
- Goyambokka polpani rice pudding, coconut mousse cake
- Lemongrass crème brûlée, alphonso mango sago pudding, grated coconut banana tart
- Green chilli chocolate cake, gannoruwa coffee cake, lychee and rambutan cake
- Avocado baked cheesecake, coconut caramel pudding
- Curry leaf kokis, alphonso mango coconut bibikkan, kalu dodol, beliatte jaggary wattalapan
- Fresh cut fruits
- Ice creams (coconut / mango / vanilla / chocolate)



International Journey

USD 160

Our international buffets are inspired by the vibrant flavors of Italy, China, India, Japan and beyond, offering a selection of appetizers, salads, main courses, and desserts.

Our expert F&B team is here to guide you through a colourful, multinational feast that will delight both you and your guests.

Including Soft Drinks for 3 Hours	Including House Wines for 3 Hours	Including Sparkling Wines for 3 Hours	1 Additional Hour	2 Additional Hours	3 Additional Hours
USD 35	USD 60	USD 80	USD 11	USD 20	USD 26

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SALADS AND APPETIZERS

- Quinoa, avocado, grilled vegetables, cherry tomato, lime vinaigrette
- Garden rocket, parmigiano reggiano and shaved fennel
- Calamari and mango salad with lime and coriander
- Grilled chicken with sweet potato, marinated mushrooms
- Bitter gourd salad / snake gourd salad / okra salad
- Vietnamese-style glass noodle salad with seafood
- Bruschetta with caramelized onions, mushroom, and brie Thai beef salad with fresh coriander and chilli
- Honey-glazed pumpkin with cinnamon
- Strawberry, avocado and broccoli salad

SALAD BAR AND DRESSING

- Organic garden herbal leaves, butter lettuce, green coral, red oak leaf, iceberg lettuce, garden tomatoes, cucumbers, carrots, and mixed peppers
- Feta cheese, grilled chicken breast, poached prawns, tender beef strips
- Estate olive oils, fine vinegars, and homemade dressings

SUSHI AND SASHIMI - LIVE STATION 1

- California maki / vegetarian maki / selection of nigiri and sashimi
- Wasabi, pickled ginger, soy sauce, seaweed salad

SOUP

- Roasted butternut squash soup

MIDDLE EASTERN – LIVE STATION 2

- Chicken shawarma with pickles and garlic sauce
- Eggplant mousaka (layered eggplant with tomato)
- Hummus, babaganoush, mutabal, tabbouleh, pita bread
- Vegetable couscous with fine herbs

FALAFEL AND FATAYER WITH SUMAC ONION GARLIC MAYO - LIVE STATION 3

ITALIAN – LIVE STATION 4

- Pasta: spaghetti, penne, fettuccine
- Choice of sauce: basil pesto / napolitano / bolognese arrabbiata / aglio olio / chicken / shrimp

MEXICAN – LIVE STATION 5

- Quesadillas and burritos
- Chicken, beef, charred corn, sliced radishes, diced mango, diced pineapple
- Fried onions, pickled jalapeños, lettuce, sour cream, salsa verde

FROM THE WOK LIVE STATION 6

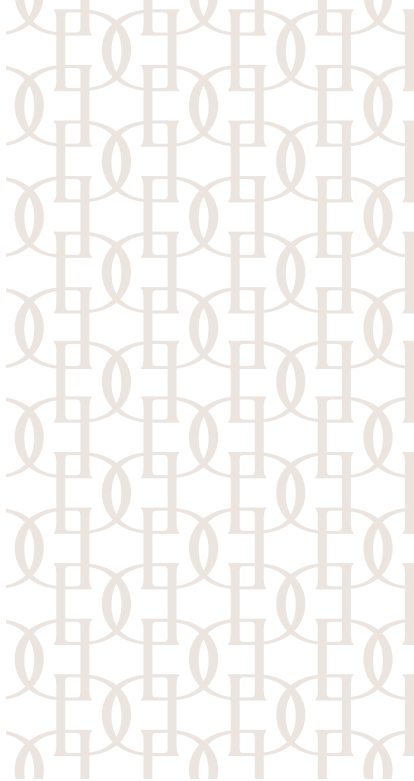
Stir-fried noodles with chicken, tofu, ginger, soy, and scallion

DELICACIES FROM THE GRILL – LIVE STATION 7

- Meat and poultry: Australian beef striploin, lamb chop, spring chicken breast, pork chop
- Seafood: lagoon prawns, blue swimmer crab, seer fish king prawns, calamari
- Vegetable skewers (broccoli, mushroom, cauliflower, zucchini, bell pepper)
- Tandoor paneer skewers
- Herb roasted potato, sautéed garden vegetables broccoli with almonds, corn on the cob
- Béarnaise sauce, garlic sauce, lemon butter, BBQ sauce truffle jus

DESSERTS

- Tutty - fruity tartlets, bitter dark chocolate fudge wild berry roulade, lemongrass pandan opera cake, orange and carrot fruit gazpacho shooters, duo symphony cake, sticky toffee pudding, peach and coconut cake, chocolate mud cake, caramel saint honoré, berry cheesecake coffee crème brûlée, strawberry panna cotta, mango mille feuille, tiramisu,
- Fresh cut fruits (pineapple / watermelon / papaya / passion / guava)
- Selection of gelato



Flavors of India

USD 180

Elevate your wedding celebration with flavours of India, a lavish buffet that immerses you in the richness and diversity of India’s culinary heritage.

More than just a meal, this is a celebration of traditions and a journey through vibrant flavours.

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SALADS AND APPETIZERS

- Kachumber salad – cucumber, tomato, and onion with lemon dressing
- Aloo chana chaat – spiced potato and chickpea salad with tamarind and mint chutneys
- Paneer tikka salad – grilled paneer with bell peppers, onions, and tandoori spices
- Tandoori chicken salad – roasted chicken chunks with mixed greens and yoghurt dressing
- Indian-spiced couscous salad – couscous with raisins, almonds, and a hint of garam masala
- Seafood salad – marinated shrimp and calamari with a zesty lemon coriander dressing
- Bhindi (okra) salad - sautéed okra with onions, tomatoes, roasted peanuts, and a tangy tamarind dressing
- Raw mango and coconut salad - curry leaves, dressed in mustard and green chilli-infused oil
- Kerala-style pineapple salad - pineapple chunks tossed with grated coconut, green chilies, and a hint of jaggery
- Spiced beetroot and peanut, curry leaves, and a dash of lime and spices
- Quinoa and pomegranate salad (Indian twist) mint, and a cumin-coriander spiced yoghurt dressing

SALAD BAR AND DRESSING

- Organic garden herbal leaves, ice burg lettuce garden tomatoes, cucumbers, carrots, rainbow peppers
- Feta cheese, olives, semi-dried tomato, homemade pickles
- Estate olive oils, fine vinegars, and homemade dressings

WARM APPETIZERS - LIVE STATION 1

- Hara bhara kebabs – spinach and green pea patties
- Paneer pakora – gram flour-battered fried paneer cubes
- Prawn koliwada – coastal-style spiced deep-fried prawns

FRIED VEGETABLE SAMOSA - LIVE STATION 2

- Mint and coriander chutney, tamarind sauce

DOSA STATION- LIVE STATION 3

- Live-prepared dosas with fillings (potato masala, cheese, and chilli) served with sambar and chutneys

CHAAT STATION - LIVE STATION 4

- Pani puri, bhel puri, sev puri with assorted toppings and chutneys

SOUP

- Tamatar dhaniya shorba – spiced tomato and coriander soup
- Mulligatawny soup – a hearty lentil and chicken soup with indian spices

HOT DISHES - VEG

- Paneer butter masala – cottage cheese in creamy tomato gravy
- Baingan bharta – smoky roasted eggplant mash with spices.
- Aloo gobi adraki – potato and cauliflower stir-fried with ginger
- Dal makhani – creamy black lentils slow-cooked with butter and cream
- Jeera rice – fragrant basmati rice tempered with cumin

HOT DISHES - NON-VEG

- Chicken tikka masala – chargrilled chicken in spiced gravy
- Lamb rogan josh – kashmiri-style lamb curry with aromatic spices
- Prawn moilee – prawns in a coconut milk curry from kerala
- Goan fish curry – tangy fish curry with kokum and coconut milk
- Hyderabad mutton biryani – flavored rice layered with spiced mutton served with raita
- Steamed basmati rice

FROM THE CHAR GRILL – LIVE STATION 5

- Tandoori lamb chops
- Chicken tikka skewers
- Amritsari fish tikka
- Jumbo prawn skewers
- Paneer tikka kebab
- Stuffed mushroom tikka

DESSERTS

- Gulab jamun – soft milk dumplings in sugar syrup
- Rasmalai – spongy paneer in saffron-flavoured milk
- Jalebi with rabri – crispy fried coils soaked in syrup, served with condensed milk
- Mango kulfi –Indian-style frozen mango dessert
- Kesar phirni – creamy saffron-flavoured rice pudding
- Gajar ka halwa – warm carrot pudding with nuts
- Coconut barfi – sweet coconut fudge with cardamom.
- Double ka meetha – Hyderabad-style bread pudding
- Chocolate samosas – crisp samosas filled with chocolate ganache
- Fresh cut fruits
- Ice creams (coconut / mango / vanilla / chocolate)

WEDDINGS

BY ANANTARA

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