



Breathtaking Beginnings

Steeped in history, charm and romance, Heritance Kandalama resonates the dream setting for a memorable destination ceremony; with 360-degree views that fascinate you, natural cascading confetti of green and incredible sunsets.

Choose to host an extravagant ballroom celebration or move away from the confines of four walls and plan a picturesque outdoor wedding. Our eco-responsible designs and lush green spaces give a natural elegance to your green wedding,

Wed with Heritance; we go the extra mile to design 'the' wedding of your dreams.



Breathtaking Beginnings

at

Heritance Kandalama

Surrounded by the lush greenery and panoramic views, your happiest day is best celebrated at a space as unique as you...

From us to you, with love...

For your Ceremony

- * A private location for your ceremony
- * Traditional oil lamp
- * Ceremony table for unity candle
- * Sound system
(inclusive of two [02] FM mics, one clip on mic, two hand mics)
- * Multimedia projector with screen
- * A dedicated coordinator

For your Reception

- * Function hall for four hours
- * Fruit punch
- * Changing room
for guest count above 100 pax, for six hours
- * Banquet chairs with white or black floor length linen covers
- * Dance floor
- * Head table, cake table with cake trays, gift table and guest book table
- * Traditional oil lamp
- * Valet service for guests
- * Discounted rates for guest room blocks
- * A dedicated coordinator

Also available at special rates:

- * Custom wedding cake
- * Champagne and/or sparkling cider toast
- * Photographer
- * Professional DJ and/or other entertainment
- * Poruwa set up
- * Beverage packages – beer and wine bars
- * Celebrant or Preacher

Our Wedding Packages

- Below rates are valid for weddings that take place until 31 March 2026, upon payment of 25% non-refundable advance payment at time of booking.
- Date and venue will only be secured once an advance payment is received.
- Package rates are subject to change without prior notice and new rate will apply if advance payment is not made.
- All payments are non-refundable/non-transferable.
- Rates applicable for Sri Lankan residents only.

Bronze Package

Rs. 9,500 + + per person (minimum 100 persons)

Appetizers	Choose any three	(03)
Compound salads	Choose any four	(04)
Individual salads	Choose any four	(04)
Soups	Choose any one	(01)
Rice	Choose any two	(02)
Pasta and noodles	Choose any one from each	(01) + (01)
Meat and poultry	Choose any two	(02)
Seafood & fish	Choose any one	(01)
Vegetables	Choose any three	(03)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any five	(05)
Fresh fruit	Choose any four	(04)

To you and yours, from us

- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner for two
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Silver Package

Rs. 10,000 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any five	(05)
Individual salads	Choose any five	(05)
Soups	Choose any one	(01)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any two	(02)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any two	(02)
Vegetables	Choose any three	(03)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any six	(06)
Fresh fruit	Choose any five	(05)

To you and yours, from us

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner
- * Complimentary chocolates and gift basket
- * Candle light dinner in a romantic location
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Gold Package

Rs. 11,500 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any six	(06)
Individual salads	Choose any six	(06)
Soups	Choose any two	(02)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any one	(01)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any three	(03)
Vegetables	Choose any four	(04)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any seven	(07)
Fresh fruit	Choose any six	(06)

To you and yours, from us

- * Band stand and dance floor
- * Table name cards
- * Relax after your wedding in a complimentary room within the first month of your wedding and enjoy a delicious breakfast and dinner (*min 100 guests*)
- * Complimentary sparkling wine, chocolates and gift basket
- * Candle light dinner in a romantic location in the hotel
- * Going away in a decorated boat
- * Relive your memories on your first year anniversary with a night's stay at the hotel on bed & breakfast basis

Platinum Package

Rs. 12,500 + + per person (minimum 100 persons)

Appetizers	Choose any four	(04)
Compound salads	Choose any six	(06)
Individual salads	Choose any six	(06)
Soups	Choose any two	(02)
Rice	Choose any two	(02)
Pasta	Choose any one	(01)
Noodles	Choose any one	(01)
Meat and poultry	Choose any three	(03)
Seafood and fish	Choose any three	(03)
Vegetables	Choose any four	(04)
Sri Lankan condiments	Choose any six	(06)
Dessert	Choose any seven	(07)
Fresh fruit	Choose any six	(06)

To you and yours, from us

- * Band stand and dance floor
 - * Table name cards
 - * Relax two days after your wedding in a complimentary room within the first month of your wedding on full board basis (*min 100 guests*)
 - * Complimentary sparkling wine, chocolates and gift basket
 - * Candle light dinner in a romantic location
 - * Going away in a decorated boat
- Relive your memories on your first year anniversary with a night's stay at the hotel on half board basis

Menu Selection

Appetizers

- | | | | |
|--------------------------|--|--------------------------|---|
| <input type="checkbox"/> | Cinnamon smoked seer fish | <input type="checkbox"/> | Grilled vegetable terrine |
| <input type="checkbox"/> | Honey ginger cured sword fish | <input type="checkbox"/> | Hummus filled in baby tomatoes |
| <input type="checkbox"/> | Chicken galantine with pickled pistachio | <input type="checkbox"/> | Chicken liver pâté with pickled grapes |
| <input type="checkbox"/> | Spicy cold roast chicken with orange and peach salsa | <input type="checkbox"/> | Seafood cocktail on ice boat with brandied cocktail cream |
| <input type="checkbox"/> | Spicy ambulthiyal mousse filled in egg boats | <input type="checkbox"/> | Sweet corn and spicy cheese salad in shot glasses |

Compound Salads

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | Spicy seafood green chili and pineapple salad | <input type="checkbox"/> | Chickpea, grated coconut & lunumiris |
| <input type="checkbox"/> | Thai chicken and cashew salad | <input type="checkbox"/> | Fried eggplant with tomato & green chili |
| <input type="checkbox"/> | Cheese, apple and orange salad | <input type="checkbox"/> | Curried pineapple & raisin salad |
| <input type="checkbox"/> | Pasta, roasted tomatoes and egg salad | <input type="checkbox"/> | Fried fish with mango chutney & pea nuts |
| <input type="checkbox"/> | Tomato with spring onions & green chillies | <input type="checkbox"/> | Gotukola & maldive fish sambol |

Individual Salads

- | | | | |
|--------------------------|---------------------------------|--------------------------|------------------------------------|
| <input type="checkbox"/> | Coral green lettuce | <input type="checkbox"/> | Grated carrot |
| <input type="checkbox"/> | Lollo rosso lettuce | <input type="checkbox"/> | Sliced spring onion |
| <input type="checkbox"/> | Iceberg lettuce | <input type="checkbox"/> | Gotukola leaves |
| <input type="checkbox"/> | Sliced crispy cucumber | <input type="checkbox"/> | Boiled sweet potatoes |
| <input type="checkbox"/> | Plum tomatoes | <input type="checkbox"/> | Boiled chickpeas |
| <input type="checkbox"/> | Seafood chowder | <input type="checkbox"/> | Chicken mulligatawny |
| <input type="checkbox"/> | Cream of chicken with asparagus | <input type="checkbox"/> | Crab and sweet corn soup |
| <input type="checkbox"/> | Cream of mushroom | <input type="checkbox"/> | Mutton and country vegetable broth |
| <input type="checkbox"/> | Thai hot and sour soup | | |

Rice

- | | | | |
|--------------------------|----------------------|--------------------------|------------------------------|
| <input type="checkbox"/> | Steamed basmati rice | <input type="checkbox"/> | Nasi goreng |
| <input type="checkbox"/> | Country rice | <input type="checkbox"/> | Vegetable fried rice |
| <input type="checkbox"/> | Vegetable biryani | <input type="checkbox"/> | Chinese mixed fried rice |
| <input type="checkbox"/> | Chicken biryani | <input type="checkbox"/> | Green pea, cashew pilau |
| <input type="checkbox"/> | Mutton biryani | <input type="checkbox"/> | Chinese vegetable fried rice |

Pasta

- | | | | |
|--------------------------|-----------------------|--------------------------|--|
| <input type="checkbox"/> | Penne pasta carbonara | <input type="checkbox"/> | Macaroni au gratin |
| <input type="checkbox"/> | Vegetable lasagne | <input type="checkbox"/> | Spaghetti napolitan |
| <input type="checkbox"/> | Seafood spaghetti | <input type="checkbox"/> | Farfalle pasta in garlic and basil cream |

Noodles

- | | | | |
|--------------------------|-----------------------------|--------------------------|----------------------|
| <input type="checkbox"/> | Mongolian vegetable noodles | <input type="checkbox"/> | Mie goreng |
| <input type="checkbox"/> | Singaporean fried noodles | <input type="checkbox"/> | Thai seafood noodles |
| <input type="checkbox"/> | Chinese mixed fried noodles | | |

Meat and Poultry

Chicken

- | | | | |
|--------------------------|---------------------------------|--------------------------|-------------------------------|
| <input type="checkbox"/> | Spicy Sri Lankan roast chicken | <input type="checkbox"/> | Diced chicken Hong Kong style |
| <input type="checkbox"/> | Spicy Sri Lankan chicken baduma | <input type="checkbox"/> | Tandoori chicken pepper curry |

Beef

- | | | | |
|--------------------------|---|--------------------------|---|
| <input type="checkbox"/> | Sliced beef with sweet chili sauce | <input type="checkbox"/> | Beef korma |
| <input type="checkbox"/> | Braised beef in mushroom and red wine sauce | <input type="checkbox"/> | Beef satay with chili peanut butter sauce |
| <input type="checkbox"/> | Beef pepper mustard curry | | |

Pork

- | | | | |
|--------------------------|----------------------------------|--------------------------|--|
| <input type="checkbox"/> | Black pork curry | <input type="checkbox"/> | Roast pork loin with apple and cider sauce |
| <input type="checkbox"/> | Pork onion baduma with pineapple | <input type="checkbox"/> | Pork vindaloo |
| <input type="checkbox"/> | Sliced pork in dry chili sauce | | |

Mutton or Lamb

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | Traditional mutton curry | <input type="checkbox"/> | Braised mutton in mint sauces |
| <input type="checkbox"/> | Mutton rogan josh | <input type="checkbox"/> | Roast lamb rack on savoury mashed potato cake with balsamic and pepper sauce |
| <input type="checkbox"/> | Wok fried mutton with garlic & oyster sauce | | |

Seafood and Fish

Fish

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | Traditional fish mustard stew with capsicum & onion | <input type="checkbox"/> | Sweet and sour fish with pineapple |
| <input type="checkbox"/> | Sri Lankan fish curry (white/red) | <input type="checkbox"/> | Crumbed fried mullet with spicy tartar sauce |
| <input type="checkbox"/> | Grilled seer fish with garlic coriander cream | <input type="checkbox"/> | Tuna ambulthiyal |
| <input type="checkbox"/> | Gowan style fish curry | | |

Seafood

- | | | | |
|--------------------------|---|--------------------------|--|
| <input type="checkbox"/> | Crab & murunga curry | <input type="checkbox"/> | Cuttlefish in lemongrass curry cream |
| <input type="checkbox"/> | Wok fried crab in dry chili sauce | <input type="checkbox"/> | Wok fried cuttlefish in hot and sour sauce |
| <input type="checkbox"/> | Masala crab with coriander | <input type="checkbox"/> | Cuttlefish baduma |
| <input type="checkbox"/> | Baked crab in garlic chardonnay cream | <input type="checkbox"/> | Dallo kalupol maaluwa |
| <input type="checkbox"/> | Fried crab in devilled sauce | <input type="checkbox"/> | Masala cuttlefish |
| <input type="checkbox"/> | Prawns baduma | <input type="checkbox"/> | Batter fried prawns with sweet chili sauce |
| <input type="checkbox"/> | Prawns & tomato curry | <input type="checkbox"/> | Coconut sesame crumbed prawns with chutney |
| <input type="checkbox"/> | Stir fried prawns with pineapple and mushroom | | |

Vegetables

- | | | | |
|--------------------------|---------------------------|--------------------------|----------------------------|
| <input type="checkbox"/> | Brinjal moju | <input type="checkbox"/> | Vegetable chop suey |
| <input type="checkbox"/> | Potato tempered | <input type="checkbox"/> | Mixed vegetable curry |
| <input type="checkbox"/> | Green beans tempered | <input type="checkbox"/> | Navratan korma |
| <input type="checkbox"/> | Cashew carrot & pea curry | <input type="checkbox"/> | Buttered garden vegetables |
| <input type="checkbox"/> | Dhal curry | <input type="checkbox"/> | Cauliflower au gratin |
| <input type="checkbox"/> | Stir fried vegetables | | |

Condiments

- | | | | |
|--------------------------|-------------------|--------------------------|---------------------------------|
| <input type="checkbox"/> | Fish cutlet | <input type="checkbox"/> | Coconut sambol |
| <input type="checkbox"/> | Dry fish tempered | <input type="checkbox"/> | Malay pickle |
| <input type="checkbox"/> | Gotukola sambol | <input type="checkbox"/> | Sprats and cashew nut baduma |
| <input type="checkbox"/> | Sri Lankan pickle | <input type="checkbox"/> | Fish moju |
| <input type="checkbox"/> | Mango chutney | <input type="checkbox"/> | Cucumber and green chili sambol |

Dessert

- Crème brûlée
- Chocolate and pineapple gateaux
- Tiramisu with fresh berry coulis
- Trifle with sweet wine and fruits
- Apple brandied fruits and bread butter pudding
- Mango mousse with raspberry sauce
- Watalappan with poached fruits
- American cheesecake with fruit couli

- Cointreau cream caramel
- Lemon meringue pie
- Triple layer chocolate mousse
- Florida gateaux
- Mango & passion fruit bavarois
- Warm chocolate mud cake with spicy fruit chutney
- Pudding ala tropicana

Fruits

- Papaya
- Pineapple
- Melon
- Green banana
- Pears

- Sour banana
- Passion fruit
- Red apple
- Green apple

Other Facilities

Entertainment

• Solo Artist	:	Rs. 25,000
• Two Piece Band	:	Rs. 35,000
• Oriental music with sounds	:	Rs. 45,000
• Oriental music without sounds	:	Rs. 30,000
• Four-piece Band	:	Rs. 70,000
• DJ Music	:	Rs. 45,000
▪ Additional action stations	:	Rs. 2,500.00 per person
▪ Chair covers with bows	:	Rs. 200.00 per cover
▪ Additional bar counters	:	Rs. 4,000.00

CHASERS AND BEER

To be purchased from the hotel at special rates listed below:

Bites & drinks	Price per 1 kg (Rs.)
• Devilled chicken	Rs. 7,500
• Devilled beef	Rs. 10,850
• Devilled pork	Rs. 11,500
• Devilled fish	Rs. 9,500
• Devilled cuttlefish	Rs. 9,200
• Devilled prawn	Rs. 14,000
• French fries	Rs. 5,700
• Soda – 330 ml	Rs. 500
• Coca cola – 330 ml	Rs. 500
• Diet cola/zero	Rs. 850
• Water – 1 ltr	Rs. 550
• Water – 500 ml	Rs. 400
• Tiger Large (bottle)	Rs. 1,200
• Lion Stout (bottle)	Rs. 2,000
• Carlsberg (bottle)	Rs. 1,800

*Above rates are subject to 10% service charge and applicable government taxes







For more information:
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**HERITANCE KANDALAMA, WEDDING PACKAGES ** T&C APPLY
April 2025**