



Moments That Matter

WEDDING MENU 2023

DELUXE WEDDING BUFFET
Rs.8200/- + with applicable taxes per person

(Rates/Taxes are subject to change without prior notice)

CHOICE OF TWO (2) APPETIZERS

Grilled Vegetable Terrine, Baby Basil and
Balsamic Onion Marmalade

Vodka and Vanilla Cured Gravlax

Arugula, Shaved Parmesan, Sliced Poached Pears,
Gorgonzola with Balsamic Dressing

Assorted Cold Cuts

Bush Tomatoes with Mozzarella and
Basil Marinated Lemon Oil

CHOICE OF FOUR (4) SALADS

Seasonal Nuwara Eliya Greens with Caesar Salad Condiments

Apple Salad with Mint and Red Currant Sweet Curry Dressing

Chicken and Mango Salad with Honey Sesame Orange Vinaigrette

Crab, Avocado, and Tomato Salad with Crème Fraiche

Assorted Pasta and Seafood in Mustard Dressing

Lobster and Shrimp with Grapefruit Emulsion and Tarragon Oil

Grilled Calamari Salad, Makrut Lime, Olives and Tomatoes

Shrimp Cocktail, Bloody Mary and Crème Chantilly

Steak House Salad with Grilled Steak, Beefsteak Tomatoes,
Blue Cheese, Tabasco,

Onions and Devilled Eggs

French Dressing, Thousand Island, Cocktail Sauce, Balsamic Dressing,
Lemon Vinaigrette, Grated Parmesan and Condiments

CHOICE OF ONE (1) SOUP

Oriental Lentil Soup with Lemon and Croutons

Mediterranean Seafood Soup

Asparagus Cream with Grated Nutmeg

Cream of Mushroom Soup with Garlic Croutons

Traditional Italian Minestrone

CHOICE OF FIVE (5) MAIN DISHES

Chicken

Szechuan Chilli Chicken and Cashew Nut
Green Chilli Roasted Chicken with Lemongrass Sauce
Lemon and Thyme Grilled Chicken with
Roasted Potatoes and Onion Gravy
Piri Piri Chicken
Baked Chicken Stew with Marinated Oven Baked Chicken,
Broad Chili, Leeks, Tomato and Onion
Stir Fried Chicken, Red Chili Flakes,
Spring Onions and Cashew Nuts
Murgh Methi

Fish

Crumbed Seer with Tartar Sauce
Tandoori Fish Masala served with Onion Raita
Tuna Steaks Marinated with Lemon and Chili
Pan-Fried Seer Medallion with Leek and
Mustard White Wine Cream
Fish Bolle Curry
Steamed Whole Red Snapper with Ginger Sauce
Mustard Rosemary Glazed Swordfish
with Onion and Leek Cream

Seafood

Deep-Fried Crispy Cuttlefish Rings
with Jalapeno Tartar
Deville Mixed Seafood
Hot Butter Cuttlefish
Hong Kong Style Seafood

Beef

Minced Beef Stroganoff with
Mushroom and Paprika Sauce
Crispy Mongolian Beef
Beef, Mushroom and Potato Stew
Stir Fried Beef with Vegetables
Malay Beef Curry with Ginger and Galangal

Pork

Roasted Pork Rolls with Onion Sauce
Negombo Pork Stew with Mustard and Onion
Pork Curry with Goraka
Sri Lankan Granny Mustard Pork Stew with Onion Rings
Crispy Mustard Braised Pork Belly with
Red Vinegar Braised Cabbage and Garlic
Roasted Potatoes
Slow Cooked Thai Pork with Peanut Sauce

CHOICE OF THREE (3) VEGETABLE DISHES

Wok Fried Exotic Vegetable with
Smoked Bean Curd and Chilli
Cheese and Jalapeno Fritters
Buttered Fresh Vegetables with Black Pepper
Annasi Ambula
Eggplant Moussaka
Broccoli and Cauliflower in Almond Butter
Weligama Batu Moju
Chinese Vegetable Chop Suey
Gratinated Vegetable Lasagne
Crumbed Fried Potato and Cheese Rolls

CHOICE OF ONE (1) RICE AND ONE (1) NOODLE OR PASTA DISH

Spicy Fried Rice with Chicken and Prawn
Thai Coconut Rice
Hyderabadi Mutton Or Chicken Biryani
Vegetable String Hopper Biryani
Chicken Kabsa
Thai Chicken and Pineapple Fried Rice
Mushroom, Chicken and Garlic Rice
Shanghai Fried Noodles
Mee Goreng
Penne Pasta with Creamy Mushroom
Sauce and Bell Peppers

STEAMED WHITE RICE

CHOICE OF SIX (6) DESSERTS

Seasonal Fruits on Skewers
Caramelised Bread and Butter Pudding
Tiramisu
Coffee with Bavarian Cream
Mini Cream Puff with Lemon Mousse
and Blueberry Sauce
Cointreau Custard Gâteaux
Fruit Pavlova
Pineapple Meringue Gateau
Creme Brulee
Bibikkan

SPECIAL WEDDING BUFFET 2
Rs.8200/- + with applicable taxes per person

(Rates/Taxes are subject to change without prior notice)

CHOICE OF TWO (2) APPETIZERS

Assorted Cold Cuts with Fruit Chutney
Antipasti Platter – Black and Green Olives, Tuna,
Courgettes, Aubergines, Oven
Dried Tomatoes
Grilled Vegetable Terrine, Baby Basil, Balsamic Onion Marmalade
Pepper Roasted Beef Carpaccio with Mushroom Salad and Parmesan

CHOICE OF FOUR (4) SALADS

Tangy Mixed Oriental Salad
Marinated Tuna, Green Beans, Olive Salad
with Citrus Vinaigrette
Grilled Calamari Salad, Makrut Lime,
Olives and Tomatoes
Tomatoes Stuffed with Corn,
Bell Pepper and Shrimp
Waldorf Salad
Rustic Potato Salad with Mayonnaise, Pickles,
Red Onion and Crisp Pork or Chicken Bacon
Couscous Salad with Curried Vegetables

French Dressing, Thousand Island, Cocktail Sauce,
Balsamic Dressing, Lemon
Vinaigrette, Grated Parmesan and Condiments

CHOICE OF FOUR (4) MAIN DISHES

Chicken

Thai Red Chicken Curry with Sweet Basil
Braised Chicken with Chinese Cabbage
and Hot Garlic Sauce
Curry Flavoured Baked Chicken
Tandoori Chicken Masala
Crispy Chicken Sautéed with Sweet Chili Sauce,
and Steamed Broccoli
Chicken Badum

Fish

Lemon and Olive Oil Marinated Seer Fish
with Avocado, Corn and Olive Butter
Steamed Ginger Fish
Chili Coriander Fried King Mackerel
Grilled Marinated Seer Fish with
Tomato and Scallion Salsa

Seafood

Deep Fried Crispy Cuttlefish Rings
with Jalapeno Tartar
Dressed Mixed Seafood
Hot Butter Cuttlefish
Seafood Lasagne Florentine

Beef

Sliced Roasted Tenderloin
with Black Pepper Sauce
Oven Baked Beef Lasagne, Gratinated
with Mozzarella and Cheddar Sauce
Spicy Sri Lankan Beef Curry
Thai Beef Curry with Pineapple
Beef Bourguignon

Pork

Pork Black Curry
Thai Style Sesame Pork with
Red Chilli and Peppercorn
Herb Roasted Pork Roll with Caramelized
Apples, Maple and Balsamic Juice
Pork Vindaloo
Guangdong Style Stir Fried
Diced Pork with Peanuts

CHOICE OF THREE (3) VEGETABLE DISHES

Nine Gem Curry
Sri Lankan Style Green Bean
Curry with Potatoes
Eggplant Moussaka
Kadai Mushroom
Tempered Cashew
Channa Dhal Curry
Cheddar Cheese Stuffed Potato
Paneer Butter Masala
Spicy Sri Lankan Mixed Vegetable Curry
Dry Spiced Potato Curry
Stir Fried Vegetables in Oyster Sauce

CHOICE OF ONE (1) RICE AND ONE (1) NOODLE OR PASTA DISH

Spicy Fried Rice with Chicken and Prawn
Thai Chicken and Pineapple Fried Rice
Mushroom, Chicken and Garlic Rice
Mee Goreng
Thai Coconut Rice
Hyderabadi Mutton Or Chicken Biryani
Vegetable String Hopper Biryani
Chicken Kabsa
Shanghai Fried Noodles
Penne Pasta Tossed with Tomato
Sauce and Chili Flakes
Penne Pasta with Cannellini
Beans and Escarole

STEAMED WHITE RICE

CHOICE OF FIVE (5) DESSERTS

Sliced Seasonal Fresh Fruits
Triple Chocolate Cheesecake
Red Velvet Cupcakes
Sticky Toffee Pudding
Assorted French Pastries
(Fruit Tartlets, Blueberry Financier, Chocolate Éclair)
Cream Caramel
Pineapple Crumble
Saint Honore Puff
Tapioca Pudding

SPECIAL WEDDING BUFFET 1
Rs.8000/- + with applicable taxes per person

(Rates/Taxes are subject to change without prior notice)

CHOICE OF TWO (2) APPETIZERS

Herb Fish and Prawn Terrine with Stuffed Eggs
Smoked Chicken, Apricot and Orange Chutney on Micro Cress
Balsamic Marinated Zucchini, Mushrooms and Bell Peppers
Pickle Onion and Roasted Beef Skewers with Spicy Mustard

CHOICE OF THREE (3) SALADS

Potato Salad
Fried Eggplant and Pineapple with Granny Mustard
and Mango Chutney
Hydro Grown Lettuce with Dressing
Shrimp and Rice Salad
Chicken Salad with Corn
and Water Chestnuts
Mixed Pasta Salad with Chicken Or Pork,
Tomato, Scallions and Mango

French Dressing, Thousand Island, Cocktail Sauce,
Balsamic Dressing, Lemon
Vinaigrette, Grated Parmesan
and Condiments

CHOICE OF THREE (3) MAIN DISHES

Chicken

Chicken Kalu Pol Curry
Sri Lankan Yellow Chicken Curry with Potato
Szechuan Chili Chicken
Chicken Chettinad
Braised Chicken with Chorizo,
Black Olives, Sage and Fritters

Fish

Southern Fish Ambul Thiyal
Thalapath Mirisata
Fried White Fish with
Garlic Chili Remoulade
Fish Bole Curry

Seafood

Spanish Seafood Stew
Seafood Lasagne Florentine
Deep-Fried Mixed Seafood
Crumbed Calamari Rings
with Garlic and Chili Mayo

Beef

Sri Lankan Style Spicy Beef Stew
Sri Lankan Beef Mustard Curry
Beef with Honey Black Pepper Sauce
Beef with Capsicum, Coconut,
Vinegar and Mustard

Pork

Devilleed Pork
Sri Lankan Pork Badum
Pork Black Curry
Classic Cantonese Sweet
and Sour Pork

CHOICE OF TWO (2) VEGETABLE DISHES

Brinjal Moju
Mushrooms in Garlic Butter
Sri Lankan Tempered Potato
Mixed Vegetables in Szechuan Sauce
Stuffed Cheese and Chili Fritters
Channa Dhal Fry
Stir Fried Kang Kung and
Pak Choy with Garlic
Sri Lankan Creamy Cashew Curry

CHOICE OF ONE (1) RICE AND ONE (1) NOODLE DISH

Stir-Fried Vegetable Rice
Spicy Fried Rice with
Chicken and Prawn
String Hopper Vegetable Biryani
Sri Lankan Yellow Rice
with Lemongrass
Stir-Fried Vegetable Noodles
with Egg and Corn
Stir-Fried Noodles with
Egg, Prawns and Squid

STEAMED WHITE RICE

CHOICE OF FOUR (4) DESSERTS

Seasonal Cut Fruits
Chocolate Chip Mousse
Tiramisu
Red Velvet Cupcakes
Hot Chocolate Pudding
Pineapple Gateaux
Watalappan
Pineapple Strudel

SUPPLEMENTARY ACTION STATIONS

(Rates / Taxes Are Subject To Change without Prior Notice)

RAWN STATION

Battered Prawns with Hot Garlic Sauce

Rs.1500/= + applicable taxes per person

SHELLFISH BAR

Jumbo Lemon Shrimp, Oysters on the
Half Shell and Chilled Garlic Mussels

Served with Poivre Mignonette and Tabasco Sauce
Cucumber Noodles and Pickled Red Onion Salad

Rs.2000/= + applicable taxes per person

SUSHI STATION

Selection of California Rolls Paired with
Nigiri Salmon, Shrimp and Tuna

Served with Soy Sauce, Pickled Ginger and Wasabi

Seasoned Seaweed, Edamame and Tofu Salads

Rs.2000/= + applicable taxes per person

SALMON STATION

Two Varieties of Salmon and Garnishes

Sugar-Cured Salmon with Dill and Orange

Smoked Salmon, Classic Gravlox

Beetroot and Vodka Marinated Salmon
with Garnishes and Condiments

Rs.2250/= + applicable taxes per person

CAESAR SALAD STATION

Freshly Tossed Romaine Leaves
with Your Choice of Two (2) Toppings:

Cajun-Fried Chicken Dices, Szechuan Fried Prawns

Char Siu-Marinated Beef Tenderloin Tips, Garlic Fried
Squid with Traditional Caesar Condiments

Rs.1200/= + applicable taxes per person

OVEN ROASTED GARLIC BEEF TENDERLOIN

Caesar Salad with Hand Shaved Parmesan

Roasted Garlic Whipped Potatoes,
Horseradish Cream

Whole Grain and Dijon Mustards

Assorted Bread and Yorkshire Pudding

Rs.2000/= + applicable taxes per person

CHICKEN SHAWARMA LIVE STATION

Shredded Lettuce, Slice Onion, Tomato, French Fries,
Pita Bread, Garlic Mayonnaise, Hummus
Rs.1500/= + applicable taxes per person

PASTA STATION

Assorted Pasta Tossed with Your
Choice of Two (2) Sauces
Marinara – Seafood in Tomato Sauce
Alfredo – Parmesan and White Wine Cream Sauce
Alla Norma – Diced Zucchini and Eggplant
with Pancetta in Tomato Sauce
Bolognese – Meat and Tomato Sauce
Carbonara – Bacon and Mushroom in Egg
and Parmesan Cream Sauce
Rs.1500/= + applicable taxes per person

LAMB STATION

Black Pepper Crusted Lamb Leg with
Melted Garlic, Rosemary and Lemon
Maple Roasted Pineapple
Zesty Salad of Cherry Tomato, Cucumber, Onion,
Iceberg, Black Olives and Feta with Lemon Dressing
Accompanied By Chimichurri - Spicy Herb
and Green Chili Dressing
Smoky Pepper and Tomato Chipotle Sauce,
Black Eye Bean, Tomato and Coriander Salsa
Rs.2500/= + applicable taxes per person

PORK STATION

Maple and Thyme Roasted Leg of Pork,
Spicy Cucumber Pickle and Radish
Mashed Sweet Potatoes, Fireball
Whiskey Barbecue Sauce
Rs.1500/= + applicable taxes per person

SPANISH PAELLA STATION

Creamy Saffron Rice Cooked with Your
Choice of Shrimp, Mussels, Clams, or Chicken
with Sausage, Peas and Peppers served with
Crusty Bread and Lemon Aioli
Rs.1500/= + applicable taxes per person

ICE CREAM STATION

Assorted Ice Cream with Your
Choice of Two (2) Toppings
Strawberry Sauce, Chocolate Sauce,
Cashew Nuts , Nougat, Waffle Cone
Rs.1200 + applicable taxes per person



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