



Love, Laughter, and
HAPPILY EVER AFTER
AT AMAYA HILLS, KANDY



AMAYA
HILLS - KANDY
SRI LANKA

www.amayaresorts.com

AMAYA HILLS

WEDDING MENU SELECTION 2024

Menu Item	Bronze	Silver	Gold	Platinum
Welcome Drink	One	One	One	One
Appetizer	Two	Two	Three	Three
Salads	Three	Four	Five	Seven
Raw Salad Bar	Yes	Yes	Yes	Yes
Shooters	Yes	Yes	Yes	Yes
Dressings and Sauces	Yes	Yes	Yes	Yes
Soup	One	One	One	Two
Rice/Noodles/Pasta	Two	Three	Three	Three
Chicken/Beef/Pork	Two	Two	Two	Three
Mutton	N/A	N/A	N/A	One
Seafood	N/A	N/A	One	Two
Fish	One	Two	One	Two
Vegetables	Three	Four	Four	Five
Condiments	Five	Five	Five	Five
Desserts	Four	Five	Six	Seven
Price	Rs.7,350/- nett	Rs. 8,350/- nett	Rs. 9,350/- nett	Rs. 11,150/- nett

Prices are in LKR, inclusive of 10% service charge and applicable government taxes.
Rates are valid until 31st December 2024

WELCOME DRINK

Strawberry Guava | Passion Fruit | Blackcurrant | Orange | Mango | Mixed Fruit

APPETIZERS

Tomato and Cheese Platter with Basil | Nachos with Sour Cream, Guacamole, Mexican Salsa | Vegetable Caponata Terrine | Beetroot Carpaccio | Garden Vegetable Terrine with Pineapple Salsa | Stuffed Baby Eggplant with Moutabal | Tomato Basil Bruschetta | Grilled Vegetable on Orange Couscous | Classic Seafood Cocktail | Cold Cuts Platter with Mango Chutney | Cajun Roasted Chicken Breast with Onion Purée | Deviled Egg | Sesame Crust Seared Tuna with Mango Salsa | Mixed Meatloaf with Green Apple Purée | Confit Chicken Terrine with Raspberry Purée | Egg Mayonnaise with Scallion | Hummus

SALADS

VEGETARIAN

Cucumber, Onion and Tomato | Beetroot and Orange | Greek | Potato Chart | Channa Chart | Milano Pasta with Pesto | Gotukola and Coconut | Mushroom | Fried Bitter Gourd | Potato and Green Pea | Kachumbari

NON-VEG

BBQ Chicken and Pineapple | Tandoori Chicken Caesar | Chicken Noodles | Teriyaki Beef | Thai Beef | Chimichurri Beef | Honey Roasted Pork with Grilled Pineapple | German Potato with Bacon | Bavarian Potato with Pork Bacon | Salad Niçoise | Seafood Kimchi | Prawn Avocado | Grilled Calamari with Chickpea | Mexican Seafood | Tandoori Seafood

RAW SALAD BAR (INCLUDED)

Carrot | Cabbage | Beetroot | Tomato | Cucumber | Lettuce

SHOOTERS (INCLUDED)

Melon and Mint | Lime and Ginger | Cucumber and Chili | Melon and Pepper | Tomato and Mint

DRESSINGS (INCLUDED)

Cocktail | Beetroot Vinaigrette | Chili Soy Sauce | Thyme Vinaigrette | Tartar Sauce | Tomato Sauce | Mayonnaise Soup

SOUP

VEGETARIAN

Cream of Mushroom | Carrot and Ginger | Leek and Potato | Vegetable Minestrone | Cream of Oven Roasted Tomato Basil | Oven Roasted Ginger and Pumpkin | Arabic Lentil | Vegetable Tom Yam | Oven Roasted Egg Plant with Thahini

NON-VEG

Cream of Chicken | Thai Chicken | Chicken and Mushroom | Chicken Noodles | Chicken Mulligatawny | Beef Goulash | Potato and Bacon | Corn Chowder | Seafood Chowder | Hot and Sour Seafood | Curried Crab Soup with Coconut | Prawn Bisque

RICE | NOODLES | PASTA

RICE

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 | Dunthel Rice | Savoury Rice with Fried Onion and Peanuts | Curried Chicken and Seafood Tempered Rice | Yellow Rice with Sultana and Nuts | Chicken Biryani | Subzi Biryani (Vegetarian) | Green Pea and Geera Pulao | Kashmir Pulao | Curry Leaves and Kochchi Rice

NOODLES

Singaporean Vegetable Noodles | Mongolian Seafood Noodles | Curry-fried Vegetable Noodles | Chicken Chow Mein Noodles | Rice Noodles with Beef and Black Bean Sauce | Stir-fried Noodles with Chicken and Prawn Noodles | Stir Fried Tofu Noodles | Seafood Pad Thai with Fried Peanuts Noodles | Stir-fried Beef Noodles | Seafood and Chicken Mee Gorang

PASTA

Penne with Tomato and Basil | Spaghetti Aglio e Olio Pepperoncino | Baked Macaroni | Spaghetti Pasta with Chicken Pink Sauce | Pasta Marinara

CHICKEN

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 | Chicken Kalu Pol | Chicken Pepper Stew | Deviled Chicken | Crispy Chicken with Kochchi Mayo | Baked Chicken with Lemongrass Sauce | Chicken Red Curry

BEEF

Chili Beef | Sweet and Sticky Crispy Beef | Beef and Broccoli | Sesame Beef Black Pepper | Beef Teriyaki | Beef Baduma with Fried Red Onion and Green Chili | Slow Cooked Beef and Potato Curry | Beef Deviled | Beef Mustard Stew | Beef Pepper Fry | Beef Vindaloo

PORK

Chili Pork with Nuts | Thai Sweet and Sour Pork | Stir – Fried Pork with Shredded Vegetables | Pork Stew | Pork Vindalo | Black Pork Curry | Devilled Pork | Pepper Pork with Capsicum and Red Onion | Pork Baduma

MUTTON

Stir-Fried Chili Mutton | Country Style Curried Mutton with Onion and Chili Fry | Mutton Mustard and Stew | Mutton Kalupi Black Curry | Mutton Stew | Dhal Gosht | Afghani Mutton | Mutton Rogan Josh | Mutton Do Pyaza | Mutton Vindaloo | Mutton Rara | Mutton Gushtaba | Keema Matar | Moroccan Mutton Meatballs in Tomato Sauce | Mutton Tagine with Chickpeas | Mutton Navarin | Mutton Stew with Potato | Middle Eastern Shredded | Mutton Kofta Bil-siniyah

FISH

Crumbed Fried Fish with Tartar Sauce | Fish Ambulthiyal | Fish Red Curry | Traditional Mustard Fish Stew | Oven Baked Fish Fillet with Spicy Coconut Curry Sauce | Devilled Fried Fish | Fried fish with Sweet and Sour Sauce | Malabar Fish Curry | Amritsari Fish | Goan Fish Curry

SEAFOOD

Hot Garlic Seafood | Sweet and Sour Seafood | Singaporean Style Chili Prawn | Hot Butter Cuttlefish | Thai Prawn Curry | Stir- Fried Calamari | Prawn Curry with Murunga Leaves | Tempered Cuttlefish with Fried Green Chili Tomato | Prawn Tempered Cuttlefish Black Curry | Achari Prawns | Hariyali Prawns | Kadai Muchchi | Cuttlefish Do Pyaza | Crab Curry | Fried Crab with Hot Chili Sauce | Crab Curry with Murunga Sauce

VEGETABLES

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 | Cashew Nut and Carrots Tempered | Cashew and Pea Curry | Brinjal Red Onion Pahi | Fried Mushroom and Red Onion Pahi | Tempered Potato | Mixed Vegetable Stew | Stuffed Capsicum Curry | Tempered Beans | Vegetable Jalfrezi | Tandoori Vegetable Masala | Miloni Sabzi | Dal Panchrangi | Dal Makhani | Dal Lasooni | Dahi Curry Pakodi | Aloo Capsicum | Chana Palak | Grilled Vegetable Lasagna | Provencal 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

CONDIMENTS

Papadam | Fried Chili | Mango Chutney | Sri Lankan Pickle | Lime Pickle | Chili Paste

DESSERTS

COLD DESSERTS

Victoria Cheesecake | Chocolate Fudge Cheesecake | Banana Caramel Cream | Trio Chocolate Mousse | White Chocolate Passion Fruit Mousse Cake | Chocolate Nougatine Mousse | Ginger Lime Crème Brûlée | Coconut Crème Brûlée | Fruit Pavlova | Devil's Food Cake | Tropical Fruit Gâteau | Black Forest Cake | Fruit Salads | Fresh Cut Fruits | Coconut Cake | Watalappam | Love Cake | Choice of Ice Cream (Vanilla | Chocolate | Strawberry)

HOT DESSERTS

Orange Pudding | Chocolate and Nuts Pudding | Treacle and Fig Pudding | Banana Crumble with Hot Vanilla Sauce | Caramel Date Pudding | Chocolate Orange Bread Pudding | Self-Saucing Butterscotch Pudding | Pineapple Coconut Custard Pudding | Broken Glass Jello | Fruit Jelly

SAUCES

Chocolate Sauce | Orange Sauce | Blackcurrant Sauce | Strawberry Sauce | Custard Sauce

BITES (RATES PER KILO)

CHICKEN	Devilled Chicken	Rs. 5,800/- nett
	Chicken Stew	Rs. 5,800/- nett
	Fried Chicken with Onion and Chili	Rs. 5,800/- nett
	Devilled Chicken Sausage	Rs. 5,800/- nett
FISH	Fish Amritsari with Mint Chutney	Rs. 6,200/- nett
	Devilled Fish	Rs. 6,200/- nett
	Fish Pepper Stew	Rs. 6,200/- nett
	Fried Fish with Onion and Chili	Rs. 6,200/- nett
SEAFOOD	Devilled Prawns	Rs. 7,700/- nett
	Hot Butter Cuttlefish	Rs. 7,400/- nett
	Batter Fried Prawns	Rs. 7,900/- nett
	Crispy Ajwain Cuttlefish	Rs. 7,400/- nett
PORK	Pork Pepper Fry	Rs. 7,200/- nett
	Devilled Pork	Rs. 7,200/- nett
BEEF	Beef Pepper Fry	Rs. 7,500/- nett
	Devilled Beef	Rs. 7,500/- nett
MUTTON	Mutton Pepper Fry	Rs. 13,000/- nett
	Devilled Mutton	Rs. 13,000/- nett
VEGETARIAN	Boiled Vegetable	Rs. 3,200/- nett
	Hot Butter Mushrooms	Rs. 3,700/- nett
	Roasted Cashew Nuts	Rs. 13,000/- nett
	French Fries	Rs. 5,000/- nett
	Potato Wedges	Rs. 4,700/- nett
	Tempered Chickpeas	Rs. 2,900/- nett
	Vegetable Tempura	Rs. 3,200/- nett

BEER, JUICES, WINE, SOFT DRINKS (RATES PER BOTTLE)

Beer (Carlsberg)	Rs. 950/- nett
Beer (Lion)	Rs. 850/- nett
Soft Drinks	Rs. 260/- nett
Sparkling Wine	Rs. 11,000/- nett
House Wine	Rs. 8,500/- nett
Juice per Glass	Rs. 400/- nett

MORNING TEA TABLE ARRANGEMENT

Piece of Kiribath with Katta Sambol and Seeni Sambol	Rs. 180/- nett
Slice of Butter Cake	Rs. 250/- nett
Slice of Chocolate Cake	Rs. 350/- nett
Plain Tea / Black Coffee (per cup)	Rs. 200/- nett
Milk Tea / Milk Coffee (per cup)	Rs. 350/- nett
Iced Coffee (per cup)	Rs. 450/- nett

Congratulations!

A toast to love, laughter and a happily ever after; that moment you say 'I do', surrounded by your loved ones. Everything has to be just as you have imagined it. With this in mind,
We Have Something Special Put Together by The Team at Amaya!

OUR GIFT TO YOU ON YOUR SPECIAL DAY

- For all weddings over 100 guests, the couple will receive a complimentary overnight stay on Half Board basis on availability at one of the below properties;
Amaya Hills | Hanthana Boutique Villa by Amaya | Amaya Lake – Kandalama | Amaya Beach – Pasikuda
- For all weddings over 200 guests a complimentary overnight stay with Amaya signature Honeymoon amenities for the couple on Full Board basis on availability at one of the below properties;
Amaya Hills | Hanthana Boutique Villa by Amaya | Amaya Lake – Kandalama | Amaya Beach – Pasikuda
Or a complimentary overnight stay on Bed and Breakfast basis on availability at one of the below properties;
The Langdale Boutique Hotel by Amaya – Nuwara Eliya | The Oliphant Boutique Villa by Amaya – Nuwara Eliya
- Special room discount on your Honeymoon tour when chosen any below Amaya Properties on availability;
Amaya Lake – Kandalama | Amaya Beach – Pasikuda | Hanthana Boutique Villa by Amaya | The Langdale Boutique Hotel by Amaya – Nuwara Eliya | The Oliphant Boutique Villa by Amaya – Nuwara Eliya
- Complimentary dinner gift voucher for the couple at the “Rasawasala” main restaurant at Amaya Hills – Kandy on first wedding anniversary.
- Special 10% discounted room rates for overnight stays on 1st wedding anniversary at any Amaya property.
- Special discounted rates at “Panchakarma” Ayurvedic Spa, during your stay.
- Complimentary table linen, chair covers and bows for all weddings over 100 guests.
- A bottle of sparkling wine for the couple in their room
- Complimentary dressing rooms for bride and groom on the day of the wedding.
For all weddings over 100 to 150 - 01 changing room
For all weddings over 150 – 02 changing rooms
- Free Outdoor locations for Poruwa Ceremony
- Free use of the hotel location for photography and videography on the day of the wedding
- Registration table, gift table with a register, sauwbhagya table, milk or Champaign fountain table, table for wedding cake structure with cake trays
- Traditional oil lamp
- Band stand

- Separate area for the tea table and bar arrangements
- Complimentary bar counter for beverage service
- Our passionate Chef's assistance on menu finalizing

VALUE ADDITIONS

- Traditional and fusion dance entertainment throughout the event, inclusive of Magul Bera with Ashtaka, Jayamangala Gatha at very special rates.
- Special discounts on extra rooms
- Extra mirrors and lighting on request

Event Time - Up to five hours of hall usage is complimentary

- Morning - 10.00 A.M – 03.00 P.M
- Evening - 06.00 P.M – 11.00 P.M
- Additional 01 hour Rs. 25,000/- nett

Venue Chargers

- Over 100 guests – Free of charge
- From 100 to 75 guests – Rs. 50,000/- nett
- Below 75 guests – Rs. 100,000/- nett

Beverages

- Spirits and wine could be brought from outside. – Free of corkage
- Soft drinks, beer to be purchased from the hotel and will be billed on consumption basis.
- Dry nuts and fresh fruit could be brought from outside. No preparation Chargers.
- Cooked bites to be purchased from the Hotel.
- Homemade wine or any homemade alcoholic beverage will not be permitted.
- Any remaining liquor (from stocks brought in by the guest for the function) must be cleared from the hotel premises immediately at the end of function.

CONFIRMATION

- A Nonrefundable and Nontransferable advance of Rs. 50,000 on confirmation.
- Balance full payment along with the final discussions to be settled 30 days prior to the date of the event.

GOVERNMENT TAXES

- Rates may change due to the Government tax increasement and unforeseen market conditions at the time of your event.

VALIDATION OF PACKAGE

- Rates are valid until 31st December 2024

CONTACT DETAILS

Tel: +94 762 385 426 | +94 814 474 022

Email: banquets.hills@amayaresorts.com

Address: PO 16, Heerassagala, Kandy, Sri Lanka

Web: www.amayaresorts.com