





LAVINIA DREAM WEDDING



Note : Prices are subject to change / Terms & Conditions apply

0112 711 711

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WEDDING MENU OPTIONS

LAVINIA

Salad / Appetizer
(Choose any 3 items)

Rice / Noodles / Pasta
(Choose any 3 items)

Fish
(Choose any 1 item)

Chicken
(Choose any 1 item)

Beef / Pork
(Choose any 1 item)

Vegetable
(Choose any 3 items)

Condiments
(Choose any 3 items)

Dessert
(Choose any 4 items)

COLONIAL

Salad / Appetizer
(Choose any 4 items)

Soup
(Choose any 1 item)

Rice / Noodles / Pasta
(Choose any 3 items)

Fish
(Choose any 1 item)

Chicken
(Choose any 1 item)

Mutton
(Choose any 1 item)

Beef / Pork
(Choose any 1 item)

Vegetable
(Choose any 3 items)

Condiments
(Choose any 3 items)

Dessert
(Choose any 5 items)

GOVERNORS

Salad / Appetizer
(Choose any 5 items)

Soup
(Choose any 1 item)

Rice / Noodles / Pasta
(Choose any 3 items)

Fish
(Choose any 1 item)

Prawns / Cuttlefish
(Choose any 1 item)

Chicken
(Choose any 1 item)

Mutton
(Choose any 1 item)

Beef / Pork
(Choose any 1 item)

Vegetable
(Choose any 3 items)

Condiments
(Choose any 3 items)

Dessert
(Choose any 5 items)

Empire Ballroom

Rs 8560/- NETT

Rs 9340/- NETT

Rs 9990/- NETT

* Minimum of 275 Guests at Empire Ballroom

Other Venues

Rs 8310/- NETT

Rs 8950/- NETT

Rs 9470/- NETT

SALADS

- CUCUMBER & CURD SALAD
- MANGO & SHRIMP SALAD
- PINEAPPLE WITH CHILLI
- FRESH GARDEN SALAD
- ORIENTAL EGG SALAD
- SPICY MODHA WITH KIDNEY BEANS
- SEAFOOD SALAD WITH SRI LANKAN SPICES
- FRIED HANDELLO WITH MAYONNAISE
- GINGERED BEETROOT SALAD WITH ROASTED COCONUT FLAKES
- TOMATO & ONION SALAD
- CHICKEN & PINEAPPLE SALAD
- CRISPY CUTTLEFISH WITH SWEET AND SOUR GLAZE
- STUFFED DEVILLED EGGS
- CHAAT MASALA
- THAI PAPAYA SALAD
- GLASS NOODLE SALAD WITH SHRIMP
- SPICY BEEF SALAD
- MIXED GREEN SALAD
- MINCED CHICKEN SALAD
- ASSORTED SUSHI
- CHICKEN LIVER MOUSSE CROSTINI
- SALAD NIÇOISE
- MIXED VEGETABLE SALAD
- RUSSIAN SALAD
- CREAMY COLESLAW WITH RAISINS
- CHEESE AND SAUSAGE SALAD
- POTATO SALAD
- CAESAR SALAD
- COLD CUT SALAD

DRESSINGS

- CURRY LEAF DRESSING
- PASSION FRUIT & LIME DRESSING
- ASIAN DRESSING
- MANGO DRESSING
- ORANGE DRESSING
- TAMARIND DRESSING
- WOOD APPLE DRESSING
- VINAIGRETTE
- COCKTAIL SAUCE

SOUP

- COUNTRY STYLE VEGETABLE SOUP
- SEAFOOD SOUP WITH SRI LANKAN VEGETABLES
- SCOTTISH BROTH (MUTTON)
- ROASTED PUMPKIN SOUP WITH CUMIN
- YELLOW LENTIL SOUP WITH CORIANDER
- MULLIGATAWNY SOUP
- THAI STYLE CHICKEN & NOODLE SOUP
- HOT & SOUR SOUP WITH SEAFOOD
- EGG DROP SOUP
- BOK CHOY CHICKEN SOUP
- SWEETCORN SOUP
- VEGETABLE MINISTRONE
- CREAM OF MUSHROOM SOUP
- CREAM OF BROCCOLI SOUP
- CREAM OF TOMATO SOUP WITH BASIL
- CREAM OF ASPARAGUS
- MISO SOUP WITH TOFU
- CRAB BISQUE

RICE/NOODLES/PASTA

- STEAMED BASMATI RICE
- YELLOW RICE
- GHEE RICE
- RED RICE
- SUDURU SAMBA RICE
- VEGETABLE FRIED NOODLES
- VEGETABLE STRING HOPPER PILAF
- VEGETABLE BIRYANI
- VEGETABLE FRIED RICE
- BATH RASA GULAVA WITH BELL PEPPERS, GARLIC & LEEKS
- GREEN PEAS & SEAFOOD RICE
- WOK FRIED CHINESE NOODLES WITH CHICKEN
- VEGETABLE LASAGNA
- CHICKEN LASAGNA
- PENNE PASTA IN CREAM SAUCE
- SPAGHETTI IN TOMATO SAUCE
- CHICKEN NASI RICE
- MUTTON BIRYANI
- CHICKEN BIRYANI
- CHICKEN FRIED RICE
- EGG CHOW FUN
- MEXICAN RICE
- KASHMIRI PILAF

FISH

- FISH THELDALA
- FISH AMBUL THIYAL
- FISH THEL VINAKIRI
- FISH KIRATA
- SEAFOOD ISTHARAM
- SEER FISH RED CURRY
- SPICY FRIED MODHA
- SZECHUAN SPICY FISH
- BREADED & DEEP-FRIED FISH FILLET WITH CHILLI DIP - ACTION
- DEVILLED FISH
- CHILLI FISH
- SAMAK HARRA (MIDDLE EASTERN BAKED FISH)
- BAKED FISH WRAPPED IN BANANA LEAVES
- GRILLED FISH WITH LEMON BUTTER
- FISH MASALA
- THAI FISH GREEN CURRY
- FISH SWEET & SOUR
- STEAMED FISH WITH GINGER SAUCE
- SEAFOOD MIXED GRILL [3 TYPES OF FISH]
- FISH CASSEROLE
- FISH TIKKA

PRAWNS / CUTTLEFISH

- BATTER FRIED PRAWNS OR CUTTLEFISH
- GRILLED PRAWNS WITH GARLIC BUTTER
- DEVILLED PRAWNS OR CUTTLEFISH
- BREADED & FRIED PRAWNS
- PRAWN CURRY WITH DRUMSTICK LEAVES
- CUTTLEFISH CURRY
- MASALA PRAWNS OR CUTTLEFISH
- TANDOORI MARINATED GRILLED PRAWNS
- THAI STYLE PRAWN RED CURRY
- PRAWNS OR CUTTLEFISH IN HOT GARLIC SAUCE
- PRAWNS & CUTTLEFISH THERMIDOR
- COBRA PRAWNS
- HOT BUTTER CUTTLEFISH

CHICKEN

- CHICKEN DUM MESSA
- KUNG PAO CHICKEN
- OLD FASHION CHICKEN CURRY
- CHICKEN ISTHARAM
- CHICKEN KADJU GAMA
- SPICY BATTER FRIED CHICKEN WITH CHILLI MAYO
- CHICKEN THEL VINAKIRI
- CHICKEN BLACK PEPPER CURRY
- DEVILLED CHICKEN
- FRIED & COOKED CHICKEN
- SPICY CHICKEN CHATTI ROAST
- CHICKEN CURRY WITH COCONUT CREAM
- JAFFNA CHICKEN CURRY
- TANDOORI CHICKEN
- CHICKEN KORMA
- CHICKEN TIKKA MASALA
- BUTTER CHICKEN
- CHICKEN RED CURRY
- THAI CHICKEN WITH CASHEW NUTS
- SZECHUAN CHICKEN
- STIR FRIED CHICKEN WITH VEGETABLE
- GRILLED CHICKEN WITH MUSHROOM SAUCE
- ROAST CHICKEN WITH PEPPER SAUCE
- MLH FRIED CHICKEN

MUTTON

- MUTTON THELDALA
- MUTTON CURRY
- DEVILLED MUTTON
- MUTTON BLACK PEPPER CURRY
- CUMMIN MUTTON
- MUTTON ROGAN JOSH
- SZECHUAN MUTTON
- BADAMI KHORMA
- MUTTON THEL VINAKIRI

BEEF/PORK

- GRILLED PORK WITH MUSTARD SAUCE
- PORK THEL VINAKIRI
- PORK THELDALA
- CHUTTY ROAST PORK WITH TAMARIND SAUCE
- PORK CURRY
- DEVILLED PORK
- NEGOMBO STYLE PORK
- PORK BLACK PEPPER CURRY
- PORK VINDALOO
- CHAR SIU PORK
- SWEET & SOUR PORK
- ROAST PORK WITH PINEAPPLE
- BBQ PORK SHORT RIBS
- BEEF THELDALA
- BEEF CURRY
- GRILLED BEEF STEAK WITH PEPPER SAUCE
- DEVILLED BEEF
- BEEF THEL VINAKIRI
- BEEF BLACK PEPPER CURRY
- BEEF IN OYSTER SAUCE
- BEEF RENDANG
- STIR FRIED BEEF
- BEEF BAMIA STEW

VEGETABLE

- DHAL TEMPERED
- YELLOW DHAL CURRY
- PINEAPPLE ANAMA
- MANGO CURRY
- POLOS PAKADA
- POLOS AMBULA
- POLOS CURRY
- HATH MALUWA
- BRINJAL MOJU
- FRIED & COOKED BRINJAL
- MUSHROOMS TEMPERED
- GREEN PEA & CASHEW CURRY
- MUSHROOM BATTER FRIED
- DEVILLED MUSHROOM
- POTATO MUSTARD CURRY
- POTATO TEMPERED WITH GREEN CHILLI
- CAULIFLOWER TEMPERED
- BEANS DRY CURRY
- LONG BEANS FRIED & COOKED
- FRIED & COOKED BEANS
- GREEN CAPSICUM & FRESH TOMATO CURRY
- MIXED VEGETABLE CURRY
- BOK CHOY WITH OYSTER SAUCE
- VEGETABLE CHOP SUEY
- GARLIC BOK CHOY
- DHAL MAHARANI
- ALOO GHABI
- ALOO PALAK
- PALAK PANEER
- BATTER FRIED VEGETABLES
- BUTTER VEGETABLES
- BHINDI MASALA
- LYONNAISE POTATOES
- CARROT ASAMODAGAM AMBULA
- PANEER MASALA
- GRILLED VEGETABLES

CONDIMENTS (CHOOSE ONLY 3 ITEMS)

- | | |
|---|---|
| <input type="checkbox"/> MANGO CHUTNEY | <input type="checkbox"/> FRIED PAPADAM & CHILLI |
| <input type="checkbox"/> MALAY PICKLE | <input type="checkbox"/> FRIED SPRATS |
| <input type="checkbox"/> SEENI SAMBOL (DRY) | <input type="checkbox"/> CHILLI PASTE |
| <input type="checkbox"/> UMBALAKADA SAMBOL | <input type="checkbox"/> SINHALA ACHCHARU |
| <input type="checkbox"/> FISH CUTLETS | <input type="checkbox"/> BRINJAL PAHI |
| <input type="checkbox"/> VEGETABLE CUTLETS | <input type="checkbox"/> POLOS PAHI |

DESSERT

- | | |
|---|---|
| <input type="checkbox"/> CUT FRUITS | <input type="checkbox"/> CARROT CAKE |
| <input type="checkbox"/> FRUIT SALAD | <input type="checkbox"/> NOUGAT CARAMEL CAKE |
| <input type="checkbox"/> WATALAPPAN | <input type="checkbox"/> WARM CHOCOLATE PIE |
| <input type="checkbox"/> CURD WITH TREACLE | <input type="checkbox"/> CASHEW & CHOCOLATE PUDDING |
| <input type="checkbox"/> CRÈME CARAMEL | <input type="checkbox"/> SHERRY MARSHMALLOW PUDDING |
| <input type="checkbox"/> PINEAPPLE CRUMBLE | <input type="checkbox"/> PINEAPPLE STRUDEL |
| <input type="checkbox"/> TIRAMISU | <input type="checkbox"/> MARBLED CHOCOLATE MOUSSE |
| <input type="checkbox"/> CHOCOLATE CHIP MOUSSE | <input type="checkbox"/> FRESH FRUIT PAVLOVA |
| <input type="checkbox"/> CRÊPE SUZETTE IN ORANGE SAUCE | <input type="checkbox"/> VANILLA CRÈME BRÛLÉE |
| <input type="checkbox"/> CARROT HALVA | <input type="checkbox"/> BERRY CHEESECAKE |
| <input type="checkbox"/> PROFITEROLES WITH CREAM PATISSERIE | <input type="checkbox"/> LEMON MERINGUE PIE |
| <input type="checkbox"/> STEAMED GINGER TREACLE PUDDING | <input type="checkbox"/> MARBLE CHEESECAKE |
| <input type="checkbox"/> MOCHA OPERA CAKE | <input type="checkbox"/> MANGO CHEESECAKE |
| <input type="checkbox"/> MOCHA PANNA COTTA | <input type="checkbox"/> BLACK MAGIC (HOT) |
| <input type="checkbox"/> CHOCOLATE BROWNIES | <input type="checkbox"/> BREAD & BUTTER PUDDING (HOT) |
| <input type="checkbox"/> RED VELVET | <input type="checkbox"/> FRUIT TRIFLE |
| <input type="checkbox"/> NEW YORK CHEESECAKE | <input type="checkbox"/> DATE HALVA |
| <input type="checkbox"/> LEMON DRIZZLE | <input type="checkbox"/> BASBOUSA |
| <input type="checkbox"/> GULAB JAMUN | <input type="checkbox"/> LAVINIA BIBIKKAN |
| <input type="checkbox"/> KALU DODOL | <input type="checkbox"/> OM ALI (HOT) |
| <input type="checkbox"/> CARAMELISED BANANA | <input type="checkbox"/> CHOICE OF ICE CREAM |
| | <input type="checkbox"/> VANILLA |
| | <input type="checkbox"/> CHOCOLATE |
| | <input type="checkbox"/> STRAWBERRY |

ADD - ONS

- CASHEW CURRY
- ROASTED LEG OF LAMB WITH MINT ROSEMARY JUS
- PAELLA
- MASHED POTATOES
- ROAST POTATOES
- DHAL WADAI
- ISSO WADAI
- JAFFNA SEAFOOD CURRY
- CAULIFLOWER AU GRATIN
- ROASTED PORK LEG WITH PINEAPPLE SAUCE

BITE MENU

<input type="checkbox"/>	DEVILLED PRAWNS	(1 KG)	RS. 6,750
<input type="checkbox"/>	DEVILLED CHICKEN	(1 KG)	RS. 4,010
<input type="checkbox"/>	DEVILLED PORK	(1 KG)	RS. 4,640
<input type="checkbox"/>	DEVILLED BEEF	(1 KG)	RS. 5,060
<input type="checkbox"/>	DEVILLED CUTTLEFISH	(1 KG)	RS. 4,430
<input type="checkbox"/>	DEVILLED FISH	(1 KG)	RS. 6,850
<input type="checkbox"/>	DEVILLED CHICKEN (BONELESS)	(1 KG)	RS. 5,060
<input type="checkbox"/>	ROASTED CASHEW	(1 KG)	RS. 10,430
<input type="checkbox"/>	FRIED HANDELLA	(1 KG)	RS. 4,640
<input type="checkbox"/>	PARIPPU WADAI	(50 PIECES)	RS. 4,010
<input type="checkbox"/>	ISSO WADAI	(50 PIECES)	RS. 4,750
<input type="checkbox"/>	TEMPERED KADALA	(1 KG)	RS. 2,320
<input type="checkbox"/>	FRENCH FRIES	(1 KG)	RS. 3,170
<input type="checkbox"/>	DEVILLED SAUSAGES	(1 KG)	RS. 4,430
<input type="checkbox"/>	FRIED PRAWNS	(1 KG)	RS. 6,750