

Our gifts to you On your special day

A complimentary room for dressing purpose on the day of the function.

A complimentary overnight stay for the couple at The Barnhouse. (Conditions apply).

Breakfast for the couple during their stay.

Free use of the swimming pool for the couple during their stay

Free use of the site for photography and videography (conditions apply).

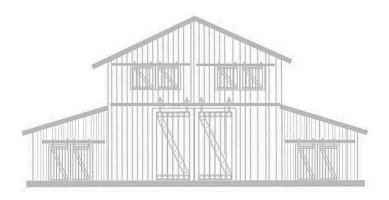
A bridal settee and coffee table on complimentary basis (on request)

A registration table (on request) on complimentary basis.

A barn table for the cake structure on complimentary basis.

A dinner for the couple on their first anniversary at the eatery by the Barn.

Special rates photography and videography by Studio U.





Bronze Menu

Welcome drink –fresh juice or mojito

One soup

One appetizers

Four salads

Two rice dishes (rice - noodles - pasta)

Two meat dishes (chicken - beef - pork)

One fish dish

Two vegetable dishes

Four desserts

Rs. 9,850/-

Silver Menu

Welcome drink -fresh juice or mojito

Two soups

Two appetizers

Five salads

Three rice dishes (rice - noodles - pasta)

Two meat dishes (chicken - beef - pork)

Two fish dishes (fish –Mixed seafood)

Three vegetable dishes

Five desserts

Rs10,800/-

The above rates are Inclusive of service charge and applicable government taxes, Valid from 01st January 2025 to 31st December 2025.

THE BARNHOUSE SRI LANKA



Menu Selection

Welcome Drink

Fresh juice: Mixed fruit /water melon / lime / passion fruit /papaya Mojito: Lime and mint /passion breeze

Hot Soups

"Vegetarians"

Cream of asparagus and artichoke soup with almond oil drizzled Wild

black mushroom soup thickened with soda bread

Cream of onion soup with chives served with cheese garlic toast

Leek, and potato soup

Lemon grass flavored roasted garlic and pumpkin soup

"Non vegetarians"

Creamy mussels, shrimps and clam chowder

Tarka dhal red lentil soup with smoked bacon

Chicken sweet corn and egg drop soup

Mushroom, shallots and leek soup with chicken

Chicken and lentil broth with vegetables

Shrimps, lobster and clam bisque with crab cheese croutons

Thai tom yum seafood soup with mushrooms, lemon grass and tomato

Indonesian corn, eggs and red chili chowder

Traditional French onion soup with cheese garlic croutons and cheddar cheese

Hot and sour soup Chinese - seafood or meat

Chicken and tiger prawn laksa

Spicy chicken noodles soup with half boiled egg and shitake mushrooms

Spicy beef and mushroom soup with tofu and noodles

THE BARNHOUSE SRI LANKA



Appetizers

"Vegetarians"

Mozzarella roll with tomato and lettuce

Vegetable terrine with crispy potato

Herb marinated grilled vegetables with Cajun potato

"Non vegetarians"

Spicy roast chicken with devilled egg

Marinated chicken and pineapple platter

Homemade salmon gravlax with honey dill cream (only gold and platinum menu)

Thai spiced roast beef platter

Savory farm eggs with chili chutney

Smoked seafood platter with homemade pickles

Homemade cold cuts - pork

Homemade poultry pate

Thai roast beef platter

Malaysian spiced meat platter

Salad Bar

Chaat masala with tandoori spiced chicken

"Vegetarians"

Apple and walnut salad with yoghurt dressing
Fried eggplant with onion and tomato
Assorted pasta with pesto garlic sauce
Oriental tossed salad with crispy fried bread
Pineapple and raisin salad
Cucumber with green chili yoghurt
Fresh selection of garden greens
Fresh tomato with sweet basil

THE BARNHOUSE SRI LANKA

No.155/9, 2nd Lane, Galpotta Road, Kiriberiya, Panadura +94 70 2983173 |+94 38 2247799 |www.barnhouse.lk |inquiries@barnhouse.lk



Papaya salad with coriander

Fresh tomato with capsicum and chili

Fried bitter gourd salad with tomato and onion

Fried baby potato with herb mayonnaise

Sri Lankan style Carrot and coconut salad

Fried lotus root, sweet corn and beetroot salad

Gotkola salad

Cucumber yoghurt salad with coriander leaves

Hummus - purée of chickpeas, tahina lemon and garlic

Pickled Szechuan cucumber salad with roasted sesame

Snake gourde and coconut salad

"Non vegetarians"

Potato, beans, tomato and tuna salad
Caesar salad with traditional garnish
Spicy egg salad with beetroot and tomato
Macaroni and vegetables with tuna salad
Spicy pineapple salad with chicken
Mexican peppers and sausage salad
Mustard crusted beef salad with red onion and beans
Cheddar cheese with sausages, onions and celery
Roasted potato salad with chopped bacon and chives



Rice - Noodles - Pasta

Chinese noodles with shredded vegetables

Stir fried vegetable fried rice

Cumin flavored pilaf rice

Stir fried vegetable noodles

Indonesian nasi-goreng with fried eggs

Thai glass noodles with shrimps

Indian pasta with sautéed olives

Tomato pilaf

Spaghetti Neapolitan with cheese

Wok fried noodles

Penne pasta with creamy chicken sauce

Wok fried noodles - Singapore style

Vegetable biriyani Indian style

Yellow ghee rice with sultana and cashew nut

Pasta with mushroom sauce

Yang chow fried Rice-Chinese

Spaghetti bolognaises

Steamed basmati rice

Chinese chicken rice

Kashmir pilaf

Ghee rice

Savory rice

Vegetable lasagna

Vegetable couscous



Chicken

Spicy chicken curry with herbs Chicken in Thai red curry sauce Stir fried ginger chicken with noodles Chicken nigiri korma cashew Szechuan chicken with nuts Roast tamarind chicken legs on Asian B.B.Q sauce Grilled chicken with mushroom sauce Tandoori chicken tikka with traditional garnish Thai red chicken curry with sautéed pack choy Herb pot roast chicken in wild mushroom sauce Indian style butter chicken Chicken mushroom and bacon pie Ginger chicken Spicy black chicken curry Diced chicken with dry chili and cashew nut Chicken makhani Chicken kadai Roast chicken with mushroom sauce Moroccan tagine chicken Pepper chicken



Pork

Diced pork cooked in pepper cream sauce

Double fried pork with fried dry chili and kan kung Roast
loin of pork with apple sauce

Honey glazed slice pork topped with roasted peanut
Pork black curry Sri Lankan
Shredded pork with stir fried vegetables
Stir fried pork Malaysian style
Pork badumSri Lankan
Chili pork with fried cashew nut
Pork vindaloo
Devilled pork Sri Lankan style
Sweet and sour pork with pineapple and colored capsicum
Chili garlic pork with braised sausages, cabbage

Beef

Pork stew

Beef mustard curry
Pepper beef

Tender cut beef stew with boiled potato and carrot

Grilled pepper beef with caramelized onion

Shredded beef in oyster sauce, Chinese

Stir fried beef with deviled mushrooms

Oven baked beef lasagna topped with parmesan

Grilled beef fillet with mushroom sauce

Beef badum dry with fried curry leaves and chili

Devilled beef

THE BARNHOUSE SRI LANKA

No.155/9, 2nd Lane, Galpotta Road, Kiriberiya, Panadura +94 70 2983173 |+94 38 2247799 |www.barnhouse.lk |inquiries@barnhouse.lk



Mutton

Spicy mutton curry boneless

Mutton kadai

Mutton rogan josh Indian

Mutton pepper with stir-fry vegetables

Mutton polkiribaddum

Mutton stew

Irish stew with potato, carrot and leeks

Devilled mutton

Acharigosht

Mutton vindaloo

Lamb

Devilled lamb Sri Lankan style

Sliced lamb with bamboo shoots

Stuffed roast leg of lamb with garlic

Stir fried lamb with oyster garlic sauce

Lamb and potato curry

Spicy lamb hot pot

Mongolian shredded lamb with chili and capsicum

BBQ lamb stew

Moroccan spiced lamb with couscous

Lamb and butter bean casserole



Fish

Crumbed fried fish fillet with tartar sauce
Fried fillet of fish with spicy Japanese mayonnaise
Pan seared fillet of fish with garlic coriander sauce
Grilled fillet of fish with lemon butter coriander sauce
Lemon grass flavored Thai red fish curry
Coconut crumbed fillet of fish with hot tomato sauce
Fried modha fillet with lime and chili
Sweet and sour fish Singaporean style with rich chili oil
Fish mustard curry with capsicum and tomato
Red fish curry
Indian spices fish masala
Traditional goan fish curry
Fish kadhi
Fish tikka masala

Seafood

Devilled mixed seafood with fried kan kun
Creamy gratinated seafood thermidor
Gratinated Cajun seafood with cheese
Battered seafood with tartar sauce
Mixed seafood devilled



Prawns/Cuttlefish

Devilled prawns with cashew nut
Prawn with murunga leaves
Prawns with Thai hot garlic sauce
Batter fried prawns with Thai chili sauce
Prawn thick mustard curry
Stir fried prawns and vegetables
Prawn coconut vindaloo Indian
Jihinga masala
Stir fried cuttlefish with vegetables
Thai crispy wok fried cuttlefish with coriander

Vegetables

Hot butter cuttlefish

Garlic beans

Garlic kan kun

Cashew and pea curry (gold and platinum menu only)

Cashew, carrot and green beans curry

Mixed vegetables curry

Vegetable korma

Hot butter mushroom

Spinach and mushroom

Sautéed potato with onion and garlic

Herb roast potato

Tempered potato with chili mustard

Potato lyonnais

Vegetable chop suey

Buttered vegetable

THE BARNHOUSE SRI LANKA

No.155/9, 2nd Lane, Galpotta Road, Kiriberiya, Panadura +94 70 2983173 |+94 38 2247799 |www.barnhouse.lk |inquiries@barnhouse.lk



Vegetable lasagna
Stir fried vegetable

Sautéed steamed vegetables with almond flakes

Vegetable au- gratin

Aloogobi

Aloo mutter

Brinjal Szechuan style

Fried brinjal and onion moju

Jeeraaloo

Desserts

Tropical fresh cut fruit

Assorted mini fruit mousse

Strawberry delight

Strawberrypanna cotta

Assortment of ice cream

MangoSwiss roll

Baked cheese cake

Raspberry or blueberry cheese cake

Mango& chocolate mousse cake

Black and white chocolate mousse

Bread and butter pudding with berries

Tiramisu

Warm date pudding

Coffee cream slice



Fruit trifle

Hot chocolate pudding

Ginger treacle steamed pudding

Cream caramel

Black forest gateaux

Cold berry cheese cake

Mud chocolate Browne

Red velvet cake

Curd and honey



EXTRA CHARGES

Beverages

Hard liquor and wine could be brought in by the guest

Homemade wine or any homemade alcoholic beverages will not be permitted to be brought in to the hotel and served. Any remaining liquor (from the stock brought in by the guest for the function) should be cleared from the hotel premises immediately after the function.

Soft drinks, chasers and juices should be purchased from the hotel and will be charged as per the consumption at the following rates:

Soft drinks/ chasers (soda /sprite/ Coca-Cola) Rs.400/- (300ml) Cranberry /apple/ orange juice 1L: Rs. 6,500/-

Soft drinks, beer, and additional cooked bites will be charged according to the prevailing rates during the specified period.

Bites (per Kg)

Devilled chicken: Rs. 6,500/- | Pepper pork: Rs. 6,200/- | Fried fish: Rs. 8,500/- Battered prawns: Rs. 8,500/- | French fries: Rs. 4,000/- | Grilled jumbo sausages: Rs.5,000/- Hot butter cuttlefish: Rs. 8,500/- | Sautéed vegetable: Rs. 3,000/-

Snacks (For ceremonies)

Piece of Kiribath, Kattasambol and Seeni sambol& Tea/Coffee Rs.550/-

Iced coffee - Rs.350/- per glass | Vegetable Spring Roll: Rs.200/- |Fish/ Chicken Vegetable

Chinese roll: Rs.220/- Chees and tomato / Chicken/ Tuna sandwich: Rs.275/- | Butter cake piece: Rs.175/- Ribbon / Chocolate cake piece: Rs.225/-| Vegetable/ fish cutlet:

Rs.200/-

THE BARNHOUSE SRI LANKA



The above rates are Inclusive of service charge and applicable government taxes, Valid from 01st January 2025 to 31st December 2025.

GENERAL

Hall Timings

Function Timings: 5 hours

Morning Event Timings: 10.00am – 3.00pm

Evening Event Timings: 7.00pm – 12.00am

Additional Hours: Rs 25, 000/- per hour

Garden area for ceremonies: Rs.40, 000 (seating setup on free of charge)-conditions apply

Venue Capacity

Minimum: 50 pax/Maximum: 90 pax

(Pax below 50 will be subjected to an additional venue charge)

Standard Set Up

Wooden Set Up: Round table, 8 Paxper table

Confirmation & Payment Method

An advance payment of not less than Rs.100, 000 should be made when confirming the booking and 50% of the full payment to be made equidistant to the date of the event from the date of confirmation. The full payment should be made 30 days prior to the event.

In the event the function is postponed or cancelled, the management reserves the right to withhold unconditionally, 100% of the payment made.

All payments made are Non-refundable & Non-transferable.



The above rates are Inclusive of service charge and applicable government taxes, Valid from 01st January 2025 to 31st December 2025.