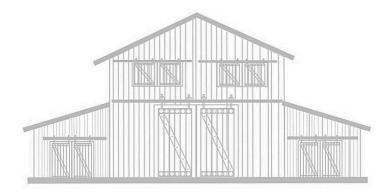


Our gifts to you On your special day

A complimentary overnight stay for the couple at The Barnhouse. A complimentary room for dressing purpose on the day of the function. 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.





Menus by The Barn

Bronze Menu

Welcome drink –fresh juice or mojito One soup One appetizer 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

Rs.10,800/-

Gold Menu

Welcome drink –fresh juice or mojito Two soups Three appetizers Six salads Three rice dishes (rice - noodles - pasta) Three meat dishes (chicken - beef _ pork- mutton) Two seafood dishes (fish - prawns – cuttlefish) Four vegetable dishes Six desserts

Platinum Menu

Welcome drink –fresh juice or mojito Two soups Four appetizers Seven salads Three rice dishes (rice - noodles - pasta) Three meat dishes (chicken - beef - pork- mutton) Three sea food dishes (fish - prawns - cuttlefish) Four vegetable dishes One action station (seafood -pasta-Hoppers) One carvery (lamb-pork-duck) Seven desserts *Rs.15,000/-*

Rs.12,300/-

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



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



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 Chaat masala with tandoori spiced chicken

Salad Bar

"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



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 Gotukola 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 kankun 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 Pork stew **Beef**

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



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 Hot butter cuttlefish

Vegetables

Garlic beans

Garlic kan kung

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 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 Strawberry panna cotta Assortment of ice cream Mango Swiss 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



Watalappan 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/-

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/-

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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



GENERAL

Hall Timings

Function Timings: 5 hours Morning Event Timings: 10.00am – 3.00pm Evening Event Timings: 7.00pm – 12.00am Additional Hours: Rs.45, 000/- per hour Garden area for ceremonies: Rs.40, 000 (seating setup on free of charge)

Venue Capacity

Minimum: 150 pax/Maximum: 300 pax (Pax below 150 will be subjected to an additional venue charge)

Standard Set Up

Wooden Set Up: Rectangular table, 18 Pax per table

Confirmation & Payment Method

An advance payment of not less than Rs.200, 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.

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