

PARADISE ROAD

TINTAGEL

COLOMBO



BESPOKE EVENTS



Paradise Road Tintagel Colombo was established in 2005. Impeccably designed, the property is renowned for its privacy, space and service. Located in the heart of Colombo's most exclusive neighborhood, the hotel is housed in a stunning heritage residence that was previously home to three of Sri Lanka's political leaders.

Offering 10 individually designed suites with all modern amenities and services, the hotel is a popular choice of accommodation for corporate travellers and with its intimate atmosphere also a preferred choice by holiday-makers.

The interior aesthetic designed by Udayshanth Fernando, in keeping with the iconic space it is housed within, has seen it featured in National Geographic, Architectural Digest and Conde Nast Traveller to name a few. Tintagel Colombo was selected as the chosen hotel to host His Royal Highness Prince of Wales and Her Royal Highness Duchess of Cornwall.







From small retreats, to celebrating milestone events and larger meetings, our dining spaces to a selection of suites provide you with the options to design your entire event with us. Paradise Road works with an in-house team alongside recommended experts who can assist in shaping a celebration tailored to your every need. Our external partners include event planners, floral designers as well as a handpicked selection of musicians whom we have personally identified as the leading specialists in the industry. We make every occasion special.





### THE COURTYARD

Situated off the grand main lobby lounge, the alfresco dining space features individual polished concrete top tables located under the patio or outdoor umbrellas with antique-white woven armchairs surrounded by towering high creeper walls. At dusk, the Courtyard transforms to a magical candle-lit space, perfect for intimate weddings.



### THE PRIVATE DINING ROOM

Located on the first floor, this air-conditioned indoor dining space is the perfect location for sit-down dinners, cocktail receptions or wedding registrations. This beautifully appointed private room features beige interiors complimented by a specially commissioned series of work by Sri Lankan based Belgian artist Saskia Pintelon. The versatile space features a stunning dining area, spacious living area and stylish bar counter. This coupled with impeccable Tintagel Colombo service ensures that your event is an incredible one.





### THE RED BAR

The Red Bar takes its name from its crimson red walls combined with a large French baroque mirror imported from the markets of Toulouse, candelabras and bronze tables. The stunning bar offers guests a great place to relax and enjoy signature cocktails for a private meeting, romantic tête-a-tête or unaccompanied me-time. Light menus of bar snacks and evening canapés are on offer throughout the day, along with the brand's time-honored classic cocktails and fine spirits.



### THE LIBRARY

For more intimate dining, The Library can host upto 8 for private candlelit dinners where guests will be spoiled by an exquisite, beautifully presented menu and carefully selected fine wines. The venue is also perfect for wedding proposals and has also played host to private business meetings.





## THE DINING ROOM

A chic indoor restaurant with black banquettes and lacquered tables set with crisp white linen and complimented by a specially commissioned series of work by Sri Lankan based Belgian artist Saskia Pintelon, The Dining Room offers a truly elevated dining experience. featuring the à la carte menu that shifts from breakfast to brunch, lunch and dinner throughout the day and week. A versatile space that can be reserved exclusively for private events.

## THE SPACE

Paradise Road Tintagel Colombo can accommodate events for up to 200 guests. For events for up to 80 guests our Courtyard area is available.

For intimate events, The Private Dining Room can accommodate a maximum of 30 guests for a sit-down lunch or dinner and 40 for a cocktail party.

The Dining room can accommodate 28 guests for a sit-down lunch or dinner. The Red Bar can accommodate 20 guests for a cocktail party. The Library can accommodate a maximum of 08 guests.

For larger events, the entire property must be booked.

## FOOD & BEVERAGE

Please note we do not offer buffet service. Selected choices from the menus enclosed will be served as a sit down meal. Please connect with us for pricing.



**EVENT MENU – 01**

**ENTRÉE** (choice of 2)

- walnut and feta stuffed mushrooms wrapped in bacon
- tiger prawn cocktail in a piquant sauce
- grilled avocado and shrimps sri lankan crab curry soup
- baked tart of crab and coriander with parmesan
- lobster and shrimp bisque
- chilled cucumber and avocado soup with prawn or vegetable salsa (v)
- thai spiced pumpkin soup (v)
- cream of mushroom soup with goats cheese crostini (v)
- beet root and feta salad (v)
- provençale tomato tart in a parmesan pastry shell (v)

**MAIN COURSE** (choice of 3)

- roast pork on potato mash**  
with sautéed vegetables, apple mousse & mustard sauce
- braised pork belly on crushed potatoes**  
topped with a soft poached egg & pickled ginger mayonnaise
- tandoori chicken**  
with avocado salsa & yoghurt dressing on iceberg lettuce
- pan fried barramundi**  
with lemongrass mousse and green salad
- baked crab**  
with potato mash
- parmesan gnocchi (v)**
- roasted butternut risotto (v)**
- beetroot ravioli**  
with spinach and basil pesto (v)

**DESSERT** (choice of 2)

- double chocolate cheesecake
- chocolate nemesis with apricot coulis
- dark chocolate mousse
- tiramisu
- vanilla panna cotta
- crème brûlée
- lemon meringue pie
- sticky toffee bread and butter pudding
- dulce de leche cheesecake with toffee sauce
- black cherry, strawberry and white wine sago pudding

*price upon request*

rates subject to change

## EVENT MENU – 02

### ENTRÉE (Choice of 2)

walnut and feta stuffed mushrooms wrapped in bacon  
smoked salmon with vodka crème topped with caviar  
tuna carpaccio on rocket salad with wasabi vinaigrette  
tiger prawn cocktail in a piquant sauce  
grilled avocado and shrimps  
lobster and shrimp bisque

baked tart of crab, coriander & chilli with parmesan  
chilled cucumber and avocado soup with prawn or vegetable salsa (v)  
cream of mushroom soup with goats cheese crostini (v)  
thai spiced pumpkin soup (v)  
beet root and mint salad with feta (v)  
provençale tomato tart in a parmesan pastry shell (v)

### MAIN COURSE (Choice of 3)

roast rack of lamb on crushed potatoes  
sautéed spinach & mustard jus

braised pork belly on crushed potatoes  
topped with a soft poached egg and pickled ginger mayonnaise

tandoori chicken  
with avocado salsa & yoghurt dressing on iceberg lettuce

crispy duck with apricot and plum sauce  
with stir fried green beans and snow potatoes

pan fried barramundi  
with lemongrass mousse and green salad

pan roasted salmon  
with cauliflower puree and balsamic reduction

seared yellow fin tuna  
with radish and ginger salsa with miso mustard sabayon

roasted butternut risotto (v)

mushroom tagliatelle (v)

beetroot ravioli with spinach and basil pesto (v)

### DESSERT (Choice of 2)

double chocolate cheesecake  
chocolate nemesis with apricot coulis  
dark chocolate mousse

tiramisu

vanilla panna cotta

crème brûlée

lemon meringue pie

sticky toffee bread and butter pudding

dulce de leche cheesecake with toffee sauce  
black cherry, strawberry and white wine sago pudding

*price upon request*

rates subject to change







**EVENT MENU – 03**

**ENTRÉE** (choice of 2)

- walnut and feta stuffed mushrooms wrapped in bacon
- smoked salmon with vodka crème topped with caviar
- tuna carpaccio on rocket salad with wasabi vinaigrette
- tiger prawn cocktail in a piquant sauce
- grilled avocado and shrimps
- lobster lollipops with chilli soy dipping sauce
- provençale tomato tart in a parmesan pastry shell (v)

**SOUP** (choice of 1)

- lobster and shrimp bisque
- chilled cucumber and avocado soup with prawn or vegetable salsa (v)
- thai spiced pumpkin soup (v)
- cream of mushroom soup with goats cheese crostini (v)

**MAIN COURSE** (choice of 3)

- grilled fillet steak**  
with green peppercorn jus and béarnaise sauce
- roast rack of lamb on crushed potatoes**  
with sautéed spinach & mustard jus
- braised pork belly on crushed potatoes topped**  
with a soft poached egg and pickled ginger mayonnaise
- tandoori chicken**  
with avocado salsa & yoghurt dressing on iceberg lettuce
- crispy duck with apricot and plum sauce**  
with stir fried green beans and mashed potatoes
- pan roasted salmon**  
with cauliflower puree and balsamic reduction
- seared yellow fin tuna**  
with radish and ginger salsa with miso mustard sabayon
- grilled lobster**  
with saffron rice and garlic butter
- parmesan gnocchi (v)**
- roasted butternut risotto (v)**
- mushroom ravioli**  
with truffle oil and burrata (v)

**DESSERT** (choice of 2)

- double chocolate cheesecake
- chocolate nemesis with apricot coulis
- dark chocolate mousse
- tiramisu
- vanilla panna cotta
- crème brûlée
- lemon meringue pie
- sticky toffee bread and butter pudding
- dulce de leche cheesecake with toffee sauce
- black cherry, strawberry and white wine sago pudding

*price upon request*

rates subject to change



ROYAL MENU

ENTRÉE (choice of 3)

- seared scallops wrapped in back bacon on cauliflower puree
- walnut and feta stuffed mushrooms wrapped in bacon
- honey roast duck with chicken liver pate
- tuna carpaccio on rocket salad with wasabi vinaigrette
- smoked salmon with vodka crème topped with caviar
- tiger prawn cocktail in a piquant sauce
- beetroot and mint salad with feta (v)
- provençale tomato tart in a parmesan pastry shell (v)

SOUP (choice of 1)

- lobster and shrimp bisque
- thai spiced pumpkin soup (v)
- cream of mushroom soup with goats cheese crostini (v)
- chilled cucumber and avocado soup with prawn or vegetable salad (v)

SORBET (choice of 1)

- passion and ginger sorbet
- peach sorbet

MAIN COURSE (choice of 3)

- grilled fillet steak
  - with green peppercorn jus and béarnaise sauce
- roast rack of lamb on crushed potatoes
  - with sautéed spinach & mustard jus
- braised pork belly on crushed potatoe
  - topped with a soft poached egg and pickled ginger mayonnaise
- crispy duck with apricot and plum sauce
  - with stir fried green beans and mashed potatoes
- masala jumbo prawns
  - with lemon and cashew nut rice
- lobster, prawn and crab fettuccini
  - with a dash of chilli
- lobster thermidor
- mushroom ravioli (v)
  - with truffle oil and burrata
- roasted butternut risotto (v)
- beetroot ravioli (v)
  - with spinach and basil pesto

DESSERT (choice of 3)

- chocolate nemesis with apricot coulis
- double chocolate cheesecake
- dark chocolate mousse
- vanilla panna cotta
- lemon meringue pie
- sticky toffee bread and butter pudding
- dulce de leche cheesecake with toffee sauce
- crème brûlée
- tiramisu
- via paradiso

price upon request

rates subject to change







**THE LIBRARY MENU – 1**

**ENTRÉE** (choice of 1)

**grilled avocado and shrimps**

**smoked salmon with vodka cream and topped with caviar**

**lobster & shrimp bisque**

**thai spiced pumpkin soup**

**MAIN COURSE** (choice of 1)

**roast pork on potato mash**

with sautéed vegetables, apple mousse & mustard sauce

**tandoori chicken**

with avocado salsa & yoghurt dressing on iceberg lettuce

**pan fried barramundi**

with lemongrass mousse and green salad

**lobster, prawns and crab fettuccini**

with a dash of chili

**roasted butternut risotto (v)**

with garlic, toasted almonds and parmesan

**DESSERT** (choice of 1)

**chocolate nemesis with apricot coulis**

**sticky toffee bread & butter pudding**

**via paradiso**

*price upon request*

rates subject to change



## THE LIBRARY MENU – 2

(served only for 2 guests)

### Prosecco

#### sacchetto spumante-extra dry - italy

a blend of citrus and floral sensations and a hint of acacia and mello

### ENTRÉE (choice of 1)

walnut and feta stuffed mushrooms wrapped in bacon  
smoked salmon with vodka crème topped with caviar  
provençale tomato tart in a parmesan pastry shell (v)

### SOUP (choice of 1)

lobster and shrimp bisque  
thai spiced pumpkin soup (v)

### MAIN COURSE (choice of 1)

#### roast rack of lamb on crushed potatoes

with sautéed spinach & mustard jus

#### pan roasted salmon

with cauliflower puree and balsamic reduction

#### grilled lobster

with saffron rice and garlic butter

#### mushroom tagliatelle (v)

### DESSERT (choice of 1)

#### via paradiso

sticky toffee bread and butter pudding  
crème brûlée

price upon request

rates subject to change





## HIGH TEA FOR TWO

two glasses of homemade ginger beer

or

two glasses of sparkling grape juice

or

one bottle of prosecco

(LKR 9950++ surcharge)

–

cucumber finger sandwiches

egg mayonnaise finger sandwiches

tuna mayonnaise or smoked salmon sandwiches

or

beef or vegetable patties

mutton rolls

cheese toast

(option of both finger sandwiches and short eats  
available with LKR 900++ surcharge)

–

carrot cake with cream cheese frosting

or

paradise road signature chocolate cake

–

scones with strawberry preserve and whipped cream

–

tea, coffee or hot chocolate

*price upon request*

rates subject to change







COCKTAIL MENU

CANAPES

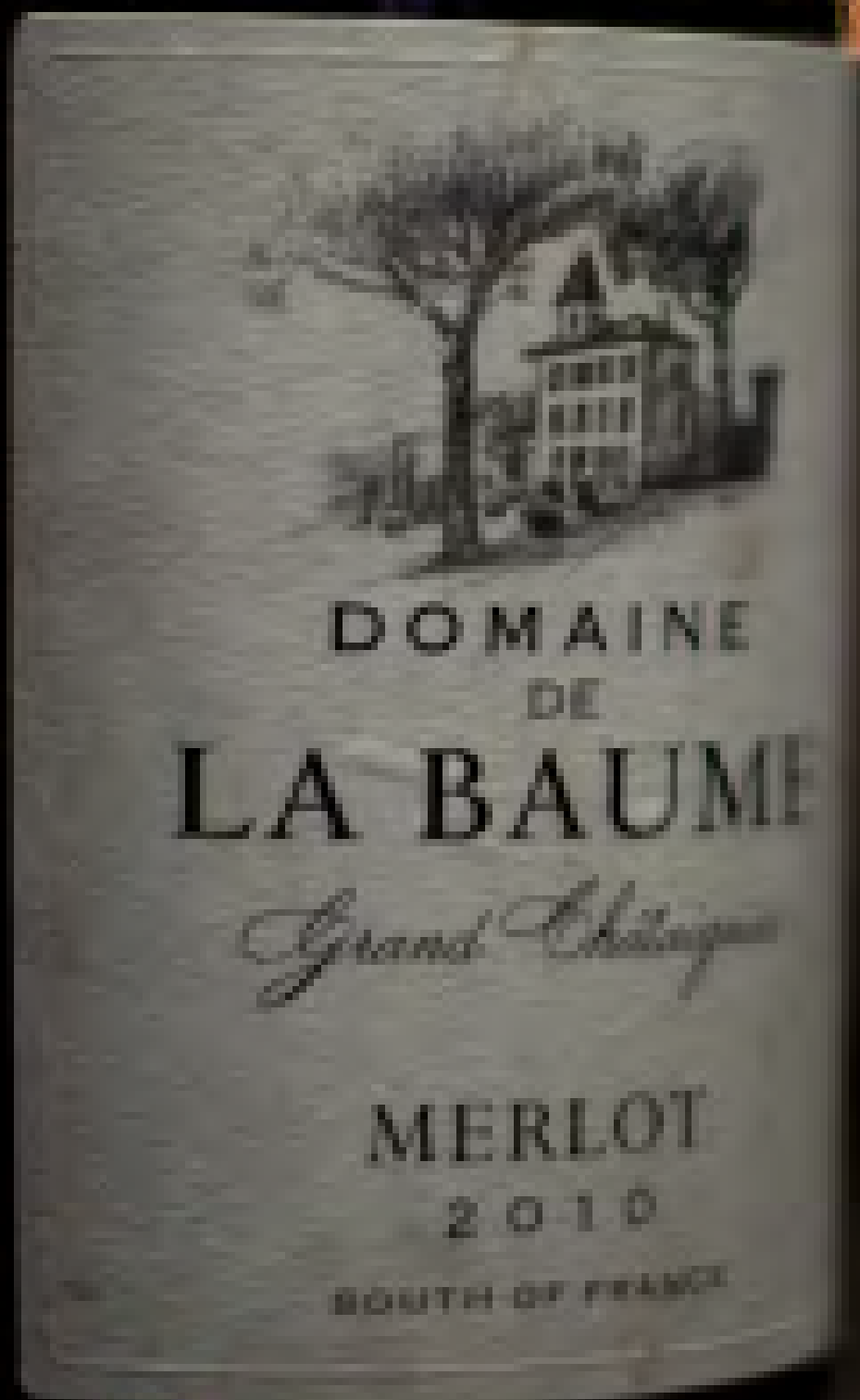
- beef patties – 3 pcs/pp
- lamb with dates in chinese wine – 2 pcs/pp
- chicken mushroom vol-au-vents – 3 pcs/pp
- thai flavored chicken wings – 2 pcs/pp
- tandoori chicken – 2 pcs/pp
- lobster cappuccino – 2 pcs/pp
- mini baked crab – 2 pcs/pp
- lobster lollipops with chili soy dipping sauce – 2 pcs/pp
- sri lankan crab curry soup – 2 pcs/pp
- pol roti with devilled cuttle fish – 3 pcs/pp
- tiger prawn cocktail – 2 pcs/pp
- prawn tempura – 2 pcs/pp
- crispy shrimp balls – 2 pcs/pp
- fish cake – 3 pcs/pp
- yellow fin tuna wrapped in white radish with wasabi – 2 pcs/pp
- smoked salmon with vodka cream & caviar – 2 pcs/pp
- mixed sushi – 3 pcs/pp
- egg sandwiches – 3 pcs/pp
- cucumber & cream cheese sandwiches – 3 pcs/pp
- olive gnocchi – 3 pcs/pp
- gnocchi with blue cheese sauce (v) – 2 pcs/pp
- olive frittata with cream cheese (v) – 3 pcs/pp
- mushroom cappuccino (v) – 2 pcs/pp
- vegetable patties (v) – 3 pcs/pp
- gazpacho – 3 pcs/pp

SWEETS

- dark chocolate mousse with tiramisu crème & almond coffee – 2 pcs/pp
- vanilla panna-cotta with strawberry compote – 2 pcs/pp
- platter of petit fours – 2 pcs/pp
- mini caramel pot of cream – 2 pcs/pp
- mini coffee or chocolate profiteroles – 2 pcs/pp
- mini tiramisu – 2 pcs/pp
- mini via paradiso – 2 pcs/pp

choice of 05 savories + 02 sweets *price upon request*  
choice of 07 savories + 02 sweets *price upon request*  
choice of 10 savories + 02 sweets *price upon request*





## CORKAGE RATES

wine | liquor | champagne

Price upon request





## RESERVATION TERMS AND CONDITIONS

PARADISE ROAD

# TINTAGEL

COLOMBO

## RESERVATION TERMS & CONDITIONS

### GENERAL

#### DECOR

- Public areas of the Hotel are decorated with flowers according to standards of Paradise Road Group; granting approval for any variation of interior decoration is at the sole discretion of the Management of the hotel. The client is free to introduce its own decoration upon approval of the Hotel Management.

#### OUTDOOR MUSIC

- Considered the in-house residing guests and residential neighborhood, only light music is allowed within outdoor spaces till 11.00 pm.

#### PHOTOGRAPHY

- Professional photography shoots are allowed only in specified areas limited to a time frame of 4 hours. Please connect with us for inquiries.

#### BEVERAGES

- Liquor provided by the guest is allowed exclusively in the Courtyard, subject to a corkage fee for Hard Liquor, Spirits, Champagne and Cognac. Wine to be purchased from the hotel wine list.

#### WEATHER

- Due to unstable weather, the Management strongly recommends to equip outdoor spaces with a marquee through the hotel supplier or sourced directly by the guest. The marquee has to be assembled and dismantled without creating any hassle to the ordinary operation of the hotel. The appropriate time to commence the assembling and dismantling of the marquee has to be approved by the Management of the hotel. Please note that in case of adverse weather conditions, the hotel is not equipped to provide an alternative location for the function.

Aforementioned amounts in Rupees and US Dollars are subject to Service Charge and Government taxes. Exchange rate between US Dollar and Sri Lankan Rupee is subject to the conversion rate imposed by the Hotel which may differ from the current Exchange Rate imposed by the Central Bank of Sri Lanka.





## RESERVATION TERMS & CONDITIONS

### THE LIBRARY

#### FOOD

- Consumption as per the À la carte menu in the Library is permitted only against a venue fee of Rs. 10,000++.

#### NO OF GUESTS

- The Library can accomodate a maximum of 08 guests.

#### DURATION OF EVENT

- Library is granted for maximum 4 hours respecting following time slots:
  - Lunch from 12 pm to 4 pm
  - Dinner from 7 pm to 11 pm
- Usage of the Library beyond aforementioned time slot is subject to a surcharge.

#### BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the minimum advance payment is made. This will be deducted from the final bill. The said amount is non-refundable in case of cancellation.



## RESERVATION TERMS & CONDITIONS

### THE PRIVATE DINING ROOM

#### FOOD

- Menu to be served has to be finalized minimum 72 hours prior to the date of the function.

#### NO OF GUESTS

- The Private Dining Room can accommodate a maximum of 30 guests for a sit-down lunch or dinner and 40 for a cocktail party.
- Reservation of the Private Dining Room with a number of guests below 15 is subject to a venue charge which will be specified at the time of inquiry.
- Groups of diners less than 20 are allowed to use the Lobby of the Hotel or the Red Bar prior to the Dinner or Lunch, but please consider that liquor provided by the guest will not be served in aforementioned public areas.

#### DURATION OF EVENT

- Private Dining Room is granted for maximum 4 hours respecting following time slots:
  - Lunch from 12 pm to 4 pm
  - Dinner from 7 pm to 11 pm
- Usage of the Private Dining Room beyond aforementioned time slot is subject to a surcharge.

#### BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the minimum advance payment is made. This will be deducted from the final bill. The said amount is non-refundable in case of cancellation.
- Dining table and the Private Dining Room are decorated with flowers, candles and so forth according to standards of Paradise Road Group, variation of any interior decoration is at the discretion of the Management of the hotel. Client is free to introduce its own decoration within the spaces of private dining area, upon approval of the Hotel Management.





## RESERVATION TERMS & CONDITIONS

### THE DINING ROOM

#### FOOD

- Menu to be served has to be finalized minimum 72 hours prior to the date of the function.

#### NO OF GUESTS

- The Dining Room can accommodate a maximum of 28 guests for a sit-down lunch or dinner.
- If less than 15 pax – you will be subjected to a private dining room charge.
- Groups of diners less than 20 are allowed to use the Lobby of the Hotel or the Red Bar prior to the Dinner or Lunch, but please consider that liquor provided by the guest will not be served in aforementioned public areas.

#### DURATION OF EVENT

- The Dining Room is granted for maximum 4 hours respecting following time slots:
  - Lunch from 12 pm to 4 pm
  - Dinner from 7 pm to 11 pm

#### BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the minimum advance payment is made. This will be deducted from the final bill. The said amount is non-refundable in case of cancellation.



## RESERVATION TERMS & CONDITIONS

### THE RED BAR

#### FOOD

- Menu to be served has to be finalized minimum 72 hours prior to the date of the function.

#### NO OF GUESTS

- The Red Bar can accommodate a maximum of 30 guests.
- If less than 15 pax – you will be subjected to a venue fee.

#### DURATION OF EVENT

- The Red Bar is granted for maximum 4 hours respecting following time slots:
  - Lunch from 12 pm to 4 pm
  - Dinner from 7 pm to 11 pm

#### BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the minimum advance payment is made. This will be deducted from the final bill. The said amount is non-refundable in case of cancellation.





## RESERVATION TERMS & CONDITIONS

### THE COURTYARD

#### FOOD

- Menu to be served has to be finalized minimum 7 days prior to the date of the function.

#### NO OF GUESTS

- Courtyard of the hotel is granted on exclusive basis only with a minimum of number of 40 diners. Reservations below this number is subject to a venue charge.

#### DURATION OF EVENT

- The Courtyard is granted for maximum 4 hours respecting following time slots:
  - Lunch from 12 pm to 4 pm
  - Dinner from 7 pm to 11 pm
- Usage of The Courtyard beyond aforementioned time slot is subject to a surcharge.

#### BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the minimum advance payment is made. This will be deducted from the final bill. The said amount is non-refundable in case of cancellation.



## RESERVATION TERMS & CONDITIONS

### ENTIRE PROPERTY

#### VENUE CHARGE

- A reservation of entire property is subject to a fee, the said amount is non-refundable in case of cancellation.
- Entire Property Reservation grants the exclusivity of the property which includes: 7 Executive Suites, 1 Superior Suite, 2 Royal Suites, Indoor Dining Room, Outdoor Dining Courtyard, Library, Swimming Pool, Private Dining Room, Swimming Pool, Massage Room, Steam Room and Gym.
- The property is to be considered exclusive on the day of the reservation, from 3.00 pm to 12.00 pm of the following day.

#### FOOD

- Menu to be served has to be finalized minimum 7 days prior to the date of the function.

#### NO OF GUESTS

- The entire property can accommodate weddings for up to 200 guests.

#### PHOTOGRAPHY

- Professional Photographic Shoots are allowed without any surcharge.

#### BOOKING CONFIRMATION

- An Entire Property Reservation is to be considered confirmed once the said amount is duly paid.





# TINTAGEL

COLOMBO

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