



PARADISE ROAD

TINTAGEL

COLOMBO

WEDDINGS



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 proposals to engagements and weddings to honeymoons, Paradise Road offers the chicest locations for special events. Our locations and interiors feature the Paradise Road signature attention to detail and design alongside a food and beverage offering that is unrivalled.

We work with our in-house team alongside experts, who can assist in shaping a celebration tailored to your every need. Our recommended partners include wedding planners, floral designers as well as a handpicked selection of musicians to elevate your event.

For accommodation requests, we offer 10 beautifully appointed suites, Details available upon request.

#### THE SPACE

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

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

For larger weddings, 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.







### 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.





**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

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**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

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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







COCKTAIL MENU

CANAPES

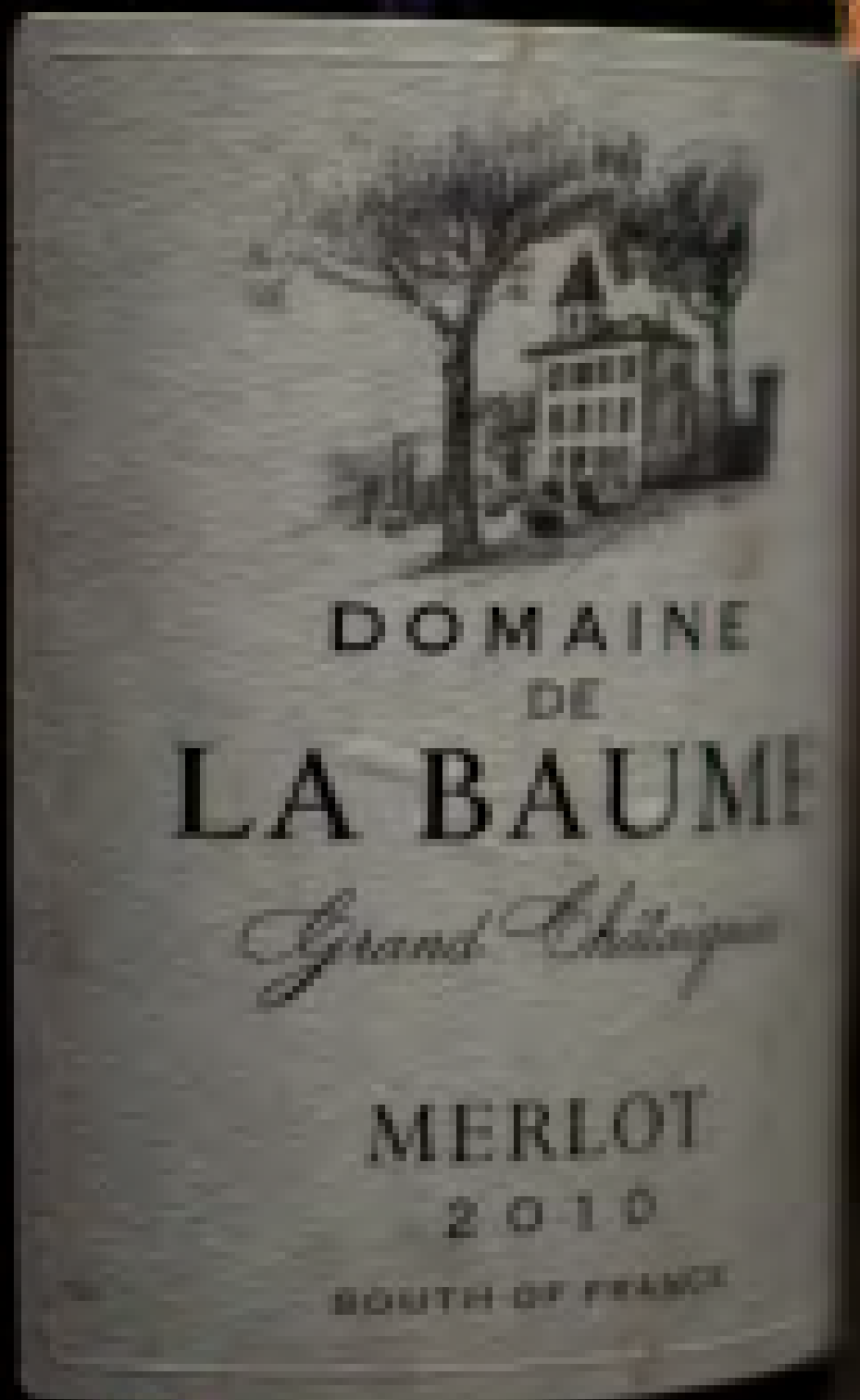
- beef patties – 3 pcs/pp
- lamb with dates in chinese wine – 2 pcs/pp
- chicken mushroom vol-au-vents – 3 pcs/pp
- thai flavored chicken wings – 2 pcs/pp
- tandoori chicken – 2 pcs/pp
- lobster cappuccino – 2 pcs/pp
- mini baked crab – 2 pcs/pp
- lobster lollipops with chili soy dipping sauce – 2 pcs/pp
- 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

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### RESERVATION TERMS & CONDITIONS

#### GENERAL

#### DECOR

- As we are only able to provide location and the selected menu with the service, the total function set up will have to be arranged with a coordination of an outside event planner / supplier.
- 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 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 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. This amount will be specified at the time of inquiry.

#### 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

- The reservation is to be considered confirmed with an advance payment. This amount will be specified at time of confirmation and which will be deducted from the final bill. The said amount is non-refundable in case of cancellation.



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## 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.

#### CONFIRMATION

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

#### NO OF GUESTS

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

#### PHOTOGRAPHY

- Professional Photographic Shoots are allowed without any surcharge.

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.







# TINTAGEL

COLOMBO

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