



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 HRH The Prince of Wales and HRH The Duchess of Cornwall - now HIs Majesty King Charles III and Queen Camilla, during their visit to Sri Lanka on the occasion of the Commonwealth Heads of Government Meeting.





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 Forecourt can accommodate events for up to 200 guests. For events for up to 60 guests our Courtyard area is available.

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 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

Our exclusive sit-down dining service concept offers a selection of specially curated set menus to opt from. Please connect with us for pricing.



THE FORECOURT

Our beautiful Forecourt remains the wedding venue of choice for the most memorable occasions. The space features antique granite cobble stones and controlled greenery through now signature thunbergia vines dotted with white flowers and manicured hedges in antique vessels from Founder, Udayshanth Fernando's private collection. A stunning water feature takes centrestage. This outdoor space can accommodate upto 200 guests.



THE COURTYARD

Situated off the grand main lobby lounge, the alfresco dining space features individual polished concrete top tables located under the patio and 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 series of framed Lionel Wendt prints. 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.



PRIVATE DINING MENU 1

ENTRÉE (choice of 2)

baked tart of crab and coriander
with parmesan

tiger prawn cocktail
in a piquant sauce

grilled avocado and shrimps
beetroot and feta salad (v)

thai spiced pumpkin soup (v)

provençale tomato tart (v)
in a parmesan pastry shell

cream of mushroom soup (v)
with goat cheese crostini

chilled beetroot soup (v)
with greek yoghurt

SORBET

chef's special sorbet

MAINS (choice of 3)

baked crab
with potato mash

tandoori chicken
with avocado salsa & yoghurt dressing on iceberg lettuce

roast pork on potato mash
with sautéed vegetables, apple mousse & mustard sauce

pan fried barramundi
with lemongrass mousse and green salad

parmesan gnocchi (v)
with fresh tomato sauce

beetroot ravioli (v)
with spinach and basil pesto

DESSERT (choice of 2)

chocolate nemesis
with apricot coulis

dark chocolate mousse
vanilla panna cotta
with strawberry compôte

crème brûlée
with wildberry coulis

lemon meringue pie
baked lemon custard in a biscuit crust with meringue topping
sticky toffee bread and butter pudding
black cherry, strawberry and white wine sago pudding

tea | coffee

Price upon request

PRIVATE DINING MENU 2

ENTRÉE (choice of 2)

- tiger prawn cocktail
in a piquant sauce
- baked tart of crab, coriander & chilli
with parmesan
- tuna carpaccio on rocket salad
with wasabi vinaigrette
- grilled avocado and shrimps
with parsley butter and balsamic reduction
- lobster and shrimp bisque
with diced lobster and shrimps
- beetroot and mint salad (v)
with feta
- provençale tomato tart (v)
in a parmesan pastry shell
- chilled cucumber and avocado soup (v)
with prawn or vegetable salsa
- cream of mushroom soup (v)
with goat cheese crostini

SORBET

- chef's special sorbet

MAINS (choice of 3)

- pan roasted salmon
with cauliflower purée and balsamic reduction
- seared yellow fin tuna
with radish and ginger salsa with miso mustard sabayon
- 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
- roasted lamb roll on walnut and blue cheese risotto
with garlic and thyme jus
- osso bucco
slow cooked veal shank in red wine and vegetable sauce with spätzle
- roasted butternut risotto (v)
with garlic, toasted almonds and parmesan
- mushroom tagliatelle (v)
with gremolata (herb mix of parsley, tarragon, basil) and parmesan
- beetroot ravioli (v)
with spinach and basil pesto

DESSERT (choice of 2)

- double chocolate cheesecake
- chocolate nemesis
with apricot coulis
- tiramisu
- crème brûlée
with wildberry coulis
- lemon meringue pie
baked lemon custard in a biscuit crust with meringue topping
- sticky toffee bread and butter pudding
- carrot and pineapple cake
with cream cheese frosting

tea | coffee

Price upon request



TABLE
12



PRIVATE DINING MENU 3

ENTRÉE (choice of 2)

tiger prawn cocktail
in a piquant sauce
baked tart of crab, coriander & chilli
with parmesan
tuna carpaccio on rocket salad
with wasabi vinaigrette
grilled avocado and shrimps
walnut and feta stuffed mushrooms
wrapped in bacon
mixed green salad (v)
with vinaigrette dressing
provençale tomato tart (v)
in a parmesan pastry shell

SOUP (choice of 1)

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

SORBET

chef's special sorbet

MAIN COURSE (choice of 3)

pan fried barramundi
with lemongrass mousse and green salad
pan roasted salmon
with cauliflower purée and balsamic reduction
seared yellow fin tuna
with radish and ginger salsa with miso mustard sabayon
crispy duck with apricot and plum sauce
served with stir fried green beans and snow potatoes
braised pork belly
on crushed potatoes topped with a soft poached egg and pickled ginger mayonnaise
roasted lamb roll on walnut and blue cheese risotto
with garlic and thyme jus
grilled fillet steak
with green peppercorn jus and béarnaise sauce
soy braised chicken
with sesame noodles, pan roasted aubergine, mint and coriander
roasted butternut risotto (v)
with garlic, toasted almonds and parmesan
parmesan gnocchi (v)
with fresh tomato sauce
mushroom ravioli with burrata (v)
and truffle oil

DESSERT (choice of 2)

double chocolate cheesecake
chocolate nemesis
with apricot coulis
dark chocolate mousse
tiramisu
vanilla panna cotta
with strawberry compôte
crème brûlée
with wildberry coulis
lemon meringue pie
baked lemon custard in a biscuit crust with meringue topping
sticky toffee bread and butter pudding
dulce de leche cheesecake
with toffee sauce
via paradiso
layers of meringue with coffee liqueur-soaked cake, tiramisu cream,
chocolate ganache topped with black cherries

tea | coffee

Price upon request

PRIVATE DINING MENU 4

ENTRÉE (choice of 2)

grilled avocado and shrimps
smoked salmon
with vodka crème topped with caviar
tuna carpaccio on rocket salad
with wasabi vinaigrette
tiger prawn cocktail
in a piquant sauce
honey roast duck
with chicken liver pâté
walnut and feta stuffed mushrooms
wrapped in bacon
provençale tomato tart (v)
in a parmesan pastry shell

SOUP (choice of 1)

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

SORBET

chef's special sorbet

MAIN COURSE (choice of 3)

pan roasted salmon
with cauliflower purée and balsamic reduction
seared yellow fin tuna
with radish and ginger salsa with miso mustard sabayon
grilled lobster
with saffron rice and garlic butter
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
crispy duck with apricot and plum sauce
served with stir fried green beans and mashed potatoes
grilled fillet steak
with green peppercorn jus and béarnaise sauce
soy braised chicken
with sesame noodles, pan roasted aubergine, mint and coriander
parmesan gnocchi (v)
with garlic, toasted almonds and parmesan
roasted butternut risotto (v)
with fresh tomato sauce
mushroom ravioli with burrata (v)
and truffle oil

DESSERT (choice of 2)

double chocolate cheesecake
chocolate nemesis
with apricot coulis
dark chocolate mousse
tiramisu
vanilla panna cotta
with strawberry compôte
crème brûlée
with wildberry coulis
lemon meringue pie
baked lemon custard in a biscuit crust with meringue topping
sticky toffee bread and butter pudding
dulce de leche cheesecake
with toffee sauce
via paradiso
layers of meringue with coffee liqueur-soaked cake, tiramisu cream,
chocolate ganache topped with black cherries

tea | coffee

Price upon request





COCKTAIL CANAPÉ MENU

SAVOURY

yellow fin tuna
wrapped in white radish with wasabi

smoked salmon
with vodka crème & caviar

lobster cappuccino

lamb with dates
in chinese wine

beef patties

tiger prawn cocktail

egg sandwiches

cucumber & cream cheese sandwiches

fish cake

chicken mushroom vol-au-vents

pol roti
with devilled cuttle fish

tandoori chicken

crispy shrimp balls

prawn tempura

olive gnocchi

mini baked crab

lobster lollipops
with chili soy dipping sauce

mushroom cappuccino (v)

vegetable patties (v)

olive frittata (v)
with cream cheese

gnocchi (v)
with blue cheese sauce

SWEETS

dark chocolate mousse
with tiramisu crème & almond coffee

vanilla panna-cotta
with strawberry compôte

chocolate truffle

caramel pot of cream

coffee or chocolate profiteroles

tiramisu

via paradiso

choice of 05 savouries + 02 sweets
choice of 07 savouries + 02 sweets
choice of 10 savouries + 02 sweets

Price upon request

Beverages will be charged for on consumption accordingly



DOMAINE
DE
LA BAUME

Grand Châteaiguain

MERLOT
2010

SOUTH OF FRANCE

CORKAGE RATES

wine | liquor | champagne

Price upon request



**RESERVATION
TERMS AND CONDITIONS**



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 their 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.

CORKAGE

- Liquor provided by the guest is allowed exclusively in the event venues such as Forecourt, Courtyard and private dining room subject to a corkage fee

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.

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 Red Bar prior to the Dinner or Lunch, based on availability.

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.

DÉCOR

- 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. The client is free to introduce their 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.

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 noon 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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