



THE BAR

Perched 30 floors above Colombo, The Bar at Virticle by Jetwing is a mesmerizing space that offers unparalleled views of the Colombo city and a selection of signature cocktails and taste-bud-tingling food to make your special day memorable! The Deck area extends over the high-rise and is the most popular seating option for most guests. Breezy and panoramic, the energetic ambience will leave you wanting more.

THE RESTAURANT

The Restaurant at Virticle by Jetwing, located on the 30th floor, creates an atmosphere as one of the most unique and premier dining venues in Colombo. The ambience is only the beginning of your wedding experience. Dive into a world of gastronomic delight with our specially curated "homegrown" menu, featuring dishes made using the finest fresh ingredients sourced from local producers and our own gardens at Jetwing Hotels around the island.

COCKTAIL PACKAGES

SILVER

3 cold canapés5 hot canapés3 desserts

LKR 7.150

per person

GOLD

4 cold canapés 6 hot canapés 3 desserts

LKR 8,250

per person

PLATINUM

5 cold canapés 7 hot canapés 4 desserts

LKR 9.350

per person

MENU

Cold Canapés

Cheese and crackers

Tuna bruschetta

Crackers with hummus

Vegetable crudités

Chili garlic prawns

Bruschetta vege

Pepper beef with gherkin

Smoked pork with mustard

Tuna tartare

Crumbed fried mini chicken ball

Vegetable skewers

Mini Rankahawanu rice ball

with smoked Lake Fish

Dessert

Caramel choux

Tiramisu

Chocolate brownie

Date cake

Watalappan

Chocolate mousse

Mini fruit tartlet

Panna cotta

Chocolate éclair

Chocolate ball

Bibikkan

Baked cheesecake

Pani pol pancake

Pandan pancake with white chocolate

Hot Canapés

Fish cutlet

Mini chicken pizza

Vegetable cutlet

Seafood cake with tartar sauce

Mini chicken burger

Vegetable wrap

Mutton kofta

Dhal wade

Beef kofta

Chicken quesadilla

Minced chicken satay

Mini pol rotti with seeni sambol

Vegetable pakora

Mini hoppers with onion sambol

Cheese kochchi chicken ball

Live action counters (per person)

Chicken mongolian rice	LKR 1,600
Chicken fried rice	LKR 1,600
Pasta station	LKR 1,600
Chicken kottu	LKR 1,600
Hot butter cuttlefish	LKR 1,700
Hot butter seafood	LKR 2,100
Prawn tempura	LKR 1,800
Salad	LKR 1,300
Chicken noodles	LKR 1,600
BBQ chicken	LKR 1,600
Soup (chicken or veg)	LKR 1,100
Grilled jumbo prawn	LKR 2,500
Tandoori marinated grilled	LKR 2,900
lamb chop	

BANQUET PACKAGES

	SILVER	GOLD	PLATINUM
Welcome drink	1		1
Soups	1	1	2
Appetizers	1	2	3
Salad Bar	3	4	5
Rice, Noodles or Pasta	2	3	3
Fish or Calamari	1	1	2
Chicken, Pork or Beef	2//-	3	3
Prawns or Mutton	1	1	2
Vegetable Dishes	4	4	4
Condiments	4	5	6
Desserts	4	5	5
	LKR 9,500	LKR 10,500	LKR 11,500

Terms & conditions

- The above prices are per person for a minimum of 100 guests.
- Prices are subject to a 10% service charge and applicable taxes.
- A venue charge of LKR 100,000 will be applied (rate is subject to applicable government taxes).
- The venue will be provided for 5 hours, with an additional charge of LKR 25,000 for every extra hour.
- Outside wine and beer are not allowed; a corkage fee of LKR 2,000 will be applied for hard liquor, and chasers must be purchased from The Bar.
- To exclusively reserve the Virticle bar on a weekday (Monday to Thursday), a minimum spending of 1.2 million (exclusive of taxes) must be met and 1.5 million on fridays or Saturdays must be met to meet our revenue standards
- Rates are valid till 31st March 2026

MAKE YOUR OWN MENU

Welcome drinks (Cordial)

Strawberry and guava Mango Mint and lime Black currant Orange fizz

Salads

Mint cooler

Roasted beetroot with balsamic dressing Asian coleslaw Mixed leaves salad with herb dressing Creamy potato salad with bacon Grilled seafood salad Spicy chicken & pineapple salad Spicy tuna salad Calamari with noodle salad Thai beef salad Okra salad Curd marinated spicy seafood salad Fried banana blossom salad Spicy carrot & coconut salad Grilled vegetable salad (V) Pasta salad (V) Thai papaya salad (V) Raw mango salad (V) Curried potato with coriander pesto

Curried brinjal with chickpea salad

Appetizers

Garlic shrimp with chickpeas
Roasted beef with mustard aioli
Marinated chicken breast with
pineapple chutney
Spicy tuna on brown bread
Chicken wrap with tomato and mint salsa
Barbeque pork with cheese crackers
Cheese and coriander sandwich
Tomato bruschetta
Egg and cheese toast

Condiments

Chili paste
Fried chili
Papadam
Prawn crackers
Tempered chickpea
Chili peanut
Katta sambol
Mango chutney
Malay pickle
Seeni sambol
Lunu dehi
Brinjal pahi

Soups

Hot and sour seafood soup

Crab and sweet corn soup

Seafood laksa soup

Chicken broth

Curried mutton broth

Minestrone (bacon)

Cream of chicken soup

Chicken and sweetcorn soup

Chicken and vegetable soup

Cream of mushroom (V)

Cream of vegetable (V)

Carrot and coriander (V)

Leek and potato soup (V)

Cream of vegetables soup (V)

Lentil soup (V)

Cream of tomato (V)

Cream of pumpkin (V)

Rice, Noodles & Pasta

Seafood fried rice

Tempered onion and egg rice

Egg and pineapple fried rice

Chicken nasi goreng

Tempered yellow rice

Ghee rice (V)

Garlic rice (V)

Steamed basmati rice (V)

Vegetable noodles (V)

Chicken and egg noodles

Seafood with noodles

Spaghetti with tomato chicken ragout

Penne with creamy chicken and

mushroom sauce

Spaghetti seafood with pink sauce

Penne arabiata (V)

Macaroni with cheese (V)

Chicken biriyani

Iraniyan rice (V)

Seafood Paella

Seafood mandi rice

Vegetable chow mein

Fish and Calamari

Hot butter cuttlefish

Cuttlefish badum

Cuttlefish black curry

Grilled fish with garlic cream

Chili fish

Fish mustard stew

Fish red curry

Fish badum

Fish devilled

Sweet and sour fish

Hot butter lake fish

Pan fried fish with garlic and lime aioli

Crumbed fried fish with garlic and lime aioli

Chicken, Pork and Beef

Butter chicken

Pork black curry

Chili pork

Pork pepper stew

Sweet and sour pork

Roast chicken with oven gravy

Wok fried chicken with cashew

and coriander

Crumbed fried chicken with chili aioli

Tandoori chicken

Chili chicken with cashew nut

Grilled chicken with mustard sauce

Chicken chukka masala

Pork onion fry

Slow cooked pork loin with mustard sauce

Barbeque pork ribs

Chili beef

Beef badum

Beef black curry

Fried pork belly with honey mustard glaze

Beef meatballs with pepper sauce

Beef pepper stew

Stir-fried beef

Prawns and Mutton

Chili garlic prawns
Hot butter prawns

Breaded prawns with garlic and chili aioli

Prawns red curry

Sweet and sour prawns

Mutton black curry

Mutton pepper stew

Stir fry mutton

Mutton shepherd's pie

Braised mutton with root vegetables

Mutton rojan josh

Mutton kuruma

Prawns chukka

Vegetables

Steamed vegetables

Wok fried vegetables Garlic potato

Roasted potato

Potato gratin

Mashed potato

Vegetable chop suey

Hot butter mushroom

Mix vegetable curry

Dhal tempered

Green beans curry

Thai vegetable curry

Eggplant and ash plantain dry curry

Potato mustard curry

Grilled vegetables

Beans, garlic & cashew curry

Desserts

Vanilla crème brulee

Baked cheesecake

Tiramisu

Fruit tart

Manao charlotte

Fruit salad

Hot chocolate pudding

Sago with coconut treacle Passion fruit panna cotta Chocolate brownies Chocolate mousse Watalappan Cream caramel

Bites (per kilo)

Chicken sausages	LKR 5,800
(fried or devilled)	
Chicken (fried or devilled)	LKR 5,800
Pepper pork	LKR 6,500
Hot butter cuttlefish	LKR 6,800
Fried handalla	LKR 6,600
Devilled beef	LKR 6,900
Buttered vegetable	LKR 3,500
Hot butter mushroom	LKR 4,400
Fish (devilled or fried)	LKR 6,900
Ash plantain chips	LKR 4,000
French fries	LKR 4,000

Live action counters (per person)

Chicken mongolian rice	LKR 1,600
Chicken fried rice	LKR 1,600
Pasta station	LKR 1,600
Chicken kottu	LKR 1,600
Hot butter cuttlefish	LKR 1,700
Hot butter seafood	LKR 2,100
Prawn tempura	LKR 1,800
Salad	LKR 1,300
Chicken noodles	LKR 1,600
BBQ chicken	LKR 1,600
Soup (chicken or veg)	LKR 1,100
Grilled jumbo prawn	LKR 2,500
Grilled beef steak	LKR 2,200
Tandoori marinated grilled	LKR 2,900
lamb chop	

Carvery (per person)

Pork leg	LKR 1,600
Whole baked fish	LKR 1,700
Lamb leg	LKR 2,900
Beef wellington	LKR 2,200

Above rates are subject to service charge and applicable government taxes

We look forward to being a part of your special occasion! If you wish to have a walkthrough of our venue, or if you have any other questions, do not hesitate to get in touch with us on

070 735 5358

or email
fnb@virticlebyjetwing.com

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