HERITANCE
TEA FACTORY



Made For Your Moment

Perched 6,850 feet above sea level on the historic Hethersett Estate, Heritance Tea Factory is a unique five-star retreat transformed from a former tea factory. Original machinery, antique tea crates, and industrial architecture have been preserved, while the former withering loft now houses 50 colonial-style rooms overlooking misty mountains and rolling tea plantations.

Set in Nuwara Eliya's famed "Little England," known for its cool climate and colonial charm, Heritance Tea Factory offers an intimate and unforgettable wedding destination rich in heritage and breathtaking scenery.

Wedding Benefits

For Your Wedding

- Complimentary Executive Floor Room on a Half Board basis for a one-night stay.
- Dinner for the couple at Signature Restaurant (TCK 6685), a fine dining experience in a restored railway carriage.
- One bottle of sparkling wine for the couple, delivered to the room.
- Complimentary changing room.
- Special discounted room rates for family and friends attending the wedding.
- 40% discount on the couple's 1st anniversary stay.
- In-room amenities for the couple.
- Complimentary tea plucking, tea tasting, and nature walk experience.

For Your Reception

- Complimentary changing room.
- Complimentary room for the couple after the reception on a Half Board basis.
- Complimentary Hethersett Sparkling High Tea for the couple.
- Special discounted room rates for family and friends attending the reception.
- 40% discount on the couple's 1st anniversary stay.
- Complimentary tea plucking, tea tasting, and nature walk experience.
- Use of the Hethersett Bar, Goat Fell Bar, or Garden for five hours (additional charges apply for outdoor receptions).
- Outdoor venues for the reception are available at a special rate.
- Complimentary room upgrade for the couple.
- In-room amenities for the couple.

Can Arrange (at Additional Cost)

- Dedicated wedding coordinator | Customized wedding cake | Decorated traditional oil lamp
- Garlands for the couple | Photography (location for photography) | Sound system
- Traditional band playing at the ceremony | Rituals conducted by a Hindu priest
- Commemorative certificate | A private location for your ceremony | Live cooking stations
- Dry ice for the champagne fountain | Champagne and/or sparkling cider toast
- Professional DJ and emcee for reception | Wedding floral detail arrangement
- Bridal bouquet and boutonniere for the groom
- Traditional wedding outfit for the couple (wedding saree, ornamental jewelry, and silver toe ring for the bride, traditional attire and head dress for the groom)

Our Wedding Packages

- *This offer is valid from 15th July 2026 until 31st December 2027, upon payment of a non-refundable advance payment of Rs. 250,000 at the time of booking.*
- *Date and venue will only be secured once the advance payment is received.*
- *A venue charge of LKR 75,000 will be applicable for bookings with fewer than 50 pax.*
- *Package rates are subject to change without prior notice, and the new rate will apply if advance payment is not made.*
- *All payments are non-refundable/non-transferable.*
- *Rates apply only to Sri Lankan residents.*

Bronze Package

LKR 8,500 ++ per person | Minimum 50 to 75 persons		
Appetizers	Choose any two	(02)
Salads	Choose any three	(03)
Dressings	Choose any four	(04)
Soups	Choose any one	(01)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any two	(02)
Vegetables	Choose any four	(04)
Mixed Seafood / Fish	Choose any one	(01)
Dessert	Choose any four	(04)

Silver Package

LKR 9,500 ++ per person | Minimum 50 to 75 persons		
Appetizers	Choose any three	(03)
Salads	Choose any four	(04)
Dressings	Choose any four	(04)
Soups	Choose any one	(01)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Pork / Beef	Choose any two	(02)
Vegetables	Choose any five	(05)
Mixed Seafood / Fish	Choose any one	(01)
Dessert	Choose any five	(05)

Gold Package

LKR 11,300 ++ per person | Minimum 50 to 75 persons		
Appetizers	Choose any four	(04)
Salads	Choose any five	(05)
Dressings	Choose any five	(05)
Soups	Choose any two	(02)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any two	(02)
Mutton / Lamb	Choose any one	(01)
Vegetables	Choose any six	(06)
Mixed Seafood / Fish	Choose any one	(01)
Prawn	Choose any one	(01)
Dessert	Choose any six	(06)

Platinum Package

LKR 12,200 ++ per person | Minimum 50 to 75 persons		
Appetizers	Choose any five	(05)
Salads	Choose any six	(06)
Dressings	Choose any six	(06)
Soups	Choose any two	(02)
Rice / Pasta / Noodles	Choose any three	(03)
Chicken / Beef / Pork	Choose any three	(03)
Mutton / Lamb	Choose any one	(01)
Vegetables	Choose any six	(06)
Mixed Seafood / Fish	Choose any two	(02)
Prawn	Choose any one	(01)
Dessert	Choose any seven	(07)

Personalized Set Menu Dining Experience

Set Menu 1 — LKR 8,500 ++ per person | 50 to 75 persons

Welcome Drink	Signature Ceylon tea mocktail or non-alcoholic sparkling arrival drink
Amuse-Bouche	Chef's one-bite creation inspired by highland flavours
Appetizer	Choose one (01) from the appetizer menu
Soup	Choose one (01) from the soup menu
Salad	Choose one (01) from the salad menu
Main Course – Protein	Choose two (02): chicken, beef, pork, or fish
Main Course – Vegetable	Choose one (01) from the vegetable menu
Rice / Starch	Choose one (01) from the rice or pasta menu
Dessert	Choose one (01) from the dessert menu
Tea / Coffee	Freshly brewed Ceylon tea or coffee from the Hethersett Estate

Set Menu 2 — LKR 9,500 ++ per person, 50 to 75 persons

Welcome Drink	Champagne or signature tea-infused sparkling arrival drink
Amuse-Bouche	Chef's two-bite creation with seasonal highland ingredients
Appetizer	Choose two (02) from the appetizer menu
Soup	Choose one (01) from the soup menu
Salad	Choose two (02) from the salad menu
Main Course – Protein	Choose three (03): chicken, beef, pork, fish, or mixed seafood
Main Course – Vegetable	Choose two (02) from the vegetable menu
Rice / Starch	Choose one (01) from the rice or pasta menu
Cheese Course	Artisan cheese selection with condiments and seasonal fruit
Dessert	Choose two (02) from the dessert menu
Tea / Coffee	Signature Hethersett high tea service or freshly brewed coffee with petit fours

Set Menu 3 — LKR 10,500 ++ per person 50 to 75 persons

Welcome Drink	Premium champagne or sparkling wine arrival toast
Amuse-Bouche	Chef's signature three-bite tasting platter
Appetizer	Choose three (03) from the appetizer menu
Soup	Choose two (02) from the soup menu
Salad	Choose two (02) from the salad menu
Sorbet / Palate Cleanser	Chef's selection of a highland herb or tea-infused sorbet between courses
Main Course – Protein	Choose four (04): chicken, beef, pork, lamb, seafood, or prawn
Main Course – Vegetable	Choose two (02) from the vegetable menu
Rice / Starch	Choose two (02) from the rice or pasta menu
Cheese Course	Premium artisan cheeseboard with condiments, crackers, and fresh fruits
Pre-Dessert	Chef's petit four surprises: a miniature taste of what lies ahead
Dessert	Choose three (03) from the dessert menu
Tea / Coffee	Full Hethersett afternoon high tea ceremony or Arabica pour-over coffee with handmade petit fours

Note: All set menu packages include complimentary still and sparkling water. Prices are per person and subject to applicable taxes and service charges. Menu selections are subject to seasonal availability. All courses can be tailored to specific dietary requirements upon prior request to the culinary team.

Drinks & Bites

The wedding party can bring hard liquor & wine at a nominal corkage charge.

Beer, cooked bites, soft drinks, and juices are not allowed to be brought from outside and will be provided by the hotel, charged as per the ongoing menu.

Menu Selections

Appetizers

Vegetarian / Poultry

- [ ] Mediterranean chickpea mousse
- [ ] Mixed vegetable terrine
- [ ] Herb roast vegetable & cheese gateaux
- [ ] Minted cucumber & melon shooter
- [ ] Grilled vegetable roll with curry leaf pesto
- [ ] Aloo chaat
- [ ] Chicken & red wine mousse with herb crumble
- [ ] Tandoori chicken roulade with curd dressing
- [ ] Cinnamon-smoked chicken with honey mustard
- [ ] Ambulthiyal marinated chicken on a banana leaf
- [ ] Armagnac-flavoured poultry liver pate
- [ ] Teriyaki baked chicken with sesame & leek

Seafood / Beef

- [ ] Cured tuna with spicy chili dressing
- [ ] Citrus seafood mousse with caper salsa
- [ ] Poached seafood with sweet chili sauce
- [ ] Mixed seafood terrine
- [ ] Smoked fish platter with gin orange dressing
- [ ] Dill marinated prawn & calamari in tequila shooters
- [ ] Pepper beef with Dijon mustard
- [ ] Herb-crusted roast beef loin with pepper salsa
- [ ] Marinated beef with spicy Thai papaya salad
- [ ] Beef meatloaf with chili mango emulsion
- [ ] Tangy braised beef with gherkin mayo dip
- [ ] Moroccan-style beef with chermoula sauce

Other

- [ ] Egg mirror with curry mayonnaise
- [ ] Cold cut platter (chicken/beef/pork)
- [ ] Herb-crusted roast pork loin with chutney sauce
- [ ] Bacon roll with chili date emulsion
- [ ] Roast pork belly with pineapple compote

Salads

Vegetarian / Poultry

- [ ] Roasted pepper, sweet corn & chickpea salad
- [ ] Beetroot & orange salad with feta crumble
- [ ] Hawaiian coleslaw
- [ ] Guava apple iceberg salad
- [ ] Tandoori vegetable salad with curd raita
- [ ] Black-eyed bean cob salad with honey mustard
- [ ] Fried eggplant salad
- [ ] Minted cucumber salad
- [ ] Carrot, tomato, & gotu kola salad
- [ ] Greek feta salad
- [ ] Mexican chicken & sweet pepper salad
- [ ] Basil chicken salad
- [ ] Chicken Caesar salad
- [ ] Lemon chicken salad
- [ ] Chili guava chicken salad with peanut
- [ ] Mexican-style chicken & paprika salad
- [ ] Chicken, orange & beetroot salad
- [ ] Penne, ham & olive salad
- [ ] Moroccan chicken salad with chimichurri dressing
- [ ] Tikka chicken masala salad with coriander dressing

Seafood / Beef

- [ ] Prawn & mango salad with Asian dressing
- [ ] Poached seafood salad with poached tomato
- [ ] Marinated mixed seafood & fennel, orange salad
- [ ] Squid salad with mixed pepper & balsamic
- [ ] Lemongrass-infused seafood salad
- [ ] Mixed seafood in a dill brandy cocktail
- [ ] Tuna & macaroni salad
- [ ] Thai mixed seafood salad
- [ ] Seafood cocktail in shooters
- [ ] Tuna salad with olive, capers & tomatoes
- [ ] Thai Beef salad
- [ ] Beef & mushroom salad
- [ ] Chili beef salad
- [ ] Rice vermicelli & beef salad
- [ ] Tempered beef salad with mango chutney & curry leaves
- [ ] Beef spinach & roasted sweet potato salad
- [ ] Beef & green beans salad with sesame
- [ ] Beef pepperoni & cabbage salad with chili vinegar
- [ ] Pasta & beef sausage salad
- [ ] Beef & mixed bean salad

Other

- [ ] Potato & pork bacon salad
- [ ] Egg salad
- [ ] Roast pork & sour cabbage salad
- [ ] Thai minced pork salad
- [ ] Pork ham & pasta salad

Dressings

- [ ] Mayonnaise
- [ ] Thousand Island dressing
- [ ] Cocktail sauce
- [ ] Curry mayonnaise
- [ ] Chili mayonnaise
- [ ] Vinaigrette
- [ ] French dressing
- [ ] Italian dressing
- [ ] Passion fruit vinaigrette
- [ ] Herb vinaigrette
- [ ] Olive oil
- [ ] Balsamic vinegar
- [ ] Chili soy

Soups

Vegetarian / Poultry

- [ ] Cream of vegetable
- [ ] Roasted cream of butternut
- [ ] Cream of leek & potato
- [ ] Vegetable broth with red rice
- [ ] Cream of plum tomato
- [ ] Tomato rasam
- [ ] Hot & sour chicken soup
- [ ] Thai chicken soup
- [ ] Chicken, corn & egg drop soup
- [ ] Creamy chicken soup
- [ ] Curried chicken & lentil broth
- [ ] Chicken mulligatawny soup

Seafood / Meat

- [ ] Seafood chowder
- [ ] Hot & sour seafood soup
- [ ] Crab, sweet corn & egg drop soup
- [ ] Seafood tom yum soup
- [ ] Seafood minestrone
- [ ] Saffron seafood broth
- [ ] Mutton & vegetable broth
- [ ] Spicy Asian beef & noodle soup
- [ ] Beef & beetroot broth
- [ ] Mutton mulligatawny
- [ ] Beef shabu

Rice Dishes

Sri Lankan / Indian

- [ ] Steamed white rice
- [ ] Vegetable rice
- [ ] Red rice
- [ ] Yellow rice
- [ ] Tempered rice with fried onion, curry leaves & cashew
- [ ] Vegetable pilaf
- [ ] Green pea & ghee rice
- [ ] Jeera rice
- [ ] Vegetable biriyani
- [ ] Chicken biriyani

Far Eastern / Other

- [ ] Vegetable fried rice
- [ ] Indonesian fried rice (chicken/seafood)
- [ ] Thai vegetable fried rice
- [ ] Egg & sweet corn rice
- [ ] Mongolian seafood rice
- [ ] Spanish seafood paella
- [ ] Mexican tomato & chicken rice
- [ ] Mushroom & olive rice
- [ ] Baked chicken rice with cheese
- [ ] Arabic chicken kabsa

Noodles & Pasta

Chicken / Seafood

- [ ] Chicken bami goreng
- [ ] Mongolian chicken noodle
- [ ] Thai basil chicken noodle
- [ ] Seafood rice vermicelli
- [ ] Seafood bami goreng
- [ ] Mongolian seafood noodle

Other Noodles

- [ ] Sri Lankan-style vegetable noodle
- [ ] Stir-fried noodles with green pea & mushroom
- [ ] Egg & vegetable noodle

Pasta

- [ ] Spaghetti/Penne/Macaroni — Chicken & prawn cream sauce
- [ ] Carbonara (chicken/pork)
- [ ] Chicken curry cream
- [ ] Seafood ragout
- [ ] Tomato cream sauce
- [ ] Basil napolitana
- [ ] Vegetable primavera
- [ ] Mushroom cheese sauce
- [ ] Spicy curry cream
- [ ] Seafood marinara
- [ ] Tuna pepperoncino

Chicken

Sri Lankan / Indian

- [ ] Devilled chicken
- [ ] Chicken stew
- [ ] Sri Lankan spiced roast chicken — curry cream
- [ ] Chicken ambulthiyal
- [ ] Chicken curry (black/red)
- [ ] Chicken korma
- [ ] Butter chicken masala
- [ ] Chicken chukka
- [ ] Tandoori chicken with sweet tamarind sauce
- [ ] Chicken tikka masala

Western / Chinese

- [ ] Herb-roast chicken with red wine reduction
- [ ] Mushroom chicken roulade — berry compote
- [ ] Crumbed fried chicken escalope — tomato mayonnaise
- [ ] Grilled chicken with BBQ sauce
- [ ] Cheese & egg-coated grilled chicken escalope — tomato coulis
- [ ] Malaysian chili chicken
- [ ] Stir-fried chicken with cashew
- [ ] Thai red chicken curry
- [ ] Kung pao chicken
- [ ] Thai basil chicken

Pork

- [ ] Ginger pork
- [ ] Chili pork with capsicum & pineapple
- [ ] Sweet & sour pork
- [ ] Chili garlic pork
- [ ] Roast pork belly with cinnamon pineapple compote
- [ ] Wok fried pepper pork with onion & green chili
- [ ] Pork pepper stew
- [ ] Grilled pork chop with mustard sauce
- [ ] Pork black curry
- [ ] Devilled pork
- [ ] Pork vindaloo
- [ ] Pork goulash

Beef

- [ ] Oyster beef with vegetable
- [ ] Beef devilled
- [ ] Pepper beef fry
- [ ] Beef masala
- [ ] Beef keema
- [ ] Beef stroganoff
- [ ] Roast beef sirloin with red wine reduction
- [ ] Beef smore
- [ ] Coriander beef curry
- [ ] Kankung beef
- [ ] Beef stew
- [ ] Beef curry
- [ ] Mexican beef balls in tomato cheese sauce

Lamb / Mutton

- [ ] Lamb lemongrass stew
- [ ] Mutton Rogan Josh
- [ ] Stir-fried lamb in chili garlic sauce
- [ ] Oriental mutton stew
- [ ] Red mutton curry
- [ ] Lamb coriander curry
- [ ] Fried lamb in oyster
- [ ] Mutton vindaloo
- [ ] Mutton korma
- [ ] Roast leg of lamb in mint tamarind gravy
- [ ] Mutton kofta kebab with minted tamarind jus
- [ ] Stir-fried lamb with garlic & cashew

Mixed Seafood / Crab / Cuttlefish

- [ ] Tempered cuttlefish
- [ ] Hot butter cuttlefish
- [ ] Cuttlefish moju
- [ ] Hot garlic cuttlefish
- [ ] Batter-fried cuttlefish with tartar sauce
- [ ] Garlic calamari with leek fricassee
- [ ] Crumbed fried calamari
- [ ] Tempura mixed seafood — tartar sauce
- [ ] Mixed seafood kebab — BBQ sauce
- [ ] Thai mixed seafood curry
- [ ] Mixed seafood thermidor
- [ ] Mixed seafood tikka masala
- [ ] Stir-fried mixed seafood with peppers
- [ ] Tempered mixed seafood

Prawn

- [ ] Batter fried prawn with lemon tartar — action station
- [ ] Thai prawn curry
- [ ] Chili tossed prawns in sweet chili garlic sauce
- [ ] Prawn masala
- [ ] Prawn masala curry
- [ ] Prawn red curry Thai style
- [ ] Coconut crumbed prawn with sweet chili dip
- [ ] Sweet & sour prawn
- [ ] Devilled prawn with cashew nut
- [ ] Prawn curry with moringa leaves

Fish

- [ ] Grilled fish tikka with masala sauce
- [ ] Goan fish curry
- [ ] Fish masala
- [ ] Fish in hot garlic sauce
- [ ] Sweet & sour fish
- [ ] Fish mustard stew
- [ ] Fish curry (red/white)
- [ ] Tuna ambulathiyal
- [ ] Tempered fish
- [ ] Chili fish with spring onion & capsicum
- [ ] Pan-seared mullet with lemon butter sauce
- [ ] Thai spiced whole baked fish
- [ ] Soda-battered fish fillet with tartar sauce
- [ ] Deep-fried fish goujons with chili tartar
- [ ] Fried fish in sesame black pepper sauce
- [ ] Vietnamese lemongrass fish

Vegetables

- [ ] Vegetable lasagne
- [ ] Vegetable ratatouille
- [ ] Vegetable pie
- [ ] Cauliflower mornay
- [ ] Roast Potato wedges
- [ ] Mashed Potato
- [ ] Aloo Gobi
- [ ] Gobi matar
- [ ] Navratan korma
- [ ] Vegetable manchurian
- [ ] Cashew & green pea curry
- [ ] Tempered cashew & green beans
- [ ] Tempered potato
- [ ] Potato white curry
- [ ] Mixed vegetable curry
- [ ] Brinjal moju/pahi
- [ ] Brinjal & pineapple mix
- [ ] Cauliflower potato curry
- [ ] Stir fried vegetable
- [ ] Chili garlic vegetable
- [ ] Thai green vegetable curry
- [ ] Tempura vegetable with tempura sauce
- [ ] Potato gratin

Desserts

International Desserts

- ☐ Andalusia
- ☐ Black forest
- ☐ Cheese brownie
- ☐ Exotic cheesecake
- ☐ Berry opera
- ☐ Panna cotta melba
- ☐ Berry citrus vanilla
- ☐ Carved fresh fruits
- ☐ Velvet chocolate & vanilla
- ☐ Caramel profiterole
- ☐ Tiramisu
- ☐ Mango chocolate flan
- ☐ Berry panna cotta
- ☐ White chocolate & cashew
- ☐ Trio of chocolate
- ☐ Walnut chocolate brownie
- ☐ Cheesecake lollipop
- ☐ Milk chocolate, peanut praline & vanilla
- ☐ Apple tarte tatin
- ☐ Red fruit bavarois
- ☐ Chocolate fudge brownie
- ☐ Lemon tart
- ☐ Raspberry profiterole
- ☐ Strawberry melba
- ☐ Vanilla crème brûlée
- ☐ Pear, green tea & milk chocolate
- ☐ Ice cream

Sri Lankan / Hot Desserts

- ☐ Watalappan
- ☐ Fruit salad with roasted cashews
- ☐ Coconut cake
- ☐ Assorted Sri Lankan sweets (pol toffee/milk toffee)
- ☐ Cherry clafoutis
- ☐ Apple, fig, white chocolate bread pudding
- ☐ Hot chocolate pudding
- ☐ Hot bread and butter pudding

Terms and Conditions

- *Rates can change without notice if an advance payment has not been made.*
- *Taxes may change, subject to applicable government taxes.*

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