



## Wedding Lunch Package at Greenery 2022

Wedding Lunch package on Monday to Friday 星期一至五中午結婚套餐:

HK\$126,800 net 港幣\$126,800

Wedding Lunch package on Saturday, Sunday, Public Holiday & Eve 星期六、日、公眾假期及前夕中午結婚套餐:

HK \$153,000 net 港幣\$153,000

### Wedding package 結婚套餐

- Including 220 persons lunch buffet 包220人自助午餐 (Additional person will be charged 人數增加須另外收費)
  - ♦ Monday to Friday 2022 : HK\$520 net per person

星期一至五 2022: 每位\$520

♦ Saturday, Sunday, Public Holiday & Eve 2022 : HK\$630 net per person

星期六、日、公眾假期 2022: 每位\$630

- Unlimited serving of soft drinks, fruit punch, chilled orange juice and selected beer during lunch for 3 hours
   午餐時間內無限量供應汽水、雜果賓治、橙汁及指定啤酒
- 10% service charge is included in the above packages 以上收費已包括10%服務費



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# The following privileges will be applied for Wedding Banquet at The Greenery 凡惠顧婚宴可享有下列優惠

- One night accommodation in standard room with American breakfast for 2 persons

雙人入住蜜月客房一晚及翌日美式早餐

 Complimentary one bottle of sparkling wine, chocolate, one basket of fresh fruits in guest room

於客房內贈送葡萄汽酒、朱古力及鮮果籃

- Complimentary 5-lb heart-shaped fresh cream cake

心型忌廉蛋糕五磅

- Fresh floral arrangement for master tables and reception table 主家席及迎賓席上鮮花擺設

- Complimentary 12 sets of invitation card per table (printing service excluded) 每席敬送西式喜帖十二張(不包括印刷)

- One complimentary guest signature book 迎賓簽名紀念冊一本

- Complimentary Chinese tea with condiments

免費提供敬茶用品

- Free use of audio visual equipment including Atrium big screen and 2 pieces of wireless microphones

免費使用空中花園大銀幕、二套無線咪

- A superb 3-tier dummy cake for photo shooting
  - 三層模擬結婚蛋糕供拍照使用
- Free corkage
- 自備洋酒免收開瓶費
- 4 complimentary valet parking spaces 免費代客泊車位四個
- An easel at venue entrance to display your wedding portrait 提供精美畫架以供擺放新人結婚照
- A Buffet dinner coupon for 2 persons at The Greenery for your first anniversary 奉送调年紀念雅苑座咖啡室雙人自助晚餐券乙張





## Wedding Lunch Buffet Menu

### Appetizer 冷盤

Japanese Whelk Salad with Pickle 日式螺肉沙律
Mixed Fruit Salad with Shrimp 鮮果蝦沙律
Salad 'Nicoise' 尼斯沙律
Tomato and Mozzarella Salad 意大利水牛芝士蕃茄沙律
Assorted Cold Cut 雜凍肉拼盤

#### Sashimi & Sushi Counter 刺身及壽司

Assorted Sushi & California Roll 雜錦壽司, 加州卷
Sashimi Salmon, Tuna, Snapper, Octopus, Squid with Abalone Sauce
Served with Pickle Ginger, Wasabi Paste and Soy Sauce
三文魚, 吞拿魚, 魰魚, 八爪魚, 鮑汁魷魚片
配酸薑,日本芥辣及日本豉油

#### Seafood on Ice 凍海鮮

French Edible Crab, Chilled Prawn, Norwegian Smoked Salmon, Chilled Jade Whelk, Chilled Clam
Served with Lemon Wedge, Cocktail Sauce,
Thai Cilantro Chili Sauce and Red Vinega
法國麵包蟹, 凍蝦, 挪威煙三文魚, 翡翠螺, 凍蜆
配檸檬角, 咯嗲汁, 泰式蕃茜辣汁及紅醋

#### Soup 湯

Chef Special Counter 特別推介
Braised Abalone with Oyster Sauce (per person)
翡翠蠔皇扣鮑魚(每人一份)

Carving Station 肉車
Roasted Beef Sirloin with Black Pepper Sauce

燒西冷配黑椒汁





## Wedding Lunch Buffet Menu (Continuous)

### Robatayaki Counter 爐端燒

Ox-tongue, Shrimp, Hizankotu Kushi Pumpkin, Mushroom, Sweet Corn, With Sesame Sauce, Miso Mayonnaise, Coconut Tomato Salsa and Condiments 牛脷, 蝦, 雞軟骨, 南瓜, 冬菇, 粟米

#### Chinese BBQ 燒味

Hainan chicken with rice, B.B.Q pork, Roast duck, Roast pork belly 海南雞飯, 叉燒, 燒鴨, 燒腩仔

#### Pasta Counter 意粉

Choice of 3 kinds of Pasta, 3 kinds of Sauce (Bolognese, Cream Sauce & Tomato Sauce) with Condiments 3款不同意粉配3款精選醬汁 (肉醬,茄醬,忌廉) 另加自選配料

#### Assorted Dim Sum 點心拼盤

#### Western Entrée 西式熱盤

Rack of Lamb 'Provencale' Style 保雲蘇羊架
Stewed Ox-tail with Red Wine Sauce 紅酒燴牛尾
Pan Seared Salmon with Lemon Butter Sauce 香煎三文魚配檸檬牛油汁
Indian Seafood Curry 印度咖喱海鮮
Sauteed Seasonal Vegetable 新鮮時蔬

### Chinese Entrée 中式熱盤

Steamed Fish with Spring Onion and Soy Sauce 清蒸海上鮮
Chinese Crispy Chicken 炸子雞
Braised Sea Whelk with Vegetables 海螺時蔬
Fried Rice with Seafood 海鮮炒飯
Braised E-fu Noodle with Straw Mushroom 鮮菇炆伊麵





# Wedding Lunch Buffet Menu (Continuous)

#### Pancake and Ice Cream Counter 即製班戟及雪糕

Fresh Made French Crepes with Fruit and Whipped Cream 即製班戟
5 Kinds Selection Flavor of Haggen Dazs Ice Cream 5款精選Haggen Dazs雪糕
Selection of Sliced Fruit 新鮮切片生果

#### Dessert 甜品

Butterfly Cookie 馳名蝴蝶酥 American Cheese Cake 美式芝士餅 Blueberry Cheese Cake 藍莓芝士餅 Chocolate Crunchy Cake 朱古力脆餅 Strawberry Short Cake 士多啤梨忌廉餅 Green Tea Mochi Roll 冰皮綠茶卷 Cream Caramel 法式焦糖布甸 Raspberry Delight 桑莓布甸 Mango Pudding with Almond Cream 杏仁忌廉芒果布甸 Vanilla Panna Cotta 雲呢拿奶凍 Chocolate and Kalamansi Fondant 青金檸朱古力凍 Mont Blanc with Apricot Coulis 黃梅栗子杯 Tiramisu 意大利芝士布甸 Pear Almond Tart 杏仁梨撻 Chocolate Brownie 朱古力班尼斯 Black Grass Jelly 涼粉 Sweetened Mango Soup with Pomelo and Sago 楊枝金露

### Chinese Sweetened Soup 中式糖水 Sweetened Lotus Seed and Red Bean Soup 蓮子紅豆沙

If you have any food allergies, please inform our staff 如閣下對任何食物產生敏感·請直接與本餐廳職員聯絡 Food items are subject to change without further notice 菜式如有更改, 恕不另行通知