



## *WEDDING BUFFET LUNCH PACKAGE 2020&2021*

The Greenery, the first and only place in Kowloon with a 110 foot high air-conditioned Garden Atrium complete with trees, lush greenery and ornamental pools, is an ideal venue to make your event truly memorable.

雅苑座，九龍區內唯一室內冷氣園林景佈置。是一個令你舉辦畢生難忘宴會的理想地點。

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

HK \$122,000 net (2020) Special offer 5% discount during Wedding Expo  
只需港幣\$122,000 (2020)，婚紗展期內可享95折優惠

HK \$126,800 net (2021) Special offer 5% discount during Wedding Expo  
只需港幣\$126,800 (2021)，婚紗展期內可享95折優惠

### **Wedding Lunch package on Saturday to Sunday, Public holiday星期六、日、公眾假期及前夕中午結婚套餐:**

HK \$158,000 net (2020) Special offer 5% discount during Wedding Expo  
只需港幣\$158,000 (2020)，婚紗展期內可享95折優惠

HK \$163,000 net (2021) Special offer 5% discount during Wedding Expo  
只需港幣\$163,000 (2021)，婚紗展期內可享95折優惠

### **Wedding package結婚套餐:**

- Including 240pax Lunch buffet 包240人自助午餐  
(Additional person will be charge 人數增加須另外收費)
  - ◇ Monday to Friday 2020 :\$550 net per head 星期一至五 2020: 每位\$550
  - ◇ Monday to Friday 2021 :\$570 net per head 星期一至五 2021: 每位\$570
  - ◇ Saturday to Sunday, Public holiday 2020:\$700 net per head
  - ◇ 星期五至日、公眾假期 2020: 每位\$700
  - ◇ Saturday to Sunday, Public holiday 2021:\$720 net per head
  - ◇ 星期五至日、公眾假期 2021: 每位\$720
- Unlimited serving of soft drinks, fruit punch, orange juice and beer from 12:00nn-3:00pm during lunch
- 午餐時間內12:00nn-3:00pm無限任飲-汽水、雜果賓治、橙汁、啤酒
- Use of function space during captioned period 婚宴時間內可用場地內設施
- 10% service charge is included in the above packages 以上收費已包括百份之十服務費



**The following privileges will be applied for a booking of Wedding Package @The Greenery:**

- One night accommodation in standard room with American breakfast for 2 persons (Check in on function day at 2:00pm, breakfast on the following morning of stay)
- 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 DVD player, Atrium big screen and 2 sets wireless mic
- 免費使用光碟機、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 of Charge corkage for all self-brought wine or liquor per 12 persons
- 自備洋酒免收開瓶費(每席一瓶)
- Four complimentary valet parking spaces from 10am to 16:00pm
- 免費代客泊車位四個(上午十時至下午四時)
- 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
- 奉送週年紀念雅苑座咖啡室雙人自助晚餐券乙張



## The Greenery 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, 魷魚, 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

Chilled prawn, Canadian crab leg, Norwegian smoked salmon, Chilled jade whelk, Chilled clam

served with lemon wedge, cocktail sauce, Thai cilantro chili Sauce and red vinegar

凍蝦, 加拿大長蟹腳, 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 湯品

Lobster bisque 龍蝦湯

Doubled Boiled sea whelk and chicken soup 螺頭燉雞湯

### 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



**Robotayaki Counter 爐端燒**

Ox-tongue, Shrimp, Hizankotu kushi  
pumpkin, mushroom, sweetcorn,  
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  
Sautéed 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



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

Fresh made French crepe with fruit and whipped cream

即製班戟

Selection flavor of Haggen Dazs ice cream

精選Haggen Dazs雪糕

Chocolate fountain with strawberries, Mash marrow and Cream puff

朱古力噴泉配士多啤梨, 棉花糖, 忌廉泡芙

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

**Chinese sweetened soup 中式糖水**

Sweetened lotus seed and red bean soup

蓮子紅豆沙

*Items are subject to change without prior notice. 以上菜式如有更改，恕不另行通知*



## ***WEDDING BUFFET DINNER PACKAGE 2020&2021***

### **Wedding Dinner package on Monday to Thursday 星期一至四晚結婚套餐:**

HK \$250,000 net (2020) Special offer 10% discount during Wedding Expo  
只需港幣\$250,000 (2020)，婚紗展期內可享9折優惠

HK \$258,000 net (2021) Special offer 10% discount during Wedding Expo  
只需港幣\$258,000 (2021)，婚紗展期內可享9折優惠

### **Wedding Dinner package on Friday to Sunday, Public holiday and eve 星期五至日、公眾假期及前夕晚結婚套餐:**

HK \$339,000 net (2020) Special offer 10% discount during Wedding Expo  
只需港幣\$339,000 (2020)，婚紗展期內可享9折優惠

HK \$350,000 net (2021) Special offer 10% discount during Wedding Expo  
只需港幣\$350,000 (2021)，婚紗展期內可享9折優惠

### **Wedding package結婚套餐:**

- Including 240pax Dinner buffet 包240人自助晚餐  
(Additional person will be charge 人數增加須另外收費)
  - ◇ Monday to Thursday 2020 :\$1178 net per head
  - ◇ 星期一至四 2020: 每位\$1178
  - ◇ Monday to Thursday 2021 :\$1218 net per head
  - ◇ 星期一至四 2021: 每位\$1218
  - ◇ Friday to Sunday, Public holiday and eve 2020:\$1328 net per head
  - ◇ 星期五至日、公眾假期及前夕 2020: 每位\$1328
  - ◇ Friday to Sunday, Public holiday and eve 2021:\$1378 net per head
  - ◇ 星期五至日、公眾假期及前夕 2021: 每位\$1378
- Unlimited serving of soft drinks, fruit punch, orange juice, beer and house red/white wine from 6:00pm-10:30pm during dinner
- 晚餐時間內6:00pm-10:30pm無限任飲-汽水、雜果賓治、橙汁、啤酒及紅/白餐酒
- Use of function space during captioned period 婚宴時間內可用場地內設施
- Pianist performs from 6:20pm to 9:15pm and singer performs from 7:30pm to 9:15pm  
(Additional hour charge HK \$ 2000 net )琴師演奏由6:20pm至9:15pm 及 歌手表演由7:30pm至9:15pm (如需延長演出時間須附港幣 \$2000)
- 10% service charge is included in the above packages 以上收費已包括百份之十服務費



**The following privileges will be applied for a booking of Wedding Package @The Greenery:**  
以下優惠用於雅苑座預約婚宴之用

- One night accommodation in standard room with American breakfast for 2 persons (Check in on function day at 2:00pm, breakfast on the following morning of stay)  
  雙人人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
- Chauffeured limousine service (Mercedes Benz) for 4 hours  
  四小時豪華平治花車連司機接送服務
- 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 DVD player, Atrium big screen and 2 sets wireless mic  
  免費使用光碟機、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 of Charge corkage for all self-brought wine or liquor per 12 persons  
  自備洋酒免收開瓶費(每席一瓶)
- Four complimentary valet parking spaces from 5pm to midnight  
  免費代客泊車位四個(下午五時至晚上十二時)
- 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  
  奉送週年紀念雅苑座咖啡室雙人自助晚餐券乙張



## The Greenery Wedding Dinner Buffet Menu

### Appetizer 冷盤

Fresh scallop and tomato salsa and caviar 帶子配魚籽蕃茄醬  
Japanese whelk salad with pickle 日式螺肉沙律  
Mixed fruit salad with shrimp 鮮果蝦沙律  
Peppered Tuna 黑椒吞拿魚  
Tomato and mozzarella salad 意大利水牛芝士蕃茄沙律  
Crabmeat with mango salad 蟹肉芒果沙律  
Assorted cold cut 雜凍肉拼盤

### Sashimi & Sushi Counter 刺身及壽司

Choice of sushi: Flambé sushi 燒壽司  
Sashimi: Salmon, Tuna, Snapper, Octopus,  
Scallop, Yellow tail, Squid, Sweet shrimp  
served with pickle ginger, wasabi paste and soy sauce  
三文魚, 吞拿魚, 魷魚, 八爪魚, 帶子, 油甘魚, 魷魚, 甜蝦  
配酸薑, 日本芥辣及日本豉油

### Seafood on Ice 凍海鮮

Boston lobster, French edible crab, Chilled prawn,  
Canadian crab leg, Norwegian smoked salmon, Chilled Jade whelk  
served with lemon wedge, cocktail sauce, Thai cilantro chilli Sauce and red vinegar  
波士頓龍蝦, 法國麵包蟹, 凍蝦, 加拿大長蟹腳, 挪威煙三文魚, 翡翠螺  
配檸檬角, 咯嗲汁, 泰式蕃茜辣汁及紅醋

### Soup 湯品

Lobster bisque 龍蝦湯  
Doubled Boiled sea whelk, frucus lycii, yam, and chicken soup  
淮山杞子螺頭燉雞湯

### Chef Special Counter 特別推介

San Daniele ham with melon 意大利風乾火腿  
Braised abalone with oyster sauce (per person) 翡翠蠔皇扣鮑魚(每人一份)

### Carving Station 肉車

Roasted U.S. prime rib with gravy and black pepper sauce  
美國特級燒牛肉配燒汁, 黑椒汁





**Teppanyaki 鐵板燒**

Pan-fried duck foie Gras with blueberry sauce 煎鴨肝配藍莓汁

**Boil Seafood Counter 焗海鮮**

Scallop, shrimp, squid, giant clam, crab  
served with Tom yam soup and Chinese fish soup  
帶子, 蝦, 魷魚, 貴妃蜆, 蟹配冬陰湯及中式鮮魚湯

**Robatayaki Counter 爐端燒**

Prawn skewer, chicken bone sausage, ox-tongue, Hizankotu kushi  
pumpkin, mushroom, sweetcorn,  
with sesame sauce, miso mayonnaise, coconut tomato salsa and condiments  
蝦串, 雞骨腸, 牛脷, 雞軟骨, 南瓜, 冬菇, 粟米

**Chinese BBQ 燒味**

Suckling pig, barbecued pork, roasted duck, soy chicken, BBQ pork neck  
marinated goose web, Cuttlefish, marinated goose, marinated goose wing,  
roasted Chinese sausage, marinated pig ear, marinated pig intestine  
乳豬, 叉燒, 燒鴨, 豉油雞, 燒豬頸肉, 鹵水鵝掌, 墨魚, 鹵水鵝  
鹵水鵝翼, 紅腸, 鹵水豬耳, 鹵水豬腸

**Western Entrée 西式熱盤**

Pan seared salmon with lemon butter sauce 香煎三文魚配檸檬牛油汁  
Rack of lamb 'Provencale' style 保雲蘇羊架  
Seafood penne in tomato sauce 茄汁海鮮長通粉  
Deep-fried oyster 酥炸生蠔  
Sautéed seasonal vegetables 新鮮時蔬  
Indian meat ball curry with naan bread 印度咖喱豬肉丸配印度薄餅

**Chinese Entrée 中式熱盤**

Sauteed chilli crab 'Singaporean' style 星加坡炒辣蟹  
Steamed Sabah Giant Garoupa with spring onion and soy sauce 清蒸沙巴龍躉  
Braised sea whelk and straw mushroom with seasonal vegetables 鮮菇海螺時蔬  
Baked seafood fried rice with crab roe 蟹皇焗飯  
Chinese crispy chicken 炸子雞



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

Fresh made French crepe with fruit and whipped cream 即製班戟

Selection flavor of ice cream 精選雪糕

Chocolate fountain with strawberries, Mash marrow and Cream puff

朱古力噴泉配士多啤梨, 棉花糖, 忌廉泡芙

Selection of sliced fruit 新鮮切片生果

**Dessert 甜品**

Mixed fruit napoleon 鮮雜果拿破侖

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

**Chinese sweetened soup 中式糖水**

Sweetened lotus seed and red bean soup 蓮子紅豆沙

*Items are subject to change without prior notice. 以上菜式如有更改，恕不另行通知*

