



Wedding Dinner Package at Greenery 2022

Wedding Dinner package on Monday to Thursday

星期一至四晚結婚套餐:

HK\$235,000 net

港幣\$235,000

Wedding Diner 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 \$315,000 net

港幣\$315,000

Wedding package

結婚套餐

- Including 220 persons dinner buffet 包220人自助晚餐
(Additional person will be charged 人數增加須另外收費)
 - ◇ Monday to Thursday 2022 : HK\$1,050 net per person
星期一至四 2022: 每位\$1,050
 - ◇ Friday to Sunday, Public Holiday & Eve 2022 : HK\$1,300 net per person
 - ◇ 星期五至日、公眾假期及前夕 2022: 每位\$1,300
- Unlimited serving of soft drinks, fruit punch, chilled orange juice and selected beer during dinner for 3.5 hours
晚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
- Pianist performs from 6:20pm to 9:15pm and singer performs from 7:30pm to 9:15pm (Additional hour charge HK \$ 2,000 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 \$2,000)

#theroyalgarden



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Subject to the latest measures on catering business and scheduled premises
因應餐飲業務及表列處所最新措施而調整



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
- 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 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
- 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



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,

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, 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

Lobster Bisque 龍蝦湯

Doubled Boiled Sea Whelk and Chicken Soup 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



Wedding Dinner Buffet Menu (Continuous)

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

Robotayaki Counter 爐端燒

Prawn Skewer, Chicken Bone Sausage, Ox-tongue, Hizankotu Kushi
Pumpkin, Mushroom, Sweet Corn,
with Sesame Sauce, Miso Mayonnaise, Coconut Tomato Salsa and Condiments
蝦串, 雞骨腸, 牛蒡, 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



Wedding Dinner 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

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 Roll 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