



HOTEL

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# GREEN COURT

## *Hotel Green Court*

*No6, Pinketha Rd,*

*Galawilawaththa, Homagama*

*Sri Lanka (Close to Homagama base Hospital)*

*Tel – 011-2857886 | 011-4381681*

*Hotline – 077 920 2323 – Athapathu*

**Web:** [www.facebook.com/HotelGreenCourt](http://www.facebook.com/HotelGreenCourt)  
[www.HotelGreenCourt.com](http://www.HotelGreenCourt.com)

**Email:** [Hotel\\_Green\\_Court@hotmail.com](mailto:Hotel_Green_Court@hotmail.com)

## **Complimentary**

1. An elegant entrance décor
2. Bridal Settee and settee back
3. An Attractive Poruwa and Deco
4. An elegant table décor for all tables
5. Fully arranged tables with cutlery and napkins
6. Elegant Colour Changing Light System
7. Chair Covers and Bows
8. Separate Bar Areas
9. Cake Trays
10. Gift Table
11. Oil lamp
12. Changing Room for the couple
13. Complimentary one night stay at the hotel on the day of the function
14. Registration Table
15. Parking space

## **Hotel Policies**

- 1. Reservations must be made with a Rs.40, 000 Refundable deposit.  
The deposit will not be refunded in case of a cancellation, damages or postponing of the original reservation date**
- 2. If a reservation is made with a partial payment, the full deposit amount of Rs 40,000 should be paid within 1 month of the original Booking date if not management reserves the right to cancel the booking without any notice.**
- 3. Full payment must be made 2 weeks prior to the function. If not the booking will be treated as a cancellation**
- 4. Reception halls can only be reserved for a max of 5 hours. Additional time will be charged at Rs.7, 000 per hour.**
- 5. Buffet times – Day Functions -12.00 to 3.00  
Night Functions – 7.30 to 10.30**
- 6. Night functions must end by 11.00 p.m. and music must stop by 11.00 p.m. (consult management for exceptions)**
- 7. Management will not be responsible for valuables left at the hotel.**
- 8. Parking lot is provided free of charge but park at your own risk. Management will not take any responsibility for lost or stolen items**

07.03.2018

## **Bronze**

### **Welcome Drink**

Orange/Mixed Fruit/Guava or Nelli

### **Appetizers – (Choice of 1)**

Chinese Tea Egg Halves with Mango Chutney

### **Soup – Choice of 1 Soup**

Crème of Pumpkin

Sweet Corn

Bread Rolls and Butter

### **Salads – (Choice of 4)**

Russian Salad

Creamy Cole slaw

Battered Mushroom with Onion Rings

Green Salad with Vinaigrette Drizzle

Chili Tossed Tuna with Onions

Classic Potato Salad

### **Rice and Noodles (Choice of 4)**

Steamed Rice

Vegetable Fried Rice

Sea Food Fried Rice

Biriyani (Plain)

Pasta in Crème Sauce

Vegetable Tossed Noodles

**Meats and Fish (Choice of 3)**

**Chicken**

Spicy Chicken Red Curry

Lemon Chicken

Butter Chicken Masala

Chicken Korma

Devilled Chicken

**Fish**

Fish Ambulthiyal

Mullet with Tamarind Sauce

Fish Stew with Onion Rings & Green Chillie

Hot Battered Fish

**Sea Food**

Hot Battered Cuttlefish

Grilled Seafood with Creamy White Sauce

Sweet and Sour Prawns

Prawns in Garlic Sauce

**Pork**

Pork in BBQ Sauce

Pork Stew with Onion Rings

Pork Black Curry

Thai Pork Curry

**Live Cooking (Rs. 250 Supplement)**

Succulent Batter Fried Prawns with Spicy Herb Sauce

Or

Pan Fried Prawns with Onions and Bell Pepper

**Vegetables and Curries (Choice of 3)**

Stir Fried Vegetables with Garlic Sauce

Cashew and Green Pea Curry

Fried Brinjal Moju

Tempered Dhal

Chan Masala

Tofu Devilled

Tempered Potato

Tempered Kan Kun with Mushrooms

**Condiments (Choice of 3)**

Chile Paste

Malay Pickle

Maldive Fish Sambol

Fried Chile and Sprats

Minchi Sambol

Sinhala Pickle

**Dessert Corner (Choice of 4)**

Chocolate | Passion Fruit | Strawberry Mousse

Chocolate Biscuit Pudding

Sago and Juggery Pudding

Tropical Fresh Fruit Cut

Crème Caramel

Bread Pudding

Watalappam

Fruit Trifle

Ice Cream

2018

Net Price Rs. 2,700

Kings/Queens

Ballrooms

2019

Net Price Rs. 3,000

Net Price Rs. 3,200

## **Silver**

### **Welcome Drink**

Orange/Mixed Fruit/Guava or Nelli

### **Appetizers – (Choice of 1)**

Chinese Tea Egg Halves with Mango Chutney  
Vegetable Sticks with House Dip

### **Soup – Choice of 1 Soup**

Crème of Pumpkin  
Crème of Chicken  
Bread Rolls and Butter

### **Salads – (Choice of 5)**

Russian Salad  
Creamy Cole slaw  
Hawaiian Chicken Salad  
Apple, Cucumber & Pineapple Salad  
Battered Mushroom with Onion Rings  
Chili Tossed Tuna with Onions  
Egg Salad with Mayo Drizzle  
Bean and Sweet Corn Salad  
Classic Potato Salad  
Sausage Salad

**Rice and Noodles (Choice of 5)**

Steamed Rice  
Vegetable Fried Rice  
Sea Food Fried Rice  
Gee Rice  
Nasigoreng Rice  
Biryani (Plain)  
Pasta in Crème Sauce  
Vegetable Tossed Noodles  
String Hopper Pilaf

**Meats and Fish (Choice of 4)**

**Chicken**

Spicy Chicken Red Curry  
Chicken in BBQ Sauce  
Thai Chicken with Peanut Sauce  
Butter Chicken Masala  
Lemon Chicken  
Chicken Korma  
Deville Chicken

**Fish**

Fish Stew with Onion Rings & Green Chillie  
Mullet with Tamarind Sauce  
Fish Ambulthiyal  
Hot Battered Fish

**Sea Food**

Hot Battered Cuttlefish  
Sweet and Sour Prawns  
Prawns in Garlic Sauce  
Grilled Seafood with Creamy White Sauce

## **Pork**

Pork Stew with Onion Rings

Pork in BBQ Sauce

Pork Black Curry

Thai Pork Curry

## **Mutton**

Sri Lankan Style Mutton Curry

Mutton Korma

Pan Fried Mutton Devil

## **Live Cooking (Rs. 250 Supplement)**

Succulent Batter Fried Prawns with Spicy Herb Sauce

Or

Pan Fried Prawns with Onions and Bell Pepper

## **Vegetables and Curries (Choice of 4)**

Tempered Dhal

Hot Hot Mushroom

Cashew and Green Pea Curry

Stir Fried Vegetables with Garlic Sauce

Tempered Kan Kun with Mushrooms

Fried Brinjal Moju

Tempered Potato

Tofu Devilled

Chan Masala

## **Condiments (Choice of 4)**

Chile Paste

Maldivian Fish Sambol

Fried Chile and Sprats

Minchi Sambol

Sinhala Pickle

Malay Pickle



**Dessert Corner (Choice of 5)**

Chocolate | Passion Fruit | Strawberry Mousse

Tropical Fresh Fruit Cut

Pineapple Gateau

Chocolate Biscuit Pudding

Sago and Juggery Pudding

Cinnamon Spanish Flan

Mixed Jelly Crystals

Crème Caramel

Bread Pudding

Watalappam

Fruit Trifle

Ice Cream

2018

Net Price Rs. 3,000

Kings/Queens

Ballrooms

2019

Net Price Rs. 3,300

Net Price Rs. 3,500

07.03.2018

## **Gold**

### **Welcome Drink**

Seasonal Fresh Juice or Deluxe Fruit Punch

### **Appetizers – (Choice of 1)**

Chinese Tea Egg Halves with Mango Chutney  
Vegetable Sticks with House Dip

### **Soup – Choice of 1 Soup**

Crème of Pumpkin  
Sweet Corn  
Crème of Chicken  
Bread Rolls and Butter

### **Salads – (Choice of 6)**

Russian Salad  
Creamy Cole slaw  
Hawaiian Chicken Salad  
Bean and Sweet Corn Salad  
Green Salad with Vinaigrette Drizzle  
Apple, Cucumber & Pineapple Salad  
Battered Mushroom with Onion Rings  
Chili Tossed Tuna with Onions  
Egg Salad with Mayo Drizzle  
Classic Potato Salad  
Sausage Salad

**Rice and Noodles (Choice of 5)**

Steamed Rice  
Vegetable Fried Rice  
Nasigoreng Rice  
Sea Food Fried Rice  
Biryani (Plain)  
Pasta in Crème Sauce  
Vegetable Tossed Noodles  
String Hopper Pilaf

**Meats and Fish (Choice of 5 Including Live Cooking)**

**Chicken**

Lemon Chicken  
Spicy Chicken Red Curry  
Thai Chicken with Peanut Sauce  
Butter Chicken Masala  
Chicken in BBQ Sauce  
Devilled Chicken  
Chicken Korma

**Fish**

Mullet with Tamarind Sauce  
Fish Ambulthiyal  
Hot Battered Fish  
Fish Stew with Onion Rings & Green Chillie

**Sea Food**

Hot Battered Cuttlefish  
Sweet and Sour Prawns  
Prawns in Garlic Sauce  
Grilled Seafood with Creamy White Sauce

**Pork**

Pork Stew with Onion Rings

Pork in BBQ Sauce

Pork Black Curry

Thai Pork Curry

**Mutton**

Sri Lankan Style Mutton Curry

Mutton Korma

Mutton Vindaloo

**Live Cooking (Choice of 1)**

Succulent Batter Fried Prawns with Spicy Herb Sauce

Pan Fried Prawns with Onions and Bell Pepper

Tempura Prawns with Vegetables

BBQ Sausage in BBQ Sauce

**Vegetables and Curries (Choice of 4)**

Stir Fried Vegetables with Garlic Sauce

Cashew and Green Pea Curry

Tempered Dhal

Chan Masala

Hot Hot Mushroom

Tofu Devilled

Fried Brinjal Moju

Tempered Potato

Tempered Kan Kun with Mushrooms

**Condiments (Choice of 4)**

- Chile Paste
- Maldive Fish Sambol
- Malay Pickle
- Sinhala Pickle
- Fried Chile and Sprats
- Minchi Sambol

**Dessert Corner (Choice of 7)**

- Ice Cream
- Fruit Trifle
- Watalappam
- Pineapple Gateau
- Marshmallow Pudding
- Cinnamon Spanish Flan
- Chocolate | Passion Fruit | Strawberry Mousse
- Chocolate Biscuit Pudding
- Sago and Juggery Pudding
- Tropical Fresh Fruit Cut
- Mixed Jelly Crystals
- Crème Caramel
- Bread Pudding

2018

Net Price Rs. 3,800

Kings/Queens  
Ballrooms

2019

Net Price Rs. 4,150

Net Price Rs. 4,350