



HOTEL

GREEN COURT

VIP Menus

Hotel Green Court

*No6, Pinketha Rd,
Galawilawaththa,
Homagama*

Sri Lanka (Close to Homagama base Hospital)

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Bronze

Welcome Drink

Orange/Mixed Fruit/Guava or Nelli

Appetizers – (Choice of 1)

Batter Fried Egg Halves with Mango Chutney

Choice of 1 Soup + Bread Rolls and Butter

Crème of Pumpkin

Crème of Mushroom

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

Biryani (Plain)

Gee Rice

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

Deville Chicken

Fish

Fish Ambulthiyal

Fish Stew with Onion Rings & Green Chillie

Hot Battered Fish

Sweet and Sour Fish

Deville Fish

Sea Food

Hot Battered Cuttlefish

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. 350 Supplement)

Succulent Batter Fried Prawns with Herb Sauce

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

Maldiv 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 Truffle

Ice Cream

		Bronze Menu - Price per person	
Venue Name	Minimum Guest Count	2025	2026
queens	150	Rs. 4,000.00	N/A
kings	200	Rs. 4,000.00	Rs. 4,000.00
Kings	150	Rs. 4,300.00	Rs. 4,300.00
Sky	150	Rs. 4,300.00	Rs. 4,300.00
Dukes Lounge	200	Rs. 6,000.00	Rs. 6,500.00
Dukes Lounge	150	Rs. 6,950.00	Rs. 7,300.00
Grand Ballroom	200	Rs. 4,800.00	Rs. 5,000.00
Grand Ballroom	150	Rs. 5,500.00	Rs. 5,800.00
Emperors	200	Rs. 5,000.00	Rs. 5,300.00
Emperors	150	Rs. 5,800.00	Rs. 6,000.00
Royal Lounge	200		Rs. 5,300.00
Royal Lounge	150		Rs. 6,000.00
Sky Lounge	100	Rs. 700,000.00	Rs. 700,000.00
crown	50	Rs. 300,000.00	Rs. 320,000.00
Crown additional pp		Rs. 3,700.00	Rs. 4,000.00

Silver**Welcome Drink**

Orange/Mixed Fruit/Guava or Nelli

Appetizers – (Choice of 1)

Batter Fried Egg Halves with Mango Chutney

Vegetable Sticks with House Dip

Choice of 1 Soup + Bread Rolls and Butter

Crème of Pumpkin

Crème of Mushroom

Crème of Chicken

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

Gee Rice

Sea Food Fried Rice

Gee Rice Nasigoreng

Rice Biriyani (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

Devilled Chicken

Fish

Fish Stew with Onion Rings & Green Chillie

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. 350 Supplement)

Succulent Batter Fried Prawns with Herb Sauce

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
 Maldive 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

Venue Name	Minimum Guest Count	Silver Menu - Price per person	
		2025	2026
queens	150	Rs. 4,700.00	N/A
kings	200	Rs. 4,700.00	Rs. 4,700.00
Kings	150	Rs. 4,900.00	Rs. 4,900.00
Sky	150	Rs. 4,900.00	Rs. 4,900.00
Dukes Lounge	200	Rs. 6,700.00	Rs. 7,200.00
Dukes Lounge	150	Rs. 7,700.00	Rs. 8,000.00
Grand Ballroom	200	Rs. 5,400.00	Rs. 5,700.00
Grand Ballroom	150	Rs. 6,200.00	Rs. 6,500.00
Emperors	200	Rs. 5,700.00	Rs. 6,000.00
Emperors	150	Rs. 6,500.00	Rs. 6,700.00
Royal Lounge	200		Rs. 6,000.00
Royal Lounge	150		Rs. 6,700.00
Sky Lounge	100	Rs. 780,000.00	Rs. 780,000.00
crown	50	Rs. 365,000.00	Rs. 385,000.00
Crown additional pp		Rs. 4,300.00	Rs. 4,700.00

Gold

Welcome Drink

Seasonal Fresh Juice or Virgin Mojito

Appetizers – (Choice of 1)

Batter Fried Egg Halves with Mango Chutney

Vegetable Sticks with House Dip

Choice of 1 Soup + Bread Rolls and Butter

Crème of Pumpkin

Crème of Mushroom

Sweet Corn

Crème of Chicken

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

Gee Rice

Nasigoreng Rice

Sea Food Fried Rice

Biriyani (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

Devilleed Chicken

Chicken Korma

Fish

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
 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

Venue Name	Minimum Guest Count	Gold Menu - Price per person	
		2025	2026
queens	150	Rs. 5,300.00	N/A
kings	200	Rs. 5,300.00	Rs. 5,300.00
Kings	150	Rs. 5,600.00	Rs. 5,600.00
Sky	150	Rs. 5,600.00	Rs. 5,600.00
Dukes Lounge	200	Rs. 7,500.00	Rs. 7,900.00
Dukes Lounge	150	Rs. 8,500.00	Rs. 8,700.00
Grand Ballroom	200	Rs. 6,300.00	Rs. 6,500.00
Grand Ballroom	150	Rs. 6,900.00	Rs. 7,200.00
Emperors	200	Rs. 6,500.00	Rs. 6,700.00
Emperors	150	Rs. 7,200.00	Rs. 7,500.00
Royal Lounge	200		Rs. 6,700.00
Royal Lounge	150		Rs. 7,500.00
Sky Lounge	100	Rs. 850,000.00	Rs. 850,000.00
crown	50	Rs. 395,000.00	Rs. 410,000.00
Crown additional pp		Rs. 5,000.00	Rs. 5,500.00