



醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE



EVENTS & FUNCTIONS

2023

About

CHUI HUAY LIM

TEOCHEW CUISINE



At Chui Huay Lim, we're dedicated to serving our guests authentic Teochew Cuisine in an elegant, upscale setting. We want to make your next corporate event unforgettable while sharing a part of our unique culture and heritage. With us, your guests will get an experience like none other!

The Zui (醉) Teochew Cuisine - comprising Chui Huay Lim Teochew Cuisine, Zui Yu Xuan Teochew Cuisine, and Chao Ting—is our tribute to the timeless culinary heritage of one of Singapore's founding Chinese dialect groups.

Our two main dining concepts—sister restaurants Chui Huay Lim Teochew Cuisine and Zui Yu Xuan Teochew Cuisine, serve iconic Teochew classics in historic locations. Menu highlights include a delicately steamed pomfret, a nuanced braised duck with beancurd slices, a crisp-skinned yet succulent roasted suckling pig, and a luxuriously smooth yam paste.

CHUI HUAY LIM

EVENT SPACE



Are you planning a special company event or a showstopping corporate gala to wow and impress? Our Chui Huay Lim Teochew Restaurant event spaces are suited for your celebration.

We combine authentic Teochew cuisine with elegant event spaces to create memorable experiences for our guests. Let us help you create an event that your guests won't forget!

Chui Huay Lim has four spacious ballrooms, private suites, and each are fully equipped with state of the art AV facilities.

Hosting your event with us is a unique way to show appreciation for your employees or make your mark on your industry. Let us help you show a new side of your business!

Amber
Hall A

Beryl
Hall B

Celestine
Hall C

Jade
Hall J

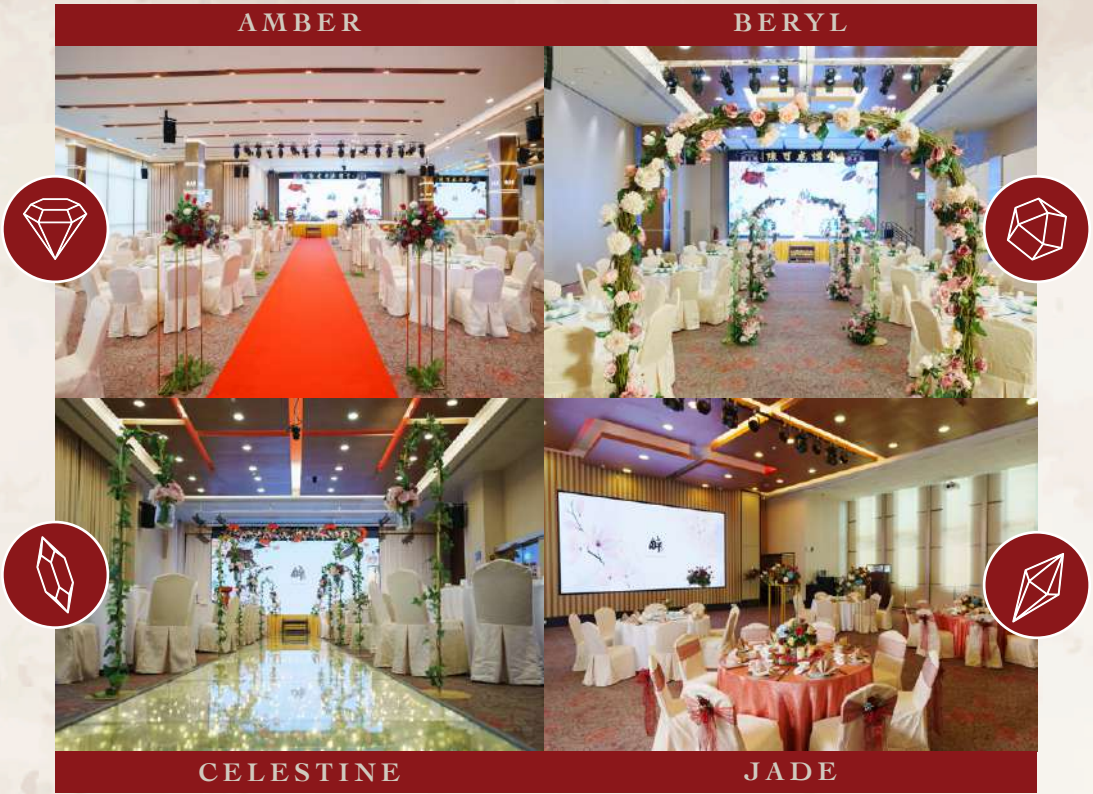




10 PAX
PER
TABLE

TCHL EVENT SPACE CAPACITY

VENUE	AREA (M)	HEIGHT (M)	CORPORATE BANQUET
Hall A	510.09	6	340
Hall B	257.96	6	140
Hall A & B	768.05	6	520
Hall C	338.10	6	200
Hall C & J		6	300
Hall J		6	90
VIP (V5-V8)		4.2	40



AMBER *Hall A*

This bright and spacious ballroom is graced by a Hollywood-esque red carpet, making it perfect for grand entrances. The Amber Hall is our largest banquet event space and features 34 tables.

BERYL *Hall B*

The Beryl Hall is perfect for smaller, more intimate parties. It holds up to 14 tables in a banquet setting.

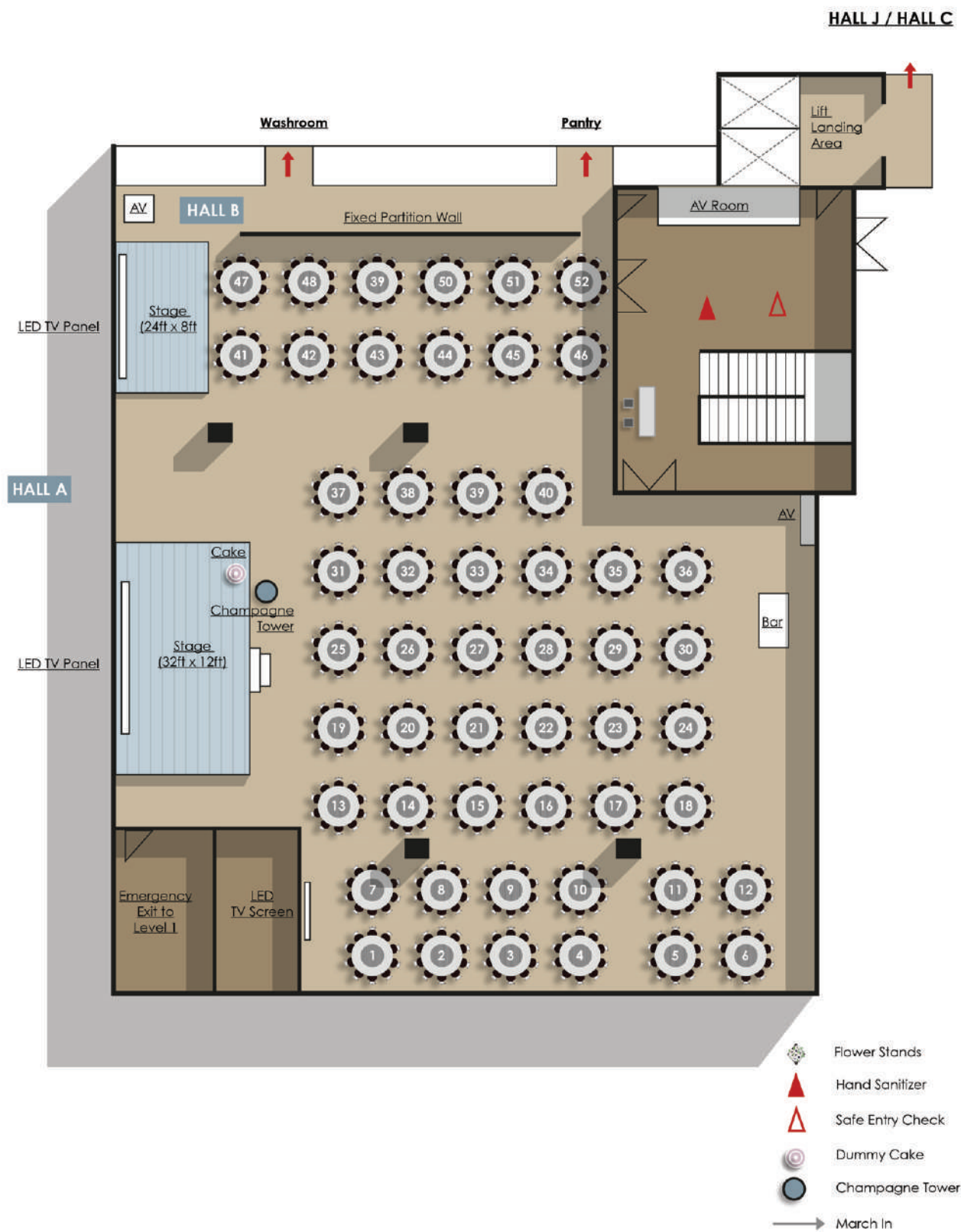
CELESTINE *Hall C*

True to its name, our Celestine Hall is the one to bookmark for a magical evening. This classy ballroom also sits up to 20 tables in a banquet setting. This pillarless versatile function space is also suitable for all event types from Seminars, Forums and Cocktail Events.

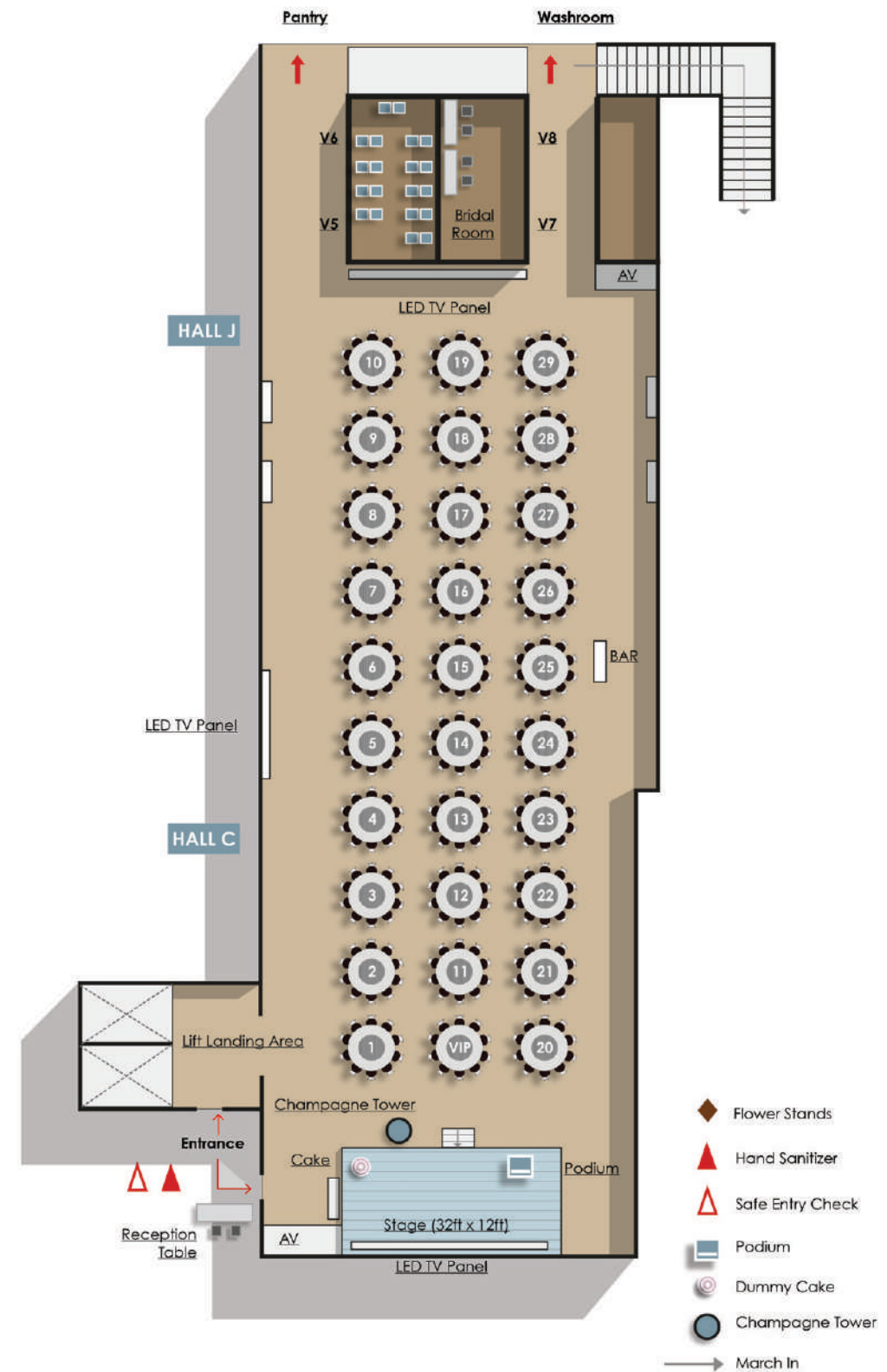
JADE *Hall J*

The Jade Hall can host up to 9 tables — perfect for an intimate gathering or small banquet celebration. A screen and optional stage at the front allow you to incorporate a montage presentation or live performance during your event.

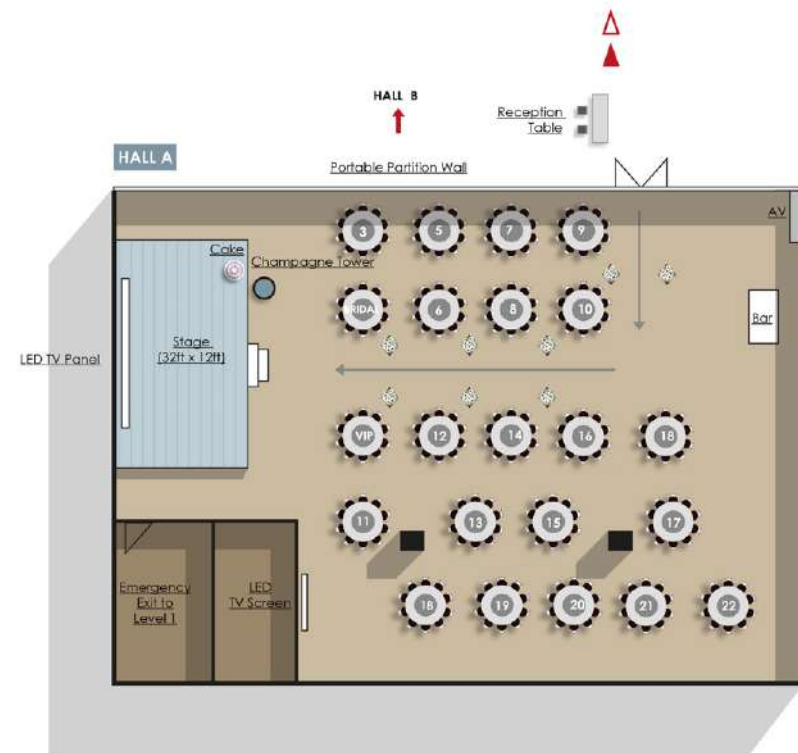
AMBER & BERYL



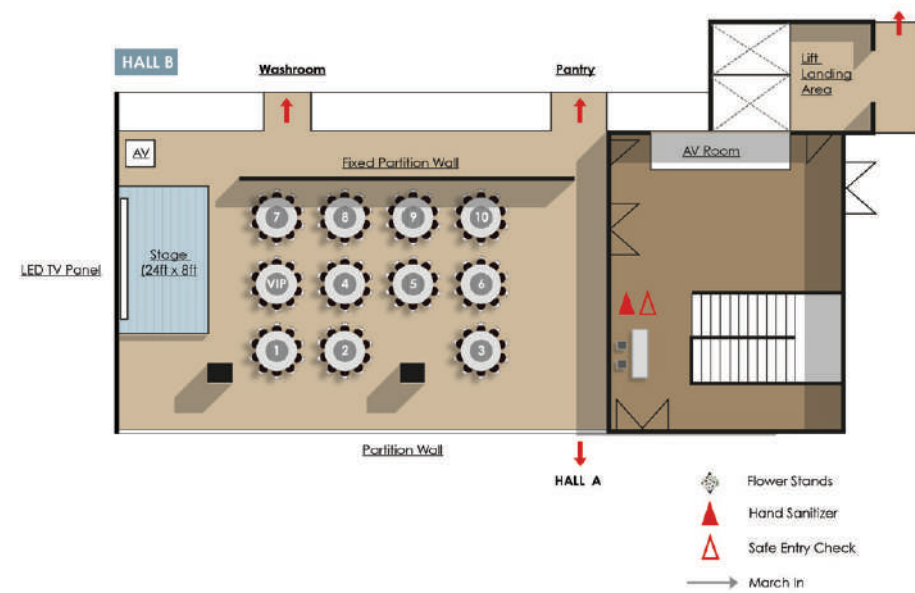
CELESTINE & JADE



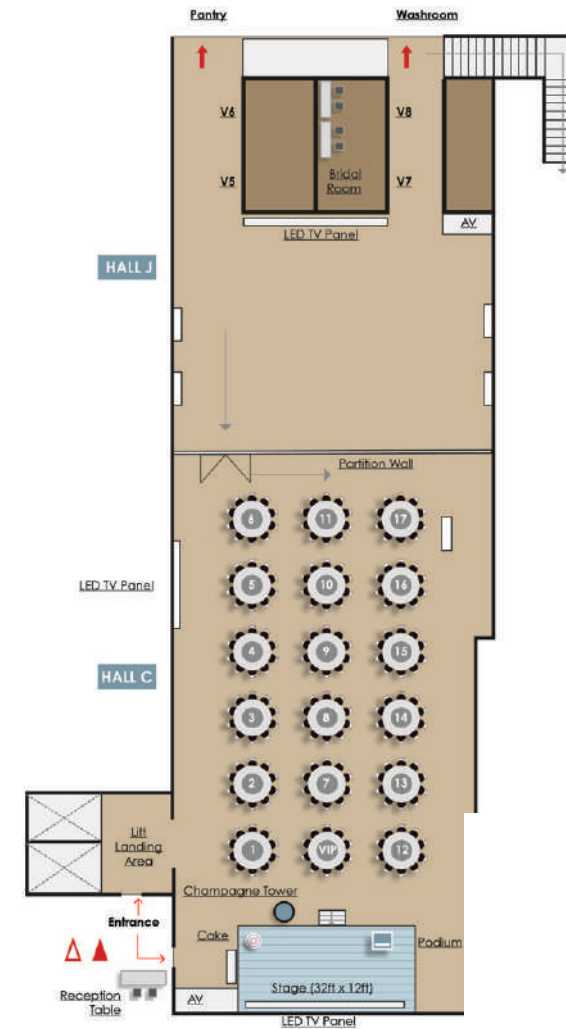
AMBER



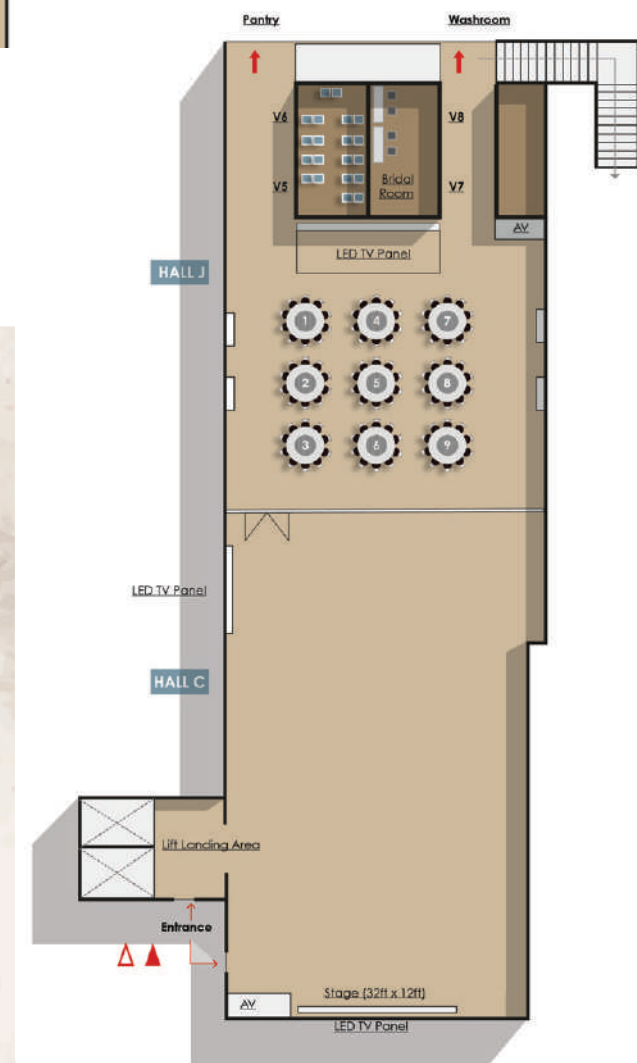
BERYL



CELESTINE



JADE



Hall A

Hall B

Hall C

Hall J



品 潮

一方美食乐土
其饮食文化绚丽多彩

CORPORATE EVENTS VIP PRIVATE ROOMS

Our venues are perfect for an elegant, intimate corporate event that can help your business make a statement. Private rooms are available with a minimum spend. All rooms have dedicated butler service and delicious Teochew fare. We know your event's importance, so we wish to create a wonderful experience for you and your guests.

If you wish to customise your event with us further, speak to our concierge team.

Let's make your vision a reality!

CORPORATE MENUS PACKAGES



東興



GOLD

8-COURSE

\$799.00++

JADE

8-COURSE

\$1,199.00++

IMPERIAL

8-COURSE

\$1,599.00++

Available:
Monday - Sunday
(Including Eve & Public Holidays)

Ballroom Time Slots:
Lunch (10:00am - 3:00pm)
Dinner (5:00pm - 10:00pm)

GOLD

\$799.00++ per table of 10 persons



品潮軒四喜拼盤

猪脚冻, 五香枣, 虾丸, 生捞海哲

Teochew Cuisine Combination Platter

Pig's Trotter Terrine, Deep Fried Ngoh Hiang
Deep Fried Prawn Balls, Chilled Marinated Jellyfish

潮式四宝羹

Braised Dried Scallop, Fish Skin, Crab Meat and
Mushroom Soup

油泡西兰花虾球

Sautéed Shelled Prawns with Preserved
Radish and Broccoli

清蒸龙虎斑

Steamed 'Long Hu' Garoupa with Soya Sauce

普宁豆酱走地鸡

Teochew 'Puning' Fermented Bean Chicken

双菇菠菜

Braised Shiitake Mushroom, Bai Ling Mushroom
and Spinach in Superior Abalone Sauce

瑶柱干烧伊面

Braised Ee-fu Noodles with Assorted Mushrooms

福果绿豆爽

Teochew 'Tau Suan' with Gingko Nut



Prices are subject to 10% service charge & prevailing government taxes

JADE

\$1199.00++ per table of 10 persons



品潮轩四喜拼盘

猪脚冻, 五香枣, 虾丸, 生捞海哲

Teochew Cuisine Combination Platter

Pig's Trotter Terrine, Deep Fried Ngoh Hiang
Deep Fried Prawn Balls, Chilled Marinated Jellyfish

干贝蟹肉翅

Braised Sharks' Fin Soup with Dried Scallop
and Crab Meat, Teochew Style

咸蛋金沙大明虾球

Wok Fried Shelled King Prawn with
Golden Salted Egg

清蒸笋壳

Steamed 'Soon Hock' (Marble Goby) with
Soya Sauce

卤鸭拼豆干

Braised Duck with Beancurd

十头鲍鱼花菇扒菠菜

Braised 10-head Abalone, Shiitake Mushrooms
and Spinach in Superior Abalone Sauce

香菌瑶柱干烧伊面

Braised Ee-fu Noodles with
Assorted Mushrooms

金瓜福果芋泥

Steamed Yam Paste with Pumpkin and
Ginkgo Nuts

Prices are subject to 10% service charge & prevailing government taxes

IMPERIAL

\$1599.00++ per table of 10 persons



品潮轩四喜拼盘

猪脚冻, 五香枣, 虾丸, 生捞海哲

Teochew Cuisine Combination Platter

Pig's Trotter Terrine, Deep Fried Ngoh Hiang
Deep Fried Prawn Balls, Chilled Marinated Jellyfish

潮州沙煲鲍翅

Teochew Superior Shark's Fin Soup,
in Claypot Style

潮州五香乳猪

Roasted Suckling Pig Marinated with
Five Spices

Kindly note that the serving timing for this dish may vary for each table
throughout the banquet, as the suckling pigs are roasted in batches to ensure
quality

清蒸笋壳

Steamed 'Soon Hock' (Marble Goby) with
Soya Sauce

X.O. 酱芦笋炒带子

Scallops Sautéed with Asparagus and
X.O. Sauce

十头鲍鱼花菇扒菠菜

Braised 10-head Abalone with Mushroom and
Spinach in Superior Abalone Sauce

卤肉花菇荷叶饭

Steamed Wok-fried Rice with Braised Pork
Belly & Mushroom Wrapped in Lotus Leaf

红豆沙汤圆

Teochew Glutinous Rice Balls (Red Bean Soup)



Prices are subject to 10% service charge & prevailing government taxes

VEGETARIAN

Additional \$88.00++ per pax



水果麻酱沙拉

Fresh Fruit Salad Tossed with Sesame Dressing

粟米豆腐草菇羹

Braised Sweet Corn, Beancurd & Mushroom Soup

面线虾卷

Deep-fried Rice Vermicelli Wrapped Prawn Roll

香菌素鳕鱼

Braised Cod Fillet with Fresh Mushroom

双菇西兰花

Braised Bai Ling Mushroom, Shiitake Mushroom & Broccoli with Superior Oyster Sauce

缤纷小龙虾

Sautéed Lobster with Assorted Capsicums, Turnip & Fungus

榄菜炒饭

Wok-fried Rice with Olive Leaves

金瓜福果芋泥

Steamed Yam Paste with Pumpkin and Ginkgo Nuts



Our Corporate Menu Packages Includes:

MENU

A sumptuous choice of an exquisite 8-course authentic Teochew cuisine set menu specially prepared by our Master Chef and his culinary team of experts from Chui Huay Lim Teochew Cuisine.

Vegetarian and No Pork No Lard Set Menus are available, served either a table of 10 persons or individual.

BEVERAGE

Complimentary free flow of assorted soft drinks and Chinese tea

Please contact Events Team for more details on additional perks and package deals.

ITEMS	PRICE	USUAL
Wines Corkage Charge	S\$20++ per bottle	S\$30++ per bottle
Hard Liquor Corkage Charge	S\$40++ per bottle	S\$50++ per bottle
House Red / White Wines	S\$55++ per bottle	-
Tiger Draft Beer	S\$42++ per jug	-
Tiger Beer Barrel (20 litre)	S\$600++ per keg	-



PACKAGE INCLUDES



Complimentary usage of Stage,
Audio Visual Equipment and
giant LED display screen



Parking redemption coupons for 15%
of the confirmed guests (additional
carpark coupons can be purchased at
\$4.00 per coupon)

PAYMENT & DEPOSIT

Initial Deposit
(non-refundable and non-transferable)

Upon signing Letter of
Confirmation

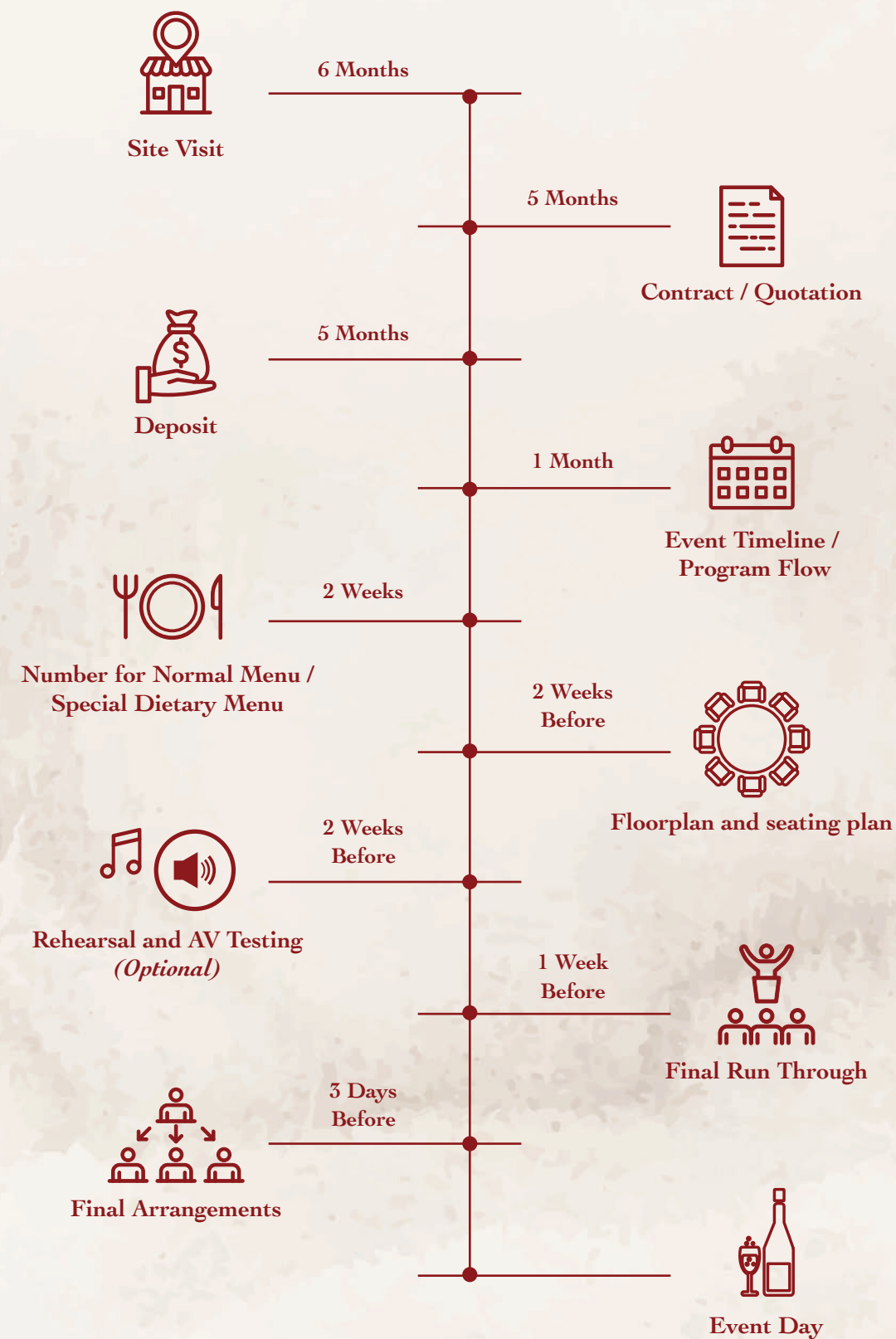
30% deposit based on the
contracted amount

Final Payment

During event day at outlet

Remaining balance and all other
miscellaneous amount

TIMELINE





醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE

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