



醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE



WEDDING PACKAGES

2023



2024



ABOUT
CHUI HUAY LIM
TEOCHEW CUISINE



Zui (醉) Teochew Cuisine

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, both located within sites of historic significance—specialise in iconic Teochew classics. Highlights from the menu span from a delicate steamed pomfret to a nuanced braised duck with beancurd slices, from a crisp-skinned yet succulent roasted suckling pig to a luxuriously smooth yam paste.

Follow @zuiteochewcuisine for more updates & promotions.



CHUI HUAY LIM
EVENT SPACE

Whether it’s an intimate wedding affair with your closest friends and family, or a showstopping party that aims to wow and impress, the event spaces at Chui Huay Lim Teochew Restaurant are suited for celebrations of all sorts.

With its spacious ballrooms, Chui Huay Lim comes well-equipped with facilities like bridal rooms, projectors, and stages. It’s the perfect venue for discerning couples looking to celebrate their special day with quality nosh in an elegant setting.





Amber
Hall A

This bright and spacious ballroom is perfect for those who want to make a grand entrance walking in via a Hollywood-esque red carpet. Hall A is the biggest event space of the lot—it's suitable for a banquet size of up to 24 tables.

Beryl
Hall B

Those hosting a smaller, more intimate party of less grandeur can look to Hall B. It holds up to 14 tables in a banquet setting. This cosy space is also suitable for tea ceremonies and solemnisations.



Celestine
Hall C

Hall C is one to bookmark for a magical evening. Floral standees can be arranged along the path leading to the stage for extra oomph. This classy ballroom sits up to 18 tables in a banquet setting.



Jade
Hall J

Hall J can host up to 9 tables—perfect for an intimate solemnisation or small banquet celebration. There's also a screen at the front and an optional stage, should you wish to incorporate a montage presentation or live performance during your wedding.



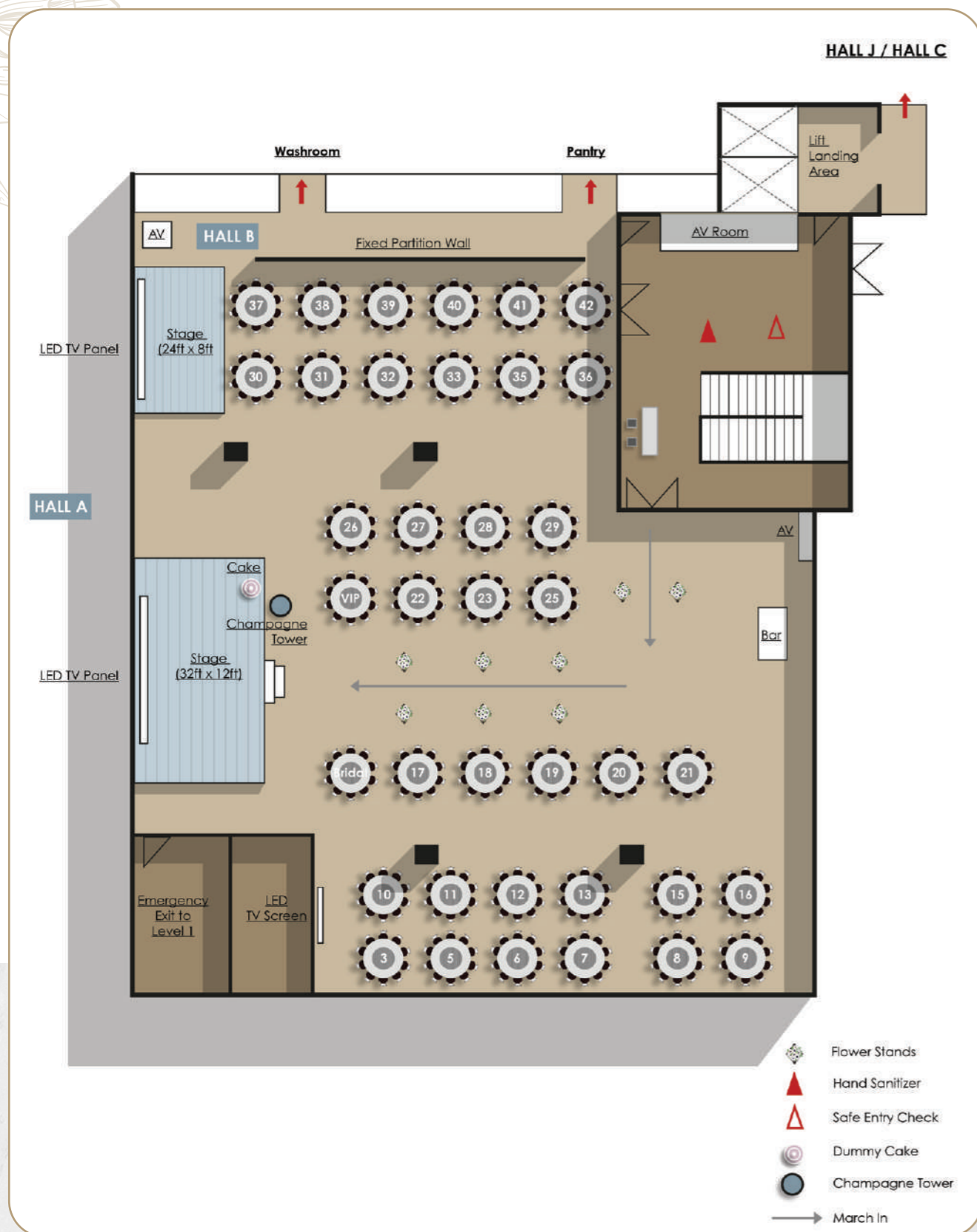
TCHL EVENT SPACE CAPACITY

10 PAX
PER
TABLE

VENUE	AREA (M)	HEIGHT (M)	BANQUET WEDDING
Hall A	510.09	6	240
Hall B	257.96	6	140
Hall A & B	768.05	6	380
Hall C	338.10	6	180
Hall C & J		6	200
Hall J		6	90
VIP (V5-V8)		4.2	40

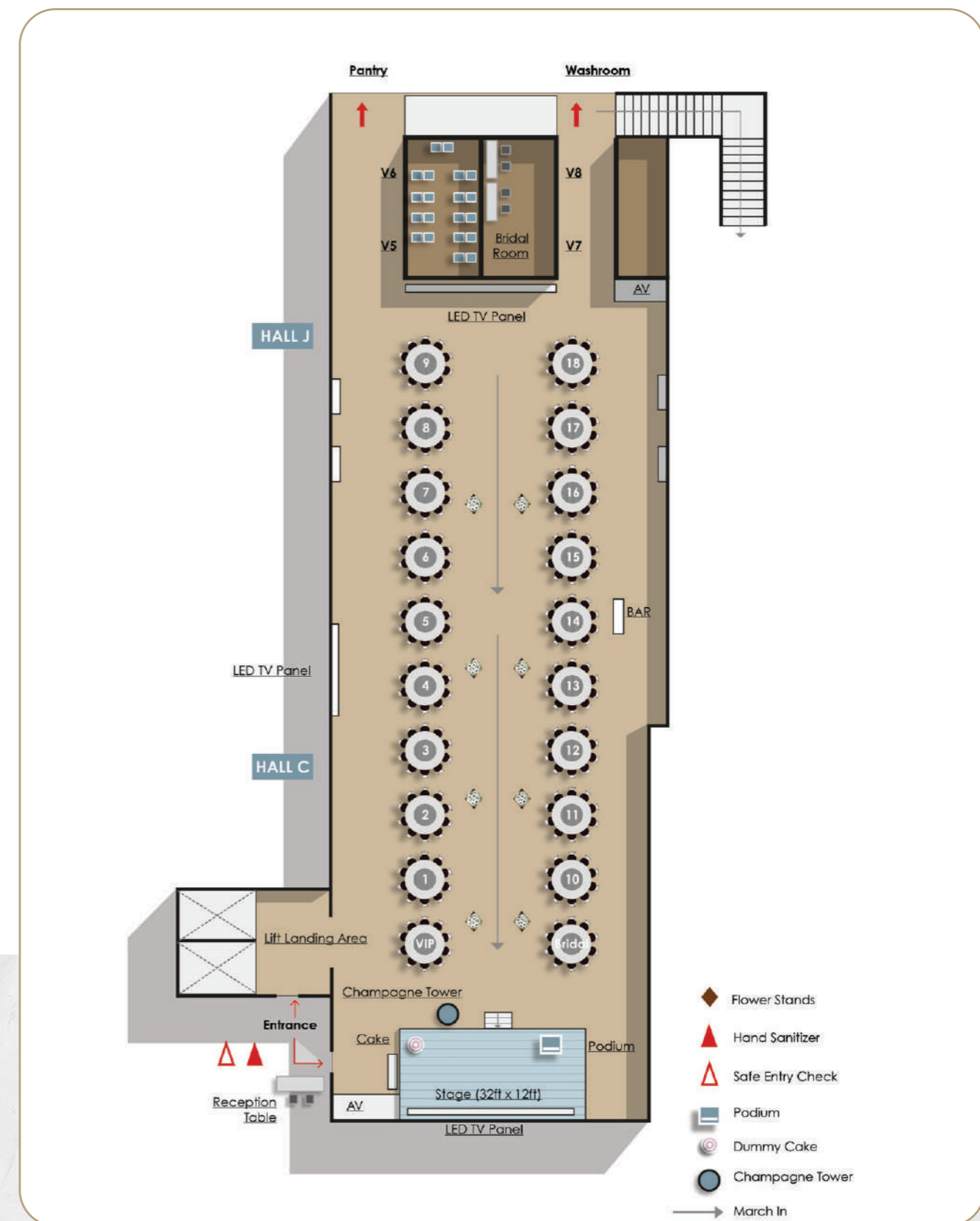
Amber & Beryl

HALL A & B



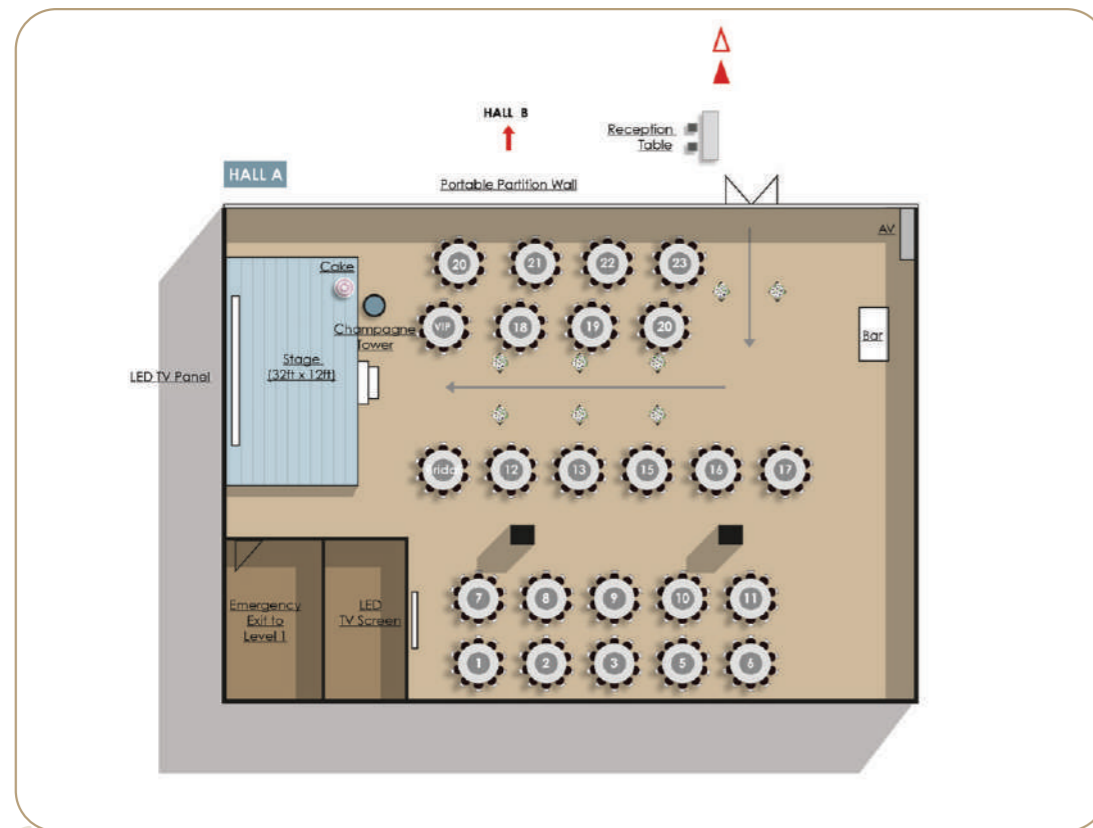
Celestine & Jade

HALL C & J



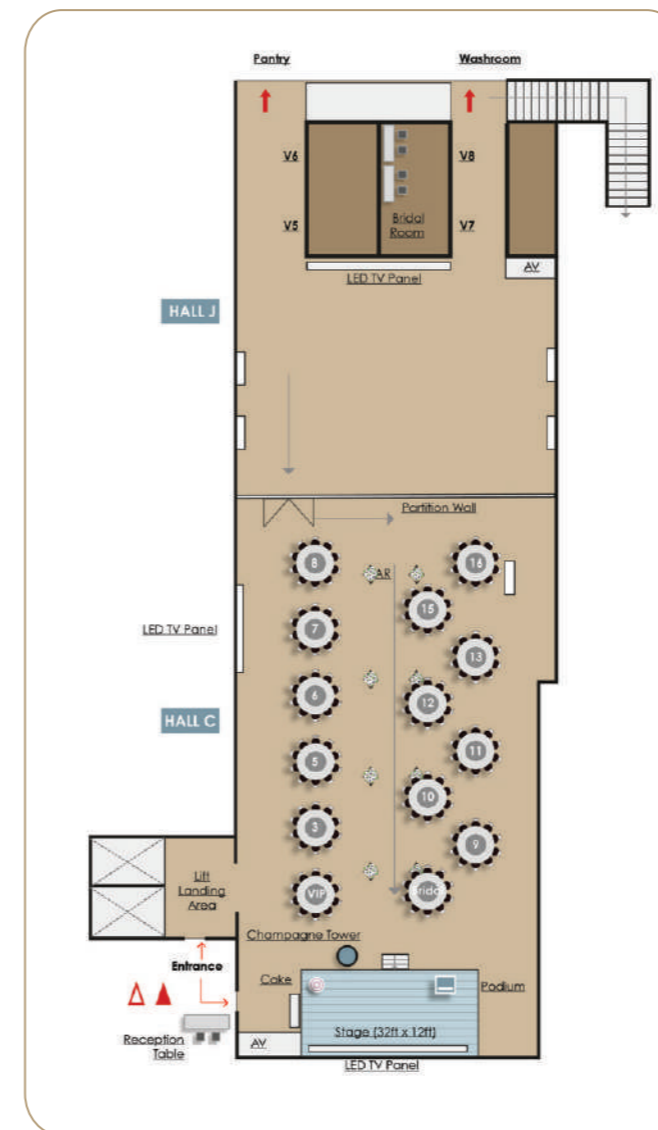
Amber

HALL A



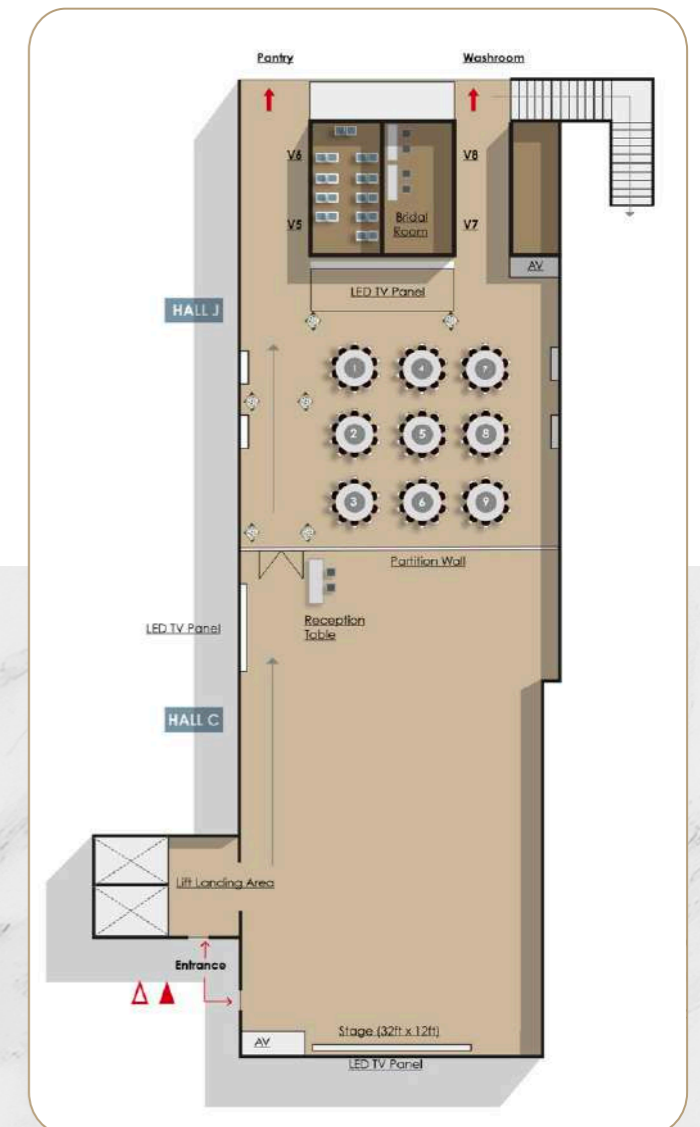
Celestine

HALL C



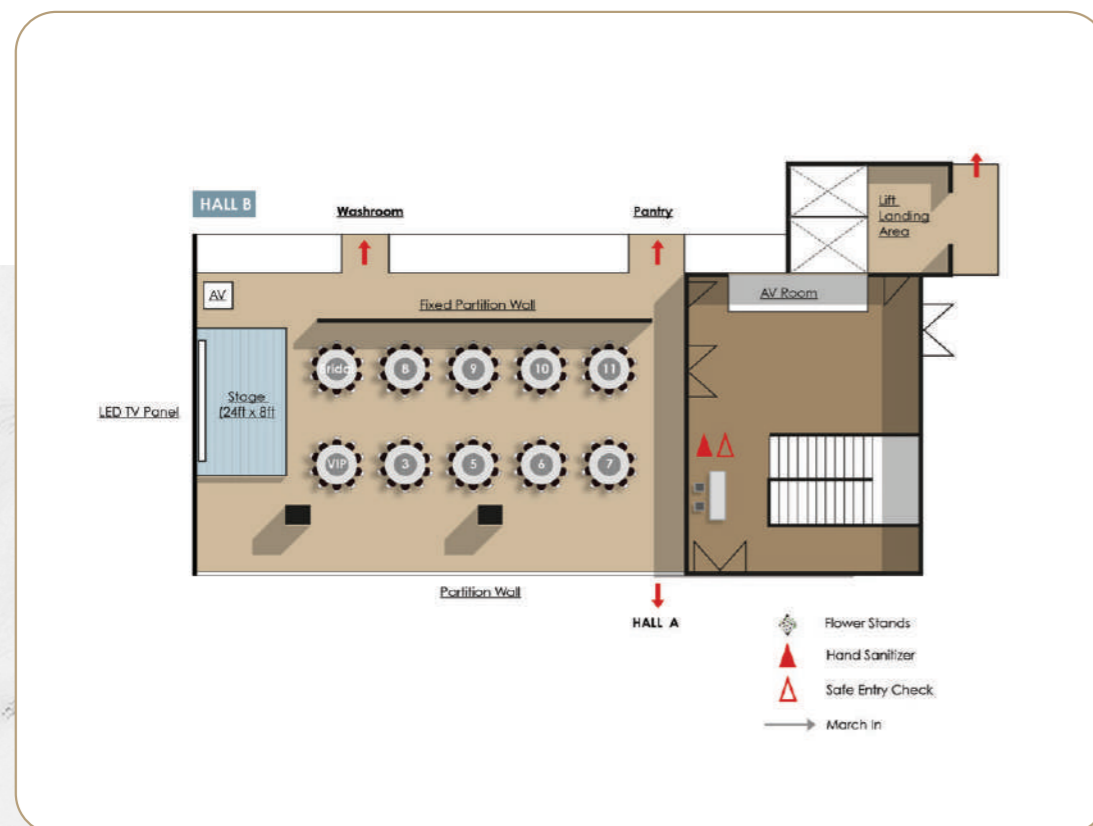
Jade

HALL J



Beryl

HALL B





INTIMATE WEDDINGS

VIP PRIVATE ROOMS

Our venues are perfect for an elegant and intimate wedding celebration with your dearest ones. You can hold your solemnisation, tea ceremony, and reception all in one venue, at the comfort of your privacy and comfort.

Private rooms are available for use with a minimum spend, along with dedicated butler service and delicious Teochew fare to boot. We know how important weddings are, so our very wish is to create a wonderful experience for you and your guests.

If you wish to customise your special occasion with us, speak to our wedding concierge team. Let's make your dream wedding a reality!



WEDDING MENUS

PACKAGES

2023





Bliss

8-COURSE

\$899.00++

Everlasting

8-COURSE

\$1,299.00++

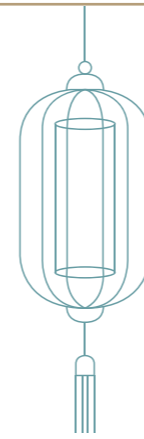
Celestial

8-COURSE

\$1,699.00++

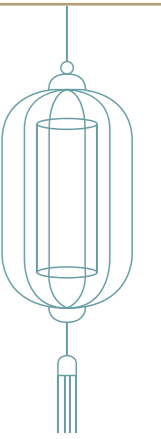
Available:
Monday - Sunday
(Including Eve & Public Holidays)

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



Bliss

\$899.00++ 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 Nghoh 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

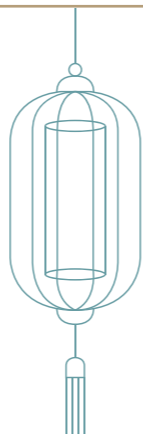
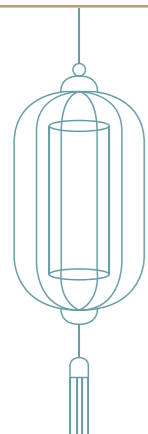
普宁豆酱走地鸡
Teochew 'Puning' Fermented Bean Chicken

双菇菠菜
**Braised Shiitake Mushroom, Bai Ling Mushroom
and Spinach with 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





品潮軒四喜拼盤
 豬腳凍, 五香粿, 蝦丸, 生撈海哲
Teochew Cuisine Combination Platter
 Pig's Trotter Terrine, Deep Fried Ngoh Hiang
 Deep Fried Prawn Balls, Chilled Marinated Jellyfish

干貝蟹肉翅
Braised Sharks' Fin Soup with Dried Scallop and Crab Meat, Teochew Style

咸蛋金沙大明蝦球
Wok Fried Shelled King Prawn with Golden Salted Egg

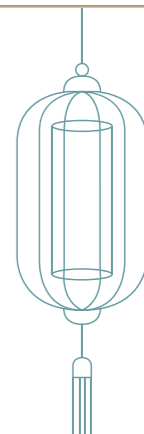
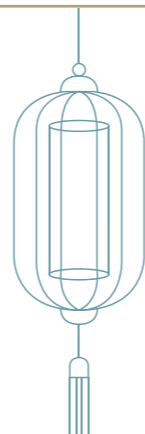
清蒸笋壳
Steamed 'Soon Hock' (Marble Goby) with Soya Sauce

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 with 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



品潮軒四喜拼盤
 豬腳凍, 五香粿, 蝦丸, 生撈海哲
Teochew Cuisine Combination Platter
 Pig's Trotter Terrine, Deep Fried Ngoh Hiang
 Deep Fried Prawn Balls, Chilled Marinated Jellyfish

潮州沙煲鮑翅
Teochew Superior Shark's Fin Soup, in Claypot Style

潮州五香乳豬
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

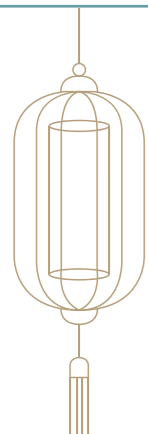
X.O. 醬芦笋炒帶子
Scallops Sautéed with Asparagus and X.O. Sauce

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

红豆沙湯圓
Teochew Glutinous Rice Balls (Red Bean Soup)





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



MENU


Choose from an exquisite variety of eight-course set menus featuring authentic Teochew dishes, specially curated by our Master Chef and his culinary team of experts from Chui Huay Lim Teochew Cuisine. We cater to dietary requirements too; vegetarian and no pork no lard menus are available upon requests, served per table of 10 or for individuals.

BEVERAGE


Prices listed include free-flow soft drinks (F&N Orange and Coke) and Chinese tea. Corkage charge is waived for all duty-paid and sealed hard liquor. Do note that strictly no duty-free hard liquor is allowed, under the Customs and Excise Law of Singapore.

ITEMS	PRICE
Wines Corkage Charge	S\$20++ per bottle
House Red / White Wines	S\$55++ per bottle
Tiger Draft Beer	S\$42++ per jug
20-litres Tiger Beer	S\$600++ per barrel
Guinness Stout	S\$12.80++ per glass
Johnnie Walker, Black Label (700ml)	S\$158++ per bottle
Chivas Regal 12 Years (750ml)	S\$168++ per bottle
Martell VSOP (700ml)	S\$228++ per bottle
Hennessy VSOP (700ml)	S\$568++ per bottle


PACKAGE INCLUDES




Exclusive use of well-designed function room




Elegant floral decorations for the stage and march-in aisle




Tastefully Decorated Fresh Floral for VIP, Guest and Reception Table. Chair Covers with Sash and Posy for Bridal & VIP Table




An elegant wedding dummy cake on the stage




A champagne pyramid including a bottle of Prosecco for the couple's toasting




A complimentary wedding guest signing book and ang pao box




Unique wedding favours for all invited guests



Specially printed wedding invitation cards for up to 70% of the guaranteed attendance (excluding accessories and printing of inserts)

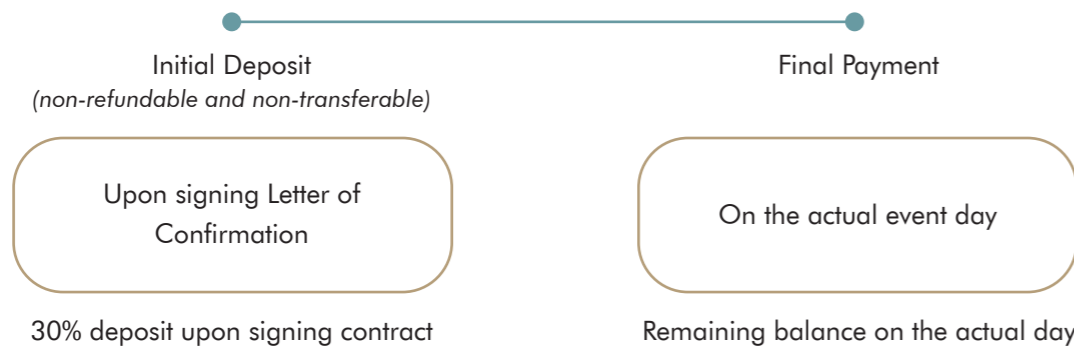


Complimentary usage of the sound system and giant LED display panel for the wedding montage presentation



Free parking coupons for 15% of the confirmed guests

PAYMENT & DEPOSIT



ADDITIONAL PERKS

For minimum **10** confirmed tables and above:

Complimentary one (01) jug of Tiger beer per confirmed table

50% discount off food tasting for a table of 10 persons

Exquisite Life Time JUMBO Membership for either Bride or Groom

For minimum **15** confirmed tables and above:

Complimentary one (01) bottle of house wine per confirmed table OR one (01) barrel of 20-litre Tiger Beer

Complimentary food tasting for a table of 10 persons upon confirmation

Exquisite Life Time JUMBO Membership for either Bride or Groom

For minimum **30** confirmed tables and above:

Free-flow of Tiger draft beer OR House wine throughout dinner from 1st course till the dessert is served

Complimentary food tasting for a table of 10 persons upon confirmation

Exquisite Life Time JUMBO Membership for either Bride or Groom

For minimum **40** confirmed tables and above:

Free-flow of Tiger draft beer & House wine Throughout dinner from 1st course till the dessert is served

Complimentary food tasting for a table of 10 persons upon confirmation

Exquisite Life Time JUMBO Membership for either Bride or Groom

WEDDING DECOR PACKAGES

2023 | 2024

We have a professional team of wedding stylists that will make your special day an unforgettable one. Whether it's old-school Hollywood glamour or soft pastel tones you're going for, our expert decor team can cater to your preferences and make it all happen!

● ● ●
*Pretty
Pastel*

● ● ●
*Boho
Bliss*

● ● ●
*Scarlet
Romance*

Floral package includes: Aisle stands (silk), stage decorations (silk), Bridal VIP table fresh floral centerpieces, guest tables fresh floral centerpieces, bridal chairs posy sash (fresh floral)



PRETTY PASTEL ● ● ●

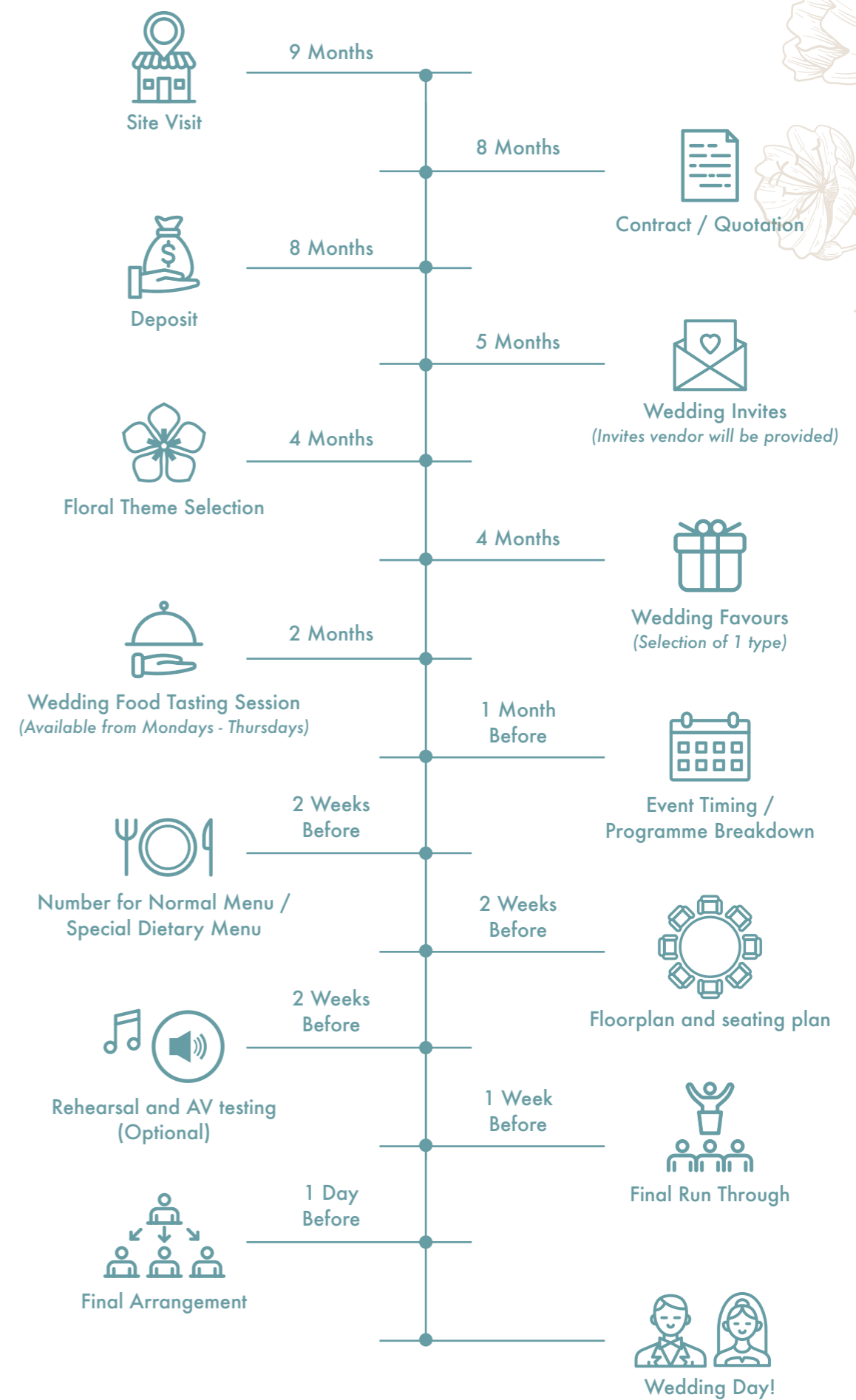


WEDDING CHECKLIST

A JOURNEY OF TOGETHERNESS

We've put together a detailed checklist on what's included in each step of your planning, so you don't have to. Do take note that some of these steps are optional, depending on your personal preferences and traditions.

WEDDING TIMELINE





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