



醉花林品潮軒  
CHUI HUAY LIM TEOCHEW CUISINE

# Wedding Packages

2025 · 2026





*A Taste of Tradition.  
A Celebration of Love.*

## 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.

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## 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.



# Event Space Capacity

VENUE	AREA (M)	HEIGHT (M)	MINIMUM PAX	MAXIMUM PAX
Hall A	510.09	6	150	260
Hall B	257.96	6	60	100
Hall A & B	768.05	6	300	360
Hall C	338.10	6	60	150
Hall J		6	60	90
Hall C & J		6	180	200



HALL A



HALL B



HALL A+B



HALL C

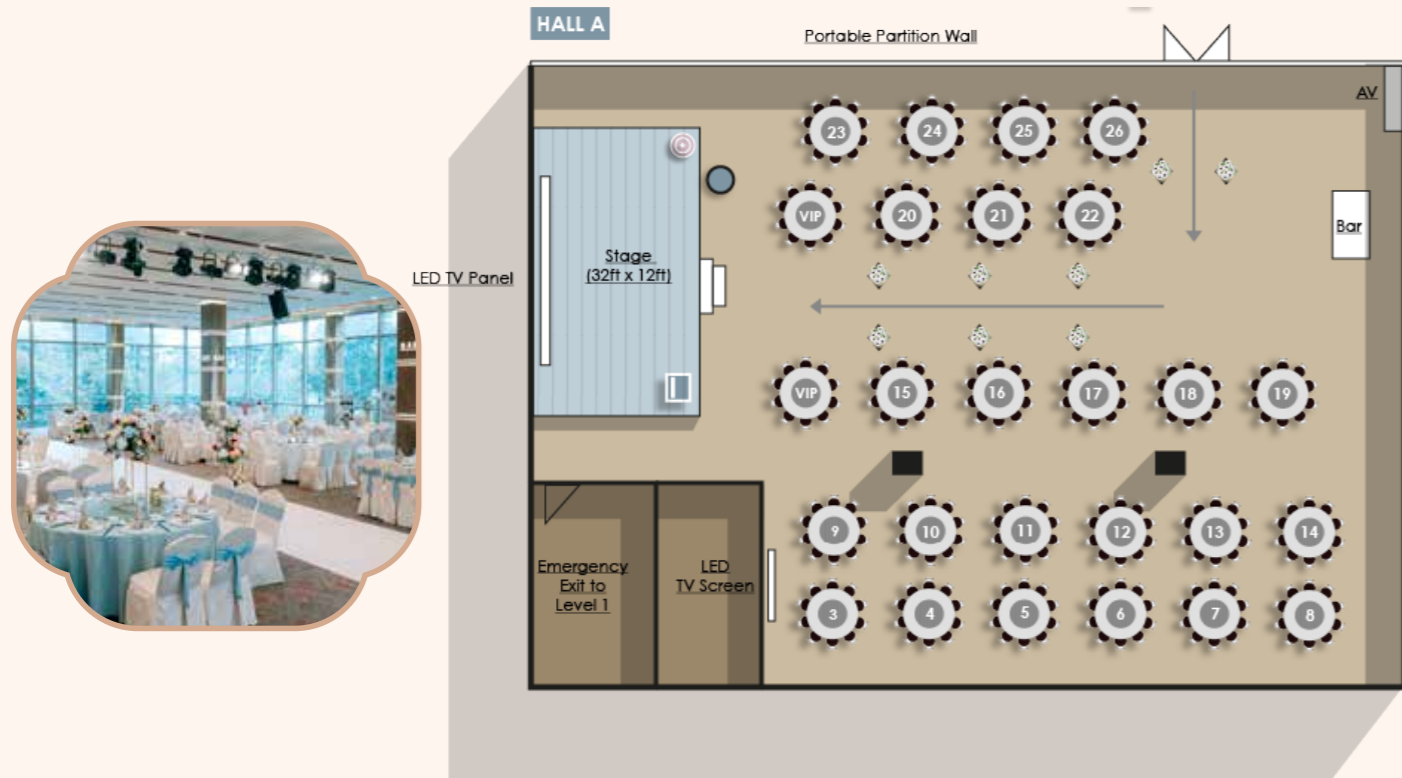


HALL J

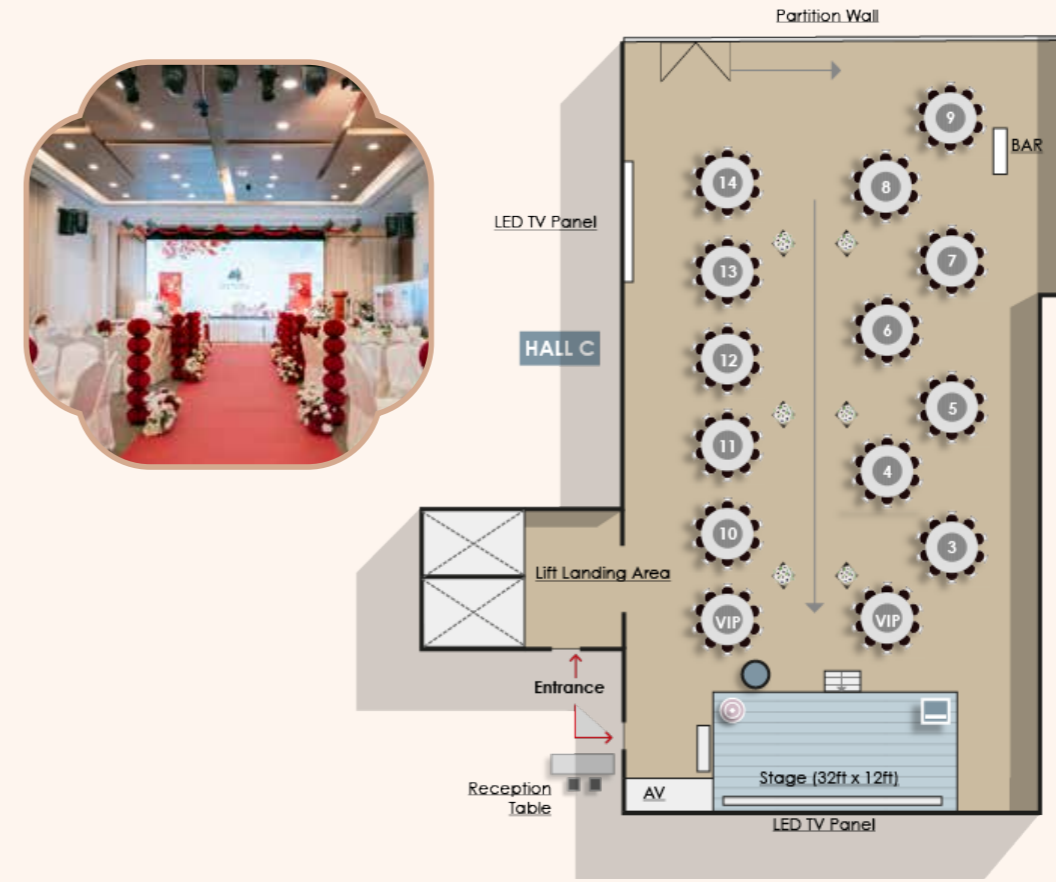


HALL C+J

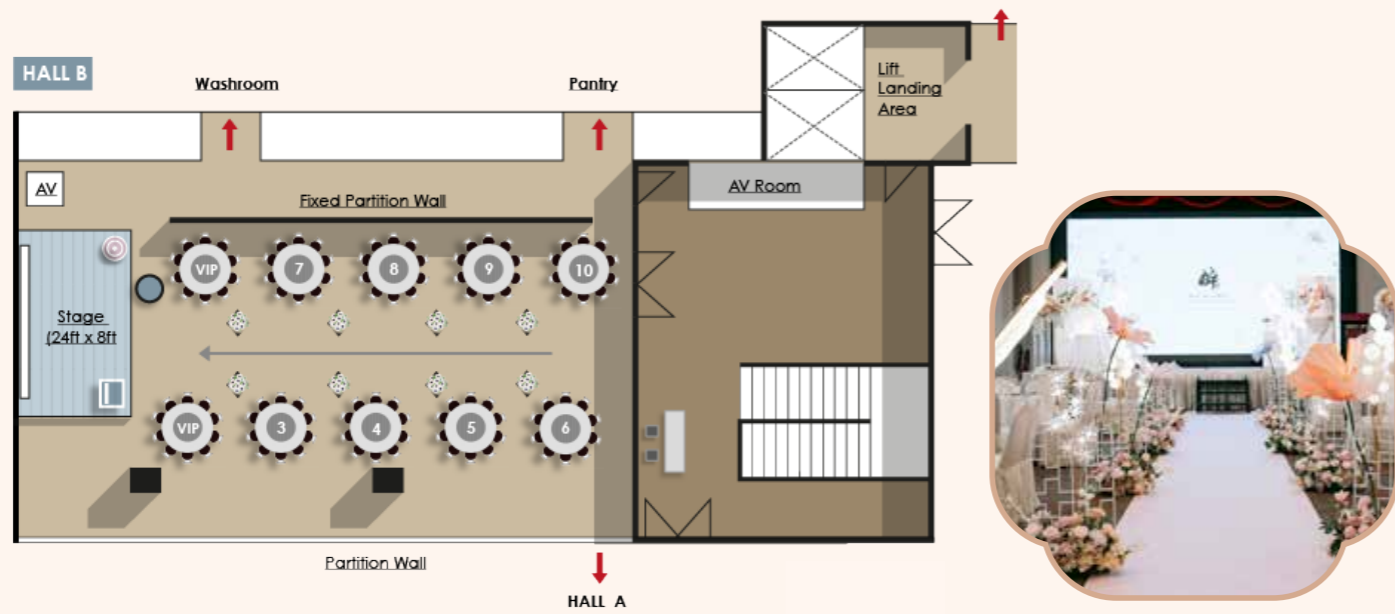
# HALL A



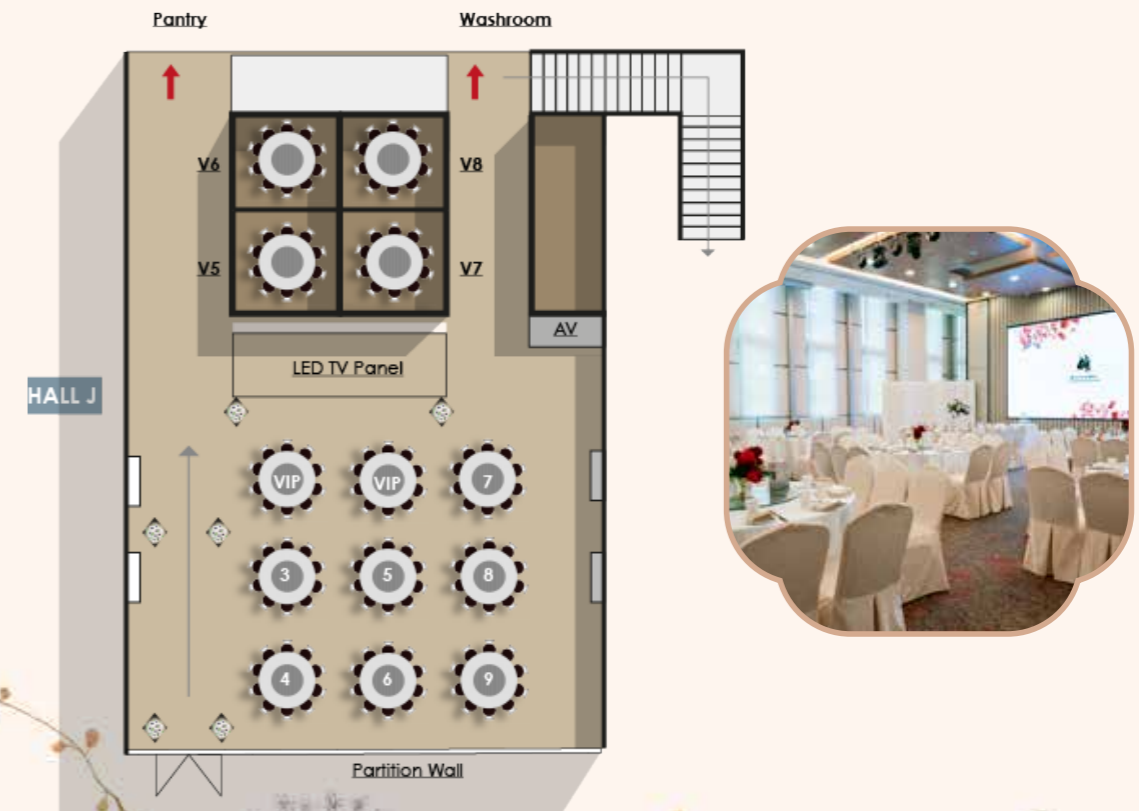
# HALL C



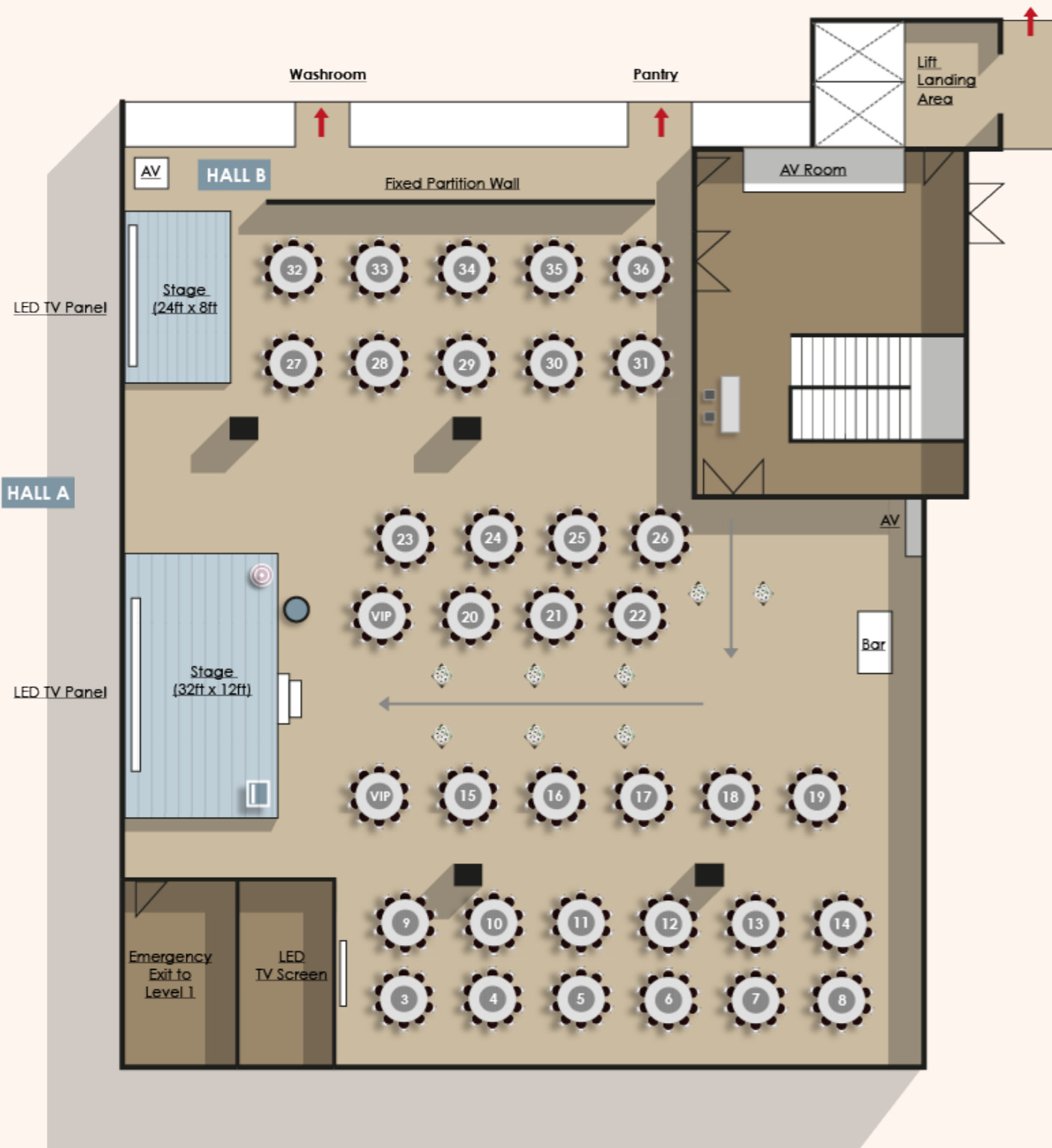
# HALL B



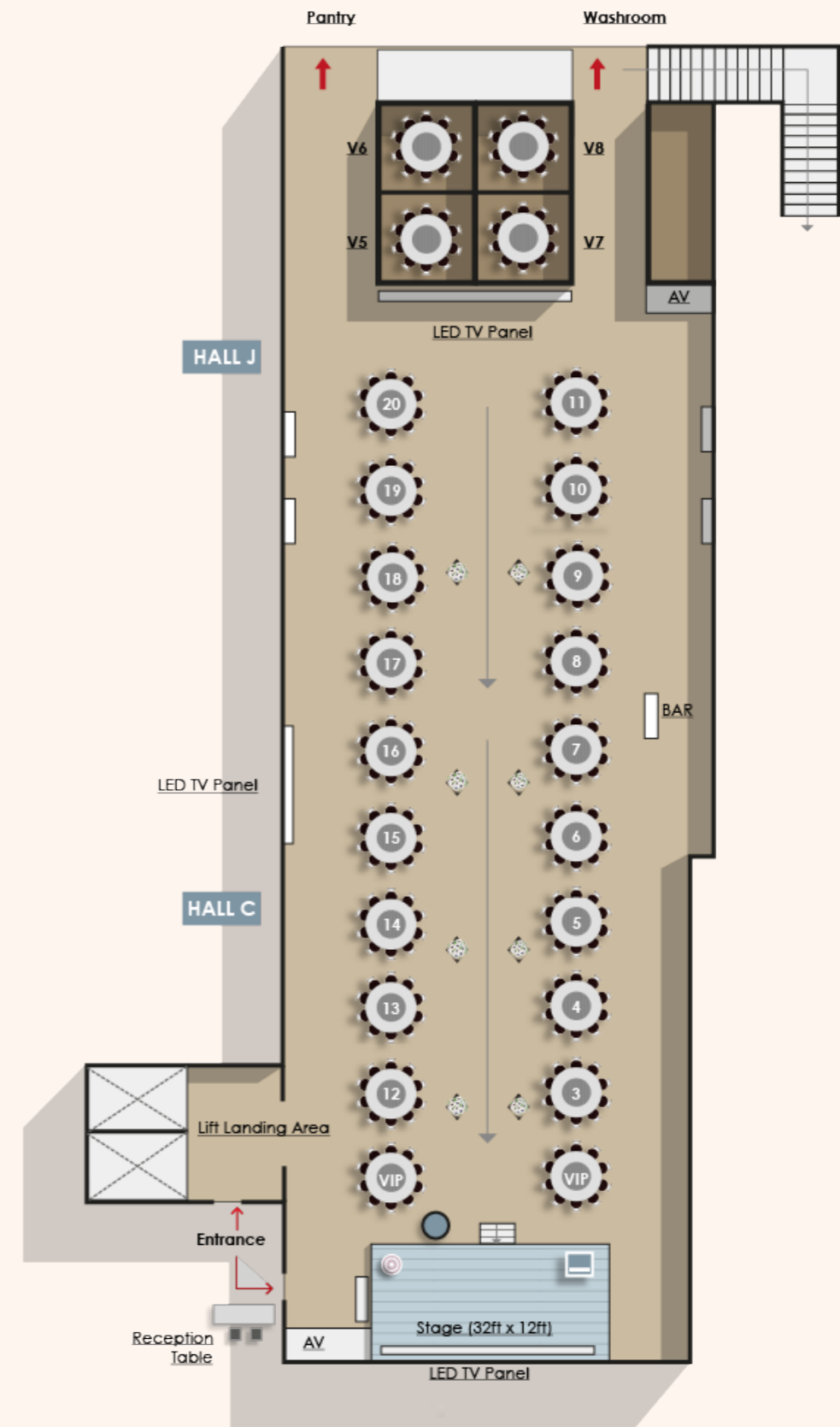
# HALL J



# HALL A & B



# HALL C & J



# Banquet Menus

## Bliss

8-COURSE

\$999.00++ per table

## Everlasting

8-COURSE

\$1,399.00++ per table

## Celestial

8-COURSE

\$1,799.00++ per table

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

Ballroom Time Slots:  
Lunch (10:00am - 03:00pm)  
Dinner (05:00pm - 10:00pm)

## MENU

Indulge in a refined selection of 8-course set menus, showcasing authentic Teochew delicacies expertly crafted by our Master Chef and his esteemed culinary team at Chui Huay Lim Teochew Cuisine.



# Bliss

8-COURSE

\$999.00++ per table

## 品潮轩四喜拼盘

(猪脚冻, 五香枣, 虾丸, 生捞海哲)

### Teochew Cuisine Combination Platter

(Pig Trotter Terrine, Deep Fried Ngoh Hiang, Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

## 蟹肉鱼鳔羹

Braised Fish Maw Soup with Crab Meat

## 油泡西兰花大明虾球

Shelled King Prawns Sautéed with Preserved Radish and Broccoli

## 清蒸金目卢

Steamed Seabass with Soya Sauce

## 普宁豆酱走地鸡

Teochew *Puning* Fermented Bean Chicken

## 十头鲍鱼花菇扒菠菜

Whole 10-head Abalone Braised with Shiitake Mushrooms and Spinach

## 瑶柱干烧伊面

Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

## 福果绿豆爽

Teochew *Tau Suan* with Gingko Nuts

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

# Everlasting

8-COURSE

\$1,399.00++ per table

## 品潮轩四喜拼盘

(猪脚冻, 五香枣, 虾丸, 生捞海哲)

### Teochew Cuisine Combination Platter

(Pig Trotter Terrine, Deep Fried Ngoh Hiang, Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

## 干贝蟹肉翅

Braised Sharks' Fin Soup with Conpoy and Crab Meat

## 西兰花油泡菜脯炒带子

Scallops Sautéed with Broccoli and Preserved Radish

## 清蒸龙虎班

Steamed *Longhu* Garoupa with Soya Sauce

## 卤鸭拼豆干

Braised Duck with Beancurd

## 五头鲍鱼花菇扒菠菜

Whole 5-head Abalone Braised Shiitake Mushrooms and Spinach

## 瑶柱干烧伊面

Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

## 金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts

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

# Celestial

8-COURSE

\$1,799.00++ per table

**品潮轩四喜拼盘**  
(猪脚冻, 五香枣, 虾丸, 生捞海哲)  
**Teochew Cuisine Combination Platter**  
(Pig Trotter Terrine, Deep Fried Ngoh Hiang,  
Deep Fried Prawn Balls, Chilled Marinated Jellyfish)

**干贝蟹肉海皇翅**  
**Braised Superior Shark's Fin Soup with  
Conpoy and Crab Meat**

**蒜香豆酱焗龙虾**  
**Lobster Wok Baked with Fermented Bean and Garlic  
Teochew Style**

**潮州五香乳猪**  
**Teochew Roasted Suckling Pig Marinated with Five Spices**

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

**五头鲍鱼海参扒菠菜**  
**Whole 5-head Abalone Braised with  
Sea Cucumber and Spinach**

**卤肉花菇荷叶饭**  
**Fried Rice with Braised Pork Belly and Mushroom,  
Wrapped in Lotus Leaf**

**莲子雪梨炖雪蛤**  
**Double-boiled Hashima with Lotus Seed and  
Chinese Pear**

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

# Vegetarian

Additional \$88.00++ per pax

**上素五香枣**  
**Vegetarian Ngoh Hiang**

**五彩上素羹**  
**Mixed Vegetable Soup**

**芦笋鳕鱼柳**  
**Vegetarian Cod Fish Fillet with Asparagus**

**糖醋素鸡件**  
**Sweet and Sour Vegetarian Chicken**

**鲜支竹红烧素花肉**  
**Braised Vegetarian Pork Belly with Fresh Beancurd Stick**

**双菇西兰花**  
**Bai Ling Mushrooms, Shiitake Mushrooms and Broccoli  
Braised in Superior Oyster Sauce**

**香菇素叉烧炒饭**  
**Fried Rice with Mushroom and  
Vegetarian Char Siew**

**时日甜品**  
**Dessert of the Day**

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



# PACKAGES INCLUDES

Minimum 10 Tables



Free flow soft drinks and Chinese Tea



Waived corkage fee for all duty-paid and sealed hard liquor



Exclusive use of well-designed halls



A complimentary usage of bridal changing room for wedding duration



Tastefully decorated floral for VIP, Guest and Reception table



Elegant floral decorations for the stage and march-in aisle



Tastefully-decorated chair covers with sash and posy for Bridal & VIP tables



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 20% of the confirmed guests

# PAYMENT & DEPOSIT

Initial Deposit

(non-refundable and non-transferable)

Upon signing Letter of Confirmation

30% deposit upon signing contract

Final Payment

On the actual event day

Remaining balance on the actual day

# Additional Perks

For minimum

**10**

confirmed tables and above:



01 x Complimentary jug of Tiger Beer per confirmed table



50% Discount off food tasting for a table of 10 guests



Exquisite Life Time JUMBO Membership for either Groom or Bride

For minimum

**15**

confirmed tables and above:



01 x Complimentary bottle of House Wine OR 01 barrel of 20-Litre draught Tiger Beer



01 x Complimentary food tasting for a table of 10 guests



Exquisite Life Time JUMBO Membership for either Groom or Bride

For minimum

**30**

confirmed tables and above:



Free-flow of draught Tiger Beer OR House Wine throughout event from 1st course till last course



01 x Complimentary food tasting for a table of 10 guests



Exquisite Life Time JUMBO Membership for either Groom or Bride

For minimum

**40**

confirmed tables and above:



Free-flow of draught Tiger Beer AND House Wine throughout event from 1st course till last course



01 x Complimentary food tasting for a table of 10 guests



Exquisite Life Time JUMBO Membership for either Groom or Bride

# Wedding Decor Packages

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!

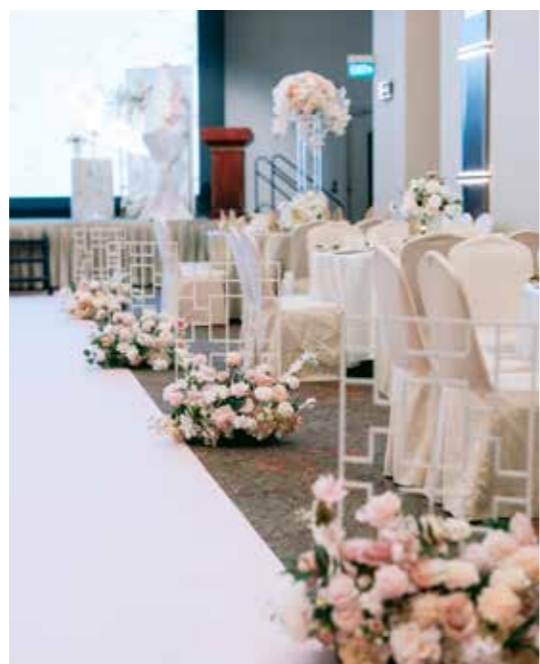


*Aisle runner and lightings are available as add-ons at an additional charge.*

● ● ● ENTWINED PINK



● ● ● HARMONY RED











# WEDDING TIMELINE

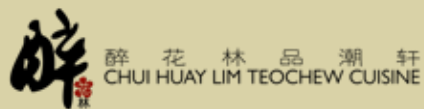
# PREFERRED PARTNERS



We are delighted to introduce our trusted wedding partners who will help bring your dream wedding to life. From stunning photography to elegant floral arrangements, these professionals are handpicked to ensure an unforgettable celebration.

 <b>Ovation</b> Floral Styling	 <b>EYES ON YOU WEDDINGS</b> Eyes On You Photography	 <b>bridefully</b> <i>yours.</i> Bridefully Yours Bridal Gown	 <b>Dear Muse</b> MAKEUP & HAIRSTYLING Dear Muse Makeup Artist
 <b>LOVE. AFARE</b> Love, Afare Edible Favour	 <b>TAIRA PASTRY</b> Taira Pastry Edible Favour	 <b>aLeGant</b> premiums Alegant Premium Favour	 <b>ALK</b> A Love Knot Favour

Contact us to explore partnership opportunities.



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