



醉花林品潮轩  
CHUI HUAY LIM TEOCHEW CUISINE



## WEDDING PACKAGES

2024



2025

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

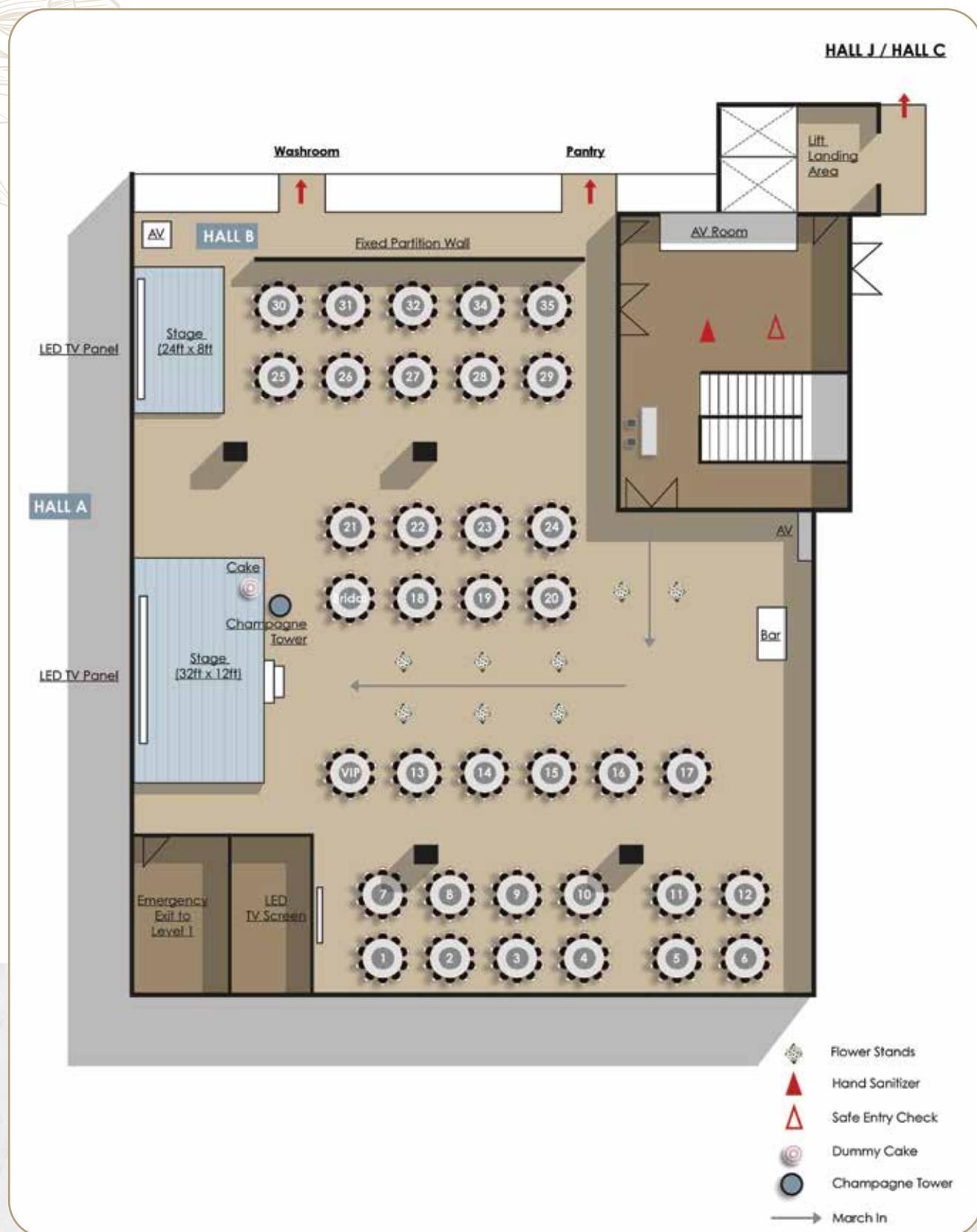
10 PAX  
PER  
TABLE

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



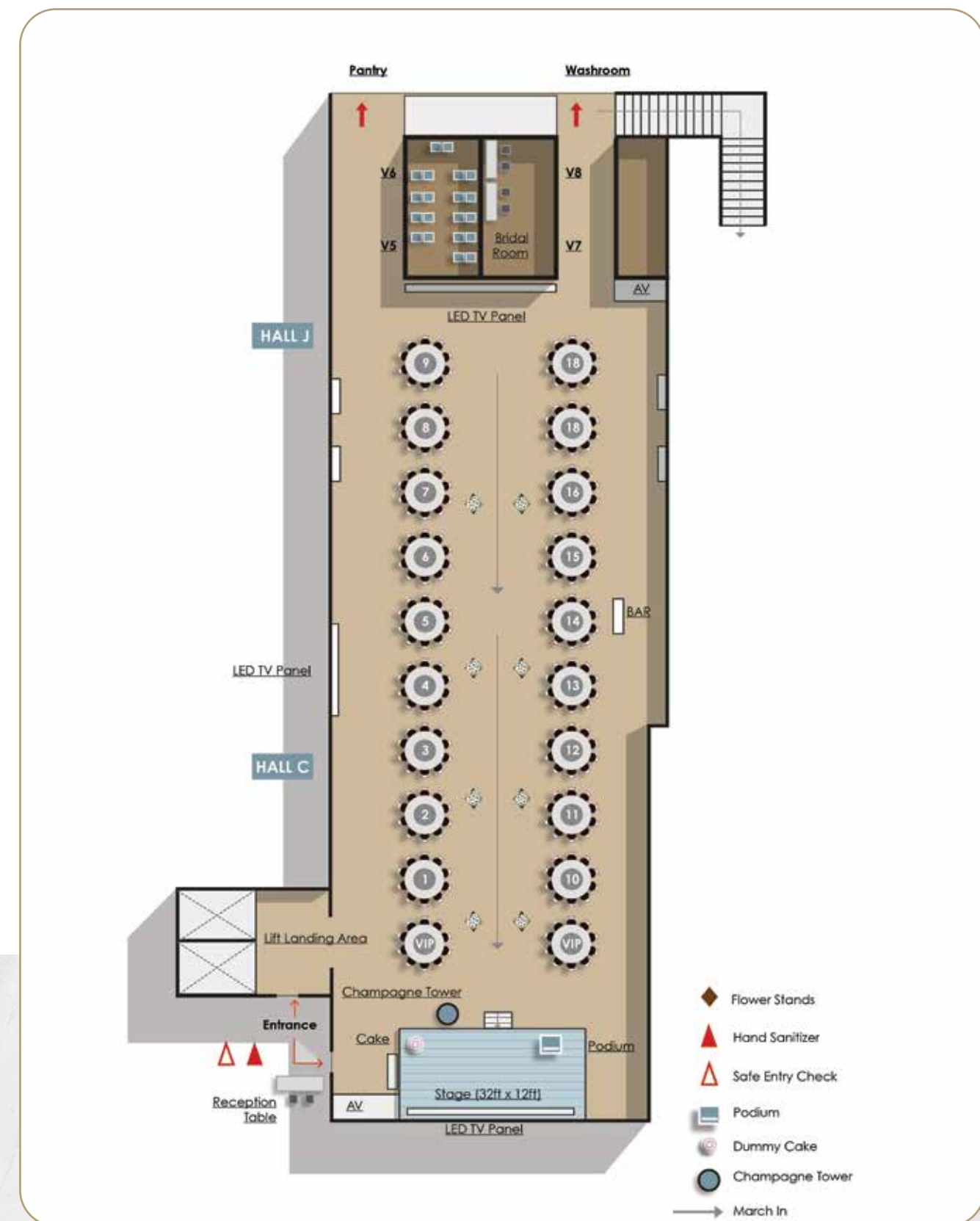
# Amber & Beryl

HALL A & B

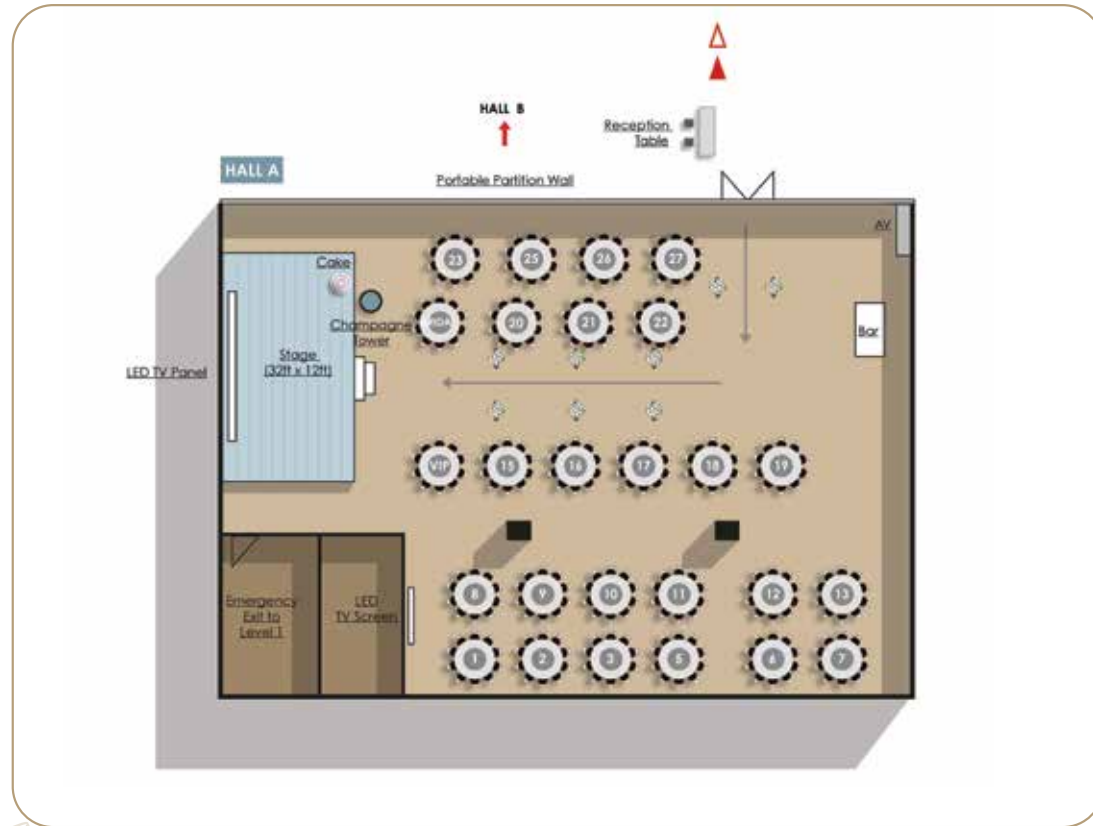


# Celestine & Jade

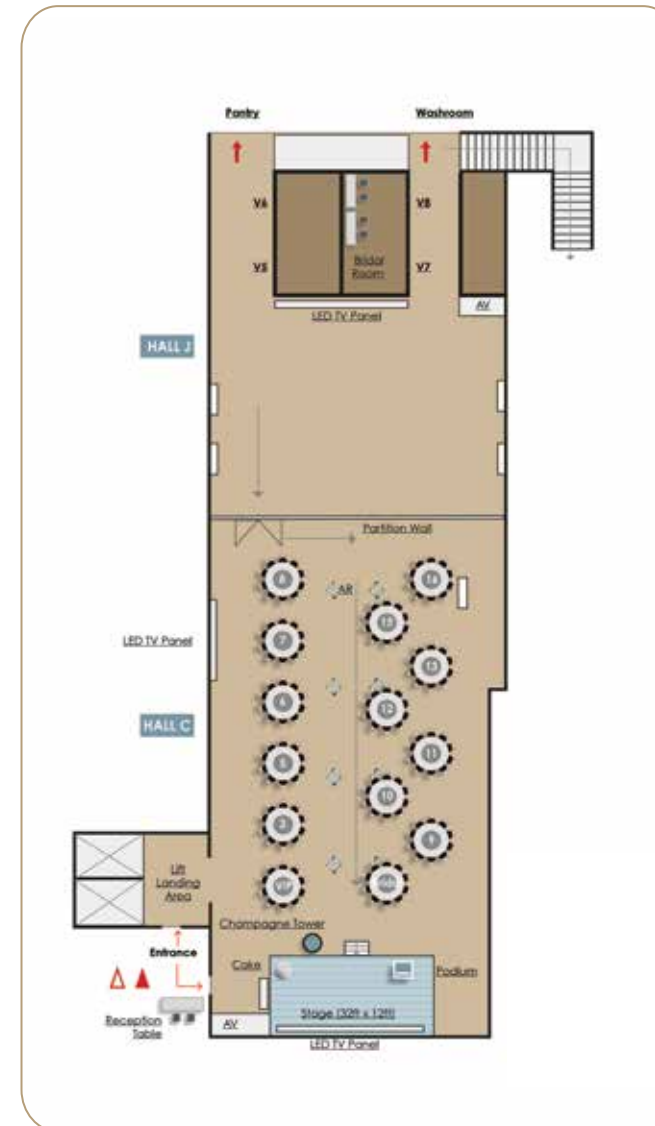
HALL C & J



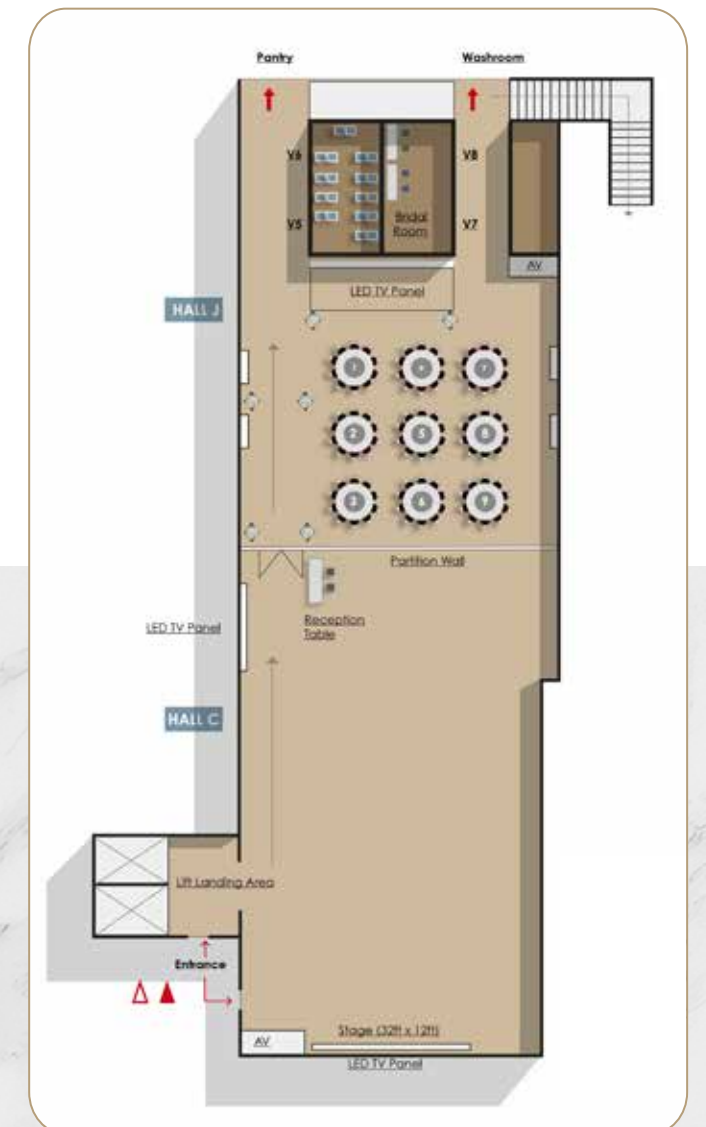
Amber  
HALL A



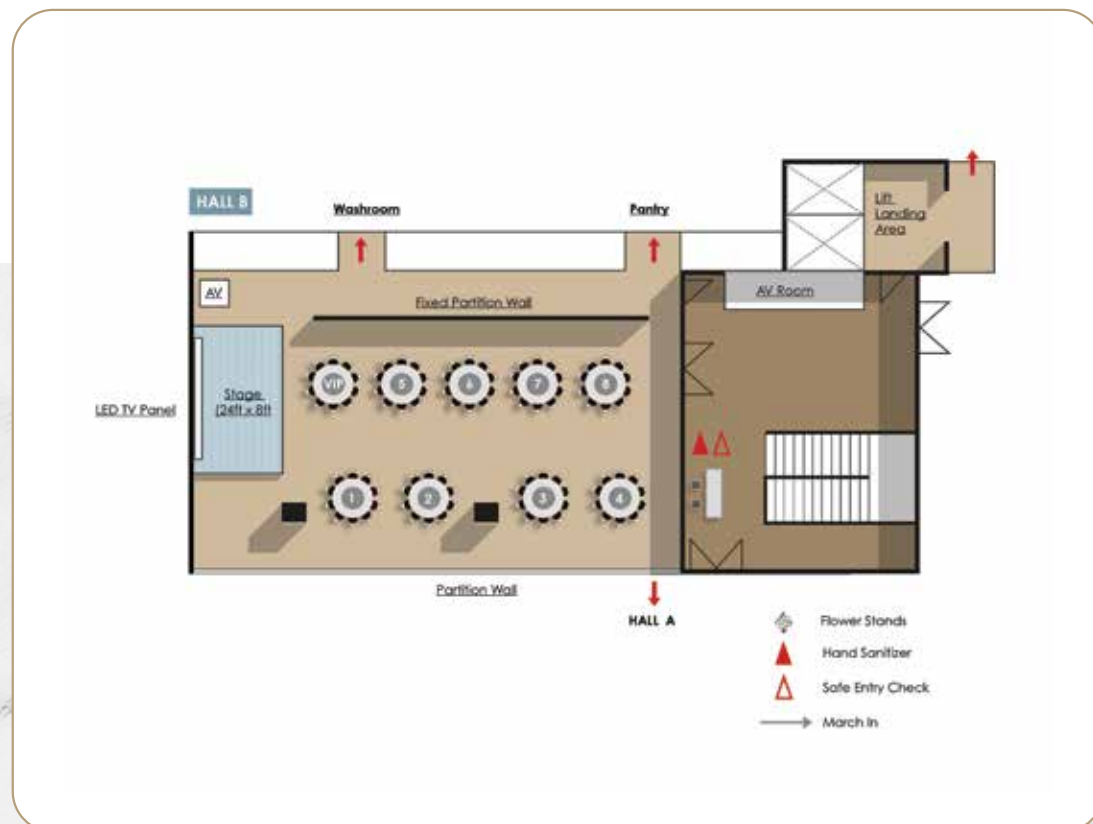
Celestine  
HALL C



Jade  
HALL J



Beryl  
HALL B







## INTIMATE WEDDINGS

### 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

2024 | 2025







Bliss

8-COURSE

\$899.00++

Everlasting

8-COURSE

\$1,299.00++

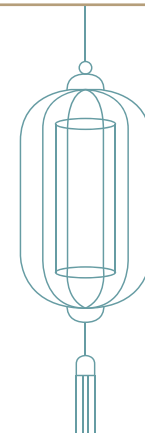
Celestial

8-COURSE

\$1,699.00++

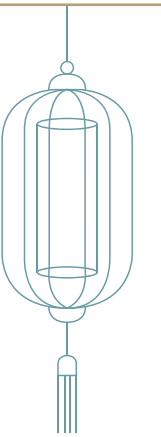
Available:  
Monday - Sunday  
(Including Eve & Public Holidays)

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

蟹肉鱼鳔羹

**Fish Maw Braised with Crabmeat Soup**

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**

香菌瑶柱干烧伊面

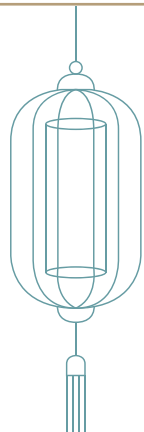
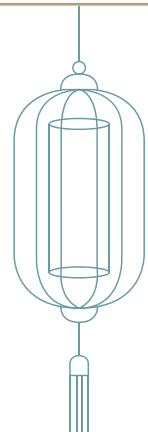
**Ee-fu Noodles Braised with Assorted Mushrooms**

福果绿豆爽

**Teochew 'Tau Suan' with Gingko Nut**







品潮軒四喜拼盤  
猪脚冻, 五香枣, 虾丸, 生捞海哲

**Teochew Cuisine Combination Platter**  
Pig Trotter Terrine, Deep Fried 'Nghoh Hiang',  
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 Sauteed with Broccoli and Preserved Radish**

清蒸龙虎斑

**Steamed Longhu Garoupa with Soya Sauce**

卤鸭拼豆干

**Braised Duck with Beancurd**

五头鲍鱼冬菇扒菠菜

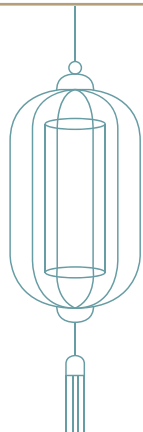
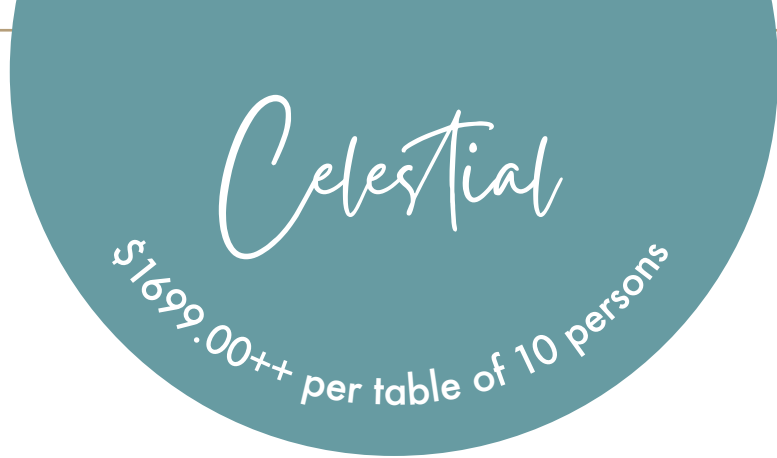
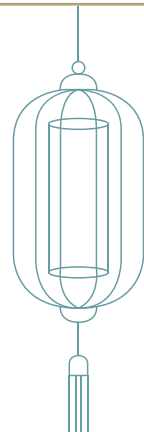
**Whole 5-head Abalone Braised with Mushrooms and Spinach**

香菌瑶柱干烧伊面

**Ee-fu Noodles Braised with Assorted Mushrooms**

金瓜福果芋泥

**Steamed Yam Paste with Ginkgo Nuts**



品潮軒四喜拼盤  
猪脚冻, 五香枣, 虾丸, 生捞海哲

**Teochew Cuisine Combination Platter**  
Pig Trotter Terrine, Deep Fried 'Nghoh Hiang',  
Prawn Balls, Chilled Marinated Jellyfish

干贝蟹肉海皇翅

**Braised Superior Shark's Fin Soup with Conpoy and Crabmeat**

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

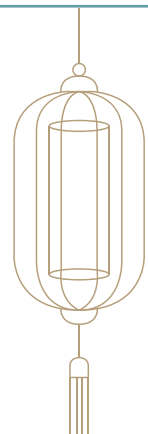
**Fried Rice with Braised Pork Belly and Mushroom, Wrapped in Lotus Leaf**

莲子雪梨炖雪蛤

**Double-Boiled Hashima with Lotus Seed and Chinese Pear**

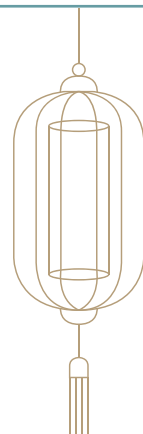






# Vegetarian

Additional \$88.00++ per pax



上素五香枣  
Vegetarian 'Ngho 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'

金瓜白果芋泥  
Yam Paste with Gingko Nuts and Pumpkin



## 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



A complimentary usage of bridal changing room for wedding duration



Tastefully Decorated Fresh Floral for VIP, Guest & Reception Table. Chair Covers with Sash & Posy for Bridal & VIP 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 (including accessories and printing of inserts)

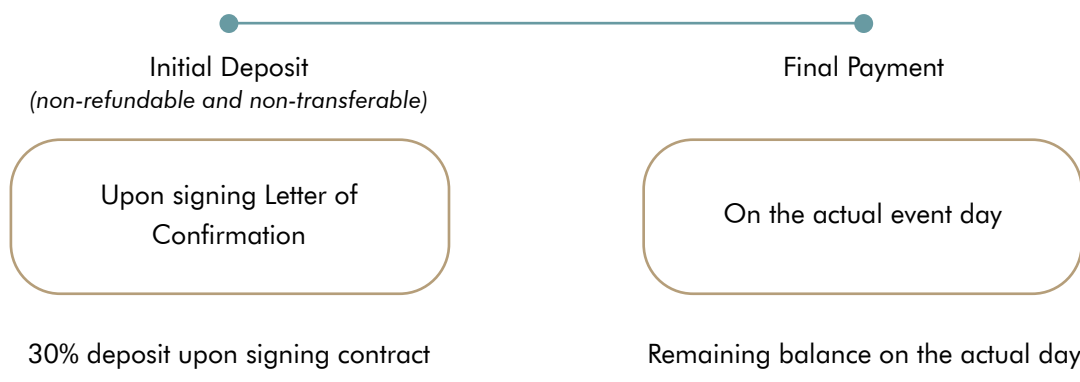


Complimentary usage of the sound system and giant LED display panel for the wedding montage presentation



Free parking coupons for 20% of the confirmed guests

PAYMENT & DEPOSIT



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

2024 | 2025

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*

● ● ●  
*Pastel  
Elegance*



PRETTY PASTEL ● ● ●





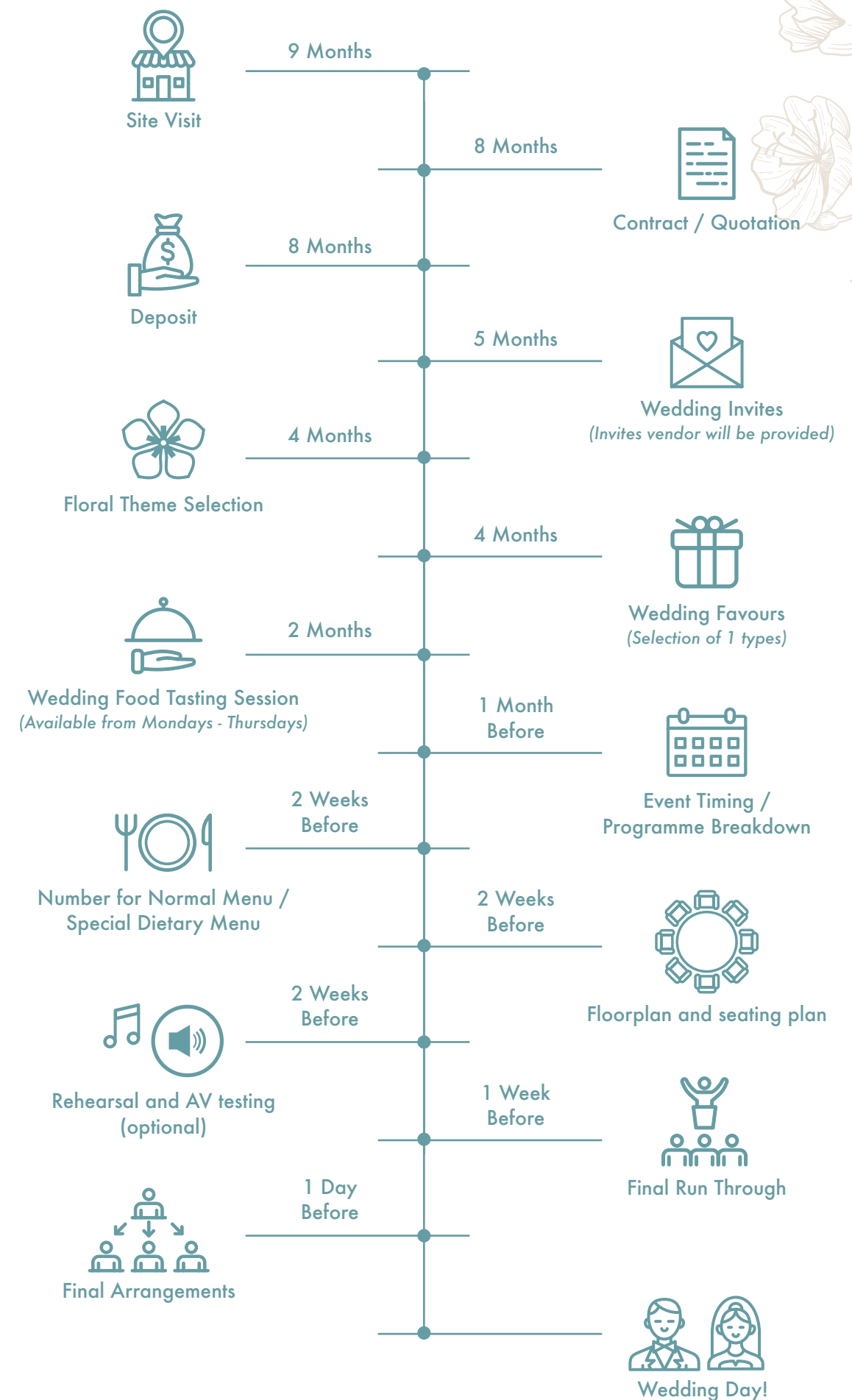


# WEDDING CHECKLIST

## 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







🏠 Chui Huay Lim Teochew Cuisine  
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Singapore 308409

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🍷 zuiteochewcuisine 🍷