醉花林品潮轩

CHUI HUAY LIM TEOCHEW CUISINE

SOLEMNISATION

Packages

2026 • 2027



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.

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.

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EVENT SPACE CAPACITY

HALL J



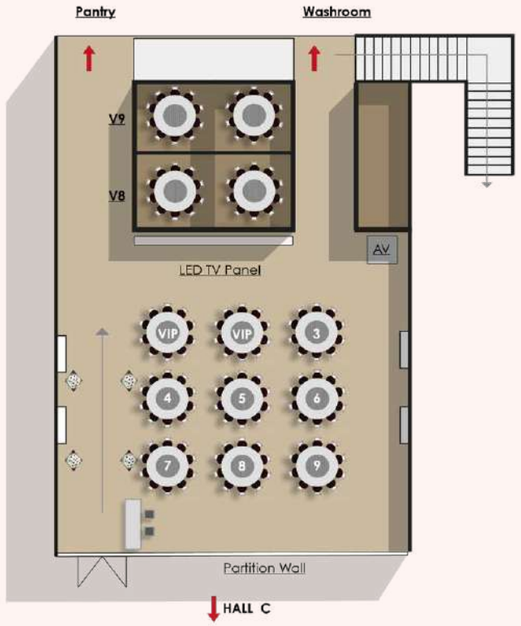
SAPPHIRE ROOM 1 & 2



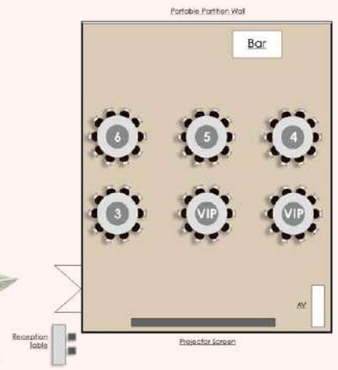
	HEIGHT	MIN. PAX	MAX. PAX
Hall J	6m	50	90
Sapphire Room 1	4m	50	60
Sapphire Room 1 & 2	4m	70	120

HALL J



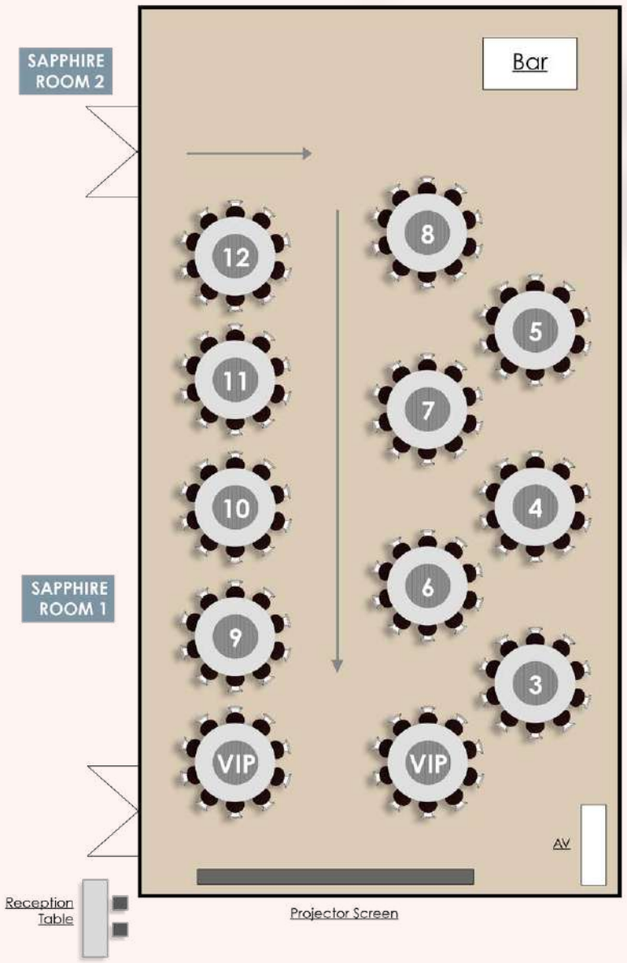


SAPPHIRE ROOM 1





SAPPHIRE ROOM 1 & 2





BANQUET MENUS

FOR FIRST 5 TABLES

Bliss

8-COURSE

$7,399.00++

Everlasting

8-COURSE

$8,899.00++

Celestial

8-COURSE

$10,899.00++

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

5 Tables @$7,399.00++
Subsequet Table @$1,199.00++ each

品潮轩四喜拼盘
(猪脚冻，五香枣，虾丸，潮式生捞海蜇丝)
Teochew Cuisine Combination Platter
(Pig's Trotter Jelly, Deep-Fried *Ngoh Hiang*,
Deep-Fried Prawn Balls, Chilled Marinated Jellyfish in Teochew Style)

蟹肉鱼鳔羹
Braised Crab Meat and Fish Maw Thick Soup

西兰花油泡菜脯炒虾球
Shelled Prawns Sautéed with
Cai Po and Broccoli

清蒸龙虎斑
Longhu Garoupa Steamed with Soya Sauce

肉松金沙脆炸排骨
Crispy-fried Pork Ribs with Shredded Pork

鲍汁十头鲍鱼花菇扒菠菜
Braised 10-head Abalones with
Shiitake Mushrooms and Spinach in Abalone Sauce

瑶柱干烧伊面
Ee-fu Noodles Braised with Conpoy 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

Everlasting

8-COURSE

5 Tables @$8,899.00++
Subsequet Table @$1,499.00++ each

品潮轩四喜拼盘
(猪脚冻，五香枣，虾丸，潮式生捞海蜇丝)
Teochew Cuisine Combination Platter
(Pig's Trotter Jelly, Deep-Fried *Ngoh Hiang*,
Deep-Fried Prawn Balls, Chilled Marinated Jellyfish in Teochew Style)

红烧干贝蟹肉翅
Braised Shark's Fin Soup with Conpoy and Crab Meat

风味脆炸大明虾球
Crispy Fried Shelled King Prawns

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

潮式八宝扒鸭
Eight-Treasures Braised Duck in Teochew Style

五头鲍鱼花菇扒菠菜
Braised 5-head Abalones with
Shiitake Mushrooms and Spinach in Abalone Sauce

瑶柱干烧伊面
Ee-fu Noodles Braised with Conpoy 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

5 Tables @$10,899.00++
Subsequet Table @$1,899.00++ each

品潮轩四喜拼盘
(猪脚冻，五香枣，虾丸，潮式生捞海蜇丝)
Teochew Cuisine Combination Platter
(Pig's Trotter Jelly, Deep-Fried *Ngoh Hiang*,
Deep-Fried Prawn Balls, Chilled Marinated Jellyfish in Teochew Style)

金汤羊肚菌大生翅
Golden Superior Soup with
Morel Mushroom and Shark's Fin

海参闷鱼鳔
Braised Sea Cucumber and Fish Maw

清蒸多宝鱼
Turbot Steamed with Soya Sauce

潮州五香乳猪
Teochew Five-spice Suckling Pig

鲍汁四头鲜鲍脯花胶扒菠菜
Whole 4-Head Abalone Braised with
Fish Maw and Spinach in Abalone Sauce

瑶柱卤肉荷叶饭
Fried Rice with Conpoy and Braised Pork
Wrapped in Lotus Leaf

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

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

Vegetarian

8-COURSE

Additional $98.00++ 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

Free flow soft drinks and Chinese Tea

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

Note: duty-free and hard liquor is strictly prohibited under Singapore's Customs and Excise Law.

Exclusive use of well-designed function room

Tastefully Decorated Floral for VIP, Guest and Reception Table

Elegant floral decorations for the stage

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

An elegant wedding dummy cake on the stage

A champagne pyramid for the couple's toasting

A complimentary wedding guest signing book and ang pao box

Unique wedding favours for all invited guests

Complimentary usage of the sound system and giant 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)*	Final Payment
Upon signing Letter of Confirmation	On the actual event day
30% deposit upon signing contract	Remaining balance on the actual day

WEDDING DECOR PACKAGES

We have a professional team of wedding stylists who will help create a beautiful setting for your special moment. From the charm of a blooming summer garden to the magic of an enchanted forest, our thoughtfully curated floral designs are crafted to complement your celebration and create a setting that feels truly yours.

ENCHANTED FOREST











SUMMER GARDEN











WEDDING TIMELINE

9 Months
- Site Visit

8 Months
- Contract Signing

8 Months
- Deposit Payment

2 Months
- Wedding Favour Selection

2 Months
- Floral Theme Selection

1 Month
- Program Timeline

1 Month
- Number for Normal Menu / Special Dietary Menu

3 Weeks
- Floorplan / Seating Plan

3 Weeks
- AV Testing (Optional)

2 Weeks
- Finalisation Discussion

- Wedding Day!

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.

Bridefully Yours
Bridal Gown

Grace Atelier
Bridal Gown

Aurealis Events
Emcee & Liveband

Love, Afare
Edible Favour

Alegant Premium
Favour

Aby Jewellery
Jewellery

Candy Le
Makeup Artist

Dear Muse
Makeup Artist

Latonia Momento
Floral Styling

Ovation
Floral Styling

Bottled Groove
Photography

Multifolds
Photography

Precious Films
Videography

Eyes On You
Photography & Videography

Contact us to explore partnership opportunities.

醉 花 林 品 潮 軒
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