



醉花林品潮轩
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.

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.

Follow [@jumbogroup.singapore](https://www.instagram.com/jumbogroup.singapore) for more updates & promotions.

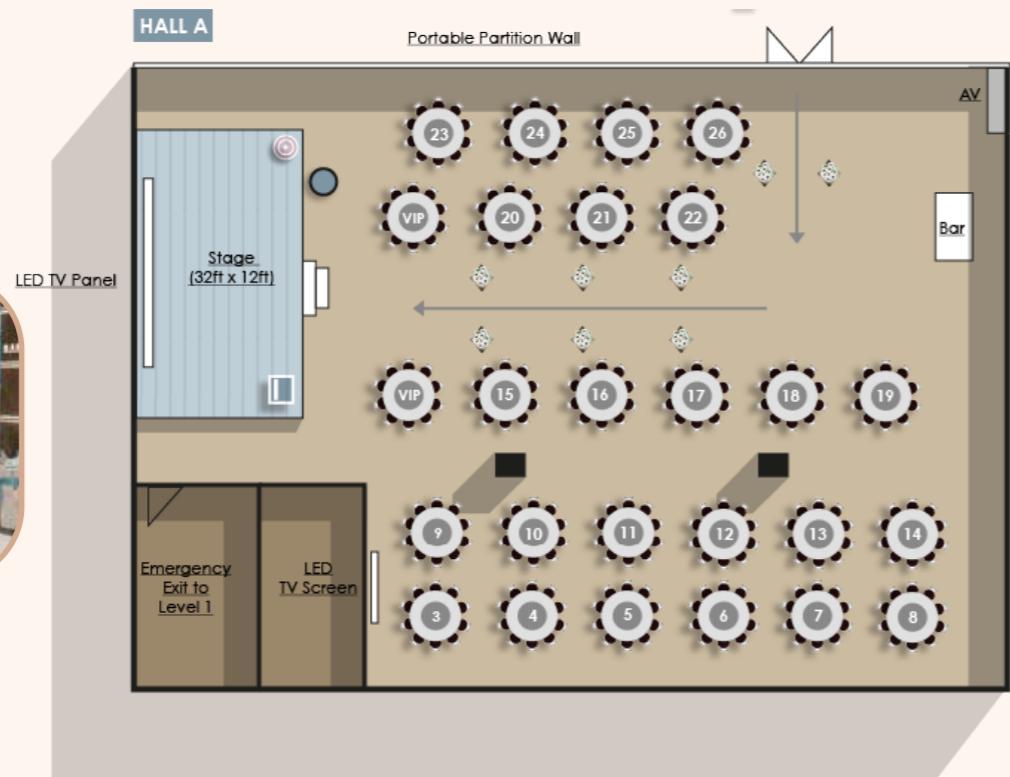


Event Space Capacity

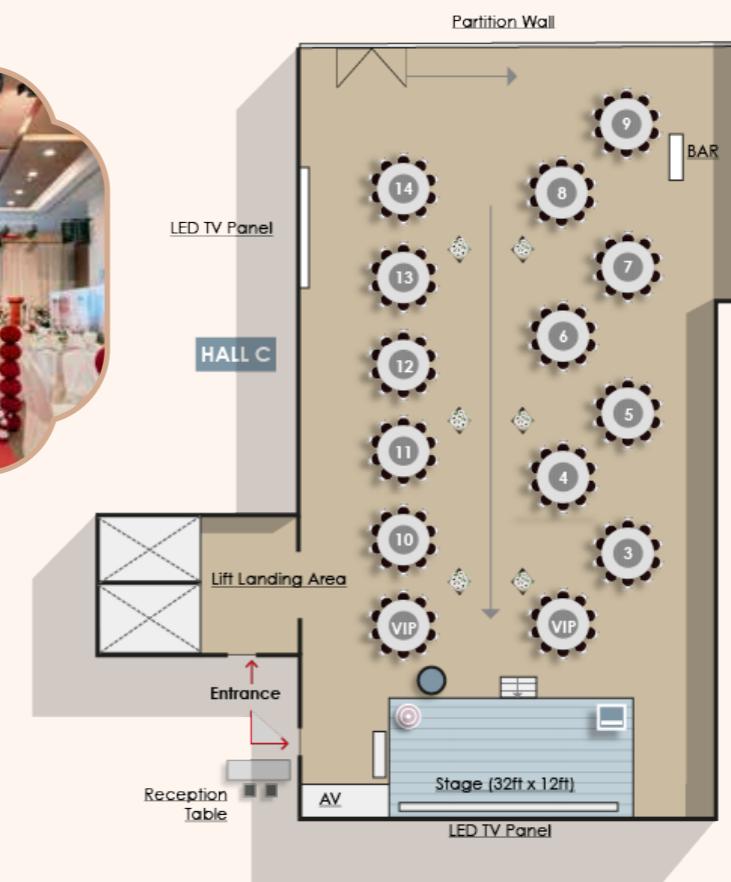
VENUE	AREA (M)	HEIGHT (M)	MINIMUM PAX	MAXIMUM PAX
Hall A	510.09	6	150	260
Hall B	257.96	6	60	100
Hall A & B	768.05	6	300	360
Hall C	338.10	6	60	150
Hall J		6	60	90
Hall C & J		6	180	200



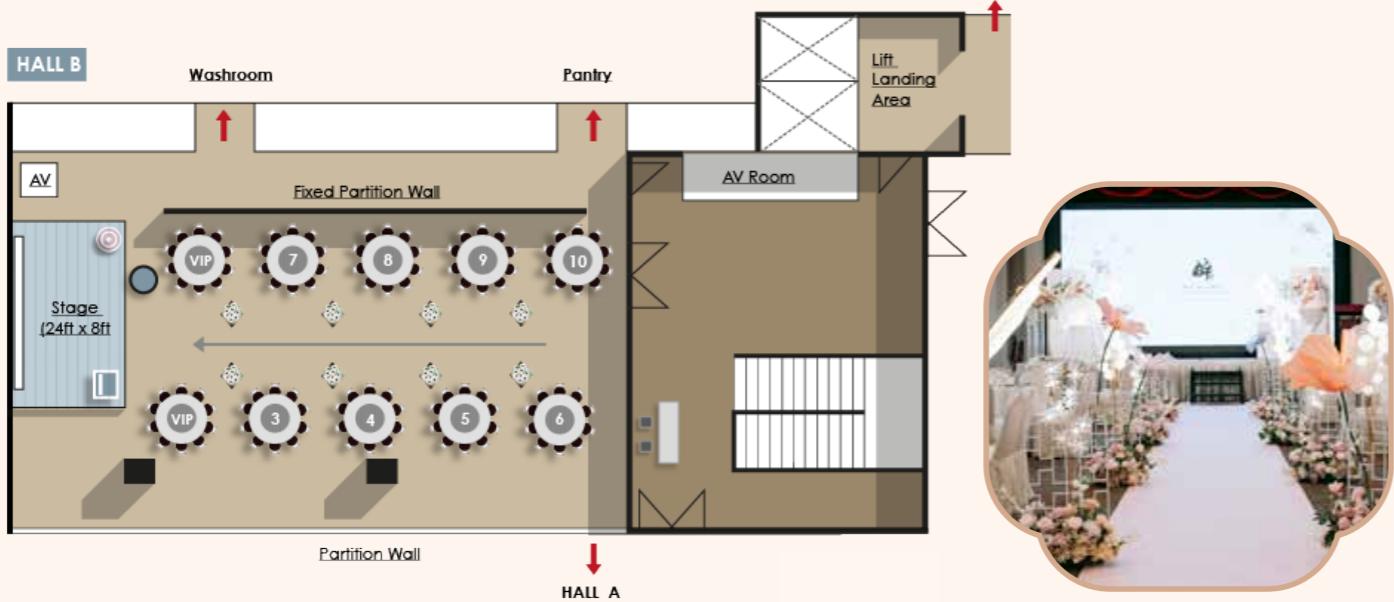
HALL A



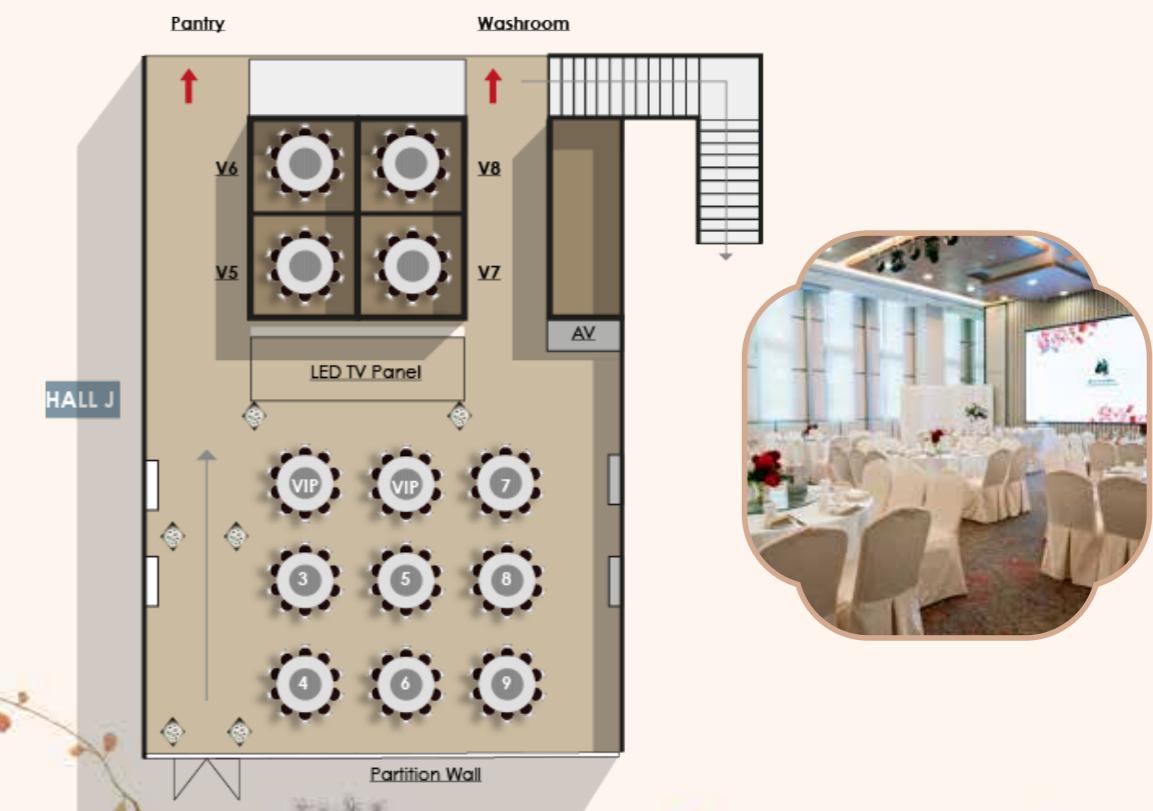
HALL C



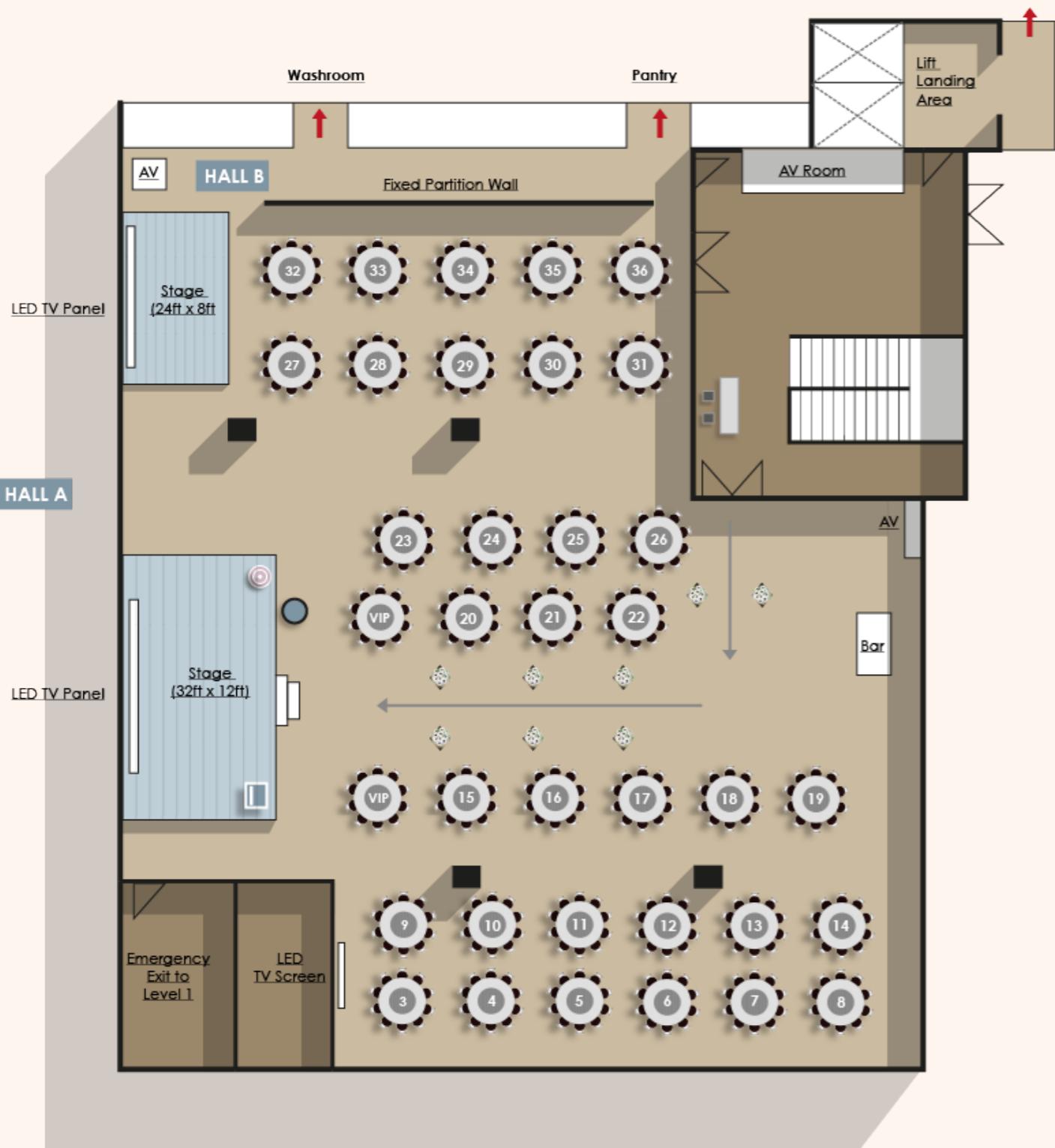
HALL B



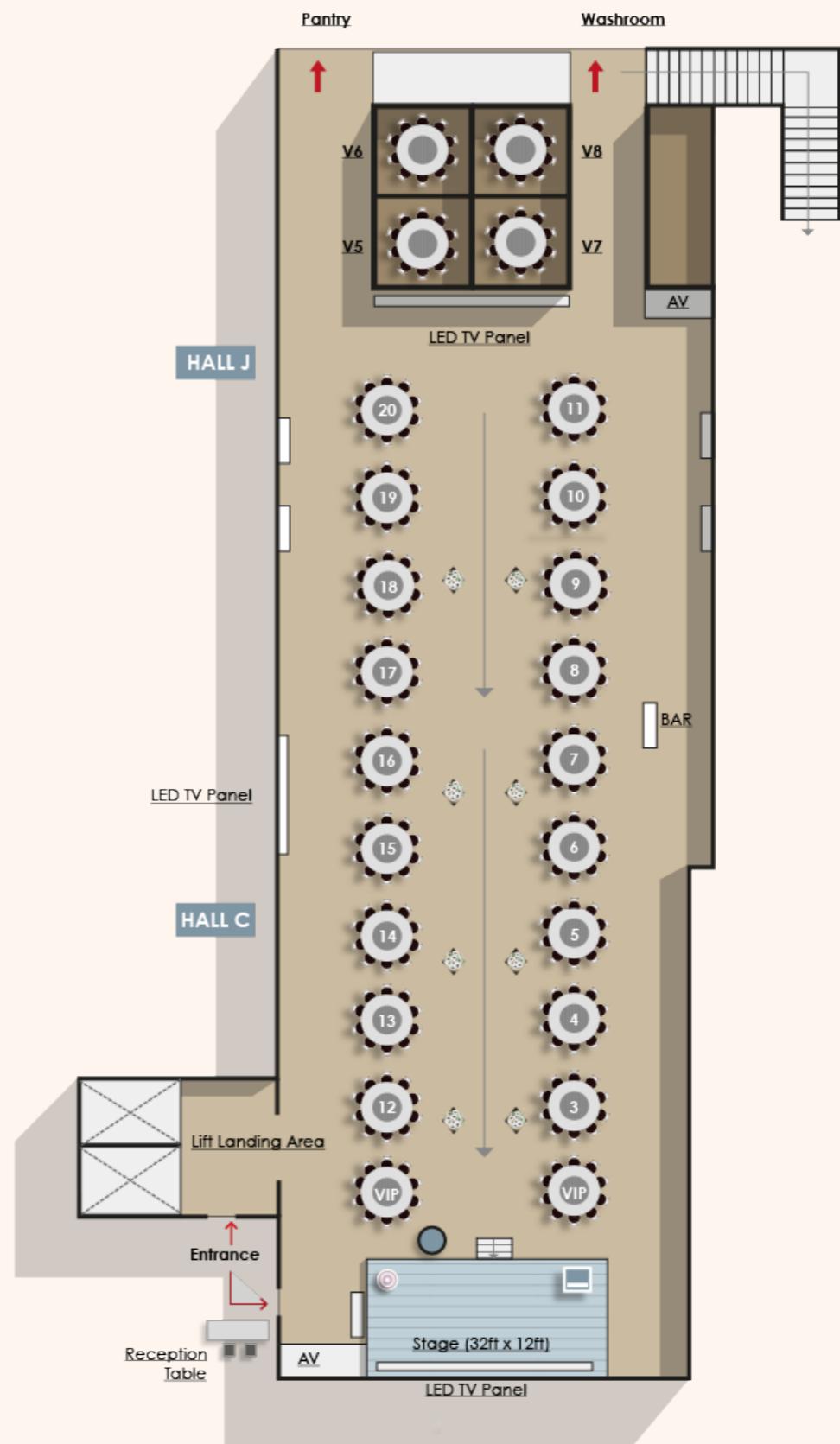
HALL J



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, 生捞海蜇)

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

清蒸金目鲈

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

干贝干烧伊面

Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

福果绿豆爽

Teochew Tau Suan with Gingko Nuts

Everlasting

8-COURSE

\$1,399.00++ per table

品潮轩四喜拼盘
(猪脚冻, 五香枣, 虾丸, 生捞海蜇)

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

干贝干烧伊面

Ee-fu Noodles Braised with Dried Scallops and Assorted Mushrooms

金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts

Celestial

8-COURSE

\$1,799.00++ per table

品潮轩四喜拼盘
(猪脚冻, 五香枣, 虾丸, 生捞海蜇)
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



Final Payment

On the actual event day

30% deposit upon signing contract

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



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.



**Ovation
Floral Styling**



**Eyes On You
Photography**



**Bridefully Yours
Bridal Gown**



**Dear Muse
Makeup Artist**



**aLeGant
premiums**



**Love, Afare
Edible Favour**

Contact us to explore partnership opportunities.





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