



醉
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醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE



EVENTS & FUNCTIONS

2024 - 2025

About

CHUI HUAY LIM

TEOCHEW CUISINE



At Chui Huay Lim, we're dedicated to serving our guests authentic Teochew Cuisine in an elegant, upscale setting. We want to make your next corporate event unforgettable while sharing a part of our unique culture and heritage. With us, your guests will get an experience like none other!

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, serve iconic Teochew classics in historic locations. Menu highlights include a delicately steamed pomfret, a nuanced braised duck with beancurd slices, a crisp-skinned yet succulent roasted suckling pig, and a luxuriously smooth yam paste.

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CHUI HUAY LIM

EVENT SPACE



Are you planning a special company event or a showstopping corporate gala to wow and impress? Our Chui Huay Lim Teochew Restaurant event spaces are suited for your celebration.

We combine authentic Teochew cuisine with elegant event spaces to create memorable experiences for our guests. Let us help you create an event that your guests won't forget!

Chui Huay Lim has four spacious ballrooms, private suites, and each are fully equipped with state of the art AV facilities.

Hosting your event with us is a unique way to show appreciation for your employees or make your mark on your industry. Let us help you show a new side of your business!

Amber
Hall A

Beryl
Hall B

Celestine
Hall C

Jade
Hall J

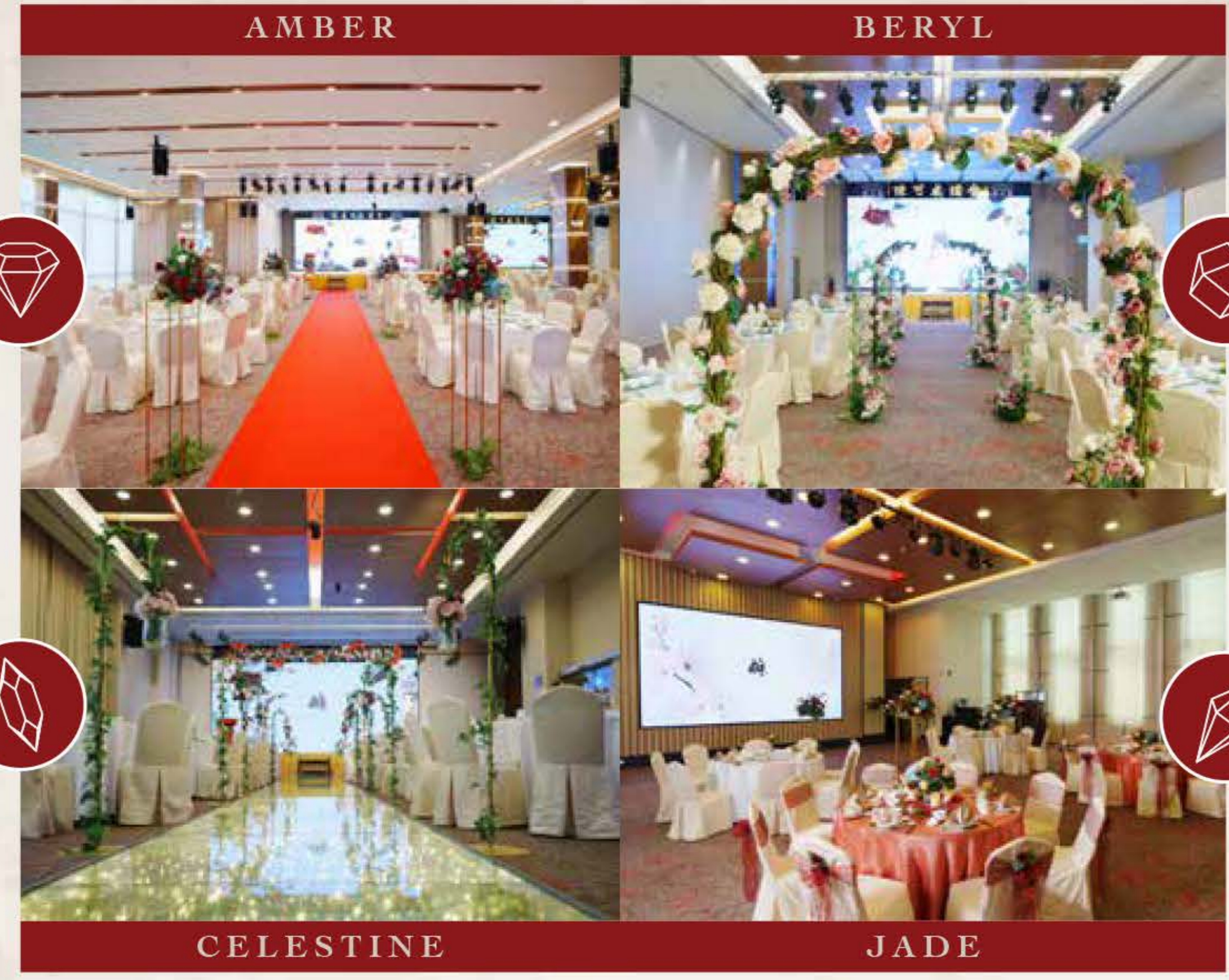




10 PAX
PER
TABLE

TCHL EVENT SPACE CAPACITY

VENUE	AREA (M)	HEIGHT (M)	CORPORATE BANQUET
Hall A	510.09	6	340
Hall B	257.96	6	140
Hall A & B	768.05	6	520
Hall C	338.10	6	200
Hall C & J		6	300
Hall J		6	90
VIP (V5-V8)		4.2	40



AMBER
Hall A

This bright and spacious ballroom is graced by a Hollywood-esque red carpet, making it perfect for grand entrances. The Amber Hall is our largest banquet event space and features 34 tables.

BERYL
Hall B

The Beryl Hall is perfect for smaller, more intimate parties. It holds up to 14 tables in a banquet setting.

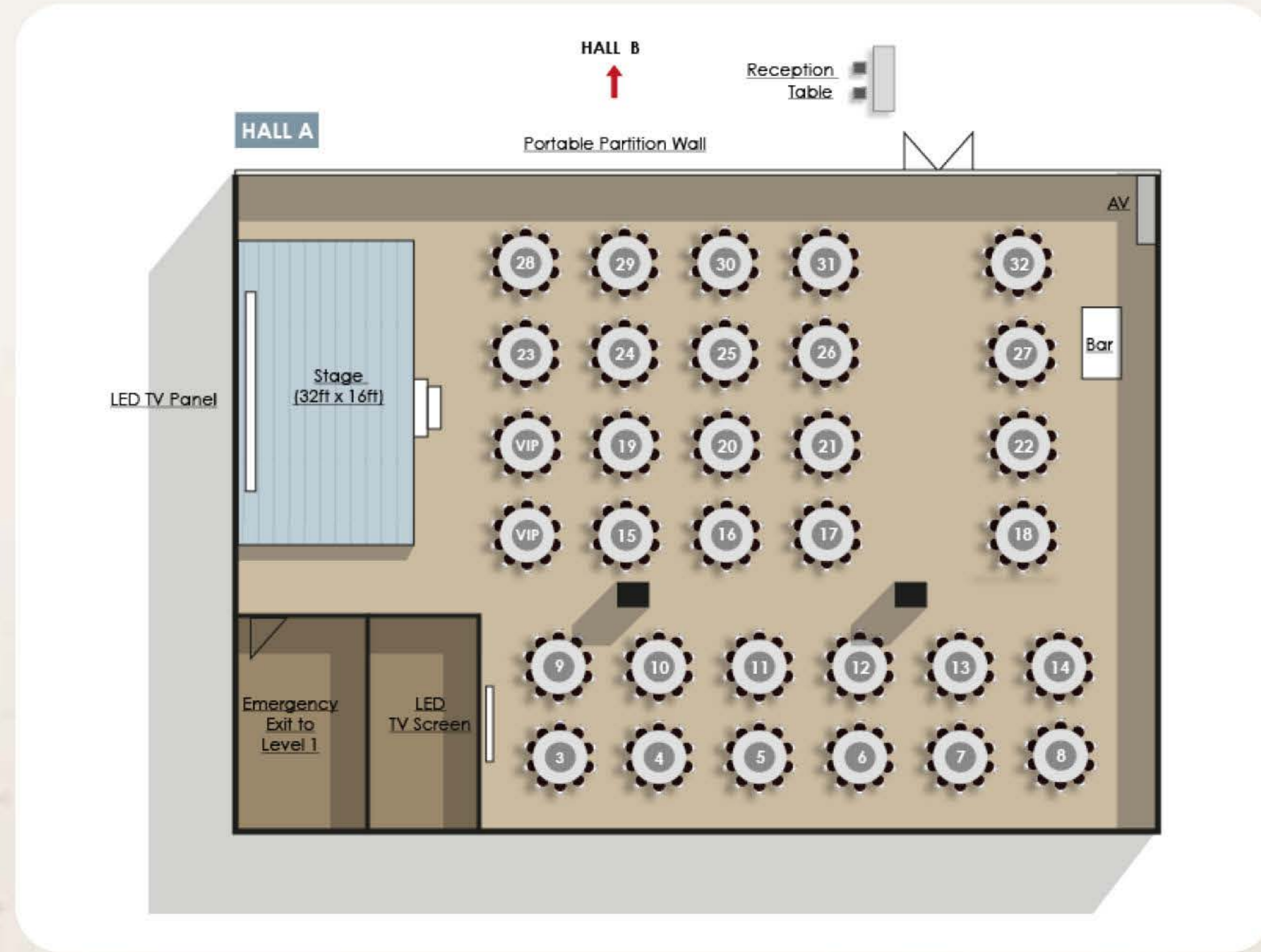
CELESTINE
Hall C

True to its name, our Celestine Hall is the one to bookmark for a magical evening. This classy ballroom also sits up to 20 tables in a banquet setting. This pillarless versatile function space is also suitable for all event types from Seminars, Forums and Cocktail Events.

JADE
Hall J

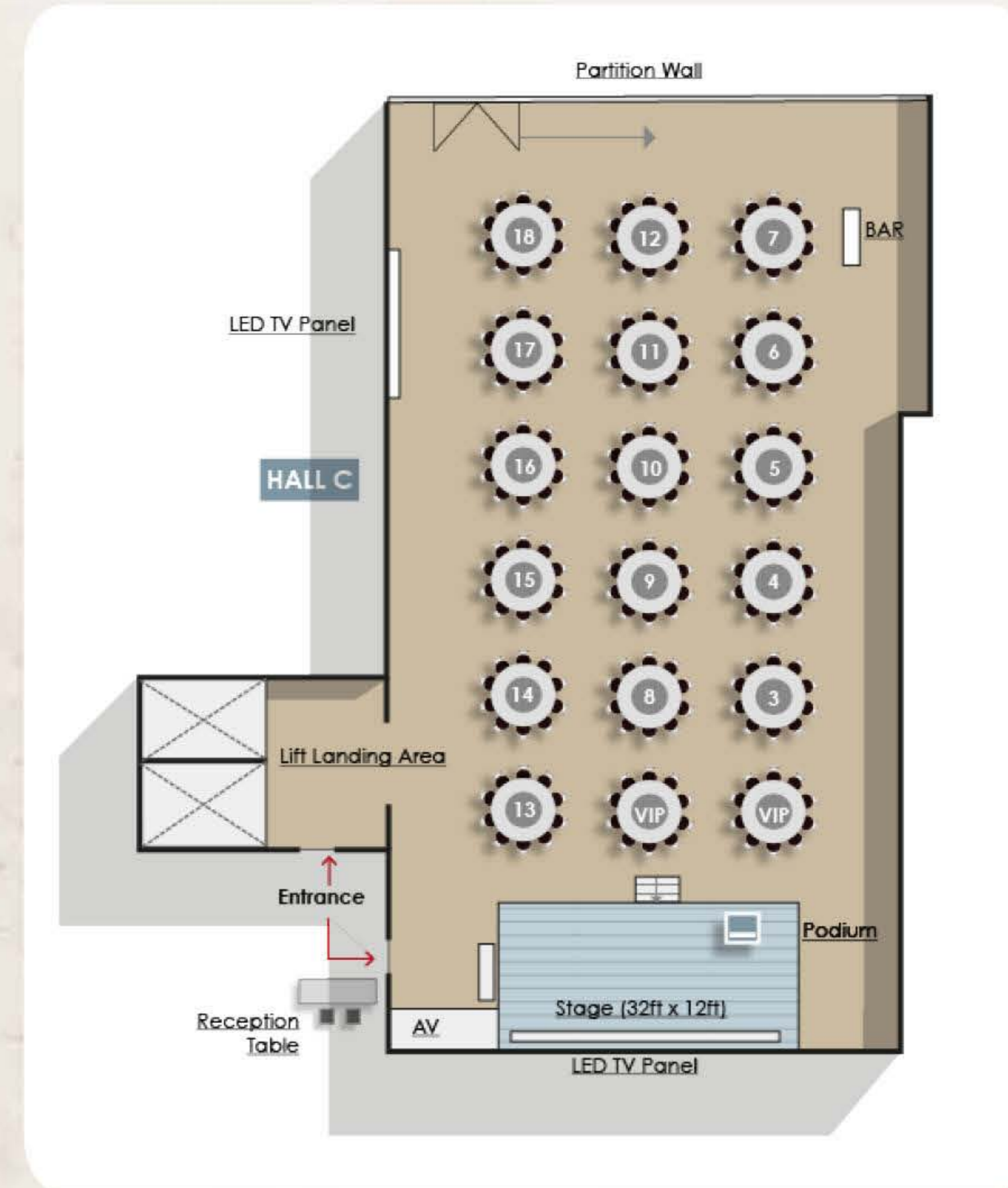
The Jade Hall can host up to 9 tables – perfect for an intimate gathering or small banquet celebration. A screen and optional stage at the front allow you to incorporate a montage presentation or live performance during your event.

AMBER



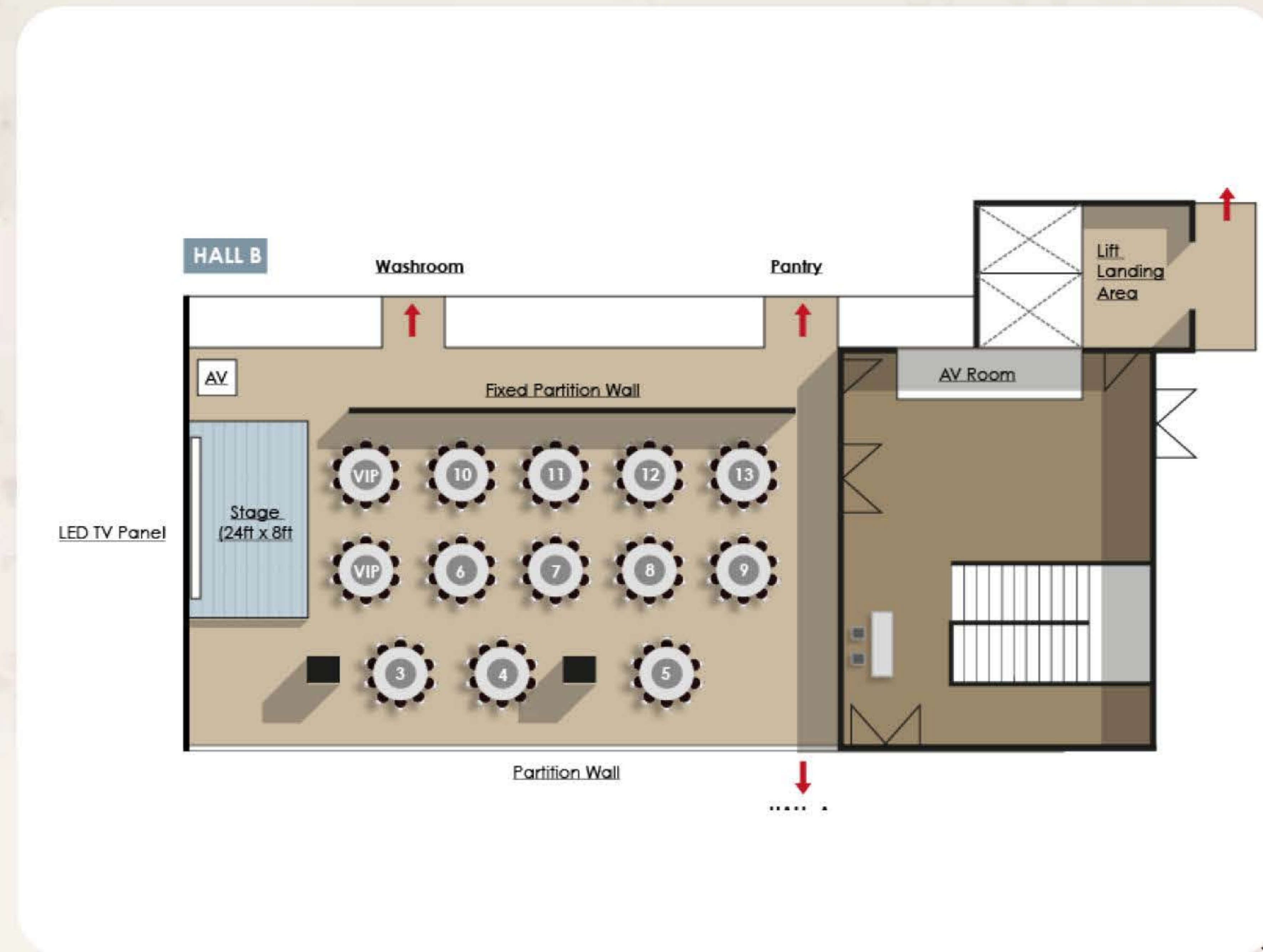
Hall A

CELESTINE



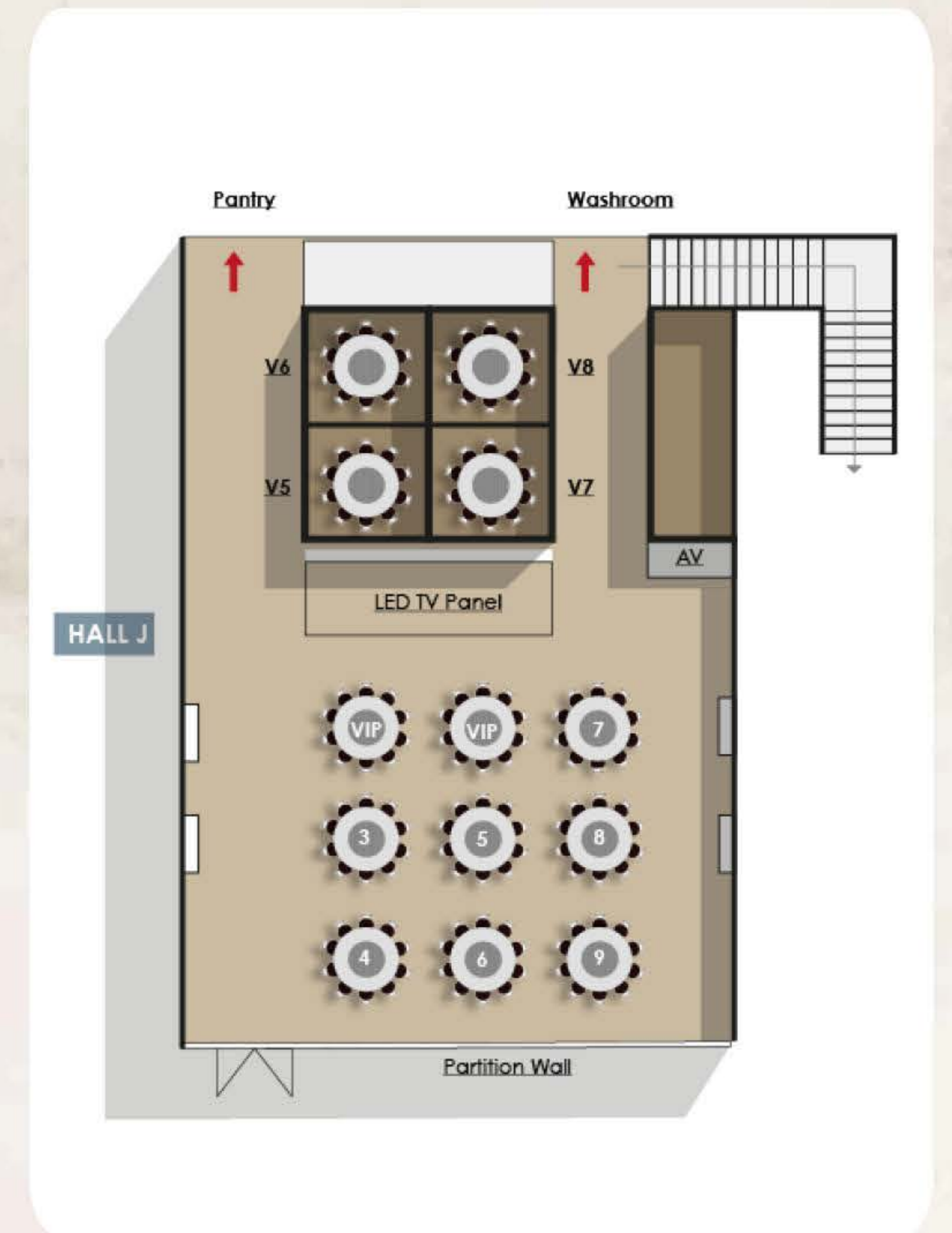
Hall C

BERYL



Hall B

JADE



Hall J



品 潮

一方美食乐土
其饮食文化绚丽多彩



CORPORATE EVENTS VIP PRIVATE ROOMS

Our venues are perfect for an elegant, intimate corporate event that can help your business make a statement. Private rooms are available with a minimum spend. All rooms have dedicated butler service and delicious Teochew fare. We know your event's importance, so we wish to create a wonderful experience for you and your guests.

If you wish to customise your event with us further, speak to our concierge team.

Let's make your vision a reality!

CORPORATE MENUS PACKAGES

臻 典



GOLD

8-COURSE

\$799.00++

JADE

8-COURSE

\$1,199.00++

IMPERIAL

8-COURSE

\$1,599.00++

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

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

GOLD

\$799.00++ per table of 10 persons



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

JADE

\$1,199.00++ per table of 10 persons



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**

瑶柱干烧伊面
**Ee-fu Noodles Braised with
Dried Scallops and Assorted Mushrooms**

金瓜福果芋泥
**Steamed Yam Paste with Pumpkin and
Gingko Nuts**

IMPERIAL

\$1,599.00++ per table of 10 persons



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**



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



Our Corporate Menu Packages Includes:

MENU

A sumptuous choice of an exquisite 8-course authentic Teochew cuisine set menu specially prepared by our Master Chef and his culinary team of experts from Chui Huay Lim Teochew Cuisine.

Vegetarian and No Pork No Lard Set Menus are available, served either a table of 10 persons or individual.

BEVERAGE

Complimentary free flow of assorted soft drinks and Chinese tea

Please contact Events Team for more details on additional perks and package deals.

ITEMS	PRICE	USUAL
Wines Corkage Charge	S\$20++ per bottle	S\$30++ per bottle
Hard Liquor Corkage Charge	S\$40++ per bottle	S\$50++ per bottle
House Red / White Wines	S\$55++ per bottle	-
Tiger Draft Beer	S\$42++ per jug	-
Tiger Beer Barrel (20 litre)	S\$600++ per keg	-



TIMELINE

PACKAGE INCLUDES



Complimentary usage of Stage, Audio Visual Equipment and giant LED display screen



Parking redemption coupons for 20% of the confirmed guests (additional carpark coupons can be purchased at \$4.00 per coupon)



PAYMENT & DEPOSIT



Initial Deposit

(non-refundable and non-transferable)

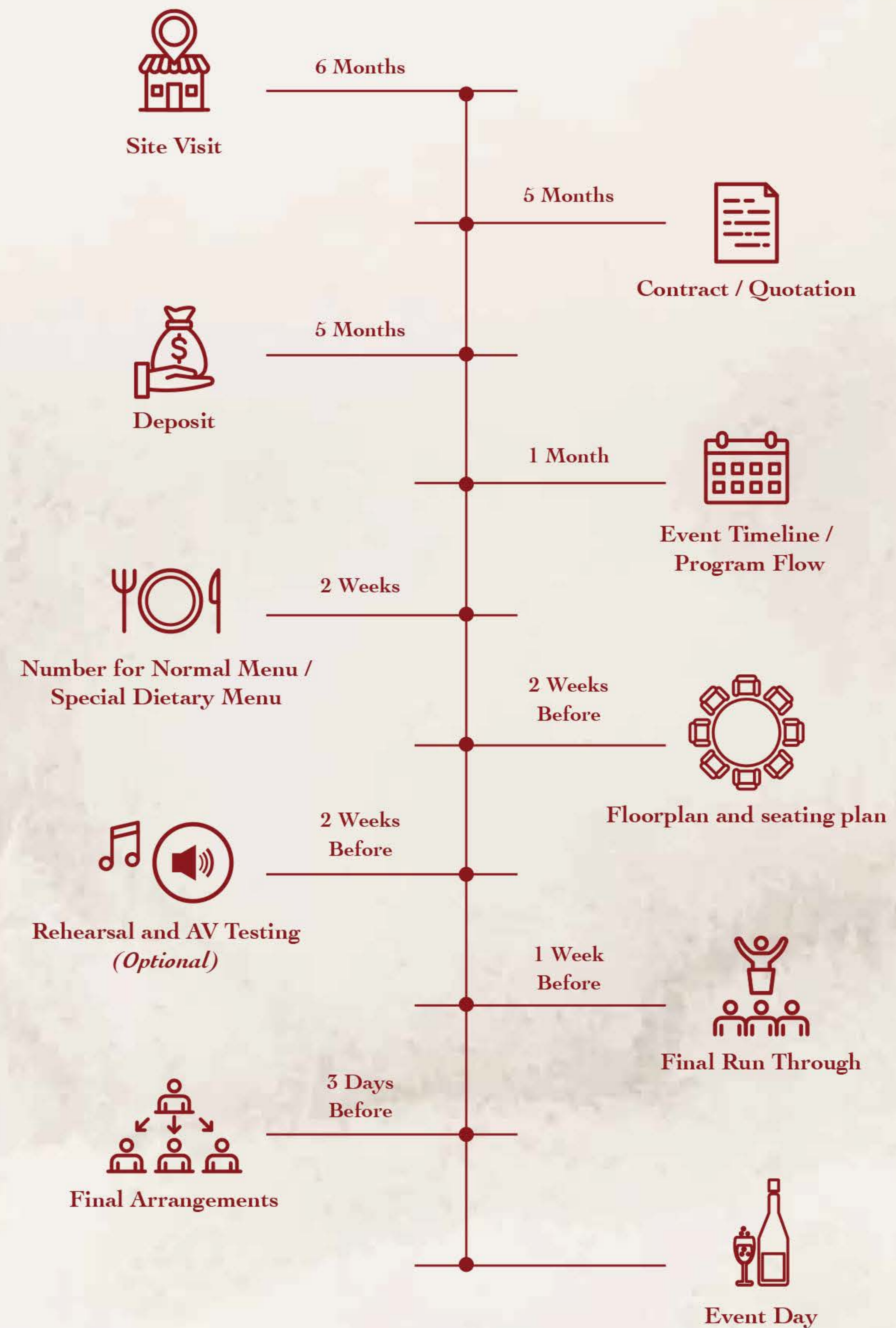
Final Payment

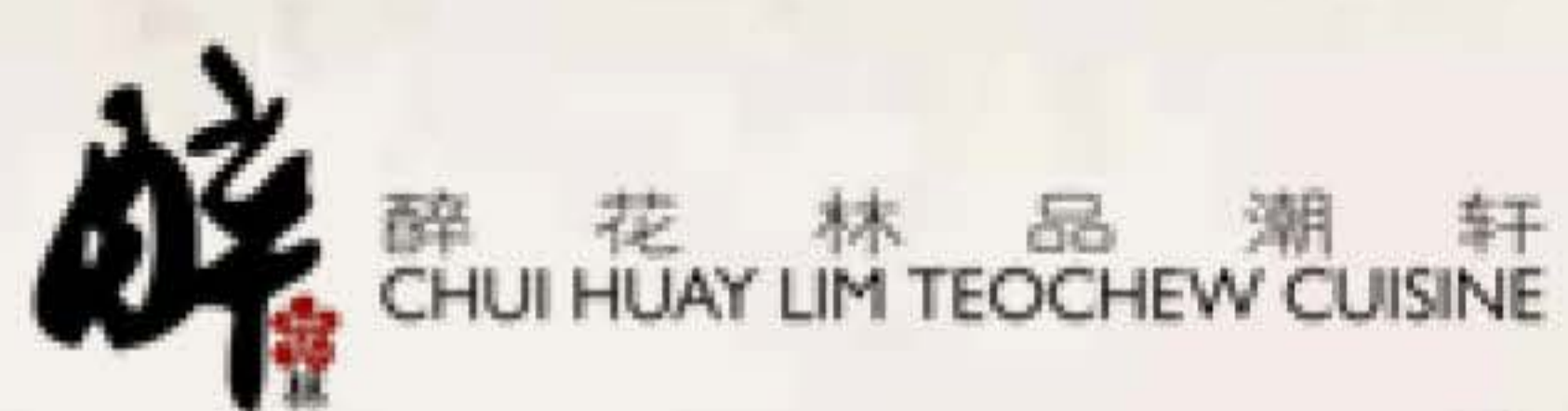
Upon signing Letter of Confirmation

30% deposit based on the contracted amount

During event day at outlet

Remaining balance and all other miscellaneous amount





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📌 jumbogroup.singapore 📷

