

Culinary Experience Studio

Unit : #01-01A,
next to Jack's Place

The Culinary Experience Studio is tastefully designed as the kitchen away from home, providing SAFRA members & guests a comfortable place to cook, learn, mingle, celebrate and have fun.

The kitchen is air-conditioned and fully-equipped with state-of-the-art Bosch cooking appliances. Ranging from Bosch high-tech built-in ovens, microwave, griller coffee maker machine, refrigerators to automated dish washers, all appliances are installed for most of your culinary and cooking needs to achieve perfect results at your fingertips.

We understand the after-cleaning is daunting. Over at SAFRA Punggol's Culinary Experience Studio, we do the cleaning after you leave. Whether you are planning to cook up a simple meal with your family and friends, social gatherings, birthday celebrations, baby showers, cooking demonstrations, networking sessions, team bonding sessions, filming uses or any cool ideas up your sleeve, we strive to configure the room settings in accordance at your request.





Lounge & Dining Area

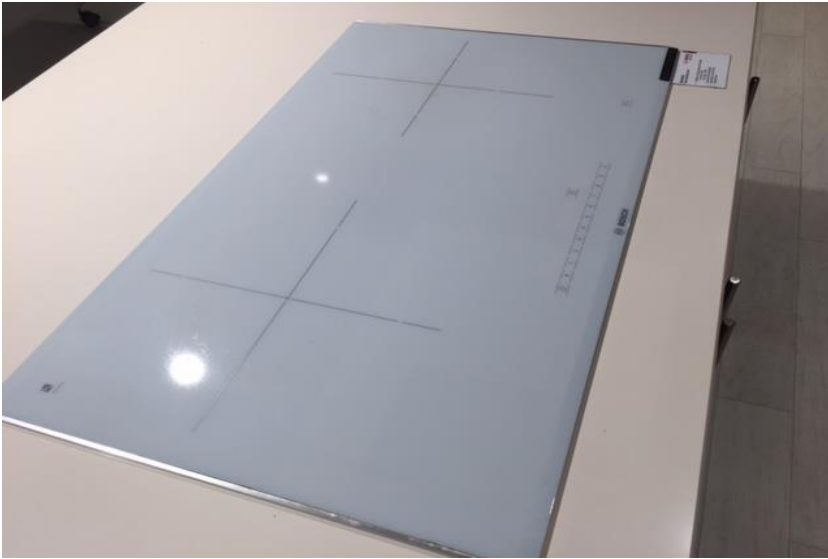
Upon request, furniture will be made available



Area : Approximately 52 sqm

Appliances

Built-In Induction HOB



Fridge



Microwave Oven

Oven



Appliances

Dishwasher



Hotwater Dispenser



Mixer cum Food Processor



Basic Cutleries & Crockeries



S/N		Qty	S/N		Qty
1.	Small plates	5	9.	Plates	2
2.	Medium plates	2	10.	Knives	2
3.	Bowls	3	11.	Can Opener	1
4.	Cup	4	12.	Measuring spoon	1 set
5.	Glasses	5	13.	Kitchen Utensil Set	1 set
6.	Water Jar	1	14.	Children Spoon	2
7.	Kids Cup	3	15.	Children Fork	1
8.	Kids Bowl	3	16.	Children Knife	3

**Availability of items are subjected to changes without prior notice.*

Basic Pots & Pans



**Availability of items are subjected to changes without prior notice.*

Basic Cutleries & Crockeries (Halal)

Do note that Culinary Experience Studio is not halal-certified.



S/N		Qty	S/N		Qty
1.	Kitchen Utensil Set	1 set	7.	Knife	2
2.	Measuring Spoon	1	8.	Tea Spoon	2
3.	Bowls	3	9.	Children Fork	3
4.	Cup	2	10.	Children Spoon	3
5.	Glasses	5	11.	Children Knife	3
6.	Fork	2			

**Availability of items are subjected to changes without prior notice.*

Napoleon-Charcoal-Professional (BBQ Pit)

*Applicable only for booking with add-on BBQ Pits



Cooking Demo



Birthday Party cum Workshop

Filming Purpose



Corporate rate is applicable for filming purpose, please write in to Michelle at ymichelle@safra.sg for more information

FAQs

What are the appliances available at the Culinary Experience Studio?

- 1 Electric Induction Cooktop
- 1 Chimney Hood
- 1 Built in Oven
- 1 Built in Oven with Microwave
- 1 Hot Water Dispenser
- 1 Side-by-side Fridge Freezer
- 1 Standing Dishwasher
- 1 Built-in Fully-automatic Coffee Machine cum Warming Drawer
- 1 Baking Mixer/Food processor

Are cooking utensils, plates and glasses provided?

We do provide basic cooking utensils for your convenience. The Culinary Experience Studio is equipped with a few glasses and plates as well. Members/Guests are encouraged to bring your own disposable wares.

Can I request for extra tables and chairs?

The Culinary Experience Studio is equipped with a Dining Set of 4 chairs and a lounge area. Extra tables and chairs can be required up to a maximum of 4 tables and 20 chairs (subject to availability). Members/Guests are allowed to bring their own foldable chairs and tables.

Is the Culinary Experience Studio Kitchen Halal certified?

The Culinary Experience Studio is not MUIS Halal certified, however halal cookware has been allocated separately for the convenience of Muslim patrons.

Why is Pork and Lard not allowed in the Culinary Experience Studio?

Pork and lard is strictly not allowed as the Culinary Experience Studio is open to booking for guests with different dietary requirements.

Why is there a Cleaning fee?

The fee is to ensure the upkeep of the cleanliness and working condition of appliances in the Culinary Experience Studio. Members/Guests are not required to wash the cookware after usage.

FAQs

Can I bring my own utensils and cookwares?

Members/Guests are encouraged to bring their own cookware, however guest are reminded not to bring home utensils, cutleries and cookware belonging to SAFRA Punggol Culinary Experience Studio. Charges will apply for any missing items.

Does the Culinary Experience Studio have First Aid Kit?

Yes, we have a First Aid Kit available.

What is the maximum capacity in the Culinary Experience Studio?

The Culinary Experience Studio can accommodate a maximum of 30 persons. However, depending on the set-up of the Studio, the maximum number of persons will vary.

Can I transfer my Culinary Experience Studio to someone else if I can't make it on that day?

SAFRA Membership and Culinary Experience Studio booking is strictly not transferable.

Where do I check-in on the day that I booked the Culinary Experience Studio?

Members/Guests have to check-in personally with their Hardcopy/Soft Copy of their receipt of payment at our Security Help Desk located at Club Lobby, Level 3.

FAQs – BBQ Pit

How many BBQ pit are there?

There is only 1 BBQ pit and it's outside of Culinary Experience Studio, #01-01A.

Can I request for additional table & chair?

We will provide 1 table & 1 chair for the preparation of the food at the BBQ pit area. Kindly bring your own charcoal, starter, lighter, grill mesh and food tongs.

Will I get a refund if I cancel the BBQ pit booking?

No refund will be given for cancellation including bad weather.

When can I utilise the BBQ pit booking?

The BBQ pit booking must be utilised in the same booking timeslot as the Culinary Experience Studio.

Can I transfer my BBQ pit booking to someone else if I can't make it on that day?

SAFRA Membership and BBQ pit booking is strictly not transferable.

Where do I check-in on the day that I booked the BBQ pit?

Members/Guests have to check-in personally with their SAFRA membership card and receipt of payment at our Security Help Desk located at the club lobby.

Terms & Conditions

BOOKING

- Booking and payment of the Culinary Experience Studio will be at the Concierge, Level 3, SAFRA Punggol. The Concierge's operating hours are from 9am to 9pm daily.
- The allocated booking time is inclusive of set-up and usage. The user is to hand over the studio punctually in the original condition, at the end of the session.
- Full payment applies even if the booking session ends earlier than the allocated booking slot.
- Bookings are made on a first come first serve basis hence tentative bookings are not allowed.
- Once the booking is confirmed, amendments will not be allowed.
- Management reserves the right to cancel booking without any prior notice.

TERMS OF PAYMENT

- All prices displayed are in Singapore Dollars.
- 100% payment must be made via the SAFRA Concierge at SAFRA Punggol to confirm the booking.
- Additional hours beyond booked time will be charged, subject to the availability of the Culinary Experience Studio.

CANCELLATION POLICY

- In the case of a no-show or cancellation, no refund will be provided.
- Postponement of the date and time of the booking depends on the availability of the studio and subject to the approval of SAFRA Punggol Management.

Terms & Conditions

USE OF STUDIO & EQUIPMENT

- Use of facilities must be in accordance with the purpose approved by SAFRA, and strictly not be used for any religious or political purpose. SAFRA's decision on whether there will be or is such purpose shall be final.
- You acknowledge receiving the studio / equipment from us in a good, clean and perfectly working condition unless specified in the equipment / studio details. We will not guarantee, assume responsibility or make any claims of the performance of the equipment once it is passed on to the hirer.
- The studio / equipment should be used with care and respect. The user should not in any way repair or materially alter the physical makeup of the equipment/studio.
- At the end of the booking session, the studio / equipment should be returned to us in the same condition you received it. All equipment is to be returned to their respective areas of the studio. Should there be damages involved for the equipment / studio, the user shall be held responsible and the corresponding maintenance fees will be charged to the user accordingly.
- No pets are allowed in the studio.
- No smoking is allowed in the studio.
- No removal of our fixtures such as cupboards, and shelving, and equipment, cookware and utensils, etc.
- You may shift the furniture in the studio should you require more space, however, all furniture must be shifted back to its original position upon handover of the studio to us. Furniture are not allowed to shift out of the Culinary Experience Studio.
- Please restore our studio to its original condition when your booking ends.
- SAFRA Punggol is not liable for any loss, damage of personal belongings or any personal injuries of the hirer or their guests during the use of the studio/ equipment.
- SAFRA reserves the right to turn away users who do not comply with the guidelines. Any user who breaches the guidelines shall be liable to disciplinary action and will be referred to the authorities. There will be no refunds for users who have breached the guidelines.



Thank You

