






# WORKSHOPS



## ICE CREAM MAKING WORKSHOP

### WORKSHOP DETAILS

#### INCLUSIONS

-  Gelato and Waffles Buffet throughout the workshop, where participants can enjoy unlimited servings
-  Hands-on Session where participants work in a group to make ice cream (approximately 1 pint or 400ml of each flavour)
-  Ice Cream 101, a theory session packed with fun facts about frozen desserts with a quiz
-  1 Cooler Bag per participant for them to bring home the ice cream they made
-  Complimentary bottled water and 10% off other drinks during the workshop

#### SAMPLE ITINERARY

- 5 mins Welcome and introduction
- 10 mins Demonstration
- 30 mins Hands-on for the 1st flavour
- 30 mins Hands-on for the 2nd flavour
- 10 mins Kahoot ice cream quiz
- 15 mins Short theory session
- 10 mins Distribution of the ice cream made and cooler bags

Participants can order gelato and waffles at any time throughout the workshop, as well as up to 30 minutes after the workshop

#### STANDARD FLAVOURS

We recommend that all participants **learn the same flavour** during the workshop. You can pick from these choices.

- Dark Chocolate
- White Chocolate
- Milo Dinosaur
- Earl Grey
- Hot Brew Coffee
- Hangzhou Chrysanthemum

#### PREMIUM FLAVOURS

These special flavours are available at an additional \$10 w/GST per station:

- Sicilian Pistachio
- Cookies & Cream Redefined
- Cereal Milk Confetti
- Triple Chocolate
- Any other custom flavours

## WORKSHOP DETAILS

## LOCATION

Tom's Palette Bugis  
51 Middle Road #01-01, Singapore 188959

All classes have to be conducted in-house, as we have certain equipment and power requirements.

[Google Maps Link](#)

## AVAILABLE TIMES

We can accommodate workshops during these hours:

**Mon** 2pm to 6pm

**Tues to Fri** 10am to 1pm  
3pm to 7pm

**Sat, Sun & PH** 10am to 1pm

## PRICES

no. of participants	pax per station	Full Workshop 2 hours 2 hands-on flavours	Shortened Workshop 1.5 hours 1 hands-on flavour
<b>1 TO 7</b>	2	\$654 w/GST per workshop	\$566.8 w/GST per workshop
<b>8 TO 20</b>	2	\$81.75 w/GST per participant	\$70.85 w/GST per participant
<b>15 TO 30 #</b>	3	\$76.3 w/GST per workshop	\$65.4 w/GST per workshop
<b>24 TO 36 #</b>	4	\$70.85 w/GST per workshop	\$60 w/GST per workshop
<b>BOOKING FEE *</b>	only for sessions between 3pm and 7pm	\$218 w/GST per session	\$163.5 w/GST per session

Prices are in Singapore Dollars, already include GST, and are valid till 31 December 2026.

\* No booking fee is required for either,  
a. classes held between 10am and 1pm  
b. classes with 10 or fewer participants that don't need the entire venue

# The organiser may opt for 2 / 3 / 4 persons to a station.

## FAQ

### Are you halal-certified?

Our shop is not certified.

We don't use any pork or lard in our products, and most of the ingredients are halal-certified. Additionally, the utensils used are specifically for the workshop and not used during daily operations.

### What's the difference between the number of persons per station?

Our workshops are tailored around collaboration, and thus we group participants together at a station.

Here, they will work together to make 1 set of ice cream per flavour.

### Can every station pick their own flavour?

It's possible, but not recommended.

The ingredient amounts and steps vary between flavours, and if the stations can't help each other out or share wrong information, it creates a lot of confusion.

### Can we stay on after the workshop ends?

You are free to use the space for up to 30 minutes after the workshop. You can also borrow our projector and projector screen.

### Can we keep the ice cream made at the shop and collect it later?

We can keep the ice cream that the participants made for up to 2 days. After which, the ice cream will be disposed of.



# GELATO OMAKASE

## OAMAKASE DETAILS

## INCLUSIONS

- **Mystery Omakase Palette** with 9 flavours. Participants guess what they're tasting from a list of flavours on the card
- **Ice Cream 101**, a theory session packed with fun facts about frozen desserts
- **10% off** our menu during the class

## MYSTERY FLAVOURS

The flavours chosen will be random, and a combination of classic and unorthodox flavours. These may include:

- Valrhona Dark Chocolate
- Mango Passionfruit Sorbet
- Salted Caramel Cheesecake
- White Chocolate Seaweed

## DATE & TIME

## LOCATIONS

**Tom's Palette Bugis**  
51 Middle Road #01-01  
Singapore 188959

**Tom's Palette Kovan**  
Block 212 Hougang Street 21 #01-333  
Singapore 530212

## TIME AND DURATION

The omakase duration is **45 minutes**, and we can accommodate sessions during these hours.

**Mon to Fri** 3pm to 7pm

**Sat, Sun & PH** 10am to 12pm

## PRICE

## ONSITE SESSIONS

no. of participants	pax per omakase platter	price	
<b>5 TO 12</b>	<b>1</b>	<b>\$21.8 w/GST</b> (\$20 w/o GST)	per person
<b>10 TO 24</b>	<b>2</b>	<b>\$10.9 w/GST</b> (\$10 w/o GST)	per person

## OFFSITE SESSIONS

no. of participants	pax per omakase platter	price	
<b>10 TO 30</b>	<b>1</b>	<b>\$27.25 w/GST</b> (\$25 w/o GST)	per person
<b>20 TO 60</b>	<b>2</b>	<b>\$16.35 w/GST</b> (\$15 w/o GST)	per person

## TERMS & CONDITIONS

### General Terms

1. Prices are in Singapore Dollars.
2. A \$160 non-refundable deposit by PayNow or bank transfer is required to confirm your date. The remaining payment can be made at the end of the class. For credit card payments, an additional 2% fee will be charged to help us cover administrative costs.
3. Details provided here, including the terms and conditions, are subject to change without prior notice.

### Ice Cream Workshop Terms

1. These are our cancellation policies:
  - a. 72 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 72 hours before the confirmed date of the event: The \$160 non-refundable deposit will be charged.
2. These are our postponement policies:
  - a. 72 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 72 hours before the confirmed date of the event: No charge.
3. We will need to know the confirmed number of participants at least 1 working day before the class. In the event that there are any absentees, the confirmed number will still be charged, as we would have prepared the ingredients and equipment beforehand.
4. The gelato and waffles buffet is limited to cups, cones, waffles, and waffle scoops, and is only available for the duration of the class. Takeaways are not allowed.
5. Details provided here, including the terms and conditions, are subject to change without prior notice.

### Gelato Omakase

1. These are our cancellation policies:
  - a. 24 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 24 hours before the confirmed date of the event The \$160 non-refundable deposit will be charged.
2. These are our postponement policies:
  - a. 24 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 24 hours before the confirmed date of the event: The \$160 non-refundable deposit will be charged.

## PAST CLIENTS

