Clubhouse design & cost guidelines:

Clubhouse design guidelines:

1. Clubhouse is one of the most important area which enhances the value of the project and sufficient care should be taken in its design and finishing to project a luxury image. **It is necessary that the clubhouse and its reasonable immediate vicinity (preferably including the swimming pool) is ready no later than 24 months from the date of sales launch of the project**. In order to achieve this, placement of the clubhouse should be done at appropriate location (requiring minimum construction below club area) and this area should be given 2nd highest priority (after sale towers) wrt design finalization.
2. Review 'Master List of Amenities to Choose From'.
3. Use KCA Brief Format.
4. In Casa clubhouses, minimize airconditioning. Likely air-conditioned areas: Gymnasium and AV Room.
5. Air-conditioning of individual areas should be controllable individually in those areas.
6. Music systems:
    a. Should not be combined with PA systems.
    b. Should be a separate for each of the following - Gym, theatre and party hall (and separate for discotheque, if planned).
    c. Can be a common one for all other areas, playable from the reception.
7. No alarm or fire fighting systems are needed.
8. Access control systems are needed only if planned in the overall development. Basic security features like CCTV @ reception to monitor entry/exit will be needed in every clubhouse.
9. Separate Admin office is not needed – club will generally be manned by the Reception and the back-of-house operations run by the FM.
10. Plan indoor children's play area if feasible, even if not promised.
11. Use terrace(s) for some activity if feasible.
12. No lifts to be planned, except in hi-end/luxury clubhouses.
13. Follow policies wrt:
    a. Theatre/Cinema
    b. Gym
    c. Kitchen
    d. F&B Areas (Cafe/Restaurant/Party Hall)
14. Generally, café kitchen which serve the party hall. If more than one party hall, provide one additional kitchen for use of 3rd party caterers – in this kitchen, we will only provide platform and ground level sink (mori). Such 3rd party caterer kitchens will generally not have major cooking, merely warming and last-minute cooking.

15. Provide:
    a. (if saleable area served by clubhouse is >=800,000 sft) Guest rooms: 4 to 6 nos
    b. (if saleable area served by clubhouse is >=800,000 sft) Badminton Courts x 2 (or more). Can also double as half/full basketball court
    c. (if saleable area served by clubhouse is >=200,000 sft) Free exercise space in gym (300-500 sft) – see policy
    d. Work / study from home setup – few workstations / desks, 1-3 cabins of 1 main chair + 2 visitor chairs
16. Avoid:
    a. Yoga rooms are not really used and can be combined with gym or Activity Room
    b. Massage room (provide in Premium & Luxury)
    c. Jaccuzi / Hammam
    d. Cinema / Theatre (Can provide if space is available but otherwise we avoid)

17. If possible, TV in gym should be located in such a manner that users of the cardio machines (eg. treadmill, exerbike etc.) can see if while using the machine. This is not needed if the cardio machines have their own TV (but that is quite an expensive option).
18. Limit no. of entry/exit points of the club – ideally should not exceed 1.
19. In casa clubhouses, snooker/billiards can be avoided and indoor games can focus on TT, Carrom, Chess etc.
20. Generally, library, WFH spaces, café and lounge can be combined into one entity like a 5-star hotel's 'Club Floor Lounge', with one TV placed here. For Business centre functionality, there has to be atleast 1 computer with internet access and a 4-in-in (fax, printer, copier, scanner). Due to growth in WFH, appropriate WFH setup (cabins, separated workstations and meeting room, scale shall be determined by development size) should be planned in this area (eg: Club Saint Amand, World One 2019). Business centre will be merged into this (no separate business centre requirement).
21. Gym Flooring:
    a. Heavy weights area: Rubberized flooring / wooden flooring with rubberized mats
    b. Rest of gym: Can be wooden or rubberized.
22. Design should ensure that all furnishing items as per 'Policy wrt final completion of common areas' are provided by Design.
23. No Fire Fighting or PA provisions to be made, except:
    a. CO_2 -type 5 kg Fire extinguisher at appropriate locations
    b. Heat detector in kitchen / pantry
24. Special design efforts to be made to reduce energy/water consumption of these spaces. Following steps to be studied/implemented:

a. AC's with low energy consumption (4-star equivalent)
b. Lights with low energy consumption. Suggested measures include:

    1. Providing Lighting Voltage Controller to reduce lighting energy consumption in common area. Since, lighting is the linear load optimizing the input voltage supply shall reduce the electric energy consumption of the same. Provided lamps must be installed with dimmable chokes or ballast. For implementing the same, separate lighting supply feeder is must and all the lighting load in common area should have supply from voltage controller.

    2. Consider using LED lights instead of tubes/bulbs (PLs/ tube lights / foot lamps) in common areas (if cost effective) OR Use lamps with low watt loss copper choke or dimmable electronic choke, instead of electronic non-dimmable chokes.
    3. Consider usage of motion sensors in passages and toilets (with 5 min timer).

c. AC's and Lights controllable from individual rooms.
d. CP and Sanitary fixtures which are water efficient.
e. Limiting openings on east and west façade to minimize heat gain and where possible, using shading devices/curtains etc on openings on these facades.
f. Using roof for solar power generation (maximizing quantity of solar power as much as possible, upto extent of peak consumption of clubhouse during day time).

25. Areas used for toilets should be minimized. Ideally, main toilets (including changing rooms) should be located on the ground floor so that swimming pool can be easily accessed. On the other floor, 1 or 2 unisex toilets (WC + washbasin) should be provided.
26. If Theatre/Cinema is planned for >= 50 seats, it should be planned in a manner that it can also be used as an auditorium/performance venue **with stage** (has been done at Lodha Splendora, Thane in 2014).
27. Following livability amenities to be included in clubhouse (unless provided elsewhere in development):
    a. ATM (lobby type) - ~20 sft (for large and very large residential projects)
    b. Medical Centre with separate external access – 200 to 300 sft (for large and very large residential projects)
    c. Convenience Store – 300 to 500 sft (for medium residential projects; in larger projects this shall be standalone)
    Also see '*Provision for livability retail in residential, office (and mixed use) developments'* policy (architecture) for additional details.
28. Indicative distribution of spaces:
    a. Ground floor
        1. Reception

2. Main toilets / changing room / health club / Massage Rooms (only in Premium & Luxury projects)
3. Any double height sports courts (eg. Squash, Basketball, Badminton etc.)
4. Livability Amenities (as applicable)

b. 1st Foor
1. Indoor games
2. Theatre/Cinema
3. Guest rooms (if applicable)
4. 1/2 unisex toilets

c. Either Floor
1. Gym (preferable to have it close to the main toilets on the ground floor, but can also be on the 1st floor)
2. Party hall (locate where large outdoor area can be joined eg. Party hardscape plaza (not lawn)on ground floor or Party terrace on 1st floor)
3. Indoor kids play area (locate where outdoor area can be joined eg. lawn on ground floor or terrace on 1st floor)
4. Restaurant / Café / Lounge / Business Centre / Library (on same level as Party hall so that kitchen can be shared) (if applicable)
5. Kitchen / Stores (on same level as Restaurant / Café)

d. Terrace
1. Should be planned as a flat roof and use as sports court / terrace / outdoor café etc. where feasible

29. The main circulation staircase within the clubhouse should generally be 2 m wide (if multiple staircases, the others can be 1/1.2/1.5 m wide, as required by regulations).
30. Verandah should be min. 4.5 m wide to accommodate table seating and act as outdoor extension of café / lounge / WFH zone.
31. Café / Restaurant should only be planned if said development (i.e. using that clubhouse) will have 500 or more units (in case of weekend home development, this limit shall be 100 units). This is due to minimum occupancy requirement for a café to be run by a good operator. In case of office development, space shall be provided for branded café / restaurant with external access permitted based on retail footfall potential (min. 1 for any office development with > 2500 planned occupancy) – foodcourt shall be planned if occupancy is expected to exceed 10,000 occupants in single shift in said campus.
32. All washbasins and showers should have hot and cold water supply.
33. Outdoor area of party hall to generally be hardscape (plaza) and not lawn.
34. For signage guidelines, please refer to '*Signages Guidelines for Residential Projects*'.
35. For snagging guidelines, please refer to 'Snagging and setup of KCAs - guidelines'

Clubhouse cost Guidelines :

	Luxury	**Hi-end**	**Aspirational**	**Casa**
Clubhouse (Rs psf of BUA)	12275	7500	5575	5575

* As in 2019, increase by inflation % every FY on 1st April. Rates applicable as per date of start of construction (first activity) onsite

Costs stated are total costs for the space (including shell and core). General guideline for split between ID (including mep post a single point and FF&E) & other costs (Civil & Façade) to be considered as 75% for Luxury/Hi-end and 65% for Aspirational/casa. Lead project architect can change the ratio in concurrence with HOD-Design.

For designer projects, the budget can be up to 20% higher with approval from HOD-Design

For any specific project, additional budget increase of up to 10% from norm can be approved by HOD-Design in concurrence with Regional CEO, provided overall project cost norms are followed. Any other increases need to be approved by MD

Due to possibility of higher changes during execution 20% contingency to be provided to site/ execution.
Eg: If target is 5000 psf, design to plan for 4000 psf design & 1000 psf is execution contingency (limited to ID part target)