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GREATER NOIDA, DELHI NCR

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AGRA

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HYDERABAD

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CORPORATE OFFICE

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JAYPEE
HOTELS & RESORTS
Mussoorie • New Delhi • Agra • Greater Noida

Celebrations

❖ JANUARY - APRIL 2019 ❖



Dear Guest,

It is a pleasure to have you with us in embarking on the New Year with divine blessings of lord Ganesha.

*As we move ahead, I would like to thank you all for being with us with all the support and love. 2018 was special as **Jaypee Hotels and Resorts** was recognised again at the prestigious **National Tourism Awards 2016-2017**. **Jaypee Greens Golf Course** has been awarded as the 'Best Tourism Friendly Golf Course' for the fourth time at the ceremony hosted by the Ministry of Tourism, Government of India in the esteem presence of Shri K. J. Alphons, Minister of State (Independent Charge) in New Delhi.*

With the onset of 2019, we bring to you exquisite promotions and offerings at our properties. Unveil your love for India and celebrate republic day with us in a special way. Be a part of our Holi celebrations, the festival of colours which marks the beginning of the new season, with folk music, dance, scrumptious festive food, great ambience and much more.

We hope 2019 brings in positivity and more cherishable memories.

Welcoming you to walk with us in our journey through 2019.

Warm regards



Manju Sharma

Managing Director



❖ Indulge in our Unique Experiences ❖



JAYPEE GREENS
GOLF & SPA RESORT
Greater Noida

Lake Side Pavilion

Let your special someone know how important they are to you by showering them with affection. Enjoy acres of greenery with a view at 'The Lakeside Pavilion' for a fabulous evening. Take your creativity on a ride as we help you craft an evening of joy with a pianist or a violinist. Choose from an array of dishes as per the likes of your loved one and curate that amazingly perfect five course gourmet meal for them with the assistance

of our master chefs. Couple it with a bottle of sparkling wine, romantic décor, heart shaped strawberry cake and a bouquet of red roses to create a flawlessly memorable evening.

Venue – Lakeside Pavilion, Jaypee Greens Golf & Spa Resort, Greater Noida

To know more, call 0120-6743000/ +91-8860638770 or email on afnb.jggr@jaypeehotels.com



JAYPEE RESIDENCY MANOR
Mussoorie

Celebration Table

A 360 degree breathtaking view of the mighty Himalayas is truly a sight to behold. There is nothing better than being surrounded by tranquility and serenity while gazing into the eyes of your loved one and dining under the stars. Celebrate all your special occasions at Jaypee Residency Manor, Mussoorie, on this beautiful hilltop with a sumptuous meal especially curated by our master chefs along with a setup of your choice. The location has an advantage which the weather cannot steal!

Venue– The Celebration Table at Terrace, Jaypee Residency Manor, Mussoorie

To know more, call 0135-2631800/ 6602000 or email on ajain@jaypeehotels.com



JAYPEE GREENS
GOLF & SPA RESORT
Greater Noida

Farm to Fork

Bringing zen into everyday eating

The term Zen traces its origin from the Indian practice of Dhayana(meditation). It emphasizes on rigorous self-control, meditation-practice and insight into Buddha-nature. In regular life it literally means **Keeping Body, Mind and Soul at peace**. Jaypee Greens Golf and Spa Resort, Greater Noida offers a delicious concept menu of scrumptious food for thy soul. To relax your mind and body, come with your family and friends and enjoy authentic organic food. The ingredients are produced in our farms with utmost care and so the natural minerals and nutrients are retained.

Venue– The Farm to Fork at

Jaypee Greens Golf & Spa, Resort, Greater Noida

To know more, call 0120-6743000/ +91-8860638770 or email on afnb.jggr@jaypeehotels.com





JAYPEE SIDDHARTH New Delhi

Pool Side Cabana

Get ready to woo your partner with an intimate dining setup created for you to celebrate and commemorate your love on special occasions at Jaypee Siddharth, New Delhi. Treat her with a fairy tale dinner, exclusively curated menu, cake and wine to make the evening an affair to remember.

Venue – Poolside, Jaypee Siddharth, New Delhi
To know more, call 011-43662500 or email on rpopli@jaypeehotels.com



JAYPEE VASANT CONTINENTAL New Delhi

Dining by the Pool Side

Experience an exclusive dining date and flatter your partner with a setup created for you to celebrate and cherish your love on special occasions at Jaypee Vasant Continental, New Delhi. Indulge in a gourmet meal spread overlooking the moonlit pool and enjoy the company of your special one.

Venue – Poolside, Jaypee Vasant Continental, New Delhi
To know more, call 011-43662500 or email on eggspectation.jvc@jaypeehotels.com



JAYPEE PALACE HOTEL & CONVENTION CENTRE Agra

Starry Nights

If you are looking for an intimate dining affair with your loved one, Dine under the stars is the perfect experience for you to revel in luxury & cherish the symbol of love at Jaypee Palace Hotel, Agra. A private & romantic setup under the stars is arranged exclusively for you at the Mughal court & our celebrated chefs curate menu of your choice to take you on a culinary experience to remember for a lifetime.

Venue: Outdoor Lawns, Jaypee Palace Hotel, Agra
To know more, call at +91-562-233 0800 or email on pawank@jaypeehotels.com



JAYPEE SIDDHARTH New Delhi

I-Do-Barbeque

Enjoy an icy cool evening of 'I Do Barbeque' at Metro Grill – Delhi's upscale terrace restaurant. 'I Do Barbeque' is a multi-faceted lounge destination open to guests during evenings, allowing them to choose, cook, buy & barbeque meats and vegetables by themselves, all available at the venue. This is one of a kind concept that features an Open Terrace BBQ place at The Metro Grill, where you can exercise your culinary skills along with our chefs.

While you soak up the moonlit ambience and live music, we'll help you choose from the myriad range of marinated treats that you can bring to your table and grill to your liking.

Venue – Metro Grill, Jaypee Siddharth, New Delhi
To know more, call 011-43662500 or email on rpopli@jaypeehotels.com



❖ Wellness and Beyond ❖

Fall into the world of relaxation to re-energize your body, mind and spirit. Whether you crave an escape from your intense work schedule or need a break after a busy day, treat yourself to a relaxing retreat. Our wellness centres have been designed and built to offer you a holistic experience dedicated entirely to the pursuit of wellness, rejuvenation and vitality.

Welcome to the World of Tamaya

A flowering tree, an altar, incarnation, all these are meanings of Tamaya put together represent the essence of life.

Tamaya-Spa, Salon and Wellness center allows you to savor in complete body, beauty and hair care programs based on traditional Ayurveda, Western and Holistic therapies. The healing stones, essential oils, music, ambience and touch therapies weave their magic around your senses, as it evolves into deep and meaningful experiences.

Tamaya offers a spectrum of authentic and traditional wellness treatments. These 'Signature Treatments' include 'Wisdom of Ancient India', 'Chocolate Fondue' and 'Virgin Mojito Spa' treatment to name a few. The 'Andaman Seashell Polish' is also one of the unique treatments being offered.

Unique Indulgence

Traditional massage and facial treatments have lured women into spas for many years, but in an effort to shift with the times, contemporary spas are transforming the classics into

one-of-a-kind experiences that are sure to shake up the senses. At Tamaya, we specialize in offering treatments which are unique and take you through an unconventional approach to relaxation.

Experience available at Tamaya

• New Delhi- Jaypee Vasant Continental/ Jaypee Siddharth • Agra- Jaypee Palace Hotel • Mussoorie- Jaypee Residency Manor

Rejuvenate your inner senses at Six Senses Spa



Surrender to the sublime and invigorating experiences at the Six Senses Spa, a unit of the globally renowned Six Senses Spa (Thailand) in India. Spread over 90,000 sq. ft, it offers a mesmerizing array of holistic therapies administered by professionals, promising complete harmony for the mind, body and soul.

Away from the hustle and bustle of city life, spread expansively over three floors, the Six Senses Spa at Jaypee Greens Golf and Spa Resort, Greater Noida, National Capital Region houses a wide range of facilities including a state-of-art fitness center, Kinesis machine - a stretch and strength training equipment, Yoga and wellness activities studio with an aerobic pool, female and male Moroccan Style Hammam suites, a meditation cave, hair and beauty salon, ladies club and golfer's treatment areas, to name a few. Among its 23 treatment areas, spread over a stunning 98,000 sq. ft. you will find specialist therapy areas for Ayurveda, Watsu therapy, Detoxification, Slimming and Colonic Hydrotherapy.

The Six Senses Spas' philosophy of balancing all the senses is creatively represented in the spa menu, which features nurturing and soothing treatments as well as result-oriented therapies and personalised programs administered under the guidance of expert therapists.



The comprehensive menu has treatments for the whole body, from the Six Senses world renowned signature massages, facials, wraps and scrubs, extensive international therapies to locally-inspired treatments, specialist wellness therapies leading to a rejuvenating and balancing spa journey.

Unique Treatment

Bamboo Massage

Bamboo massage incorporates bamboo stalks of different lengths and diameters that helps to promote circulation, sensory nerve perception and lymphatic drainage, and give a deep sense of relaxation and well-being. In addition, using the bamboo sticks helps to reduce stress and strain.

Jaypee Greens Golf & Spa Resort, Greater Noida 0120-6743000

❖ Festive Cheer, Celebrate Holi Here ❖

Holi, the 'festival of colors' brings out the vibrancy of Indian culture. It celebrates the victory of good over evil and the spirit of spring. The celebrations begin with special street style festive food and old time favorite - bhang tandai. Splash of colors, music, dance and lots of fun is the best way to describe this festival of cheer.

This year, make your Holi more colorful as we bring the grandest of festivity with relaxing stay packages, sumptuous feast & organic colors at **Jaypee Residency Manor, Mussoorie & Jaypee Palace Hotel, Agra**. In Mussoorie, the colors are traditionally made of Neem, Kumkum, Haldi, Bilva, and other medicinal herbs which are safe for the skin.

For wet colours, traditional flowers of Palash are boiled and soaked in water over night to produce yellow coloured water, which has medicinal properties. Indulge in the special festive food and much more across all the hotels.

Available at:

Jaypee Siddharth, New Delhi

Jaypee Vasant Continental, New Delhi

Jaypee Greens Golf & Spa Resort, Greater Noida

Jaypee Palace Hotel, Agra

Jaypee Residency Manor, Mussoorie

For more details,

contact us at, 1800-11-9900 | www.jaypeehotels.com

❖ Tips and Tricks ❖

- If you have a sensitive scalp, apply a few drops of lemon juice. The citrus fruit will help to protect your scalp from any infection triggered by the toxic colours.
- Apply castor oil or olive oil to your hair before playing with the colours. The oil will form a protective layer over the hair. This will make the colors come off easily when you wash your hair.
- Applying coconut milk on the hair is another great way to ensure less damaged.
- Use cold water to remove the colors. Hot water will make it difficult to remove the colours.

❖ Celebrate the Festivities ❖ at *Royal Table*

The northwestern Indian subcontinent has seen the era of rulers from different religions and cultural backgrounds. Food has been the best way for all of them to meet and greet their kins on different occasions. The traditional culinary lineage of Indian food has been perfected since time immemorial. The authentic Indian food is perfect in taste and aroma because it is prepared and garnished with all the true ingredients and spices. One can easily point out classic delicacies from the extravagant kitchens of the Mughal's or reminisce the simplicity and taste of the Maratha's lavish spreads. There are those authentic natural ingredients and spices which further add to ones ethnic gastronomic delights. There are delicious delicacies which need to be prepared much in advance before they can actually be cooked and served.



Experience available at **Paatra**

- Jaypee Vasant Continental, New Delhi 011-26148800/ eggsspectation.jvc@jaypeehotels.com
- Jaypee Siddharth, New Delhi 011-43662500/ rpopli@jaypeehotels.com
- Jaypee Greens Golf & Spa Resort, Gr. Noida 0120-6743000/ afnb.jggr@jaypeehotels.com
- Jaypee Palace Hotel & Convention Centre, Agra 0562-6622807/ fbops.jpa@jaypeehotels.com



JANUARY		FEBRUARY		MARCH		APRIL		MAY		JUNE		JULY		AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER	
1	T			1	F			1	W			1	M	1	T			1	T			1	S
2	W			2	S	1	M	2	T	1	S	2	T	2	F	1	S	2	W	1	F	2	M
3	T			3	S	2	T	3	F	2	S	3	W	3	S	2	M	3	T	2	S	3	T
4	F	1	F	4	M	3	W	4	S	3	M	4	T	4	S	3	T	4	F	3	S	4	W
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7	M	4	M	7	T	6	S	7	T	6	T	7	S	7	W	6	F	7	M	6	W	7	S
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30	W	27	W	30	S	29	M	30	T	29	S	30	T	30	F	29	S	30	W	29	F	30	M
31	T	28	T	31	S	30	T	31	F	30	S	31	W	31	S	30	M	31	T	30	S	31	T

❖ Be the MasterChef of your Kitchen ❖

Kiwi Cooler Mojito

INGREDEIENTS

Bacardi Carta Blanca - 50ml
Mint Leaves - 5-7 leaves
Lemon Juice - 10ml
Sugar Syrup - 10ml
Pomegranate Syrup - 5ml
Kiwi Chunks 5-7
Soda top up

GLASS WARE– Margarita Glass

GARNISH– Kiwi Wedge

PREPRATION

Place 5-7 mint leaves and 5-7 kiwi chunks in a cocktail shaker and muddle.
Add 10ml lemon juice and 10ml sugar syrup.
Add crushed ice and Pomegranate syrup.
Add 50ml Bacardi Carte Blanca.
Top up with soda water



Cocunut Fried Prawns

INGREDIENTS

15 grams (26 - 30 count) prawns,
peeled, deveined, tail-on if possible
1/3 cup all purpose flour
1/4 teaspoon garlic powder

1/2 teaspoon kosher salt
2 egg whites, beaten
1/2 cup panko bread crumbs
1 cup flaked coconut
oil for frying

METHOD

Using a small knife, cut the prawns down the back, but do not cut through. This will butterfly the prawns so that they lay flat.

Combine flour, garlic and kosher salt in a bowl. Place egg whites in another bowl. In a third bowl combine panko bread crumbs and coconut.

Press prawns into flour to coat. Dip in egg batter and then press into coconut and panko mixture. Repeat until all prawns are breaded. At this point you can refrigerate the prawns for up to two hours until you are ready to cook.

Heat 1/4 inch of oil in a large skillet over medium heat. Sprinkle some panko bread crumbs into the oil, if they sizzle the oil is hot enough. Begin frying the prawns in batches until golden brown and cooked through, about 3 minutes. Transfer to a paper towel lined plate. Allow to cool slightly. Serve.

SERVING TIP

Serve with your favorite dipping sauce. We suggest a little orange marmalade or sweet Thai chili sauce. Enjoy!

❖ Food Fiesta's ❖

Cheese and Pizza Festival

La Brezza, January

Jaypee Greens Golf & Spa Resort

Italian food on your mind? Let you taste buds explore that melty, cheesy, doughy goodness - the stuff dreams are made of and we are making those dreams a reality - an extra large reality right here! Come and join us in a roller coaster journey of cheese and pizzas this January at La Brezza, offering exquisite delicacies right from the heart of Italy!



Kebab Festival

Paatra, March | Jaypee Greens Golf & Spa Resort

It is rightly said, that the way to a man's heart is through the stomach, and nothing is more heartwarming than a delectable assortment of Indian Kebabs. Capture the rich and rustic flavors with our succulent kebab delicacies grilled to perfection & garnished with sauces that will entice your taste buds.



New Orleans Food

Eggspectation, March

Jaypee Greens Golf & Spa Resort

With food that speaks about seasons & cultures all together, we present to you a world of delicacies from New Orleans. Unwind and relax over a comforting meal with delicacies and your favourite people. Come experience some bountiful treats & delectable choices at Eggspectation.

Cheese- It is a very rich source of calcium which is the most important thing for strong teeth.
Cheese has a lower content of lactose which harms teeth.

Jaypee Greens Golf & Spa Resort, Greater Noida, Uttar Pradesh, India
Tel: +91-120-6743000, 2339900 | Email: afnb.jggr@jaypeehotels.com

Cooking is like love. It should be entered into with abandon or not at all.

Stressed spelled backwards is desserts. Coincidence? I think not!



Chinese New Year

C'est Chine, February | Jaypee Palace Hotel

Let the borders not hold you back from celebrations, ring in the Chinese New Year with a sumptuous spread full of flavours combined with a stimulating ambience extending a memorable dining experience! Come, join us to be a part of this culinary journey on the special occasion of Chinese New Year.



Kids Carnival

Leisure Mall, February | Jaypee Palace Hotel

Let your kids roll into the season of fun and frolic while you bask in the special kid friendly arena. Savor your taste buds on this special occasion with a range of food delicacies ranging from non- spicy noodles to crunchy french fries. Enjoy the Leisure mall with fun filled activities while munching onto yummy snacks.



Unified Flavor Of Punjab

Paatra, March | Jaypee Palace Hotel

Enjoy the authentic flavors of Punjab, specialty chefs from Amritsar- the culinary capital of the vibrant state; bring to Jaypee Palace Hotel Agra the charm of Dhabas with delicacies like Keema Magaz, Boti Masala, Tandoori Murg, Lassi Te Kaanji. Experience the rustic flavours along with celebratory vibes.

Ice creams bring joy! And not only do ice creams have nutritional value, it also is an incredible source of energy.

Jaypee Palace Hotel & Convention Centre, Agra, Uttar Pradesh, India
Tel:+91-562-2330800 | Email: pawank@jaypeehotels.com



Kite Flying and Republic Day

Terrace, January | Jaypee Residency Manor

Celebrate patriotism this Republic Day with a lavish spread of supreme Tri-Color buffet serving authentic Indian and Continental delicacies along with a special area for kite flying facilities on the terrace overlooking the valley and the snow-capped Himalaya's.



Soup 'n' Sandwich!!!

Café Manor, January | Jaypee Residency Manor

What's better than a comforting and healthy soup with a punch of flavours to please the palate and a crunchy sandwich which is grilled to perfection to go with it? This January, come and experience the perfect duo at Café Manor.



Chinese New Year

Regency, February | Jaypee Residency Manor

While you soak up the moonlit ambience and enjoy the chilling winter, we offer you a myriad range of comforting and sizzling delicacies to choose from to celebrate the Chinese New Year.

Soups can be consumed hot or cold, depending on the climate of the region where it's being served, and flavors can be sweet or savory.

Jaypee Residency Manor, Barlowganj, Mussoorie, India
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Everybody believes in something; I believe I'll have another drink

The way you cut your meat reflects the way you live

Tandoor Tawa & Talisker

Paatra, January | Jaypee Siddharth

Experience the rustic jugal bandi of the traditional Tawa and Tandoor. This perfect duo will fill you with warmth and drive away the season's cold. Tantalize your taste buds with a unique combination of a variety of smoky & fumed kebabs with Talisker Single Malt.



Beyond Frontier

Paatra, January | Jaypee Siddharth

Let the 'line-of-control' not let you control your love for the delightful flavours from Beyond Frontier. Let the dishes do the talking this January as we take you on a gastronomical journey from Kabul to Karachi to Delhi. It will surely evoke love and a sense of nostalgia for the former Frontier Province.



KBC

Paatra, February | Jaypee Siddharth

Cooking techniques make a difference to the food lovers! We bring to you a lip-smacking selection of your favourite dishes cooked innovatively in a "Kadai or Bhatti" and to go with it is Scotch! Experience a lip smacking gourmet experience with a lucrative beverage deal to bring the best out of your favourite Scotch.

Cinnamon- the wonder spice contains antioxidants that have anti-inflammatory effects, which may help lower your risk of various diseases.

Jaypee Vasant Continental, Vasant Vihar, New Delhi – 110057, India
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Rajasthani Food Festival

Paatra, February | Jaypee Vasant Continental

The Royal treat from Rajasthan- Loose yourself into the magnificence of the exotic flavors of the royal state as you celebrate the richness of Dal Bati - Choorma. One bite and you can sense the celebrated prolific cuisine of Rajasthan.



Surf and Turf

Eggspectation | February Jaypee Vasant Continental

Miss the seafood as much as you miss the sea? We take you closer to the food! Dive into the fiesta of seafood right from the sea into the wok and onto the platter. Add to the experience some great liquor to make each moment memorable.



Rice and Noodles

Ano-Tai, March | Jaypee Vasant Continental

Swirl and savor a wide variety of unusual dishes created from rice and noodles this March at Ano Tai. Your taste buds explore and explode in the freshness of the specialties created by our chefs. We bet, this exquisite combination will be a treat for your taste buds.



The spices in the Rajasthani food allow the prepared food to last long in the hot climatic conditions of Rajasthan.

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There is a great deal of poetry and fine sentiment in a chest of tea

Life is uncertain, eat dessert first

❁ Whimsical Winters: Relax And Unwind ❁

Jaypee Greens Golf & Spa Resort, Greater Noida



Winter Escape

1 Night/ 2 Days INR 12,500 + Taxes

Inclusions

- ❑ Accommodation on single/double occupancy
- ❑ Buffet Breakfast & Lunch at Eggspectation on the next day.
- ❑ Happy Hours at Matrix (5:00 PM - 7:00 PM)
- ❑ Activities as per the in-house activity calendar
- ❑ 50% Discount on package for the 2nd room for 2 children up to 12 years
- ❑ Fun activities & engagements for children during the stay

Six Senses Spa Indulgence

**1 Night/ 2 Days INR 14,000+ Taxes for 1 person
and INR 17,000+Taxes for 2 persons**

Inclusions

- ❑ Buffet Breakfast at Eggspectation.
- ❑ Choose from our exclusive spa treatments (for 50 minutes) such as Holistic Massage, Detox, Energizer or Oriental massage
- ❑ Avail 20% discount on food and soft beverages at our restaurants

Jaypee Palace Hotel, Agra



Classic Retreat

1 night/ 2 days INR 7,000 onwards+ taxes

Inclusions

- ❑ Complimentary Buffet Breakfast and Welcome Drink on arrival
- ❑ Happy hours at Tapas -The lounge bar from 12:00 PM - 7:00 PM
- ❑ Complimentary access to Gymnasium, Swimming Pool, Steam/ Sauna, Leisure Mall & Discotheque

Spa Indulgence

2 nights/ 3 days INR 20,600+ taxes

Inclusions

- ❑ Breakfast for two adults
- ❑ Health drinks in the room
- ❑ Spa Treatments for two adults; Sansha Royal facial, Foot and bath ritual, Skin exfoliation with almond sea shell polish, Sugghanda Lepam, Hot oil head & shoulder massage & Steam bath
- ❑ Half day local sight seeing
- ❑ Complimentary access to Gymnasium & Swimming pool, Steam/Sauna, Leisure Mall & Discotheque
- ❑ 20% discount on F&B & Laundry services
- ❑ Pick-up and drop from & to Agra Cantonment Railway Station
- ❑ Upgrade your stay to Palace Room at INR 2,000 + Taxes

Jaypee Residency Manor, Mussoorie



Winter Escape

1 Night/ 2 Days INR 7,250 + Taxes

Inclusions

- ❑ Welcome Drink on arrival
- ❑ Buffet breakfast for the couple
- ❑ In-room Tea/ Coffee Maker
- ❑ Use of Gymnasium and swimming pool
- ❑ Use of Steam/ Sauna once during the stay (For Residency Tower Guest only) Complimentary access to Leisure mall & Discotheque
- ❑ Pick-Up and drop from & to Dehradun Railway station on prior request Transfers between Hotel and Mall road on prior request

**For all booking related queries,
contact us at +91 11 46072003
sales@jaypeehotels.com
www.jaypeehotels.com**

All packages are valid till 31st March, 2019

❖ Festivities And Celebrations ❖

At Jaypee Hotels and Resorts

Jaypee Hotels & Resorts has actively been involved in embracing responsibility for their corporate actions and has encouraged a positive impact on the environment and society at large. They have successfully embedded the principles of corporate social responsibility into their core strategies, policies, programs and actions.

Cake mixing ceremony



Children from NGO's were invited for **Cake mixing ceremony** - a day of fun and frolic at **Jaypee Palace Hotel, Agra & Jaypee Vasant Continental, New Delhi**.

When Celebrities Visited Jaypee



Shantanu Mukherjee (Shaan)
at Jaypee Palace Hotel, Agra



Pankaj Udhas
at Jaypee Greens Golf and Spa Resort, Gr. Noida



Nayan Mongia
at Jaypee Vasant Continental, New Delhi

❖ Recognitions ❖

National Tourism Award

Under the esteem leadership of our Honourable Founder Chairman, Jaypee Group - Shri Jai Prakash Gaur ji, Jaypee Hotels and Resorts has inculcated the spirit to strive for excellence. With the guidance and support of Executive Chairman - Shri Manoj Gaur ji and Executive Vice-Chairman - Shri Sunil Sharma ji, we are humbled to be recognised again at the prestigious National Tourism Awards 2016-2017.

Jaypee Greens Golf Course has been awarded as the 'Best Tourism Friendly Golf Course' for the fourth time at the ceremony hosted by the Ministry of Tourism, Government of India in the esteem presence of Shri K.J. Alphons, Minister of State (Independent Charge) for Tourism.



It is an honour to share the recognitions we have received, year after year by the Government of India.

Jaypee Palace Hotel & Convention Centre, Agra	Best Convention Centre Hotel - 2008-09	Ministry of Tourism
Jaypee Greens Golf Course, Greater Noida	Best Tourism Friendly Golf Course - 2009-10	Ministry of Tourism
Jaypee Palace Hotel & Convention Centre, Agra	Best Hotel Based Meeting Venue - 2012-13	Ministry of Tourism
Jaypee Vasant Continental, New Delhi	Energy Conservations - 2013	Ministry of Power
Jaypee Palace Hotel & Convention Centre, Agra	Best Hotel Based Meeting Venue - 2013-14	Ministry of Tourism
Jaypee Greens Golf Course, Greater Noida	Best Tourism Friendly Golf Course - 2014-15	Ministry of Tourism
Jaypee Vasant Continental, New Delhi	Best Eco-Friendly Hotel - 2014-15	Ministry of Tourism
Jaypee Greens Golf Course, Greater Noida	Best Tourism Friendly Golf Course - 2015-16	Ministry of Tourism
Jaypee Greens Golf Course, Greater Noida	Best Tourism Friendly Golf Course - 2016-17	Ministry of Tourism

Travel + Leisure India & South Asia

Jaypee Greens Golf & Spa Resort, Greater Noida has been recognized as the Best Luxury Resort- Domestic by the Travel + Leisure India & South Asia at the 7th edition of readers' choice India's Best Awards. The online voting was conducted through their website over a period of three months where discerning readers cast their votes robustly across various categories.

