

Hotels

NEW DELHI

Jaypee Vasant Continental
Vasant Vihar
New Delhi – 110057, India
Tel: +91-11-26148800, 46008800
Fax: +91-11-26145959
reservations.jvc@jaypeehotels.com

Jaypee Siddharth
3, Rajendra Place
New Delhi – 110008, India
Tel: +91-11-25760000, 43662500
Fax: +91-11-25781016
reservations.jsd@jaypeehotels.com

GREATER NOIDA, DELHI NCR

Jaypee Greens Golf & Spa Resort
Surajpur Kasna Road (near Pari chowk)
Greater Noida 201306 (U.P), India
Tel: +91-120-6743000, 2339900
Fax: +91-120-233324700
reservations.jggr@jaypeehotels.com

Regional Sales Office

AHMEDABAD

606 Sakar- V, Behind Natraj Cinema,
Ashram Road, Ahmedabad- 380 009
Gujarat, India
Tel: +91-79-2658 4768 | Fax: +91-79-26586807
ahm@jaypeehotels.com

BANGALORE

Prestige Commercial Complex,
4th Floor, No 2 Church Street,
Bangalore – 560001 | Karnataka, India
Tel: +91-80-25591119/ 1120, 41521478
bglr@jaypeehotels.com

CHANDIGARH

Adarsh Mall, Plot No 50
5th Floor, Industrial Area phase – II
New Tribune Chowk
Chandigarh, 160002 | Punjab, India
Tel: +91-172-6451699 | chan@jaypeehotels.com

CHENNAI

4th Floor, Capitale Towers, 554-555,
Anna Salai, Teynampet,
Chennai-600 018 | Tamil Nadu, India
Tel: +91-44-24350583/ 84
chen@jaypeehotels.com

AGRA

Jaypee Palace Hotel & Convention Centre
Fatehabad Road,
Agra 282004
Uttar Pradesh, India
Tel: +91-562-2330800
Fax: +91-562-2330850
reservations.jpa@jaypeehotels.com

MUSSOORIE

Jaypee Residency Manor
Barlowganj
Mussoorie 24812, India
Tel: +91-135-2631800, 6602000
Fax: +91-135-2631022
reservations.jrm@jaypeehotels.com

HYDERABAD

White House, 3rd block, 3rd Floor,
House No. 6-3-1192/1/1, Begumpet,
Hyderabad – 500016
Andhra Pradesh, India
Mobile No - +91-9849976233
kalyanb@jaypeehotels.com

KOLKATA

502, L & T Chambers,
16, Camac Street, 5th Floor
Kolkata – 700017, India
Tel: +91-33-22810898/ 99
Fax: +91-33-22895107 | kol@jaypeehotels.com

LUDHIANA

SCO, 137, Feroz Gandhi Market
Near Stock Exchange, Ludhiana
Punjab, India
Tel: +91-8979532935 | anant@jaypeehotels.com

MUMBAI

106, Maker Chamber VI,
10th Floor, Nariman Point,
Mumbai- 400 021, India
Tel: +91-22-22826858 / 5121
Fax: +91-22-22833585 | rso.mumbai@jaypeehotels.com



JAYPEE HOTELS & RESORTS

Mussoorie • New Delhi • Agra • Greater Noida

Celebrations
May - August 2017





Dear Guest,

Greetings from Jaypee Hotels!

We embrace the changing seasons with a new zeal and welcome you each time with an enthusiasm to bring you unforgettable moments, with your near and dear ones.

This summer & monsoon season, revel in the elegance and luxury of Jaypee Hotels & Resorts with the special Holiday and Residential Spa Packages that are assured to bring you rejuvenation and tranquility. We pride ourselves in offering you an unmatched experience, be it a stay, a sumptuous dining experience, a successful business conference or a grand and memorable wedding.

We take this opportunity to thank you for your patronage and will continue to extend our warm hospitality to each and every guest.

Lastly and most importantly, I wish you a very Happy Independence Day.



Manju Sharma
Managing Director

THE CULINARY CRAFTSMEN



Chef Nita Nagraj, Corporate Chef,
Jaypee Hotels & Resorts

Her name inspires awe in the kitchens and she says that the best part about being a chef is that there are no boring routines, no putting on appearances (except on the cuisine) and all the opportunities to create something that gives you and the customers a lot of joy ...that's Chef Nita Nagraj for you, the corporate chef of Jaypee Hotels & Resorts who has carved out a special niche for herself in the hospitality industry.

After graduating from the Institute of Hotel Management, Pusa Road, New Delhi Chef Nagaraj did an extensive “Kitchen Training” programme at The Oberoi group. Many renowned and prestigious hotel groups enrich her experience in the hospitality industry and having proved her mettle, the seasoned and articulate chef then moved on to the Jaypee Hotels.

THE CULINARY CRAFTSMEN



Chef Ashish Joshi, Executive Chef,
Jaypee Siddharth, New Delhi

An ode to perfection, the Executive Chef, Ashish Joshi at Jaypee Siddharth, New Delhi has made some outstanding creations in terms food and has been dedicatedly serving the group since 15 years. His knack for creativity and passion for innovation has taken him to places all over the world to promote Indian cuisine.

He completed his graduation from Institute of Hotel Management, Lucknow and started his career associating with Taj Hotels for a period of 9 years. Equipped with excellent analytical and interpersonal skills, over the years, his expertise has extended beyond excellence.

Furthermore, his insight for flavors is a testament to his ability to acclimate — a trait key to being a successful chef.

An instrumental figure behind some of the finest restaurants in India and abroad, the Senior Executive Chef, Shivanand Kain, Jaypee Greens Golf & Spa Resort, Greater Noida, brings par excellence with 29 years of extensive hotel experience. He holds a diploma in Hotel Management Catering and Nutrition from the Institute of Hotel Management Catering and Applied Nutrition, Pusa Road, New Delhi.

During the span of his successful career, Chef Kain has been associated with leading groups of the hospitality industry and has won several awards and accolades for his extraordinary achievements.

Over the years, he has earned various recognitions namely, 'Best Chef of the year 2013' by Hospitality Professionals and has also served as the Vice President of Indian Culinary Federation from 2008-2011.



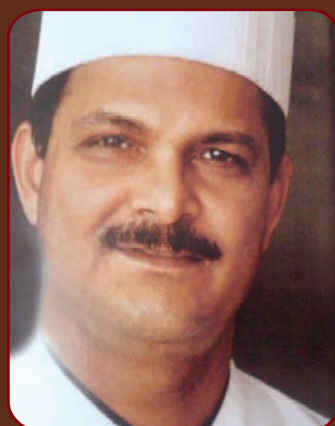
Chef Shivanand Kain, Executive Chef,
Jaypee Greens Golf & Spa Resort,
Greater Noida



Chef Tanuj Nayar, Executive Chef,
Jaypee Residency Manor, Mussoorie

Combining vast culinary talent and formidable cooking knowledge, the Executive Chef Tanuj Nayyar at Jaypee Residency Manor, Mussoorie is extremely focused in the kitchen, loved by his loyal staff and respected and liked amongst his peers.

A multi faceted Chef with over 17 years of rich and cross cultural experience, he graduated from Hotel Management and Catering Technology from Nagpur University and began his career as a trainee chef at Le Meridien, New Delhi. He has climbed the success ladder over the years and has earned recognition and association with some of the prestigious properties of the hospitality industry. With versatile and in-depth knowledge in the art of cooking, he still continues to impress his patrons.



Chef Ajay Mathur, Executive Chef,
Jaypee Palace Hotel, Agra

His appetite for unique understanding of Indian and International flavours has paved his way to offer an exquisite culinary experience. Serving for nearly 30 years in the hospitality industry, our Executive Chef Ajay Mathur at Jaypee Palace Hotel, Agra has earned recognition for his outstanding organizational skills and his knack for creativity.

Chef Ajay completed his graduation in Hotel Management and Catering from Technology & Applied Nutrition, Lucknow in 1986. His accolades and awards go beyond excellence. His meticulous way of working has earned him association with distinguished bodies of the country and got him a prestigious rank in the industry.

With more than 16 years of experience from different domains of the hotel industry, the Executive Chef Avinash Jha at Jaypee Vasant Continental, New Delhi brings an exquisite culinary experience to your table. A master of taste and flavors, his passion for food is reflected in his creations and his eagerness to stand and deliver. The kitchen in particular witnesses his expertise in both Indian and International cuisines.

After completing his graduation from Institute of Hotel Management, Applied Nutrition and Catering Technology (National Council), Bangalore in 2000, Chef Avinash Jha started his career with the ITC hotels and was associated with leading hospitality groups in the country. His desire to learn and excel makes him the perfect ingredient for any concessioners delight.



Chef Avinash Jha, Executive Chef,
Jaypee Vasant Continental, New Delhi

Exclusive Experiences

By Jaypee Hotels & Resorts

The most exclusive experiences make for the most perfect memories! Now celebrate in style and show your loved ones how truly special they are with some of the most bespoke and extravagant experiences available at Jaypee Hotels & Resorts. Our Master Chefs bring to your plate an exquisite culinary delight and tantalise your taste buds in the most innovative ways.

Lakeside Pavillion

A fashionable venue for an exquisite experience and a tailor-made menu at Lakeside Pavillion, Jaypee Greens Golf & Spa Resort, Greater Noida

Royal Table

Encounter the royalty of the Rajas and Maharajas in a unique dining experience at Paatra - Indian speciality restaurant

Celebration Table

Dine amidst the tranquility and serenity of the Himalayas with your loved one at Jaypee Residency Manor, Mussoorie

Farm to Fork

Keeping your Body, Mind, and Soul at Peace at Jaypee Greens Golf & Spa Resort, Greater Noida and enjoy a delicious concept menu of sumptuous food for thy soul



Lakeside Pavillion

Fairy Tale Venue for Intimate Dining

Imagine a lake, surrounded by a plethora of amazingly colorful flowers, acres of greenery away from the hustle-bustle of the city, private gazebo with mood lighting near the lake and you two – gazing into each other's eyes while you profess the love for 'The One' of your life...sounds absolutely marvelous, right?

A bespoke experience for you and your loved one!
Relish a tailor made five course meal prepared by our master chef especially for your special evening. You can customize the meal as per the likes & dislikes of your partner to make it an unparalleled experience for him/her.

What more, you ask?
To give you an utmost premium dining experience, you can add a bottle of wine, heart-shaped strawberry cake, a bouquet of flowers and a designated butler for the service. When everything else is sorted, start the evening flawlessly by making her feel like a princess with our premium pick up and drop facility.

A Walk to Remember;
Savor the togetherness amidst the Golf Course as the decked up Golf Cart waits for you to take this opportunity for a memorable picture.
So, what are you waiting for?

Experience available at: Jaypee Greens Golf & Spa Resort, Greater Noida, Delhi-NCR
Call us on 08860638770 or e-mail us at afnb.jggr@jaypeehotels.com to plan your perfect dinner date.

*T & C apply



Lakeside Pavillion

Royal Table

EXCELLENCE MEETS ELEGANCE

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 those delicious delicacies which need to be prepped before they can actually be cooked and served, for days together.



Experience available at Paatra:

Jaypee Vasant Continental, New Delhi
011-26148800 / eggspectation.jvc@jaypeehotels.com

Jaypee Siddharth, New Delhi
011-43662500 / fb.js@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



Indian Cuisine

Paatra, the Indian specialty restaurant attempts to take you on a culinary journey with the Royal Table. The specially crafted menu has been handpicked especially by our Master Chefs to tempt and please your food palette. The cultural diversity has been taken as an inspiration to curate the excellent menu and retain the unique taste that captures the essence of a meal, that is nothing short of a royal Indian treat.



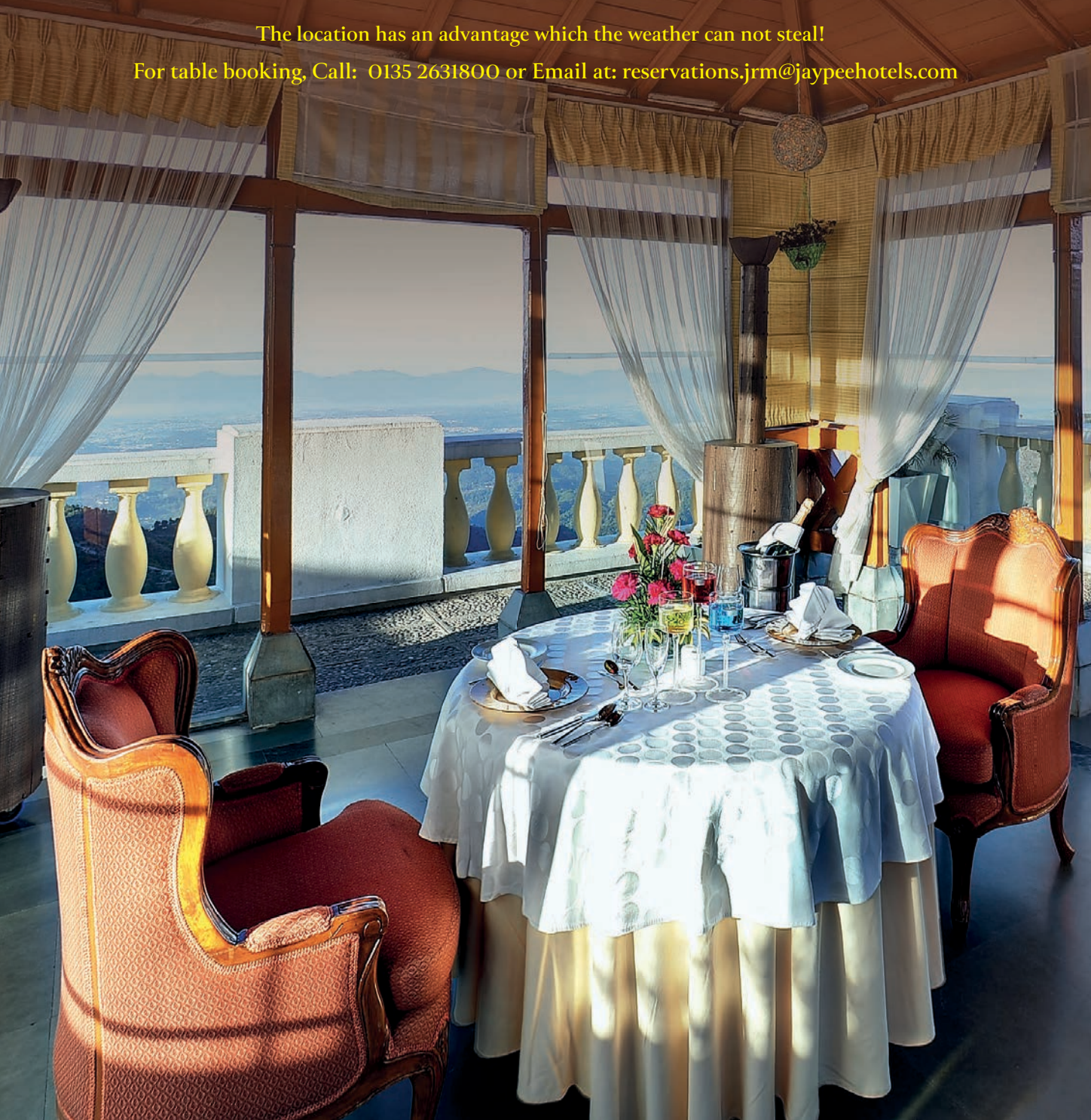
Celebration Table

private 'n' grand, must be memorable

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 crafted by our master chefs along with a setup of your choice.

The location has an advantage which the weather can not steal!

For table booking, Call: 0135 2631800 or Email at: reservations.jrm@jaypeehotels.com



FARM TO FORK

bringing zen into everyday eating

The term Zen traces its origin from the Indian practice of Dhyana ("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 & Spa Resort, Greater Noida

offers a delicious concept menu of sumptuous food for thy soul.

There is no better way to relax your mind and body this summer than to come with your family and friends to enjoy authentic organic food.

The ingredients are produced in our farms with utmost care and so the natural minerals and nutrients are retained.

For bookings, call: +91 88606 30672

Signature Dish at Paatra



Raan-e-Ruhaan

INGREDIENTS

Lamb Leg	1.25 kg
Yoghurt	200 gms
Red Chilly Powder	15 gms
Salt	10 gms
Ginger Garlic Paste	20 gms
Malt Vinegar	40 ml
Cardamom Small	2 gms
Cinnamon	5 gms
Bay Leaf	5 gms
Mace	2 gms
Oil	for basting

- The lamb needs to be cleaned well, before it can be kept aside for marination.
- To marinate the lamb you require salt, pepper, garlic paste, yogurt and malt vinegar.
- The lamb needs to be kept aside for 2-3 hours for the spices to mix in it properly.
- Use a deep container and add whole spices, malt vinegar, ginger garlic paste, red chili and salt and add some water, to create a water bath.
- Ensure that the Raan is submerged in the water bath and cover the container with a silver foil.
Cook the Raan slowly till 1 hour.
- Once the Raan, is cooked properly, open the container and keep the lamb aside for it to cool down.
- Finally, break the Raan into smaller pieces and roast the same on skewers after basting it with oil.
 - Once roasted, serve hot with mint chutney.

The Old Baker

Savour the rich sweet delicacies from The Old Baker and flatter your taste buds. Our in-house patisserie offers a range of oven fresh breads, cakes, pastries, chocolates and many other delicious products. Pick from amongst various hampers crafted especially for all your special occasions.

There are various promotions planned by our celebrity pastry chef, Chef Jameel at the Old Baker this summer season.



The Old Baker is available at
Jaypee Vasant Continental, New Delhi,
Jaypee Siddharth, New Delhi, Jaypee Palace,
Agra and Jaypee Residency Manor, Mussoorie.
‘Baker Studio’ is another special offering
available exclusively at **Jaypee Greens Golf & Spa Resort, Greater Noida**

Must Try: Chocolate Truffle Cake and
German Chocolate Coke
Timings: 10 AM - 10 PM

Avail 40% discount on your bill on all your orders at
The Old Baker after 8 PM everyday.
For details log on to:
www.jaypeehotels.com/dining-delights



Calendar of Happenings



AWADHI FOOD FESTIVAL

Dive into the sights, smells and sounds of authentic Awadhi food as you savor the authentic flavours and relish the aroma of various delicacies especially prepared by our master chefs.

7th – 16th July, 2017

Boomerang | Jaypee Greens Golf Course

SALITUDE & SOPA

Step into a transcendental ambiance from the land passionate about its history, culture and food. Savor delicious homemade crunch salads with cold soups. The chef will be creating, the magic of exotic and delicate recipes so that you can eat to beat the heat!

3rd - 12th June, 2017

La Brezza | Jaypee Greens Golf & Spa Resort



BEER 'O' BUCKET

There is no better way to lay off the scorching heat this summer than with a flight of beers. Relish the chilled beers with light bites and we assure you that the pilsner will bring you pleasure with our fervor.

3rd - 12th June, 2017

Eggspectation/ Matrix

Jaypee Greens Golf & Spa Resort



GALLI KEBABIYAN

Kebab, a famous Middle Eastern dish originally based on grilled meat, and now with many variants. Enjoy the rich history of Old Delhi kebabs replicated by our Indian Master Chef. Savor delicious delicacies like Qureshi fried chicken, Anmol ka tandoori chicken, Sulemani Fried fish and Mutton Bara to name a few.

2nd - 10th June, 2017

Paatra | Jaypee Vasant Continental



Calendar of Happenings

PASSION DELIGHTS

There is no better way to cope with the scorching summers but to come and witness, and savor the creativity of our Pâtissier. Choose from amongst Passion Fruit Chesscake, Passion Fruit Mousse Cake, Passion Fruit Donoughts and the refreshing Passion Fruit smoothies.

1st - 31st July, 2017

Old Baker | Jaypee Vasant Continental



LAZY SUNDAES

A tantalizing array of fresh crafted sundaes awaits you at Eggspectation to cool your senses this summer. The menu has been especially prepared by our experts so that the true essence of the season can be enjoyed.

7th - 23rd July, 2017

Eggspectation | Jaypee Vasant Continental



WTF

Kick start this summer season with exciting offerings for Ladies Kitty Parties at Eggspectation. All Wednesday, Thursday and Friday's this June will have a special menu crafted by our culinary experts to satisfy your appetite and make your experience memorable.

June, 2017

Eggspectation | Jaypee Siddharth



NASTY NITROGEN

The best form of liquid that can calm and cool our body during the summer season is some delicious cocktails. Perk up your evenings with our special liquid Nitrogen based drinks mixed and presented in some of the most loved concoctions of cocktails. Don't forget to bring along your friends to make it a night to remember!

14th - 30th July, 2017

Tapas | Jaypee Siddharth



Calendar of Happenings



COLORS OF INDIA

Saffron, white and green symbolize strength, peace and growth respectively. Unfurl the flag, sing the National Anthem and celebrate the joy of being an Indian with sumptuous food. Enjoy this Independence Day with a weeklong buffet prepared with a mix of regional cuisines.

9th - 15th August, 2017
Paatra | Jaypee Siddharth

MEAL IN A BOWL

Oriental food is light, fragrant and filling. Enjoy wholesome meals and delicious combos at Regency this summer season.

June, 2017
Regency | Jaypee Residency Manor



PIZZA MARCH

Café Manor is the house for various delicious wood fired pizzas. There is no better way to enjoy the summers this season other than enjoying some new additions of the exquisite pizzas with chilled beer and mocktails with us.

19th - 28th May, 2017
Cafe Manor | Jaypee Residency Manor



KEBAB AND BUFFET

Eat on the terrace and under the stars. Let the smoky aroma of a live grill add to the beauty that surrounds you. Enjoy kebab delicacies, cocktails, mocktails and a lavish buffet spread, accompanied by soothing live music.

15th May - 30th June, 2017
Terrace Grill | Jaypee Residency Manor



Calendar of Happenings



JOURNEY THROUGH INDIA

Live Counters of Regional Cuisines of India
Enjoy the authentic regional cuisines from different states of India all under the same roof.

20th - 28th May, 2017
Grand Buffet | Jaypee Palace Hotel

DOODLE NOODLE

Noodles will never be the same for you when our Chefs bring to you authentic noodles from China with a twist.

23rd - 30th June, 2017
C'est Chine | Jaypee Palace Hotel



BHEL & POPCORN

Relaxing is incomplete without some munchies. Enjoy gaming time at the Leisure Mall with on the go snacks.

22nd to 31st July, 2017
Leisure Mall | Jaypee Palace Hotel



INDEPENDENCE DAY

Celebrate the spirit of Independence with the tri-color themed delicacies from around the states of India. The true spirit of this festival is best celebrated with a delicious multi cuisine menu especially crafted by our Masterchef.

23rd - 30th June, 2017
C'est Chine | Jaypee Palace Hotel



SUMMER DELIGHTS

Whether as a small snack between meals or a delicious pudding – in summer, fresh fruit just tastes wonderfully refreshing. With the sun wrecking havoc, it is time to keep you hydrated and nourished more than ever. One of the fruits that should definitely find a place in your plate this summer is **Mango - King of fruits**.

This is the most sought-after summer fruits in India. It not only has delicious taste but also has ample health benefits. This fruit is a rich source of Vitamin A & C and various minerals like potassium and calcium.

Come and enjoy from amongst the various refreshing and rejuvenating food and beverage promotions planned by our culinary masterchefs.

Mango Mania | The Old Baker | Jaypee Vasant Continental, New Delhi

Mango Mayhen | The Old Baker | Jaypee Siddharth, New Delhi

Mango Cheescake | Baker Studio | Jaypee Greens Golf & Spa Resort, Greater Noida

Mango Mania | Pavilion Cafe | Jaypee Palace, Agra



Another fruit that you can't give a miss is **Passion Fruit**. This exotic summer treat helps you beat the scorching heat and has a long list of health benefits attributed to it.



Our body needs adequate amount of fluids during the summer months. The best way to stay hydrated during these months is by enjoying fruits in any form.

Cafe Manor at Jaypee Residency Manor, Mussoorie has organised the **Summer Tango Festival**.

You can enjoy various orange based cocktails and mocktails to keep the spirits high and beat the pressure of the heat.

Come, relish the savoury delights across our various restaurants.



DEALS & PACKAGES



Weekend Getaway
1 Night/2 Days
Rs. 10,999 All Inclusive
(for a couple in Deluxe Room)

Staycation Package
2 Nights/3 Days
Rs. 19,999 All Inclusive
(for a couple in Deluxe Room)

Inclusions

- Complimentary Buffet Breakfast & Lunch (Fixed Menu) at Eggspectation
- Children upto 5 years of age can stay on complimentary basis
- Avail 50% discount on second room on the package for 2 children (upto 12 years)
- Enjoy Happy Hours from 5 PM to 7 PM

Valid till 30th September, 2017

DEALS & PACKAGES



Spa Indulgence (2 Nights/ 3 Days)
Rs. 17,000/- + Taxes
(for a couple/Double room)

Classic Retreat (1 Night/ 2 Days)
Rs. 6,400/- + Taxes
(for a couple/Double room)

Cool Summer Offer (1 Night/ 2 Days)

Rs. 7,000/- + Taxes
(for a couple/Double room)

Inclusions

- Complimentary Buffet Breakfast and Lunch or Dinner
- Children below 12 years of age can stay on complimentary basis
- Upgrade your stay to a Palace Room at Rs. 2000 + Taxes
- 20% discount on Food & Beverages (Indian Brands Only), Tamaya and Laundry services
- Live entertainment and puppet show at the Reflection Pool

Valid till 30th September, 2017

DEALS & PACKAGES



JAYPEE RESIDENCY MANOR

VAL LEY VIEW TOWER (Room + Breakfast for 1 Night/ 2 Days)

Rs. 9,250 + Taxes

(for a couple in Manor room)

Rs. 10,250 + Taxes

(for a couple in Green room)

RESIDENCY TOWER (Room + Breakfast for 1 Night/ 2 Days)

Rs. 14,000 + Taxes

(for a couple in Deluxe room)

Rs. 15,000 + Taxes

(for a couple in Executive room)

Above mentioned rates are valid till 15th July, 2017 (rates are not valid on long weekends)

For weekends & long weekends, an extra charge of INR 1000 will apply.

Inclusions

- Complimentary Buffet Breakfast
- 20% discount on Food & Beverages (IMFL) and Laundry services
- On request pickup and drop from/to Mall Road

* Terms & Conditions apply

NBA ELITE ACADEMY at JAYPEE ATLANTIS

21 Elite Prospects to Receive Scholarships and Training at NBA Academy India



Mark Tatum, CEO NBA and Mrs Manju Sharma, Managing Director Jaypee Hotels & Resorts lighting the lamp at the inaugural ceremony



NBA Elite practising at Jaypee Atlantis, Greater Noida



National Basketball Association has opened it's first academy at Atlantis - The Club; Jaypee Integrated Sports Complex at Jaypee Greens, Greater Noida, New Delhi National Capital Region.

This is a part of their expansion plan to promote basketball as a sport all over the world. This is a three year residential program where three NBA coaches would be training the team as future basketball players. These athletes would be staying in the dormitories developed at the Atlantis and would be studying at Jaypee Public School, Greater Noida, Delhi-NCR.

These athletes have been chosen through a qualification process through camps held over the country in the past four years.

The initiative exposes elite prospects to NBA-level coaching, facilities and competition and provides a global framework for elite prospects to maximize their success.