

HOSPITALITY Talk

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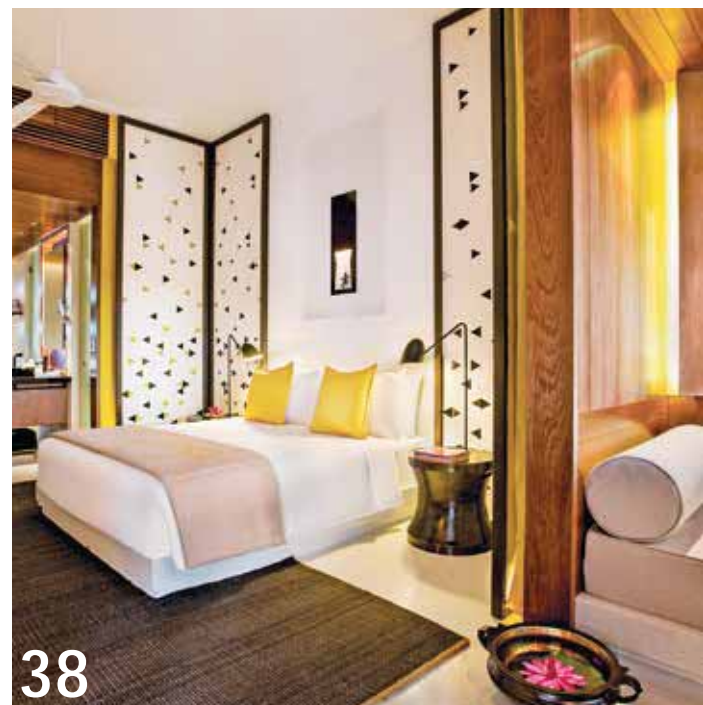
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The Gateway Resort Pushkar Bypass Ajmer opens with 81 rooms

Taj Hotels Resorts and Palaces has announced the opening of The Gateway Resort Pushkar Bypass Ajmer. The 81-room and suite resort hotel is built in the Rajasthani royal style, complete with beautiful gardens, and offers a tranquil oasis for leisure and business travellers in the heart of the Aravalli Mountains to the north of the city. The hotel's architecture is inspired by the culture and history of Rajasthan.



Mercure Hyderabad KCP opens its new lounge bar

Mercure Hyderabad KCP has announced the opening of its contemporary and most happening lounge bar "IQ" located in the lobby. IQ is an ideal place for an evening wind down that provides a comfortable ambience to catch up with friends and colleagues. "IQ" - the Impression Quotient of Mercure Hyderabad KCP, is a trendy lobby lounge and bar that serves a heady mix of single malts, cocktails, mocktails and exotic collection of wines.

Keys Hotels launches its first property in Himachal

Keys Hotels has announced its foray into Manali with Keys Lite Apple Nest. This is Keys' first hotel in Himachal Pradesh. The property is nestled amongst refreshing apple orchards, on the national highway at the entrance of Manali town. Encompassing every known comfort through 20 executive rooms and two family suites, the hotel offers captivating views of snow-capped mountains and Beas River.

Ginger Bhubaneswar is now the largest hotel in Odisha

Ginger Hotels has introduced 60 superior rooms to its property in Bhubaneswar. With 161 rooms, Ginger Bhubaneswar is now the largest hotel in Odisha. Strategically located 8 kms from the airport and the railway station, Ginger Bhubaneswar provides convenient access to major government offices, NALCO Headquarters and the Kalinga stadium.

Sterling Holidays resort unveils 'Anaikatti - By the Siruvani'

Sterling Holiday Resorts has launched its latest riverside resort 'Anaikatti - By the Siruvani'. This resort located near Anaikatti, a unique destination on the Tamil Nadu - Kerala border blends in luxury and comfort surrounded by dense coconut and palm orchards. Sterling Holidays now has a network of 27 resorts, four adventure and nature resorts under its Nature Trails brand making it a total of 31 resorts.





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Largest vegetarian banquet hall in West Delhi opens

Radisson Blu Hotel New Delhi, Paschim Vihar, has come up to fulfill the very need of every upcoming wedding in town through Olympus – the largest banquet hall in West Delhi. This luxurious icon is enveloped in modern interiors that offer charm, elegance and beautiful sky views which make the perfect backdrop for a plethora of events ranging from social to corporate and all your MICE needs.

Enjoy Arabic flavours at The Metropolitan Hotel & Spa's Zing

Enjoy Arabian favourites from Chicken Shawarma served with pita bread to Zattar Kebab to Dabek Kebab Roll to Kofta Kundra and many more at The Metropolitan Hotel & Spa New Delhi. The festival is on till October 16. Don't miss to indulge in Chicken Musshab, served with garlic sauce and pickled vegetables.



Lords Hotels & Resorts debuts in Kerala with 57 rooms

Lords Hotels & Resorts has launched one of its most premium resorts in Kerala. With the launch of this luxury resort, Lords Hotels & Resorts now has 26 properties in India and its first in Kerala. Spread over 20 acres of varied landscapes and located at a distance of 30 km from Thrissur town, the 57-room luxury resort is set on the banks of Bharathapuzha River offering a spectacular view of its beauty from the resort premises.



Sheraton Hyderabad launches 56 fully furnished apartments

Sheraton Hyderabad Hotel, Gachibowli unveiled 56 fully furnished apartments, adding to the hotel's existing 216 rooms. Starting from Studio with variants of one bedroom and two bedroom options, they are perfectly suited. Located in the financial district of Gachibowli, the Sheraton Apartments are conveniently located just 20 minutes from the Hi-Tech City and close to 25 minutes from the Rajiv Gandhi International Airport.



Glion and Les Roches management schools host a hospitality forum

Glion Institute of Higher Education and Les Roches International School of Hotel Management, hosted a hospitality forum entitled "Shaping careers for India" on September 13, 2016. The event at the Leela Palace in New Delhi was attended by prominent alumni of the two institutions including business owners and executives of leading hotel companies, along with key industry partners and media.

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Reaching consumers through an extensive distribution network and catering to varying tastes and demand patterns, these are some of Adani Wilmar's highly successful and popular brands across India.



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Mandarin Oriental, Tokyo collaborates with Tokyo Kimono Week 2016

Mandarin Oriental, Tokyo is holding a new event, Kimono Week by Mandarin Oriental, Tokyo from October 23–November 15, 2016. The hotel will host activities themed on the iconic Japanese garment, the kimono, to celebrate Tokyo Kimono Week 2016, an annual festival held in Nihonbashi district, the birthplace of traditional Edo culture.



Westin partners with illustrator Johanna Basford

Westin Hotels & Resorts has announced that it has partnered with celebrated illustrator and ink evangelist Johanna Basford in Asia Pacific, reinforcing the brand's Feel Well pillar. The partnership will see Johanna's coloring sheets available across close to 50 Westin hotels and resorts in the region till early 2017.



248-key AVANI Riverside Bangkok Hotel opens

AVANI Riverside Bangkok Hotel has opened its doors as the first purpose-designed AVANI property, bringing the upscale brand's contemporary style and modern hospitality to Bangkok's Chao Phraya riverside. The 248-key hotel speaks to the spirit of the millennial minded traveller, both in its product delivery and design elements.



Aloft Riyadh opens with 281 rooms

Starwood Hotels & Resorts has announced the entry of its innovative Aloft brand to the Saudi Arabian market with the opening of Aloft Riyadh. Designed for today's hyper-connected, tech-forward global traveller, Aloft continues to re-define the traditional hotel experience and strengthen its footprint in the Middle East, following the success of Aloft Abu Dhabi in the United Arab Emirates.



Atlantis, The Palm introduces MICE incentive

Atlantis, The Palm has extended booking incentive programme for all MICE bookings and stay until March 31, 2017. Bookers can now avail of exclusive experiences at Atlantis from complimentary tickets to Aquaventure Waterpark or dinner for two for 100 room nights among many more.



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Palé Hall hotel & restaurant, North Wales, officially opens

The re-imagined Grade II listed Palé Hall is now officially open as one of the finest country house hotels in Wales and the UK, and the first member of Small Luxury Hotels of the World in Wales. New owners Alan and Angela Harper have lovingly restored the historic house to its former glory, creating a peaceful and luxurious retreat surrounded by the natural beauty of the Welsh valleys on the edge of Snowdonia National Park.



Celebrate Diwali with MasterChef India winner

This year celebrate the Festival of Lights at One&Only Royal Mirage, Dubai at the chic Indo-European restaurant Nina. Enjoy with family and friends and experience a selection of contemporary renowned signature dishes from the MasterChef India 2 winner-Chef Shipra Khanna and explore her journey to fame.



Hyatt Centric brand expands to three US locations

Hyatt Hotels has announced three hotels are transitioning to the Hyatt Centric brand from the Hyatt brand, accelerating the Hyatt Centric brand's growth. The three hotels include Hyatt Centric French Quarter New Orleans, Hyatt Centric Times Square New York and Hyatt Centric Key West Resort & Spa.

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Sheraton Grand Macao Hotel and The St. Regis Macao co-host 'Wedding Showcase'

The Sheraton Grand Macao Hotel and The St. Regis Macao successfully co-hosted a 'Wedding Showcase', where couples had the opportunity to see the stunning Marchesa Bridal Capsule Collection displayed for the first time outside of New York and to speak directly with wedding professionals.



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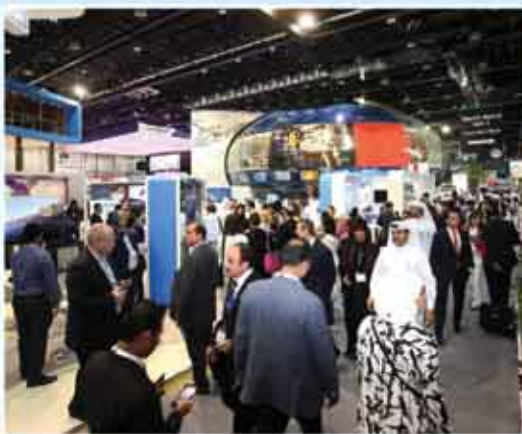
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India

2016 edition of India Hospitality Awards North & East will be held at Hyatt Regency Gurgaon. These are India's first region wise Hospitality Awards which reward the hardwork put in by the hospitality industry people to make this sector better.

HOSPITALITY AWARDS NORTH & EAST is back

Roger Wright, General Manager, Hyatt Regency Gurgaon is gearing up for the upcoming India Hospitality



Roger Wright
General Manager
Hyatt Regency Gurgaon

Awards North & East. He says, "The upcoming Hospitality Awards are one of the most coveted awards in the hospitality industry. It is an incredible opportunity to be a part of these awards, and a matter of great honour for us. These awards recognise the various areas of the

hospitality industry that accelerate economic growth."

Talking about the hospitality industry, Wright says, "With India being one of the fastest growing economies, the hospitality industry is striving to articulate and deliver the brand promise in the global marketplace."

Gunjan Sabikhi, Convenor, India Hospitality Awards believes that these awards recognises the contribution and achievements of hospitality players and rewards those who have gone an extra mile to offer superior hospitality to the guests. She says, "India Hospitality Awards is an all-India platform to recognise those behind the success of the hospitality industry and to facilitate them as achievers. These awards are based on internet voting and are therefore fair and unbiased."

Hospitality industry in India has taken a leap and is on a par with



Gunjan Sabikhi
Convenor
India Hospitality Awards

the international standards of hotels abroad. Explaining this further, Sabikhi says, "Our hospitality industry has started getting recognised internationally. The people in this industry work round the clock to make a difference. India Hospitality Awards are organised every year to make sure such hard work is rewarded and does not go unacknowledged." 🇮🇳





India, TOP THE LIST FOR ONYX, SRI LANKA

With Sri Lanka's newly elected government, **Simon Dell, Vice President and Area General Manager - ONYX Properties in Sri Lanka** is hoping for a significant growth in tourism and hospitality sector.

Anupriya Bishnoi



Simon Dell



The target for the number of tourist arrivals for 2016 is set at 2.2 million



How is the hospitality industry in Sri Lanka doing?

Sri Lanka is on the brink of a strong reform agenda with a promising period of rapid economic growth and social development. The country is on a steady tourism growth path. According to the Travel and Tourism Index 2015, Sri Lanka's travel and tourism competitiveness jumped 18 ranks over the past four years, driven by the strong government focus on the tourism sector, remarkable infrastructure growth and enhanced marketing and promotional efforts for the country as a whole.

This makes a perfect time for the hospitality industry to further grow in a sustainable and inclusive manner. There has been an average growth of 16 per cent over the past five years in the foreign tourist arrivals with close to 1.8 million foreign tourist arrivals in 2015 and the target for 2016 being set at 2.2 million tourist arrivals. We are really proud of our growing presence in Sri Lanka. Our first two properties – OZO Colombo and OZO Kandy – will be joined by the opening of Amari Galle later this year.

India recently has seen an influx of international hospitality chains. Is Sri Lanka witnessing the same?

A large portion of the hotel inventory in Sri Lanka is owned by domestic hotel chains, such as John Keells, Aitken Spence and Jetwing Hotels, which have established hotel circuits across the country. However,





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with the change in the political situation in Sri Lanka, the new administration is now focused on restructuring spending and increasing private sector participation and FDI. This has resulted in new domestic and international players establishing their presence in the

country. From 2016 onwards, the market has seen the entry of internationally branded hotels on a large scale, beginning with the south-west coast, followed by Colombo and eventually other parts of the country.

With the introduction of international hotel brands to the market, it is expected that average rates will increase in line with the new hotel product offering and the changing supply composition. The nation's newly elected government has made ambitious plans to attract 2.2 million foreign visitors in 2016 and 4 million foreign visitors by 2020.

The SLTDA's (Sri Lankan Tourism Development Authority) 2011-16 Tourism Development Strategy has laid out a series of ambitious goals for these sector, including increasing tourist arrivals from 650,000 in 2010 to 2.2 million by 2016.

What are your expansion plans?

We currently have two OZO hotels in Sri Lanka – OZO Colombo and OZO Kandy. Both our properties are doing remarkably well in terms of occupancy. In fact, OZO Kandy was the first international brand to debut in Kandy in 30 years. Eyeing the growth spurt in the tourism industry, we have planned to increase ONYX Hospitality Group's footprints across Sri Lanka. The construction of Amari Galle Sri Lanka is progressing on schedule, with the resort on track to open in late 2016. This opening will mark the introduction of the ONYX Hospitality Group's Amari brand to Sri Lanka, and we are sure that it will follow the success of our earlier hotels in the country – OZO Colombo and OZO Kandy.

What about the outbound tourism? From which country do you get the maximum number of guests?

Recently, there has been an increase in tourism arrivals from the Asia-Pacific region, particularly from India and mainland China. India remains the top source market for our two hotels accounting for approximately 16 per cent of the total guest mix. Leisure travellers account for a majority of our guest mix, with Sri Lanka widely regarded as a 'must-see' destination. The second largest segment are those visiting Sri Lanka to see family and friends. There has also been an increase in MICE guests visiting Sri Lanka. 📈



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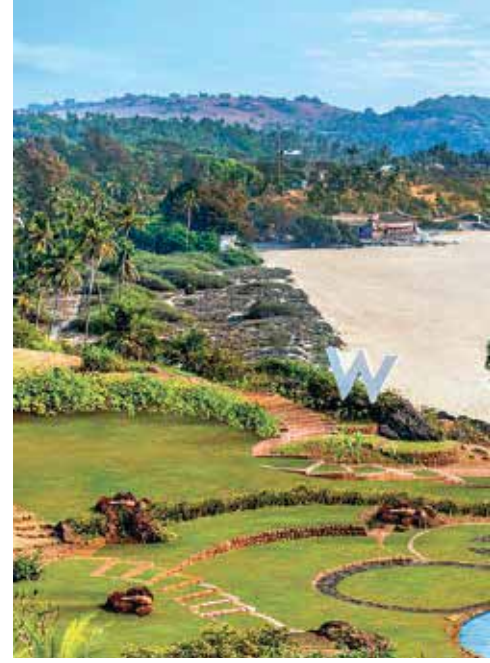
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Wooring the RULE BREAKERS



W Hotels is a contemporary, design-led lifestyle brand with 49 hotels including 18 W-branded residences, in the most vibrant cities and exotic destinations around the world. With the brand's first hotel coming to India in Goa, **TJ Joulak, General Manager, W Goa**, is convinced that the party scene of Goa will change.

HT Bureau



First W in India. What are your expectations and what prompted the brand to come to India, Goa to be precise?

The luxury travellers today are much more knowledgeable, much more adventurous and the expectations of their experiences have also radically changed. Today, 85 per cent of our guests hail from generations X and Y, and the brand is uniquely positioned to cater to this emerging and ever-more global generation of affluent travellers, which we call as "The Disruptors".

They want to experience what's new and in the most unconventional way. The Indian traveller is a lot more sensitive and demanding towards luxury and W's

lifestyle positioning is perfectly poised to leverage this opportunity.

W Hotels are unique and individual expressions of modern living, which is reflected in the brand's sensibility of holistic lifestyle experiences. Goa, with its vibrant, cosmopolitan vibe and beautiful surroundings- beach, cliffs, rocks and the warmth and cheer of the people- it has it all.

“

A contemporary, design-led lifestyle brand and an industry innovator with 46 hotels, around the world, W hotel's are known to be a fixation for its guests

”





Over the years, Vagator in North Goa has become a playground for the hip and chic crowd. It's emerged as the 'IT' place within Goa. In the time I have been here, I have met so many people from around the world- chefs from Israel and Greece, artists, musicians, designers- who now call this their home.

Who is a W guest?

Our guests, who we describe as 'disruptors' are fuelled by a sense of purpose and an endless appetite for the now. They are spontaneous and crave extraordinary, memorable experiences; they expect the unexpected. Whether travelling for leisure or business, at W hotels, it's always whatever you want, whenever you want it. An obsessive lust for a life less ordinary drives the

typical W guest to push boundaries, demand more, experience it all and hit repeat.

Goa has almost all the big hotel brands. How are you planning to stand-out?

Our brands are differentiated from a lifestyle perspective and not from a price point, with every brand and each hotel; we constantly try to create unique experiences which are true to the brand's identity.

For example, inspiring, iconic, innovative and influential, W Hotels provides the ultimate insider access, offering a unique mix of cutting-edge design and passions around fashion, music and entertainment. A contemporary, design-led lifestyle brand and an industry innovator with 46 hotels, around the world, W hotel's are known to be a fixation for its guests rather than a hotel to stay at and we look forward to bringing the same experience to Goa.

Apart from Goa, is there any other destination Starwood is considering for its next W in the country?

The brand is spreading at a much faster pace, with an aim to reach 75 hotels by 2020, out of which two are from India. W Hotels are looking to build the never seen city hotels at the Indian metropolitans - Mumbai and the capital, New Delhi. 🇮🇳

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'WE ARE A One-stop SOLUTION FOR GUESTS'

Bandish Mehta, General Manager, Novotel Pune Nagar Road, talks about the development of the hospitality sector in Pune and the challenges that the city needs to address to make hospitality grow. He enlists the reasons that have given the hotel an edge over competition and how they have managed to do well.

Peden Doma Bhutia



Bandish Mehta

“The challenge is government norms, the licensing part has been stringent”

How has the hospitality sector developed in Pune in the last few years?

Pune was a laidback city, in the last three years the hospitality sector is booming. Infrastructure is being built and eventually we see a lot of growth in the Viman Nagar area. With the airport just a few kms away, in this area IT is the most predominant sector, followed by automobiles. It offers us more business and all this is around 15 km of the hotel. Pune's growth has helped the hospitality most, as infrastructure has built up, the supply has increased and demand is pacing out at 12 per cent year-to-year. This will help the hospitality sector to move. Many hotels are coming up, but if you have established a brand and your commitment is there then you are in a good market.

What do you feel is the potential of Pune and the west India region? What are the most challenging issues that are being faced by the hospitality industry in Pune?

Pune's potential is being tapped, it's an education city and a very versatile one. In Pune you'll find culture, education, a brain network, young entrepreneurs are also coming up. In the western region, Pune was not considered a key player, but now it's becoming a sec-

ond hub in the region. Also, the city shares good connectivity with Delhi, Bengaluru and Chennai. We have seen a lot of growth in the aviation sector and because of this the market has been tapped very buoyantly. The challenge we feel is the international fleet, we expect more international fleet to come to Pune so that the network grows. The challenge is government norms, the licensing part has been stringent, if there is a single window and single license, the hospitality sector will see a better growth.





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There has been a sudden increase in taxation in the last one year, and the continuous pressure of government taxation serves as a deterrent for guests or customers to come to the hotel. Pune requires good infrastructure, there is a plan of the monorail coming to the area from the city, we'd like to request to the government to act faster on this. Also, if an international fleet of 5-6 airlines comes to Pune, the connectivity with Europe and Asia Pacific will be better.

Which market works best for Pune – luxury, mid-scale or budget?

In the last five years the hotel industry is growing. In my competitive set there are around 900 rooms, we do substantial occupancy to counter attack the luxury market. The mid-scale market is doing very good, even though the budget market is more buoyant as it's a price sensitive city.

The mid-scale market is attracting customers who are more business oriented, 70 per cent of the people who come to our hotel are business oriented, or contracted or corporates, MICE plays 15 per cent, social plays 5-10 per cent and leisure plays 10 per cent. Mumbai is very close to Pune and then Shirdi (a pilgrimage destination) is also closeby (around 250km) and there are attractive hill stations around - this helps Pune to grow as a centralised city. The market is going to be a better market and there is enough space. Infrastructure is what I'm stressing on and if the government relaxes some norms of taxation and licensing then the Pune market will definitely see a growth.

Novotel has made its mark in Pune. What do you think is the USP of the property and what makes it stand out from the rest of the hotels?

When we came to Pune we had settled key players in competition. We created our identity, USP and carved a niche with our own global networking system and friendly services. We scored very well on our customers' feedback, the staff is always willing to help, we provide comfort and our food quality has always been talked about. We have given tough competition to the rest of the key players. We provide personalised services, we focus more on digital marketing which is the future of any industry. We are active players in digital marketing and this gives us an edge over competition.

What segment (MICE, weddings, leisure etc) is most popular for the hotel and what are your ARR's and occupancy like?

If we talk about segmentation, corporate is the key component of our hotel dynamics, we don't underplay with MICE and social as the margins are better. If we talk about non residential, 50 per cent of banquet revenue comes from non residential socials that's a very important aspect for us. Corporate MICE, residential conference is also very important for us, it adds up to MICE, which plays a dual role between rooms and conferences. 🍷

SANJAY SOOD ELECTED AS THE NEW HRANI PRESIDENT

After the 65th Annual General Meeting of the Hotel and Restaurant Association of Northern India (HRANI) held on August 31, 2016 at The Surya, New Delhi, **Sanjay Sood**, CEO, The Devico's Restaurant, Shimla has been elected as President HRANI for 2016-18 tenure.

He is the CEO of Ahuja Plastics Limited having numerous restaurant and hotel units in Shimla, Renuka etc. He is also into the business of mining in limestone. Sood has been an active Rotarian and was President (2014-15) of Rotary Club of Shimla. He has a vast experience in the field of hospitality industry and has been a member of the Managing Committee of HRANI for over a decade.

At the first meeting of the new Managing Committee for the year 2016-18, the following office-bearer's were also elected.



Sanjay Sood(R) takes over as President HRANI for the year 2016-18

1. Vice President: R.N. Kukreja, MD, The First Floor Restaurant, New Delhi.
2. Vice President: Amarvir Singh, Partner, Hotel Natraj, Ludhiana.
3. Honorary Secretary: Surendra Kumar Jaiswal, MD, Hotel Deep Palace, Lucknow.
4. Treasurer: Garish Oberoi, Partner, Hotel Uberoi Anand, Bareilly.
5. Hony. Jt. Secretary : R.D. Anand, Managing Director, Asia Group of Hotels, Jammu.
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TALE OF AUTHENTIC MIX

Howard Johnson to launch new menu in the month of November, while **Dev Kumar Bose, Executive Chef, Howard Johnson Bengaluru Hebbal**, talks more about how they will beckon more guests by constantly innovating with food.



Dev Kumar Bose

Tell us about your new menu.

Nest, an all-day dining at Howard Johnson Bengaluru Hebbal has brought authentic global cuisines from around the world, mainly inspired from the tales of authentic mix of European and Indian flavours. Our focus has always been to create a curiosity in the minds and taste buds of all our loyal food lovers.

The beauty of our new menu lies in the secret mix of flavours from various parts of the globe that will delight the senses of our guests like never before.

What's the USP of your restaurant at the hotel?

We have always revamped our menu keeping in mind the surprise element for the taste buds of our discerning guests/food connoisseurs. Our dining options are inclusive of a wide array of delights that will satiate every palate and ensure an enlightening gastronomic journey. Our culinary delights present a visual treat accompanied by rich flavors and aromas. With our growing IT hub, today the hungry business minded traveller will be well complimented by delica-

cies from far and near, promising an experience like no other. Our special offering, "Today's Fresh and Healthy" will ensure that you are in the pink of health after a culinary extravaganza with us. For those who like to dine in select company, Nest also houses two private dining rooms that can accommodate up to six guests, making it an ideal venue to discuss work over a flavourful culinary experience.

Tell us something about the F&B scene of Bengaluru, how has it evolved and how are you catering to this evolving palate?

The fast moving business travellers have very little time to identify their preferences and to focus on eating and are always on the look out for the elements of surprise in



Our dining options are inclusive of a wide array of delights that will satiate every palate



their breakfast/lunch/dinner amidst the rush. Our new menu experiments with a wide variety of flavours from across the globe that should meet the palate of our business traveller.

However, sometimes we come across guests who are on the lookout for something fresh, a little distant from the usual they can get anywhere in Bangalore and our new menu has been evolved in a particular manner where they can expect the generation of evolving mix of worldly flavours.

How are you dealing with the competition?

For us, competition mainly lies in the challenge of meeting with daily veritable palates we come across the

globe. Nothing gives me more satisfaction than meeting their expectations and taking into account their feedback about the evolving global trend of cuisines.

With nearly 17 years of experience as a chef, for me competition has always been to not do better than others but try and set a standard that will inspire others to follow. Today, hotels are constantly facing the challenges of evolving from the traditional way and make it more modernistic which will surprise and at the same time delight the discerning taste buds of the guests.

How often menus are being revamped at your hotel restaurants?

Menu revamping today is a very important part of any hotel food and beverage services and it's always good to introduce options that range from across the various part of the globe.

My culinary style is to focus on a mélange of wide aromatic flavours and today when guests come in and order for food before looking at the menu, gives me immense pleasure as for me first impression is the last and there memory of our culinary fare gives me a great sense of motivation. 🍷



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In India Sealy is exclusive bedding partner with top hospitality brands like ITC Hotels, TAJ Group and The Oberoi Group. We have also supplied many International chains in India Four Seasons, Fairmont, JW Marriott, RitzCarlton, Le Meridien, Sheraton, Four Points, ALOFT, Oakwood, Swissotel etc.

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SHEDDING LIGHTS ON DIWALI & Hotels



Diwali is around the corner and hotels from across the country are gearing up for it. We ask few hoteliers about how well they are prepared for the festival and the anticipation of higher ARR's.

HT Bureau



Thomas Abraham

Thomas Abraham
General Manager
Park Hyatt Hyderabad

The festival of lights, Diwali is an occasion to celebrate and come together at Park Hyatt Hyderabad. Hyderabad celebrates Diwali with much fervour among loved ones and families who come together on this occasion. Being a business hotel, international and domestic travel during Diwali is not affected to a large extent. To initiate celebrations at Park Hyatt Hyderabad, we curate a special weekend package for city

dwellers who would want to rejoice in the lap of luxury.

The Diwali package includes grand welcome, traditionally crafted menus, diya-making activity for kids and some Spa indulgence packages. For the first time, we have designed 'Luxury Vintage Trunks' which we are selling as Diwali hampers for loved ones. It is an innovative, exciting and new form of gifting and nothing similar has been designed before in the Hyderabad market. The

hamper includes hand-made traditional sweets, signature French macarons, luxury spirits, bespoke gifts and souvenirs.

As a token of love, we distribute sweets and Diwali hampers to our clientele and community partners on behalf of the hotel and associates. Celebrations at the hotel also include joyous moments with our NGO partners as Hyatt Thrive takes charge of lighting up their celebrations with associates' presence and special gifts.



For the first time, we have designed 'Luxury Vintage Trunks' which we are selling as Diwali hampers





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Biswajit Chakraborty



Traditionally during the festive season, the occupancy drops for all major five-star properties as there is hardly any business travel during that time



Biswajit Chakraborty
General Manager
Sofitel Mumbai BKC

Traditionally during the festive season, the occupancy drops for all major five-star properties as there is hardly any business travel during that time and people prefer celebrating at home with family instead of taking a vacation.

Hence, to maximise the occupancy during the festive season, we at Sofitel Mumbai BKC float our exclusive Staycation Packages for all our guests. With festivals such as Diwali around the corner, an area like Bandra Kurla Complex is peaceful and quiet, and guests ideally like to go with Staycation



Packages to stay away from all the noise and chaos, and enjoy the festivities in a more soothing environment. Even though the occupancy may seem slightly on the lower side, our food & beverage

outlets see a significant amount of footfall, especially in our two Indian restaurants: the signature restaurant, Jyran – Tandoor Dining & Lounge and the award-winning, Tuskers – Pure Vegetarian Dining.



Jai Kishan



Diwali is widely celebrated and has appeal to global audiences



Jai Kishan
General Manager
Novotel Kolkata Hotel & Residences

We plan to start the day with a pious festive offering to the Lords with lamp lighting ceremony followed by a lavish spirited team lunch. We will host an extravagant firework display and make-a-wish sky lanterns' release at Le Jardin – the city of joy's only rooftop banquet space,

candle-lit dinner at Cascades by the poolside. As far as occupancy rates are concerned, Diwali is one of the most widely celebrated festivals in the country and has appeal to global audiences thanks to the ongoing 'Incredible India' campaign. Because of the success of these campaigns along with AccorHotels global network, we see softening on the corporate segments and increased production across leisure segment. During this time, our food & beverage venues become the talk of the town due to our



marking the lighting ceremony for the guests followed by an exquisite

unique F&B offerings, which leads to healthier revenues.



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Bandish Mehta

Diwali is one of the most joyous festival of the country that preaches various morals of life like the victory of light over darkness or good over evil, knowledge over ignorance, and hope over despair.

Bandish Mehta
General Manager
Novotel Pune

Guests at Novotel Pune experience the nostalgia of this festival with the ever welcoming colourful Rangolis,

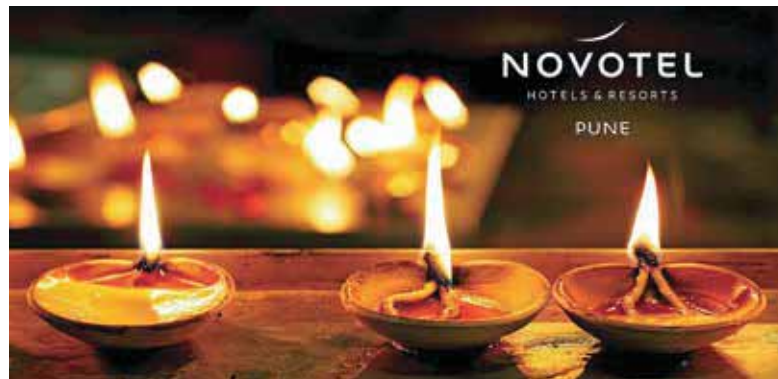


we ensure that the fireworks do not interrupt the surrounding peace. In an effort to give back to the society, the hotel team visits a nearby orphanage with sweets, gifts, books and other important items of need to spread the holiday cheer among kids.

This time around the passionate Novotel Pune team is also working on a skit to perform there to add more smiles among the children in the orphanage. We firmly believe that the true way to celebrate a festival is to spread the smiles around. Nothing gives us more contentment than seeing a child smiling out of joy.



During Diwali our hotel team visits a nearby orphanage with sweets & gifts spread cheer



Diyas and flower petals. They are invited to enjoy the fireworks at the back of the hotel where employees join them keeping the safety factor in mind. We also have special Diwali themed buffets on the day

for our guests and employees. The leadership team takes pride in distributing sweets to the guests and employees after the fireworks. Also, as we operate in an environment which is extremely noise sensitive,



Subhabrata Roy

Subhabrata Roy
General Manager, Four Points by Sheraton
Navi Mumbai

We at Four Points by Sheraton Navi Mumbai celebrate the festival of light, Diwali with high levels of enthusiasm and excitement with the hotel taking on a complete glittering avatar with floral decorations, colourful lights and a professional rangoli display. Diwali forms the perfect occasion for gifting and hence we organise a visit to a nearby NGO for children for a special gifting drive where we distribute sweets, diyas and clothes to them to signify the festive feeling and spread joy amongst them. This year,

a lot of festivals are falling close to weekends due to which there is a good rise in hotel occupancy.

In today's fast paced life, it has become a trend for families and friends to take short breaks like



staycations and when it is clubbed with a festival it becomes a double whammy for hotels.

Hence hotels or resorts located at shorter distances to metro cities are observing a high demand for rooms during festive seasons like Diwali. Hotels are taking this opportunity to grow their business through promotions and festival stay packages in the hospitality industry.



This year, a lot of festivals are falling close to weekends due to which there is a good rise in hotel occupancy



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Amit Midha



Amit Midha
General Manager
Conrad Pune

successful trend of a consistent rise in occupancy experienced at the hotel, especially during the long weekends, the momentum will continue through the festive season.



“
Guests have the option of customising their hampers to their preferences
”

We are delighted to celebrate Conrad Pune’s first Diwali with a range of exclusive offerings and curated experiences at our dining venues, each of which have acquired the status of being among the most preferred food and beverage destinations in the city. We have

designed distinct Conrad Signature Luxury Hampers to spread the warmth and joy of the festive season.

Guests have the option of customising their hampers to their preferences from the range of luxury specialties on offer including a very attractive spa package voucher designed to be an ideal gift for your friends and family. Following the



David Hopcroft

David Hopcroft
General Manager
Le Meridien Gurgaon

For Diwali we have come with special hand crafted gourmet hampers. Guests can choose our exclusive gift hampers with irresistible handmade delicacies ranging from muesli bars, home-made cookies, almond chocolates, banana walnut cakes to lemon pound cakes and more.

The hampers start from INR 1500. We make our guests feel at home away from home during Diwali. We place special Diwali goodies and dishes in our buffet which are appreciated by our guests. In terms of occupancy and ARRS, Diwali does not create a significant impact.



“
We make our guests feel at home away from home during Diwali
”



510 chefs participate in IFCA CONVENTION

The first National Young Chefs Convention (NYCC), organised by Indian Federation of Culinary Associations at Radisson Blu Plaza, Delhi from August 29-30, 2016 was attended by leading chefs from India and overseas.

Kanchan Nath

NYCC was inaugurated by the guest of honour - Kenko SONE, Minister (Economic & Development), Embassy of Japan; Nakul Anand, Executive Director, ITC; K B Kachru, Chairman, Emeritus & Principal Advisor, South Asia, Carlson Rezidor Hotel Group Inc.; Master

Cooking up business

K B Kachru, Chairman, Emeritus & Principal Advisor, South Asia, Carlson Rezidor Hotel Group, says, "Skill development is a big dream that the government is pursuing, I think we all need to take full advantage of this. By honing your own



Chef Hirotochi Ogawa, Director / Secretary General, All Japan Sushi Association (AJSA) by a lamp lighting ceremony.

Cuisine pivotal in promoting tourism

In his keynote address, **Nakul Anand**, Executive Director, ITC says, "Today, more and more Indian chefs are winning admiration, competing and collaborating on global shores through their culinary prowess. It is also a great pride for India to be in global prominence, on accord of the culinary wisdom that we have to offer. Cuisine can pay a pivotal role in promoting tourism. We have only scratched the surface of vast opportunities that lie within the ambit of culinary tourism. The secret lies in reflecting and tapping into the innate strength of our culinary diversity that exists within our historical and geographical border."

He added, "Food is a complex multiple of history and geography. That is our key sustainable differentiator, countries may have the geographies, but very few countries would have the history and the civilisation that is 5000 years old. India's incredible cuisine has the potential to be the single largest catalyst in India's tourism growth story. Some believe that India is a country of derived styles, tastes and presentation and much of its food came from elsewhere. I personally stand with food historians and chefs, who have painstakingly broken this myth to become recognised as a fountainhead of tastes and flavours."

skills you can really change the industry, and enhance F&B offerings. Along with your skills I will strongly advice that you should start the cooking business, many of you have the potential to become entrepreneurs, along with honing your skills what you need to learn through some of your own colleagues in the industry is how can you can cross that level and be very successful entrepreneurs."

Self development key to success

Chef **Manjit Singh Gill**, President, IFCA, says, "We have to identify new opportunities and encourage new talent, thus helping the industry to grow from stride to stride. We are constantly



striving to aspire the countries youth to take up being a chef as a profession."

He adds, "There are no shortcuts to being a good chef. One has to start at the bottom of the line; it is only with experience and practical knowledge." ↴





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Bringing South Asia on the forefront

The Hotel Association of India (HAI) organised the first South Asian Hoteliers Conclave 2016 from August 9-10, 2016 at the Taj Palace, New Delhi. The event saw in attendance the bigwigs of the hospitality industry from the region sharing exchanging information ideals and solutions for issues pertaining to the region.





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Experience culinary bliss at Aster - The Coffee Shop, the refined culture of courtly dining has been elevated to a sublime art at this fine dining restaurant in Nashik. One of the best happening and exciting place in the city to relax is well known as Le Bar Salon - The Lounge Bar. After Dark- The Sky Lounge, Nashik's highest Sky Lounge situated on Level 8 for the best view of city sky line with Impeccable dining experience...

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Hospitality Talk gets spokesperson from various brands to talk about how technology is now paving the way forward to innovation.

Anupriya Bishnoi



Faiz Ansari
General Manager
Aloft Bengaluru Cessna Park

Innovation and technology has been changing the way we communicate, research, entertain, etc. We humans use technology with every step we take. The hospitality industry has also been revolving around the new and continuous innovations and the way it engages with its guests.

Recent additions

Starwood has adapted the phenomenal change and is continuously working towards integrating newer technology to give the best to its guests. Mobile phones being one of the biggest bet today, we have successfully incorporated mobile tech innovation for easy booking and planning. The user-friendly digital technologies have also worked in favor of personalising your stay in major aspects.

Besides the keyless check-in initiative which allows SPG Members to bypass the front desk queues and



User-friendly digital technologies have also worked in favour of personalising your stay



go directly to their rooms, Starwood Hotels & Resorts has many unique innovations in its kitty. Recently, Starwood launched an SPG app for Apple Watch is designed to anticipate and respond to in-the-moment needs of guests from mobile check in and opening



their guest room door to providing information like the hotel address, confirmation number, and SPG account information with just a glance at one's wrist. The ROS-powered robotic butler, 'Botlr' which functions on a combination of sensors and Wi-Fi connectivity to communicate with the hotel and its software at one of our Aloft properties is a favourite among the guests.

Technology and the brand

The digital technology is transforming each day, and we are better positioned than ever to collect data in forms that we have never been able to capture until now. Starwood's next frontier is fusing high-tech and high-touch in our hotels – empowering our associates with the technology they need to deliver on guests' expectations and personalising the stay.



Shantha de Silva
Head of South West Asia
InterContinental Hotels Group



IHG Translator App gives guests access to translations from English to 13 languages



Recent additions

Building on our strong track record in innovation, we're constantly leveraging technology to enhance the guest experience, not just the in-room experience but across the entire guest journey which we term dream, plan, book, stay and share. We were actually the first to develop Apps on all mobile platforms. The IHG App has one of the highest ratings of all major hotel chains on the App store. The IHG App allows guests to read reviews of our hotels, make reservations and access information related to their travel.

The IHG App is also linked to IHG Rewards Club, making it easier for our guests to redeem points. In

In addition, guests can now tell us their stay preferences such as a late departure, higher floor or extra pillows when booking through our websites or through the IHG App. We're currently trialling IHG Guest Request, a service that allows guests to make a request instantly through the IHG App when they are staying at an IHG hotel. The App then uses a



platform which logs, assigns and tracks requests, making it clear to hotel staff what the current status is and who is responding.

them manage their costs. Our hotel managers worldwide can log into the IHG Green Engage system, which

provides over 200 'Green Solutions' to choose from to help them save on energy costs.



We're also piloting mobile room key technology in the Americas which gives guests the opportunity to bypass the front desk when checking into their room; check-in and check-out through the mobile; and 'Mobile Folio', which allows guests to view their hotel bills in real-time. We also have the IHG Translator App, which gives guests access to translations from English to 13 languages.

In addition, we've partnered with digital travel service, Stay.com, to enable guests in over 50 destinations worldwide to research, plan, create and share with friends personalised travel guides for the city they're visiting.

In addition, we've partnered with digital travel service, Stay.com, to enable guests in over 50 destinations worldwide to research, plan, create and share with friends personalised travel guides for the city they're visiting.

Technology and the brand

We have developed a proprietary web-based system, IHG Green Engage, to measure the impact our 5,000 hotels and a further 1,378 in the development pipeline across the world have on the environment, and help

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Andre A. Gomez
Head of Operations – India
Hilton Worldwide

Recent additions

With a 97-year history of delivering industry transforming innovations, we, at Hilton Worldwide, will continue to enrich our guest's experience at scale. Technology is changing the way in which we conduct business – digital is the way forward. Guests want to connect with us whenever, wherever and however they choose and they want to control their experience from start to finish. We have made strategic investments as we are committed to delivering the digital tools necessary to enable this interaction and empowerment.

Following are highlights of some pioneering and industry-leading initiatives:

- **Digital Check-in and Room Selection:** Giving our loyal guests unprecedented choice and control across their entire stay experience, in 2014 we introduced our pioneering digital check-in and room selection technology, which has since been utilised by our guests more than 15 million times.
- **Digital Key:** In August 2015, we introduced Digital Key, offering elite HHonors members the option of

“Guests want to control their experience from start to finish. Technology is changing the way in which we conduct businesses”



bypassing the hotel check-in counter and accessing their rooms, as well as any other area of the hotel that requires a key, directly via the Hilton HHonors app on their smartphones.

- **Conrad Concierge app:** Additionally, our Conrad Concierge app provides guests, staying at the 24 Conrad Hotels & Resorts brand hotels within our global portfolio, the ability to choose from bespoke bath amenities, pre-select the types of pillows they would like, use mobile check-out to bypass the front desk at departure as well as a customised and curated collection of 1, 3, and 5 hour inspired experiences through Stay Inspired.
- **LightStay:** We are also leveraging technology to make better business decisions. The tool is enabling us to operate our business more efficiently and responsibly. Since the introduction of LightStay in 2009, we have been able to track usage, identify major opportunities for change and reduce energy use by 14.5 per cent, water use by 14.1 per cent, waste output by 27.6 per cent and carbon output by 20.9 per cent in our hotels around the world.
- **Clean Air Programme:** We launched this programme in 2015 to reduce the environmental impact of meetings and events held at our more than 70 participating properties in Asia Pacific. We use LightStay to calculate the carbon emissions generated by meetings and events, and offset these emissions by purchasing carbon credits, at no cost to our customers. These credits in turn fund different projects across the region that reduce greenhouse gas emissions. One of the projects supported by this programme is the Tamil Nadu Wind Project that replaces non-renewable and polluting energy sources, such as coal, with a clean 45 turbine wind farm that powers the Southern Electricity Grid of India.

Technology and the group

We are constantly innovating in the way we use technology to enhance our service offerings and create memorable stay experiences for our guests. We use technology to make our guests' lives easier, deliver more engaging interactions as well as offer our guests greater control over their stay experience in our hotels.



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Thorsten Kirschke
Asia Pacific President
Carlson Rezidor Hotel Group

Recent additions

Carlson Rezidor Hotel Group Asia Pacific embarked on a sizeable investment in Virtual Reality (VR) interfaces for our Radisson Blu and Radisson RED brands. We also rolled out a Radisson Blu, “BluPrint” app this February that allows guests and hotel owners/investors to view our rooms in augmented reality. In addition, Carlson Rezidor Hotel Group will also invest USD\$30 million this year to augment our global digital platforms.

At Carlson Rezidor Hotel Group, we keep our guests and partners at heart by challenging ourselves to

launch of “BluPrint”, a new interior design programme for Radisson Blu’s global portfolio of hotels.

Providing the foundation of a new design scheme for our guest rooms, social spaces, meetings and event areas, BluPrint is a vehicle of Radisson Blu’s organic evolution of the brand’s heritage and DNA of sophisticated contemporary design. A perfect fusion of form and function, it also benefits owners and investors in providing distinctive and localised styling across interior design and refurbishments with a multi-functional guideline that allows inventory flexibility in terms of materials and colour scheme.

Implementation has begun and it will form an integral component of the brand’s comprehensive renovation and refurbishment

visit our website, print out a “trigger” card and enjoy a 3D experience and a sneak preview of a BluPrint city or resort room.

Most recently, our commitment to technology and innovation extended to an investment in Virtual Reality (VR) where we engaged a globally renowned design visualisation studio to produce virtual experiences for our Radisson Blu and Radisson RED brands.

Our technological edge seeks to redefine the design process by providing owners and investors the ability to provide on the spot feedback through a practical and portable tool, with virtual walk-throughs. We are also opening fresh dialogue and delivering our partners a new world of personalised, experiential engagement and a sensorial appreciation of Carlson



We will invest USD\$30 million this year to augment our global digital platforms



discover new and meaningful ways to excite and delight them. Our technological advances as a global hospitality group are no exception, beginning earlier this year with the

programme. To augment and bring this design scheme to “life”, we developed a free to download BluPrint app, available on iOS and Android platforms. Consumers can

Rezidor’s brands. In doing so, we remain nimble and flexible in our drive to stay ahead of changing guest expectations and capture new audiences to ensure stronger returns for owners and investors.

We are happy to note that hotel owners and investors’ response been very enthusiastic and positive. They shared feedback that this technology helped them to very quickly grasp brand differentiation and the unique selling points of each brand through each space’s sight and sound effects. It also gave them a good inclination of the target profile of each brand simply through our VR experience. Moving forward, we are moving into the next phase of our VR exercise, with plans to increase product differentiation knowledge of our other brands.

Ideal stay at Meridian Bay Resorts & Spa



It is our pleasure that Hospitality Talk has given Meridian Bay Resort and Spa the opportunity to be a part of the award. We ensure our guests the ideal home away from home through an exclusive and personalised experience. Meridian Bay is the best place to take time from the grind of hectic schedule or the boredom of everyday routine. Our well appointed rooms and relaxing spa therapies will make your stay a memorable one.



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Nilesch Patel
Director of IT
AccorHotels India

Recent additions

At AccorHotels, technology is not merely concerned with adding ease to the guest experience, rather we take it a step ahead by aiming to provide a perfect amalgamation of technology along with the warmth of personal touch.

We are investing €225 million into a digital plan that will not only enhance every part of the customer's journey but also improve the service experience of the staff, owners, franchisees and partners. As a part of this plan, we recently launched our new digital strategy - 'Leading Digital Hospitality' with the key objectives to rethink and incorporate digital technology



We are interacting with our customers through instant messaging platforms like WhatsApp, We Chat and Line



throughout the customer journey. The plan is based on two essential pillars – IT infrastructure and data management.

Here are some of the recent technology-led innovations we have rolled out to better serve our guests and hotels:

•One App

Over two billion people currently have a smart phone and as many as 65 per cent of travel searches are made through them while almost 42 percent of travellers around the world use a smartphone to plan



or book a trip, thus making smart phones the preferred device for finding, preparing and organising a trip. In the light of this growing trend, AccorHotels has recently launched a new version of its mobile application. As part of the rollout, various brand applications are now united in this single app which features all of the Group's hotels.

•Welcome

A major technological development for us has been the launch of the Welcome project to enable virtual check-ins/reservations. The objective of the project is to offer our customers an unprecedented personalised welcome through digital

technology. Guest welcome is less devoted to administrative formalities, making the hotelier entirely available to greet guests, cater to their individual needs or simply help them save time. With the massive deployment of this digital solution we have attempted to provide an online service that is consistent with new consumer habits.

•VOG Platform

With 95 per cent of customers checking the reputation of hotels online before making their bookings, it's crucial for our hotels to be aware of what guests are saying about them online and work on delivering a good experience to every guest.



•My Web Valet

My Web Valet app is a great example of how AccorHotels is leveraging technology to offer more personalised services and enable a seamless customer journey. The app is currently being rolled out at select properties around the world, including in India at Pullman New Delhi Aerocity. In simple words, the app is an in-hotel digital solution that provides guests with faster and easier access to hotel services and facilities at every touch point.

•Technology-led communication channels

We are now interacting with our customers and catering to their needs through their preferred communication channels by using popular instant messaging platforms like WhatsApp, We Chat and Line for guest feedback.

•Partnership with Samsung to roll out Samsung's SMART Hospitality Display technology

We have partnered with Samsung Electronics Co. Ltd to roll out Samsung's SMART Hospitality Display technology across our properties in 92 countries. Partnering with Samsung Electronics, the leader in the digital display sector, underscores our commitment and helps us differentiate our offering with exceptional technology products and services which our customers can enjoy before, during and after their stay.

As the preferred display provider for AccorHotels, Samsung's UHD displays will be available in guest rooms and common areas, including lobbies, bars and restaurants. This technology upgrade will provide our on-site staff with all-in-one tools and extended flexibility to deliver a tailored and visually compelling guest experience

Technology and the group

Our ability to constantly integrate new technologies and improve the way we serve our guests at our hotels is at the heart of our digital strategy - to make

AccorHotels the most audacious and innovative hotel operator.

The strategy has been crafted keeping three groups in mind – customers, employees and partners – with plans targeting each including the launch of a single mobile application for all of AccorHotels' services before, during and after a guest's hotel stay, online training programmes for staff and the

use of business intelligence and analytics. It is aimed at rethinking and incorporating digital technology throughout the customer journey, improve the services on offer for investor partners and consolidate the Group's distribution market share. It is important to note that while technology is transforming the way we function and interact with our guests, we continue to underpin the significance of a personal touch.

The ideal platform is no more a puzzle We'll help you find the right answers

Give your brand the focus it deserves



For further details, please contact:

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BULK COOKING AT EASE WITH RATIONAL

RATIONAL SelfCookingCenter 5 senses is the perfect cooking system as it has the essential 5 senses which are needed to lead cooking to perfection. It senses, recognises, thinks ahead, learns

from you and even communicates with you. It is an absolute solution for the bulk cooking clients in the Indian food industry. Bulk cooking is a kind of cooking process where the food is produced in large quantities

without compromising on the original texture, taste, consistency, flavour and aroma. A lot of cooking processes are used in the hotel industry. Boiling, stewing, braising, steaming, baking, roasting, grilling and so on.



RATIONAL SelfCookingCenter 5 senses replaces a tandoor, boiler, bakery oven, griller, hot plate, salamander, roasting and barbecue cabinet. Hence 90 per cent of the cooking can be done making it space efficient as well.

For the bulk cooking sector, RATIONAL also offers a wide range of accessories to ease out the process for our clients even more. To name a



few, the tandoori skewer set, the griddle grid, roasting and baking tray, pizza and grilling tray are some of our signature accessories used popularly among our bulking cooking clients. The finishing system is another special way of simplifying cooking process especially in the hotel industry. Whatever the event, you can calmly prepare your food in advance. Then finish your products with the finishing function of the SelfCookingCenter 5 senses, whenever these are needed for service.



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Novotel LOBBIES

Novotel lobbies across the world enchants the guests with its unique decor, exquisite architecture and an inviting ambience for a welcoming experience.



Novotel Cairo Airport (Left)

The lobby of Novotel Cairo Airport speaks of functionality and relaxing ambience.



Novotel Ningbo East (Right Below)

The Lobby Lounge is the ideal place to spend a relaxing afternoon over a coffee and cakes or evening drinks and snacks.



Novotel Suvarnabhumi Airport Hotel (Above)

The lobby adds a perfect venue to unwind and relax.



Novotel New Delhi Aerocity -Lobby
(Extreme Left)

A virtual concierge in the lobby – MONCIERGE will give an insight to the capital’s trending places, access to check flight timings, hotel information and a lot more.

Novotel Sydney on Darling Harbour
(Top Left)

With beautiful views of Darling Harbour and the Sydney city skyline from its lobby, Novotel Sydney On Darling Harbour showcases the best of the city.

Novotel Suzhou SIP
(Below)

The meticulously designed lobby is composed of a lobby counter and a gourmet bar.



Novotel Paris Nord Expo Aulnay
(Above)

The new lobby of the Novotel Paris Nord Expo Aulnay is a full-fledged living space open to both hotel guests and outside visitors.





Cornitos launches stand up pouches

Cornitos lovers can now enjoy Coated Green Peas in Hot and Spicy and Wasabi flavor, Roasted Premium Cashews in Lightly Salted and Crack Pepper flavor and Roasted California Almonds in Lightly Salted and Smoky Barbeque flavours.

New range of mattress by Sealy

Sealy being the global mattress technology leader constantly develops different specifications to meet the needs of hotel properties worldwide. Some of the proprietary technology features include the PostureTech ‘Sense & Respond’ Coil, ‘Triple Offset’ Design, UniCased Construction and Patented Edge Guard.



VitrA introduces Mineralcast Washbasins

VitrA has introduced– Mineralcast Washbasins. Mineralcast washbasins without overflow holes stand out for their exceptionally precise aesthetics, and perfectly smooth hygienic surfaces. Mineralcast is composed of 80 per cent natural minerals like marble, sand and quartz and 20per cent a special resin.

Faber launches 3D Chimneys

Faber introduces world’s first 3D Chimney with T2S2 technology with three-way suction. Its unique filters on the sides of the hood extract any smoke that escapes the bottom vent. This technology ensures kitchen free from smoke.



Cremica’s Salad dressings

Get your fitness fix in with a range of salad dressings by Cremica. Healthier salad just becomes more delicious with Cremica’s range of dressings. Cremica’s salad dressing promises the best of the taste and looks to crave for a healthy salad.



Easy Lock range of mixer grinders from Maharaja Whiteline

The brand is bringing the next level of innovation to the market with the most innovative and stylish range of mixer grinders from its 750 watt series – Easylock. In line with its name, the range boasts of a unique audible and visible locking system which has proven to be a success across the globe.

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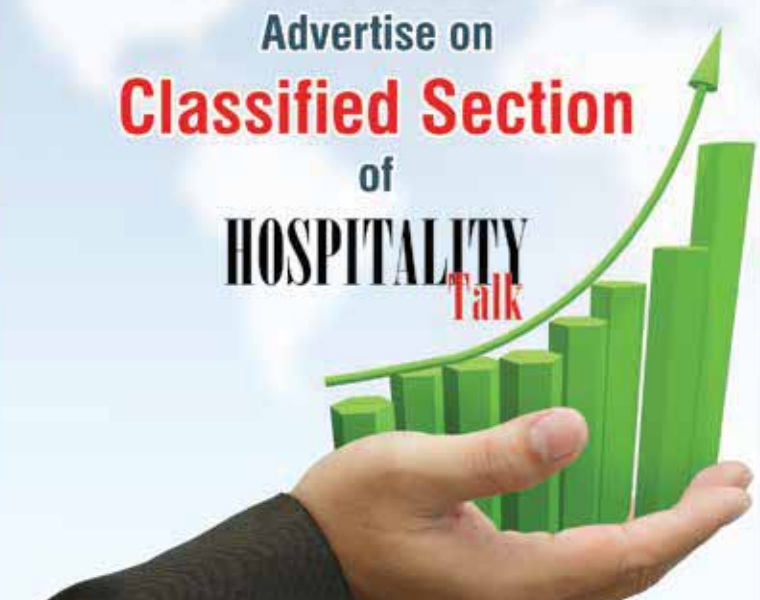
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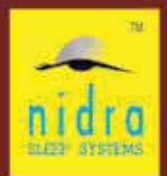
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MOVEMENTS

AVNEESH MATHUR

General Manager
Park Plaza Gurgaon

Avneesh Mathur is the new General Manager at Park Plaza Gurgaon. Prior to joining here, Mathur worked as General Manager with Park Plaza Kolkata. He has an enriching experience of many years in the hospitality industry, which will help in taking the success of the hotel to greater heights. Mathur has been in the hospitality business for the last 28 years, starting as Assistant Manager (F&B) with Hotel Leela Kempinski Mumbai.



NICHOLAS DUMBELL

General Manager
Renaissance Mumbai Convention
Centre Hotel, Powai

Since September 1, 2016, Nicholas Dumbell has been appointed as the new General Manager of Renaissance Mumbai Convention Centre Hotel & Lakeside Chalet- Mumbai, Marriott Executive Apartments. Dumbell will be responsible for the overall management and operations of the hotel, driving revenues and managing manpower on the property. He has over 16 years of experience in the core hospitality and customer oriented operations through leadership positions.



VIVEK BRAGANZA

Director, Business Development, India
Shangri La International Management

Shangri La International Management announced the appointment of Vivek Braganza as the Director of Business Development, India. Braganza has over 13 years of hospitality experience in Sales & Marketing, and Revenue Management. Braganza has worked in property-based and regional roles with Starwood, Marriott and Taj. Braganza will be responsible for developing business opportunities from India to Shangri La hotels across the world.

ANUJ SOIN

Food and Beverage Manager
Courtyard By Marriott Gurgaon

Courtyard by Marriott Gurgaon has announced the new appointment of Anuj Soin as the Food and Beverage Manager for the hotel. He has been an essential part of the Courtyard by Marriott Gurgaon team from the past 2.5 years where he joined as Events Manager – Food & Beverage. With the change in leadership, Soin will now be responsible to oversee the management and development of food & beverage and catering services.





ANSHUMAN APPANNA

Director of Sales and Marketing
Park Hyatt Hyderabad

Anshuman Appanna joins Park Hyatt Hyderabad as the Director of Sales & Marketing. Starting his hospitality journey with Taj group of hotels, Appanna has worked across different locations like Delhi, Mumbai, Chennai, Bangalore and Goa after he completed his degree of M.Sc in International Business from Scotland. He carried out a significant role in the pre-launch and subsequently opening of Vivanta by Taj Club House in Chennai and other Taj properties across India.



RYAN KENNETH DSILVA

Rooms Division Manager
Park Hyatt Hyderabad

Ryan Dsilva joins Park Hyatt Hyderabad as Rooms Division Manager after serving Hyatt Regency Mumbai as the Housekeeping Manager. Dsilva started his hospitality journey as Guest Service Assistant in Front Office from 2004 - 2005 soon after he completed his Degree in Hotel Management from the esteemed Institute of Hotel Management, Ahmedabad. With his passion for cooking, Dsilva spends his spare time churning out gourmet dishes for his family and friends.



SUDIPTO MUKHERJEE

Director of Sales & Marketing
Mercure Hyderabad KCP

The newest entrant of AccorHotels in Hyderabad's Banjara Hills, Mercure Hyderabad KCP announced the appointment of Sudipto Mukherjee as the Director of Sales & Marketing. In his present role, he is responsible for strategising and implementing sales and marketing activities for the property. He has a rich and versatile experience of over 13 years in the hospitality industry and has worked with Novotel Hyderabad Convention Centre, Ellaa Hotels and Lindsay Hotel Kolkata.



DEEP PREET BINDRA

Sales and Marketing Division
Bengaluru Marriott Hotel, Whitefield

Bengaluru Marriott Hotel, Whitefield announced the appointment of its Director of Sales and Marketing, Deep Preet Bindra. He will bring over 12 years of experience in the service industry to the hotel and lead the effort to create innovative opportunities for new business and marketing visibility. Bindra has been recognised over the past 12 years for commanding a high success rate of attaining the targeted goals and for his exemplary ability to demonstrate quick and efficient decision making.



MOVEMENTS

THOMAS ABRAHAM
General Manager
Park Hyatt Hyderabad



“My favourite holiday so far has been with my family when we visited Istanbul”

I ensure that I take time out to de-stress and the one place I prefer to do this is at the gym. My time on the treadmill and the cross trainer while listening to my playlist of the latest songs is my mantra to de-stress. I am passionate about my work and am a stickler for detail. I also enjoy art. My favourite holiday so far has been with my family when we visited Istanbul. The city's history, its architecture and the Blue Mosque fascinated me. In India, my favourite holiday spot is Thekkady in Kerala, specially the Lake Palace. My favourite cuisine is Italian.

PUNEET BAIJAL
General Manager
Hyatt Regency, Chandigarh



“I usually run to get refreshed. I love to spend my secret time playing games on PS4”

It's difficult to believe but I am hardly ever stressed. To relax myself though, I take a spa and usually run to get refreshed. One thing I am most passionate about is pairing food with wine. When in Chandigarh, I love the company of a great malt or a rare blend. Another pastime I have about which not too many people know is that I love to spend my secret time playing games on PS4 (waiting for PS5) with my wife or simply get lost in the wild. My favourite holiday destination within India is Kerala and internationally is Switzerland. My favourite cuisine is Italian and Punjabi.

VIJAYAN GANGADHARAN
General Manager
Four Points by Sheraton
Hotel & Service
Apartments, Pune



“I actively look forward to times wherein I get quality time in a good read”

I love interacting with people and connecting with them over engaging conversations over varying topics, knowing about the culture, food and travel habits. Swirling a nice full bodied red wine and trying out new wines too is something I truly enjoy and forms an integral part of my favourite pastime. I like both, watching and playing sports, mostly football, cricket and hockey. I actively look forward to times wherein I get quality time to immerse myself in a good read. I'm an avid traveller and love exploring different cities with my family.

STEPHANIE D'SILVA
Director of Sales and
Marketing
JW Marriott Mumbai
Juhu



“I love travelling to Udaipur for its eternal beauty and lakeside; and Sikkim in the North-East”

When it comes to satiating my taste buds, I absolutely love the Bombay Baking Company and Mezzo Mezzo at the JW Marriott Mumbai Juhu. Besides these, I also like Masala Library, Joss, Khyber and Hakkasan. As far as travelling is concerned, I love the Jet- Emirates partnership. They have great staff, pleasant arrivals and departures and great connectivity. I love travelling to Udaipur for its eternal beauty and lakeside; Bekal for backwater and beaches; and Sikkim in the North-East for its majestic mountains.





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