



# Carnival Of Lights



**CLASSIQUE CHRONICLE**

**OCTOBER 2019 - NOVEMBER 2019**

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## WHY TRAVEL FAR FOR A DESTINATION WEDDING!

Your wedding should be what dreams are made of. And that's exactly what you get at The Retreat Hotel & Convention Centre - dreams really do come true here.

With 145 luxuriously appointed rooms, opulent suites, indoor and outdoor venues, multi-cuisine banquet facilities, The Retreat is the perfect destination for your dream wedding. Right from pre-wedding photo shoots, wedding-functions (spread across two days), and post-wedding getaways, at The Retreat you can have it all under one roof.



All functions  
over 2 days stay

DAY 1  
Morning - Mehendi  
Evening - Sangeet

DAY 2  
Morning - Wedding  
Evening - Reception

GETAWAYS ● WEDDINGS ● CONFERENCES ● BANQUETS

# CLASSIQUE QUOTES

## QUOTES

“An almost perfect relationship with his father was the earthly root of all his wisdom” - C.S. Lewis

“Find a group of people who challenge and inspire you; spend a lot of time with your life.” - Amy Poehler

“Love is the chain whereby to bind a child to its parents.” - Abraham Lincoln

“One cannot think well, love well and sleep well, if one has not dined well.” - Virginia Woolfe

“I shall be miserable if I have not an excellent library.” - Jane Austen



# CLASSIQUE CELEBRATIONS

## The Joy of Friendship

On 4th August, The Classique Club celebrated the immortal bond of friendship. Large get-togethers of close friends ensured a lively atmosphere full of memories and fun. Shooters Bar and Tangerine played host on this enthralling occasion.

## Salute to the Nation

Independence Day witnessed a spirited celebration at The Classique Club where members gathered to mark a day of great pride for all our countrymen. A ceremonial flag-hoisting event reminded us of our duty to our nation.

## Parsi New Year Delights

A specially created menu with acclaimed Parsi delicacies set the tone for a grand Parsi New Year fiesta on 17th August. The Classique Club witnessed moments of anticipation and happiness as loved ones reunited to usher in the New Year.

## Siblings United

Brothers and sisters made a beeline for The Classique Club on 15th August, in a beautiful celebration of Raksha Bandhan. Childhood memories were revived and laughter was shared in an atmosphere of love and togetherness.

## A Special Grandparents Day

In the grand Indian tradition of respecting one's elders, The Classique Club organized a celebration of Grandparents Day on 08th September. Families came together to shower love and affection on their senior most members who basked in the glow of their loved one's affection and regard.



# CLASSIQUE HAPPENINGS

## LIGHT UP YOUR DUSSEHRA

Once again, we celebrate the triumph of good over the evil with the festival of Dussehra in true style. Join us at The Classique Club on 08th October for a symbolic burning of Ravana. Enjoy a range of specially prepared delicacies and beverages along with your friends and family.

## DIWALI DHAMAKA

Celebrate the festival of lights with your friends and family in the exclusive ambience of The Classique Club. The beautifully decorated surroundings and the warm atmosphere are sure to make the night even more memorable.

## KID'S RULE

On 14th November, The Classique Club will host a Children's Day celebration with loads of music, games and special food stalls. This celebration is not only for the kids but also for the child in you.

## THE WEEKEND GALA BUFFET DINNER

Making your weekends at The Classique Club even more special, we bring you our gala buffet dinner. At Rs. 499 + taxes per person, we bring you the tastes and flavours from around the world.

## HOST YOUR KITTY PARTY IN STYLE

Give your kitty party royal treatment at The Classique Club. For a minimum party of ten ladies, we have extremely attractive rate of Rs. 399 + taxes per person.



## OCTOBER FESTIVALS

At Tangerine Sizzler Festival | Monday to Friday | 7:30 pm to 11:30 pm

At Shooters Bar Continental Snacks Festival  
Every Day | 7:30 pm to 11:30 pm

### Happy Hour Discount

- A complimentary glass of wine for ladies on Tuesdays and Thursdays



## NOVEMBER FESTIVALS

At Tangerine Soup, Salad, Dessert Festival  
Monday to Friday | 7:30 pm to 11:30 pm

At Shooters Bar Wonton Festival | Every Day | 7:30 pm to 11:30 pm

### Happy Hour Discount

- A complimentary glass of wine for ladies on Tuesdays and Thursdays



# CLASSIQUE CALENDAR

## October 2019

05.10.19	Saturday	Magic Painting
06.10.19	Sunday	Baby Chick Origami
12.10.19	Saturday	Door Sign Making
13.10.19	Sunday	Gujarati Ghugra Making Demo
19.10.19	Saturday	Diwali Card Making
20.10.19	Sunday	Swimming Competition
26.10.19	Saturday	Diya Decoration
27.10.19	Sunday	Kimchi Salad Making Demo



## November 2019



02.11.19	Saturday	Pencil Toppers
03.11.19	Sunday	Veg Sesame Ball Making Demo
09.11.19	Saturday	Ice Cream Sticks House
10.11.19	Sunday	Squash Competition
16.11.19	Saturday	Geometric Art
17.11.19	Sunday	Pasta Arrabiata Making Demo
23.11.19	Saturday	Family Tree Making
24.11.19	Sunday	Gym Competition
30.11.19	Saturday	Sun Paper Plate Making

## CULTURAL EVENTS & ACTIVITIES (5:30 PM TO 6:30 PM)

### SPORTS ACTIVITIES

Swimming Competition - on 20.10.19, Sunday from 9:00 AM Onwards

Squash Competition - on 10.11.19, Sunday from 10:00 AM Onwards

Gym Competition - on 24.11.19, Sunday from 10:00 AM Onwards

# CLASSIQUE SHOOTERS RECIPES

## IQBAL MANSOORI'S CLASSIQUE COCKTAIL & MOCKTAIL



### Tropical Coconut Rum Punch

#### INGREDIENTS

Malibu	60 ml
Coconut Milk	30 ml
Pineapple Juice	100 ml
Mango Juice	80 ml
Ice cubes	

#### METHOD

Pour Malibu, Mango Juice, Pineapple Juice and Coconut Milk into blender and blitz with ice cubes. Strain the drink into a pilsner glass. Garnish with pineapple slice and cherry.



### Black Beauty

#### INGREDIENTS

Lemonade	200 ml
Black Currant Crush	30 ml
Lime Cordial	05 ml
Crushed Ice	

#### METHOD

Pour all the ingredients into a shaker and mix well. Pour into a tall glass. Garnish with lime slice and cherry. Serve it with a straw.

## Yoga of Equanimity

Generally, yoga is considered as performing of Asanas, physical postures and to some extent, breathing exercises (Pranayama). In Bhagwad Gita, yoga is called to equanimity, i.e. evenness of the mind. Krishna says, “Yogasthah Kuru Karmam Sangam Tyaktva Dhananjaya, Siddhya Siddhyoh Samo Bhutva Samatavam Yoga Uchyate” (2:48) which means - O Dhananjaya, perform your duties while engaged in the yoga of equipoise, leaving all attachments of success and failure and be even minded. This stage of equanimity is called ‘Yoga’ (Samatavam Yoga Uchayate). One can make himself stress-free with this yoga of equanimity. Being equipoised on opposite situations, viz. Pleasure or Pain, Happiness or Sorrow, Like or Dislike, Profit or Loss, Praise or Condemnation, Success or Failure, Friend or Foe, etc. One should learn to remain even and calm, though it is difficult but with practice, awareness and faith in this yoga, one can achieve it to the reasonable extent.

To achieve this stage of even mind, first we should have the strong desire to achieve it, staunch faith in this yoga of equanimity and its ability to make one stress free. The more one practices, the more one can be closer to equanimity of mind. As Krishna advised in Gita (6:35), there are two methods to control the mind. To achieve the equanimity, we can also apply these two methods of Practice (Abhyasa) and Dispassion (Vairagya). The senses and its objects, which give rise to the feeling of heat and cold, pain and pleasure are transitory, temporary and short lived. Therefore, bear it and accept it (2:14). The circle of opposites revolves. The pain is followed by the pleasure and the pleasure is also time bound and is followed by the pain. We should accept this essential circle of life. If we see the life of all great men in the history, we can also find so many sufferings in their life. So, everyone has to face the one or the other kind of pain in one’s life this is the way of life. We should accept the true and real fact of life and can reduce our miseries and stress by following this. Dispassion (Vairagya) can help us in bringing forth the equanimity. We can discover all the situations of life, like residence, job, work, wealth, relationship, physical strength, name and fame etc. are temporary. To know this, then why we seek permanence. This will bring evenness in mind. Another factor which can reduce our stress level is to do our actions and duties, without looking for the result and fruits. When our mind is fixated on the result of fruits of success or failure, it will hamper our performance. If our aim is on the results, we cannot perform our duties well. When our mind will remain in the conflict of success and failure, then we will not be able to do justice with our assignment. In such case, there will be no grief if the outcome is not favourable; also, because we have prepared our mind for the duty only, not for the result. If our eye is not on the result of success and failure, we will be more even minded and equipoise. Our stress will be less or not there. We will be stress free with the yoga of equanimity and equipoise.



Banshi Mahajan



# CLASSIQUE ENCOUNTER

10 years in support Early Detection of Women's Cancer with Time's woman's Drive to Goa.....in Today's Marex Bulletin... 😊🙏😊



**"Passion and dedication have consistently driven my TWD goals for 10 straight years" - Suchita Javadekar**

We are living in an age where women empowerment has become an omnipresent buzzword. There is no force more powerful than a woman who professes an independent outlook, whether living inside her home or working outside. "Today, she stands synonymous with confidence, power and courage. She is an ambassador for change, breaking all stereotypes and standing up for her own rights," expresses Ms Suchita Javadekar, a woman with an indomitable spirit who is making a mark for herself; and is connected with 3 generations of shippies.

Suchita has been consistently participating in the Times Women's Drive (TWD), designed to be an expression of the free spirit that lives within every woman. It is a combination of travel, friendship and motivation to bring about change. Emphatically declaring individual freedom while fostering team building and trust, it's a

journey that celebrates the essence of the #ThisIsMe movement.

In a candid conversation with Sriti Devadiga, Marex Media, Suchita shares her inspiration, motivation and the secret that makes her keep going back to TWD, year after year.

**Please give us an insight on TWD?**

TWD is an initiative by The Times of India and celebrates a woman's indomitable spirit. It is a fusion of journey and emphatically-declared individual freedom, while fostering camaraderie and trust. This year marked the 10th year of TWD - India's only magnificent Time-Speed-Distance rally that is an unparalleled experience.

More than 1,200 women participated in this year's two-day charity drive that was flagged off simultaneously in Mumbai, Pune, Bengaluru and Hyderabad. The drive emerged as a platform for resolute Indian women to take up new challenges and display their support and raise awareness for breast cancer, a cause very close to every woman's heart.

**What excites/motivates you to be a part of the rally, year after year?**

TWD is a thrilling and challenging experience. It is all about trust and companionship. Each year I get an opportunity to meet new navigators that bring new experiences and enable me to foster new bonds, TWD's endeavour is to raise funds for Woman's Breast Cancer Awareness Initiative in collaboration with the Tata



Memorial Centre. The rally empowers women to stand tall and fight while they drive - to create awareness about and around breast cancer, a cause I fiercely believe in.

**What has been your biggest challenge on this journey?**

TWD isn't a race or about going fast; it's all about managing time, distance, and speed. There are 30 Marshalls on route Mumbai to Goa and the key challenge is to not miss a single Marshall while managing the time as

**Your milestone moments in these 10 years...**

We were featured in all leading newspapers across the country for wearing the best attire - Maharashtra's Nauvari Saree at the rally in 2011. In 2012, my daughter - Shanti was my navigator; this drive with her I will cherish forever.

**What message would you like to give others to motivate them to join TWD?**

Once you and your friends have decided to make a difference in society, the array of positivity it brings is breath-taking.

I thank from the bottom of my heart all my family & friends who've stood by me all these years, and all my team-partners who've accompanied me on these wonderful motor rallies.

Marex Media



# CLASSIQUE RECIPES

## Fish Masala Curry

Recipe by Chef Mahabeer

### Ingredients:

450 gm Fish Fillet	1 tsp Cumin Powder	1 tsp crushed Garlic
2 tbsp Lemon Juice	1 tsp Coriander Powder	1 tsp crushed Ginger
2 tsp Olive Oil	½ tsp Turmeric powder	1 tsp crushed Green Chillies
1 Onion	½ tsp Garam Masala Powder	
2 Tomatoes	½ tsp Black Pepper Ground	



### METHOD:

Cut the fish into bite-sized chunks. Sprinkle with lemon juice and leave it in the refrigerator for 10 mins. Heat oil in a pan and fry the onion and garlic until soft. Add the ginger, tomato and all the spices, and cook for 5 mins. Add the fish; ensure that the liquid covers the completely. Simmer over a low heat for 10-15 mins or until the fish gets cooked. Serve it with plain boiled rice.

# CLASSIQUE GALLERY



Mr. Anand Chhaparia with Family & Friends



Mrs. Vandana Tekchandani & Mr. Gope Tekchandani



Mrs. Promila Narula & Mr. Ramesh Narula



Mrs. Nilanjana Patil & Mr. Bhagat Patil



Mrs. Aradhana Bedi & Mr. Rakesh Bedi



Mrs. Dimple Ramsay & Mr. Deepak Ramsay & Family



Mr. Lalit Rohiera & Family



Mrs. Kamli Kumar & Mr. Narendra Kumar & Family



Mr. Shrvan Shukla & Family

*Make your occasion more special!*



Our menus and services will live up to your discerning tastes.

to weddings, you can play the perfect host here.

The Classique Club is the perfect venue for every event. We offer a choice of 4 different

Banquet Halls—Eden/Esquire/

Embassy/Emerald. From conferences to

closed door meetings, and cocktail parties



EMBASSY



SWIMMING POOL



TANGERINE



EDEN



EMERALD



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