





LET THE FESTIVITIES BEGIN!

DIVINE RECIPES FOR THIS SEASON OF CELEBRATION



Corporate Update

From the Executive **Director's Desk**



Dear Members!

One of our own children from Brigade's extended family has done us proud! Anjana Padmanabhan, a child sensation, was declared winner of the first Indian Idol Junior. Anjana is the daughter of Mr. & Mrs. Padmanabhan who are residents of



Brigade Gardenia and members of our Augusta Club. Very well done indeed, Anjana!

Our clubs are becoming a beehive of cheerful activity with member participation increasing manifold. It is such a delight to see our members and their families treating our clubs almost like their second homes. We are truly grateful for their support. Our new initiative under Celebrations Catering and Events LLP has got off to a good start and with your support, we will soon be among the top service providers within this domain in Bangalore.

We would like to congratulate all the winners of various sports tournaments held during the year in our clubs. We are proud to inform you that Sheraton and its restaurants have been individually awarded the "Certificate of Excellence 2013" by Trip Advisor. Our Italian Restaurant Bene in Sheraton Bangalore was also awarded the "Ospitalita Italiana Award" for being 100% Italian by the Indo-Italian Chamber of Commerce.

In conclusion, we would like to convey to you, your families and to your friends, our best wishes for the festive season ahead.

Warm Regards.

Vineet Verma | Executive Director | Brigade Hospitality

From the Editor's Desk

Dear Members, Readers and Guests,

It's hard to believe that only 6 months ago we launched "Celebrations" - a catering and event management initiative that has grown leaps and bounds in a short period of time.





and more recently, the cafeteria at the World Trade Centre, Bangalore. Today, our chefs provide freshly cooked food, with fine ingredients to more than 2000 people every day, at very affordable prices. It is our endeavour to serve "homely" and healthy food at the office. We believe that in the constant battle to retain good talent, providing healthy meals at subsidised rates is a perk that many employees find valuable, thereby making the availability of a good corporate cafeteria in the office a much needed service.

Apart from this, the Celebrations team has gone on to manage more than 70 events in the past few months. These events include weddings, birthday parties, corporate and social get-togethers for crowds ranging from just 40 people to 2500! We have had the good fortune of getting most of this business through word of mouth.

In this issue of Brigade Beat, we decided to showcase the talent of our sous chefs by highlighting a few easy-to-make recipes for households to enjoy at the onset of the festival season. Many fun events are also being planned in the days ahead that will allow for bonding time with family and friends! We hope you enjoy the holidays ahead! Best wishes for the festive season!

Warm Regards,

Nirupa Shankar | Editor and Director | Brigade Hospitality



IT Destination Is The Cultural **Hotspot Too**

In the Press 🥀

MLR Convention Centre – Making Space for Culture

MLR Convention Centre in JP Nagar was covered in the Times of India main paper on 5th August, 2013 highlighting it as one of the spaces that adds to the cultural infrastructure of the city. Although the convention centre is located in South Bangalore, its high calibre events attract people from across the city.

MLR Convention Centre - Part of the New Bangalore

MLR Convention Centre in Whitefield was featured on the front page of the Times of India main paper on 25th August, 2013 as one of the venues that has added to the emergence of Whitefield as an upcoming cultural destination. It highlighted the relevance of spaces that promote cultural events, particularly MLR Whitefield which draws theatre enthusiasts by offering interesting events.

'The City Needs Quality Leisure Facilities'

New Indian Express interviewed Brigade Hospitality's Executive Director, Mr. Vineet Verma on 1st December, 2012. He talked extensively about how the clubs managed by Brigade Hospitality Services offer quality facilities and services to its members and is one of the few professionally managed lifestyle membership clubs in the city.



Making space for culture



Quality Theatre & Music in Bangalore!

'Going Solo' – Three Day Theatre Extravaganza



MLR Convention Centre tied up with Teamwork India to bring a novel theatre festival 'Going Solo' on the 11th, 12th and 13th of October, 2013. It had splendid performances by International artistes such as Pip Utton and Jailoshini Naidoo.









Music Concert by Bhoomija

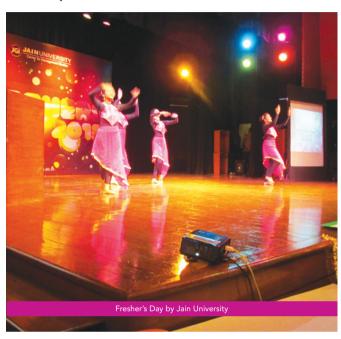
MLR JP Nagar hosted an event by Bhoomija Trust for the 6th time! The musical concert had an engaging performance by Aruna Sairam and was held on 2nd August, 2013 with close to 400 guests attending the event.



Fresher's Day by Jain University

MLR JP Nagar

Fresher's Day was celebrated by the students of Jain University on 27^{th} July, 2013. The cultural event had varied dance performances and was attended by more than 500 students.



Medical Conference by Karnataka Institute of Diabetology

MLR Whitefield

A medical conference cum exhibition was held on 29^{th} and 30^{th} June, 2013. The event was attended by over 600 doctors from the medical fraternity.

It was inaugurated by Dr. Sharan Prakash R Patil - Hon'ble Minister for Medical Education, Govt. of Karnataka, Dr. K.H Govinda Raj IAS - Hon'ble Secretary of Medical Education, Govt. of Karnataka and Shri Dileep Ranjekar - Hon'ble CEO, Azim Premji Foundation.



Festival Recipes

Recipe for Navratri - Shakarkand Halwa

A quick-to-make dessert during Navratri.

YOU WILL NEED	QUANTITY
Shakarkand (Sweet Potatoes)	3 Cups Boiled and Grated
Snakarkand (Sweet Fotatoes)	3 Cups Boiled and Grated
Sugar or Jaggery	1 Cup
Ghee (Clarified Butter)	1/3 Cup
Full Cream Milk	1/4 Cup
Chopped Almonds (Optional)	2 Tbsp.



Method

- 1. Boil the sweet potatoes in the cooker for about 7 minutes.
- 2. Chop almonds and set aside.
- 3. Peel the boiled potatoes and grate them.
- 4. Heat ghee in a pan and add grated shakarkand. Stir constantly on low heat. Fry till golden brown.
- 5. Add sugar and milk to the mixture and stir constantly.
- 6. Turn off the heat when all the milk is absorbed and the mixture is smooth
- 7. Garnish with almonds and serve hot.

- Chef Prakash Kumar, Woodrose Club



Recipe For Durga Puja -Fish Kabiraji



Fried Fish in Egg Net - An all-time hit during pujo!

YOU WILL NEED	QUANTITY
Bekti (Bhetki) Fish Fillet	10 Fillets
Mustard Powder (Yellow)	1/2 Tsp.
Black Pepper Powder	1/2 Tsp.
Red Chilli Powder	1 Tsp.
Coriander and Mint Leaves (Chopped)	1 Tsp.
Eggs	10 Nos.
Corn Flour	2 Tbsp.
Breadcrumbs (Optional)	2 Tbsp.
Freshly Squeezed Lemon Juice	1 Lemon
Salt	To Taste

Method

- 1. Wash the Bekti fillets under running water, pat them dry and soak in salt and lemon juice for 20 minutes.
- 2. Mix the mustard powder, red chilli powder, black pepper powder, coriander and mint leaves together and apply evenly on each of the fillets. Refrigerate for 20 minutes.
- Meanwhile beat the eggs with cornflour, breadcrumbs and salt. Reserve the paste.
- 4. Heat some oil in a pan and add one or two tablespoons of the egg mixture.
- 5. As soon as it becomes fluffy, add the marinated fish fillet and quickly cover it with the egg mixture. Fry on low to medium heat till done.
- 6. Serve hot with kasundi (Bengali mustard sauce) and regular salad.

 Chef Pritam Das, Regent Club



Recipe for Diwali - Kajjaya

Like they say, Deepavali in Karnataka is synonymous with Kajjaya!

YOU WILL NEED

Rice

2 and Half Cups
Grated Jaggery

1 and Half Cups
Cardamom Powder

Sesame Seeds

1/3 Cup
Ghee

2 Tbsp.

Oil

For Deep Frying

Method

To make the flour:

- 1. Soak rice in water for 2 hours.
- 2. Drain the water through a colander.
- 3. Dry under the shade by spreading on a clean dry cloth.
- 4. Once dry, powder the rice and sieve well.

To make Kajjaya:

- 1. Grate jaggery and keep it aside.
- 2. Add grated jaggery with 1/4 cup of water to a thick bottomed steel pot. Heat just enough to melt.
- 3. Strain the syrup into a clean steel pot.
- 4. Soft boil the syrup till it gains soft ball consistency.
- 5. Add cardamom, mix well and keep aside.
- Now, add the flour to this mix quickly, but little by little and stir well so that it does not form lumps.

- 7. Keep adding the flour until the syrup holds. You need to stop adding flour once the mixture reaches a dough like consistency.
- 8. Grease another clean vessel with ghee and transfer the dough, pat well and pour in the remaining ghee.
- 9. Add few tablespoons of milk in case the dough hardens.
- 10. Knead well.
- 11. Make smooth balls and ensure that the edges don't crack.
- 12. Meanwhile, heat oil in a pot to deep fry the kajjaya balls.
- 13. Take a small lemon sized ball and pat it down on a greased plastic sheet or banana leaf to a round disk of about 3" diameter.
- 14. Sprinkle sesame seeds on top and press well.
- 15. Deep fry the kajjayas on low-medium flame until they turn brown in colour. They will puff up slightly like puris.
- 16. Remove with a slotted spoon.
- 17. Press the kajjayas using a flat wooden press. This will remove any
- 18. Once they come to room temperature, store them in a container or serve immediately.

- Chef Pradeep Anand, Galaxy Club





Beverage for Christmas - Spanish Punch

Non-alcoholic Sangria with a luscious assortment of fruits.

YOU WILL NEED QUANTITY **Boiling Water** 2 Cups Black Tea Bags 2 Nos. Cinnamon Sticks 2 Nos. Sugar 2 & 1/2 Cups Pomegranate Juice 3 Cups Orange Juice (Freshly Squeezed) 1 Cup Orange, Sliced into Thin Rounds Use 1 Orange Lemon, Sliced into Thin Rounds Use 1 Lemon Lime, Sliced into Thin Rounds Use 1 Lime Apple, Cut into Half Inch Chunks Use 1 Apple Carbonated Water 3 Cups

Method

1. Pour boiling water over tea bags and cinnamon sticks and steep for 5 minutes.

- 2. Discard tea bags and stir in sugar to dissolve.
- 3. In a large jar or pitcher, combine tea, cinnamon sticks, pomegranate juice, orange, lemon, lime and apple. Refrigerate for at least 1 hour and preferably overnight.
- 4. Just before serving, stir in carbonated water. Serve in glasses over ice.



- Krishnoji Rao, Barman, Regent Club



Beverage For New Year's Eve - Mimosa

Champagne cocktail - perfect for your house party on New Year's Eve!



YOU WILL NEED
Chilled Dry Champagne
Chilled Orange Juice
Grand Marnier or Triple Sec

QUANTITY

1 Bottle (750ml)

3 Cups (*Freshly Squeezed is Best) Half Cup (Optional)

Method

- 1. Fill 8 champagne flutes half full with champagne.
- 2. Top with orange juice.
- 3. Top with a tablespoon of Grand Marnier or Triple Sec, if desired.
 - Veerabhadra, Barman, Woodrose Club



Special Occasions

Birthday Celebration

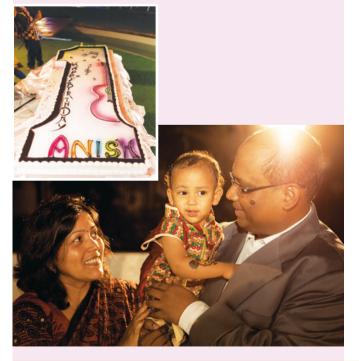
Mr. Debashis Das celebrated his son Anish's 1st birthday at the Woodrose Club Lawn on 14th September, 2013. The Celebrations team planned and executed the entire event including the venue set-up, decorations, menu planning, entertainment and of course, the customised cake.

Excerpt from the feedback received by Mr. Das:

"Suresh/Prakash,

I would like to thank you and your team for making this special day so wonderful. The professionalism shown by you and your team in handling this right from the concept to the end is really appreciated. As I am a part of the service industry as well, I understand the challenges you face, but the smoothness that you brought in the whole affair was amazing. Thank you once again and it was a pleasure working with you and your team."

Regards, Debashis Das



Wedding Reception

Mr. BR Vivek held his wedding reception on 1st September, 2013 at MLR Convention Centre, JP Nagar. Celebrations managed and coordinated the entire event. The team was in charge of overseeing the decor, music, videography and photography for the event. Our heartfelt congratulations go out to Mr. BR Vivek on this new phase of his life.



Corporate Cafeterias



Celebrations has entered the field of managing corporate cafeterias and providing freshly cooked food to more than 2000 people per day. Celebrations provides corporate meals at the Microsoft and Aruba Networks offices. It also provides lunch to the employees located out of Brigade Tech Park, Brigade Summit and the World Trade Centre. Notable companies that make use of the food provided by Celebrations include Capgemni, Amazon, Volvo and E&Y. The Celebrations Corporate Cafeteria team specialises in North Indian, South Indian and Chinese cuisines.

Managing a Food Court

The Edinburgh International Science Festival, one of the largest in the world, was held for the first time in Bangalore. 'Celebrations' was the Food and Beverages partner for this event and had the opportunity of managing the food court. The event lasted for 10 days, from 30^{th} August to 8^{th} September, 2013 and witnessed footfalls of about

50,000 people over the week. Celebrations pooled in the best of food brands, Sbarro and Vedic Chai to quote a few, to create a food court that served a diverse mix of cuisines. From combo meals to piping hot pizzas and a live dosa counter, the food court had it all!





New Menu at Pastry Korner

The Regent Club bakery has introduced more mouth-watering items on their menu like Broccoli and Mushroom Quiche, Chocolate Eclairs, Assorted Doughnuts, Vol-au-vents, Profiteroles and more.





Lifestyle Value-adds

Galaxy Club

AVA Skincare Products

AVA Skincare opened an outlet at Galaxy Club exclusively for members. AVA Skincare offers special handmade Ayurvedic products, ideally for daily bathing and bodycare usage.





Tel: 99001 55500 / 99933 Website: www.avaretailandspa.com



Value Pharma - Chemist & Druggist

Value Pharma recently launched their first ever store at Galaxy Club. Mr. Thyagaraj, the proud owner of this venture has over 30 years of experience as a Pharmacist. As a special service to members, orders can be placed via phone and will be home delivered within the Brigade Gateway enclave.

Timings: 8:00am to 10:00pm, Monday to Sunday Please call: +91 80 421 888 33 for delivery

Sheraton Bangalore Hotel at Brigade Gateway

Tranzient Salon

Tranzient Salon started their first salon in June 2010 on Ulsoor Road and have now expanded with another salon at the Sheraton Bangalore Hotel at Brigade Gateway. The mother-daughter duo from Tranzient have a combined experience of over 30 years in the beauty industry, specialising in bridal hair treatments and make-up.



Independence Day Celebrations at Regent Club

Independence Day was celebrated at the Regent Club with a special buffet which included Tiranga Subzi and Tricolour Rasgulla. The lunch was followed by a special screening of the popular movie Swades. The buffet lunch was enjoyed by close to 50 members.







Cake Baking Class at Regent Club

Chef Stanley conducted a baking class for interested members of Regent Club. They demonstrated how the all time favourite, Black Forest Cake is prepared.







DJ Nights at Woodrose Club

DJ Nights at Tonic Bar have picked up some serious steam with International dance tracks on Wednesdays and retro nights on Fridays. Members are enjoying the new vibes at the bar. Some of the feedback we received was: "Abhishek, I think you have found a good DJ. I love his ability to switch between English and Hindi songs, while maintaining a good balance of old and new songs."

- Mr. Ajay Varghese from A1012 complimenting the music played by DJ Riju.





Onam Celebrations at the Woodrose Club & Regent Club

Woodrose Club celebrated Onam by making authentic dishes from Kerala for the festival. The club donned a festive look with its décor and special dishes such as Parippu, Kootukari and Palada Pradhaman.

Regent Club and its members also came together to celebrate Onam. Celebrations included flower decorations, live music, traditional dance performances and authentic food provided by Regent Club. The event received a heartwarming response with almost 150 members and kids participating in the day's events.



Badminton Competition at Galaxy Club

The Junior Badminton Competition conducted in January was well appreciated. A badminton competition for adults was conducted based on popular demand. This contest was held for members above the age of 21 years on 25th August, 2013. Winners were as follows:

Category	Position	Name	Mem. ID
Men's	Winner	Ramakanth	C207
Singles	Runner-up	Varun	NRM 201
Women's	Winner	Dr. Ashita	E1401
Singles	Runner-up	Arati Deo	J1007







Drawing Competition at Regent Club

A theme-based drawing competition was held for junior members, between the ages 5 to 15 at the newly launched Tea Lounge at Regent Club. This saw participation from more than 30 budding artists showcasing their talent by portraying 'Their Dream House / Dream Automobile'.

Their fantastic creative abilities left the judges with the difficult decision of selecting the winners. The outcome was as follows:

Chess Tournament at Galaxy Club

Galaxy Club organised a Chess Tournament on 9^{th} June, 2013 and had over 20 participants.

The Round Robin tournament was ably managed by Mr. Ravi Ghai, founder of KAYA classes that conducts chess and art classes at the club.

Category	Position	Name	Mem. ID
8 to 11 Years	Winner	Shreyas (11yrs)	L-407
	Runner-up	Srivathsa (11yrs)	J-802





Category	Position	Name	Mem. ID
12 - 15 Years	Winner	Shradha	E 1502
8 - 12 Years	Winner	Deepan Roy	F 1306
5 - 8 Years	Winner	Indrakshi	C 607
	Runner-up	Adithya	A 505

Coaching Classes for the Members

Regent Club

Zumba

Mr. Shivkumar and Ms. Veena come with 10 years of experience in the fitness industry and have organised fitness dance shows, including a performance at the 'Youth Nexus Festival'.

Contact Number: 85530 03822 or 81052 48249

🜣 Saturday & Sunday: 8:00am to 9:00am

Aerobics

Ms. Vidhi Raina is a physiotherapist by profession, certified from Shiamak Davar Institiute of Performing Arts and been in the fitness industry for the past 9 years.

Contact Number: 99016 00773

Monday, Thursday & Friday: 6:30pm to 7:30pm

Power Yoga

Mr. Mansur has studied yoga and power yoga from Aatmayan (Bihar School of Yoga).

Contact Number: 90365 47306

Monday to Friday:

Batch 1 - 6:30am to 7:30am, Batch 2 - 8:30am to 9:30am, Batch 3 – 10:00am to 11:00am

Swimming Classes

Mr. Altaf Doula Khan started his swimming coaching career at the young age of seventeen. He represented Karnataka in various competitions, participating in the freestyle and breast stroke categories. He founded Agua Sports Services in 2004 with an intention to provide the best coaching methods for all levels beginners, intermediate and competitive swimmers.

Contact Number: 97405 05263, 97384 56388

- Monday to Friday: 7:00am to 8:00am
- 🛇 Saturday & Sunday: 11:30am to 12:30pm



Dance Classes

Ms. Swetha is a trained student from the Shiamak Davar Institute of Performing Arts and has been a part of live performances at Shiamak Davar's Summer Funk 2013, Bangalore.

Contact Number: 72040 04944

🔿 Saturday & Sunday: 11:00am to 12:30pm

Basketball Training

"Pitch" is an organisation that coaches over 400 children across 14 centers in Bangalore and Chennai. The coaches are certified by 'iHoops', a venture of the NBA, NCAA and USA Basketball.

Contact Number: 98456 98204

⊙ Tuesday & Thursday: 4:45pm to 6:15pm

Tennis Coaching

Archana Tennis Coaching Services is headed by Archana Venkatraman, a former India No. 1, SAF Gold Medallist, Ekalavya Awardee and USPTR certified coach.

Contact Number: 99455 97413

Monday & Wednesday: 6:30pm to 7:30pm

Galaxy Club

Badminton

Mr. Ravi Ghai has a long and rich experience in coaching kids and adults in badminton, across various clubs in Bangalore including Karnataka Badminton Association (KBA).



Contact Number: 98801 11213

Saturday & Sunday: 11:00am to 1:00pm and 3:00pm to 5:00pm

Swimming

Coach, Mr. Vinay Basavaraj is a 5-time National Champion. He has a swimming career that spans a period of 15 years and he has coached for over a decade.

Contact Number: 95388 01093 ♂ Tuesday to Sunday: 8:00am to 9:00am

Mr. Balakrishna comes with 9 years of experience as an Arts & Crafts teacher at the KLE society. He has received a State Level award for water colour painting in 1996.

Contact Number: 93417 01725 ♂ Tuesday & Friday: 5:00pm to 6:00pm

Power Yoga

Teacher, Mr. Aditya, is the owner and founder of Urban Yoga and has been a part of the fitness industry for 5 years. He is certified in all forms of fitness techniques from yoga to pilates.

Contact Number: 99862 95394 / 90365 47306

Monday to Friday: 7:00am to 9:30am

Therapeutic Yoga

Mr. Partha has 22 years of experience in the field of yoga. He is an M.Sc. in Yoga from Annamalai University. He has participated and trained in the AYC (Asian Yoga Consultancy) located in Malaysia.

Contact Number: 92434 75199

Monday, Wednesday & Friday: 5:30am to 06:30am

Judo & Karate

Mr. Raju who is a black belt holder brings 10 years of experience and is certified by the International Taekwondo Federation, Korea.

Coaching Classes at the Clubs

He has participated in the Taekwondo National Championship in 2003 organised by the Taekwondo Association of India.

Contact Number: 99001 54231 Monday & Tuesday: 6:30pm to 7:30pm

Yoga for Women

Ms. Sushma Sooda is a professional yoga therapist and a certified International power yoga instructor. She completed her M.Sc in Yoga Therapy from Kasturaba Medical College, Manipal. She is well-versed in providing therapy for various chronic disorders such as BP, diabetes, asthma, obesity, hormonal and nervous disorders etc.

Contact Number: 90364 77563

🜣 Tuesday, Thursday & Friday: 10:30am to 12:30pm

Dance for Women

Ms. Puja Mehta is an MBA in Human Resources & "Nritya Alankar" (Masters in Kathak dance). She is trained in Indian folk dance and has performed across several cities in India, as well as Japan. She has also performed on various dance reality shows like Boogie Woogie where she won the first prize in the year 2007.

Contact Number: 84310 07099

O Wednesday & Thursday: 5:30pm to 6:30pm

Carnatic Music

The classes are being conducted by Dr. Geetha R Bhat who is a children's mental health practitioner and a renowned veena artiste. She trains differently-abled children as well.

Contact Number: 98440 39645

Monday & Wednesday: 5:30pm to 7:30pm

Bollywood Dance

Mr. Preetham Singh from the Agni Steps Dance Company specialises in contemporary dance forms and has trained under Charles Ma. He has also studied Jazz, Hip Hop and Bollywood from 'FG Performing Arts'.

Contact Number: 97423 18885

- 🛡 For Adults Wednesday & Thursday: 6:30pm to 7:30pm
- 🜣 For Kids Saturday: 5:30pm to 6:30pm & Sunday: 10:00am to 11:00am

English and Math Coaching

Ms. Sumathi from Vrikshaha learning center has 19 years of experience teaching students from ages of 5 to 15 years. She has completed 'Expert Level Assertiveness' training certification course through US based 'Expert Rating Global Certifications'. Ms. Sumathi was honoured as the best teacher 2013 by Lioness Club of Bangalore on Teachers Day.

Contact Number: 89510 61544 Sunday: 10:30am to 12:30pm

Woodrose Club

Swimming Coaching Camp

Mr. Balaram is a Certified Level - 3 coach by ASCA (American Swimming Coaching Association) and a Certified Level - 1 coach by KSA (Karnataka Swimming Association). He is a two-time national medalist for diving in both 1993 and 1995. He has also won the State Championship for diving in the senior category from 1992 to 2000.

Contact Number: 99458 70700

 Saturday and Sunday: 8:00am to 9:00 am (started on 15th June, 2013 to 24th November, 2013)

Badminton Coaching

Coach Rahul Malhotra is a National level player who has represented UP in the year 2001 and went up to semi-finals. He has won doubles in 2010 at the Wilson Tournament and has been coaching at the club for the last 3 years.

Contact Number: 98807 19507

© Saturday: 12:00pm to 1:30pm / Sunday: 03:00pm to 04:00pm

Coach Deepak (Talents Academy) has coached Arratt Fighters team in the previous edition of the Karnataka Badminton League.

Contact Number: 99161 38551

Monday, Wednesday and Friday: Between 4:00pm to 5:30pm

Billiards and Snooker

Woodrose Club's Billiards Marker Mr. Shivakumar Nayak has been coaching members for the last 5 years.

Contact Number: 99003 10064

Ŏ Tuesday to Friday: Between 2:00pm to 4:00pm

Lawn Tennis Coaching

Mr. Mahesh has been coaching tennis for the last 15 years and has played both at State and University Level Championships in 1988 and 1989

Contact Number: 98802 92759

- ⊙ Tuesday and Thursday: 4:30pm to 6:30pm
- ♂ Friday 4:30pm to 5:30pm
- ♦ Saturday & Sunday: 10:00am to 11:30am

Mr. Edwin from Bulldog Academy is certified by the All India Tennis Association to coach and has been coaching for the last 5 years.

Contact Number: 99000 00604

- Monday & Wednesday: 4:30pm to 6:30pm
- 🛇 Saturday & Sunday: 11:30am to 12:30pm

Dance Classes

Preetham from Agni Steps has been in the dance industry for more than 6 years and is a record holder in the '7 Up Dance Contest'. Agni Steps have trained over 200 students across the city and offer lessons for both adults and children.

Contact Number: 97423 18885



Mondays & Wednesdays: 5:00pm to 7:00pm

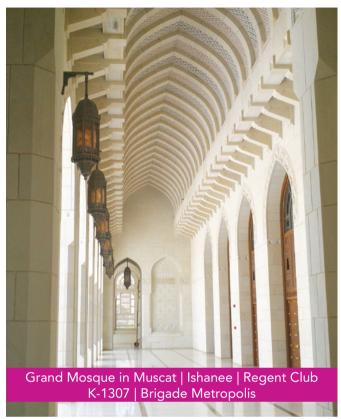
Woodrose Club

⊙ Tuesday & Thursday: 5:00pm to 7:00pm



Capture the Moment

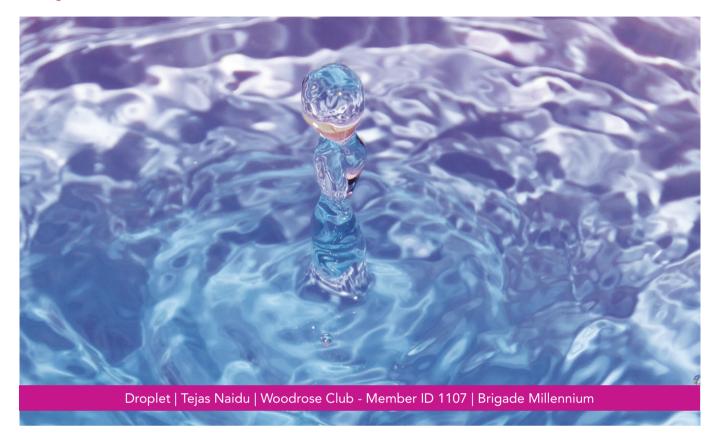




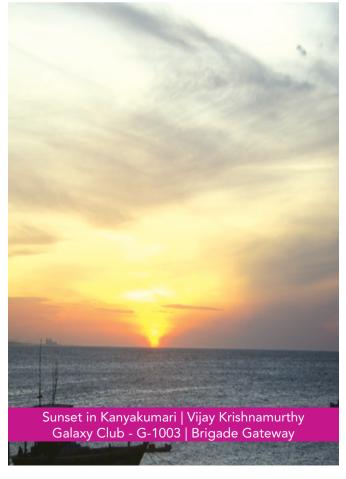




Capture the Moment







Anjana -Indian Idol Winner

Anjana Padmanabhan (10 years), winner of the first Indian Idol Junior hosted by Sony Entertainment Television, is a resident of Brigade Gardenia and a member of the Augusta Club.

She emerged victorious in all rounds and was finally voted as the best singer in the grand finale which was judged by singer Shreya Ghoshal, and music composer duo Vishal Dadlani and Shekhar Ravjiani. Anjana received the trophy from megastar Amitabh Bachchan and became the first Indian Idol Junior.

The fact that she can converse only in Tamil and English but sings songs in Hindi, Bengali, Kannada, Punjabi and other languages with utmost ease is a sign of a star in the making.

Fondly known as Laddoo and Kuttima at home, Anjana is extremely talented. She took interest in music only two years ago and started practicing hard. Her parents decided to put her into Carnatic music training.

Prior to winning the first Indian Idol Junior competition, she also made it as one of the Top 10 singers (placed at number 7) of the Airtel Super Singer 3 (Tamil) in 2011 conducted by Star Vijay TV at Chennai.

Anjana is a happy-go-lucky girl and her hobbies include singing, watching cartoons, swimming and playing basketball.









Recipe of the Month - by Tejas Naidu

Egg Bhurji Chapati Fry

Woodrose Club member Tejas Naidu sent in his innovative take on a simple dish. Why not try it today?



Ingredients

Onion - 1

Eggs - 3

Tomatoes - 2

Green Chillies - 2

Coriander

Chapatis - 2

Chilli Powder 1/2 Spoon

Salt

Oil

Procedure

- 1. Keep a pan on the stove.
- 2. Heat oil, add chopped onions and fry till they become golden brown.
- Add chopped tomatoes, green chillies and coriander. Fry it for 10 minutes.
- 4. Then add the eggs and continue to fry.
- 5. Break chapatis into tiny pieces and add it to the mixture.
- 6. Add chilli powder and salt.
- 7. Fry the mixture well and serve hot.



Know your Service Provider



Sathiaraj T Librarian at Woodrose Club

1. How many years have you been with Brigade Hospitality? This October, I am going to complete 8 years of service with the Brigade Group.

2. Where were you working before Woodrose Club?

I worked as a librarian in several educational institutions and one year in ISRO. Before joining Brigade Hospitality, I was working at a nursing college called Koshys in Bangalore.

3. How has your time been with Brigade?

I have improved my knowledge during my time here. Interacting with people of a high social status and providing service to them has been the differentiating factor of the hospitality sector.

4. What do you enjoy the most about your job?

People coming to the library are of all age groups and with

different tastes in reading. As we started with a small collection of books, convincing members was quite difficult initially. But still, I enjoyed the challenge. We now have a marvellous collection in our library. I also received some exposure in the accounts department. Assisting them has been an enriching experience.

5. How do you handle tough situations / tough customers?

I faced tough situations with members when we had a small collection. I used to handle it with a smile on my face and respect to the members. This way I have managed to overcome each and every obstacle.

6. What can you tell us about your family?

I live with my beloved wife Indulekha and my son Navdeep.

7. What are your hobbies?

Reading about current affairs, playing football and cricket.

8. Your favourite food items?

Any kind of food cooked by my mother and wife.

Your favourite pastime?

Spending time with my son who is studying in first standard.

10. A place you would love to holiday at?

I have heard and read a lot about the Island of Mauritius and realised it would be a wonderful place to visit.

Be a Part of the **Beat**

Capture the Moment



Life is a series moments experienced and captured in many forms. But there are some moments that are extra special, which we will always treasure!

If you have captured the true essence of any such moment through a photograph, share it with us and the best will be featured in the next edition of the newsletter.

Featured



Is cooking an art or a science? Inspire us with vour skills and let us know if your dish was more art or more science. Send in your entries along with a high resolution picture of yourself! You may be featured in the next edition of Brigade Beat.

Reader?



Tell us about the last book you read and why you would recommend it to the member community. Send in your suggestions and we will publish the recommendation in the coming edition of Brigade Beat!

Calling Out to all Feedback for Us Writers



Do you love writing? If your answer is yes, this is the perfect opportunity for you to showcase your talent! Be it stories, poetry, blogs or anything that catches your fancy. Send in your work along with a picture of yourself and we will be happy to publish it.



Tell us what you liked, what you didn't like, give us your suggestions for improvement and ideas to include in the next issue of Brigade Beat. We will respond to your feedback and your ideas will be given due recognition when we implement them.

Send in your entries to

brigadebeat@brigadehospitality.com and the featured entries will win a surprise gift! feedback@ brigadehospitalitycom

Events Calendar October 2013

WED

DJ Night - Retro

@ Tonic Bar Woodrose Club 8:30pm - 10:00pm



THU

DJ Night - International

FRI

@ Tonic Bar Woodrose Club 8:30pm - 10:00pm



THU

DJ Night - International

@ Tonic Bar Woodrose Club 8:30pm - 10:00pm



THU

DJ Night - International

@ Tonic Bar Woodrose Club 8:30pm - 10:00pm



THU

DJ Night - International

@ Tonic Bar

Woodrose Club 8:30pm - 10:00pm



FRI

Karaoke Night

@ Nebula Restaurant Galaxy Club

SAT



Retro Night

Regent Club 8:30pm - 10:00pm

Games Galore

@ Yoga Room

Augusta Club

Regent Club

5:00pm - 6:00pm

Puzzles and Prizes

@ Southside Café

8:30pm - 10:00pm



Regent Club 8:30pm - 10:00pm



FRI

Puzzles and Prizes

@ Nebula Galaxy Club 8:30pm - 10:00pm



Karaoke Night @ Nebula

Galaxy Club 8:30pm - 10:00pm



Retro Night

@ Tea Lounge Reaent Club 8:30pm - 10:00pm



FRI

Tambola Evening

@ Melting Pot 8:30pm - 10:00pm

@ Nebula Restaurant 8:30pm - 10:00pm



Retro Night

@ Tea Lounge



26

8:30pm - 10:00pm

Karaoke Night

Regent Club

@ Yoga Room

Augusta Club

@ Southside Café

8:30pm - 10:00pm

8:30pm - 10:00pm

Minute to Win it Evening

SAT



8:30pm - 10:00pm

@ Tea Lounge

12 SAT







SAT 19

Games Galore

@ Yoga Room Augusta Club 5:00pm - 6:00pm



Tambola Evening

@ Tea Lounge Regent Club 6:00pm - 7:30pm



Paratha Festival

20

@ Nebula Restaurant Galaxy Club



7:30pm - 10:00pm

SUN

Swimming Competition

11:30am – 1:00pm

The Conjuring

Regent Club

@ Digital Theater

4:30pm - 6:30pm

Woodrose Club

4:30pm - 6:30pm

@ Community Hall

@ Galaxy Swimming Pool

Movie Screening- Horror:

@ New Conference Room



SUN

Photography Competition

@ Tea Lounge Regent Club 11:30pm - 1:00pm



Poster Making Competition

@ AV Room

Galaxy Club 11:30am – 12:00pm



Movie Screening- Family:

WED

Oz the Great and

Powerful

@ Digital Theater Regent Club 4:30pm - 6:30pm



SUN 6

Treasure Hunt @ AV Room Galaxy Club

11:30am – 1:00pm **Cooking Class Assorted Pastries**



@ Galaxy Bakery 3:00pm - 4:00pm

Swimming Competition @ Augusta Swimming Pool 11:30am - 1:00pm



Photography Competition @ New Conference Room

Woodrose Club 4:00pm - 5:00pm



Tennis Tournament @ Tennis Court Regent Club



Karaoke Night

@ Augusta Café



@ AV Room Galaxy Club 4:00pm - 5:00pm

@ Yoga Room Augusta Club



@ Tea Lounge







Swimming Pool

11:30am - 1:00pm Dandiya Night @ Banquet Hall,



Augusta Club 11:30am - 1:30pm

Augusta Club 11:30am – 1:30pm



Badminton Tournament

@ Badminton Court



DJ Night - Retro @ Tonic Bar

Woodrose Club 8:30pm - 10:00pm



THU

DJ Night - International @ Tonic Bar



@ Tonic Bar



Woodrose Club 8:30pm - 10:00pm



WED

11:30am - 2:00pm

DJ Night - Retro @ Tonic Bar Woodrose Club

8:30pm - 10:00pm



WED 16

DJ Night - Retro @ Tonic Bar Woodrose Club

8:30pm - 10:00pm

Brigade Hospitality Services Ltd.

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WED DJ Night - Retro

@ Melting Pot



To get more detailed and regular updates stay tuned to our Facebook page.

Don't forget to us





BRIGADE

Tambola Evening @ Melting Pot Woodrose Club 8:30pm - 10:00pm @ Nebula Restaurant Galaxy Club

8:30pm - 10:00pm

Retro Night @ Tea Lounge







SUN

Photography Competition







Poster Making Competition



Cooking Class Assorted Pastries

3:00pm - 4:00pm **Swimming Competition**



1st Floor, Galaxy Club 7:30pm - 9:00pm



Woodrose Club 8:30pm - 10:00pm Minute to Win it Evening

Woodrose Club 8:30pm - 10:00pm



