

THE CELLAR DIARIES



Club Mahindra launches Nadiya Parao Resort in Jim Corbett, Uttarakhand

The launch marks MHRIL's second resort in Jim Corbett, thus strengthening its presence in one of India's most preferred destinations for immersive, nature-led travel. The addition is in line with company's near-term target of 1,000 room additions by FY26 and supports its longer-term ambition of scaling to 10,000 keys under Club M and 12,000 keys overall by FY30. Spanning approximately 10 acres, the 57-room resort integrates premium leisure stays with extensive event infrastructure – from large, landscaped lawns to a banquet hall and riverfront access. The format enables the property to cater to expanding audiences across holidaying families, destination weddings, and corporate offsites, unlocking multiple demand segments within a single asset. Commenting on the launch, Manoj Bhat, Managing Director & Chief Executive Officer, Mahindra Holidays & Resorts India Limited, said, "Our ambition is to lead leisure hospitality in India, with families at the heart of everything we do. The launch of Nadiya Parao is another step forward in our expansion journey, in a destination where demand is strong and growing. As we expand, we're not just adding resorts; we're delivering superior experience, sharpening execution, and building for the future".

Sterling Holiday Resorts launches Avante Mohali for business and celebration stays

New Chandigarh Tricity hotel focuses on corporate travel, events, and dependable year-round hospitality. Dining anchors the guest experience. Essence, the all-day restaurant, offers a versatile setting for business meals, hosted dinners, and celebratory gatherings, with a menu that blends Indian favourites with regional touches and global staples. For events and meetings, the hotel is led by the Crystal Banquet Hall, designed to transition smoothly across corporate conferences, launches, weddings, and social functions—supported by Sterling's operations and culinary teams.



Sterling Holiday Resorts opens its second resort in Ayodhya

announced the opening of Sterling Saryu Ayodhya, its second resort in Ayodhya, reinforcing its destination-led growth strategy in one of India's most significant spiritual hubs. The launch advances Sterling's focus on building high-intent travel circuits across heritage and pilgrimage India—grounded in consistent service, trusted standards, and experiences rooted in place. Inspired by the spiritual identity of the city and named after the sacred River Saryu, Sterling Saryu Ayodhya has been envisioned as a restful retreat for faith-led journeys. The resort offers thoughtfully planned accommodations—from Cocoon Rooms created for deep rest to Junior

@Prof: Prajakta Jadhav



Do you know?



Canary Technologies acquires Open Key to bolster its mobile key platform

In 2014, OpenKey set out to perfect mobile access. Since then, the OpenKey team has helped hotels and resorts around the world develop a guest experience they can enjoy as much as their guests do. We work with existing platforms to advance your property into an exciting new era of customer engagement. We provide a seamless transition to keyless entry, enabling a fully remote check-in, integrating with hotel-specific apps, and much more, all tailored to your property and your guests. Canary Technologies, the award-winning leader in hotel guest management technology, today announced the asset acquisition of OpenKey.

@Prof: Pranav Shivalkar

MOTHER'S DAY

Recipe

INGREDIENTS

- 2 cups all-purpose flour. The base ingredient.
- 1/2 cup sugar (divided). Half will be used in the dough.
- 1 cup heavy cream. It helps bind the ingredients together.
- 1 1/2 cups fresh strawberries (sliced). Fresh, ripe strawberries.
- 1 tsp baking powder. The shortcakes rise and become light.

INSTRUCTIONS

- Preheat the oven to 375°F (190°C) and line a baking sheet.
- In a bowl, mix flour, baking powder, and 1/4 cup of sugar.
- Divide the dough into 4 portions, shape them into rounds.
- Mix the sliced strawberries with the remaining 1/4 cup of sugar.
- Slice each shortcake in half. Layer the bottom half.
- Garnish with extra strawberries and serve immediately.



“Bloom & Balance: Guest Session on the Art of Flower Arrangement”

Atharva University recently organized a creative and inspiring guest session on Flower Arrangement, aimed at enhancing the aesthetic and presentation skills of students. The session was conducted by an expert floral artist who demonstrated various techniques of arranging flowers in a balanced, elegant, and visually appealing manner. Students were introduced to the basics of color coordination, selection of flowers, use of fillers, and different styles of arrangements such as traditional, contemporary, and theme-based décor. The live demonstration helped students understand the importance of proportion, harmony, and creativity in floral design.

The session was highly interactive, allowing students to participate and create their own floral arrangements under expert guidance. Such workshops are especially beneficial for hospitality and hotel management students, as flower arrangement plays a significant role in hotel décor, event management, and guest experience. The event not only enhanced the students' practical knowledge but also encouraged them to explore creativity and attention to detail—essential qualities in the hospitality industry.

“Bloom & Balance: Guest Session on the Art of Flower Arrangement”

Guest Session



Flower Arrangement

