



*A New Hope. A New Life.*

*A New Year...*







## FROM THE DIRECTOR'S DESK

Dear Member,

It is the most auspicious time of the year again! On behalf of Team Starz, let me take this opportunity to wish all you members heartfelt wishes with lots of health, wealth and happiness. May you have a joyous and successful New Year ahead!

We had a wonderful festival season with Navratri and Diwali celebrations completed in style and verve. Nearly all Starz members participated in the events with zeal and enthusiasm. We are sure that all of you must have had a rollicking time at your favorite club! Additionally, we had a well-organized sports competition where many members participated with vigor and came out flying colors. Kids also enjoyed the art and craft events that we set up last month while the cookery show was a hit among the ladies. To top it all, we had belligerent participation at Starz during the housie event which saw many of them take home lots of prizes. We at Starz hope to spread the mirth and joy in months to come too...

And now for the last month of the year, we will have something special for everybody as always. The New Year's Bash will be organized in full glory. Get groovy and shake your Leg! Our real "Stars" are required to make this event a never-before event. So be prepared to book your dates @ Starz for the 31st night. Come 2013 and we have more in store! Our lovey-dovey ones would surely be looking forward for the Valentine's Day. Get cosy with your loved one at Starz since we will be having a huge couples' gathering at our Club.

Once again, let me thank each one of you for your continued participation in each of the events that we have organized till now. Your association helps us strike up unique events and encourages us to do better and better. Keep connected since our Starz universe owes a lot to our shining stars!

Regards  
Dipak Patel  
(Director)



## CELEBRATIONS

# New Year EVE Dance

MONDAY 31  
Dec.  
2012  
from  
9 pm  
onwards

Welcome the New Year 2013 with a dash of glamour and scintillating music. Let go off the old year and witness the advent of the new year...and happy times ahead. Our New Year Eve Dance Event lets you off your inhibitions and dance to your heart's content with foot-tapping music and a jolly crowd to enjoy with. Starz is the place to be, on December 31.





## CELEBRATIONS

# Valentine Day Celebration

THURSDAY 14 Feb. 2013  
from 7 pm onwards



It is time for the romantics to celebrate their life of love with the person they are attached to, the most. All couples are invited to attend the Valentine's Day event at Starz to celebrate their love life with enthusiasm. Lots of surprise celebrations in store for all the lovey-dovey pairs to enjoy! Be there.



## CELEBRATIONS

THURSDAY 28 Mar. 2013  
from 10 am onwards



Witness and participate in this unique Rain Dance event during Dhuleti as colored water will be showered over everybody with gyrating music playing in the background. Enjoy the showers and the spirit of the festival to your heart's content.

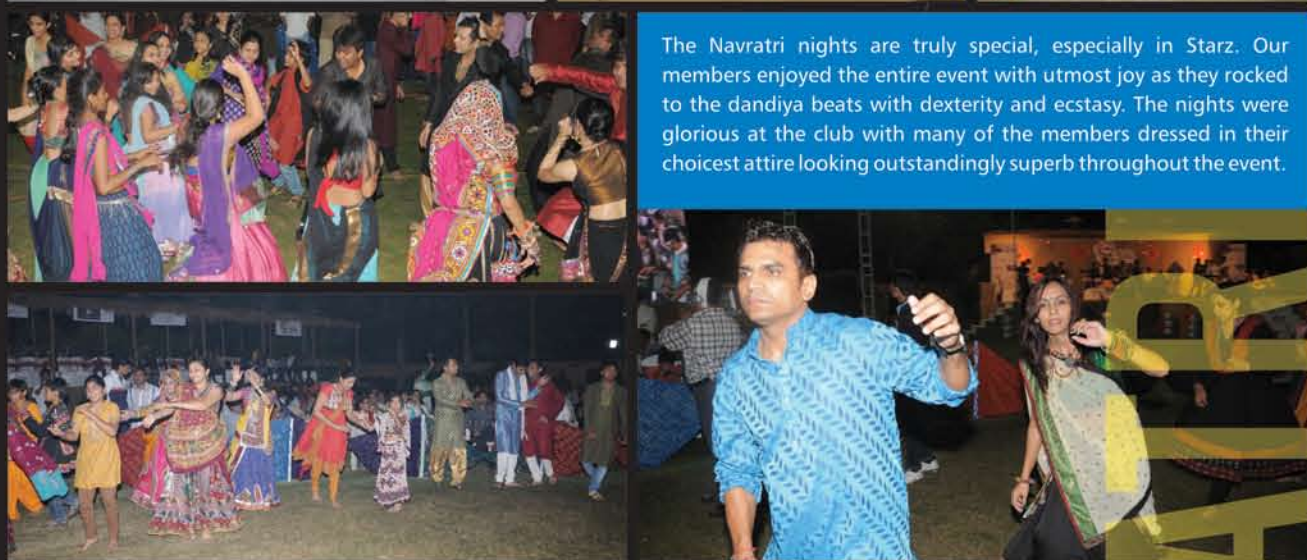




## MEMORIES



The Navratri nights are truly special, especially in Starz. Our members enjoyed the entire event with utmost joy as they rocked to the dandiya beats with dexterity and ecstasy. The nights were glorious at the club with many of the members dressed in their choicest attire looking outstandingly superb throughout the event.



## MEMORIES



**Creative minds working hard**  
The kids learnt and performed various crafts which enriched their skills and made good use of their fresh outlook towards life and other things.



## ART & CRAFT

Ladies and cooking are like gloves in hand. So it is no surprise that for our cookery special event, women came in droves to learn more about different cuisines from our expert chef Mr. Kapoor.



## COOKERY SHOW



A houseful occupancy and too many members participate during the regular housie organized on Sundays

## HOUSEIE

## TENNIS TOURNAMENT

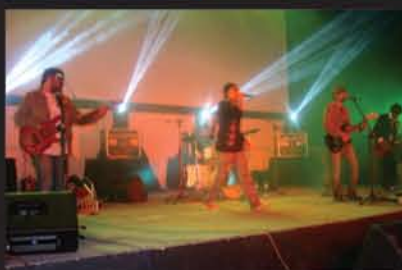


**Passionate ACERS**  
Young stars imitating Sania Mirza and Leander Paes participated in the event and showed the passion and fervor that they have for the sport with their extraordinary backhands, and smashing forehands.





Starz hosted a big time Celebration during the Diwali Holidays. There was in store for everyone – Be it kids, adults or the veterans. The talent and spirit was visible during the Tennis, Badminton and the Table Tennis competitions. The audience was mesmerized witnessing the voice of young talented musical band.



## STARZ CHEF SPECIAL



It was very nice to witness good feedback and inquiries from lots of members from this section. Your participation has motivated us to include this category in this issue as well. We are looking forward to continued feedbacks and participation from your end this time as well. E-mail: [chef@aarohistarz.com](mailto:chef@aarohistarz.com)

### CORN KOFTA CURRY

#### INGREDIENTS

Corn cobs - 6 pieces  
Gram flour - 50 grams  
Ghee - 250 grams  
Onion ( large )- 1  
Peanut powder - 1 Tablespoon  
coconut grated - 2 Tablespoons  
Green Chillies- 4 piece  
Red chilli powder - 1 Tablespoon  
Turmeric powder - 1 Teaspoon  
Cumin seeds - 1 Tablespoon  
Tomatoes Large -2 nos.  
Curd - 1/2 cup  
Mustard seeds - 1/2 Tablespoon  
Ginger & Garlic paste - 1 Tablespoon  
Salt & Pepper to taste.  
Coriander leaves chopped - 1 Tablespoon

#### METHOD OF COOKING

Grate Corn, Onion & green chillies. Chop finely. Prepare a stiff mixture with gram flour, coconut, onion & green chillies, salt & grated corn. Make small balls & fry on a slow fire till they become golden brown. In a separate pan heat little ghee and add mustard seeds. Now add rest of the masalas & then peanut powder & curd & fry a while. Add chopped tomatoes, water & salt to cook. Add koftas a few at a time to the boiling gravy when gravy is thick garnish with coriander leaves & pepper.

Serve hot.



### SWEET & SOUR PANEER

#### INGREDIENTS

Paneer - 1/2 kg.  
Green Pepper ( Capsicum ) - 1/2 kg  
Onion chopped ( medium )-2 pieces  
Tomatoes Chopped - 4 pieces  
Tomato ketchup -4 Tablespoons  
Vinegar - 2 Tablespoons  
Sugar - 1 Tablespoon  
Red chilli powder - 1 Teaspoon  
Salt to taste  
Cooking Oil - 4 Tablespoons

#### METHOD TO COOK

Cut Paneer in 1 1/2" x 1 1/2" pieces & fry in oil till golden brown and keep it aside. In the same oil add chopped onion & fry till it turns light golden in colour. Now, add chopped tomatoes, salt & chilli powder. Now, cook till tomatoes are tender and add sliced capsicum & cook on a slow fire with lid on till capsicums are tender. Now, add fried paneer & stir, add tomato sauce, vinegar & sugar, cook for 2 minutes. Remove from heat & sprinkle coriander leaves on for garnish.



## BIRTHDAY SPECIAL

### For Starz Members

Members can now avail the facility to celebrate their birthdays at **Club Lawns** or at the **Discotheque ABSOLUTELY FREE** of cost. The rent will not be charged on this special day.

Come... Celebrate with us!!!



## Anniversary Special

Members can also avail 50 % discount on Premium Room Tariff, if the room is booked 5 days prior or 5 days after the anniversary date. For more details, please call at the corporate office. This offer is non-transferable.

## NEW RESIDENTIAL ROOMS



### Your Second Home is now Ready!

The Starz Club is a symbol of royalty and an epitome of grandeur. The Club is always striving to leave no stone unturned in bringing something new. We have added 30 new rooms for our esteemed members. These luxurious rooms which are laced with the best of infrastructure and facilities are worthy enough for every Starz member to call it a second home.



## EMPLOYEE RECOGNITION

### Mr. Himanshu Vadiya – Maintenance Head

We bring to you a very common face from Starz Club team. Be it maintenance of club from any corner or be it any event, this gentleman has only one word to say "YES SIR".

He is with the club since inception and most of the members know him personally. Mr. Himanshu Vadiya has proved to be very hard working asset of the club and is always on the toes whenever required. His sincerity and honesty has made him awarded as "Employee of the Quarter". The management wishes him all the best for future ahead.

## NEW CLUB AFFILIATIONS

We, at Starz Club want to provide many facilities and amenities to our members. We strive to bring the best for you. In this endeavor, we are striking alliances with the prominent clubs of India. This means that all Starz members will get to use facilities of other clubs whenever they plan to visit these places. Now, you can really travel like the Starz of the world!

Name	Contact No	
Chiraan Fort Club	9140 (39841100 / 39841199)	1-8-333 & 334, Opp police Lines, Begumpet, Secundrabad, A. P.
Nasiklub	0253 (2411254 / 2417931)	Sarda Activity Road 'Nandinee' Nashik - Pune Road, Nashik
M Club Holidays Pvt. Ltd.	9120 (24339931/24339932)	CTS NO.63, navi peth, Lal Bahadur Shastri Road, Pune, Maharashtra
Panchwati Holidays Resorts Ltd.	033 ( 30288858/ 30288844 )	3A, Auckland Place, 9th Floor, Kolkata - 700017
Simla Club	0177 (2653023/ 2803023)	The Mall, Shimla - 171001
Jaisal Club Ltd.	2992 (255555/ 254999)	Jethwai Road, Jaisalmer, Rajasthan - 3450001
Ajmer Club	0145 (2627003/ 2624303)	Civil Lines, Ajmer, Rajasthan - 305001
Golden Swan Country Club	022 (25854078/ 25853798)	Off Pokhran Road No. 1, Yeoor Hills, Thane, Mumbai

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