

Coffee

LOUNGE TIMES

The Enashipai Newsletter



Beautiful Wedding Beautiful Couple

An Enashipai wedding to remember - p.19

Plus

- ✓ Crescent Island: Naivasha's hidden paradise - p.3
- ✓ KATA celebrates 40 years at a colourful AGM - p.11
- ✓ Mirera Primary School Library: A chance to give back - Help us help Mirera Primary School students get a digital library - p.25



A word from the Editor



Hello Christmas and Goodbye 2019

It gives me great pleasure to present to you our last newsletter this year. As usual this season comes with lots of opportunities for overindulgence especially in the food and drinks department and that's OK (actually very welcome here) but I hope the end of year season also gives you a chance to reflect on the year that was and the year ahead.

On our end, this year was an interesting one. We connected with guests from new markets locally, regionally and internationally. It was particularly interesting to note just how much more people are travelling within the region both for leisure and business. August, despite it being the coldest month of the year, was once again a highlight month for us. If you were here with us you will have noticed just how diverse our guests were which called for more creativity on our end to balance the demands.

In line with the diversity of guests, we also saw a great diversity of events this year. From 40th and 50th birthday parties, to AGMs to strategy/team building meetings to class reunions

to exhibitions and tradefairs but the most colourful of them were the weddings we hosted. One particular wedding struck us this year – Njambi and Jeff's. The beauty was not only in the set up and ambience but also in the couple. We found their youth both refreshing and inspiring and many of our staff say they enjoyed that wedding like they too were invited guests. Find out more about the wedding and the lovely couple on page 19.

As we countdown days to Christmas, we assure you that plans are in high gear to give you the best festive season hospitality right here at Enashipai. Our theme this year is **"A Country Christmas and A Wild West New Year's."** So, pull out your hats and boots and drive down to Naivasha for an exciting festive season line up that will give you and your family memorable moments for years to come. PS: You do know we have the best fireworks display on 31st December right? 😊

As you turn the pages of this issue you will be pleased to find our usual features i.e. Meet the staff, meet the couple, a recipe for you to try out at home and photo ops of events that caught our attention this second half of the year such as: KATA AGM and 40th anniversary celebration on World Tourism Day (page 11), The Magical Kenya trade show MKTE highlights (page 15) and a feature on YOGA proudly sponsored by Siyara Spa on page 17.

Looks like I'm at the end of the page. Please continue reading and we hope that this newsletter keeps you both informed and entertained. If there are articles you would like us to include in the next issue or if you would like to feature, feel free to contact us directly – marketing@enashipai.com.

Without much further ado – enjoy your day/evening. And of course, the famous tagline you will hear over and over this season, **Merry Christmas and a Prosperous 2019!**

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it's the little things



COUNTRY CHRISTMAS LUNCH

Join us this festive season
as we celebrate the holidays
with the perfect outdoor
country themed lunch.

An experience for the
entire family!

25th December 2019
From 12:30pm - 3:30pm

Plus fun activities and entertainment
for the entire family...

Price: Kes. 4,500/- p.p
Book your table today!

Kids below 3 years: FREE | Kids 4-12 years: 50% off | In-house guests: FREE

Crescent Island

"...boasts more animals per acre than any other park in Kenya."

This private sanctuary located on Lake Naivasha boasts more animals per acre than any other park in Kenya. Here, you get to walk among the yellow barked "fever trees" as well as with the park animals, some of which include giraffes, zebras, thompson's and grant's gazelles.

Gliding waters, cloudy waves, skies of lakes and unending horizons explain the beauty of the Island in a glimpse. An excursion to this sanctuary is the only way to take in the spectacular beauty of its majestic landscape.



Crescent Island is accessible much faster by water, in which case a boat safari can be organized from the lakeshore of Enashipai Resort & Spa. The guides give a detailed tour, helping you spot hippos and waterbucks along the way to the Island.

On arrival to the Island's jetty, you are greeted with a familiar sight of lush green plants and some good old neighbours - the vervet monkey with its majestic...





...”official grey suit”. After a short walk up-hill, you are received by rangers who give you a brief introduction to the sanctuary and a few rules and regulations to help you manouver your way carefully through the Island. One of the most interesting facts about this spectacular conservancy is that it is not at all inhabited by any flesh-eating mammals. All the wildlife sited here are herbivores, which gives you the advantage of walking through the park, as close as is advisable to the wildlife.



Here are a few more facts about the game park:

- It's open from 8:00am - 6:00pm daily
- Total distance covered walking around the Island is 400 acres (1.619km²). This takes a minimum of 1½ hours to cover.
- Professional photography is allowed after consultation with management.

Would you like to experience Crescent Island for yourself?

Speak to our Guest Relations Officer at the reception or call us today on
+254 51 2130000.



GLOBAL MICE SUMMIT

Date: 11th-13th September, 2019

Venue: Trademark Hotel, Nairobi

The Global M.I.C.E Summit (**M**eetings, **I**ncentives, **C**onferences & **E**xhibitions) is an annual conference and expo that brings together experts and industry stakeholders in the Meetings & Business Events Industry.

The summit focuses on analyzing the global trends and opportunities in the Meetings & Business Events industry. The event showcases innovative and sustainable products and solutions that are driving forward Africa's MICE industry.

The 2nd Annual 2019 summit took place between 11th and 13th September, 2019 at the Trademark Hotel, Nairobi, Kenya.

The theme of this year's summit was "Enhancing Africa's Competitiveness as a Business Events Destination". Here are some images from the event.



A shot of the main stage from the 2nd Annual Global MICE summit at the Trademark Hotel, Nairobi...



A view of the Enashipai stand from the exhibitors venue...



Esmare Steinhofel (right) - Regional Director, Africa for International Congress and Convention Association poses for a photo with some of the delegates from Sense Of Africa...



The first panel session with Esmare Steinhofel, Hon. Achie Ojany - Minister of Tourism Arts, Culture and Sports - Kisumu County, Dominic Ndewa of Tourism Finance and Jeffers Miruka of Strathmore Business School...



Wanjari Mahiti (Director, Sales & Marketing, Enashipai) speaks amongst other hospitality panelists on the subject of enhancing Africa's competitiveness as a business events destination...



A lovely group photo of some of the delegates and speakers of the event...

Importance of MICE

Business tourism offers many benefits to its participants; it stimulates the economy, promotes local development, and through this touristic activity, travellers get to visit some of the most beautiful places.

In addition to great professional knowledge, these business trips provide individuals with great personal experiences upon visiting different countries/regions.

Business tourism provides memorable experiences and encourages MICE tourists to return to the regions they got to know through Corporate Events for personal travel.

Other importances of the MICE sector include:

- It directly benefits the entrepreneurs in the tourism sector.
- It boosts the local economy.
- It benefits the chosen city/country through economic growth, and also gives greater touristic prominence.
- It creates new jobs such as the professionals hired to host such kind of events.
- It benefits professionals such as taxi drivers, hoteliers, small business owners, and boosts cultural tourism. Travellers get to visit the most prominent sites in and around the destinations hosting MICE events.

GP KARTING IN NAIVASHA

*"...an international standard facility
located in the heart of the Great Rift Valley."*

What's TGRV?

The **Great Rift Valley Circuit (TGRV)** is a flagship Motorsports and recreation facility on the African continent located in the heart of the Great Rift Valley in Kenya, East Africa. A brainchild of the Dadhley family whose roots were firmly fixed into the rally scene. The facility has been diversified to encompass a variety of mainstream Motorsports. The core idea being the development of a young driver to mature road/gravel driving. This facility has brought another dimension to how Motorsports will be envisioned on the continent.

The facility offers full weekends with an adrenaline packed experience. A world class go kart track built by professional consultation from reputed track specialists from Europe. A modern clubhouse equipped with a restaurant/bar/swimming pool and an amazing view of the track, all there for the ultimate day out with friends and family.



About the track...

Rivalled only by some tracks on the European Continent, the circuit is set on the floor of the scenic Rift Valley. The 1.2km track is an international standard facility built according to CIK-FIA regulations. The track can challenge any other worldwide in terms of design, technicalities and driveability. In addition, it has 5 hairpins, a deceptive loop and a crazy 260m straight!

The track has been made as safe as possible, the curbs have been made large so as to ensure the drivers have a smooth, fast ride. The go karts have roll bars and seat belts for added safety. Safety driving suits (FIA approved) are available and all drivers must wear a helmet.



How to get there...

The TGRV circuit is approximately 40min-1hr drive from Nairobi. To get to the facility head towards Maai Mahiu town and take a left onto the Narok highway. After approximately 2.5 km after, take a left turn at the TGRV SIGN BOARD. Follow this all-weather track inland for another 3-4 km and you will find the facility right in front of you.

JOIN THE CLUB



Windsor Park - Windsor Golf Club



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- 4 bedrooms all ensuite
- Access to Windsor Golf Club
- Fully furnished and serviced

Four Ways Junction - Kiambu Road



+254 795 579100 wmahiti@remax-kenya.com

- 4 bedrooms, 2 ensuite
- Penthouse apartment
- Separate SQ
- Gated community

Runda Gardens - Runda (New Build)



+254 795 579100 wmahiti@remax-kenya.com

- 6 bedrooms, all ensuite
- 2 living rooms, 1 family room
- Large kitchen
- Study, gym, 2 car garage

Lé Mac Apartments - Westlands, Near Safaricom



+254 795 579100 wmahiti@remax-kenya.com

- 2 bedrooms, master ensuite
- Kitchen fully fitted
- Modern amenities
- Fantastic location



Tel: +254 795 579100 wmahiti@remax-kenya.com www.remax-kenya.com

LIST WITH US



Olkalou - With views to the Aberdares



+254 795 579100 wmahiti@remax-kenya.com

- 27 acres, flat and arable
- Onsite borehole
- Fully grown trees
- Close to Lake Olbolosat

Longonot Gate - Naivasha



+254 795 579100 wmahiti@remax-kenya.com

- 1/2 acre, prime land
- Great views of Mt. Longonot
- Gated golf development
- Fantastic location

Athi River - Off Mombasa Road @ Devki



+254 795 579100 wmahiti@remax-kenya.com

- 5 acres, flat land
- Great for affordable housing

Mbaazi Avenue - Lavington (on sewer)



+254 795 579100 wmahiti@remax-kenya.com

- 1 acre
- For redevelopment
- Fantastic location



Tel: +254 795 579100 wmahiti@remax-kenya.com www.remax-kenya.com

2019 KATA CONVENTION

Date: 27th-28th September, 2019

Venue: Enashipai Resort & Spa



The convention kicks off at Entumo Conference Centre at Enashipai, with a panel debate on New Distribution Capability of the International Air Transport Association...



Kenya Tourism Board CEO, Dr. Betty Radier, sheds light on the issue of domestic tourism as the future of the Kenyan travel industry...



Kenya Airways CEO - Sebastian Mikosz - listens on...



The second day of the event kicks off with a word from one of the representatives of the National Association of Nigerian Travel Agents...

The 2019 KATA Convention kicked off on the same day as **World Tourism Day**... Here are some pictures in commemoration of the day.



Some of the Enashipai reception staff take a photo to commemorate World Tourism Day...



KATA officials weren't left behind during the celebrations...



Our General Manager - Chef Peter Mungendo - made sure he got a piece of the action...



One more for the camera before commencing on a tree planting session to mark the World Tourism Day, by KATA officials...



Mr. Yossef Fatael VP of Universal Federation of Travel Agents Associations digs a hole to plant the commemorative tree...



KATA Chairman - Mohammed Wanyoike - gives the commemorative tree it's first meal...

2019 EVENT PLANNING TRENDS

Learn from the present year and get ready for 2020...

By Andrew Nthuku



Even if your 2019 events made an incredible impression, in 2020 you should learn how to make these experiences even more memorable and impressive. The most important goal remains to consider everything - absolutely all modern tips and tactics to improve your event with current event trends.

- **Improving event checkin:**

Digital services are being used to improve on time efficiency which in turn helps in planning the guest checkin process. Gathering digital information about your guests and their booking/ticket details beforehand is therefore crucial.

- **Your audience requires authenticity:**

Set yourself apart from your competitors by choosing unique places that visitors will remember. Choose exciting activities which will last in their memories and that will ensure they book their events through you, time and time again.

- **Interactive live event applications for more meaningful memories:**

Interactive live event experiences from using applications such as Facebook Live, Youtube Live, Periscope, Ustream etc. ensures guests better connect with their audience, creates more excitement around product releases, creates more awareness and helps make the entire event that much more exciting.

- **Design intriguing event spaces:**

You'll be hard-pressed to find someone who is totally engaged by rows of chairs set in front of a stage. So, switch up the format! Set your chairs in a circle around the presentation stage or use lounge chairs and furniture throughout the space to create a more informal feel.



- **Tailoring the delegate experience:**

Sensitivity to the interests of your guests will result in positive feedback on social networks, as well as other on or offline feedback platforms. Furthermore, dividing information about your guests into categories will allow you to analyse their interests in different segments and help you distribute your budget more profitably for your next event experience whilst attending to their needs fully.

MKTE 2019 EXPO

Date: 2nd - 4th October, 2019

Venue: Kenya International Conference Centre



H.E Najib Balala - Cabinet Secretary for Tourism & Wildlife- officially opens the Magical Kenya Travel Expo...



Kenya Tourism Board CEO - Dr. Betty Radier - welcoming H.E Najib Balala to the event. Also in attendance was H.E Joseph Boinet - C.A.S Tourism & Wildlife, among other dignitaries...



A graceful smile from H.E at our staff members as he passed by our stand on his usual first-day tour around the venue...



First hosted buyer and visitor to our stand - Andrew Bojarski - from Poland, takes a photo with Enashipai Reservations Exec. Joanne Ndirangu (left) and Reservations Mgr. Mary Kimenju (right)...



Day 2 of the event as businessmen and women sat down to discuss the impact of social media in community based tourism...



The Uganda Tourism Board team was also in high spirits during the event...



A picture of some of the hosted buyers who visited Enashipai after the MKTE Expo to sample the very best of Kenyan hospitality...



Magline Jeruto (KTB) and Annabel Kalembé strike a pose by the Enashipai lakeside...



Hosted buyers Li Lou, Jacqueline Kamirembe and Annabel enjoy a cocktail in the setting sun by the lakeside to commemorate a fantastic tour on Enashipai and its environs...

THE ART OF YOGA

A person with dark curly hair, wearing a green t-shirt and maroon leggings, is performing a yoga pose (Urdhva Dhanurasana or Upward Bow Pose) on a grassy field. Their arms are extended upwards, and their head is tilted back. In the background, another person is visible in a similar pose, and there are trees and a bright, sunny sky.

Yoga: The term in classic Indian text depicts a group of physical, mental, and spiritual practices or disciplines which originated in ancient India. In the Western world, the term often denotes a type of exercise in which you move your body into various positions in order to become more fit or flexible, to improve your breathing, and to relax your mind.

Yoga is thought to be therapeutic for many physical and mental conditions. Studies have been carried out demonstrating its effectiveness as a treatment for back pain, stress and schizophrenia (a chronic and severe mental disorder that affects how a person thinks, feels, and behaves), to name a few.

There are many types of yoga, from the peaceful hatha to the high-intensity power yoga. All types take your workout to a level of mind-body connection. It can help you relax and focus while gaining flexibility and strength.



Even though there are many instructional books and DVDs on yoga, it is well worth it to invest in some classes with a good instructor who can show you how to do the postures.

Some of the advantages of yoga include increasing flexibility, building muscle strength, posture perfection, prevention of cartilage and joint breakdown, protection of the spine, increasing blood flow, among others. So why not try a session today? We've definitely got you covered at Enashipai...

YOGA

by the lakeside

Date: Every Saturday

Time: 10:00am - 12:00pm

Venue: Enashipai Lakeside

Charges: Kes. 500/- per person (Free for In-house guests)

ENASHIPAI WEDDING OF THE YEAR

Njambi weds Jeff

7th September, 2019





A lovely shot of the bride and groom with their parents...



Amazing setup by the Enashipai lakeside...



The bridal party strikes a pose...



The groom and his men retaliate in style...



A lovely shot of the reception tent setup...



Time to unleash those dance moves to the public...



A toast to the lovely couple... Congratulations! We wish you all the best in your future together...

Meet the Couple...



Jeff & Njambi

Q: How did you meet?

A: Njambi: Jeff and I met through a neighbourhood church fellowship which our parents used to attend.

Q: What made you choose Enashipai as your wedding venue?

A: Njambi and Jeff: We chose Enashipai for its excellent catering services and the stunning view of Lake Naivasha from its grounds.

Q: What was your experience at Enashipai?

A: Njambi and Jeff: The experience was amazing!!!! The staff were friendly despite all the challenges that come with a wedding. The food was another thing that we really loved.

Q: Any surprises on your wedding day?

A: Njambi: Yes! One of the straps of my wedding dress came off just as we were about to attend the church ceremony. Luckily my Mum had a sewing kit in her bag and she fixed it!

Q: Any tips for the future groom Jeff?

A: Hmm... All I can say is it's best to remain calm before and during your wedding day. Also, never let the weather conditions, no matter how extreme, stop you! 😊

Q: On the day, before your wedding, what were you nervous about?

A: Jeff: I actually wasn't nervous.

Njambi: I too was quite relaxed. We had an amazing support team who handled all the preparations perfectly.

Q: Most Memorable moment of the day?

A: Jeff: When Njambi said the words "I do!" 😊

Njambi: Saying our vows in the rain. 😊



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TAKE **5** WITH **BETH M.**



BETH WANGECHI MUGO

SPA SUPERVISOR

Enashipai Resort & Spa



Q: Beth, how long have you been @ Enashipai?

A: I joined Enashipai in October 2012, and have served in the Spa Department ever since. So that's close to 7 years now.

Q: What do you love most about your job?

A: I'd say meeting and interacting with all types of clients from all walks of life. People with different personalities... interesting backgrounds... all kinds of lifestyles. People really open up when they are in a rejuvenated mood. The idea is to have them relax both physically as well as mentally when they pay us a visit.

Q: In your experience, what's the key to developing a good Spa team?

A: Teamwork and maintaining an environment that promotes an atmosphere of friendship and loyalty. Close-knit relationships motivate employees to work harder, cooperate and support each other. People possess diverse talents, weaknesses, communication skills, strengths, and habits. Empowering them to work together brings about a robust workforce capable of achieving anything.



Q: Your best experience(s) working at Enashipai?

A: Ahaa! That was having to convince one of the hotel guests to book a treatment and having her not pay for it, if she didn't enjoy. The smile she gave me and my colleague when she eventually paid the bill brought joy to my heart. She really had a blast during her spa session.

THE DONATE A BOOK PROJECT



At Mirera Primary School, Naivasha



An image of the students in their new fully kitted library...

About Mirera Primary School

With over 3,000 students, this co-educational public day school located in Karagita, Naivasha, is one of the largest in the country and like many schools in its league it is strained for resources. In August 2018, we visited the school and met with Ms. Kibe, the headteacher, who mentioned that they are looking to kick off their library project as they now had a viable space (the old administration block) given that one of the Naivasha based organisations had just handed over a brand new administration block.

The Donate A Book Project

During the Christmas season 2018, we ran a campaign through our guest network dubbed “Donate a Book – Build a Library!” On April 29th 2019, we handed over a fully equipped library to Mirera Primary School thanks to a successful partnership between our guests and our partners. The library was named after our late Chairman J.K.Mwangi as he was an avid supporter of education and was instrumental in mobilizing the hotel to commit resources and engage partners. In addition to the Hotel’s sponsorship, we partnered with Story Moja, Moja Tu, Shah Timber and The Nobility Project to make this library a reality.



Some of the students enjoy their new books under supervision from their teacher...



The project has helped students with a wide range of books to choose from for studies as well as recreation...



The students line up to pick more books to quench their thirst for knowledge...



An exterior shot of the old administration block that now houses the new library...

Donate: Help us help the students digitize their library!



J. K. MWANGI LIBRARY

Let's Go Digital!



The **J.K. Mwangi Library** was officially launched on 29th April, 2019 at Mirera Primary School, Naivasha. During the launch, we promised the students that we would have Digital Library stations by **August 2019**.

Help us make this dream a reality.

- ✓ A desk computer (**Kes. 50,000**)
- ✓ A computer desk & chair (**Kes. 15,000**)
- ✓ Annual internet subscription (**Kes. 120,000 per year**)
- ✓ Computer accessories (**Kes. 20,000**)

**DONATE A BOOK
BUILD A LIBRARY**
for Mirera Primary School, Naivasha

How To Donate:

1. **M-PESA** Paybill – 974300
Account Name: GoldHeartClub
2. Visit www.enashipai.com/donate to make an open donation.



FACEBOOK FOR BUSINESS

Lessons we've learnt...

By Andrew Nthuku



With more than 2.4 billion monthly users, businesses can use Facebook in a number of ways to promote services, increase customer support and boost recognition.

Using Facebook for business may seem difficult, because its rules and algorithms change frequently. However, with the right strategies, Facebook is one of the best tools for targeting a specific audience through paid campaigns. It knows a lot about its users (more so than we ever thought), and it uses this information to your advantage when you purchase ads.

So what are the top 5 lessons we've learnt in our Facebook for Business journey?



1



Always remember to respond to messages:

With Facebook Messenger, you can reply to customers as your business. The importance of chatting up guests as soon as possible cannot be stressed enough. Many messages that appear directly to your inbox are more of closed deals than leads. They therefore have to be taken with the importance they deserve to ensure such business doesn't fall through the cracks.

2



Know your target audience:

Facebook has excellent targeting tools. When you're promoting a post, you can target specific demographics, locations and interest groups. In order to have successful ads, you need to know who you're trying to sell to first. Use the targeting tools Facebook offers only when you are sure of your target audience, otherwise spending money on promoted posts will only be a waste.

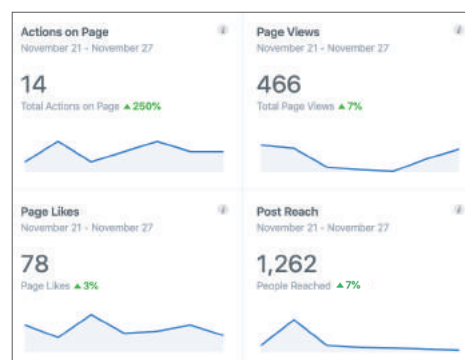
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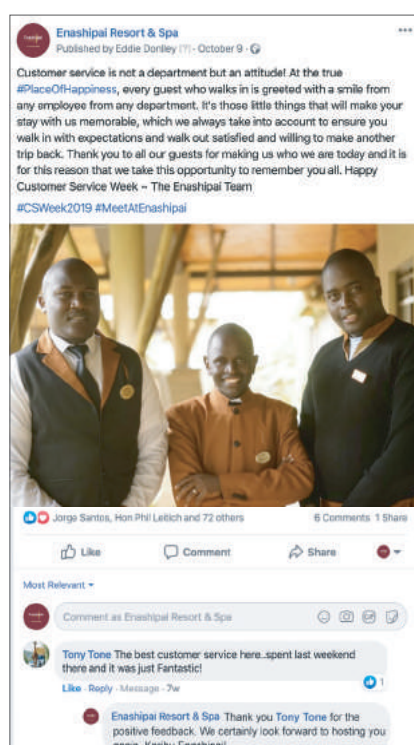
Use Insights to determine campaign success:

Facebook Insights is an analytics tool. It's free to use, and it shows data on actions taken, page views, the number of people you've reached, the number of post engagements and more. This information can help you measure the effectiveness of your social campaigns and how to improve your posts.

An example of a 7 day period insight into actions on the Enashipai facebook page...



An example of responses to customer comments in a post...



4

Have conversations:

Don't publish a post and then not open Facebook for a week. Create and share posts to engage with your audience. Respond to comments, questions and concerns. If you're having conversations with your audience, they're more likely to become your customers.

5

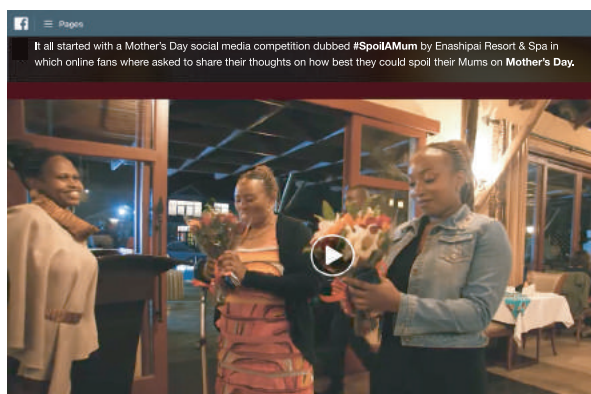


Create facebook videos:

If you're scrolling through your Facebook timeline, you might notice a lot of videos. That's because videos do great on the platform. One way to create Facebook videos is through Facebook Live, which allows you to broadcast to a large audience for free.

With Facebook Live, you can have real-time conversations with followers and give them an inside look at your business.

An example of the tools available to define your audience.



MASHUJAA DAY BRUNCH

Date: 20th October, 2019

Venue: Enashipai Resort & Spa



On 20th October, 2019, White Cap Lager held a one of a kind delightful brunch at Enashipai Resort & Spa, Naivasha, a resort offering sweeping views of the surrounding hills and lush tropical gardens, perfect for an occasion like this.

The weather was perfect with the light blue sky brilliantly showing off against the green scenery on the ground. It felt so picture perfect! This was the start of the what was going to be a boozy indulgent brunch on a leisurely Sunday afternoon.

#MashujaaDayBrunch truly delivered an exceptional dining experience... graciously in Naivasha against a beautiful green space, things we rarely see in Nairobi. The menu offered a wide range of delicious creations, rich and delicious coupled by an endless supply all afternoon of your favorite drink, White Cap Lager. Yes- there was an unlimited supply of White Cap lager.

We are grateful to Capital FM Kenya and WhiteCap Lager for a fantastic partnership! We certainly look forward to hosting such and event soon.



*Miano Muchiri - Radio Presenter at Capital Fm Kenya
enjoys a cold one on the day...*



WhiteCap party bus parked and loaded...



An afternoon of exquisite culinary pleasures...



Our very own Food & Beverage Manager - Josiah Nyakundi poses for a picture at the start of the event...



Amazing ambience... amazing guests... amazing moments...
#MeetAtEnashipai



Cheers to a fantastic event! Looking forward to the next...

WEIRD CHRISTMAS TRADITIONS

... From around the globe...



1. In Canada...

The Canada Post recognizes the address: Santa Claus, North Pole, Canada, HOHOHO. Any letters bearing this address are received and replied to.



2. In Slovakia...

... the most senior man in the household takes a spoonful of loska (a pudding-like custard) and throws it at the ceiling. The more it sticks, the better.



3. In Sweden...

... there is a tradition which involves festive rice pudding. A peeled almond is hidden in dessert, and the person who finds it first supposedly will get married in a year's time.



4. In Japan...

Thanks to an extremely successful marketing campaign in 1974, many Japanese families eat KFC on Christmas day for dinner.



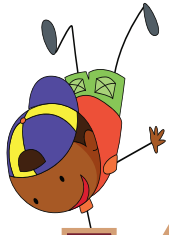
5. In Estonia...

On Christmas Eve, Estonian families traditionally head to the sauna together in celebration of Christmas Day.



6. In Germany...

German children leave a shoe outside their homes on December 25th, which is then filled with sweets overnight. Naughty kids wake up to find a tree branch in their shoe instead.

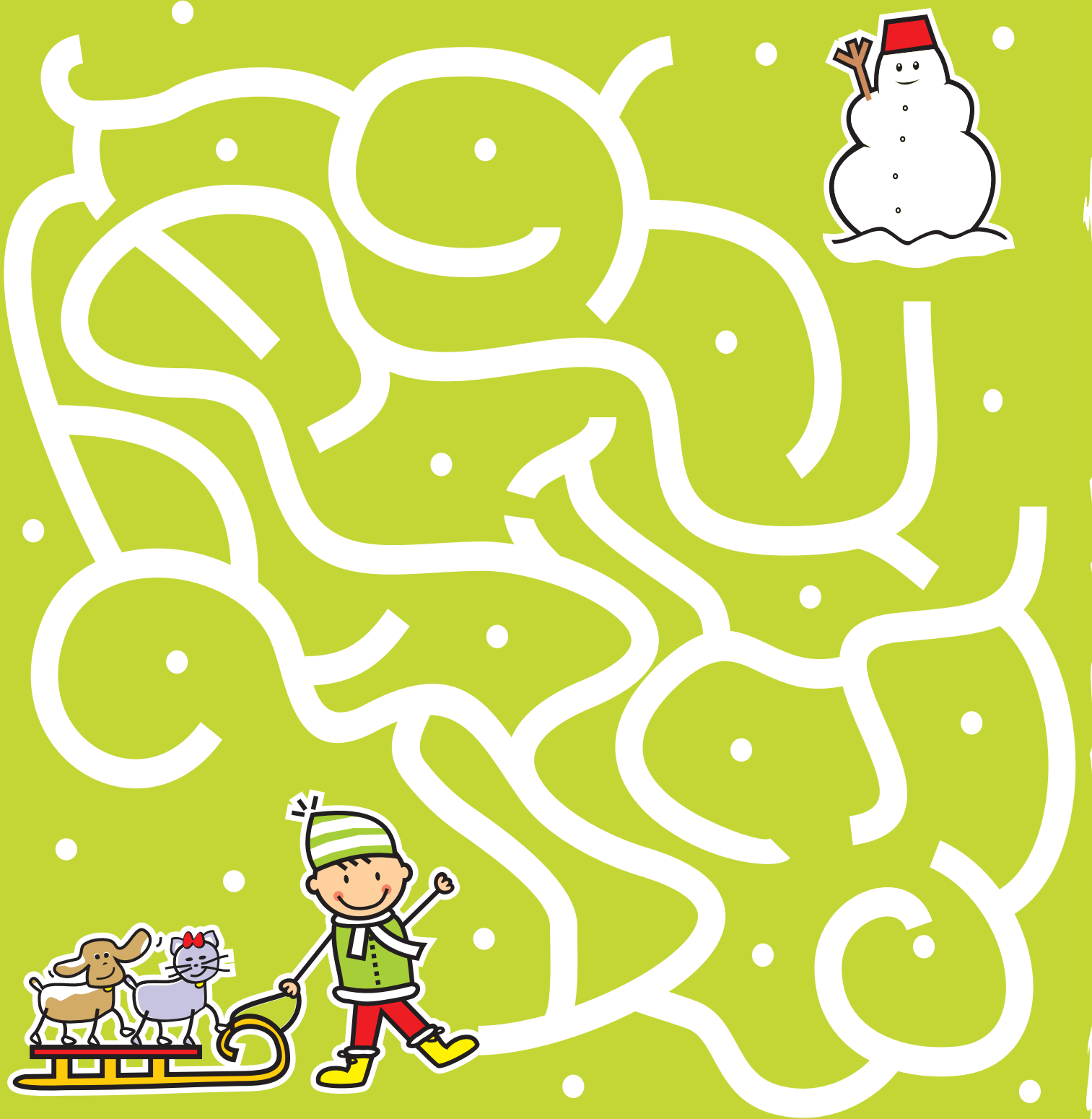


Kiddies Page

Please colour me...



Find the route
to the snowman...





Molo Lamb Chops



Preparation time: 10 minutes

Cook time: 20 minutes

Serving: 1 person

Ingredients:

- 200 grams molo lamb chops
- 1 tablespoon cooking oil
- Fresh rosemary
- 2 cloves garlic (*crushed*)
- Black pepper (*crushed*)
- Salt (*pinch*)
- 2 tablespoon unsalted butter
- 1 medium onion (*finely chopped*)
- 2 garlic cloves (*finely Chopped*)
- 20 ml cooking cream

Directions:

1. Season the chops with salt, crushed black pepper and cooking oil. Set it aside for the marinade to infuse.
2. On a medium sized pan, put the 2 tablespoons of unsalted butter, add some chopped onions then the garlic. Add the traditional vegetables, cream, then season to taste.
3. Pre-heat the oven to 180 degrees as you sear the chops.
4. In a large pan on high heat, add the cooking oil and sear the steak. Keep turning it until it browns evenly. Add the 2 crushed garlic gloves and the fresh rosemary. Cook for a while then add a tablespoon of butter. Use the gravy of butter and the juice from the chops for basting, then add a little cream.
5. Finally, put the chops in the heated oven for a few minutes depending on your preference in terms of doneness.
6. Once cooked to your liking, remove from the oven while still juicy.
7. Plate/present the chops on top of the vegetables or on the side.
8. Serve with Ugali (brown or white) by placing it next to the chops then garnish with tomato wedges.
9. Finally use the gravy on the pan as a sauce.

~Bon Appétit~

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Guest Feedback...



Catch up with what our guests are saying about us on social media every Tuesday: **#GuestFeedbackTuesday**

Source:  **tripadvisor®**

Posted: November 14th, 2019

"Phenomenal stay at Enashipai Resort! We went to the resort on a weekend getaway from Nairobi and my what a gem! I highly recommend this place for anyone that likes the finer things in life. The rooms are out of this world, clean extremely comfortable beds and a shower to die for... you may never leave the room. The meals in the dining are so good and one is spoilt for choice. In addition, they have bottomless champagne on Sundays at an affordable fee. Their spa is the best I have ever been to. Top of the line indeed and the staff are super friendly and attentive. My husband and I were extremely happy and relaxed and will definitely be back." ~Joan

Source: 

Posted: October 27th, 2019

"One of the best in Naivasha. The spa is awesome. The rain showers in some of the rooms are quite innovative and enjoyable. Good food with variety." ~Kiragu

Source: **facebook**

Posted: October 27th, 2019

"WOW! The place is INCREDIBLE with exceptional services, serene, relaxing and breathtaking ambience. The hospitality was TOP-NOTCH! Our stay was AMAZING. Highly recommended." ~Tabie

Source: **Booking.com**

Posted: November 2nd, 2018

"This was our second time to this lovely hotel and we thoroughly enjoyed it once again! The staff were pleasant, welcoming and very understanding. Our toddler son enjoyed the children's play area which was always supervised by a qualified member of staff. Unfortunately we had to leave sooner than expected as our son fell unwell, and they offered for the nurse to see him urgently. The hotel was kind enough to consider our request to curtail our trip given our child was sick, and even helped coordinate a refund for the remaining night via Booking.com even though the price was non-refundable! We will remain forever grateful for this kindness and consideration, and no doubt we will be back soon." ~Doxoki



SEASON'S GREETINGS



it's the little things



Resort Location: Moi South Lake Road, Naivasha | **Booking Office:** 5th Floor Prosperity House, Westlands Road, Nairobi, Kenya

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