

## Epicurean Event Goes Global, Brings Together Tastes and Talents from Around the World

□ **CHICAGO (March 17, 2010)** -- More than two decades ago, **Park Hyatt** began the tradition of hosting an annual food and wine event. To build on the success of Park Hyatt Masters of Food & Wine, the festival is expanding to three premier Park Hyatt locations around the world in 2010 – Buenos Aires, Washington D.C., and Paris – where celebrated chefs and renowned wine experts will come together for a series of events, tastings, demonstrations and excursions.

Foodies and oenophiles can take advantage of intimate gourmet lunches and dinners, informative classes and demonstrations, extraordinary wine, cheese and tea tastings, and memorable excursions at the Masters of Food & Wine events. Each location will highlight its region's finest wines, and cooking demonstrations will combine the culinary talents of local chefs with celebrated guest chefs and sommeliers from around the globe. A few highlights of this year's events:

- Visit the Pampas countryside and watch an **exhibition polo match** followed by a culinary experience with **Francis Mallmann**, one of 's pre-eminent chefs, who will prepare the classic 'asado argentino' on his signature grill.
- Spend the day with **Chef Brian McBride** of Park Hyatt Washington's **Blue Duck Tavern** at Virginia's **Chapel Hill Farm** amidst acres of beauty and roaming Randall Linebacks. Interact with farmers and chefs and then indulge in the **ultimate summer picnic**, prepared right at the farm.
- Explore the **Rungis Market**, one of the world's largest food markets, at night with **Chef Jean François Rouquette**.
- Savor exceptional flavors and extraordinary wines from around the world at memorable gala dinners hosted at the beautiful properties of **Palacio Duhau – Park Hyatt Buenos Aires, Park Hyatt Washington, and Park Hyatt Paris – Vendôme**.

Hotel packages for each location's Park Hyatt Masters of Food & Wine event will be available to reserve with **Special Offer Code MAFW10** beginning March 21, 2010 through [www.mastersfoodandwine.com](http://www.mastersfoodandwine.com) or by calling 1 800 233 1234.

For those travelers who wish to be true masters of food and wine, a **Global Tasting Package** will also be available for reservations beginning March 21. This package includes a four-night stay at all three participating Park Hyatt properties over their Masters of Food & Wine event. Reservations for this Global Tasting Package are only available over the phone by calling a [Hyatt worldwide reservation center](#).

### **April 28-April 30, 2010: Palacio Duhau – Park Hyatt Buenos Aires**

The festival will kick off in one of the cultural capitals of South America and will pay homage to the rich "Porteño" heritage of the region. Highlights include an opening cocktail party in the garden of Palacio Duhau, small intimate dining experiences with renowned international and South American chefs, capped with a polo game and private tango lessons.

#### **The Masters Package includes:**

- Overnight accommodations for four nights (April 27-May 1) in a Park Deluxe room (with option to upgrade to a Park Suite) including breakfast daily
- Roundtrip ground transportation to and from area airport
- Gala dinner
- One excursion for the Polo Experience
- Cooking class
- Ten-percent credit on additional Masters of Food & Wine events held by Palacio Duhau – Park Hyatt Buenos Aires, based upon availability

Participating Chefs, Restaurants and Wineries in Buenos Aires include:

- Coque Ossio, Cuzco's Inka Grill, Map Café, Pachapapa, Greens and Blueberry Lounge, Perú
- Fernando Trocca, El Gaucho, UK
- Francis Mallmann, 1884 Francis Mallmann, Argentina

- Jean Paul Bondoux, La Bourgogne, Argentina
- Paola Carosella, Julia Cocina, Brazil
- Davide Brovelli, One Star Michelin chef, Il Sole di Ranco Restaurant, Italy
- Ali Gungormus, One Star Michelin chef, Le Canard Nouveau, Germany
- Donata Panciera, master ice cream maker and journalist, 3<sup>d</sup> generation, Italy
- Tsuyoshi Murakami, Restaurante Kinoshita, Brazil
- Germán Martitegui, Tegui, Argentina
- Fabio Brambilla (Palacio Duhau – Park Hyatt Buenos Aires)
- Dante Liporace, Moreno, Argentina

Participating sommeliers include:

- Marcelo Rebolé, Palacio Duhau – Park Hyatt Buenos Aires, Argentina
- Ricardo Grellet (recent winner of Chile's Best Sommelier competition)
- Rodrigo Kohn (Grand Hyatt Sao Paulo)
- Fernando Beteta (Master Sommelier USA-Perú)

Winery partners include Rutini Wines, Luigi Bosca y Escorihuela Gascón, Catena Zapata, Fin del Mundo y Terrazas, among others.

*The Masters package at Palacio Duhau – Park Hyatt Buenos Aires is priced at \$1,950 + tax (single occupancy) and \$2,200 + tax (double occupancy). For an upgrade to a Park Suite guestroom, the price is \$2,750 + tax (single occupancy) or \$3,000 + tax (double occupancy). <http://buenosaires.park.hyatt.com>*

#### **June 17-20, 2010: Park Hyatt Washington, D.C.**

The Masters of Food & Wine events in Washington D.C. will focus on the commitment to working with local farmers and to supporting sustainable agriculture, following the lead of Brian McBride, executive chef of the hotel's Blue Duck Tavern. Participants will enjoy tea tastings, wine and cheese pairings, guest speakers, and a visit to Virginia's Chapel Hill Farm and a local farmers market.

#### **The Masters Package includes:**

- Overnight accommodations for four nights (June 17 – June 21) in a signature Premier Deluxe King room (with option to upgrade to a Park Suite) including breakfast daily
- Invite-only VIP opening cocktail reception
- Roundtrip ground transportation to and from area airport
- Summer picnic at Chapel Hill Farm in Berryville, VA, including roundtrip transportation
- Harvest breakfast and walking trip to the Dupont Circle FRESHFARM Market to participate in a chef's demo and to meet local artisans
- Wine education class to learn how to taste like an expert
- Ten-percent credit on additional Masters of Food & Wine events held by Park Hyatt Washington and Blue Duck Tavern, based upon availability
- Seasonal welcome amenity

#### **Participating Chefs and Restaurants include:**

- Brian McBride, executive chef, Blue Duck Tavern, Washington, DC
- Michael Santoro, chef de cuisine, Blue Duck Tavern, Washington, DC

- Peter Davis, executive chef, Henrietta's Table, Cambridge, Mass.
- Joseph Lenn, chef de cuisine at The Main House, Blackberry Farm, Walland, Tenn.

*The Masters Package at Park Hyatt Washington is priced at \$2,400 (single occupancy) and \$3,000 (double occupancy). Prices are inclusive of tax and gratuities. For an upgrade to a Park Suite guestroom, the package price is \$3,400 (single occupancy) or \$4,000 (double occupancy), also inclusive of tax and gratuities. <http://parkwashington.hyatt.com>*

### **October 11-16, 2010: Park Hyatt Paris – Vendôme**

Park Hyatt Paris – Vendôme will host the Masters of Food & Wine for the second time this fall. Executive chef of the hotel, Jean François Rouquette, has invited five renowned chefs from Spain, Italy, Scandinavia, and the United Kingdom to participate in various cooking workshops and demonstrations to showcase their region's authentic and traditional flavors.

#### **The Masters Package includes:**

- Overnight accommodation for four consecutive nights (either October 10 – October 14 or October 13 - October 17) in a signature Park Deluxe room (with option to upgrade to a Park Suite) including breakfast daily
- Roundtrip ground transportation to and from area airport
- Opening cocktail dinner or closing Masters dinner
- Visit to "Rungis Market" at night with Chef Jean François Rouquette
- Cocktail course at the Bar
- A second Masters of Food & Wine dinner
- Ten-percent credit on additional Masters of Food & Wine events held by Park Hyatt Paris – Vendôme, based upon availability
- Welcome amenity

*The Masters Package at Park Hyatt Paris - Vendôme is priced at 2,925€ (single occupancy) and 3,360€ double occupancy. Prices are inclusive of tax and gratuities. For an upgrade to a Park Suite guestroom, the package price is 3,245€ single occupancy or 3,680€ double occupancy, also inclusive of tax and gratuities. <http://paris.vendome.hyatt.com>*

#### **About Park Hyatt**

Intimate and residential in style, **Park Hyatt** hotels promise elegant and gracious service on a personal scale, and are further distinguished by prime locations and exceptional interior design. **Hyatt Hotels Corporation** and its subsidiaries operate 24 Park Hyatt hotels. Current locations include; Baku, Beaver Creek, Beijing, Buenos Aires, Canberra, Chicago, Dubai, Goa, Hamburg, Istanbul, Jeddah, Melbourne, Mendoza, Milan, Moscow, Paris, Saigon, Seoul, Shanghai, Sydney, Tokyo, Toronto, Washington DC, and Zurich.

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