

□ **CHICAGO (December 21, 2011)** - Beginning in the new year, Park Hyatt Masters of Food & Wine, a global series of seasonally- and locally-inspired culinary weekend workshops will make its official debut at all 27 Park Hyatt hotels. The quarterly Park Hyatt Masters events will take place on or around the turn of each season on the weekends of **January 13-15, March 23-25, June 22-24 and September 21-23, 2012.**

Through engaging and interactive programming, both resident and visiting gourmands and oenophiles can participate in 'masters' sessions to gain insight and exposure into the best characteristics of regional cuisine. Park Hyatt chefs and sommeliers will lead masters-in-training in three hands-on 'courses' on the designated day:

"In the Field": Interaction with artisanal food or beverage purveyors

"In the Kitchen": Onsite cooking, prep workshops, and specialty tastings

"In the Moment": Tips on service and presentation

Sample individual hotel itineraries during the January launch include:

- **Park Hyatt Maldives** will host a fishing excursion led by the hotel's Executive Chef and resident Marine Biologist. The following day, guests will collect local produce on a farm on a nearby island. After returning to the resort, they will learn regional cooking techniques and will enjoy a traditional Maldivian meal prepared with the fresh ingredients caught and collected.
- **Park Hyatt Washington** will host a local microbrew tasting with the brew masters at PortCity Brewing Company, a winter tea blend tasting with Certified Tea Master Rodrick Markus, and an intimate cooking class with Blue Duck Tavern Chef de Cuisine John Melfi highlighting the season's best ingredients.
- **Park Hyatt Abu Dhabi** will host an excursion to a local date farm. Following the excursion, guests are invited to a cooking class led by the culinary team where they will learn to prepare the region's famous hot and cold mezza as well as delicious Arabic sweets.
- **Park Hyatt Beaver Creek** is partnering with ski legend Chris Anthony and Silver Oak Cellars to host a weekend of great skiing, delicious food, and decadent wine. Après-ski, enjoy tasty Colorado cuisine prepared by 8100 Mountainside Bar & Grill's Executive Chef, Christian Apetz, and a reserve wine tasting led by Silver Oaks.

"Park Hyatt Masters of Food and Wine tested at several Park Hyatt hotels in September, and these preview workshops were met with great success. Guests really enjoyed getting to better understand the destination through local cuisine," says Tristan Dowell, brand director for Park Hyatt hotels. "We are excited for the official launch this January and to continue the dialogue about seasonal and local cuisine on the Park Hyatt Facebook page."

"Transforming our Park Hyatt masters events into something more simple and interactive; pairing guests with local chefs and purveyors gives guests the chance to see the destination through eyes of a local," said Susan Terry, vice president culinary operations for Hyatt Hotels & Resorts.

Workshop itineraries and pricing will vary by location and will be available to reserve directly through each hotel. More details about the global program, the calendar of events, pricing and additions to participating properties' itineraries are available at www.mastersfoodandwine.com.

About Park Hyatt

Park Hyatt provides discerning, affluent individual business and leisure guests with elegant and luxurious accommodations. Guests of Park Hyatt receive highly attentive personal service in an intimate environment. Located in many of the world's premier destinations, each Park Hyatt is custom designed to combine sophistication with distinctive regional character. Park Hyatt features well-appointed guestrooms, meeting and special event spaces for smaller groups, critically acclaimed art programs and signature restaurants featuring award-winning chefs. **Hyatt Hotels Corporation** and its operators own and manage 27 Park Hyatt hotels in these current locations: Abu Dhabi, Aviara, Baku, Beaver Creek, Beijing, Buenos Aires, Canberra, Chicago, Dubai, Goa, Hamburg, Istanbul, Jeddah, Maldives, Melbourne, Mendoza, Milan, Moscow, Paris, Saigon, Seoul, Shanghai, Sydney, Tokyo, Toronto, Washington D.C., and Zurich.

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