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HYATT FOOD AND WINE WEEK AT GRAND HYATT MELBOURNE

Grand Hyatt Melbourne to showcase the best of its premium food and beverage offerings during Hyatt Food and Wine Week, August 2009

Melbourne, July 2009 ... Celebrating a commitment to providing their patrons with only the finest local food and wine, Hyatt Regency Adelaide, Grand Hyatt Melbourne, Park Hyatt Melbourne and Hyatt Hotel Canberra – a Park Hyatt hotel will participate Hyatt Food and Wine Week, from August 22 to 29, 2009. In partnership with Wine Australia, the joint initiative will showcase Hyatt's support of the wine industry in Australia, coupled with excellence in local produce.

With the assistance of key sponsors, Grand Hyatt Melbourne will celebrate Hyatt Food and Wine Week with a host of exciting events in the hotel's newly opened venues, **Collins Kitchen**, **RU-CO** and the stunning **residence**, along with the iconic **Savoy Ballroom**, the venue for the gala closing celebration.

Collins Kitchen

The menu of Collins Kitchen which celebrates local and organic produce will be enhanced by a demonstration of authentic Chinese cooking with guest Chef Lee from Grand Hyatt Singapore's mezza9 restaurant. From Monday August 24 to Saturday August 29, an authentic Chinese menu, including a la carte selections and a set tray lunch, will be available, complimented with a selection of wines by the glass.

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Also on offer in Collins Kitchen is a cheese and fortified wine station. The station will showcase winning produce from the National Cheese Awards (to be held on August 22), paired with local fortified wines from Seppelts. Cheese will be available at \$8 per 50 grams, with a selection of Muscat, Tokay and Port at a la carte prices. The station will be available from 6pm to 10.30pm.

RU-CO

From Tuesday August 24 to Saturday August 29, guests can sample the best of local boutique wineries and international varietals with a tasting menu in RU-CO. Select tastings will be available from \$8 per tasting glass, or \$20 for four tastes. The RU-CO snack menu will also be available to accompany the tasting selection, at á la carte prices.

The residence

Grand Hyatt Melbourne's unique new events venue, the residence, will be on show during Hyatt Food and Wine week, hosting two exciting events.

Australian Made Food and Wine Tasting

Monday 24th August, 5:30-8:30pm

A celebration of the finest Australian wines, accompanied by regional produce, the Australian Made Food and Wine Tasting event will be held on Monday, 24th August. For \$55 from 5:30-8:30pm, guests will have the opportunity to try over 50 wines, including limited releases from renowned Australian producers Peter Leman, Kooyong Estate and (red+white). The delicious menu showcasing the finest local produce will be prepared by the residence chef brigade.

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Masterclass with Aaron Carr, Executive Chef, Vasse Felix

Thursday August 27, 11.30am to 2.30pm

The residence will host Aaron Carr, executive chef, Vasse Felix Winery, for an exclusive Masterclass on Thursday August 27, from 11:30am to 2:30pm. Chef Aaron is renowned for his mastery of the freshest Margaret River produce, and this is a unique chance to learn the secrets behind his applauded Mod Oz cuisine, as well as try his most famous dishes, paired with Vasse Felix wines. At just \$88, numbers are strictly limited to 18 guests, so bookings are essential.

Savoy Ballroom

Five on Five Gala 'Closing' Dinner

Saturday August 29, 7pm

To officially close the Melbourne chapter of the Hyatt Food and Wine Week, Grand Hyatt Melbourne will hold a gala dinner in its iconic Savoy Ballroom on Saturday August 29 at 7pm. This is an exclusive invitation to a spectacular five course dinner created by the stars of Melbourne dining, Jason Camillo (Collins Kitchen, Grand Hyatt Melbourne), Greg Malouf (MoMo), George Calombaris (The Press Club), Andrew McConnell (Cutler & Co) alongside Margaret River's own Aaron Carr (Vasse Felix), who will each create a course matched with wines from Vasse Felix and Champagne from Mœt Hennessy. Tickets to this exciting event are \$220.

Bookings to Hyatt Food and Wine Week events are essential, by phoning the Food and Beverage office on 613 9653 4660 or emailing peta.kerr@hyatt.com. More information on all events can be found at www.hyattwineweek.com.

For more media enquiries, please contact Danielle van der Griend, Marketing Communications Manager, on 613 9653 4666 or danielle.vandergriend@hyatt.com.

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