



# HYATT FOOD & WINE WEEK

*A celebration of good food and great wine*  
*22 – 30 August 2009*



Prepare to be tempted by the first annual Hyatt Food & Wine Week.

Hyatt Food & Wine Week is a collaboration between some of Australia's leading hotels in a joint initiative to promote fine wines and excellence in regional produce. This year's series of events, wine fairs, Master Classes, luncheons and landmark tutorials will bring together distinguished chefs and wine-makers from around the world and create a festival atmosphere for all to enjoy.

Below is a sample of the events to whet your appetite – on offer at Park Hyatt Melbourne.

Date	Venue	Time	Details
Sat 22 Aug	radii restaurant	7pm – 11pm	<b>Opening Night</b> radii restaurant will transform into an intimate food and wine fair with the best of Australian and international produce to open Hyatt Food & Wine Week in Melbourne. The night will feature an interactive menu with chef-manned food stations including Asian, Italian and seafood plus a fabulous dessert buffet with cheese and chocolate fondue. Premium beverage is included.
Sun 23 Aug	radii restaurant	2pm – 5pm	<b>Chocolate High Tea</b> Experience a decadent chocolate High Tea with Mumm Rose Champagne and Thomas Schnetzler, Maitre Chocolatier from Lindt Chocolate. Discover the fine art of Swiss chocolate making while you indulge in freshly baked scones, finger sandwiches, delicious pastries and French champagne. Take home some sweet secrets along with your very own Lindt gift bag.
Mon 24 Aug	radii restaurant	7pm – 11pm	<b>New Zealand's Best</b> Alister Brown of Logan Brown, New Zealand's leading restaurant, is bringing his culinary talents to Melbourne. Working with the talented chefs in radii, Al will present a New Zealand twist to the five-course menu, complemented by a specialist selection of the finest wines from Oyster Bay.
Wed 26 Aug	radii restaurant	7pm – 11pm	<b>Al Brown of Logan Brown</b> Al Brown returns to present another decadent menu, perfectly complemented with Seresin Estate Wines from the Marlborough region of New Zealand. Seresin wines are organically and biodynamically grown, hand-tended and hand-picked and are transformed into artisan wines through gentle, traditional winemaking. An evening not to be missed.

For more details visit [hyattwineweek.com](http://hyattwineweek.com) or contact the hotel on 03 9224 1234  
1 Parliament Square, Melbourne, Victoria, 3002

PARK HYATT MELBOURNE™

luxury is personal