



A PRIVATE AFFAIR

THE NoMI EXPERIENCE FOR TWO

BOOK A DINNER FOR 25 OR MORE GUESTS BY DECEMBER 31, 2009 AND RECEIVE:

A COMPLIMENTARY THREE-COURSE DINNER FOR TWO IN NoMI
WINE PAIRING FROM MASTER SOMMELIER FERNANDO BETETA

THE COMPLIMENTARY HALF-HOUR RECEPTION

ENJOY A COMPLIMENTARY HALF-HOUR RECEPTION WHEN YOU BOOK
A DINNER FOR NOVEMBER OR DECEMBER BY OCTOBER 20, 2009.
YOUR RECEPTION WILL INCLUDE OUR CHEF'S SELECTION OF
HORS D'OEUVRES AND RED, WHITE AND SPARKLING WINE

THE WINE DINNER

AN INTIMATE RECEPTION AND DINNER FEATURING A SIX COURSE CUSTOM DESIGNED MENU BY
EXECUTIVE CHEF CHRISTOPHE DAVID AND EXCLUSIVE WINE SELECTED BY FERNANDO BETETA.

\$200 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY, MAXIMUM OF 12 GUESTS

THE RECEPTION

ONE HOUR BOOK YOUR RECEPTION IN OUR WINE CELLAR FROM 5:00PM TO 6:00PM
ENJOY CHEF'S SELECTION OF THREE HORS D'OEUVRES, WHITE, RED AND SPARKLING WINES.
\$35 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

TWO HOUR BOOK YOUR RECEPTION IN OUR WINE CELLAR FROM 9:00PM TO 11:00PM
ENJOY CHEF'S SELECTION OF FIVE HORS D'OEUVRES, WHITE, RED AND SPARKLING WINES.
\$65 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

PRIVATE DINING PACKAGES

BOOK ONE OF THE FOLLOWING PACKAGES:

- I \$10,000 FOUR (4) THREE-COURSE DINNERS AND A RECEPTION FOR 16 GUESTS
- II \$8,000 THREE (3) THREE-COURSE DINNERS WITH A RECEPTION FOR 16 GUESTS
- III \$5,550 TWO (2) THREE-COURSE DINNERS WITH A RECEPTION FOR 16 GUESTS

PRICES ARE INCLUSIVE OF TAX AND GRATUITY

VALID THROUGH DECEMBER 31, 2009

PLEASE CONTACT GREGORY SCHRY AT GREGORY.SCHRY@HYATT.COM OR 312 239 4228

NoMI

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