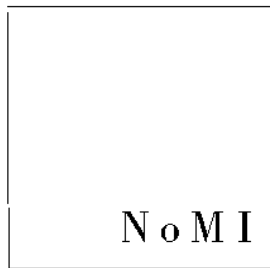


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## **HOLIDAY CHEER AT NoMI**

***French Dessert Cooking Demonstration, Parisian Patisserie, Holiday Help and More***

### **FOR IMMEDIATE RELEASE**

CHICAGO (OCTOBER 2009) – NoMI celebrates the holiday season with a French Dessert Cooking Demonstration, Parisian Patisserie and Holiday “HelpBook,” along with the announcement of holiday hours and menus.

#### **Bûche de Noël**

Celebrate the season by learning how to create one of the most special holiday desserts with Executive Chef Christophe David and Executive Pastry Chef Frederic Moreau. The Bûche de Noël is a classic French dessert, shaped to resemble the seasonal Yule log. Impress your guests as the chefs will guide you through each step of creating this decadent dessert, from rolling the cake with fillings, to decorating and finishing with traditional effects.

The class is on Wednesday, November 11th at 11:00 am at NoMI, and includes a 3-course lunch, wine and a completed dessert. \$95.00 per person, inclusive of tax and gratuity. Space is limited, for reservations, please call 312.239.4030 or email [jillian.clement@hyatt.com](mailto:jillian.clement@hyatt.com).

#### **‘La Boule de Noël’**

Park Hyatt is bringing the flair of an authentic Patisserie Française to Chicago and enhancing the library with an elegant seasonal Parisian Patisserie called ‘La Boule de Noël’ with pastry specialties available for gift giving and holiday entertaining. Guests may select from delicate cookies and handcrafted pastries by NoMI Executive Pastry Chef Frederic Moreau. Offerings will include a daily variety of six to eight French Macarons in a tempting rotation of flavors, in addition to must have elegant NoMI dessert options including La Religieuse (Caramel Cream, Pâte à Choux, Hazelnut Cream), L'Arabica (Chocolate Cream, Coffee Mousse, Pecan Dacquoise, Coffee Glaze), Le Mac (Milk Chocolate Grand Marnier Macaron, Passion Banana Macaron, Lime Mint Macaron) and finally, for the health conscious sweet tooth, Moreau created

Le Not Guilty (Non-Fat Fromage Blanc Mousse, Roasted Pineapple, Low Fat Granola). Both options will be beautifully packaged for a chic gift giving option or as an exclusive memento for Park Hyatt Chicago guests to take away. Macarons are available by the dozen for \$36.00 and the desserts for \$8.00 each.

“La Boule de Noël” is available December 7th through December 24th from 2:30 p.m. to 6:30 p.m. daily.

### **Holiday “HelpBook”**

How long should you cook your holiday roast? What’s the perfect way to crystallize your crème brulee? Looking for the perfect side dish for your game bird? For the month of December, become a member of the NoMI fan page on Facebook, and Executive Chef Christophe David and his team will have an answer for you within 48 hours to help solve your holiday culinary questions. Need a recommendation for a perfect wine pairing? Master Sommelier Fernando Beteta is on the case with his expert advice. Simply post your question on the wall of the NoMI fan page and help is on the way.

### **HOLIDAY HOURS AT NoMI**

#### **Thanksgiving, Thursday, November 26, 2009**

NoMI

Breakfast – 6:30am – 10:30am, Regular Ala Carte

Holiday Brunch – 11:30am – 8:00pm, Buffet with selection of entrée

\$125++ per adult, \$35 per child (ages 5-12)

NoMI Lounge - Regular offering and hours of operation

#### **Christmas Eve, Thursday, December 24, 2009**

NoMI

Breakfast – 6:30am – 10:30am, Regular Ala Carte

Lunch – 11:30am – 2:30pm, Regular Ala Carte

Dinner – 5:30pm – 10:00 pm, Regular Ala Carte

NoMI Lounge - Regular offering and hours of operation

#### **Christmas Day, Friday, December 25, 2009**

NoMI

Breakfast – 6:30am – 10:30am, Regular Ala Carte

Holiday Brunch – 11:30am – 8:00pm, Buffet with selection of entrée

\$125++ per adult, \$35 per child (ages 5-12)

NoMI Lounge - Regular offering and hours of operation

#### **New Year’s Eve, Thursday, December 31, 2009**

NoMI

Breakfast – 6:30am – 10:30am, Regular Ala Carte

Lunch – 11:30am – 1:30pm, Regular Ala Carte

Dinner – 5:30 pm – 10:00 pm

Five Course Tasting Menu, Includes Champagne Toast  
\$195++ per person, with Wine Pairing \$275.00  
Credit Card Reservations Required

NoMI Lounge  
Guaranteed Table Reservations available at 10pm  
\$90++ per person F&B minimum  
Includes champagne toast and party favors  
Credit card with Reservation Required

### **New Year's Day, Friday, January 1, 2010**

NoMI  
Breakfast – 6:30am – 10:30am, Regular Ala Carte  
New Year's Day Breakfast Buffet – 11:00am – 2:30pm,  
Buffet with choice of egg selection  
Dinner – 6:00pm – 9:00pm, Regular Ala Carte

NoMI Lounge - Regular offering and hours of operation

**NoMI**, named after Chicago's renowned North Michigan Avenue, features contemporary French cuisine with a global flair, prepared with the finest and freshest ingredients. Opened in June 2000, the 120-seat Tony Chi designed restaurant is nestled on The Seventh Floor of Park Hyatt Chicago, located at 800 North Michigan Avenue. Features include breathtaking views of Lake Michigan and the historic Water Tower; an extensive wine collection and exquisite private dining facilities. For more information please visit [www.NoMIrestaurant.com](http://www.NoMIrestaurant.com). For reservations, please call 312 239 4030.

### **About Park Hyatt Hotels**

Intimate and residential in style, Park Hyatt promise elegant and gracious service on a personal scale, and are further distinguished by prime locations and exceptional interior design. Hyatt Hotels & Resorts and its subsidiaries operate 25 Park Hyatt brand hotels with an additional 10 hotels under development. Current locations include; Baku, Beaver Creek, Beijing, Buenos Aires, Canberra, Chicago, Dubai, Goa, Hamburg, Istanbul, Jeddah, Melbourne, Mendoza, Milan, Moscow, Paris, Philadelphia, Saigon, Seoul, Shanghai, Sydney, Tokyo, Toronto, Washington DC, and Zurich.

### **About Hyatt Hotels Corporation**

Hyatt Hotels Corporation, headquartered in Chicago, is a leading global hospitality company with a proud heritage of making guests feel more than welcome. Thousands of members of the Hyatt family in 45 countries strive to make a difference in the lives of the guests they encounter every day by providing authentic hospitality. The company's subsidiaries manage, franchise, own and develop hotels and resorts under the Hyatt®, Park Hyatt®, Andaz™, Grand Hyatt®,

Hyatt Regency®, Hyatt Place® and Hyatt Summerfield Suites™ brand names and have locations under development on five continents. Hyatt Vacation Ownership, Inc., a Hyatt Hotels Corporation subsidiary, develops and operates vacation ownership properties under the Hyatt Vacation Club® brand. As of June 30, 2009, the company's worldwide portfolio consisted of 413 properties. For more information, please visit [www.hyatt.com](http://www.hyatt.com).