



PALACIO DUHAU

PARK HYATT BUENOS AIRES™

Merry Christmas

DECEMBER 24TH



Celebrate Christmas Eve with your loved ones
in an atmosphere of warmth and refinement.

Enjoy a special menu, thoughtfully prepared by
our talented team, served in a setting filled with
festive charm, with select wines from
Bodega Salentein to accompany the evening.





PRICE PER PERSON

Includes five-course dinner, wines,
soft drinks, coffee or tea, petit fours and live show.

TERRACE SEATING

ADULTS
USD 350

CHILDREN
(6 TO 12 YEARS OLD)
USD 300

SALON SEATING

ADULTS
USD 300

CHILDREN
(6 TO 12 YEARS OLD)
USD 250

Reservations

celebrations.phbuenosaires@hyatt.com
or +54 11 5171-1204

Christmas Eve Dinner

M E N U

ANTIPASTO SERVED AT THE TABLE

Selection of cheeses from our private cellar - Ventimiglia Family from Cipolletti

Selection of charcuterie

Berliner-style mushroom mousse

Brûléed Camembert and caponata

FIRST COURSE

Slow-cooked veal, vitello tonnato cream, fried capers,
grated cured egg yolk

SECOND COURSE

Roasted Patagonian trout, creamy ricotta, fresh figs, tomatoes and hazelnuts,
black garlic bagna cauda

THIRD COURSE

Grilled Angus tenderloin, creamy Andean potato purée,
wild mushroom ragout and smoked juice

FOURTH COURSE

Nougat, toffee and pistachio

FIFTH COURSE

Christmas Delicacies Table



SALENTEIN
VALLE DE UCO

**Vegan/vegetarian and kids special menu available*

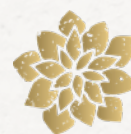


Brunch

DECEMBER 25TH

Celebrate Christmas day in the company of your loved ones and enjoy a special brunch, thoughtfully prepared to capture the essence of the magical festive season.

PRICE PER PERSON



TERRACE SEATING

SALON SEATING

ADULTS
USD 250

ADULTS
USD 200

CHILDREN
(6 TO 12 YEARS OLD)
USD 200

CHILDREN
(6 TO 12 YEARS OLD)
USD 150



Reservations

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Christmas Brunch

M E N U

ANTIPASTI BUFFET

Selection of cheeses from our private cellar

Assorted Argentine charcuterie cuts

Artisan breads from our Pâtisserie

Seasonal salad

Smoked Patagonian trout

Grilled fish with a selection of sauces

Quiches and Spanish omelettes

Chilled sliced poultry tagliata

Cold carpaccios

AT THE TABLE

Tasting of grilled Black Angus beef cuts

Pumpkin noisette purée and Duhau potatoes

Selection of artisan sauces

SWEET TABLE

Petits gâteaux

Profiteroles

Macarons

Truffles

Nougats

Panettone



SALENTEIN
VALLE DE UCO

**Vegan/vegetarian and kids special menu available*