



PALACIO DUHAU

PARK HYATT BUENOS AIRES™

New Year's Eve

DECEMBER 31ST

As the year draws to a close, step into a soulful celebration set against the backdrop of the Duhau garden. Begin the evening with a multi-course dinner created by Executive Chef Matías Roaux and his team, paired with exceptional wines from D.V. Catena, served in an atmosphere of refined elegance.

Let the rhythm of Flower Trip's live performance and the energy of our DJ set the tone for a joyful countdown.





PRICE PER PERSON

Price per person includes four-course dinner, wines, soft drinks, coffee or tea, petit fours, DJ and live show.

VIP TERRACE

ADULTS
USD 600

CHILDREN
(6 TO 12 YEARS OLD)
USD 600

TERRACE SEATING

ADULTS
USD 550

CHILDREN
(6 TO 12 YEARS OLD)
USD 500

SALON SEATING

ADULTS
USD 500

CHILDREN
(6 TO 12 YEARS OLD)
USD 450

Reservations

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

New Year's Eve

M E N U

ANTIPASTI

Cheeses from our private cellar - Ventimiglia Family from Cipolletti

Selection of charcuterie - Las Dinias

Vitello tonnato, fried capers and cured egg yolk

Patagonian oysters, citrus juice and fruity criolla sauce

Artisanal smoked rainbow trout

FIRST COURSE

Confit Atlantic catch, escabeche emulsion, Puerto Madryn prawn,
seasonal vegetables and gremolata

SECOND COURSE

Confit suckling pig, carrot purée, grilled apricot,
confit carrot and cooking jus

THIRD COURSE

Grilled Wagyu flank steak, potato mille-feuille and lardo, roasted criolla emulsion

FOURTH COURSE

Toasted white chocolate, raspberry and hibiscus

SWEET FESTIVE TREATS



D.V. CATENA

**Vegan/vegetarian and kids special menu available*



Brunch

JANUARY 1ST

Welcome the new year with an exclusive brunch,
crafted to celebrate fresh beginnings in style.

PRICE PER PERSON

TERRACE SEATING

ADULTS
USD 250

CHILDREN
(6 TO 12 YEARS OLD)
USD 200

SALON SEATING

ADULTS
USD 200

CHILDREN
(6 TO 12 YEARS OLD)
USD 150



Reservations



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New Year's 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



CATENA ZAPATA

**Vegan/vegetarian and kids special menu available*