

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@Heatherfreeman.com

Lindley Thornburg (703) 593-5503
Lindley@Heatherfreeman.com

**Park Hyatt Washington Welcomes Food Lovers This July
With Its *Fancy Food & Room Package***

Washington, D.C.– This summer Park Hyatt Washington will celebrate the art of food with a special package, available July 10 through 12, 2011 to coincide with one of the food industry's most prestigious events, the **National Association for the Specialty Food Trade (NASFT)'s Summer Fancy Food Show**. This amazing show will be held at the Walter E. Washington Convention Center welcoming thousands of chefs, retailers, restaurateurs and food lovers alike.

Park Hyatt Washington's ***Fancy Food & Room*** package will feature overnight accommodations in a signature Premier Park Deluxe room complete with a spa-inspired limestone bathroom. The package will also include two complimentary tickets, for each room night booked, to Blue Duck Tavern's "Pork & Pinot Reception" hosted in the Park Hyatt Lounge, July 10 and 11 from 5 pm to 6:30 pm. Reception guests will partake in a whole roasted, farm-raised suckling pig generously sliced to enjoy with sweet potato biscuits. Additional pork dishes will also be offered at the gathering including *Ham Hock Terrine, Glazed Pork Belly with White Beans, and Potted Pork with Garlic & Rosemary and Smoked Bacon Chips*. To complete these savory dishes, guests will be treated to a glass of Steele Pinot Noir 2007 from the featured Magnum bottle.

This special package also includes complimentary valet parking as well as daily Continental breakfast for two each morning in the Park Hyatt Lounge. It is priced at \$379 per room (plus nightly tax for single or double occupancy) and is available throughout the three-day event, based on availability. For reservations, please visit www.parkhyattwashington.com or call Park Hyatt Washington's reservations department at +1 800 778 7477 and mention the ***Fancy Food & Room*** summer package.

About Park Hyatt Washington

Park Hyatt Washington combines dynamic modernism with classic American style. Located in the fashionable West End Georgetown neighborhood, near Embassy Row and the Smithsonian Museums, Park Hyatt Washington affords guests convenient access to the shopping, dining, and cultural attractions of the nation's capital. With a Tea Cellar offering rare and vintage tea selections, the largest deluxe rooms in the city with spa-inspired bathrooms, and a personalized, intimate Spa Room, Park Hyatt Washington offers guests a truly unique experience. The hotel is home to the award-winning restaurant, Blue Duck Tavern, an elegant neighborhood tavern offering menu selections focusing on the freshest ingredients available from regional purveyors. Park Hyatt Washington offers flexible meeting and event space and seasonal catering from celebrated chef Brian McBride.

To make a reservation for Park Hyatt Washington in the U.S. or Canada, please call +1 800 778 7477 or visit www.parkhyattwashington.com.

About Park Hyatt Hotels

Intimate and residential in style, Park Hyatt promises gracious service on a personal scale. Located in many of the world's premier destinations, each Park Hyatt is custom designed to combine elegance with distinctive regional character. Park Hyatt hotels feature sophisticated interiors, meeting and special event spaces for smaller groups, critically acclaimed art programs, and signature restaurants featuring award-winning chefs. For more information and reservations, visit www.parkhyatt.com.

About the Fancy Food Show

Since 1955, the Fancy Food Shows have been North America's largest specialty food and beverage marketplace. Between the Winter Show in San Francisco and the Summer Show in New York City, the National Association for the Specialty Food Trade events bring in more than 40,000 attendees from more than 80 countries to see 260,000 innovative specialty food products, such as confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. This will mark the show's first move from New York City since 1992.

NASFT is a not-for-profit business trade association established in 1952 to foster trade, commerce and interest in the specialty food industry. When the Summer Fancy Food Show arrives in DC, it will be celebrating its 57th anniversary, making it one of the longest running trade shows in the food industry. For more information please call www.specialtyfood.com.

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