



July 28 - August 5, 2018. This customized food and wine tour to northern Italy; Milan, Parma, Bologna, Florence, is a deluxe experience with regional cuisine, wine, cheese, and other local culinary favorites as the theme. Included are personally selected hotels, delightful private guides and attention to detail that is the hallmark of every World of MBI culinary adventure.

The World of MBI > Michel Bouit CEC, AAC president ~ Elizabeth Bergin HAAC, vice-president

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TRAVEL PACKAGE PRICING INCLUDES:

- ~ 7 nights' hotel accommodations
- ~ Daily breakfast at the hotel
- ~ Gastronomic dining experiences
- ~ Transfers and travel by deluxe motor coach
- ~ Professional visits

MILAN:

Visits: Piazza del Duomo and Galleria Vittorio Emanuele and La Scala Opera House

Traditional Milanese lunch

PARMA:

Visits of local markets

Private walking tour of the old city with English speaking guide

Parmagiano Reggiano and Proscuitto de Parma producer visits

Regional lunch and visit of a chili pepper producer

Visit to a balsamic vinegar producer

BOLOGNA:

Market visit; lunch

FLORENCE:

Day in Tuscany - castle, vineyards and cellar visits with tasting; pasta-making class; olive oil tasting; regional lunch. Market visit; hands-on cooking class with lunch; visit of the Galleria dell 'Accademia and a cookware shop. Private architectural walking tour and visit of the Uffizi Gallery

* Land Only Package - \$2,995.per person based on double occupancy, standard room category. \$3,495. Single occupancy.

ITINERARY SUMMARY

Day 1: Milan - Arrival, visits and lunch; depart for Parma; 3-night stay; dinner in Parma

Day 2: Parma – private walking tour of the old city; remainder of day at leisure

Day 3: Visits: Parmigiano Reggiano & Prosciutto de Parma producers; chili pepper producer; lunch and dinner of regional cuisine

Day 4: Depart for Florence. In route visit of a balsamic vinegar producer; lunch in Bologna; 4-night stay;Dinner in Florence

Day 5: Day in Tuscany, Chianti Region – castle, vineyard and cellar visits with tasting; lunch and pasta-making class.

Day 6: Florence; market visit, hands-on cooking class with lunch and wines; visit of the Galleria dell 'Accademia and a cookware shop; Dinner in Florence.

Day 7: Florence - private walking tour and visit of the Uffizi Gallery; free time for shopping; dinner in Florence

Day 8: Departure

Detailed itinerary available upon request, plus options for extended stay.

AROUND NORTHERN ITALY



RESERVATIONS

MILAN, TUSCANY REGION, PARMA, BOLOGNA, FLORENCE
JULY 28 - AUGUST 5, 2018

Name _____ chef coat size _____
(PRINT NAME EXACTLY AS SHOWN ON PASSPORT)

Addl. traveler name _____ chef coat size _____
(PRINT NAME EXACTLY AS SHOWN ON PASSPORT)

Total # of travelers _____

Address: _____

City/State/Zip: _____

Telephone #: _____ Email: _____

Reservation Deposit: \$1000.

_____ \$2,995. per person, double occupancy (land package only, no airfare)

_____ \$3,495. per person, single room (land package only, no airfare)

A deposit of \$1000. per person is due with reservation. Final trip balances are payable by May 29, 2018, 60 days prior to departure. A confirmation will be mailed upon receipt of reservation. Itineraries may be subject to change.

___ Checks payable to MBI, Inc. **PREFERRED**

___ Visa ___ MC ___ AE *Payments by credit card are assessed 5%*

Credit Card #: _____ Exp. _____
Security code

Cardholder _____

Cardholder Signature: _____

Reservations by email: mbi@worldofmbi.com Secure fax: 773-649-9179

Mail: MBI, Inc. 4428 N. Malden . Chicago, IL 60640 Tel: 773-769-1790

Tour includes:

- 7 - night hotel accommodations including daily breakfast
- Point to point ground transportation by deluxe motor coach including airport transfers
- Unique gastronomic dining experiences and VIP wine tastings
- Professional and cultural visits, hands-on cooking classes and culinary demos as per itinerary
- Diploma and commemorative chef coat
- Taxes and tips

Passenger Travel Protection Insurance is recommended and is available through MBI, Inc. See below.



<https://www.tripassure.com/main/>