

EXPOGAST 2010 ~ CULINARY WORLD CUP
November 17-25



It seems not so long ago we were gathered in Erfurt, Germany for the IKA 2008, the Culinary Olympics at which The World of MBI led a multitude of national, regional teams & individuals in their quest for gold as well as family members, friends and supporters.

As we did for the IKA Culinary Olympics, The World of MBI has created a special culinary travel package to Expogast 2010 & the Culinary World Cup, November 17-25. Once again, we will assist regional teams & individual competitors to reach their goal, the gold in Luxembourg.

Every MBI culinary adventure is meticulously crafted from our many years of travel and personal research, resulting in a high quality trip from beginning to end. Whether this is your first competition experience or if you have traveled with us since the Berlin Olympics in 1996, you will learn that with MBI, you have the freedom to relax and enjoy every minute of your experience because we take care of all the details, and all of the work. You won't have to worry about maps or directions.

Our culinary package to Expogast 2010 & the Culinary World Cup, November 17-25 includes:

- Round-trip airfare Chicago/Luxembourg (also available from other U.S. gateways)
- Airport transfers by fully appointed deluxe motor coach
- 7 nights hotel accommodations, double or single occupancy
- Daily buffet breakfast
- Daily pass to Expogast
- 5 Tickets to Restaurant of Nations
- All taxes

Enjoy your time in Luxembourg as all is taken care of for you! Whether a competitor or visitor to this spectacular international culinary event, be assured that the World of MBI - Michel and Liz will be there to assure you an effortless and seamless experience. We look forward to traveling with you. Please feel free to contact us with any questions at 773-769-1790 or mbi@worldofmbi.com



Itinerary

Wednesday, November 17

Departure for Luxembourg

Thursday, November 18

Arrival in Luxembourg and transfer from airport to Mullerthal. Check-in at Hotel-Restaurant Le Cigalon for 7 nights with daily buffet breakfast. Rita & Philippe Stoque opens their doors to the US delegation. Welcome dinner.

Friday, November 19

After breakfast, visit of La Provencale, a wholesale market where chefs will be able to purchase products for their competition. Then on for a visit of Brewery Bofferding in Bascharage with tasting. We will have a visit of Salaisons Meyer with lunch. Then return to Mullerthal where chefs will start their mise-en-place for the competition. Dinner on your own at Le Cigalon.

Saturday, November 20

First day of Expogast at LuxExpo Exhibition & Congress Center..
Dinner at Expogast prepared by one of the national teams competing.

Sunday, November 21

Day 2 of Expogast at LuxExpo.
Dinner at Expogast prepared by one of the national teams competing.

Monday, November 22

Day 3 of Expogast at LuxExpo.
Dinner at Expogast prepared by one of the national teams competing.

Tuesday, November 23

Day 4 of Expogast at LuxExpo.
Dinner at Expogast prepared by one of the national teams competing.

Wednesday, November 24

Day 5 of Expogast at LuxExpo.
Dinner at Expogast prepared by one of the national teams competing.

Thursday, November 25

After breakfast, departure for airport & return flights to U.S. or departure for France for post tour.

~ Post tour to Champagne Region & Paris ~



After breakfast departure for Reims, one of France's most historic cities. The city owes its fame to the cathedral, the site of the coronation of France's Kings and to the world famous Champagne vineyards. In route visit with tasting at Caves Bernard-Massard in Grevenmacher. Regional lunch at Hostellerie du Coq Hardi in Verdun, a stunning half-timbered dwelling and landmark of the Lorraine region. Check-in for 1 night at Hotel Mercure Reims Cathedrale. Dinner at Restaurant Le Millenaire, 1-star Michelin.

Friday, November 26

After breakfast, visit of the cathedral of Reims and the champagne cellars at Moët & Chandon in Epernay with lunch at Restaurant La Table Kobus. After lunch departure for Paris, the "City of Light". Upon arrival in Paris check-in for 2 nights at the boutique Hotel Le Sainte-Beuve in St. Germain des Prés district. Dinner at Brasserie Fernand, a typical Parisian brasserie.

Saturday, November 27

Entire day at leisure to discover Paris - shopping, sightseeing, museum visits, or if you choose, The World of MBI can guide you to discover E. Dehillerin, a cook's shop that dates back to 1820; Fauchon Parisian Food Emporium or other sites such as Montmartre or the famous Cemetery Père Lachaise. Farewell dinner at Restaurant Au Pied de Cochon in the old market district.

Sunday, November 28

After breakfast transfer to the airport for return flights to U.S.

Please Note: If you are planning to travel to Luxembourg, it is recommended that you register today to secure your place. If you are competing, kitchen work space will be limited and kitchen space assignment is on a first come, first served basis. For competition information, please refer to 2010 guidelines posted on our site. Feel free to email or call with any questions you may have. MBI can also assist with competition registration including Euro bank wire transfer to cover registration fees. The World of MBI will be glad to place your food orders in advance of the competition

~ Trip Cost ~

Expogast 2010 & Culinary World Cup (complete travel package with air)

\$2,995.00 per person, double occupancy/payment by check ____
\$3,115.00 per person, double occupancy/payment by credit card ____
\$525.00 single occupancy ____

Expogast 2010 & Culinary World Cup (land package, no airfare)

\$2,395.00 per person, double occupancy/payment by check ____
\$2,490.00 per person, double occupancy/payment by credit card ____
\$525.00 single occupancy ____

Post tour to Champagne Region & Paris

\$1,295.00 per person, double occupancy/payment by check ____

\$1,345.00 per person, double occupancy/credit card payment ____

\$420.00 single supplement ____

Travel package to Luxembourg includes: round-trip airfare Chicago/Luxembourg, 7 nights hotel accommodations with daily breakfast, ground transportation by deluxe motor coach & airport transfers, daily pass to Expogast & The Culinary World Cup, 5 tickets to the Restaurant of Nations for dinner prepared by a competing national team, a commemorative chef coat, all taxes and CEU's approved by the American Culinary Federation.

Our culinary adventure to the Champagne region & Paris includes: 3 nights hotel accommodations with daily breakfast, ground transportation by deluxe motor coach & airport transfer, gourmet dining experiences & visits as per the itinerary, metro tickets and a Paris museum pass.

[MAKE YOUR RESERVATION TODAY!](#)