

EXPOGAST & THE 2010 CULINARY WORLD CUP

November 18-26



Join us and support **Culinary Team USA 2012**

By joining us at the 2010 Culinary World Cup in Luxembourg, an international culinary showcase, you will support Team USA 2012.

As a culinary partner, The World of MBI, Chefs Michel Bouit and Elizabeth Bergin have made the commitment to provide logistics for the team in Luxembourg and for Erfurt as well in 2012.

Since 1996 in Berlin, The World of MBI has been creating special culinary packages to attend IKA Culinary Olympics and now for Expogast and the 2010 Culinary World Cup, November 18-26. For each family member, friend and supporter purchasing a travel package, Michel and Liz will make a donation to Team USA 2012.



Every one of our culinary adventures is meticulously crafted from our many years of travel and personal research, resulting in a high quality trip from beginning to end. Traveling with us for pleasure or for competition, you will have the freedom to relax and enjoy every minute of your experience because we take care of all the details.

Culinary Package to Luxembourg includes: 7 nights hotel accommodations at the Novotel Luxembourg Centre with daily breakfast; daily pass to Expogast & The Culinary World Cup; airport transfers and visits and meals as per the itinerary.

Post tour to the Champagne Region & Paris includes: 3 nights hotel accommodations with daily breakfast, ground transportation by deluxe motor coach, Paris airport transfer, gourmet dining experiences, visits as per the itinerary and Paris Metro tickets.

We look forward to sharing this experience with you. Please feel free to contact us with any questions or to customize your travel package for a shorter or extended trip.

The World of MBI

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www.atasteoffrancewithchefmichel.com

ITINERARY



Thursday, November 18

Departure for Luxembourg.

Friday, November 19 ~ Parade of Nations

Arrival in Luxembourg, transfer from the airport to the *Novotel Luxembourg Centre*, your hotel for 7 nights; includes daily buffet breakfast. Be a part of the excitement and witness the Parade of Nations at LuxExpo. Welcome Dinner at *Restaurant Speltz* in Luxembourg City.

Saturday, the 20th

After breakfast, departure for Bascharage for a visit and tasting at Brewery Bofferding followed by lunch and a visit of Salaisons Meyer. 1st day of Expogast at LuxExpo (optional)

Sunday, the 21st

2nd day of Expogast at LuxExpo ***Team USA competes in the hot kitchen**
Dinner at Expogast prepared by a competing national team.

Monday, the 22nd

After breakfast, guided visit of Luxembourg City. 3rd day of Expogast at LuxExpo or free time ~ Dinner at Expogast prepared by a competing national team.

Tuesday, the 23rd

4th day of Expogast at LuxExpo ***Team USA will be presenting cold**
Dinner at Expogast prepared by a competing national team.

Wednesday, the 24th

5th of Expogast at LuxExpo or free time ~ Dinner at Expogast prepared by a competing national team.

Thursday, the 25th

After breakfast, witness the National Team Awards Presentation; find out first hand which team will be awarded 2010 Culinary World Cup Champion. Remainder of day is free for sightseeing and/or shopping or departure to France for post tour (see itinerary below).

Friday, the 26th

After breakfast, departure for airport for return flights to U.S.

~ Post tour to Champagne Region & Paris ~

Thursday, November 25 ~ At the conclusion of the awards presentation, 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. Check-in for 1 night at Hotel Mercure Reims Cathedral. 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 Lights". 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, museums, 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 Charles de Gaulle airport for return flights to U.S.



~ *2012 IKA Culinary Olympics* ~
October 2-10

It seems not so long ago we were gathered in Erfurt, Germany for the 2008 IKA Culinary Olympics at which The World of MBI led a multitude of national and regional teams and individual competitors in their quest for gold along with their family, friends and supporters. IKA 2008, this quadrennial culinary showcase was held for the 3rd time in Erfurt, Germany in conjunction with INOGA, hosted by the German Chefs Association. It was a great success. All the teams and individual competitors who traveled with us did superbly.

As we have done since the 1996 IKA Culinary Olympics in Berlin, The World of MBI will be creating a special culinary travel package to the IKA 2012. Pricing for this culinary package as well as airfare will be available in mid-2011.

Every World of 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 Olympic experience or if you have traveled with us since the Berlin Olympics in 1996, you will discover that you have the freedom to relax and enjoy every minute of your "Olympic" experience because we take care of all the details, and all of the work.

Our culinary package to the IKA 2012 will include:

- Round-trip transfer by fully appointed deluxe motor coach from the Frankfurt Airport to Erfurt
- 7 nights deluxe hotel accommodations, double or single occupancy in the heart of charming Erfurt
- Daily breakfast
- Daily pass to the IKA 2012 Culinary Olympics

- ✓ Round-trip airfare can be booked through The World of MBI

- ✓ The World of MBI will also secure daily VIP tickets to the Restaurant of Nations at the competition site to enjoy the cuisine of the competing international teams.

If you are planning to compete at the **2012 IKA Culinary Olympics**, or attend as a spectator, make your reservations now!

The World of MBI will once again be assisting regional teams and individual competitors by securing kitchen work space and transportation to the competition. Reservations are accepted on a first come, first served basis and require \$500.00 deposit per person.

You will enjoy your time in Erfurt because everything is taken care of for you. Whether you are a visitor to or a competitor in this spectacular international culinary event, be assured that the World of MBI - Michel and Liz - will be there to assure you have an effortless and seamless experience. We look forward to traveling with you. Please feel free to contact us with any questions.

~ Reservations ~

Name _____ # of Travelers _____
Print name exactly as shown on Passport

Address _____

City/ State/ Zip _____

Telephone _____ Fax _____

Email _____

___ Check, payable to MBI, Inc. preferred

___ Visa ___ MC ___ AE

Card # _____ Exp. _____

Mail to:

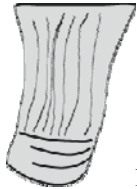
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2010 ExpoGast & The Culinary World Cup - November 18-26

Culinary Package, no airfare ___ \$2,785.00 per person, double occupancy ___ \$630.00 single occupancy	Post Tour ~ Luxembourg City to Reims & Paris ___ \$1,095.00 per person, double occupancy ___ \$375.00 single occupancy
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- Airfare is available upon request through the World of MBI - Call us for a quote
- Passenger Travel Insurance is recommended and is available through MBI, Inc.
- All MBI Culinary Adventures are approved by the American Culinary Federation for CEU's



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___ **2012 IKA Culinary Olympics**

