

Travel to Lyon, France's gastronomic mecca with the World of MBI, January 2017 for this exciting international gathering!



▪ **SIRHA International Hotel Catering and Food Trade Exposition:** *Saturday, the 21st through Wednesday the 25th*

This exposition, dedicated to food products, equipment and services for professionals, Sirha embodies the global market for catering, hospitality and food service trades.

▪ **International Catering Cup:** *Saturday, the 21st*

Chef George Castaneda, Sodexo - Franklin, TN and Chef Joseph Albertelli, Westchester Country Club - Rye, NY will compete representing the United States. In 2015 Castaneda and Chef Greg Mueller were the first ever to represent the U.S. in this competition and finished in 2nd place. The 2017 ICC team includes Coach Chef Steve Jilleba, Unilever Food Solutions, Michel Bouit, on the international judging panel and Liz Bergin, Marketing Director. Michel & Liz are the coordinators for this event and handle all logistics.

▪ **World Pastry Cup - Coupe du Monde de la Patisserie:** *Sunday & Monday, the 22nd & 23rd*

A breathtaking show of technical excellence, taste, balance and artistic creativity. A team of 3 - chocolate chef, pastry chef and ice carver chef, will have 10 hours to prepare and present their creations of more than 20 pieces in sugar, chocolate and ice sculpture to the judges. 23 countries will vie for the World Champion title: Algeria, Argentina, Belgium, Brazil, Chile, Denmark, Egypt, France, India, Indonesia, Japan, Malaysia, Mexico, Morocco, Singapore, South Korea, Sweden, Switzerland, Taiwan, Thailand, Tunisia, United Kingdom and the United States represented by Bill Foltz, Casino l'Auberge, Lake Charles, LA; Victor Dagatan, Ritz Carlton Buckhead Atlanta & Rabii Saber, Four Seasons Hotel & Resort, Orlando.

▪ **Bocuse d'Or World Cuisine Contest:** *Tuesday & Wednesday, the 24th & 25th*

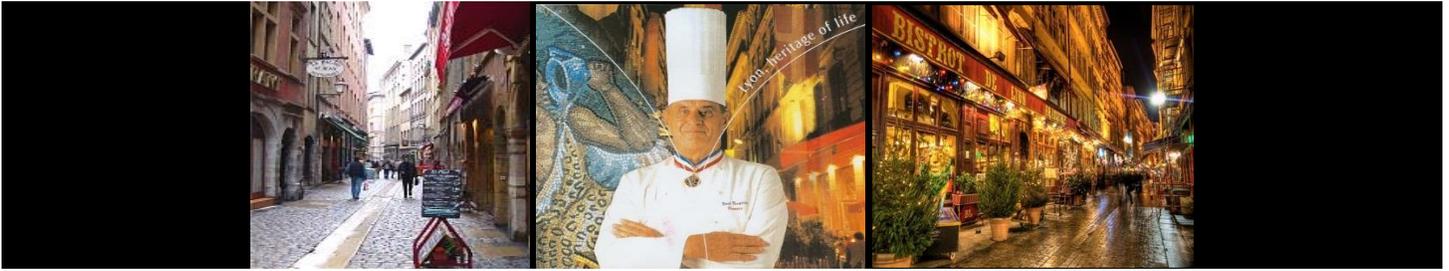
Beyond those ever more breathtaking and original culinary creations, the contest has become over the years a fabulous springboard, which propels the most promising chefs to the top in the world of gastronomy. Created by Paul Bocuse in 1987, Bocuse d'Or will celebrate 30 years in 2017. Chef Mathew Peters, executive sous-chef at Thomas Keller's *Per Se* in New York and commis Harrison Turone were selected by the Bocuse d'Or USA Foundation to represent the United States.

LAND PACKAGE ITINERARY INCLUDES:

- 5-night hotel accommodations, double or single occupancy at Ibis Lyon Centre Perrache, arrival Saturday the 21st; departure Thursday the 26th.
- Daily breakfast
- Tramway tickets & daily pass to attend the competitions and SIHRA
- Meals and visits as per the itinerary
- Complimentary commemorative chef coat
- All taxes & tips

Notes: Optional 4-night land package, arrival Saturday the 21st; departure Wednesday the 25th is also available. Contact MBI 773.769.1790 for info.

"Since 1991 we have been creating and leading its customized VIP itineraries to be part of the excitement surrounding the competitions in beautiful Lyon. Our culinary travel adventures are meticulously crafted from our many years of travel and personal research, resulting in a high quality trip from beginning to end. We look forward to traveling with you. It will be an amazing culinary & cultural experience!" Michel & Liz.



Friday, January 20 - Departure for Lyon, France

Founded by the Romans, Lyon is one of the great cities of Europe with a visible history spanning 2,000 years. Its Renaissance Old Quarter is rivaled only by Venice. The city is famous for its cuisine, museums and lively arts scene, and its two seductive rivers, the Rhone and the Saone. This is a friendly, relaxed city comfortably rooted to its history and resplendently Gallic as seen in the crowds of people browsing the bookstalls and food markets in the dappled morning sunshine along the River Saone.

Saturday, the 21st ~ Arrival in Lyon, St. Exupery Airport. Transfer by luxury motor coach into the heart of this beautiful city to the Hotel Ibis Lyon Centre Perrache, your hotel for 5 nights.

Welcome dinner at the famous Brasserie Georges. Established in 1836 it is the oldest brasserie in Lyon.

Sunday, the 22nd ~ After breakfast departure from the hotel by deluxe motor coach for a guided visit of the Vieux Lyon, the Old Quarter, a World Heritage Site with its medieval towers, Renaissance villas, Traboules - Ancient Passages, Trompe l'Oeil painted walls and 17th century Basilica of Fourviere. Then on to EurExpo to visit the international venues at SIRHA and the 1st day of *Coupe du Monde de la Patisserie* World Pastry Cup. Return at your leisure via the tramway. **This new tram system is very convenient and the station at Perrache is located just steps from the Hotel Ibis Perrache.**

Tonight we travel together by motor coach to the medieval village of Perouges. This village has some of the best-preserved medieval architecture in France. Here at the l'Ostellerie du Vieux Perouges we will savor a dinner of regional and historic specialties.

Perouges dates to the 11th century when it was founded by a Gallic colony of craftsmen - mainly farmers and linen weavers returning from Perugia, Italy. It is famous today for the well-preserved stone houses, stone streets and local specialties: frog legs, roasted free-range chicken, the famous Poulet de Bresse, the Galette Perougienne and the aperitif Ypocras, a spiced wine still made today following the original medieval recipe.

Monday, the 23rd ~ Following breakfast, depart by tramway to EurExpo for the 2nd day of the *Coupe du Monde de la Patisserie* with announcement of winners. Return at your leisure via the tramway to Perrache.

Dinner will be enjoyed together at Saisons, the elegant dining room of l'Institut Paul Bocuse world famous culinary & hospitality school housed in the former Chateau du Vivier in the suburb of Ecully.

Tuesday, the 24th Morning visit of La Halle de Lyon indoor market selling an incredible array of mushrooms, olives, spices, oils, poultry, meat, fish and game; charcuterie, sausage and cheese of every description, bread and pastry, innumerable herbs, salad greens vegetables and fruit of a richness and succulence rarely seen. A unique machon-style breakfast will be savored in the market bistro of our friend Chef Yannis. Next is a visit of the workshops and boutiques of the world-famous Chocolatier Bernachon to learn about their cocoa bean roasting process and see the creation of their exquisite chocolates, confections and pastries. After the visits you will travel on the same motor coach to EurExpo for the 1st day of the Bocuse d'Or.



Return at your leisure via the tramway to Perrache Station. Evening is free to discover Lyon's gastronomic offerings.

Wednesday, the 25th After breakfast departure via the tramway for EurExpo for the final day of Bocuse d'Or. The winners will be announced at the conclusion of the competition. Return at your leisure via the tramway.

Or, enjoy the day at leisure in Lyon.

A traditional Lyonnaise-style dinner will be enjoyed together at l'Atelier d'Yvonne on the famous rue des Marronniers.

Thursday, the 26th After breakfast transfer by motor coach to the airport for return flights.



SIMPLY SECURE YOUR RESERVATION WITH A \$500. PER PERSON DEPOSIT



Reservations

Name (1) _____

(EXACTLY AS LISTED ON PASSPORT)

Name (2) _____

(EXACTLY AS LISTED ON PASSPORT)

Address _____

City/State/Zip _____

Tel or Cell# _____

Email _____

Chef coat size: _____ Unisex coat sizes: Small - Medium - Large - XL - 1XL - 2XL - 3XL

Land package only (no airfare included)

_____ \$1,695. per person, double occupancy - standard room

_____ \$1,895. per person, double occupancy - superior room

_____ \$1,995. per person, single occupancy - standard room only

A \$500. per person deposit is required to secure reservation. Final trip balance is due 60 days prior to departure.

A confirmation will be mailed upon receipt.

___ Check payable to MBI, Inc. *preferred* ___ Visa ___ MC ___ AE

Card # _____ Exp. _____ Security Code ___ ___ ___

Cardholder Signature _____

credit card payments will be assessed a 5% fee

Credit card payments can be emailed or securely faxed to 773-649-9179

Mail: MBI, Inc. 4428 N. Malden, St. Chicago, IL 60640

Contact us for any additional information 773-769-1790 email mbi@worldofmbi.com

- Round-trip airfare can be easily arranged through MBI
- Extended stays in Lyon, Paris or other cities in France or Europe can be arranged by MBI
 - A Passenger Travel Protection Plan is available upon request from MBI and is recommended



<https://www.mhross.com/index.php/consumer/portal/MBIC4428IL>