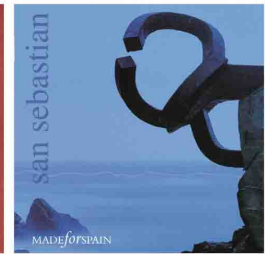
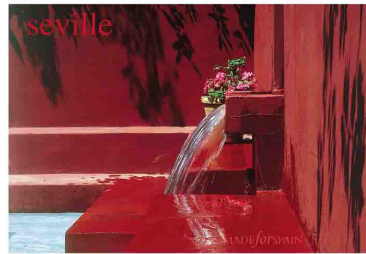
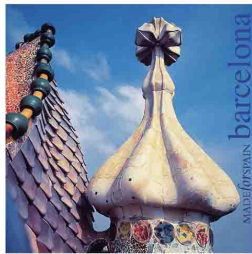




**ROYAL**  
TRAVEL & TOURS

## The Ultimate Travel Experience in Spain



### Itinerary for Insider's Food Trip to Spain with Steve Dolinsky

On behalf of Royal Travel & Tours

May 27<sup>th</sup> – June 4<sup>th</sup>, 2017

For more information: Melissa Lee

[mlee@royal-travel.com](mailto:mlee@royal-travel.com)

815-217-0610

Date: January 19<sup>th</sup>, 2017

# SPAIN

“**Spain** is one of the most diverse and visually spectacular countries in Europe - overwhelming it's visitors with fascinating sights, charming towns and incredible landscapes. Although it is a small country, it is rich in contrasts and widely known for its several customs including flamenco, bullfights, festivals, crowded beaches and emerald green mountains.

With an innate flair for style and design, **Spain**'s architecture shapes the country with a unique mixture of historical and modern buildings. Whether discovering beautiful avant-garde designs from architects such as Gaudí, Rafael Moneo and Santiago Calatrava or traveling back in time with Velazquez, Goya and Picasso in one of the marvelous museums – there is something for everyone in the form of Spanish art.

Be captured by the Spanish lifestyle including its nightlife and flamenco. You can hear the harsh foot stomping, castanet rattling, hand clapping and passionate guitar sound while walking through small streets. Spaniards believe the best times of all are shared with friends and family over a great bottle of wine or pitcher of sangria and delicious regional food that you can taste in one of the many tapas bars, sidewalk cafés or taverns. The food is one of the highest qualities that can be found in Europe. **Spain** has become a world leader in gastronomy.

Whether its architecture in Barcelona, music in Andalusia, food in the Basque country or art in Madrid – the country is bursting at the seams with a creativity and zest for life that can only be found here. **Shape Paths And Ink** your own **Novel** in the country that never sleeps...!”





**Saturday, May 27<sup>th</sup>, 2017** Depart Chicago O'Hare 4:25PM

**Sunday May 28<sup>th</sup>, 2017** Arrive Madrid 7:30AM

Depart Madrid 11:40AM Arrive Bilbao 12:45PM

### **ARRIVAL – BILBAO – SAN SEBASTIAN**

**Arrival to Bilbao Airport / Flight details to be advised (not booked through MfS&P)**

#### **Private Transfer from Bilbao to San Sebastian**

**San Sebastian or Donostia** is one of the most beautiful cities of Spain. San Sebastian is a tasteful resort without the normal holiday resort trimmings and makes an ideal base from which to explore the Basque Country. This is the capital of the province of Guipuzcoa, the smallest province in Spain. The city offers quiet, natural places just minutes from the city centre and the city is divided into two by the River Urumea. It has been one of Spain's most elegant and fashionable seaside resorts for more than a century. The city lies along two sandy bays with very white beaches. Fishermen's houses, a smart suburb and modern districts contribute to make of San Sebastian one of the most attractive cities on the Cantabrian coast.



**Donostia - San Sebastian** was once a small fishing village and the inhabitants lived facing the sea. They were known to have hunted whales and fished for cod. At one point it was a thriving port, importing wines and oil for France and England. Over the centuries the city has undergone many sieges and in 1808 it was occupied by Napoleon's soldiers who stayed here until 1813. The city fell into decline in the 19th century but was lifted in 1845 when Queen Isabel II arrived in the city to spend the summer there, a tradition that has continued for decades.

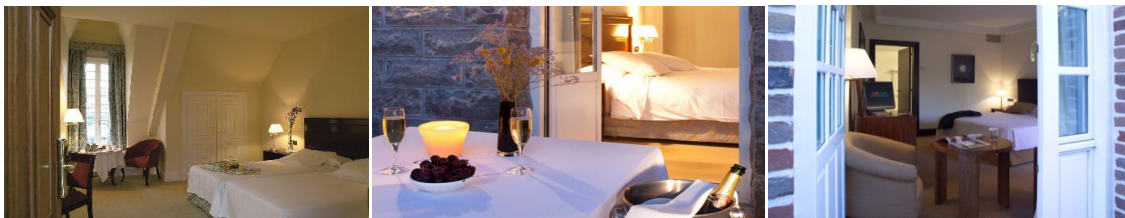


## Check-in at Hotel Villa Soro

**Villa Soro** is a charming 25-bedroom hotel located in a renovated 19th century villa, which has been declared a Historical Heritage Building of San Sebastian. Tranquility, warmth and courtesy are the main characteristics of Villa Soro. A garden specially designed by the French landscape designer Ducasse in 1898 and pleasant living areas reminiscing the family atmosphere of this stately home.



Each bedroom in **Villa Soro** is different. All of the bedrooms have been decorated with works from local artists such as Jorge Oteiza. Villa Soro's bedrooms also feature a complimentary mini-bar service with water, soft drinks and juices.



## 8 PM – 11 PM Enjoy a Pintxos Dinner Walking Tour with your Spanish Host (subjected to availability)

Meet your host, Fanny Marino, at the Hotel lobby.

You will feel like a local during this tour... Basque people meet up with friends, family and work mates on a day-to-day basis pitxos hopping. This we do midday and also in the evenings. We simply love to get together, to chat, eat and drink but always informally. How do we do it?? We usually go to 3 or 4 bars to enjoy the great Basque cuisine together with some txacolí, wine or beer... It is real fun!! So... get ready for pintxos at some of the best bars in the city. The “Pintxo” is a slice of bread under a portion of food that changes according to the restaurant or bar you visit. Originally it was held together by a toothpick. I will take you both bars... the



popular ones and also to my secret places!! There are many bars... and I'm a good "connoisseur"... Let me guide you!

Whereas the bars in Barcelona and Madrid kept their tapas behind glass cases along the bar, in San Sebastian, the pintxos are beautifully laid out for all to see, covet, and drool over.



"Having tapas" or eating "tapas style" is probably the most enjoyable way of having lunch or dinner in a friendly atmosphere. This "tapas experience", however, is not only a gastronomical delight but, thanks to your experienced Spanish host, they might turn to be - if you so wish – an excellent occasion to exchange views in a relaxed environment or to learn more about topics that interest you: Spanish traditions, how Spaniards see the world, aspects of their history, family life, sports, economics and so on. It will be practically impossible for you to ever forget such an outing.

- **Accommodation in San Sebastian: Hotel Villa Soro**

**Monday May 29<sup>th</sup>, 2017 / SAN SEBASTIAN**

Breakfast at hotel

**9:30 AM – 1:30 PM Enjoy Today a Highlights and Panoramic Tour of this City**

Enjoy learning about the city's history when perusing the examples of its architecture and its urban development with your local expert guide and your driver

Meet your guide at the Hotel lobby.

Donostia-San Sebastian has four beaches, *La Concha*, *Ondarreta*, *Gros* and *La Zurriola*. La Concha was made popular by Queen Isabel and is considered to be one of the most beautiful city beaches in Europe. **Ondarreta** beach stands at the foot of **Mount Igueldo** and has a more aristocratic feel to it because of the villas and gardens that lead to the sand. **La Zurriola** is to be found on the right bank of the river and has undergone a massive project to increase its size by reclaiming land from the sea.



In the old quarter, you will admire the Gothic church of **San Vicente** and the Renaissance-Baroque church of **Santa María del Coro**. More impressive is the architecture of **el Buen Pastor**, built in neo-gothic style. The central busy streets will lead you to the portico of the **Plaza de la Constitución** where, among its many balconies - numbered and painted white, revealing its origin as a bullring - stands the old neoclassical city hall, converted not long ago into the municipal library. **La Alameda del Boulevard** leads into the so called romantic city, which emerged once the old walls were demolished. Visit also **La Concha** which was made popular by Queen Isabel and is considered to be one of the most beautiful city beaches in Europe

At the end of the Bay of La Concha, you will enjoy the unique view of Santa Clara Island from **Monte Igueldo**.



*Please note the Castle at Urgull Mounts and San Telmo Museum are closed on Mondays*

(Duration of the guided tour: 4 hours)

**4 PM - 8 PM Enjoy a Unique Culinary Experience at Sociedad Gastronómica with your Spanish Host (subjected to availability)**

Meet your host in the meeting point at Pasajes Pier

Pasajes or Pasaia is a small and unique medieval village where Victor Hugo wrote his famous book "The Alps and the Pyrenees". This charming and culturally rich town has managed to preserve its traditional, fishing village charm. Pasaia-Donibane's is lined with churches, stately homes, mansions and fishermen's houses.



Pasaia is only 5 kilometres from San Sebastián. To cross to Pasajes San Juan we will get a short boat ride and arrive directly to the restaurant, overlooking the bay and located in the main town's Plaza. You will experience not only an amazing introduction to the Basque Traditional Cuisine but the day to day life of a restaurant as local vendors will pop in and out with their fresh products for the restaurant.

### **Pintxos Class**

Enjoy a cooking lesson with a member chef

You will learn how to create 8 pintxos. Some of them will be fairly easy to do and other will need more practise but this is the fun part of it as they are unique dishes created in Basque Country that is worthwhile to learn about.



6:30 PM Once they have finished the cooking class they will taste all their cooking on the restaurant main lounge or in the terrace, both have amazing views to Pasajes Bay (Cost of food & wine included)

(If you have any dietary requirements please let us know to ensure you have the best alternatives)

8 PM End of the cooking experience

Transfer back to San Sebastian by bus and drop off at the hotel

- **Accommodation in San Sebastian: Hotel Villa Soro**

**Tuesday May 30<sup>th</sup>, 2017 / SAN SEBASTIAN – LA RIOJA – SAN SEBASTIAN**

Breakfast at hotel

## 9 AM – 5:30 PM Enjoy a Full Day Excursion to La Rioja and Gastronomic Experience with a Michelin Star Chef

Meet your driver outside the main entrance of the hotel

9 AM Private transfer to La Rioja  
(Approximate driving time: 2 hours)

10:50 AM Arrival to Haro, meet your local expert guide at the Bullring and continue to Briones

11 AM Arrival to Briones in La Rioja

**La Rioja** is synonymous of great Spanish wines. For decades, wines from La Rioja, protected by their own “Designation of Origin” standards, have been an obligatory reference through Spain and beyond.



11 AM – 12:30 PM Visit Miguel Merino Winery

Twenty years ago **Miguel Merino** restored an old 19th Century house on the outskirts of the town of Briones and on the adjoining land built facilities for vinification, barrel and bottle ageing and planted a small experimental vineyard. Now, as one of the smallest and youngest wineries in Spain—their first vintage was 1994— their wines are among the most prestigious in the country, and are exported to over 30 markets.



All the grapes at the Miguel Merino Winery come from very old vines planted in bush formation between 1931 and 1963 in Briones. The vineyards are located in slopes facing South and South-west with low-yielding clay and calcareous soils, at an altitude of 550 metres. Almost all of them are Tempranillo, one of the grape varieties that best reflects the particular conditions of each parcel.

12:30 PM Meet your driver and transfer to Venta Moncalvillo

1 PM Arrival to Venta Moncalvillo Restaurant



A truly unique treat, this half-day customized experience will bring you into the kitchen of **Venta de Moncalvillo**, recently awarded with a Michelin Star. **Brothers Echapresto**, chef and sommelier of this small undisputed gem of Spanish cuisine, will customize for you a food experience that will take you from the product to the dish.



Depending on the season, Mr. Echapresto will join you on a walk in the forest to pick mushrooms, or on a cheese tasting, or will teach you the right techniques to bake sweet potatoes freshly picked from their orchards. The chef will showcase the harvest from his own backyard with a selection of grilled vegetables: sweet peppers, artichokes, white asparagus, just drizzled with olive oil.



Brothers Carlos and Ignacio Echapresto opened the restaurant in 1997 in this sleepy town, continuing a culinary tradition started by their mother in her own kitchen. They're proponents of slow food. From a humble, down-home eatery, it has become a major dining destination. In 2006, Ignacio was named best chef in the region; Carlos was awarded best sommelier in 2008.

Finally, on November 2010, the restaurant earned its first Michelin star, setting a new record: It's the smallest village to land on the prestigious dining guide.

"We have more seats in the restaurant than the number of people living in the village," said Carlos Echapresto, maitre d' and sommelier and the older of the brothers. The village has a population of 24, seven of whom work at the restaurant. "We wanted to stay in our hometown and give something back to the village," the sommelier explained. Since the 16th century, the Echaprestos have lived in this village, about 20 km from Logroño, the capital of La Rioja, the smallest of Spain's 17 regions and the origin of the world-famous Rioja wines.



1:30 PM Continue on to the restaurant, where both chef and sommelier will prepare the menu and wine pairing that best expresses the season and the quality of the local products: Rioja on a plate!

3:30 PM Meet your driver and transfer to your hotel

5:30 PM Arrival to your hotel

- **Accommodation in San Sebastian: Hotel Villa Soro**

### **Wednesday May 31<sup>st</sup>, 2017 / SAN SEBASTIAN – BARCELONA**

Breakfast at hotel

Check-out

#### **Private transfer from the Hotel to San Sebastian Airport**

#### **8:40 AM Take Flight from San Sebastian to Barcelona (Economy tickets included)**

9:45 AM Arrival to Barcelona Airport

Founded by the Romans, **Barcelona** is a beautiful Mediterranean city that offers an impressive number of Gothic, Romanesque, Modernist and contemporary monuments. It is a major economic center and one of Europe's largest Mediterranean ports. Particularly renowned are some architectural works by Antoni Gaudí and Lluís Domènech that have been designated by UNESCO “World Heritage Sites”.

On the other hand, it is delightful to walk through the beautiful and vibrant Barcelona streets enjoying their friendly atmosphere and the excellent Mediterranean weather.



Barcelona’s long-standing mercantile and entrepreneurial tradition continues today, as a center of finance, commerce, media, entertainment, and international trade. With a long tradition in

creative arts and craftsmanship, Barcelona is also known for its award-winning design and architecture. A cosmopolitan city with a manageable size of approximately 1.7 million inhabitants, it is easy to walk, ride a bike, and use public transport to move around the city.



### **12 Noon – 3 PM Enjoy a Spanish “Aperitivo & Vermouth” Experience with your Local Host (subjected to availability)**

Meet your host at the lobby of the hotel and begin enjoying one of the best traditions of Barcelona

Visit a few local spots where people gather before lunchtime to have vermouth paired with a small bite, or aperitivo to whet the appetite. Your host will open the doors to this pillar of Catalan culture and allow you to experience this traditional way of eating and drinking among friends and family, and sharing memorable moments. Thanks to Barcelona’s great weather, the tradition is practiced year round, especially during the weekends.

Catalans call it, “to go and do the vermouth”. This "vermouth and aperitivo experience", however, is not only a gastronomic delight but, thanks to your experienced Spanish host, might turn out to be - if you so wish – an excellent occasion to exchange views in a relaxed environment or to learn more about topics of interest such as Spanish traditions, how Spaniards and locals see the world, aspects of their history, family life, sports, economics and so on. It will be practically impossible for you to ever forget such an outing.



(Duration of the tour with host: 3 hours)

Check-in at the Hotel H10 Cubik

Located in the heart of Barcelona, **the H10 Cubik** is an exclusive 4-star top class hotel built by completely renovating a modern building. Its cutting-edge interior design, work of the prestigious designer Lázaro Rosa-Violán, uses geometric shapes and colours to create an original and welcoming ambience. The hotel offers large, bright rooms, a restaurant, a bar and a spectacular 8th-floor terrace with plunge pool and views across the city.





The bright, modern rooms at the H10 Cubik are equipped with all the high-end amenities and exclusive services you need for a memorable stay.



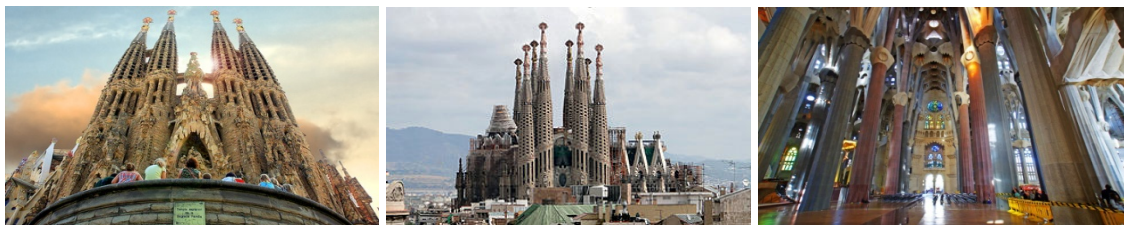
“In agreement with the Financial and Fiscal Measures Law passed by the Catalan Parliament on March 14<sup>th</sup>, 2012 (art. 55.2) the payment of the Municipal Tourism Tax on arrival at this establishment will be obligatory as of **November 1<sup>st</sup>, 2012**. The Tourism Tax will be applied to overnight **guests over 16 years of age** at a rate of **1.21 Euros per person per day**. The maximum amount applicable will be 7 units per stay per person. The Tax will be applied to a maximum of two persons per room

### 5:30 PM - 10:30 PM Enjoy a Sagrada Familia and Tapas Dinner Experience

5:30 PM Meet your guide at the hotel lobby and transfer to the Sagrada Familia church

5:30 PM – 7:15 PM Enjoy a guided visit and learn about the Gaudi’s style with his masterpiece

The **Sagrada Familia** is a grandiose work, architecturally complex and full of religious symbolism. The great genius, Antonio Gaudí, dedicated more than 40 years to the church, and, after his death in 1926, the project continued according to his original plans and drawings. Stone, brick, tile and glass come together in unimaginable (and technically difficult) architectural designs. Religious sculptures, immense stained-glass windows and a host of decorative elements are fundamental to the work.



7:15 PM – 10:15 PM Transfer to some local bars to enjoy with your guide an authentic tapas dinner



This is a unique opportunity to get acquainted with the two centuries old Spanish tradition, "the tapas". Tapas are small portions of different dishes which are served at the center of the table so that each guest is free to choose when and what to eat, together with his or her drink usually a glass of Spanish wine or beer.



“Having tapas” or eating “tapas style” is probably the most enjoyable way of having lunch or dinner in a friendly atmosphere. This "tapas experience", however, is not only a gastronomical delight but, thanks to your experienced Spanish host, they might turn to be - if you so wish – an excellent occasion to exchange views in a relaxed environment or to learn more about topics that interest you: Spanish traditions, how Spaniards see the world, aspects of their history, family life, sports, economics and so on. It will be practically impossible for you to ever forget such an outing.

10:15 PM End of the experience and transfer back to your hotel with your guide

10:30 PM Arrival to your hotel and say farewell to your guide

(Approximate duration of the experience: 5 hours)

- **Accommodation in Barcelona: Hotel H10 Cubik**

**Thursday June 1<sup>st</sup>, 2017 / BARCELONA**

Breakfast at hotel

**9:30 AM – 1:30 PM Enjoy an Informal and Fun Barcelona Gourmet Walking Tour (subjected to availability)**

Meet your host at the lobby of the hotel.

Your host will be **Regina Rodríguez Sirvent**, gastronomic writer and passionate foodie. For the last 10 years Regina has been immersed in the Spanish food field, and especially in the wine sector. Born in a small town in the Pyrenees, Regina's home base is Barcelona. She combines gastronomic writing with the privilege of showing Spain through its food.

This is a gastronomic experience that takes you through Barcelona's most emblematic food, starting in the XVIII Century and all the way to the present. Start the tour at La Boqueria, the most symbolic market in the city. At the market you will savor and learn about autochthonous products like Iberian hams, cured sausages, olives or chocolates, and you will see some hard-to-find products such as swan eggs and other rare products. There, you will also visit a shop

specialized in Catalan and Spanish products, where you will taste a great variety of products along with a local wine. Afterwards, stop at patisseries, cafes, and specialized cheese and wine stores. Tasting a city's gastronomy is one of the best ways to understand the place, and to get immersed into its culture. There is no better place to experience this but in the region where the best chefs in the world work and find inspiration.



**1:30 PM Enjoy a Fideua Lunch at local restaurant (cost of food & wine included)**

**Can Majo Restaurant is one of the Made for Spain's Favourites...** Fresh food straight from the market. Specializes in seafood, fideua and rice.



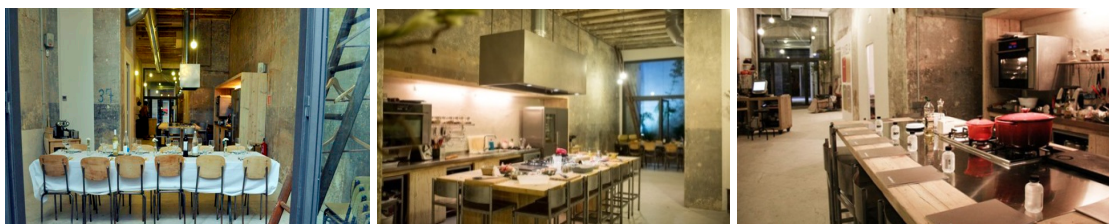
**7 PM – 10 PM Enjoy a Fun and Informal Traditional Tapas Workshop followed by Dinner**

Meet your instructor at the lobby of the hotel.

This workshop is designed for those who are interested in discovering the secrets of traditional Spanish tapas. You will get the opportunity to enjoy excellent tapas and you will be introduced to the intense flavours of Spanish wines, the perfect pleasure for your palette. This is a dynamic and participative workshop. You will prepare the traditional tapas under the close supervision of our chef who will not only explain the geographical origin of all of the ingredients, but also all of their unique characteristics and qualities. You will learn how to prepare the following unique tapas: Bread with tomato and Catalan cured sausages, "Coca de Escalibada" (baked flatbread with roasted vegetables) with black olive tapenade and anchovies, Spanish "tortilla de patatas" (potato omelette), Spanish ham and cheese croquettes and Sangria.



Upon finishing the preparation of the tapas you will be able to enjoy the delicious fruits of your work and Canela Fina will even serve a few more exclusive tapas to complete your dining experience.



Transfer back to the hotel on your own.

(Duration of the experience: 3 hours)

- **Accommodation in Barcelona: Hotel H10 Cubik**

**Friday June 2<sup>nd</sup>, 2017 / BARCELONA**

Breakfast at hotel

**Grazing tour of Barcelona with one of Steve's colleagues from Spain.**

11 am - 1 pm, Walking/Grazing tour of Barcelona, with Steve's colleague from the World's 50 Best Restaurants Academy, Cristina Jolonch.

Cristina Jolonch is a journalist with more than 25 years' experience writing for *La Vanguardia*, one of Spain's biggest newspapers. She has travelled extensively in Spain and internationally as a writer and editor, and recently co-directed *Snacks: Bite for a Revolution*, a documentary film about the gastronomic revolution that took place in Spain triggered by the influence of the legendary El Bulli. She will take the group to some of her favorite haunts where we will graze like a local.

7 pm: Dinner at Bodega 1900 (<http://www.bodega1900.com/ca>), part of the Adria group of restaurants, this restaurant is the creation of Albert Adria, focusing on the tradition of vermuterias. It's one of Steve's favorite restaurants in Barcelona.

9 pm: Optional night out in Barcelona (on own)

- **Accommodation in Barcelona: Hotel H10 Cubik**



**Saturday June 3<sup>rd</sup>, 2017 / BARCELONA**

Breakfast at hotel

**Enjoy a Vermouth Tasting & Iberian Ham Experience**

11 AM - 3 PM Vermouth Tasting & Iberian Ham Experience

11 AM Meet your Vermouth local hosts in the hotel lobby

You will feel like a local during this tour... Spanish people meet up with friends, family and work mates on a day-to-day to enjoy the vermouth. This we do midday around noon on Saturday or Sunday. We simply love to get together, to chat, eat and drink but always informally. How do we do it? We usually go to 3 or 4 bars to enjoy the great tasting of the Vermouth. It is real fun!! So... get ready for tasting Vermouth at some of the best bars in the city.



Enjoy Vermouth tasting with your hosts. Three Vermouths tasting and tasting with tapas included

Continue enjoying the local gastronomy with a cutting Iberian Ham Class and tasting and discover the technical and practice cutting ham with your Jamonero. Joselito Ham has been declared the best Iberian Ham in the world. You will have the opportunity of taste delicatessen and learn how to cut it from the bests.



3 PM Transfer back to your hotel

**Accommodation in Barcelona: Hotel H10 Cubik**



## Sunday June 4<sup>th</sup>, 2017 / BARCELONA - DEPARTURE

Breakfast at hotel

Check-out

Private Transfer from Hotel to Barcelona Airport

Depart Barcelona 11:15AM, Arrive Chicago O'Hare 2:05PM

### End of *Made for* Spain Services

**Making a difference: *Made for* Spain SA** collaborates with **Cruz Roja Española** supporting kids in Spanish hospitals. The Fundamental Principles of **Cruz Roja Española** are the Code of Conduct and Ideology of the International Red Cross and Red Crescent, which are the hallmarks of the institution in all areas and levels of performance: "Humanity, Impartiality, Neutrality, Independence, Voluntary Service, Unity and Universality".



## TRIP COSTING

**TOTAL DOUBLE OCCUPANCY:** \$6347.01

**TOTAL SINGLE OCCUPANCY:** \$7419.33

### **Payment Schedule Double Occupancy:**

Deposit Due	\$2354.24	Monday, January 30, 2017
Installment #2	\$3079.51	Monday, February 20, 2017
Installment #3	\$913.26	Monday, April 17, 2017

### **Payment Schedule Single Occupancy:**

Deposit Due	\$2615.57	Monday, January 30, 2017
Installment #2	\$3620.18	Monday, February 20, 2017
Installment #3	\$1183.58	Monday, April 17, 2017

## The Fine Print

### Cancellation:

Now and 91 days prior to arrival:	50% of deposit charged
90 and 61 days prior to arrival:	50% of full cost charged
60-31 days prior to arrival:	75% of full cost charged
Within 30 days prior to arrival:	100% of full cost charged

### Refund:

No refund for unused portions of this trip, cancellation made after the trip has begun or early departure for any reason.

### TRIP COST INCLUDES

All accommodations with breakfast, fully guided sightseeing (including park and entrance fees) as noted in the itinerary; Group airport transfers to/from hotel in the first/last published city as noted in the itinerary; services of **Made for Spain and Portugal** Tour Escort if applicable; local wine and beer, coffee/tea/soft drinks/water at included meals; complimentary Internet access (where available on land); and hotel taxes. All Airfare including International flights to Spain and domestic flights from San Sebastian to Barcelona.

### TRIP COST DOES NOT INCLUDE

- Airfare not listed in the itinerary
- Airline and train excess luggage charges
- Tips to restaurants, guides and drivers unless specified
- Transfers not specified in the itinerary
- Entrance fees not listed
- Meals not specified in the itinerary
- Alcoholic and other beverages not specifically included
- Bank wire and Visa, MC or AMEX fees
- Laundry expenses
- Telephone, Fax & Internet Charges
- Room Service
- Passport and Visa fees
- Personal and Travel Insurance
- Airport and Departure Taxes
- Any item specified as "Own Arrangements"

## **TRAVEL DOCUMENTS REQUIRED**

If you are a U.S. citizen traveling internationally, you will need a passport valid for six months beyond the completion of your journey to enter Spain, Portugal and Gibraltar (a territory of the United Kingdom). You are not required to obtain a visa to enter either country for the short duration of this tour. Please note that longer stays abroad for any purpose may require additional travel documentation.

If you are a citizen of another country traveling internationally, you should contact an embassy or consulate of Spain, Portugal and the United Kingdom (for Gibraltar) to determine what travel documentation is required.

We recommend that you make at least two photocopies of all the travel documents that you bring with you. Include copies of the photo page of your passport that contains the date of issuance, the date of expiration and your citizenship. Secure one set of copies in the safe in your room while traveling and leave one set behind with someone at home who will assist you in the event your documents are misplaced, lost or stolen.