

TRAVEL ROOM

Marbella 12 December 2019

Estepona & Co in cooperation with Travelroom have the pleasure to invite you to a Food & Culture tour to Seville in March 2020.

Seville 09-10 March 2020



Known for its steamy-hot summers, mild winters and sultry operatic gypsy heroine Carmen, Seville is a bijou city whose fabulous food, extraordinary Mudejar, Gothic and Renaissance architecture and exotic flamenco rhythms never fail to charm and seduce. History oozes through with ancient Moorish walls, Roman ruins and Baroque churches at every turn.

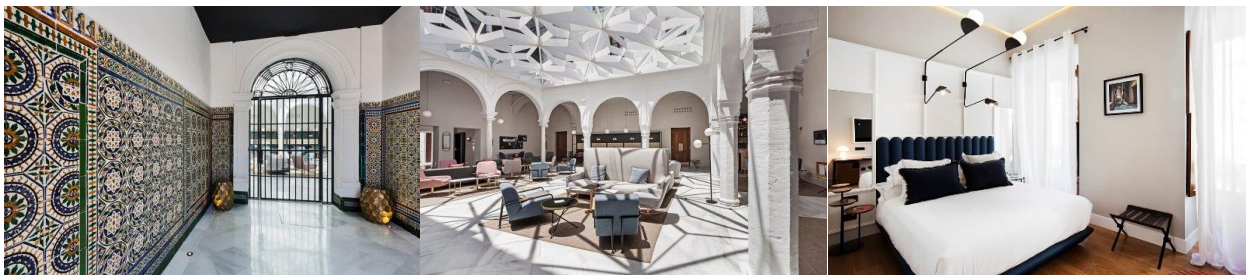
Seville in March is especially beautiful when its streets are covered with orange blossom and when the sweet scent of orange blossoms fills the air. Experience a delicious culinary tour in one of the oldest and most authentic Seville food markets.

Hotel in Seville, 09-10 March 2020, 1 night

Hotel One Shot Palacio Conde de Torrejon 09****

<https://www.hoteloneshotpalaciocondetorrejon09.com/en/location/>

Standard double/twin room incl. breakfast



Boutique hotel located in a Baroque stately home. The building was restored whilst maintaining original elements of heritage value, a perfect combination of avant-garde and Andalusian charm. The hotel is located in the old town next to Alameda de Hércules, a cosmopolitan neighbourhood which has become a favourite amongst locals for spending their free time thanks to the many eating and drinking options you can find. If you want to walk around the largest public park in the whole of Europe, Alameda de Hércules is right next door.

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Tour price per person in shared double room EUR 395
Tour price per person in single room EUR 445

Included:

- Coach and driver from/to Marbella/Estepona
- 1 night accommodation incl. breakfast in Seville
- 09 March, lunch, guided city tour in Seville, Flamenco show, dinner
- 10 March, guided tour in Triana Market, cooking class + lunch

Meals included:

09 March, 3-course lunch incl. beverages, 3-course dinner incl. beverages
10 March, breakfast and lunch incl. beverages

Not included:

- Travel insurance
- Tip to drivers and guides

Conditions

Price is based on min. 24 persons and in EUR. We reserve the right for program changes, price, currency and timetable changes beyond our control.

The order is conclusive when Travelroom has in writing sent the confirmation to the client.

Changes/Cancellations:

All changes/cancellations shall be in writing to Travelroom.

After Travelroom has confirmed the order to client - no refund if changes/cancellations.

Payment: Directly after confirmation an invoice will be sent to client with 100 % of the total tour cost. To be paid by invoice only.

Detailed information about Travelroom conditions on our website www.travelroom.se.
If you need more information you are welcome to call on +46 76 006 22 03 or contact by email to katarina@travelroom.se.

Best regards,

Katarina Salvart
Managing Director
Travelroom

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Program

Monday 09 March 2020



Coach pick up in the morning from Marbella/Estepona area and approx 2 Hrs drive to Seville
3-cours lunch incl. beverages at a restaurant in Seville
2 Hrs city sightseeing tour with english speaking guide
Entrance and guided tour at Real Alcazar
To hotel for check in
1 Hrs Flamenco show with a short Flamenco class
3-cours dinner incl. beverages at a restaurant in Seville
Back to hotel and overnight

Tuesday 10 March 2020



Visit cooking class and lunch at Triana Food Market with english speaking guide.

We will start with the Market Tour (10:30-11am) and then we will continue with the Spanish Cooking Class 11am-2pm (lunch time included).

This market tour inside Triana Market - one of the oldest and most charming markets in Sevilla, will sample the many gastronomic delights of Andalusia and Spain. Learn more about many local and seasonal products of foods and flavours such as Iberian ham, different types of olives, Manchego and Andalusian cheese, seasonal fruits, sweets, etc. Also, discover the fascinating history of the market and meet many vendors that have been there for generations.

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The class will consist on the preparation of 4 dishes:

- Salmorejo (tomato chilled cream traditional from Córdoba) or Gazpacho (tomato cold soups typical from Seville).
- One of the following dishes: Spinach with chickpeas (a classic Sevillian tapa), Tortilla de patata (Spanish potato omelet), Codfish fritters, etc.
- Main course: Paella Valenciana (Spain's most international dish, made with chicken and vegetables). We will prepare a separated vegetables paella for the vegetarians in the group.
- Light dessert: Lemon sorbet with cava.

Sangria/soft drinks and olives will be served while cooking and up to 2 drinks (wine, beer, soft drink) during the meal.

After lunch return with coach to Marbella/Estepona