



THE WORLD BANK

discover The basque country

TWO ITINERARIES : 5-15 MAY 2016 AND 1-11 SEPTEMBER 2016

discover the basque country

WITH PADDY WOODWORTH & SAN SEBASTIAN FOOD

“A spectacular performance...Your command of the history, language, architecture, landscapes, historic sites and heritage was absolutely stunning. I learned a lot about this extraordinary place as did everyone on the tour.” -Tom Blinkhorn



SAN SEBASTIÁN FOOD

itinerary summary

{THURSDAY}

Orientation & Welcome Drink

{FRIDAY}

Lesaka : Stones That Speak
Pintxo Hunting Tour

{SATURDAY}

French Basque Coast : Ghosts & Grandeur
Dinner at Saltxipi

{SUNDAY}

Basque Cooking Masterclass
Free Evening

{MONDAY}

Rioja Wine OR Nature in the Basque Country, Birding
& Hiking
Iberian Ham Carving Masterclass & Sherry Tasting

{TUESDAY}

The Spanish Basque Coast
Sidrería Evening

{WEDNESDAY}

The Basque Pyrenees
Dinner in a Gastronomic Society

Discover The Basque Country is an in-depth exploration of the Basque culture, history and gastronomy, led by *The Basque Country* author and expert Paddy Woodworth. Filled with insider knowledge and face-to-face encounters with leading Basque cultural figures, our tours have a very “special access” quality.



{THURSDAY}

On The Border : Hondarribia
Literary Lunch
Suckling Pig Evening

{FRIDAY}

Wow Bilbao!
Free Evening

{SATURDAY}

The Dramatic Badlands of the
Basque Deep South
Farewell Dinner

Embark on this exciting itinerary with author Paddy Woodworth, expert on the Basque Country, leading you through the cultural keynotes of this very special corner of the world. Experience what makes the Basque Country so unique and culturally rich.

day one

{THURSDAY}

ONGI ETORRI, ORIENTATION

Private transfer from the airport to your hotel in San Sebastián. Settle into the hotel. 'Ongi etorri' (welcome) meet-and-greet drink.

The emphasis on the first day will be on recuperation from the flight, introductions, orientation and information, and a gentle induction into the gastronomic delights to come at a local restaurant.

DINNER AT A LOCAL RESTAURANT

{20.30-22.30 HOURS}

La Fábrica, San Sebastián's Old Part

day two

{FRIDAY}

LESAKA : STONES THAT SPEAK

{10.30-17.00 HOURS}

The second day will start slowly, with a late breakfast, and departure at 10:30 a.m. to Lesaka, one of the 'Cinco Villas' of northern Navarre. This is a village with marvelously preserved architecture, where you can see buildings dating from seven different centuries from a single viewing point.

A local historian, Rafael Eneterreaga, who seems to know the significance of almost every stone in the village, will give us a short

talk in a café, and a tour. We will then enjoy a rustic lunch prepared by Rafael's cousins. Return to San Sebastián on scenic route via Peñas de Haya, weather permitting. This will include a short walk and brief visit to the monument by the renowned sculptor Jorge Oteiza to the Basque composer known as Padre Donostia. In typical Oteiza fashion, this sculpture links 20th century art to nearby stone-age dolmens, in which this site is remarkably rich.

**Pick up from your hotel at 10.30hrs/Arrive back in San Sebastián at 17.00hrs.*

References:

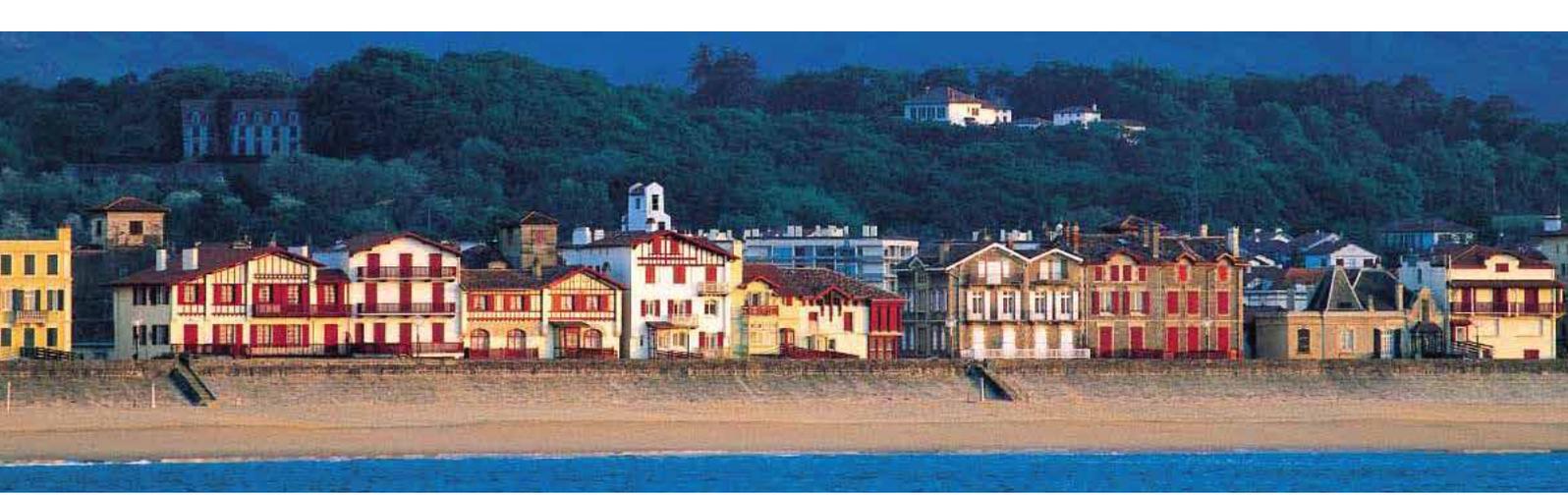
<http://www.lesaka.net/es/galeria-de-fotos?wppa-album=6&wppa-cover=o&wppa-occur=1>

Paddy Woodworth's The Basque Country pp 87-91

PINTXO HUNTING

{19.00-22.00 HOURS}

Pintxo Hunting is one of the most popular adventures offered by San Sebastian Food. Pintxos (Basque tapas) abound in San Sebastián's famed Parte Vieja but knowing where to find the best ones, and what wine to pair them with, is an art born of local experience. While it's hard to have a bad meal in town, knowing exactly where to go for the best, freshest and most exciting pintxos takes local and inside knowledge. Our Basque guides are here to help and show you what a night on the town in San Sebastián style is all about!



day three

{SATURDAY}

FRENCH BASQUE COAST: GHOSTS
AND GRANDEUR

{8.15-17.30 HOURS}

The Côte Basque was internationally famous for elite tourism throughout the 19th century, when no-one in their right minds would have gone to Bilbao on holiday. Today the grand hotel, spa and casino splendour of Biarritz is rather faded, but the town is saturated with nostalgic charm, haunted by the ghosts of Napoleon and Josephine, and Edward, Prince of Wales.

Bayonne is a little marred by the kind of tourism kitsch that the Spanish Basque Country has avoided, but is well worth visiting for its very well-preserved traditional Basque architecture, its cathedral, its chocolate, and the Musée Basque, possibly the best-presented ethnic anthropology museum in the region.

9.00 Bayonne, Cathedral visit, short walk, hot chocolate and Musée Basque visit.

12.30 Biarritz market visit.

1.30 Visit to St. Jean de Luz, where Louis XIV sealed a key treaty with Spain by marrying the Infanta Maria Theresa. This port was also home to licensed pirates (corsairs) for centuries. Lunch in a local restaurant, Zoko Moko, at 13:30 hrs. Followed by a drive to vantage points along a stretch of the Corniche Basque with, weather permitting, marvelous views along the coast of the Bay of Biscay, north and south.

**Pick up from your hotel at 8.15hrs/Arrive back in San Sebastián at 17.30hrs.*

References:

www.museebasque.com

Paddy Woodworth's The Basque Country

pp 245 -259

DINNER AT SALTXIPI

{20.30-22.30 HOURS}

This beautiful rustic restaurant with big wooden beams overhead and terra cotta tiles underfoot is run by the charming Ortega Añorga family. Talented chef Jon Ortega runs the kitchen, while his brother Gorka looks after the dining room.

The house specialty is spider crab, which are kept live in tanks in the basement, explaining why the crab salad here is so stunningly fresh and good. The croquetas—breaded deep-fried beignets of béchamel and crabmeat—are homemade, and like many Basque chefs, Jon Ortega is a talented grill chef. Splurge on dishes like Galician lobster a la plancha or grilled just-out-of-the-water turbot for two.

**Pick up from your hotel at 20.30hrs/Return at 23.30hrs.*

day four

{SUNDAY}

BASQUE COOKING MASTERCLASS

{11.00-15.00 HOURS}

Basque cuisine is prized for its high quality ingredients and traditional recipes. One of our flagship classes, the Basque Cooking Masterclass will teach you the ABCs of local cuisine, from pintxos to main dishes.

Our Basque chefs will teach you the authentic preparations, from *pil-pil* to cooking with fresh squid ink.

The Basque Cooking Class ends with a wonderful lunch at our beautiful cooking school, enjoying what you and your fellow classmates have cooked using your newly acquired Basque cooking skills.

As this day includes an especially elaborate lunch, there will be no organized dinner on this night. We recommend that you either use room service or enjoy some pintxos close to the hotel. (Not included in price of tour).

FREE AFTERNOON/EVENING OPTIONAL MUSEUM VISIT

In the afternoon, we recommend a visit to Museo San Telmo: This museum, which ranges from anthropology to history to contemporary Basque visual art, is very conveniently situated, minutes from the San Sebastian Food studio. It covers some of the same ground as the Musée Basque in Bayonne, but with different emphases. We especially recommend you take in the remarkable murals by the Catalan artist Josep Maria Sert, presenting themes and episodes from Basque culture and history in heroically stylised fashion, in the former chapel.

It was Sert whose murals replaced Diego Rivera's controversial commission at the Rockefeller Centre in New York, and he also has work featured at that city's Waldorf Astoria.

By night, your chance to explore San Sebastián's pintxo bars, order room service, or taste one of the area's Michelin-star restaurants, which we are happy to help you book. (Not included in price of itinerary.)

day five

{MONDAY}

NATURE & WINE (CHOOSE ONE)

Option 1) Great wines, avante-garde architecture in the Rioja Alavesa and La Rioja (8.00-16.00hrs.) Today, you will be guided by our team of wine experts into one of Spain's most famous wine regions, visiting two fabulously contrasting vineyards. Travelling south through the Sierra de Cantabria mountains, you will also take in the contrast between the medieval villages of Laguardia and El Ciego, the post-modern bodegas by architects like Gehry and Calatrava, a bronze age village site, and stone-age dolmens.

Reference:

Paddy Woodworth's *The Basque Country* pp 159 -170

Option 2) Nature in the Basque Country, Birding and Hiking (9.00-17.00hrs.) Morning birding at Txingudi, a Ramsar Wetland of International Importance in the Plaiaundi Ecology Park, partially restored after centuries of drainage and development, and one of the great migration flyways between northern Europe and Africa (for waders, wildfowl and warblers).

Afternoon drive (weather permitting) to a spectacular Pyrenean pass, Palomeras. This area is usually good for birds of prey, and in September migrating eagles, vultures, buzzards [hawks], kites, cranes and storks may be seen -- with luck! Paddy, who has published an acclaimed book on ecological restoration, will guide these tours.

There are very gentle waterside hiking opportunities at Txingudi, and easy hill-walking on trails at Palomeras.

Those who only want the hill-walking option can be picked up from the hotel at 1:00. We will have a light pintxo lunch en route together, and while the birders take their watching positions on the nearby pass, we will organise a ridge walk of about 90 minutes' duration.



IBERIAN HAM CARVING MASTERCLASS & SHERRY TASTING {19.30-21.30 HOURS}

A light dinner will involve a masterclass in jamón ibérico de bellota, the Iberian acorn-fed ham. This is the very best cured ham in the world and you will enjoy tasting it along with a selection of other Spanish and Basque gourmet products.

day six

{TUESDAY}

THE SPANISH BASQUE COAST: DEEP FLYSCH, HIGH FASHION, AND GRILLED FISH

{9.00-18.00 HOURS}

Drive to the small fishing ports strung along the newly declared UNESCO Geopark, which celebrates the extraordinarily elaborate and contorted flysch formations of this part of the Basque coast. Short hike along part of the flysch route, weather permitting, and visit to the Geopark's Algorri Interpretation Centre in Zumaia.

Lunch at 13:00 hrs. of grilled fresh catch at Kaipe Restaurant in nearby Getaria, a beautiful village with some of the region's best fish restaurants. Sardines and seafood are grilled along the narrow cobbled streets leading to the port.

Afternoon combining the 20th century sophistication of a museum dedicated to

the fashion designer Cristobal Balenciaga (from 15:00 to 16:00), and the evocative atmosphere of the 13th century Gothic church of San Salvador. The church has a dedication to Getaria's most illustrious native, Juan Sebastián Elcano -- he captained Magellan's fleet and completed the first circumnavigation of the globe after the latter's death.

References:

<http://www.geoparkea.com/>

<http://cristobalbalenciagamuseoa.com/Ingles.html>

Paddy Woodworth's *The Basque Country*
pp 189-209

SIDRERIA EVENING

{20.30-23.30 HOURS}

Step inside a Basque Cider House with one of our local guides for a unique dining experience.

Line up with the locals to catch cider streaming across the room from massive 20,000 litre barrels, glass after glass. Catching the drink without spilling it is an art, but you'll get the hang of it even if you get a bit wet in the process.

The simple but substantial 5-course dinner includes chorizo cooked in cider, salt cod omelettes, salt cod with green peppers, highest quality steaks cooked on an open flame, local walnuts and Idiazabal sheep's milk cheese with quince jelly and traditional tejas y cigarrillos -- almond biscuits.

day seven

{WEDNESDAY}

THE BASQUE PYRENEES: BAZTAN VALLEY, FRENCH BASQUE VILLAGES, BUCOLIC LANDSCAPES, HISTORIC CHURCHES

{8.00-16.00 HOURS}

A tour through beautiful Pyrenean villages, including Etxelar with its collection of 'solar' gravestones, possibly pre-Christian in origin; Elizondo in the spectacular Baztan Valley, where the palatial homes of ordinary farmers, each with its own coat of arms, reflect a remarkable tradition of 'universal nobility', open to conflicting historical interpretations; a drive through the bucolic Baztan countryside to the spectacular Izpegui pass, followed by visits to the delightful French Basque villages of St. Etienne-de-Baigorri, Bidarraï, Itxassou (where Jean-Paul Sartre and Simone de Beauvoir spent an unusually idyllic holiday), and finally Sara, one of the architectural and cultural jewels of the French Basque Country. (Note: on the principle that it is better to do some things well and at leisure than a lot of things in a rush, we may not include all the villages mentioned above, depending on the rhythm of the group and the day.)

Traditional rural and church architecture vies with scenery as a highlight of this trip. Visit and wine tasting at Domaine Amezitia

from 12:00 to 13:00 hrs, owned by shepherd/winemaker Jean-Louis Costera. Jean-Louis has applied his experiences as a shepherd to his winemaking. He believes that the key to a great wine is to tend to the grapes with the same care that a shepherd tends his flock: as the shepherd knows that the best lambs come from a well-nourished ewe, a vintner should know that the best grapes come from a well-tended vine. Light picnic lunch en route.

References:

Paddy Woodworth's *The Basque Country* pp 82 – 87 (Etxelar, Baztan); 259-75 (French Basque Villages)

<http://www.turismo.navarra.es/eng/propuest>

DINNER IN A GASTRONOMIC SOCIETY
20.30-22.30 HOURS

Rarely open to visitors, we will have a wonderful opportunity to be invited in by our chef for dinner as his special guests at his private eating club.

These clubs have rules: no talk of politics, business or religion. Traditionally, women were not permitted to become members, so the men cooked and served everything. (Women are, however, employed to do the washing up...).

A very special dining experience, not accessible to most visitors to the Basque Country, offering insights into the gender politics of the region.



Three-day

extension

day eight

{THURSDAY}

ON THE BORDER: HONDARRIBIA

{9.00-13.00 HOURS}

Meeting point/time: 9.00 hrs at hotel lobby. Coffee and croissants on departure, second breakfast picnic at Guadalupe sanctuary. We will explore the medieval town of Hondarribia, with its marvelous parador and its lively fishing quarter, on foot.

Guests on the September trip will get to experience the Alarde, a very colourful, and in recent years very controversial, celebration of an obscure 17th century siege of an ancient Basque fishing village, Hondarribia (Fuenterrabia in Spanish).

The core of the fiesta is a parade in which thousands of citizens dress up in archaic military uniforms, and march through its atmospheric medieval quarter, accompanied by cavalry and canon.

LITERARY LUNCH

We will have lunch with the internationally acclaimed Basque novelist, Bernardo Atxaga, in Tolare restaurant, Oiartzun. We will discuss Basque literary culture, especially the issues that arise when one writes in Euskera, a language only spoken by a minority, even within the Basque Country. Euskera was regarded by many, until very recently as an archaic, exclusively rural-based and oral medium of communication. Atxaga and his peers have demonstrated its vitality for world-class fiction and poetry.





References:

<http://hondarribikoalardea.com>

(Traditional Alarde)

<https://www.facebook.com/pages/Hondarribia-Alarde-Jaizkibel-Konpainia/142029835829742>

(The 'mixed' company Alarde)

Paddy Woodworth's *The Basque Country*
pp 208 -212 (Alarde de Hondarribia); pp 141
– 158 (Bernardo Atxaga)

SUCKLING PIG EVENING

{20.30-23.00 HOURS}

Dinner in Zelai Txiki, a beautiful neighborhood restaurant on Monte Ulia. The restaurant has the largest wood oven in the Basque Country and we'll enjoy their famous suckling pig on their terrace overlooking San Sebastián.

**Pick up from your hotel at 20.30hrs/ Return at 23.30hrs.*

day nine

{FRIDAY}

WOW BILBAO! THE GUGGENHEIM
AND THE REINVENTION OF A CITY
{8.30-17.00 HOURS}

A morning visit to the acclaimed Frank Gehry building and its collection, with works by Beuys, Serra, Koons, Rauschenberg and Kiefer; a short talk en

route by Paddy on how this unlikely and once deeply unpopular enterprise became the emblem for the aesthetic, economic and social reinvention of a rustbelt city long scarred by terrorism and industrial conflict; lunch with Marijo Olaziregi, who promotes Basque language culture abroad for the Instituto Etxepare, in the Guggenheim restaurant at 13:30 hrs.

A short afternoon walkabout in the city, post-modern and medieval: highlights include the metro by Norman Foster, the Zubizuri bridge by Santiago Calatrava, cosmopolitan upmarket shopping streets and, if time permits, the charming old quarter with its bustling traditional market, and its cathedral, a stop on the coastal route of the Camino de Santiago.

References

<http://www.guggenheim.org/bilbao>

Paddy Woodworth's *The Basque Country*
pp 103 -134

FREE EVENING

Another chance to rest, explore San Sebastián's pintxo bars and taste one of the area's Michelin-star restaurants, which we are happy to help you book. (Not included in price of itinerary.)

day ten

{SATURDAY}

THE DRAMATIC BADLANDS OF THE
BASQUE DEEP SOUTH

{9.00-18.00 HOURS}

From the Camino de Santiago to the badlands of the Bardenas, via the vast castellated walls of Olite and an almost-deserted medieval village clinging to a cliffside. This brown/red southern landscape differs radically from the more typically Basque rolling green hills of the north.

Starting at the exquisite and mysterious church of Santa Maria de Eunete, a little-known pilgrimage point on the Camino, finding the heart of a king (literally!) in the strange village of Ujué, and ending the day with a picnic and drive through the remarkable canyons of the Bardenas, reminiscent of Arizona and long a US airforce base, now a UNESCO Biosphere Reserve.

Picnic en route.

References:

Paddy Woodworth's The Basque Country

pp 213 -237

<http://www.turismo.navarra.es/eng/organice-%20viaje/recurso.aspx?o=3023>

FAREWELL DINNER AT SSF COOKING
SCHOOL

{20.30-22.30 HOURS}

Our local chefs will prepare a wonderful finale dinner for the participants.

day eleven

{SUNDAY}

DEPART SAN SEBASTIÁN

Pick up from your hotel and transfer to Bilbao airport. End of itinerary.



meet your hosts

PADDY WOODWORTH

Paddy Woodworth first came to the Basque Country in 1975, and fell in love with its people, culture, history and landscapes. Today he is recognized as a leading international specialist on the region. His first book, *Dirty War, Clean Hands: ETA, the GAL, and Spanish Democracy*, (Yale University Press 2003) was described by Paul Preston as “one of the most important books about post-Franco Spain ever published”.



The Basque Country: A Cultural History (Oxford University Press 2008) ranges from gastronomy to the Guggenheim museum, from folk dances to political violence. The *Financial Times* described it as “shrewd and affectionate...a splendid portrait of a bewitching land.”

His most recent book, *Our Once and Future Planet* (University of Chicago Press, October 2013), on ecological restoration projects worldwide, has added an environmental dimension to his Basque tours.

He has covered Basque and Spanish affairs for *The Irish Times* since 1979, and has also written for the *International Herald Tribune*, *Vanity Fair*, *The Sunday Times*, and *The World Policy Journal*, and broadcast for RTE, the BBC, US and Spanish networks.

He has lectured widely in the US (including Harvard, Dartmouth, Carleton, and Georgetown), Britain (LSE, Cambridge University, Canning House) and his native Ireland. Since 2008, he has worked as a specialist cultural guide for visitors to the Basque Country, in partnership with Jon Warren of San Sebastian Food, developing the *Discovering the Basque Country* tour series. He says there is no job he enjoys more, since “it gives me the opportunity to bring visitors into direct contact with Basque culture, and with places I have loved for many years. Each tour is a richly rewarding experience.” Paddy also participated as a guest on part of the May, 2015 tour to Ireland organized by the 1818 Society’s UK chapter.

Testimonials

“Paddy Woodworth was the best tour leader we have had. Knows everything about this country, and more.”
- Margaret and Mike Galbraith, USA.

“I learned a lot about this extraordinary place as did everyone on the ILEAD tour...one of the best study tours my friends and I have ever experienced.”
- Tom Blinkhorn, USA.

“What a marvelous trip! Thank you for the education, the planning, the day trips, the conversation, the company!”
- Carol Harris, USA.

“All of us had a fabulous time and that is thanks to your monumental preparation and interest in sharing the places you love and the people that you have met.”
- Barbara Jones, USA.

“The tour remains one of the standout memories of my entire month in Europe. I haven’t stopped raving about it to anyone who stands still long enough to listen. The partnership of Paddy and Jon and the itinerary they developed is something quite unique. Never have I had such a close personal encounter with people involved in a fiesta and learned so much about the culture and the food and the people”
- Naomi Bickley, Australia.

SAN SEBASTIÁN FOOD

San Sebastián Food is the original culinary tourism company in the Basque Country, founded by Englishman Jon Warren. For nearly six years, we have been capturing the memories of San Sebastián, the briny taste of the Cantabrian Sea, and the joy of tiny bites of authentic Basque cuisine. Our team of experienced guides is passionate about food and sharing local culture.

JON WARREN
MANAGING DIRECTOR
& FOUNDER
FORMER LONDON
BANKER TURNED
PASSION-FUELED
ENTREPRENEUR



CHARLES IRVING
CHAIRMAN
WORLD TRAVELLER AND
VETERAN BUSINESSMAN
AND ACTIVE INVESTOR

THE OFFICE

TWO FULL-TIME TRAVEL CURATORS, ACCOUNTANT, & MARKETING DIRECTOR



THE STORE

PRODUCT CURATORS & SHIPPING MANAGERS



THE GUIDES

KNOWLEDGEABLE, PASSIONATE & PROFESSIONAL



THE CHEFS

A STAR LINEUP OF LOCAL CHEFS



your accommodation



ASTORIA 7 HOTEL

The cinema-themed Astoria 7 is a motion picture of a boutique hotel in San Sebastián, where every room is dedicated to a movie legend. In this four-star hotel, interiors are sleek and bright, with retro furniture and pistachio-, cloud- or coffee-colored walls. Sleep under the watchful eyes of Hollywood greats, from Marlon Brando to Alfred Hitchcock, in these themed rooms. Beyond the red-carpeted lobby, there's a '70s-style lounge where even the library is movie-themed.

<https://www.astoria7hotel.com>

5 STAR HOTEL MARIA CRISTINA A LUXURY COLLECTION HOTEL

Located in San Sebastián's historic city center and overlooking the Urumea river, it is surrounded by gardens and promenades just a short walk from white sandy beaches. marvel at the modern technology, exquisite details and sweeping river and city views in the hotel's 107 guest rooms and 29 suites, each devoted to the classic, opulent style of the belle époque with a sophisticated palette of greys and whites.

<http://www.hotel-mariacristina.com/en>



rates

Please find the rates for the two program dates below. The price is per person and includes VAT and all taxes. The prices also include:

- *All experiences listed
- *Expert culinary bilingual guides and culture expert Paddy Woodworth
- *Arrival and departure airport transfers
- *Private luxury transportation (during scheduled activities)
- *All the experiences are private for this group

These rates do not include flights, gratuities, room service, meals on the two free evenings, and any drinks not specified. They also exclude transportation to meeting points for that guests that book in other hotels. Guests who book hotels other than the Maria Cristina and Astoria7: please organise and pay for your transport to meeting points, and arrive on time! Please refer to the booking form for more information and FAQs, and contact us by email or phone with further questions.

5-15 MAY 2016

10 NIGHT FULL PROGRAM	IN EUROS	IN U.S. DOLLARS**
WITHOUT HOTEL	3,200 €	\$3,610
MARIA CRISTINA INDIVIDUAL	6,500 €	\$7,335
MARIA CRISTINA DOUBLE	5,100 €	\$5,755
HOTEL ASTORIA 7 INDIVIDUAL	4,590 €	\$5,180
HOTEL ASTORIA 7 DOUBLE	4,000 €	\$4,515

7 NIGHT PROGRAM WITHOUT EXTENSION

WITHOUT HOTEL	2,700 €	\$3,045
MARIA CRISTINA INDIVIDUAL	5,000 €	\$5,640
MARIA CRISTINA DOUBLE	4,000 €	\$4,515
HOTEL ASTORIA 7 INDIVIDUAL	3,700 €	\$4,175
HOTEL ASTORIA 7 DOUBLE	3,300 €	\$3,725

1-11 SEPTEMBER 2016

10 NIGHT FULL PROGRAM	IN EUROS	IN U.S. DOLLARS**
WITHOUT HOTEL	3,200 €	\$3,610
MARIA CRISTINA INDIVIDUAL	6,900 €	\$7,785
MARIA CRISTINA DOUBLE	5,400 €	\$6,095
HOTEL ASTORIA 7 INDIVIDUAL	5,000 €	\$5,640
HOTEL ASTORIA 7 DOUBLE	4,200 €	\$4,740

7 NIGHT PROGRAM WITHOUT EXTENSION

WITHOUT HOTEL	2,700 €	\$3,045
MARIA CRISTINA INDIVIDUAL	5,400 €	\$6,095
MARIA CRISTINA DOUBLE	4,300 €	\$4,850
HOTEL ASTORIA 7 INDIVIDUAL	4,000 €	\$4,515
HOTEL ASTORIA 7 DOUBLE	3,400 €	\$3,835

discover The Basque country fags

Everything you need to know about this truly exclusive excursion brought to you by Paddy Woodworth and San Sebastián Food.

TRAVEL INSURANCE

We strongly recommend guests obtain adequate travel insurance. We would kindly ask guests supply us with a copy of their travel insurance for our records prior to the tour commencing.

BOOKING PROCESS

- We have 20 places per itinerary which will be filled on a first come first serve basis.
- This itinerary is for alumni members of the World Bank, although we also are happy to accept alumni friends and family.

RESERVATIONS

- To book your place, we ask for a 25% deposit which can be payable by credit card.
- A further 25% deposit 180 days prior to departure. This corresponds to 7th November 2015 for May 2016 Itinerary and 5th March 2016 for the September itinerary).
- We ask for the final 50% payment 95 days prior to departure 10th February 2016 or 1st June 2016.

CANCELATIONS & REFUNDS

- If written emailed notice of cancellation is received by email 150 days or more prior to departure, all advance deposits will be returned, less a per person administration fee of €500 per person.
- If cancellation is less than 149 days before departure, the cancellation charge is 100% of payments made.

CHANGES IN ITINERARY

Due to the exclusive nature of the itinerary, we cannot guarantee that every event in the itinerary will take place exactly as described. But should, for example, a individual or venue become unavailable, we promise to find an appropriate alternative.

GETTING TO SAN SEBASTIÁN

There are three nearby airports. For details on airlines and arrival tips, see the next page.

PAYMENT METHOD

We can accept payment by credit card (Visa, Mastercard or AmEX), or by international bank transfer. Please see accompanying order form.

Note: we do not charge any additional fees for payments by credit card or bank transfer.

TRAVEL AGENCY DETAILS

San Sebastian Food Jon Warren SL is a travel agency, registered in the Basque Country, Spain. Pur agency number is CIE 2284. Our address is Okendo 1, 20004 Donostia-San Sebastian.

how to arrive

San Sebastián is easy to reach and we whipped up this post to help guide your arrival so that it's effortless, comfortable and stylish, just like our lovely city! There is no large airport in town,, nor is there high-speed rail service, but these two omissions have helped the city stay less crowded and retain its authenticity.

BY AIR

Most long haul flights to Spain arrive in Madrid or Barcelona and connections to the Basque Country are frequent and fast. The three airports servicing San Sebastián are small and easy to access making check-ins and landings a breeze.

San Sebastián Airport (EAS)

The nearest airport is just 20 minutes from San Sebastián near the French border in Hondarribia. The tiny airport is only serviced by Iberia, Veuling and Air Nostrum airlines with direct flights to and from Madrid and Barcelona daily. Taxi service will bring you from the airport to the center of San Sebastián in under a half hour.

Biarritz Airport (BIQ)

Biarritz, France is the next closest option for flights with a large number of connections throughout Europe, especially France. A comfortable shuttle bus operated by PESA makes a daily connection to and from San Sebastián in less than an hour for €10. Taxi service will also bring you to San Sebastián in about 45 minutes for about €120.

Bilbao Airport (BIO)

The Bilbao Airport is the largest in the Basque Country with a large number of connections to nearly every major airport in Spain and a number of international flights across Europe, Turkey and North Africa. PESA runs clean and efficient airport shuttles hourly, with a journey time of about one hour and ten minutes for €17. Taxi service is also available, takes about one hour, and costs about €130.

BY TRAIN/BUS

You can also arrive from Madrid or Barcelona (and their accompanying international airports) by train and bus.

Train : www.renfe.com

Bus : www.pesa.com

www.alsa.com

MAIN AIRLINES SERVICING NEARBY AIRPORTS

AerLingus (BIO)

AirBerlin (BIO)

AirEuropa (BIO)

AirFrance (BIQ, BIO)

AirNostrum (BIO, EAS)

Alitalia (BIO)

DarwinAirline (BIQ)

EasyJet (BIQ, BIO)

HOP! (BIQ)

Germanwings (BIO)

Iberia (EAS, BIO)

Lufthansa (BIO)

Norwegian (BIO)

Ryanair (BIQ)

SAS (BIQ)

Smartwings (BIO)

Transavia (BIQ)

Vueling (EAS, BIO)

Volotea (BIQ)



discover the basque country



RESERVATION FORM

AN ITINERARY FOR DISCOVERING BASQUE CULTURE

TWO DATES: 5-15 MAY 2016 & 1-11 SEPTEMBER 2016

HOSTED BY SAN SEBASTIÁN FOOD AND PADDY WOODWORTH

Name & surname _____

Email address _____

Cell telephone number _____

City _____ Country _____

Dietary requirements or food allergies _____

ITINERARY PREFERENCES

- May 5-12, 2016 May 5-15, 2016 (Three-day extension included)
 September 1-8, 2016 September 1-11, 2016 (Three-day extension included)

I would like to book my hotel through San Sebastián Food:

CHOOSE ONE: Maria Cristina Astoria 7
CHOOSE ONE: double (one bed) twin (two beds) single

I will book my own hotel. I will be responsible for arriving at the meeting points each day.

ARRIVAL & DEPARTURE FLIGHT DETAILS *(optional)*

Arrival Flight #: _____ Date _/ _/ _ Time: _____ Airport: _____

Departure Flight #: _____ Date _/ _/ _ Time: _____ Airport: _____

PAYMENT DETAILS

Please make reservations for me (us) on the above program.

_____ Number of guests _____ Total amount due

25 % of total amount due must be paid upon reservation. I will pay by:

Credit Card Credit Card Number _____
Expiration Date _____ / _____
Name as Appears on Card _____

Bank Transfer Our bank details are as follows: BANK: BBVA
ACCOUNT NAME: SAN SEBASTIAN FOOD JON WARREN SL
BANK ADDRESS: OFFICE 5700, AVENIDA DE LA LIBERTAD 36, SAN SEBASTIAN 20004
IBAN: ES0701825700330201623208 SWIFT CODE: BBVAESMMXXX

Call +34 943 421 143

I have read and agree to the terms and conditions of the booking and cancellation policy.

Signature: _____ Date: _____

San Sebastian Food Jon Warren SL is a travel agency, registered in the Basque Country, Spain. Our agency number is CIE 2284. Our address is Okendo 1, 20004 Donostia-San Sebastian.

info@sansebastianfood.com | +34 943 421 143

SAN SEBASTIÁN FOOD

CALLE OKENDO, 1
20004 DONOSTIA-SAN SEBASTIAN
WWW.SANSEBASTIANFOOD.COM
INFO@SANSEBASTIANFOOD.COM
UK: +44 203 286 7777
USA: +1 917 675 4894