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TOUR NAME:	BARCELONA PANORAMICA & PAELLA COOKING EXPERIENCE
Port:	BARCELONA
Country:	SPAIN
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	2:00	Departure to Barcelona Panoramic Tour	120		FLAT	
2:00	2:15	Walk 15 minutes to Paella Cooking workshop	15		COBBLESTONE	
2:15	4:15	Paella Cooking Experience / Lunch included	120			YES/FREE
4:15	4:30	Walk back to the pick up point	15		FLAT	
4:30	5:00	Transfer to the Port	30			

TOUR DESCRIPTION:

Start with an interesting drive around the main avenues and highlights of Barcelona city. With this Panoramic Tour we will head towards to the beautiful Passeig de Gracia, famous for the two houses of Antoni Gaudí as well as for the high-end hotels and fashion shops like Gucci, Loewe and Chanel. After Passeig de Gracia the tour will head towards to Sagrada Familia, probably the most important building in Barcelona and certainly the most visited: more than 5 million people visit this amazing architecture church every year. We will also take a brief look at the Olympic Ring (built for the '92 Olympic Games) in Montjuic - one of the best places to get an overview over Barcelona and see Plaça Espanya from the exuberant National Palace. Continue with the Paella workshop we will provide our guests the opportunity to learn, cook and enjoy PAELLA MASTERCLASS sharing in common passion for gastronomy.

Each cooking station is shared by two or more guests and includes its own utensils and ingredients for each paella. Several varieties of paella will be made at each class so that all of the guests are able to learn how to create and taste more than one type of paella. After the workshop, our guests sit together at our table to share their paella creations over great conversation. Amuse Bouche Experience is the shortest and most affordable one of our options and is a great one for those who might be pressed for time.

Tour notes / Additional information for guests' guidance:

When you enter into the space our host will greet you with a glass of delicious cava and explain to you a little about our concept and what you will be doing. Then, the group will be organized in groups of two at each cooking station; there you will find all the ingredients and implements necessary to cook each paella under the guidance of our professional chefs. After the workshop, while the paellas are finishing cooking, the guests sit at a large table to enjoy their food, including the freshly prepared paellas and other dishes prepared by our professional chef while they toast with the drink of their choice.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

- 1- AN AWESOME VISION OF THE CITY'S MOST BEAUTIFUL SITES.
- 2- ENJOY PARTICIPATING YOURSELF IN THE DEVELOPMENT OF AN AUTHENTIC PAELLA.
- 3- AND OF COURSE ENJOY EATING IT.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue	THE PAELLA CLUB		
Restrooms available	YES		
MENU	<p>The Paella Experience Includes: Cava Welcome Drink Paella Introduction to "Pa amb tomàquet" Spanish Wine Pairing Traditional Catalan Dessert - water, beer, refreshments, wine.</p> <p>*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	18
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	5:00	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10 /18	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	THE PAELLA CLUB	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp)

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		10	15-18
ADULT	EUR	160,00 €	155,00 €
CHILD	EUR	80,00 €	77,50 €

PICTURES



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TOUR NAME:	MONTRUBI WINERY, FOOD & OUTSTANDING VIEWS
Port:	BARCELONA
Country:	SPAIN
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure to Montrubi winery (PENEDES REGION)	60			
1:15	2:30	Guided Visit to Montrubi winery	75	Several	HILLY	YES/FREE
2:30	4:00	Lunch paired with some of their wines	120		PAVED	YES/FREE
4:00	4:30	Transfer to the Port	60			

TOUR DESCRIPTION:

At MontRubí we are committed to a way of working the field that is faithful to how our ancestors did. Understanding the ecosystem of the vineyard and respecting it, thus we obtain wines that give MontRubí its unique character. Located at one of the highest points in Penedès wine region, we can find MONTRUBI WINERY, one of the most charming cellars in the area. It is famous for being pioneers in using the traditional red variety Sumoll, a variety that you will never forget due to its distinctive personality.

You will start by taking a short stroll through the vineyards, while talking about their working techniques and organic viticulture. Then we will move to the cellar facilities, located in the old cooperative from L'Avellà hamlet. There you will learn about their specific production process, since they use big clay pots and concrete eggs for fermentation and aging.

Ready for the food and wine pairing? Just in front of the cellar, an old villa built at the beginning of 20th century, holds an outstanding wine bar and restaurant where you will enjoy local cuisine paired with some of our wines. An elegant spot framed in a historic Villa, with a dining room, drawing rooms and a terrace, where you can enjoy our gastronomic cuisine full of flavor and in tribute to seasonal produce.

All our products are farmed in our estate or selected from the best local farmers in the Penedès region.

At MontRubí, the main focus is on our wines, which is why our team has carefully selected the best food pairings. They will make sure that you have a fantastic oenogastronomic experience, taking care of the smallest

Tour notes / Additional information for guests' guidance:

PLEASE NOTE This tour includes approximately 10 minutes of easy walking. Those guests with mobility concerns are cautioned to evaluate their personal level of ability and stamina. Casual, weather-appropriate clothing and comfortable, flat walking shoes are suggested. *All our tours offered are gastronomic, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

1- YOU WILL VISIT ONE OF THE MOST CHARMING WINERIES IN PENEDES REGION. // 2- YOU WILL DISCOVER THE UNIQUE INDIGENOUS VARIETY SUMOLL, THE PRODUCTION PROCESS AND THE ARTISANAL CLAY POTS INVOLVED IN THE WINE MAKING // 3- AND, OF COURSE, YOU WILL ENJOY A WINE TASTING AND HAVE A GREAT LUNCH MADE WITH LOCAL INGREDIENTS, WITH VIEWS OVER THE VINEYARDS.

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	MONTRUBI		
Restrooms available	YES		
MENU	<p style="text-align: center;">Starter 1 Traditional "tapas": ham croquettes and "bravas" potatoes (Gluten free alternative: vegetables cream and "bravas" potatoes) (Vegetarian alternative: mushroom croquettes and "bravas" potatoes)</p> <p style="text-align: center;">Starter 2 Confit tomato and Burrata Stracciatella salad (Lactose free alternative: Confit tomato and marinated salmon salad)</p> <p style="text-align: center;">Main dish Beef perfumed with rosemary, potato parmentier and sweet wine sauce (Lactose free alternative: Beef perfumed with rosemary, potato lactose free parmentier and sweet wine sauce) (Vegetarian alternative: Mushrooms risotto)</p> <p style="text-align: center;">Dessert Chocolate brownie (Gluten free alternative: caramelized pear with vanilla ice cream)</p> <p style="text-align: center;">Bread, watter and coffee 5-6 wines will be tasted</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	5:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20/40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	MONTRUBI	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).
The venue is provided with ramp and lift

RATES					
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)			
		20	25	30	40
ADULT	EUR	145,00 €	135,00 €	125,00 €	110,00 €
CHILD	EUR	72,50 €	67,50 €	62,50 €	55,00 €

PICTURES



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TOUR NAME:	SEASONAL GASTRO CULTURAL EXPERIENCE
Port:	BARCELONA
Country:	SPAIN
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure to city panoramic and El Puntal	60			
1:00	1:30	Arrived at El Puntal space & Comfort stop	30		PAVED	YES
1:30	2:00	Walking to the market Santa Catarina & guided visit	30			
2:00	4:00	Back to el Puntal and LIVE THE EXPERIENCE	120		FLAT	YES
4:00	4:15	Walking back to the bus	15		PAVED	
4:15	4:30	Return to port	15			

TOUR DESCRIPTION:

Seasonal and local food.

Share with the participants a cultural experience of Mediterranean hedonism around a table. An experience that extends beyond the trip and opens up to be shared with friends and family already back in the participants' countries origin.

We will experiment with seasonal cooking and sourcing from products from local farmers and producers using different types of preserves and fermented. The workshop will combine practice with the tasting of different Puntal dishes as well as local natural wines.

As a result of the workshop, gifts will be produced that can be shared back to the participant's origin in the mode of a lovely Mediterranean cultural souvenir.

A large table full of friends and family whom to share seasonal dishes with that give rise to meaningful moments and conversations. An honest proposal in which the product is honored and explored searching for surprise everyday. We understand the vegetable as the protagonist of the dishes, which we sometimes accompany with protein of animal origin.

We defend a short menu per season, depending on the market and season, is supplemented with off-the-menu dishes.

Our creativity has its origin in self-imposed limits. Locality, timeliness and quality criteria greatly reduce the variables and allow us conscious y sostenible creativity. Canning, salting, braising or fermenting... these are traditional processes that multiply the possibilities of each product and extend its availability throughout the year.

We offer plates to share of Mediterranean cuisine performed from the produce and local producers and artisan and serve coffee roasted by Three Marks Coffee, craft beer straight from the shooter, natural wines and soft drinks home made.

Our menu performance the gastronomic tradition of the Mediterranean basin from local products and producers.

Tour notes / Additional information for guests' guidance:

This tour includes approximately 10 minutes of easy walking. Those guests with mobility concerns are cautioned to evaluate their personal level of ability and stamina. Casual, weather-appropriate clothing and comfortable, flat walking shoes are suggested. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

- 1-Learn a story about Mediterranean cuisine and ancient conservation techniques.
- 2-KM 0 and bio-sustainable products from the Ampurdá and Penedés areas (Catalan region).
- 3-Tasting of typical cold dishes based on these conservation techniques paired with 3 organic wines.

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	EL PUNTAL		
Restrooms available	YES		
MENU	<p style="text-align: center;">SPRING MENU**:</p> <ul style="list-style-type: none"> - Sparkling wine: Microcosmos rosé Brut Nature by Llopart. (Penedés. Pinot Noir. - Mon.) - Starter: Pak choi "raviolo" Tupí cheese, walnuts and pickles; - 1st course: Creamy rice with spinach, artichokes and cured lemon; - 2nd course: Iberian secret, kohlrabi and raspberry jam; - Dessert: Puntal's Lionesses; INSTABLE N.8 (Priorat) - Bread, water and coffee; - Orange wine: Afrodísia d'Un sol Cel. Baix Penedés (Malvasia de Sitges) - Red wine: Suc de Sauló from Celler Comunica. Montsant (Car. - Garn. Pel.) <p style="text-align: center;">**THE SEASONALITY CONDITIONS THIS EXPERIENCE BECAUSE THEY ARE SEASONAL PRODUCTS AND IT VARIES DEPENDING ON THE TIME IT TAKES PLACE.LET YOURSELF BE SURPRISED WITH SEASONAL PRODUCTS!!**</p> <p style="text-align: center;">*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum nº of pax per group:	25
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	EL PUNTAL	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

The restaurant and venue are completely easy to access.

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	140,00 €	120,00 €
CHILD	EUR	70,00 €	60,00 €

PICTURES

