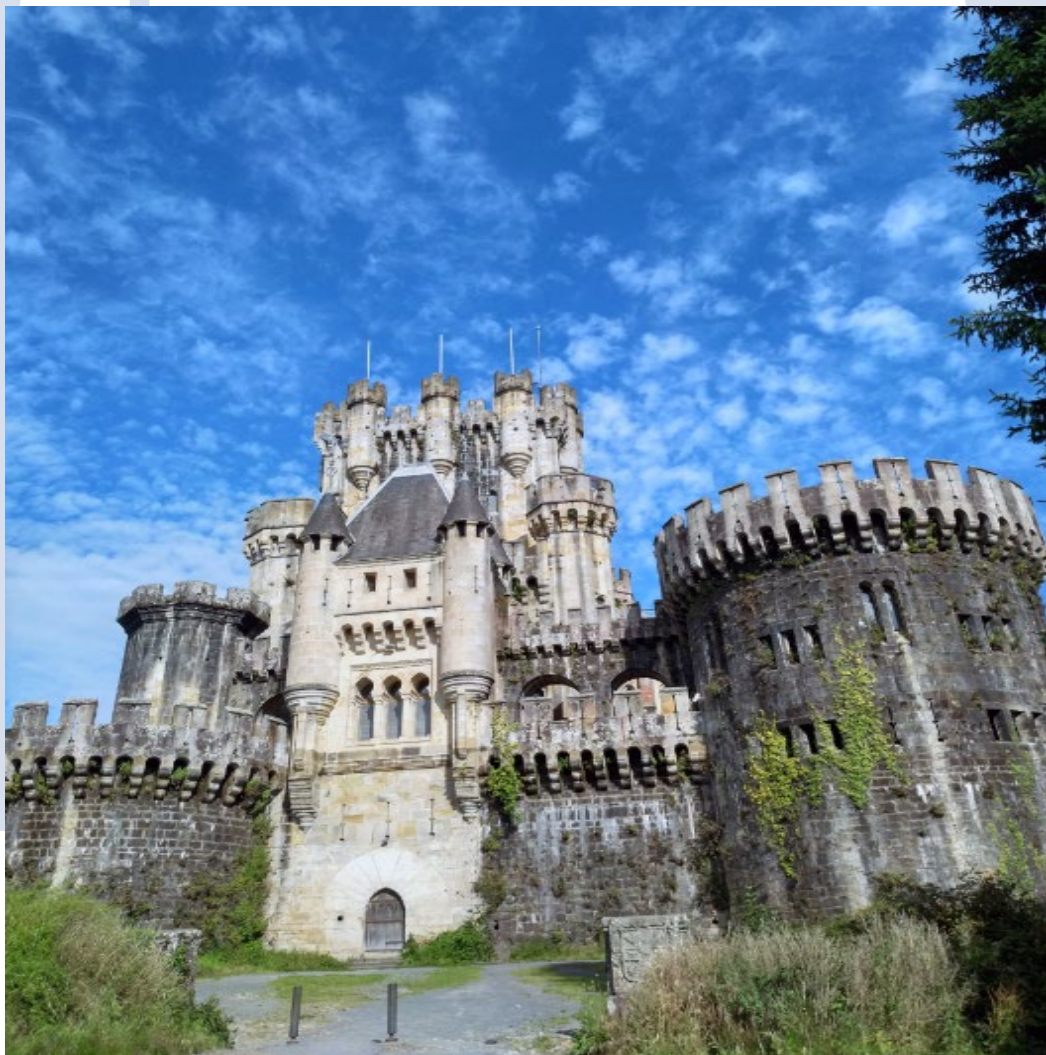


VICTORIA CRUISES – DESCRIPTION AND PRICES OF TOURS – 2023

- 1- A uniquely Basque tour of the beautiful towns and scenery along the coast to the picturesque **San Juan de Gaztelugatxe** and its hermitage. You'll also see a medieval castle hidden in the woods, the charming fishing town of **Mundaka**, and the entrance to the Urdaibai estuary, which is a UNESCO Biosphere Reserve. The highlight of the tour is a visit to **Gernika**, the sacred town of Basques. Here we will visit one of the oldest Parliaments in the world (11th century) and the Tree of Gernika, the symbol for all Basques. This is a very "Basque" tour as it covers history, landscape and beautiful scenery.

Price is US \$782 including transport, for up to 4 persons, not including cost of meals or drinks. **Tour duration: 8h**



- 2- A visit of the amazing Transporter Bridge (**Puente Bizkaia**), this UNESCO World Heritage Monument is an architectural gem unique to the world. From there we'll visit the charming old **fishing port of Algorta** before stopping at Artxanda hill for the best views of Bilbao. Then we'll descend into the city on the 105 year old funicular train to take a comprehensive tour of the medieval Old Quarter of Bilbao, where I was born. This off-the-beaten-path tour includes a visit to the **Ribera food and fish market**. And, if you wish, we'll take a **pintxos and wine tour of the Old Town**. Pintxos are the Basque gourmet version of tapas.

Of course, this tour includes a private visit to the **Guggenheim Museum** (tickets not included), the masterpiece of architecture of the 20th century.

Price is US \$782 including transport, for up to 4 persons, not including cost of meals and drinks, or tickets to the museum (price of ticket changes depending on the exhibitions).

Tour duration: 8h



- 3- A visit of **San Sebastian**, one of the most beautiful cities in Europe. We'll start with a tour through the hidden corners of its pedestrian-only Old Town, which is full of atmospheric "**pintxos**" bars you will enjoy like a local. Next, we'll explore the amazing **Comb of the Wind**, together with a tour of the Concha promenade along one of the three spectacular beaches in the city, as well as the Paseo Nuevo. On the way to San Sebastian we will visit the quaint fishing town of **Getaria** along the rugged Basque coast, a world-known mecca for seafood lovers!

Price is US \$800 from Bilbao, for up to 4 persons, not including food or drinks. **Tour duration: 8h**



- 4- A visit to the wonderful **Rioja wine region**, specifically the Basque Rioja Alavesa where the best wines are produced. We'd have a detailed visit of two very different family-owned wineries that have produced **wine for generations**. We'd also enjoy a tasting of their best wines at each. Afterward, we'll enjoy a tour of the pedestrian-only streets of the medieval walled town of **Laguardia**, before going off-the-beaten-path to explore several prehistoric sites in the area. Rioja Alavesa is quite different from the rest of the Basque Country. It is a great way to get acquainted with the wine culture so rooted in the Basque way of life.

This **9h visit** includes a visit to **two different wineries with a complete wine tasting at each**, transport included, for up to 4 persons, not including cost of meals and drinks (other than at the wineries):



- 2 persons: US \$939
- 3 persons: US \$1005
- 4 persons: US \$1089



- 5- A visit of a txakoli (our renowned white wine) winery on our way from Bilbao to **San Sebastian**, one of the most beautiful cities in Europe. On the way to this gastronomic city we'll visit the quaint fishing town of **Getaria** on the rugged Basque coast, where we would visit a txakoli winery (a unique wine only produced in the Basque Country) and enjoy a wine tasting. On arrival in San Sebastian, we'd start with a tour through the hidden corners of its pedestrian-only Old Town, which is full of atmospheric "**pintxos**" bars that you'll enjoy the local way (cost of pintxos and drinks not included). We will also visit the amazing **Comb of the Wind**, tour the Concha promenade along one of the three spectacular beaches, as well as the Paseo Nuevo.

Price including wine tasting at a txakoli winery, for this 8h tour.

- 2 persons: US \$872
- 3 persons: US \$933
- 4 persons: US \$1005

- 6- A two country Basque Cultural Tour: We'll begin in Spain for a visit to **Hondarribia**, one of the most beautiful towns on the Basque coast. It is the gateway to the **French Basque Country**, where we'll visit the quaint villages of **St Jean de Luz and Biarritz**, before experiencing the "Basqueness" of **Bayonne** on the French side of the Basque Country and its countryside. A 9h tour.

Price is US \$836 including transport, for up to 4 persons, not including cost of meals and drinks.

- 7- The Txakoli Wine D.O. has three areas, Getariako Txakoli (near San Sebastian), Bizkaiko Txakoli (Bilbao area) and the smallest one and less known, **Arabako Txakolina**. So I'd propose a visit to a small and family owned txakoli farm of Arabako Txakolina D.O., very unique and very unknown, but of great quality. It's located high up on a hill (I believe it's the highest txakoli vineyards). Wonderful wines, they even make a champagne out of txakoli. We could visit the small farm and the vineyards, followed by a tasting of some of their products, they also offer a farm meal (totally private) based on the products they grow.

This day we can also visit a 7000 year old "salt valley", unique in Europe, located on an off the beaten path route, as well as some beautiful towns on the way, and we could descend the port of Orduña (900mt) to almost sea level, on a beautiful winding road with fantastic views over a glacier valley.

Price of the approx 8 hour tour is US \$710.

Not included: Tickets to the Salt Valley are US \$12 each and the visit to the farm is US \$18 per person (including a wine tasting). With the meal included, it's +US \$48 per person (includes wine tasting and wine with your meal).

- 2 persons: US \$957
- 3 persons: US \$1058
- 4 persons: US \$1173

- 8- An inland tour of the province of Gipuzkoa (San Sebastian) that includes a visit to beautiful **Oñate** (with its 16th century university) and the amazing Sanctuary of **Arantzazu**, on the Aitzgorri mountains and so unique. We'll also see the **basilica of Loyola** and the impressive tower castle where St Ignatius (founder of the Jesuit order) was born, as-well-as other quaint towns in the area. The lush, mountainous countryside in this area is beautiful and dotted with charming villages. In case the visit is done from Bilbao, we would also visit **Elorrio** and its medieval palaces, as well as the impressive 7th century burial site of Argiñeta.

Price is US \$800 including transport, for up to 4 persons, not including cost of meals and drinks.

- 9- We'll visit two **prehistoric caves** in the neighboring Cantabria region, unchanged for thousands of years, to discover the amazing prehistoric past of northern Spain. We'll admire their more than 14,000 year old prehistoric paintings whose hidden meanings still puzzle scientists. Our tour will be complemented by a visit to the beautiful city of Santillana del Mar, where we'll wander the medieval cobblestone streets lined with house palaces. **THE CAVE TOUR IS IN SPANISH ONLY, for an English tour please contact for a quotation as the full group entrance has to be purchased)**

- 2 persons: US \$830 (Spanish)
- 3 persons: US \$854 (Spanish)
- 4 persons: US \$872 (Spanish)

Transport INCLUDED on the non-pedestrian trips in a comfortable and spacious vehicle (not a van, it's a 5+2 seater, with fully independent and reclining seats). All tolls, parking and gas costs are included.

You may want to take a look at my TripAdvisor reviews at http://www.tripadvisor.es/Attraction_Review-g187454-d6659398-Reviews-ToursByBasques_Private_Guided_Tours-Bilbao_Vizcaya_Province_Basque_Country.html#mtreview_236117757. Or on my Facebook page, www.facebook.com/toursbybasques. And pictures of places in the Basque Country on my Instagram, <https://www.instagram.com/toursbybasques/>

NOTES

- **All prices to be added 21% IVA (VAT) IF APPLICABLE**
- Food, drinks or tickets are not included except otherwise indicated.
- The above tours are suggestions on the most demanded ones, but most of them can be customized to suit your requirements, that include visits to different wine regions, cheese farms, prehistoric caves in Cantabria, Pamplona visit, hiking experiences, yacht sailing, helicopter experiences...always bespoke and subject to availability.
- Standard tour length is around 8 hours, unless otherwise specified.
- Tours are never subcontracted except in case of my personal inability for a justified reason.

- I'm a Guggenheim Museum authorized guide.
- More detailed info on my web page, www.toursbybasques.com.

www.toursbybasques.com



PRIVATE PREMIUM TOURS



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TOUR NAME:	TRADITIONAL BASQUE CUISINE IN SAN ROQUE ABBEY
Port:	BILBAO
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 BALMASEDA VILLAGE	60			
1:00	1:30	Confort stop and welcome drink at San Roque Abbey	30		cobblestones	YES/FREE
1:30	2:00	Highlights of Balmaseda by bus (Church & Bridge)	30		coach	
2:00	4:00	Lunch at San Roque Abbey	120		cobblestones	YES/FREE
4:00	5:00	Back to pier	60			

TOUR DESCRIPTION:

Our tour today will discover you one of the most beautiful villages in Bilbao province, BALMASEDA, a lovely spot on the basque region you shouldn't miss. There you we will be offer an amazing gastronomy experience in San Roque Abbey, wich is based on traditional Basque cuisine. They always elaborate their cusine with the best ingredients from sea and land, stands out for organic products KM 0 from their Orchard, paired with the best selection of their own wines and cavas. In a wide offer they have dishes specially prepared for vegans and vegetarians.

The Hotel Convento San Roque has a garden where they cultivate organic products, without intermediaries, located in the Amorebieta-Etxano area. These natural products, obtained without the use of chemical products, respect the natural cycles of crops, avoiding the degradation of ecosystems. By growing the food in soil balanced by natural fertilizers, the produce is more nutritious as it contains higher levels of vitamins, essential minerals and antioxidants.

Tour notes / Additional information for guests' guidance:

We are a company that is very aware of people with special needs and reduced mobility, in fact one of our objectives is to offer an accessible tour by 2025 but at the moment it is only in the pipeline. Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing throuht hilly streets or walking along cobblestones payment. However, and in order to guarantee the tour schedule we are unable to adapt it as an accesible tour as it could potentially slow down the group, althought we will surely assess this option in the near future. *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-IMPRESIVE GASTRONOMY EXPERIENCE IN SAN ROQUE ABBEY. 2-Discover the village of BALMASEDA, wich is located between mountains, this small municipality has an important cultural and historical heritage over 800 years of history.
- 2-Browse yourself in its medieval town center declared a Site of Cultural Interest where you will find authentic Romanesque architectural gems, a sundial, an old cloistered nunnery, 17th-century palaces...A place to enjoy history, nature, sports and also gastronomy. 3-This gastronomy experience is based on traditional Basque cuisine with organic and KM 0 products from their orchard.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		SAN ROQUE ABBEY RESTAURANT	
Restrooms available		YES	
MENU		Creamy mushroom dalky with crispy Iberian ham Micuit with raisin bread toasts Leek and prawn cake on bed of white Martini Large beef loin laminated on braised sweet potato Creamy cheese with red fruit compote and butter crumble Pekatu DO Rioja Crianza White 100% Viura Beer, Soft drinks, Water *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*	
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° 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 - LUNCH	Total Tour Duration:	5:00	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:	SAN ROQUE ABBEY RESTAURANT	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 ramps and lift

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

PICTURES



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TOUR NAME:	TXAKOLI WINERY & BASQUE GASTRONOMY
Port:	BILBAO
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	0:40	Departure to Txakoli winery	40		COACH	
0:40	1:40	Guided visit & wine tasting	60		PAVED	YES
1:40	2:10	Drive to popular Bilbao lookout & photostop	30		PAVED	
2:10	2:55	Drive to the restaurant	45		COACH	
2:55	4:25	Lunch at amazing restaurant "Puente Colgante"	90		PAVED	YES
4:25	5:00	Return to port	35		COACH	

TOUR DESCRIPTION:

In this experience, we will taste the typical wines of the Basque country TXAKOLI, because If you are visiting the Basque Country soon, as well as visiting all the corners of the city, we invite you to try Txakoli, a white wine with designation of origin from 1989. This wine is characterized for being the traditional and best known wine of the Basque Country as well as for being made with local grapes.

Txakoli is generally recognised as a fruity wine, with a low alcohol content, approximately 10.5 degrees on average. It is normally made in the land of origin, although we are beginning to find more than one plantation in the area of Cantabria and the north of Burgos. Txakoli or chacolí is usually drunk on its own and due to its freshness, it's a perfect option before lunch. If you want to accompany it with a meal, pintxos from the Basque Country are always a good option.

Afterwards, we will head off towards to enjoy a traditional meal with avant-garde touches in an impressive environment. This experience it is more than a culinary experience, it is an space to share unforgettable moments. We will offer you an unforgettable experience to share with your beloved ones at Puente Colgante Boutique Hotel.

The Basque Country is well known for its culinary tradition and its famous cuisine. There are many world-renowned Basque chefs and restaurants, as well as renowned culinary schools. It is also the second community in Spain with the most Michelin Star restaurants. In this splendid tour we want to make a good example of it with a brief tour of the most typical dishes of Basque cuisine. Basque cuisine is based on high quality products with good raw materials. Fresh fish and shellfish from the Cantabrian Sea, legumes, vegetables from their gardens and meat from their livestock are the main ingredients in their gastronomy culture. A traditional recipes that are passed from generation to generation and the passion of the Basques for their local products.

Therefore, on this tour we will be able to taste the cuisine of the popular Chef Zuriñe García, trained at the Galdakao Hospitality School and nowadays the Chef in charge of Puente Colgante Restaurante. In her early years, this strong woman was trained in each of the kitchen games, soaking up all the knowledge while she expanded her academic training. With a lot of work and effort, in 2004, her passion for the great product of Basque cuisine, fish, was rewarded and she became the Head of the Fish Department. But in 2010 was the turning point in her career, Zuriñe García would become one of the few female haute cuisine restaurant chefs in charge of a Michelin Star restaurant.

As the vasque inhabitants say, AGUR!

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-The Hanging Bridge Boutique Hotel is been designed for explorers of the world, gastronomy and the art of living. 2-Enjoy a typical basque winery of the popular TXACOLI and visit BAKIO REGION. 3-Dine in one of the best restaurants of the city in an emblematic place "GRAN HOTEL PUENTE COLGANTE BOUTIQUE".4-Zuriñe García, the Chef in charge of the restaurant has been one of the only females that have been cooking in a Michelin Star restaurant.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		HOTEL PUENTE COLGANTE	
Restrooms available		YES	
MENU		<div>Gastronomic Menu</div> <div>Starter: piced tomato tartare.</div> <div>Fish: Bonito marmitako (this dish would be seasonal and would vary according to the months)</div> <div>Meat: Beef cheek, white garlic cream and grilled peach cube.</div> <div>Dessert Vineyard cheesecake</div> <div>Beverages: Campillo crianza red wine/ Txakoli Bizkaino, water and coffee,</div> <div>Preparation: Chef Zuriñe Garcia. She is one of the few female haute cuisine chefs who have run a Michelin starred restaurant.</div> <div>*We could modify the cheeks for Bakalao confit at low temperature and its Pil-pil.</div>	
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° 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 - LUNCH	Total Tour Duration:	5:00	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:	HOTEL PUENTE COLGANTE	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 a ramp

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	170,00 €	160,00 €
CHILD	EUR	85,00 €	80,00 €

PICTURES



