

EARLY BOOKING
PRICING
REGISTER BY MAY 31,
2012 & SAVE
\$400 / COUPLE !



NON-PHYSICIANS
WELCOMED
FULL ALTERNATE
ACTIVITY PROGRAM
DURING MEDICAL
ACTIVITIES

Professional Advancement Escape

DR PETER BLOCH & doctors-on-tour.ca present a

CULTURAL, GASTRONOMICAL & CME TOUR OF SPAIN & PORTUGAL

OCTOBER 13 – 29, 2012 (16 days, 15 nights)

The Organizers...

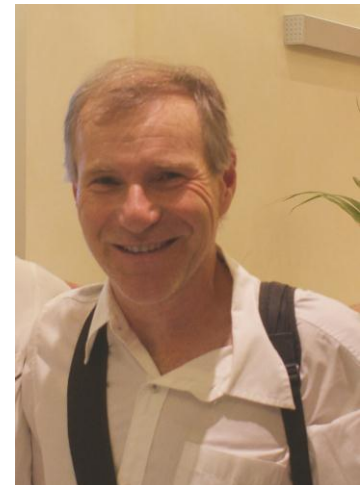
doctors-on-tour.ca >

doctors-on-tour.ca is a specialist division of **on-tour**, a 100% Canadian owned and operated meeting management and group travel organization, which has developed a niche working with health care professionals, either through the pharmaceutical companies or on a direct basis with physicians, to deliver a combination of vacation and education. Operating professional advancement programs since 2000, the company prides itself in offering unique, quality programs (with inclusions and activities for both physicians and their partners that differentiate us from other travel providers both in the medical field and outside), to such diverse and intriguing areas as **Europe, South America, India, East Africa** and **South East Asia**. We not only explore these fascinating destinations and cultures through expert and qualified local guides in a convivial group of your peers but also show you aspects of the local health care, often including an insight into traditional healing methods in areas that practice such alternative medicine, with such practices becoming increasingly relevant in Western medicine. More information, including recent testimonials, about the company can be found at www.doctors-on-tour.ca. The company is a licensed retail travel organization under The Travel Industry Act of Ontario thereby affording complete protection of all monies paid prior to departure. (TICO registration no. 50009110). For more information on the company, please contact 416-231-8466 or info@doctors-on-tour.ca

Dr Peter Bloch, Oakville, Ontario >

Dr Peter Bloch lived in Chile for 20 years, having started medical school there, but completed his training at Western. He has been a Family Physician in Oakville since 1976 and is an avid world traveller, including his spirited hosting of several extremely successful CME cultural and ecological tours since 2005 including Chile, Argentina, Vietnam & Cambodia, Ecuador & The Galapagos, Northern India, Kenya & Tanzania, Brazil and.... Our inaugural Cultural and Gastronomical tour of Spain in September 2011. This is what Dr. Bloch had to say about the September 2011 Spain program –

"Spain greatly surpassed my expectations, offering wonderful gastronomic experiences, lavished with outstanding wines and extremely hospitable people with a culture and history that is as rich as deep. Fernando Garcia, through his many connections, was able to allow us access to exclusive vineyards , where we were submerged in to the local cuisine and regaled with their finest wines".



And featuring the culinary talents of Fernando Garcia >

Born in Spain, and educated at one of the finest cooking schools in Lausanne, Switzerland, Fernando was the Executive Chef at fine dining establishments in California and Vancouver before joining **Piatto Restaurant** in Mississauga as **Executive Chef** in 2000. He still retains a passion for his homeland and is looking forward to showing you his country and sharing his expertise in the many different types of Spanish cuisine in a series of hands on cooking classes in exquisite local settings.



The Destinations... Spain and Portugal

From its Roman relics to Muslim palaces, baroque cathedrals to Modernista constructions, **Spain** is a treasure chest of artistic and architectural marvels across a matchless cultural palette. It's landscape is a mixture of rugged mountain ranges, fabulous beaches and historic medieval towns dotted across it's rolling interior where the country varies according to the unique traits of each of its provinces: each community distinguished by its own specific character, and sometimes its own language.

Marvel at the sites and witness the zest for life of the vibrant local people as you visit many of it's most famous centers – **Barcelona**, the cosmopolitan capital of Catalonia; **Zaragoza**, with it's history of co-habited Muslim, Roman & Jewish cultures; the **Rioja** wine capital of **Logrono**; the festival coastal resort of **San Sebastian**; the Castillian capital of **Burgos**; the capital, **Madrid** including it's world famous Prado museum; and finally the former Spanish capital, and now UNESCO town, of **Toledo**. And combine all this with visits to local bodegas as you sample one of the country's finest assets, it's superior wine collections, as well as experiencing many of the different gastronomical flavors of the region – including hands-on cooking classes in regional specialties. A rich tapestry of experiences that will leave you hungry for more....

Further information can be found at –

<http://www.spain.info/> - Spain Tourist Board

<http://www.spain.info/en/saborea/recetas/> - Spanish recipes

Portugal is one of Europe's true unspoilt gems. Set adjacent to Spain on the Iberian Peninsula, this land of traditional villages and vibrant cities has a charming countryside strewn with historical treasures and a wide assortment of World Heritage sites - natural and cultural wonders that offer a window into this once great seafaring nation.

Portugal's rich culture has been shaped by the various civilizations that have passed through the country throughout history. First settled by the Celtic people in the 1st century BC, the lands of the Iberian Peninsula have been invaded by numerous peoples, including the Romans, Moors and Christians, each leaving their marks the country.

Explore Portugal's lively and hugely underrated capital, **Lisbon**, along with its classy northern sibling, **Porto** - magical places for the wanderer thanks to intriguing side streets, majestic plazas and trams which rattle along. Both cities have their share of enticing urban life, encompassing eclectic restaurants, colorful boutiques, bohemian cafés and stylish nightclubs that make excellent use of the waterside setting. Enjoy more mouthwatering local dishes (and learn how to prepare them...) accompanied by fine wines including spending a day in the **Douro wine region** – the oldest demarcated wine region in the world.

Further information can be found at - <http://www.visitportugal.com> - Portuguese Tourist Board

The itinerary...

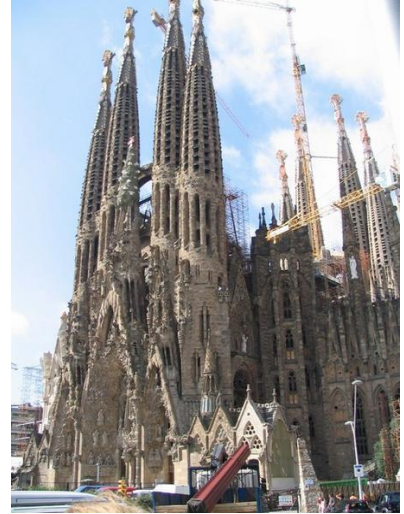
DAY 1 – Oct 13 - Depart Toronto

International overnight flight from Toronto, Canada to Barcelona, Spain

DAY 2 – Oct 14 – Barcelona (D)

***Barcelona**, is without doubt one of Europe's most exciting cities. It is a place of extraordinary architectural dazzle, achieved by what has been called both Catalan Art Nouveau and Modernisme, by architects Gaudi, Domenech i Montaner and Puig Cadafalch. Monumental sculptures by local masters like Joan Miró adorn public spaces and museums house extraordinary treasures ranging from works of the ancient Romans to those of Pablo Picasso and Salvador Dalí. Barcelona is a city further enhanced by brightly coloured outdoor markets, a magnificent Mediterranean port, and a plentiful array of stylish restaurants. Needless to say, the nightlife is exceptional.*

Arrive in Barcelona late morning after your transatlantic flight and transfer to your hotel. The rest of the day will be at leisure to explore this vibrant city before a welcome dinner at **Can Cortadas** restaurant – enjoy the best of Catalan cuisine at this restaurant set inside an 11th century castle.



In Catalonia good eating is a matter of priority for most. **Catalonian cuisine**, which has been subject to so many influences, is sophisticated, flavoursome and varied. Fish and seafood are always fresh, and sausages and meats are of the best quality. This cuisine features delectable cold dishes like exqueixada (desalted cod salad), escalivada (roast aubergines, onions and red peppers) and xató (curly endive lettuce, cod and anchovies). Most popular dishes in Catalan gastronomy are butifarra (Catalan sausage with beans), longaniza (local spiced sausage) and fuet (a delicious type of salami). In addition, Catalonia is one of Spain's great wine-growing regions and where its most popular beverage is the champagne-like cava (sparkling wine).

Overnight in Barcelona.

DAY 3 – Oct 15 – Barcelona (B)

Physicians – Early morning visit to the **Barraquer Ophthalmology Center** (www.co-barraquer.es). Founded in 1941, Barraquer is one of the leading ophthalmology centres in the world.

Following your hospital visit, join the rest of the group to embark on a tour of the city for the rest of the day where the highlights will include Plaça Catalunya, the Passeig de Gràcia, Casa Lleó Morera, Casa Amatller, Casa Batlló, Casa Milà “La Pedrera” house, La Rambla (Historic Quarter), La Sagrada Família Cathedral and the UNESCO Gaudi Museum.

Evening at leisure. Overnight in Barcelona.



DAY 4 – Oct 16 – Barcelona - Zaragoza (B, L)

Zaragoza is a liberal and welcoming city, the result of the influence of the four cultures that have marked its character. Founded by the low Iberian under the name of Salduie in the confluence of the rivers Ebro, Huerva and Gállego, it would later be Roman (Cesaraugusta), the Royal Arabic capital (Sarakosta) and Christian capital of the Kingdom of Aragón, which, in its maximum splendour, comprised the territories of the current Aragón, Catalonia, Valencia, the Balearic islands, the island of Sicily, the dukedom of Naples and the Greek dukedoms of Athens and Neopatria, and which would be key in the foundation of the current concept of Spain. The so-called "casco viejo" (historic city centre), contains most of the history of Zaragoza.

The buildings, palaces and churches reflect the different styles and the exchange among cultures. In the Square of El Pilar, you will find the Gothic cathedral of La Seo and the Basilica of El Pilar, one of the main places of worship to Virgin Mary of the Christianity, with frescoes by Francisco de Goya. The Arab palace of the Aljafería, current headquarters of the Aragonese Parliament, is one of the best exponents of Muslim art outside of Andalusia.



Drive to **Carinera**, close to Zaragoza to visit a local winery, **Solar de Urbezo**, for a tour of the facility.

The winery was founded in 1995 by Santiago Gracia Ysiegas. His vocation was to elaborate grapes from the vineyards of the Gracia-Campillo family, striving for a total guarantee of purity and quality in their wines. The winery is located in Carinena, in the region of Aragon, 45 km from Zaragoza and cultivates Grenache, Carignen, Tempranillo, Merlot, Cabernet-Sauvignon, Syrah and Chardonnay grapes that ensure, together with the climate and soil, complex and well-balanced wines of a distinct character. The culture of wine growing in Carinena is one of the most ancient in Spain; it goes back to the 3rd century, when the Romans inhabited this land. The cultivation of grapes was maintained throughout time and still constitutes an essential part in the way of life, economy and historical heritage of the area. www.solardeurbezo.es

Lunch will be at **La Rebotica**, a reference point for typical Aragonese cuisine in this small town.

IN the afternoon, continue to **Zaragoza** for a tour of this historic city where you will see The University of Zaragoza, Imperial Aragon Canal, the River Ebro, and the Misericordia Bullring before visiting the Basilic of Our Lady of El Pilar and La Seo .



Evening at leisure to explore the busy nightlife of Zaragoza. Overnight in Zaragoza.

DAY 5 – Oct 17 – Zaragoza – Logrono - San Sebastian (B, L)

Logroño, the administrative capital of the autonomous community of La Rioja, is located in the centre of the Rioja wine district, on the south bank of the Ebro river. In the Middle Ages it was known as a crossroads, both because of its location on the Camino de Santiago de Compostela, or Pilgrims' Route, and as a border town in the disputes between kingdoms. The name Logroño comes from a Celtic word for ford, as here the river was shallow enough to cross. Because of its strategic location near the border with the Basque Country and Navarre, Logroño has always been a centre for the wine trade and is seen as producing some of the best red wines in the whole of Spain. An example of the importance of wine is a 17th-century ordinance that forbade carts with iron-rimmed wheels using certain streets to avoid disturbing wine stored in cellars underneath. Nowadays, because the city has grown, few wineries are located within the city limits. However, a great number are located in the surrounding towns and villages, notably the fortified hilltop village of Laguardia and Oyón in the neighbouring region of Alava in the Basque Country, as well as Fuenmayor, Navarrete and Cenicero in La Rioja.



Depart for the famous **La Rioja** wine region of Northern Spain. Close to Logrono in the region of Fuenmayor, stop for lunch at **Bodegas y Viñedos Heras Cordon**. With a wine-making family tradition passed on from many centuries this vineyard is famous for it's production of red wines from many great vintages – all the vineyards have an average age of 35 years. Wines from the Tempranillo, Mazuelo and Graciano garpe are all produced here , supervised by the prestigious oenologist Alejandra Schmedes. (Más que Vinos).

<http://www.herascordon.com>

Sample these fine wines before experiencing the wonderful flavors of Basque cuisine through your first **cooking class** – an informative and hands-on way to learn about the ingredients involved and techniques used to create the local cuisine – which you will then enjoy for your lunch amidst the beautiful setting of the bodega, and, of course, accompanied by the local Rioja wines.





Basque cuisine is considered by many to be the finest in Spain. It consists primarily of products from the sea: baked sea bream, spider crab, salted cod, baby eels, marmitako (a stew made from tuna and potatoes) and sardines. Other typical dishes include dried beans from Tolosa, green peppers from Gernika, truffles from Campezo, sardines from Hondarribia, cheese from Idiazabal and marmitako from Bermeo and Lekeitio. And, of course, complemented by the outstanding Rioja wines as well as liqueurs such as pacharan (made from anise and sloe berries), and traditional apple cider.

After lunch, continue to the fashionable seaside town of **San Sebastian**.

Evening at leisure to enjoy free time explore this charming resort, and it's historic old quarter, famous for it's gourmet cuisine.

Overnight in San Sebastian.

DAY 6 – Oct 18 – San Sebastian (B, D)



*The summer capital of Spain and exuberantly Basque by nature, **San Sebastián**, entertains you at every turn. Beautiful beaches including La Concha, a luxurious, sparkling crescent of beachscape carpeting the city's harbor along the Bay of Biscay, a charming Parte Vieja (Old Town), wonderful cuisine (no city other than Paris comes close to the number of top-caliber restaurants) and the Centro Romántic, with its pedestrianised shopping streets, lined with the handsome façades of Art Nouveau buildings.*

Physicians - Morning medical conference at the Palacio de Aiete hotel.

Non-physicians - enjoy a morning tour of San Sebastian including the Baroque Church of Santa Maria , the Gothic Church of San Vicente, and the Museo de San Telmo, a former 16 th century convent.

Afternoon at leisure to continue to explore this picturesque resort town or just relax in it's fashionable outdoor cafes or on the beach.

Dinner at **Restaurant Lanziego** to enjoy more of the local Basque cuisine – this classical and elegant restaurant is a local favorite , located steps away from La Concha beach and promenade.

Overnight in San Sebastian.

DAY 7 – Oct 19 – San Sebastian – Bilbao – San Sebastian (B, L)

***Bilbao** is the centre of the economic-social development and the main factor of the modernisation of the Bay of Biscay. The great architectural and infrastructure projects have been the driving force of the urban and economic regeneration of the city. The Bilbao Guggenheim Museum, the Euskalduna Conference and Music Centre, Norman Foster's Underground, Calatrava's airport, the towers designed by the architects Arata Isozaki and César Pelli... are all examples of the dynamism that exists in Bilbao. The city is situated in the area of Bizkaia and is surrounded by a fertile landscape with forests, mountains, beaches and steep coasts.*



Today, make the short drive to **Bilbao** to explore the region's capital. Enjoy a panoramic tour of the city together with a walking tour of the traditional Old Quarter including the Arriaga Theatre, Santiago Cathedral and the Bilbao River. An, of course, no visit would be complete without a stop at the world famous **Guggenheim Museum**.

Instantly hailed as the most important structure of its time, Frank Gehry's **Guggenheim Museum** Bilbao has celebrated more than a decade of extraordinary success. With over a hundred exhibitions and more than ten million visitors to its credit, the Guggenheim Museum Bilbao has changed the way people think about museums, and it continues to challenge assumptions about the connections between art, architecture, and collecting.

The city is home to prestigious restaurants which offer dishes ranging from traditional **cuisine** to the most avant-garde culinary creations. Bilbao is famous for being the capital of cod, because of the wide variety of mouth-watering recipes made with this fish fresh from the Bay of Biscay. Lunch will be taken at **Restaurant Casa Rufo** in the Old Quarter.

Return to San Sebastian.

Evening at leisure. Overnight in San Sebastian.

DAY 8 – Oct 20 - San Sebastian – Burgos - Madrid (B, L)

***Burgos**, the Castillian capital founded in 884, is dominated by its Gothic Santa Maria catedral, one of Spain's glittering jewels of religious architecture. If you allow your gaze to wander from this extraordinary structure, you'll find a compact, elegant city of pretty promenades, beautiful parks, traffic-free plazas, good food and an attractive small-town feel. There's even a whiff of legend about the place – beneath the majestic spires of the cathedral lies Burgos' favourite and most roguish son, the almost mythical El Cid.*

In the morning drive to **Burgos** and take a brief sightseeing tour of the town including the Santa Maria Cathedral, and Huelgas Reales Monastery.

Lunch will be at **Restaurant Puerta Real**. Situated in the historic heart of the city, overlooked by the Gothic Cathedral, Puerto Real offers excellent Castillian cuisine.

Burgos is located in Castilla-Leon, the largest of the Spanish Autonomous Regions, and, **gastronomically**, the area is known as "España del Asado" (Spain of the Roast) due to its roast suckling pig and lamb. Soup is very popular here and no other region of Spain produces such quantity and variety of pulses: white, red and black beans, Castilian and "Pedrosillano" chickpeas and various types of lentils.

The region is also well known for its delicious sweets, many of which are traditional recipes from old monasteries and convents.

After lunch, continue through the landscapes of Castilla-Leon to Madrid, where the rest of the day will be at leisure to maybe take a stroll through the city's many walking areas and experience the hustle and bustle of everyday life in Spain's capital.

Overnight in Madrid.



DAY 9 – Oct 21 - Madrid (B, D)



Europe's third largest city, Madrid stands at the very centre of Spain –geographically, culturally and politically. Madrid not only offers the culture and good times of a sophisticated, modern city but it also retains the charm and elegance of its early years. The power and glory of Madrid is reflected in its parks, plazas, boulevards and in the pride and panache of today's Madrilenos. For all its international veneer, however, the city remains thoroughly Spanish, and Old Madrid has been designed on a human scale rather than a monumental scale. Among the splendid attractions of Madrid are the Prado Museum; home to masterworks of Goya, Velazquez and El Greco: the 19th century Villahermosa Palace now the Thyssen-Bornemisza Museum; the Reina Sofia Art Centre showcasing more than 300 modern works by Dali, Miro & Picasso among others; the 18th century Royal Palace on the lovely Plaza de Oriente; the bustling Puerta del Sol with its many shops, restaurants and tapas bars and Retiro Park for strolling while admiring local artists and buskers..

Physicians – Early morning visit to the **Ruber Clinic** to review the facility and meet with local physicians.

Following your hospital visit, join the rest of the group to explore the world famous Prado Museum. Opened in November 1819 the Prado Museum (Museo Nacional del Prado) was created with the double aim of showing the works of art that belonged to the Spanish Crown and demonstrate to the rest of Europe that Spanish art was of equal merit of any other national school. It features one of the world's finest collections of European art, from the 12th century to the early 19th century, based on the former Spanish Royal Collection. Founded as a museum of paintings and sculpture, it also contains important collections of more than 5,000 drawings, 2000 prints, 1000 coins and medals and almost 2000 decorative objects and works of art. Sculpture is represented by more than 700 works and by a smaller number of sculptural fragments. The painting collection comprises about 7800 paintings of which only about 900 are at public display, mainly because the museum's lack of space for it. A new recently opened wing enlarged the display area by about 400 paintings, and it is currently used mainly for temporary expositions. El Prado is one of the most visited sites in Madrid, and it is considered to be among the greatest museums of art in the world.

www.museodelprado.es



In the afternoon, embark on a city tour to see the most important buildings, avenues and squares in this memorable city. During the different historical periods, the city grew from the old Habsburg and Bourbons quarters to the present city: marvel at Gran Vía, Plaza de España, the University, Moncloa, the Habsburg old quarter, Calle Mayor, Puerta del Sol, Puerta de Alcalá, the bull ring, Columbus square, Paseo de la Castellana, Plaza Castilla and the fountain of Cibeles and even the Real Madrid stadium Santiago Bernabéu. Then visit the impressive Royal Palace, former residence of the Spanish Kings and beautifully furnished and decorated, and admire the official Reception rooms, Museum area, Royal Chapel, Throne room and the private rooms of King Carlos III and Queen Isabel II.

Dinner is at "**La Capilla de la Bolsa Restaurant**" where the main dining room has preserved a classical style under its Baroque vaulted ceiling decorated with stucco work and gold leaf. Live music is provided by a Steinweg rococo style grand piano. The setting is completed by state of the art lighting which changes every few minutes, creating a series of unique and different atmospheres.

Madrid is a melting pot for cuisine from all over the peninsula. **Traditional Madrid dishes** include the cocido madrileño (a type of stew). Callos or tripe is another of the typical dishes identified with local cuisine. Also the humble and savory sopa de ajo (garlic soup) and caracoles (snails). Typical desserts are barquillos (rolled wafers) or buñuelos (fritters filled with custard, cream, chocolate, etc.).

Overnight in Madrid.

DAY 10 – Oct 22 – Madrid - Toledo (B, D)



*The saying goes that if you only had one day to spend in Spain, it should be spent in **Toledo** and the city is known as La Ciudad Imperial (Imperial City) for a reason; this is Iberia's Rome with a cultural array of mosques, synagogues, churches and museums, plus the added high of a lofty setting, perched on a rocky ridge above Río Tajo. Like the Middle East grafted onto Catholic Spain, Toledo's labyrinth of narrow streets, plazas and inner patios is reminiscent of the medinas (towns) of Damascus or Fez. Yet from Toledo's heart rises the Gothic grandeur of the cathedral and the grim composure of the Alcázar fortress. The artistic legacy bequeathed by the city's former inhabitants of Romans, Jews and Muslims is reflected in this intriguing mosaic of architecture, as well as in its cultural values.*

Today take the short drive to the former Spanish capital, and now UNESCO town, of **Toledo** and soak in the atmosphere of this historic citadel as you tour it's many sites and relics - the cathedral, one of the finest in Europe, with stained glass windows, intricate woodwork and wrought-iron grilles, plus a sacristy that doubles as a fine arts museum; the Iglesia de Santo Tome where you can see El Greco's greatest masterpiece; and the dazzling Moorish-designed synagogues. Wander around the narrow streets, taking time to relax at the main square, Plaza de Zocodover, before touring outside the walls where it is important to capture the city's dramatic profile, as immortalised on the canvases of El Greco.

Escape the confines of the city in the afternoon to visit **Bodegas Adolfo** (www.adolforestaurant.com) where you will also participate in a **cooking class** hosted by **Chef Fernando Garcia** as he introduces you to the diverse cuisine of the area. In **Castilla-La Mancha** the **cuisine** is quite diverse and includes delicious meats, fresh trout and another local delicacy, river crabs. Popular dishes are mountain rabbit, hare, migas (fried breadcrumbs), morteruelo (pork liver pate), pistos asadillo (roast peppers and tomatoes with garlic) and gazpacho manchego. Sweets include turrón (nougat) and yemas (small egg-yolk cakes). Two products in particular symbolise the gastronomy of the area: manchego cheese and Valdepenas wine.

Overnight in Toledo.

DAY 11 - Oct 23 – Toledo - Merida (B, L)

*Founded in 25 B.C., **Mérida** is at the intersection of the Roman roads linking Toledo with Lisbon and Salamanca with Seville. Once the capital of Lusitania (the Latin name for ancient Portugal, which included parts of southwestern Spain), Mérida was one of the most splendid cities in Iberia. It ranked as a town of major importance in the Roman Empire -- in fact, it was once called a miniature Rome. Its monuments, temples, and public works make it the site of some of the finest Roman ruins in Spain.*





In the morning, drive through the ever-changing natural landscapes of the region of Extremadura with its dry plains, luxuriant pastures, spectacular mountains and marshes to the old Roman town of **Merida**. Lunch will be at **Parador de Merida**, a former 18th century convent in the historic area close to the river.

Paradors are a chain of first class state funded hotels comprising both converted historic buildings, such as castles, monasteries or convents, and modern hotels built in traditional style, all in areas of outstanding beauty and offering exquisite local cuisine.

Extremaduran cuisine is simple, tasty and varied. One of its main influences over the centuries has been the convents resulting in authentic, natural and uncomplicated dishes. Christians, Muslims and Jews lived together in this region and each left its mark on Extremaduran cooking. The Arab "sinabi" is the precursor of the "caldereta" (meat stew), the Jewish "adefina" is the precursor of the "olla" and "puchero" (other typical stews) and "escabeche" - a pickling brine - was used to prepare food by both cultures and was very popular throughout the region. The most important component of Extremaduran cuisine is the Iberian pig, which produces some of the best cured hams in the world; its meat is covered with a type of ground pepper known as paprika, which was brought to Spain by the Extremaduran conquistadors and is used to prepare delectable cold meats.

After lunch enjoy a panoramic tour of this delightful historic town including visits to the Roman Theatre and Amphitheatre.

Evening at leisure. Overnight in Merida.

DAY 12 – Oct 24 – Merida - Lisbon (B, D)

*Portugal's capital, **Lisbon** boasts a superb natural setting, tumbling down from seven lofty hills before reaching the banks of the River Tagus. The city reached its zenith in the 14th and 15th centuries, when its explorers conquered the world's oceans and the city was at the heart of an empire that stretched from Brazil to India. Many of its grandest buildings, such as those along the waterfront in the suburb of Bélem, are legacies of that Golden Age. Today, It is a cosmopolitan and creative city, marrying the historic with the modern, the traditional with the cutting edge. Full of historical attractions, Art Nouveau architecture and winding mediaeval streets, Lisbon bustles with life – an no better view is taken than from it's many pavement cafes and riverside restaurants.*



Today, drive over the border from Spain into southern Portugal and it's capital, Lisbon. Free time upon arrival and your first experience of Portuguese cuisine will be for dinner at **Restaurant Casa de Leao**. The restaurant is uniquely situated inside St George Castle overlooking the city and is part of the network "Pousadas of Portugal", a collection of historic hotels and classical restaurants similar to the paradores of Spain

From grilled sardines to the 'pastéis de Belém' pastries, **Lisbon's food** is as welcoming as its people. Grilled sardines are a nationwide treat in Portugal, but they are a real speciality in Lisbon and you'll find them on most menus at traditional restaurants or beachside café terraces – served with grilled pepper and tempered with a fine Portuguese olive oil. The fishing boats that serve many of the regional ports also bring back other fish and shellfish for delicious 'caldeirada' stews and soups. Lisbon is also famous for its sweets and pastries, with each neighbourhood having its own delicacy.

Overnight in Lisbon.

DAY 13 – Oct 25 – Lisbon (B, L)



Physicians – Early morning visit to a **medical facility in Lisbon** to review local medical practices.

Following your hospital visit, join the rest of the group to embark on a tour of the city. Visit the Belém quarter, to see the most beautiful and historical monuments from the 15th and 16th centuries including a stop at the Belém Tower - a UNESCO world heritage site and the point of departure of some of the great Portuguese maritime explorers such as Vasco de Gama. See the Monument to the Discoveries, built to celebrate the 500th anniversary of the "death" of Prince Henry the Navigator and visit the church of S. Jerome Monastery a masterpiece of the "Manueline" style. Along the river, explore Alfama, an old and traditional district and then admire the most important squares of Lisbon such as the monumental Trade Square, Rossio Square, the heart of Lisbon and the symbolic Restauradores Square.

For lunch, head to the **Quinta do Monte** vineyards (<http://www.quintadomontedoiro.com/aquinta.html>) . This famous vineyard dates back to the sixth century but it was acquired in 1986 by conaisseur gourmet Jose Bento dos Santos who replanted several of the vines so as to produce European-style ("Old World") wines of the highest caliber using the Portuguese varieties Touriga Nacional and Tinta Roriz and Syrah, Viognier and Petit Verdot, imported directly from their original regions in France. After a tasting session as you tour the facilities, **Chef Fernando Garcia will host a cooking class** showcasing the typical regional food.

Evening at leisure. Overnight in Lisbon.

DAY 14 – Oct 26 – Lisbon – Porto (B, D)

*Picturesque **Porto**, Portugal's second city, straddles the River Douro and possesses an appealing pan-Iberian atmosphere to complement its many historic charms including the old quarter – a UNESCO World Heritage site. The city centre is architecturally fascinating, many of the buildings faced with distinctive blue-patterned Portuguese tiling and a distinctive feature are Porto's towering bridges, notably the spectacular Ponte Luis I, which soars nearly 50m above the river linking the Old Town with Vila Nova de Gaia on the south bank. Outside this area, though, Porto's undoubted traditional appeal is balanced by the trappings of a lively modern European city. The city is also home of the sweet wine, Port, and the gateway to the world famous Douro wine region.*



Today drive north to Porto and in the afternoon enjoy a tour of this appealing city. Marvel at it's magnificent bridges over the Douro River and admire the multicoloured houses covered in beautiful glazed tiles. Explore the Old Quarter with churches and monuments evoking some of the great personalities and events of Portuguese history, including the Church of St. Francis and the grand Stock Exchange.

Later in the day, visit one of the oldest Port Houses in Porto at **Real Companhia Velha**.



The city's port houses are located on the side of the Douro, dominating the heart of the city, and their wines are matured here underneath characteristic red coloured roofs. Learn about the port production process and sample this famous wine before being treated to a mouth watering **private dinner in RCV's traditional warehouse**.

In the **Porto region**, you will find **traditional fish dishes from the River Minho and delicious meats** from Trás-os-Montes. A typical meal will begin with a "caldo verde", Portugal's favourite soup, made from potatoes, cabbage and slices of smoked sausage. Some of the best salt cod recipes are from this area and the inland northern region is famous for its smoked hams pork sausages. And whether you're by the sea or further inland, you'll always find lamprey eel, trout and other fresh water fish. Fish and seafood are accompanied by well-chilled red or white vinho verde wine while the famous Douro red wines accompany pork dishes, the best known being rojões (fried pork with cumin), from the north. There are also many famous dessert dishes including leite creme (crème brûlée) and arroz doce (rice pudding with cinnamon). A glass of Port is usually enjoyed with these delicious treats.

Overnight in Porto.

DAY 15 – Oct 27 – Porto – Douro – Porto (B, L)

*The **Douro Region** is the oldest demarcated wine region, having had the 'title' since 1756. Stretching along the River Douro valley, a UNESCO world heritage site, the excellent wines produced here include the famous port wine. Let yourself be enchanted by the Douro landscape, the valleys, the winding river, the terraced vines... and take the opportunity to visit one of the estates that produce the Douro and port wine.*



This morning, drive through a landscape speckled with granite houses and wrought iron balconies to enter the Port Wine region of the Douro Valley. Embark on a river cruise where you will embark one of the local river boats for a relaxing journey past rambling vineyards and charming native farms ("quintas") clinging to the steep sides of the river Valley. Afterwards, visit the Carvalhas vineyards of **Real Companhia Velha** to learn more about their harvesting processes and enjoy a typical country lunch by the pool. Founded in 1781 and also known as Royal Oporto Wine Company, Real Companhia Velha is the leading producer of Port and the largest owner of Premium land in the Douro Valley.



Return to Porto. Evening at leisure. Overnight in Porto.



Known as The Wine of the Kings, **Porto** is by definition a rich, fortified wine from the Douro wine region, Made with the traditional Portuguese grape varieties of the area the fortifying process happens by adding grape spirit (brandy) to the musts while in full fermentation. This leaves the wine with natural grape sweetness and a ripe fruity flavour while at the same time increaseing the alcoholic strength to 19/20°. There are more than thirty different varietals that are grown in the region, those noted as being of exceptional quality are Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinto Cão and Touriga Francesa.

DAY 16 – Oct 28 – Porto (B, D)

Your last day in this charming city will be at leisure to explore, shop or just take a leisurely stroll through it's many walking areas and sit at a streetside café and watch the hustle and bustle of everyday life in Portugal's favorite location. In the evening, enjoy a farewell dinner at **Restaurant D. Tonho**. Situated by the medieval city wall in the heart of the historic old quarter, D. Tonho is located in buildings dated back to the 16th century - a classical and fitting setting to recount the memories of your tour of two of Europe's most satisfying destinations.

Overnight in Porto.

DAY 17 – Oct 29 – Porto – Toronto (B)

Transfer to the airport for your return flight back to Canada (arrival in Toronto same day, Oct 29)

The hotel bases...	
City	Hotel
Barcelona (2 nights)	Barcelona Center Hotel (4*) http://www.hotelcenterbarcelona.com/
Zaragoza (1 night)	NH Gran Hotel (4*) http://www.nh-hoteles.es/nh/es/hoteles/espana/zaragoza/nh-gran-hotel.html
San Sebastian (3 nights)	Hotel Londres (4*) (city view**) www.hlondres.com
Madrid (2 nights)	Hotel Wellington (5*) www.hotel-wellington.com
Toledo (1 night)	Eugenia de Montijo Palace (5*) http://www.fontecruzhotels.com/hotel-fontecruz-toledo
Merida (1 night)	Parador de Merida (4*) http://www.parador.es/en
Lisbon (2 nights)	NH Liberdade (4*) http://www.nh-hoteles.es/nh/es/hoteles/portugal/lisboa/nh-liberdade.html
Porto (3 nights)	Hotel Carris Porto Ribeira (4*) http://www.carrishoteles.com/en/hotels/oporto/hotel-carris-porto-ribeira-oporto.html

Your accommodation will be in 4 and 5 star hotels – in the unlikely event that a hotel needs to be substituted it will be of a similar standard or higher.

** Hotel Londres, San Sebastian – sea view room available for a supplement (see pricing table)

SAMPLE MENU

CULTURAL, GASTRONOMICAL & CME TOUR OF SPAIN

SEP 11 – 26, 2011 (15 days, 14 nights)

SAMPLE MENU

REST. LA CAPILLA DE LA BOLSA MADRID

September 25, 2011

Assorted entrances at the center of table:

Milhoja de camembert con higos (Millefeuille of camembert with figs)

Paté de perdiz casero con aceite de boletus y trufa (Home-made partridge with porcini mushroom and truffle oil)

Taco de tomate con tartar de aceitunas negras y anchoas, perlas de mozzarella a la emulsión de pesto (Tomato cube with black olive and anchovy tartar, mozzarella pearls and pesto dressing)

Arroz de verduritas de la huerta (Rice with tender garden vegetables)

Bonito Montemar (Montemar codfish)

Sorbete de manzana verde (Green apple sorbet)

Lomo de buey al carbón de encina con gnocchi (Ox loin charcoal grilled with gnocchi)

Tarta de chocolate negro al jugo de naranja (Black chocolate and orange juice cake)

Vino tinto Viña Mayor Roble D.O. Ribera del Duero (Red wine Viña Mayor Roble from Ribera del Duero region)

Agua mineral (Mineral water)

Café (Coffee)

Copa de Cava (Glass of Cava sparkling wine)

The Academic Program... 15+ CME Hours

Full details of our Academic program will be made available at a later date, however, as noted in the detailed itinerary, it will include -

- Academic conference in San Sebastian including presentations and interactive discussions on current medical topics by Canadian and local experts
- Visits to -
 - Barraquer Ophthalmology Center (Barcelona)
 - Ruber Clinic (Madrid)
 - Local medical facility (Lisbon)

In addition, any physician who would like to make a short presentation during the program should contact the Group Medical Director, Dr. Peter Bloch, directly at 905-842-2660, pbloch@cogeco.ca. A **Certificate of Attendance** will be provided to all attendees of the Academic Program.

The price... Cdn \$6,295 / person (\$6,495 for registrations after May 31, 2012)

Pricing (exc. Insurance) / per person

Inc. Air from Toronto

Per person (double occupancy)

- registrations up to May 31, 2012	\$6,295
- registrations after May 31, 2012	\$6,495
Single supplement	\$1,500
Single share matching fee	\$ 500 **
Transportation / hotel taxes and fees	\$ 485
Academic program registration fee	\$ 400 (per MD registrant)
Air - Upgrade to Club Class seating (subject to availability)	\$ 800
San Sebastian, Hotel Londres (3 nights) – upgrade to sea view room	\$ 150

- **After the Early Booking rates expire on May 31, 2012 the pricing will increase to \$6,495**

** Single share matching fee – can't find a traveling partner but don't want to pay the single supplement? We'll keep our eyes open for similar clients and try and find you a compatible person to share a room with.

REPEAT CUSTOMER DISCOUNT

If you have travelled with doctors-on-tour before, you are eligible for our Repeat Customer Discount. Simply deduct 1% for each separate tour that you have travelled with the company on up to a maximum of 3% (ie travelled on one previous tour, deduct 1%; two tours, 2%; three or more tours, 3%). Please note, this discount is applicable to the base price (eg above \$6,295) plus single supplement / share matching fee and optional extensions only – it is not applicable to transportation / hotel taxes and fees, travel insurance and/or the academic program registration fee. In addition, **it is subject to the payment (s) for the tour being made by cheque**. The discount is to be made from the final balance payment with the deposit amount being paid in full.

Inclusions -

- Flights from Toronto to Barcelona, Spain and to Toronto from Porto, Portugal
- 4 and 5 star hotel accommodation
- 15 breakfasts, 8 lunches, 6 dinners (including cooking classes hosted by Fernando Garcia featuring the different cuisine types of the region)
- Drinks (wine, beer, soft drinks) included with all lunches and dinners (except meals in hotels)
- Comprehensive daily itineraries including escorted tours of local cultural sites and museums
- Douro River boat cruise
- Escorted tours of local bodegas (wineries) highlighting the different grapes of the regions, including wine tasting
- Academic program and tour of local medical facilities (Academic Program Certificate provided)
- Fully escorted program including services of local English speaking cultural guides
- Porterage (at hotels)

Exclusions -

- Soft drinks and alcoholic beverages except where specifically included above
- Gratuities
- Local airport departure taxes and entry visas (at the time of writing (April 2012) there are no departure taxes payable and an entry visa is not required to enter Spain)
- Travel insurance
- All items of a personal nature such as telephone / internet usage, laundry services etc

For **invoicing** purposes re doctors and their spouse, we can also provide a separate invoice with the doctor's air cost plus 100% of the accommodation costs included in the doctor's invoice.

THIS PROGRAM HAS LIMITED CAPACITY AND, AFTER THE SUCCESS OF OUR INAUGURAL SPAIN PROGRAM IN SEPTEMBER 2011, WE ARE EXPECTING IT TO BECOME FULLY SUBSCRIBED QUICKLY. WE THEREFORE RECOMMEND REGISTERING (WITH A NON-REFUNDABLE DEPOSIT OF \$500 PER PERSON, PLUS APPLICABLE TRAVEL INSURANCE PREMIUM) AS SOON AS POSSIBLE IN ORDER TO GUARANTEE YOUR RESERVATION

Insurance information...

We strongly recommend that you take out travel insurance to provide you with peace of mind due to, in particular, limited provincial health care coverage afforded to Canadians while traveling overseas and the cancellation provisions inherent in your booking. We offer two insurance coverage options –

Non-medical package – Provides coverage for all monies paid for your trip if you should have to cancel due to medical either relating to yourself or a member of your immediate family. It also covers you for trip interruption costs short notice return flight home etc) for medical reasons again, either relating to yourself or an immediate family member as well as flight and travel accident and baggage insurance

Deluxe package – provides coverage for all the components in the non-medical package, plus unlimited health coverage while in the destination

Note, if you believe you may have coverage through your **credit card** we would strongly advise checking with the credit card company the actual coverage afforded to ensure it covers medical, trip cancellation and trip interruption as not all of these items are covered (or may only offer limited coverage as to trip duration or insured \$amount in the event of a claim - sometimes as low as only \$1,000 per person) by all kinds of cards.

Total insurable costs	NON-MEDICAL PACKAGE				DELUXE PACKAGE			
Age>	0-59	60-64	65-69	70-74	0-59	60-64	65-69	70-74
5000 - 5500	322	374	423	485	383	485	563	861
5500 - 6000	343	401	456	523	405	512	595	899
6000 - 6500	365	428	488	561	427	539	627	936
6500 - 7000	387	455	521	598	448	566	660	974
7000 - 7500	408	482	553	636	470	593	692	1,012
7500 - 8000	430	509	585	674	491	620	725	1,050
8000 - 8500	451	536	618	712	513	647	757	1,088
8500 - 9000	473	563	650	750	535	674	789	1,125
9000 - 9500	495	590	683	787	556	701	822	1,163

Misc information you need to know...

Travel documentation and visas

For both Spain and Portugal, an entry visa is not required for Canadian citizens but your passport must have an expiry date no earlier than 3 months after your scheduled departure date from the country.

Mandatory vaccinations

None

Testimonials...

What our physicians have said about our previous educational escapes...

"A thoroughly enjoyable week – informative lectures, well organized tours and great company!
Dr. Dagnija Kalnins, Port Credit – Los Cabos, Mexico, 2003

"Great hotel facilities, excellent service – an extremely enjoyable, and educational, week
Dr. Doug Wooster, Toronto – Chile, 2005

"Great company, well organized and interesting tours, educational lectures and great food (and wine....!) –
Fantastic trip!"
Dr. Ray Martin, Toronto – Argentina, 2006

"Thanks for planning such an amazing trip. Our congenial group enjoyed so many rich experiences together
and collected memories to last a lifetime. Each day was an adventure!
Andrea Maurice – Vietnam / Cambodia, 2007

"I want to express our appreciation for a wonderful trip. The tour operator and the guides were excellent
and everything went very smoothly.... this was a tremendous trip which we will need to review again over
the coming days to catalogue and appreciate all the places we visited and the marvelous things we saw..
Thanks again for all the hard work in putting the trip together with the memorable result that was
achieved...
Dr. Rudy Hyles, Mississauga – Ecuador & The Galapagos, 2008

"Wonderful people! Wonderful places!"
Dr. Phil McGuire, Ottawa – Peru, 2009

"The organization and accommodation were both excellent. We were always looked after with consideration
and provided with a wide variety of interesting activities and experiences. The guides were most helpful and
informative. A wonderful tour!"
Dr. Michael Dales, Toronto - Ecuador & The Galapagos, 2009

"I do not have words to express my appreciation and admiration for the your hospitality and service
provided by your company and your partners on the ground in India"
Dr. Sudhir Pandya – Northern India, 2009

"We thoroughly enjoyed the recent trip to East Africa.
All lodges were excellent. The event was a huge success. A lifetime highlight"
John Bright - Kenya & Tanzania – March, 2010

"A wonderful trip. It was amazing to see so many different animals co-existing on the beautiful African
plains. The Kenyan and Tanzanian people we met were gracious and welcoming.
Our host/trip manager was excellent - very bright, knowledgeable, good problem solver, great people skills -
a delightful man who really made our trip memorable. Our guide/driver was also excellent - very
knowledgeable, an excellent driver and keen to make our safari experience a good one. We had lots of fun
and learned a lot from him.
I loved the parks and reserves - the Serengeti and Ngorongoro are absolutely amazing".
Andrea Maurice, Toronto – Kenya & Tanzania – March, 2010

"The guides throughout the trip were superb, well informed with excellent local knowledge and willing to
discuss any topic! The visits to the local hospitals were excellent. A fantastic tour!"
Dr. Linda Stirk, Toronto - Ecuador & The Galapagos (and Peru), 2010

"We had a great visit to the Falls. Stefani was a very helpful guide. The hotel and facilities were fabulous. The tour overall was an exciting experience. Thanks to you both and Ian for the hard work and planning.
Drs. Hirsch and Indra Rastogi, Ancaster – Brazil, 2011

"In addition to exploring the fantastic sights of Northern India, our group visited local hospitals and clinics to learn more about how medicine is practiced in India as well as in the SOS Children's village in Jaipur and the Mother Teresa charity Mission in Agra" - Dr. Serge Puksa, Northern India, 2011

"We found this tour to be a wonderful adventure... even more than we had anticipated. The planning and attention to detail on the ground ensured we had a comprehensive introduction to the many wonders of Ecuador. I will definitely consider participating in another program and will be certain to share details with my colleagues"

Dr. Alison Kelford, Oakville - Ecuador & the Galapagos, 2011

The trip surpassed all my expectations. The country itself was far more interesting than I thought and the tour itself was very well organized. The wineries were a treat and the physicians and their spouses were lots of fun. I would be happy to do another trip!

Dr. Steven Traplin, Guelph – **Spain Gourmet tour, 2011**

"Spain greatly surpassed my expectations, offering wonderful gastronomic experiences, lavished with outstanding wines and extremely hospitable people with a culture and history that is as rich as deep. Fernando Garcia, through his many connections, was able to allow us access to exclusive vineyards , where we were submerged in to the local cuisine and regaled with their finest wines".

Dr. Peter Bloch, Oakville – **Spain Gourmet tour, 2011**

We have had an excellent trip. Accommodation and food were first rate. We were greatly impressed by the excellent organization and professionalism of all the locations we visited. Our guides, coach driver and boat drivers were exceptional. Thanks for a great experience in Ecuador!

John Maase, Brockville - Ecuador & the Galapagos, 2011

Our guide was excellent, enthusiastic and knowledgeable. Cooking classes were good and the hotels were excellent

Dr. Barbara Flanagan, Charlottetown – Vietnam, Laos & Cambodia, 2012



doctors-on-tour.... CME, Cultural & Gastronomical program – September, 2011

The fine print...

The Terms & Conditions contained herein are the terms under which on-tour.ca and doctors-on-tour.ca (being operating brands of Britcan International Consulting (B.I.C.) Inc) accepts reservations. Our liabilities are limited. When you make a payment of deposit and/or final payment, it is also an acknowledgement of receipt and acceptance of these terms and conditions.

RESERVATIONS & DEPOSIT Early reservations are recommended to guarantee your reservation as several of the accommodation providers with which we make arrangements on your behalf have limited capacity. All services are strictly on a request basis, both for air travel and land requirements and subject to availability of seats and hotel/lodge/camp rooms. A guaranteed non-refundable deposit of \$500 per person (together with the applicable travel insurance premium is required with your reservation request. Tour extensions are also subject to additional non-refundable deposits as detailed in our brochure. Reservations made for travel within 95 days will require full payment at the time of reservation. Certain non-standard arrangements may require higher deposit and the same will be advised to you at the time of booking. Please be aware that some airfares (outside of our group air blocks) require full payment at time of booking and will be advised to you accordingly.

FINAL AND/OR BALANCE DUE PAYMENT: Guaranteed payment of all balances due is no later than 95 days prior to departure date. If payment of the balance due is not received by the stipulated date, we reserve the right to cancel your reservation without refund of deposit.

CREDIT CARD PAYMENTS: Visa & MasterCard credit cards are accepted as form of payment. Credit card payments require that the passenger complete and sign our Booking Form as verification of their approval for the credit card to be charged both for the initial deposit as well as the future balance payments on the date they become due, together with any other charges due relating to the booking that have been requested by you in writing (including by electronic mail communication). No services will be provided without receipt of the signed Booking Form. Third party payments may have restrictions.

CANCELLATIONS & CHANGES: The deposit amounts (for both the main tour and any optional extensions reserved) are non-refundable. Cancellation penalties for bookings cancelled by the client after the final balance due date (95 days before departure) are as follows: 95 – 61 days before departure – 25% of total price paid; 60 – 31 days – 50% of total price paid; 30 days or less – 100%. (Notwithstanding the foregoing, any domestic Canada flight purchased as an additional service to the advertised package is 100% non-refundable irrespective of the date of cancellation). If payments are not received by their due dates, we reserve the right to cancel the booking without further notice. There will be no refund for unused land arrangements after departure from North America. In the event of the cancellation by doctors-on-tour.ca of any or all components of the travel services offered herein, doctors-on-tour.ca will have no responsibility beyond the refund of all monies received from the client, which will be deemed to constitute full settlement. Individual airfares purchased outside of our groups air blocks are subject to different rules and cancellation fees. Some airfares may be non-refundable once the booking is confirmed regardless of when it was made. Details will be provided at the time of booking.

TRAVEL INSURANCE: To protect against cancellation charges, we strongly recommend purchasing Cancellation Protection and Travel Interruption Insurance. Cancellation insurance must be purchased at time of initial deposit. In the event of illness, medical and hospital expenses are the traveler's responsibility and no refunds will be made, partial or total, for the purchased tour. We strongly urge that you purchase either the Non-Medical insurance (ie Cancellation Protection and Travel Interruption Insurance) or Deluxe Insurance (Non-Medical coverage plus Health coverage) packages offered by our doctors-on-tour through RBC Insurance.

TRAVEL DOCUMENTATION, VISA & OTHER IMMIGRATION REQUIREMENTS: A Canadian citizen must be in possession of a passport that must remain valid for a minimum of 3 months from the date of conclusion of their journey. Tour participants must also ensure that they comply with all visa and health requirements of countries they intend to visit. A tourist entry visa is not required for entry into Spain or Portugal. Non Canadian citizens may have different requirements. It is the passenger's responsibility to ensure that all his or her passport, visa and mandatory health vaccination requirements for entry into the country are met and the cancellation penalties referred to above will apply if a passenger is not allowed into the destination country (or determines in advance of departure that he will not be allowed into the destination country) due to lack of proper documentation including, but not limited to, passport, visa, customs, health or currency provisions required by the destination country thus preventing him from participate in the tour. Final tour documents consisting of detailed tour itinerary, vouchers, and airline tickets will be forwarded approximately 2-3 weeks prior to departure subject to receipt of final payment .

PRICING POLICY : Accommodations and services at the destination are contracted in local currencies and/or US Dollars. Due to frequent fluctuations in currency exchange (as well as other factors beyond our control including, but not limited to, fuel costs, transportation taxes and airport and local surcharges), prices are subject to change with or without notice and surcharges may apply for which we would endeavor to inform you as soon as possible .However, once we have received your final payment we would either waive any price increase or allow you to cancel your booking without penalty.

UNUSED PORTION OF THE TOUR: No refund will be made for any unused accommodations, missed meals, transportation segments, cruise portions, sightseeing tours or any other service. Such unused items are neither refundable nor exchangeable.

ACCOMMODATIONS: Accommodations on twin occupancy basis, is provided at the hotels as specified or similar. Single room supplements apply to persons occupying sole use of a room/cabin but travelling with other passengers on the same tour and sharing transport cost on transfers, coach tours, sightseeing and excursions. Quoted single room rate does not necessarily mean single occupancy of a double room, as several of the establishments offered have especially designed single occupancy units. Local accommodation ratings in overseas destinations outside of Canada may not always be consistent between individual properties in that particular destination nor are they necessarily comparable to an equivalent rating in North America. The right is reserved to substitute hotels should conditions warrant such change for reasons beyond our control. Rooms/cabins are assigned by the respective supplier(s) on a run-of-the-house basis, in category (ies) as specified in the itinerary

SINGLE PASSENGERS TRAVELLING TOGETHER: If you are travelling with a companion and each paying separately the regular each of two double sharing accommodation rate and your companion decides to cancel, the remaining travelling passenger will be responsible for either finding a replacement travelling companion to take the cancelled passenger's place or must pay the single supplement and travel on a single basis.

MEALS & BEVERAGES: Meals as included on our itineraries are either buffet meals and/or table d'hôte. Meals ordered through room service are not included and must be paid directly to the establishment. Alcoholic beverages, soft drinks, and bottled water are included only where indicated on the itinerary. Unless specifically mentioned in your itinerary, all drinks (both alcoholic and non-alcoholic) are to be purchased and paid directly to the establishments.

OPTIONAL TOURS, EXCURSIONS AND TRIP EXTENSIONS: It is our intent to operate any Optional Extensions on a private group basis. However, should the number of participants be of an insufficient level, we reserve the right to either

- (1) add a surcharge to the previously stated selling price to be able to still offer the extension on a private basis or
- (2) operate any individual tour on a shared basis with other non-group participants or
- (3) cancel the tour and provide a full refund of all monies paid.

No refunds can be provided for cancellation of any tour by the client while in the destination.

SPECIAL REQUESTS: While we will make every effort to accommodate special requests, eg., room/cabin locations, adjoining rooms, non-smoking rooms, bed preferences, special dietary meal requests, these cannot be guaranteed and doctors-on-tour.ca cannot be held responsible if such requests cannot be fulfilled. Requests for upgrading rooms/cabins are subject to additional charges. Any deviations to the standard program arrival and departure flight dates should be notified at the time of booking and are subject to availability and also any applicable flight class supplement.

DOCUMENT DELIVERY: Your travel documents will be sent to you approximately 3 weeks prior to departure. For bookings received within 3 weeks of departure, express delivery of documents will require a courier delivery fee of \$30 to cover extra handling and processing. Additional courier charges will apply for all residents outside of Canada, irrespective of when the booking is made.

CONSUMER PROTECTION: doctors-on-tour.ca is licensed under the Ontario Government Ministry of Consumer & Corporate Relations, Travel Industry Act 1974, Registration No. 50009110. The Act is administered by the Travel Industry Council of Ontario (TICO), the government regulated body which is responsible for enforcing and monitoring the Travel Industry Act, including the protection of advance monies paid to its registrants by consumers. More information about TICO is available at <http://www.tico.on.ca/>

NOTICE TO TRAVELLERS: Canadians enjoy a living standard which is among the highest in the world. In other countries, the uninterrupted supply of water and electricity, local health conditions, levels of security and standards of food and beverages may sometimes differ from those enjoyed at home. Illness or inconvenience resulting from the services provided or omitted at the destination are outside the reasonable control of doctors-on-tour.ca and doctors-on-tour.ca bears no responsibility for such illness or inconvenience. doctors-on-tour.ca cannot accept responsibility for the behaviour of other guests/groups nor the unlikely event of the withdrawal of services or facilities due to local cultural and political events or holidays.

FORCE MAJEURE: doctors-on-tour.ca shall not be liable for any claims, losses, damages, costs, expenses, delays or loss of enjoyment, of any nature or kind whatsoever, resulting from events beyond our or a supplier's reasonable control, including but not limited to acts of God, strikes, lockouts or other labour disputes or disruptions, wars, blockades, insurrections, riots, earthquakes, weather conditions, floods or acts or restraints imposed by government authorities.

OUR RESPONSIBILITIES : doctors-on-tour.ca makes arrangements with airlines, tour operators, ground handlers, hotels/lodges, cruise lines, car rental companies & other independent parties to provide you with the travel services and other services you purchase. Although we take care in selecting these suppliers, we have no control over them and, therefore, cannot be responsible for their acts or omissions. In the unlikely event that a hotel / lodge described in this brochure is not available we reserve the right to provide an alternate hotel / lodge of the equivalent standard. We also reserve the right to substitute another airline if the particular airline described in this brochure is not available.

The travel services provided are subject to the applicable provincial Travel Industry Acts and Regulations and are subject to the conditions imposed by these suppliers and their liability is limited by their tariffs, conditions of carriage, tickets and vouchers and international conventions and agreements.

doctors-on-tour.ca shall not be responsible for any loss, damage or injury, whether physical or mental, or to property, resulting from any delay, substitution or deficiency of quality of equipment or service, or any act, omission, negligence or commission of any party supplying any of the services or accommodation herein, its agents, servants, employees, subcontractors or for any claims for such loss, damage, or injury, whether physical or mental, arising therefrom, or from any cause that arises by reason of actions of parties other than doctors-on-tour.ca. In the event that it becomes necessary or advisable for the comfort or well being of the passengers, or for any reason whatsoever, to alter the itinerary or arrangements, such alterations may be made without penalty to doctors-on-tour.ca. The right is reserved to withdraw any or all tours should conditions warrant, also to decline to accept or retain any passengers as members of the tours. doctors-on-tour.ca can assume no responsibility for lost tickets or coupons. The liability of doctors-on-tour.ca for any loss, damage or injury, whether physical or mental, arising from its own acts, omissions or negligence, is limited to the price of the services purchased.