

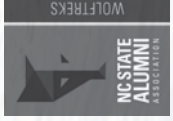
No Single
Supplement®

Flavors of Provence

by Luxury River Ship

BOOK WITH
CONFIDENCE

30-day refund
guarantee



MAY 29 - JUNE 6, 2024



Dear Friends,

Join fellow NC State alumni and friends on a cruise to explore France's storied southeastern region. Fields of seasonal sunflowers and lavender, olive trees, vineyards, medieval architecture, and French markets create inspiring settings for discovery along the celebrated Rhône and Saône Rivers.

Excite the palate with culinary delights and exceptional wine. Tap into your inner chef to learn the art of making baguettes. Amble through mysterious passageways known as traboules and explore historic Avignon, home to the World Heritage Site masterpiece, Palace of the Popes.

Cabins aboard the *Amadeus Provence*, our home base for seven nights, are the perfect place to unwind after immersive shore excursions. Broad windows, stylish furnishings, and attentive room service complement the vessel's five-course evening menus and spacious public areas for an enriching experience.


Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will fill quickly. Be certain to reserve your spot today.

Reserve today online at ncsu.orbridge.com, by calling (919) 515-0508, or by using our online WolfTreks reservation form at go.ncsu.edu/wolftreksreservation.

Sincerely,

A handwritten signature in black ink that reads 'Kathy Hart'.

Kathy Hart
WolfTreks Travel Director
NC State Alumni Association

 Orbridge takes seriously the responsibility to minimize our global environmental impact. Each year we plant 100,000 trees in U.S. State Forests with afforestation needs as an on-going initiative among our evolving sustainability efforts. Learn more at orbridge.com/going-green.



Your 9-Day Itinerary

(subject to change) | (B = Breakfast, L = Lunch, D = Dinner)

Day 1: En Route from U.S.

Day 2: Arrive in Lyon, France / Embark (D)

Unwind with a welcome cocktail and dinner after boarding ship

Overnight: *Amadeus Provence*

Day 3: Mâcon (B,L,D)

Walking tour of Fleurie, wine tasting with sommelier at Château de Chasselas

Overnight: *Amadeus Provence*

Day 4: Chalon-sur-Saône / Tournus (B,L,D)

Picturesque drive through the Burgundy Wine Route, guided tour of Hôtel Dieu, Caves Patriarche wine cellar

Château de Cormatin visit, afternoon goat farm experience and cheese tasting

Overnight: *Amadeus Provence*

Day 5: Lyon (B,L,D)

Old Lyon UNESCO World Heritage Site tour, Roman Theatre of Fourvière, Notre Dame, Les Halles de Lyon Paul Bocuse indoor market

Overnight: *Amadeus Provence*

Day 6: Avignon (B,L,D)

Panoramic city tour, Palace of the Popes, Pont d'Avignon, hands-on boulangerie baking experience, Châteauneuf-du-Pape wine tasting

Overnight: *Amadeus Provence*

Day 7: Avignon / Arles (B,L,D)

Touring of Alpilles and Les Baux, artisanal olive oil mill tour and tasting

Overnight: *Amadeus Provence*

Day 8: Châteauneuf-du-Rhône / Le Pouzin (B,L,D)

Scenic drive, tours of truffle farm and village of Grignan, enjoy leisure time, Captain's Gala Dinner

Overnight: *Amadeus Provence*

Day 9: Lyon / Disembarkation / Depart for U.S. (B)

Activity Level: Guests should be able to enjoy two hours or more of walking, be sure-footed on cobbled surfaces, and walk up and down stairs without assistance. Historic city centers are usually more accessible by foot than vehicle, and sometimes it is not possible for your motor coach to drop you off at the entrances of hotels and sites. Due to the structure of some buildings, facilities for people with disabilities may be limited.





Program Highlights

- Survey the region's history with tours of Beaune's Hôtel Dieu and Caves Patriarche, Lyon's Fourvière Hill, and more.
- Tour the Village of Fleurie with an exclusive wine experience at family-owned Château de Chasselas on 12 hectares of vines located in the Burgundy and Beaujolais wine regions.
- Visit a goat farm in the Mâconnais countryside to learn about cheese production and sustainability.
- On a walking tour of historic Lyon, navigate through traboules, or secret passageways, and gain an understanding of their purpose.
- Tour Les Halles de Lyon Paul Bocuse indoor market, and taste why Lyon is said to be the "world's gastronomic capital."
- Join an intimate, hands-on cooking class with a professional French baker to produce traditional baguettes in a boulangerie.
- See the passion, technique, and respect for olive oil production at an olive oil mill in Les Baux, sampling products from this effort.
- Elevate your wine knowledge and appreciation with unique tasting experiences and education by winemakers and sommeliers.
- Watch a search and retrieval session of truffles, and relish the opportunity to try the delicacies.

What's Included

- 7 nights aboard the stylish and modern *Amadeus Provence*
- 7 breakfasts, 6 lunches, and 7 dinners served with red and white wines from the Provincial region of France
- All lessons, private tours and tastings, and special small-group excursions as noted in the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation
- Luggage portage
- Gratuities to Orbridge Travel Director, local guides, and drivers
- Airport transfers for guests arriving and departing during the suggested times

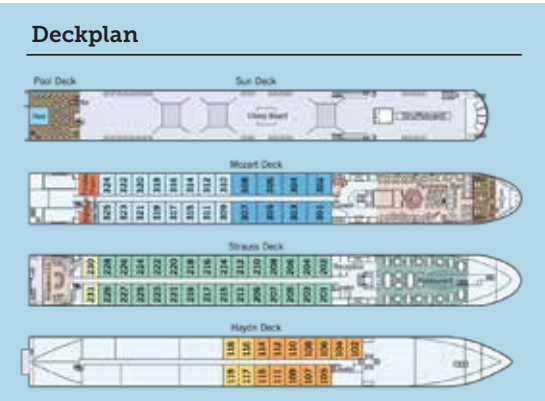




Amadeus Provence

Sail in Superior Style

Beautifully designed and stocked with stand-out amenities—*Amadeus Provence* is intimate, elegant, and a perfectly relaxing stage for exploration.



Category C4, C1



Category B4, B1, A1



Suite



Stateroom Category

C4 C1

Individual climate control, small panoramic window (cannot be opened), choice of bed configuration (double or twin bed), spacious wardrobe, flat screen television, direct dial telephone, safe, and spacious en suite bathroom with shower and hair dryer. Staterooms with connecting doors are available on request. 172 sq. ft.

B4 B1 A1

Individual climate control, drop-down panoramic window, choice of bed configuration (double or twin bed), walk-in wardrobe, flat screen television, direct dial telephone, safe, and spacious en suite bathroom with shower and hair dryer. 188 sq. ft.

Suite

Individual climate control, walk-out exterior balcony, choice of bed configuration (double or twin bed), walk-in wardrobe, comfortable corner sofa, flat screen television, direct dial telephone, safe, and luxurious en suite bathroom with shower, bathrobes, and hair dryer. 284 sq. ft.



Flavors of Provence by Luxury River Ship

MAY 29 - JUNE 6, 2024

Reserve by Credit Card

Online: ncsu.orbridge.com

Phone: (919) 515-0508

Email: hart@ncsu.edu

Reserve by Check:

Made payable to **Orbridge, LLC**

Mail to: NC State Alumni Association

Box 7503, NC State University

Raleigh, NC 27695-7503

GUEST INFORMATION:

Guest #1 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Guest #2 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

DEPOSIT PAYMENT:

☐ Check ☐ ACH (Automated Clearing House) ☐ MasterCard/Visa ☐ American Express ☐ Discover

Card #: _____ Exp. Date: _____ CVV: _____

Name (as printed on card): _____

Billing Address (if different from above): _____

City: _____ State: _____ Zip: _____

CATEGORY SELECTION & DEPOSIT:

Category Preference: 1st choice _____ 2nd choice _____

_____ guests joining program (\$850/person) = **TOTAL DEPOSIT: \$** _____

I/we have read, understand, and agree to the full Terms & Conditions at terms.orbridge.com and the COVID-19 Acknowledgement at orbridge.com/wellness; and I/we agree that Orbridge, LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: _____ Date: _____

Reservations, Deposits and Final Payment. To secure your reservation, deposits are due upon placing a reservation as follows: \$850 per person per program and \$500 per person for any pre/post-tour. Orbridge accepts payment by check, ACH, wire or major credit card. Final payment is due 90 days prior to the departure date. Reservations made after the final payment due date are due at the time of registration. If final payment is not received by Orbridge by the final payment due date, Orbridge may cancel your reservation in its sole discretion with no right of refund. CST#2098750-40 WST#602828994

Reservation Grace Period. Reservations made 121+ days prior to the departure date may be cancelled within 30 days from the reservation date ("Grace Period") for a full refund. Notice of cancellation must be received in writing during the Grace Period. The date of receipt will be used for the effective date.

Reservation Cancellations and Refunds. Notice of cancellation must be submitted to Orbridge in writing. The date of receipt will be used for the effective date. If the cancellation notice is received after the Grace Period (if applicable): (a) 91+ days prior to the departure date, all monies paid will be refunded less an administrative fee of \$350 per person for the main program and \$200 per person for a pre/post-tour; (b) 90-76 days prior to the departure date, a 25% cancellation fee for the full cost of the program and the balance will be refunded; (c) 75-61 days prior to the departure date, a 50% cancellation fee for the full cost of the program and the balance will be refunded; (d) 60-46 days prior to the departure date, a 75% cancellation fee for the full cost of the program and the balance will be refunded; (e) within 45 days prior to the departure date, a 100% cancellation fee for the full cost of the program. A 100% cancellation fee applies to all non-refundable airfare. Refunds, if any, will be processed within 30 days of our receipt of your written notice.

For complete Terms & Conditions, visit terms.orbridge.com | Copyright © 2023 Orbridge, LLC | orbridge.com | (866) 639-0079

*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airfare not included. Single availability limited. **Place your deposit on or before the specified date, and one Orbridge Wine Gift per room reserved will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AR, DE, KY, MS, OK, RI, UT) or by retailer licensing obligations (IL, MA, MD, NH, NJ, NY, PA, SD, TX, VA, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.



Stateroom Category	Standard Rate	Special Rate*
C4	\$5,299	\$4,795
C1	\$5,699	\$5,195
B4	\$6,199	\$5,695
B1	\$6,499	\$5,995
A1	\$6,999	\$6,495
Suite	\$8,499	\$7,995
Single B1	\$8,499	\$7,995

*No single supplement in Stateroom Category C1.
Space is limited. Call for availability.



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MAY 29 - JUNE 6, 2024

Special Alumni Rate: **Save more than \$1,000**
per couple



NC State Alumni Association
Box 7503
NC State University
Raleigh, NC 27695-7503

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FREE Wine Gift
AN EXCLUSIVE EARLY
RESERVATION BONUS

Reserve your space by
September 22, 2023

to receive six bottles of wine featuring labels by
vintners in the regions you will visit on this program. **