

collette

guided by travel

*Collette's culinary
guide to the
world!*

*eat
drink
travel*

*Taste the flavours of the world...
join us on a guided
travel adventure*





Coming to know a new culture goes beyond the landmarks and the museums. The people are what make the destination. The culinary delights you'll find in this book offer an amazing window on local cultures. With Collette, you'll not only taste the incredible dishes and see how they are made; you will meet the people whose everyday life is intertwined with these culinary traditions.

It is time to uncover the flavours of the world.

you will not find a better 'menu' in touring...

For Starters

Savouring 98 years of history

Our family-owned company has cultivated a passion for travel across all seven continents (over 160 tours).



Main Fare

Blending the right flavours

We bring together iconic places with immersive cultural and culinary experiences.



Tasting the world

Our experienced team of tour designers, many irrepressible foodies themselves, travel the globe to seek out authentic culinary experiences in local restaurants and in local homes.



Sweet Surprises

Seasoned experts by your side

Our Tour Managers live and breathe their destinations and love nothing more than to guide you to their favourite restaurant, or share out of the way places you would not find on your own.



2016
TRAVVY AWARD
— WINNER —
BEST TOUR GUIDES



Always at your service

Whether online at gocollette.com or over the phone we are ready to answer any questions and to help you find the perfect tour.

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Dive into the culinary
wonders of Italy on...

*Italy's Treasures,
Tuscan & Umbrian Countryside,
or Treasures of Piedmont.*



To learn more about all
13 of our Italy tours, visit
gocollette.com

Italy is home to perhaps the world's most famous (and most loved) cuisine. On a Collette tour, you can experience your favourite Italian dishes in brand new ways. Whether it's enjoying lunch in a Tuscan winery, taking a cooking class with an expert chef in the Italian countryside, or savouring a 4-course meal in Rome, after travelling with Collette, you'll never look at Italian food the same way again.

savour italy

italy

*Italian food: world-famous...beloved...
& every bit as good as you imagine*



Dining

the best of italy

Some tastes spring immediately to mind when thinking about Italian food: tomatoes, garlic, pasta, olive oil, Parmesan, eggplant. Hungry yet? This is just the beginning of the flavours that await in this land of varied, beloved, and surprising cuisine.

Here's a list of some of our favourites:

- **Sugo all'arrabbiata, or "Angry Sauce"**

This spicy pasta sauce is made with a small hot pepper called a peperoncino. Often served over penne.

- **Pizza Margherita**

This traditional pizza is made on a thin crust, with tomato sauce, basil and mozzarella cheese. Simple, yet unforgettable.

- **Pasta Carbonara**

A pasta dish that features egg, bacon, Romano cheese, and white wine tossed with rigatoni or spaghetti.

- **Melon & Prosciutto**

This unlikely pairing is delicious: the sweet, juicy melon is wrapped in thin slices of salty, savoury cured ham.

- **Zucchini flowers**

The flower found at the end of a zucchini plant, deep fried and filled with cheese (and sometimes anchovies).

- **Arancini**

A tasty rice ball often filled with meat sauce and peas, or prosciutto and mozzarella. Found most often in Sicily.





RIBOLLITA SOUP

Our Italy Expert, Product Manager Alessandra Taddeucci, says that this quintessential Tuscan soup is one of her favourites.

Ingredients:

- 3 cloves of garlic, peeled & mashed
- 1 small onion, peeled & chopped
- 1 cup diced carrots, celery & zucchini
- 4 oz. pancetta or ham, chopped
- 3 Tbsp extra-virgin olive oil
- 1 15 oz. can whole peeled tomatoes
- 3 15 oz. cans cannellini beans, drained
- 2 cups chicken broth
- 1 sprig fresh rosemary and thyme
- 1 bay leaf
- 1 bunch of kale, roughly chopped
- 1/2 cup toasted bread crumbs
- Grated Parmesan

- 1 In a large pot over medium heat, sauté garlic, onion, carrots, celery, and pancetta in 3 tablespoons of olive oil for 5 minutes.
- 2 Add the can of tomatoes with juice, along with the beans (drained and rinsed), broth, bay leaf, thyme and rosemary. Simmer, covered, until the beans break apart, about an hour.
- 3 Add the zucchini and kale and cook for 5 to 7 minutes more. Stir in the bread crumbs and serve, drizzled with olive oil and sprinkled with parmesan cheese.

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recipes!



Pasta & Pizzas

———— a taste of florence ————



Pizza is a little different in Italy. Its crust is much thinner, and it doesn't come pre-sliced. (Most people also eat it with a knife and fork.) Many of the familiar toppings are available, but you can also get potato, corn, broccoli rabe, and more. One thing to note: if you order a pepperoni pizza in Italy, you'll receive a pizza topped with peppers! In Italy, pepperoni is known as *salami piccante* (spicy salami.)



Buon Appetito! #1

Participate in a cooking class at a farmhouse.

**Tuscan & Umbrian
Countryside**

See pg 18



In Italy, you will find the freshest pasta in the world. And because Italian cuisine is very regional, the pasta is different in the north and the south. One of our favourites from the north is potato gnocchi, which are soft, small dumplings made out of potato and often served with a meat ragu sauce. In the south you'll find pasta dishes tossed with seafood, like linguine with mussels, scallops, little necks, and shrimp.



Limoncello

— the colour of amalfi —

One of Italy's most famous creations is limoncello, a refreshing lemon liqueur served chilled as an after-dinner drink. Typically made with only three ingredients (sugar, spirit, and lemon), this drink is both sweet and tart – but not sour. On our **Rome & the Amalfi Coast** tour, you'll visit a family-owned limoncello factory in Minori, where you'll have the chance to taste the local specialties.



Buon Appetito! #2

Stroll through a hazelnut grove

Treasures of Piedmont

See pg 19



Hazelnuts

— a piedmont secret —

In northern Italy's Piedmont region lays the famous Hazelnut Road, a place of rolling hills sprinkled with hazelnut groves. The region's hazelnuts are known around the world to be of the highest quality. Their unique delicate flavours and crispy texture are unsurpassed. Sample these delicious nuts simply toasted or puréed and blended with cocoa and sugar or honey to produce Giandua chocolate spread.

Olive Oil

— life in tuscany —

Another classic Italian product is olive oil. Olive trees dot the landscapes and hillsides of the country, and have become a symbol of Italy. Olive oil is found in nearly all Italian meals, whether it's used to cook the pasta, drizzled on bread, or used on a salad. With Collette, you can visit a family-run olive grove in Umbria to learn about the production of olive oil and for a tasting of this delicious Italian staple.



Buon Appetito! #3

Visit a family-run olive grove in Umbria

**Tuscan & Umbrian
Countryside**

See pg 18





Sweets & Desserts

— sensational in siena —

Italy isn't just about pasta and tomato sauce. After all, who would ever want to forget about dessert? Especially in Italy, which is home to some of the most unique and delectable sweet treats in Europe.

- **Tiramisu** is made with ladyfinger cookies that are dipped in espresso then layered with a rich Italian cream cheese and sprinkled with cocoa powder.
- **Cannolis** are pastry shells formed into a tube, which are filled with ricotta cheese and chocolate chips, and often rimmed with crushed pistachios.
- **Zabaglione** is a light custard made with egg and sweet wine, served over raspberries or strawberries.
- **Zeppoles** are simple yet addicting: fried balls of pizza dough sprinkled with confectioners' sugar.
- **Gelato** is the Italian answer to ice cream. Made with less buttercream than North American ice cream, and no egg yolks, it has a soft, dense and milky texture. Because it doesn't need to be kept as cold as ice cream, it packs a more intense flavour. Along with chocolate and vanilla, flavours include hazelnut, pistachio, custard, lemon, raspberry, peach, and many more.

Coffee

— pick-me-up in perugia —

Coffee is everywhere in Italy. In fact, some say there are as many types of coffee as there are types of pasta. While some drink coffee in the morning, it is also enjoyed throughout the day, and cafés are always full. In fact, Italians call cafés "bars," and customers stand and chat as they sip from their cups.

- **Caffè:** what Italians call an espresso. Very concentrated coffee in a small cup.
- **Caffè Americano:** an espresso with hot water added. Not as strong as espresso, but still stronger than American coffee.
- **Cappuccino:** Italy's most famous coffee drink – an espresso topped with hot, foamed whole milk. Italians only drink this in the morning.
- **Caffè macchiato:** an espresso with just a drop of milk, either cold or steamed.

Buon Appetito! #4

Savour local pastry & espresso at a local cafe

**Treasures of
Piedmont**

See pg 19



Espresso & Tiramisu
in italy

Wine & Drink

— everywhere —

To say Italy is a wine-lover's paradise is an understatement: the country is the number one wine-producer in the world. In fact, one-third of the world's wine comes from here, and there are at least 350 official Italian wine varieties.

On a Collette Italy tour, not only is wine included with every dinner, but you'll enjoy it in some of the most picture-perfect locations in the country.

Buon Appetito! #5

Visit a winery
in Tuscany

Italy's Treasures

See pg 17



Italy's Treasures

— 12 days from \$3699 to \$4909* —

May 2016 - April 2017

Call for specific dates.



Small Group Tour

— average of 18 guests —



The romance of Italy comes to life. Choose between a scenic boat ride on Lake Maggiore or a visit to a farm for a cheese and wine tasting. Dine on Isola dei Pescatori, in the Borromean Islands. Explore the rugged coast of the Cinque Terre. Spend four nights in a Tuscan villa. Discover the charming town of Lucca and rose hued Siena. Sample medieval life at the Palazzo Davanzati. Spend two amazing nights in Venice. These are Italy's treasures.

savour these moments:

- Savour lunch at a winery in the countryside.
- Learn the secrets of Tuscan cuisine during a cooking lesson.
- Wander the streets of Bologna and Lucca to taste some of the local delicacies.
- Taste Tuscan cuisine in one of Tuscany's traditional restaurants.
- Delight in a cocktail party at a local wine shop.



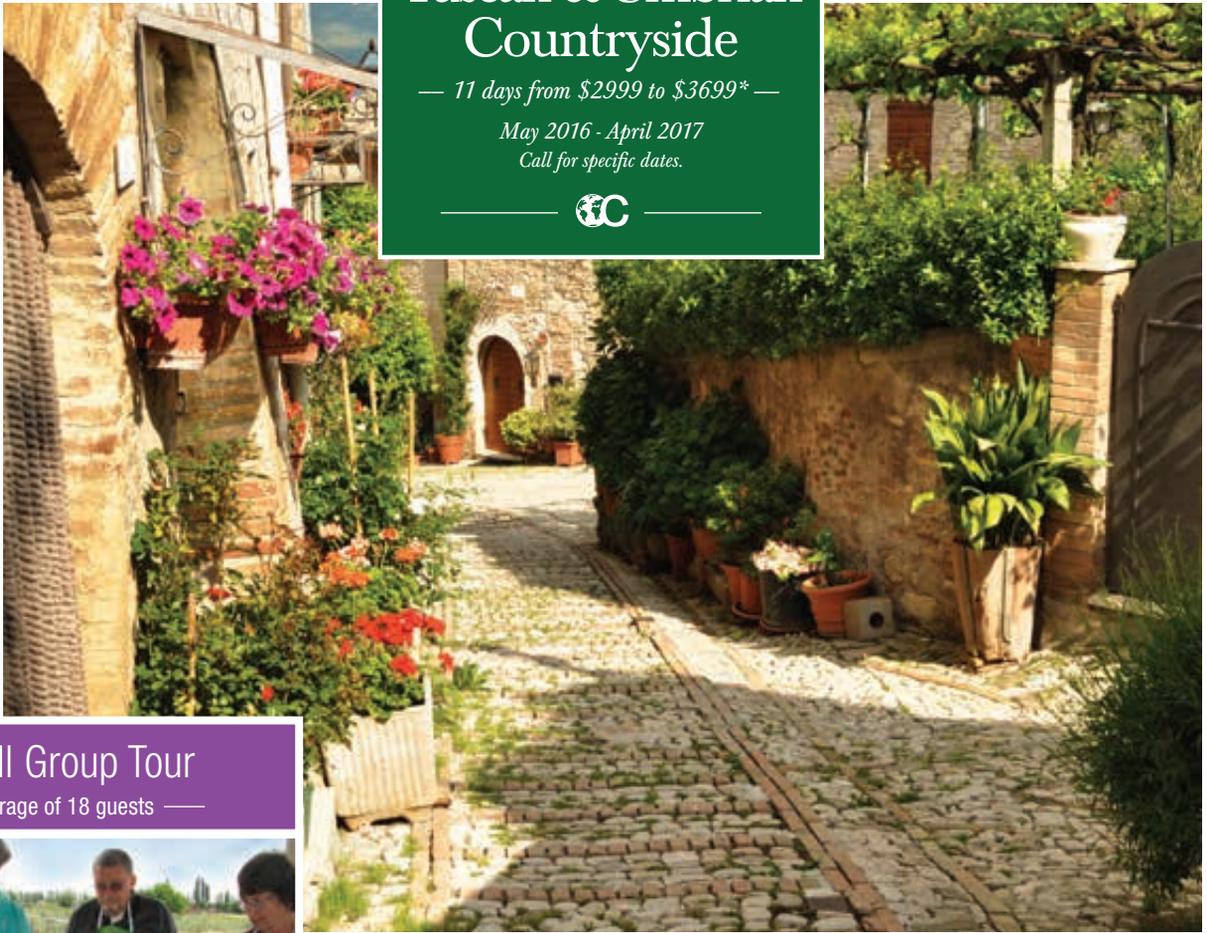
To learn more call Collette at **800.468.5955** or visit your **travel professional**

Tuscan & Umbrian Countryside

— 11 days from \$2999 to \$3699* —

May 2016 - April 2017

Call for specific dates.



Small Group Tour

— average of 18 guests —



See another side of Italy. Explore Tuscany and Umbria's smaller, more authentic towns. Learn the secrets of Tuscan and Umbrian cuisine. Journey to Florence, the “Cradle of the Italian Renaissance.” Stop in Siena, a medieval town with one of Tuscany’s most beautiful squares. Travel to the Etruscan hill town of Orvieto, known for its white wine and Gothic cathedral.

savour these moments:

- Delight in a home-hosted lunch in a charming country home.
- Participate in a cooking class at a 16th-century farmhouse.
- Sip some of Umbria’s most prized wine, the Sagrantino.
- Learn about locally produced olive oil at a factory in the area of Trevi.
- Savour an authentic Tuscan lunch, expertly paired with wines produced on-site.

Treasures of Piedmont

— 10 days from \$3409 to \$3469* —

May 2016 - April 2017

Call for specific dates.



Small Group Tour

— average of 18 guests —



Immerse yourself in the local food, world-renowned wine and breathtaking sights of the Piedmont region of Italy. Venture by boat to the stunning Borromean Islands pausing at the enchanting town of Pallanza to explore its colourful streets. Spend time exploring the Langhe-Roero & Monferrato area, strewn with vineyards and famous for its winemaking.

savour these moments:

- Travel to the Vercelli, making a stop at a traditional rice producer.
- Meet a local “wine teller” who introduces you to the area’s renowned wines.
- Watch a truffle hunter and their dog demonstrate gathering techniques.
- Spend time at a hazelnut farm and take a guided tour of the grove.
- Explore an elaborate wine cellar or “underground cathedral” and taste the wine.



To learn more call Collette at **800.468.5955** or visit your **travel professional**

Experience some of
Europe's most amazing
food and wine on...

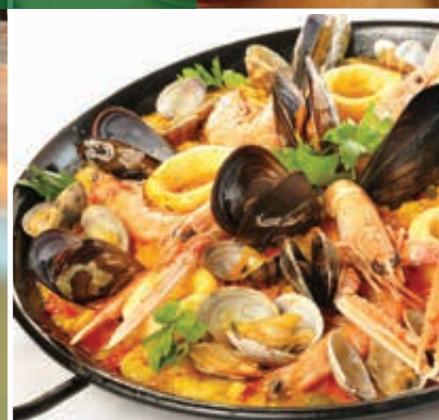
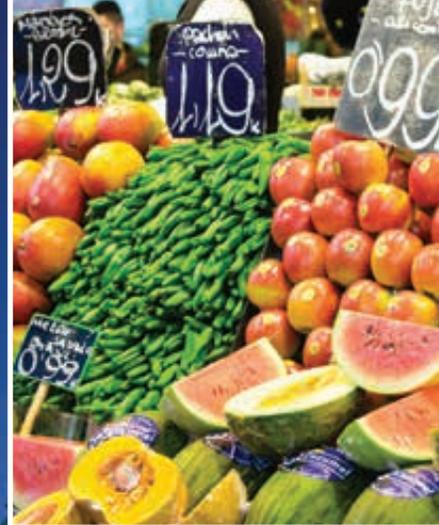
*Spain's Classics,
Spotlight on Barcelona,
or Portugal & Its Islands*



Explore all 11 tours
featuring Spain and Portugal, visit
gocollette.com

spain & portugal

The food of Spain and Portugal is as vibrant and passionate as the countries themselves. Even the names are beautiful: *gazpacho* (a soup with tomatoes and cucumber); *bitoque* (steak with potato and egg); *rabo de toro* (beef stew); and *pastel de nata* (sweet custard pastries.) No matter which meal (or dessert) you choose, in these sunny paradises of Europe you are sure to find some of the most vibrant, freshest, and tastiest cuisine on the planet.



robust flavour

Spanish & Portuguese food: simple-yet-refined robust flavours... & as passionate as the countries themselves

Dining

— on the iberian peninsula —

Spain and Portugal have some of the most varied cuisine that you can't find anywhere else. For instance, Spain's paella is a traditional rice and saffron dish originating from Valencia. It's usually made using rice, clams, mussels, shrimp, and chorizo (a spicy sausage). Tapas are another popular food that is unique to Spain. They are small dishes, similar to appetizers that are eaten in succession at tapas bars. No discussion of Spanish cuisine would be complete without the tortilla española. Similar to a frittata, it's created using eggs, onion, and potatoes. Other ingredients can be added, including green or red peppers, shrimp, and chorizo.

In Portugal, one culinary experience that is extraordinarily special is a meal known as cozido das furnas. Found on the Azorean island of Sao Miguel, this meal is cooked using the volcanic heat of the earth. That's right: in an area known as Furnas Valley, a pot filled with spicy sausage, chicken, carrots, yams, potatoes and more is placed in the ground, where it cooks for 5 to 6 hours using the heat of volcanic steam. Portugal is also known for its tremendous seafood. It is a world-renowned fishing culture for centuries and you can't go wrong with any seafood dish.

Buen Apetito! #6

Admire the fresh produce
at an open-air market

Spotlight on Barcelona

See pg 29





CHICKEN PIRI PIRI

Manny Paulo, Director of Product, is a native of Portugal, and he says this dish is a classic Portuguese meal and a must try!

Ingredients:

- 4 garlic cloves, crushed
- 1 1/2 in. piece ginger root, peeled & grated
- 4 Tbsp olive oil
- 4 Tbsp lemon juice
- 2 tsps chilli flakes
- 1 small handful chopped flat-leaf parsley
- 3 - 4lb. whole chicken, flattened or 8 drumsticks
- salt and freshly ground pepper
- lime wedges

- 1 Puree the garlic, ginger, oil and lemon juice in a food processor. Add the chilli and parsley and stir until combined.
- 2 Place the chicken in a large sealable plastic bag. Add the marinade and seal; be sure marinade is distributed over entire chicken.
- 3 Refrigerate for 4 hours, or overnight. Preheat the oven to 400°F. Line a baking dish with baking paper.
- 4 Remove the chicken from the bag and drain off the excess marinade.
- 5 Place the chicken breast-side down on the prepared tray, sprinkle with salt and pepper.
- 6 Roast in the oven for 1 hour, brushing occasionally with the pan drippings.
- 7 Set aside for 10 minutes to rest before cutting. Serve with the lime wedges and potato chips.

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your favourite
recipes!



Tapas

— marvellous in madrid —

Tapas are more than small dishes of food – they are intriguing, eclectic and delectable bites to share with friends, and dining this way is a social activity that is deeply ingrained in Spanish culture. Let the giant blackboards guide you through the seemingly endless options. Some of what you will find is garlic shrimp, deep-fried chili peppers, and octopus with boiled potatoes, just to name a few. Join the locals and pop in and out of these bars and give several of them a try. It is the perfect way to get a true taste of Spanish culture.



Dessert

— from barcelona to lisbon —

Fresh fruit, nuts, spices, creamy, fluffy... these are the words that come to mind when describing desserts in Spain and Portugal. You'll find bakeries and pastry shops with a variety of offerings in every neighbourhood. But all will have Spain's most beloved sweet treats – Churros. These ridged tubes of fried dough are the equivalent of Spanish donuts, found at cafés

and from street vendors. They are warm, dusted with sugar, and sometimes drizzled with honey. You must try Portugal's Pastel De Nata – a world-famous egg custard tart. It is a filo dough crust filled with creamy custard with a hint of lemon. If you can, get them as they come out of the oven, you will be delighted.



Drink

— around every corner —

Both of these countries are world-renowned for their wines. And there is everything from Portugal's deep-red, sweet port wine found in the north to Spain's cava, a refreshing sparkling white wine made just outside of

Barcelona. You'll truly find a wide variety of some of the best wines in the world and a culinary adventure that is sure to dazzle your senses!

Seafood

along the coasts

Home to several bustling fishing ports, some that have been around since ancient times, it isn't hard to believe that the Spanish and Portuguese adore their seafood. In fact, these countries have some of the highest consumption of fish per capita in the world. It is clearly a staple in their diet, and you are sure to find an abundance of seafood dishes on every menu that may include fish, squid, octopus, shrimp, oysters and clams. Historically these are seafaring nations, and it certainly shows in their food.

Buen Apetito! #7

Savour a paella-making demonstration with lunch

Spain's Classics

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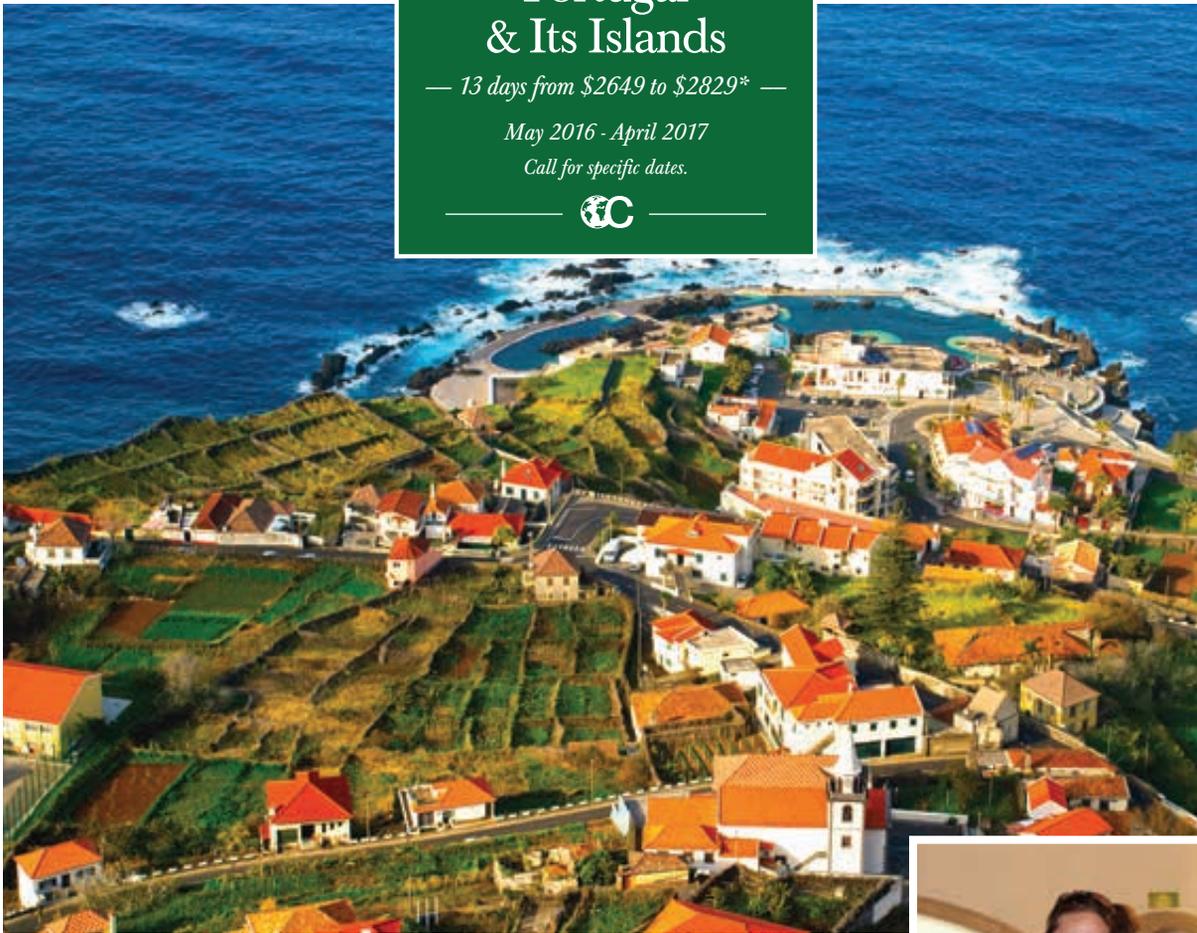


Portugal & Its Islands

— 13 days from \$2649 to \$2829* —

May 2016 - April 2017

Call for specific dates.



Discover the true gems of Portugal, enjoying multi-night stays on the islands of São Miguel, Azores and Madeira. Take in the beauty of the twin lakes of Sete Cidades and Lagoa do Fogo. Explore the coastal villages of Madeira. Experience Portugal's Riviera. Lisbon comes to life on your tour of this grand city. Visit 5 UNESCO World Heritage sites, including the town of Sintra. Indulge in local cuisine and wines while discovering these hidden islands.



savour these moments:

- Discover a tradition in Furnas Valley – lunch cooked in the earth.
- Enjoy Azorean culinary traditions during an interactive cooking demonstration.
- Learn about the timeless methods used at local pineapple and tea plantations.
- Taste some all-natural local liqueurs at a family-owned liqueur shop.
- Cap off your Madeira adventure with a traditional dinner known as “espetada.”

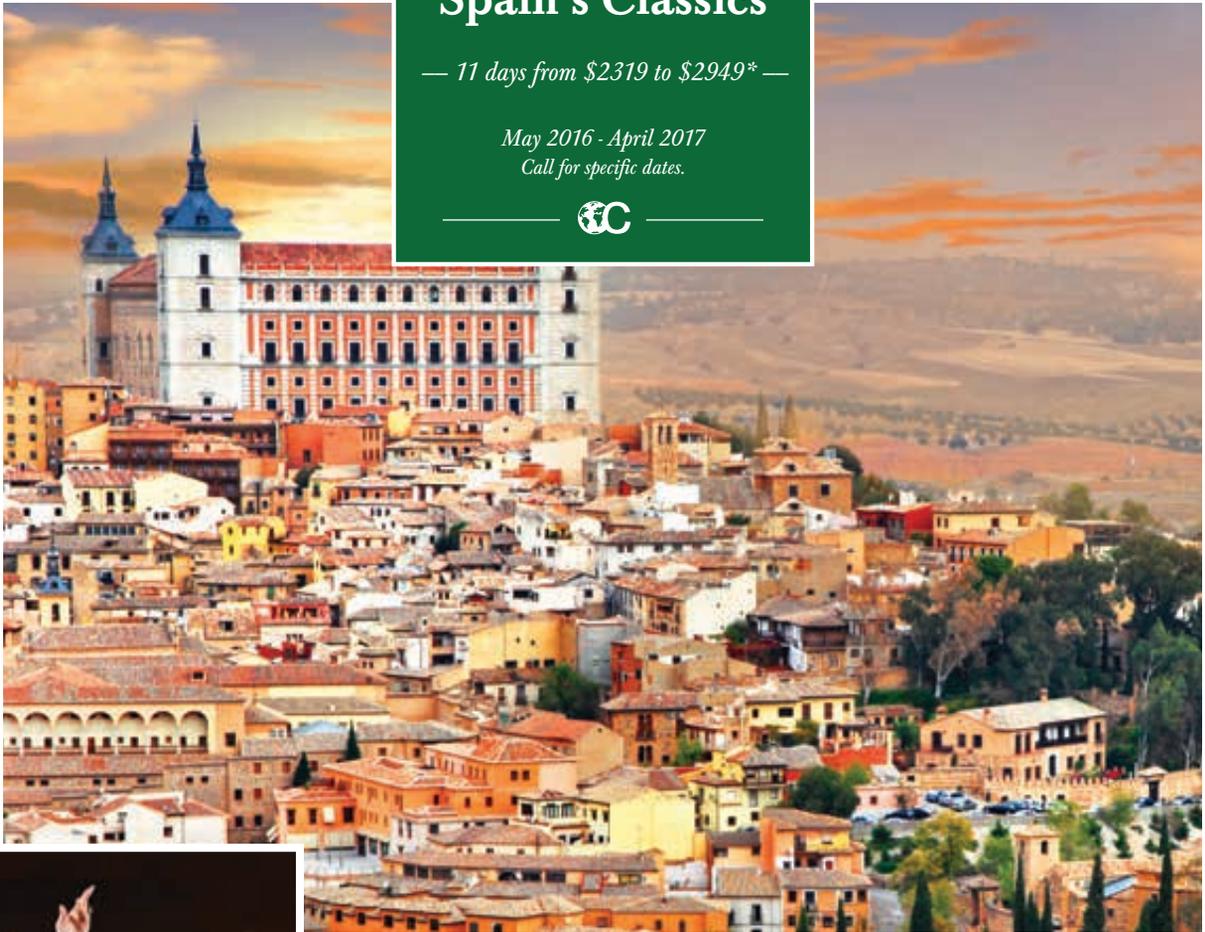


To learn more call Collette at **800.468.5955** or visit your **travel professional**

Spain's Classics

— 11 days from \$2319 to \$2949* —

May 2016 - April 2017
Call for specific dates.



Experience Spain's colourful pageant of cuisine, art, history and culture set against a backdrop that spans sunny Mediterranean shores and grand mountain ranges dotted with white pueblos. Visit the exotic and expansive Alhambra Palace. Enjoy reserved seating at a flamenco show and feel the passion of this famous dance. Explore Madrid, Valencia, Barcelona, Granada, Cordoba and Toledo. See how Lladro figurines are made by hand. View Antonio Gaudi's architectural masterpieces including La Sagrada Familia.



savour these moments:

- Take a boat ride on the canals surrounding rice field plantations.
- Visit a traditional fisherman's home known as a "barraca."
- Savour a paella-making demonstration and an authentic paella lunch.
- Traverse a region filled with groves of oranges and olives.
- Delight in your farewell dinner in Barcelona.

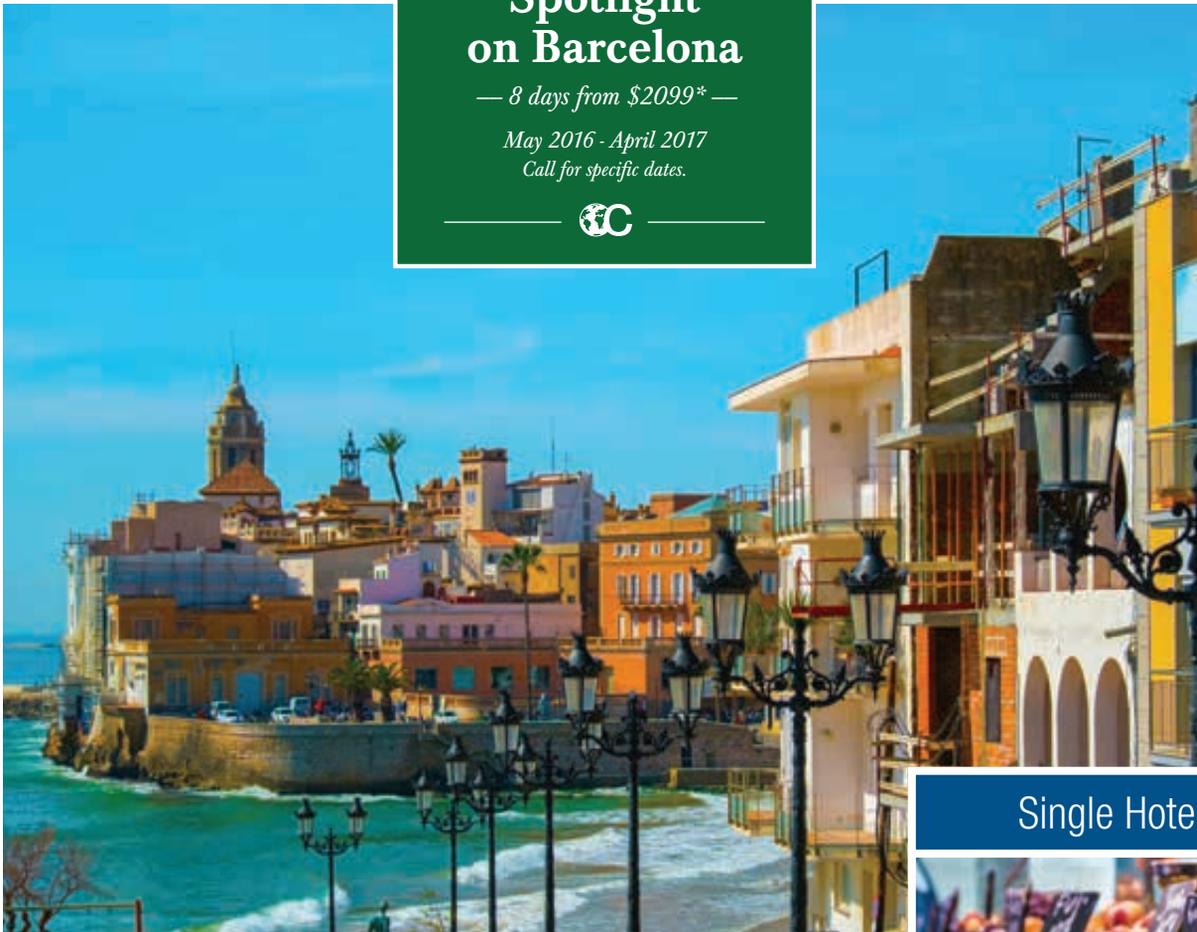


Spotlight on Barcelona

— 8 days from \$2099* —

May 2016 - April 2017

Call for specific dates.



Single Hotel Stay

Immerse yourself in Barcelona on a six-night exploration. Discover Antonio Gaudi's architectural masterpieces including magical Parc Guell and the imposing La Sagrada Familia. Stroll by medieval buildings and through the squares of Barrio Gotico (Gothic Quarter). Admire the classic art deco buildings of colourful Sitges. Marvel at the surreal Salvador Dali Museum. Step back in time at Girona's historic quarter. From beginning to end, you'll dive into life in Barcelona.

savour these moments:

- Admire the colourful fresh produce at the famous La Boqueria open-air market.
- Learn the secrets of Catalan cuisine during a private interactive cooking class.
- Experience a tour and tasting of the area's famous sparkling wine, known as cava.
- Celebrate the food and wine of the region during a delightful farewell dinner.



To learn more call Collette at **800.468.5955** or visit your **travel professional**

Discover a world of
culinary surprises on...

*Costa Rica: A World of Nature, or
Peru: Ancient Land of Mysteries*



To learn more about all 8 Central and
South America tours visit

gocollette.com

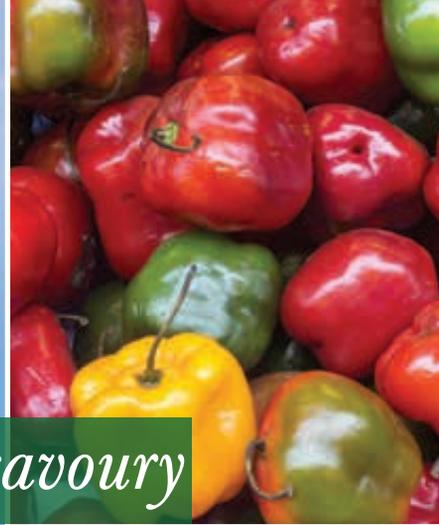
south

This dynamic part of the world is known for its lush rainforest, ancient cities and vibrant culture. Yet it holds one often-overlooked surprise for those willing to look... Central and South America reveals a wealth of culinary treasures. From the delightful dishes and fresh pineapple of Costa Rica to Lima, Peru's burgeoning epicurean scene, there is simply so much to taste.

fresh & savoury

& central america

*Central and South American food: a blend of flavours...
fresh and savoury...locally cultivated and harvested*



Dining

— as you head south —

Latin American food is much more than rice and beans. Discover a cuisine comprised of fresh grilled or sautéed meat and seafood with beans, rice and plantains kicked up with spices and a colourful array of locally grown fruits and vegetables.

Salsas and sauces are an essential part of Latin American cuisine. When dining you will find a variety of sauces offered, and the locals use them on nearly everything. Some will be spicy; others will be tart containing lime juice; and some will highlight the local herbs. Give them a try and intensify the flavours of the food.

Ceviche is another regional favourite. Typically served as an appetizer, it consists of a variety of fresh raw fish marinated in citrus juices with diced herbs and veggies. Some other typical dishes to try are tamales, empanadas, carnitas and pan (bread), usually served with sour cream. Bring your appetite, there are so many fresh and delicious foods to taste.

Buen Provecho! #8

Savour an authentic
Pachamanca dinner

**Peru: Ancient Land
of Mysteries**

See pg 37





GALLO PINTO

Kathryn Martin, Product Lead for Costa Rica, would like to share Gallo Pinto with you. This Costa Rican National Dish is a traditional favourite, made with rice and beans, and is a daily staple in Costa Rica. This dish, whose name translates to “painted rooster” due to the mix of colours is simple, yet an absolute must. Truth is, you probably will not be able to escape it on your trip. So enjoy!

Ingredients:

- 2 cups cooked black beans
- 3/4 cup bean cooking liquid
- 3 cups of cooked and cooled long-grain white rice
- 1 Tbsp olive oil
- 1/2 diced onion
- 1 diced green pepper
- 1/2 cup of diced celery
- 2 cloves garlic, minced
- 1/2 tsp fresh black pepper
- 1 tsp dried thyme leaf
- 1/2 tsp kosher salt

- 1 Heat the olive oil in a large saucepan. Add the onion and garlic. Cook until golden.
- 2 Add the beans and liquid, cooking for a few minutes until slightly thickened.
- 3 Add the rice and stir until the rice is well coated. Season and serve!

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your favourite
recipes!



Culinary Scene

lima in the limelight

Foodies are always on the lookout for the next great culinary capital. As we enter 2016 they're found in Lima, Peru. Traditionally a gateway to the grand Inca monuments such as Machu Picchu, this capital city will wow even the most experienced foodie.

Drawing together influences from Latin America, Europe and even the Amazon, Lima's chefs deliver a fusion of flavours brought to life via a blend of pre-Inca ingredients and those carried to this crossroads by travellers like you. Steamed fish, fresh vegetables, chunks of banana, lime juice, onions, and of course corn and potatoes are just some of what you will find.

We suggest a mix of exciting higher end restaurants that seem to be popping up overnight with the delightful local food stands, which delight both your taste buds and wallet.



Buen Provecho! #9

Make stops at cacao & coffee plantations

Costa Rica: A World of Nature

See pg 36



Coffee Culture

in costa rica

Farmers began to grow coffee in Costa Rica in the late 1700s but the country's crop production has since exploded and they are now one of the major coffee exporters in the world. The volcanic land produced the perfect soil and the cool and consistent mountainous climate were both perfect for growing coffee. Costa Rican's take their coffee very seriously and exclusively grow Arabica beans mandated by law. You know you are going to get a tasty smooth cup of Joe in this country.



Buen Provecho! #10

Discover the world of
craft-brewing

**Costa Rica: A World
of Nature**

See pg 36



Pisco Sour

———— only in peru ————

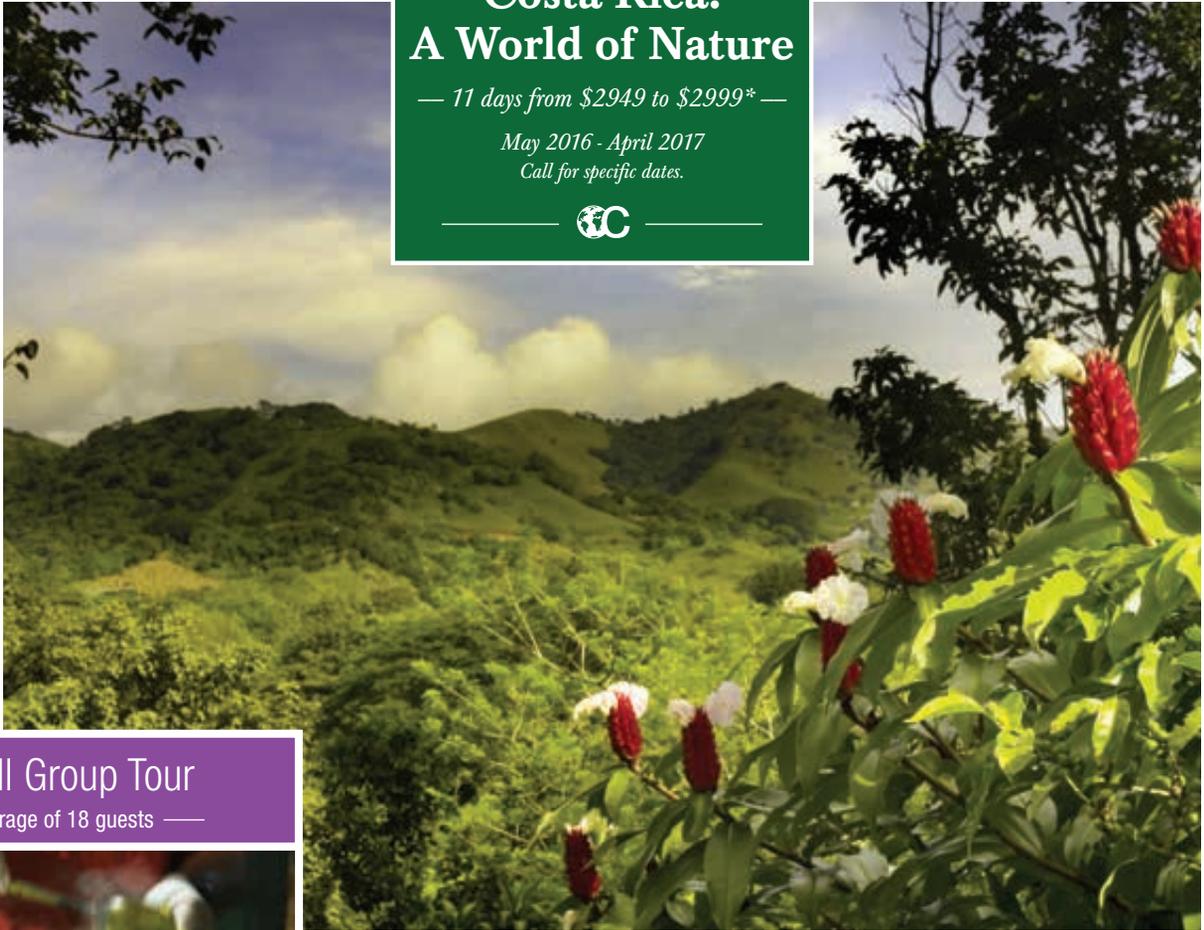
While in Peru, you must try the National drink – pisco sour. This unique drink is made with pisco, lime or lemon juice, syrup, ice, egg white, and Angostura bitters. Pisco is an amber-coloured brandy made from

distilled grape wine. It was first made in the sixteenth century in the city of Pisco, Peru, the liquor's namesake. Just be careful though, it is tasty but strong, so one may be enough.

Costa Rica: A World of Nature

— 11 days from \$2949 to \$2999* —

May 2016 - April 2017
Call for specific dates.



Small Group Tour

— average of 18 guests —



Discover this living Eden on the Central American isthmus. Settle in for two nights in Tortuguero National Park. Enjoy a thrilling Corobici River rafting adventure. Overnight at the foot of Tenorio Volcano. Meet indigenous people at the Maleku Indigenous Reserve. Explore the white sandy beaches of Manuel Antonio National Park. Behold the Villa Blanca Cloud Forest. Through rainforests, plantations, and waterways you will be dazzled at every turn.

savour these moments:

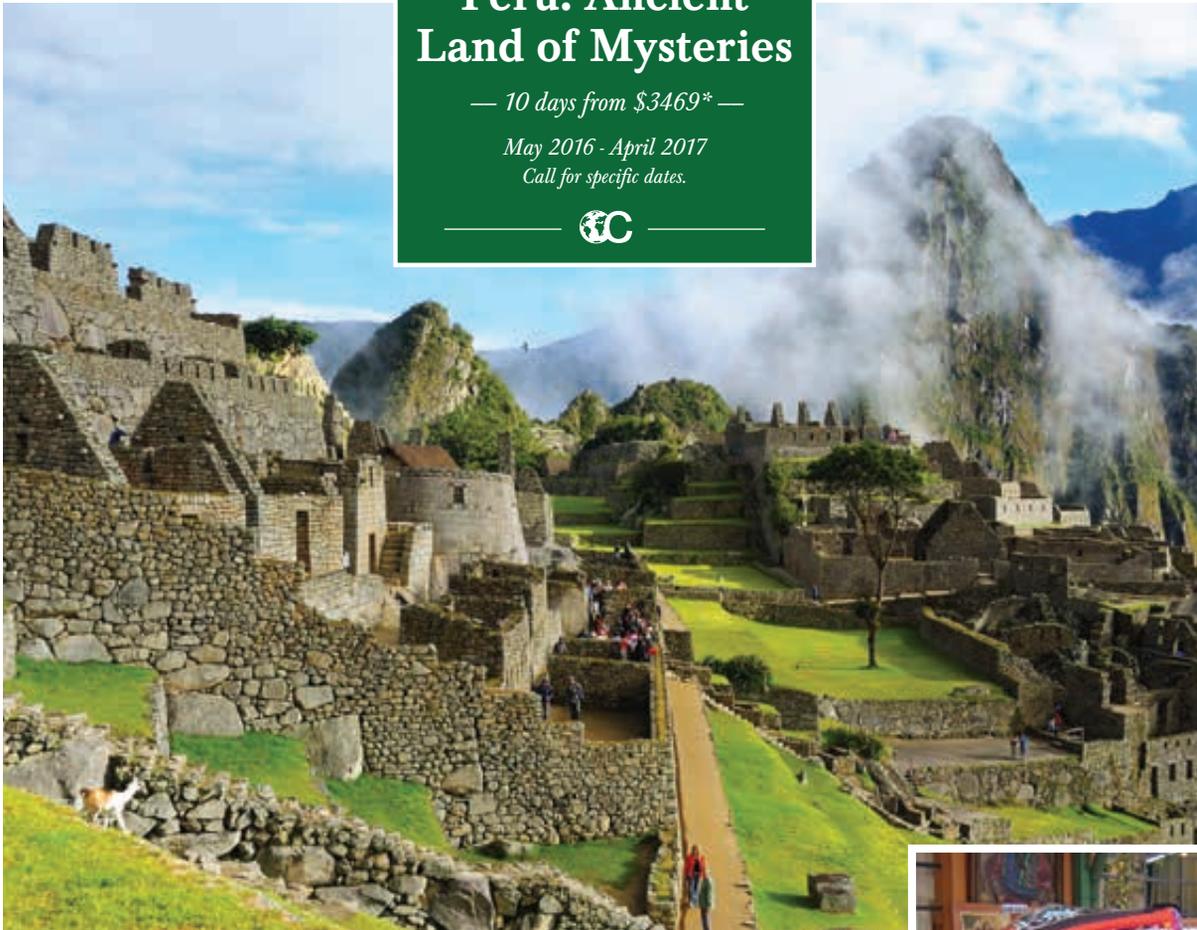
- Make stops at a cacao plantation and a coffee plantation.
- Sit down for lunch with the last indigenous tribe of this region.
- Learn about biodynamic vanilla production and other spices.
- Try your hand at organic farming, and enjoy lunch created with the produce.
- Discover the world of the craft-brewing culture in Costa Rica.

To learn more call Collette at **800.468.5955** or visit your **travel professional**

Peru: Ancient Land of Mysteries

— 10 days from \$3469* —

May 2016 - April 2017
Call for specific dates.



Fantastic ancient treasures set amidst the soaring Andean peaks — this can only be Peru. Travel to Machu Picchu aboard the famed Vistadome train. Spend a night at the base of this “Lost City of the Incas.” Explore Andean art in the Sacred Valley. Immerse yourself in Cuzco. Meet the Uros people of the floating islands on Lake Titicaca. Discover Lima’s colonial heritage. Join the ranks of the great explorers and venture to this fascinating country.



savour these moments:

- Savour an authentic Pachamanca dinner – food is cooked underground.
- Learn how to create local dishes during an exclusive culinary demonstration.
- Taste “chicha” at a local pub, a unique regional drink made from maize.
- Discover Peruvian cuisine, a blend of native and international ingredients.



To learn more call Collette at **800.468.5955** or visit your **travel professional**

French cuisine is
renowned around the
world. Find out why on...

*France Magnifique, or
Journey Through Southern France*



To learn more about all 6 of our
tours featuring France visit

gocollette.com

fr

The French are in love with their food. Every meal is carefully prepared, and also meant to be savoured; lunches and dinners often stretch on for hours, with lively discussion, warm laughter, and each part of the meal getting its time to be lovingly appreciated. Read on to see why the French are so passionate about their food...and to be surprised by what you'll find from the legendary world of French cuisine.

rich flavours

ance

French food: rich yet subtle...made with love and care...and always delicious



Dining

in france

Often, French food is thought of as fancy, high-end, or expensive, but this isn't necessarily true. It is, however, rich, flavourful, delicious, and surprisingly simple. Many meals are made with regional ingredients from a local garden or a local farmer's market.

French dinners often consist of three courses: an hors d'oeuvre, a main course, and a cheese and dessert course. Here are just some examples of the tantalizing choices you might find:

- **Hors d'oeuvre:**
Bisque, foie gras, French onion soup, croque-monsieur (grilled ham and cheese sandwich)
- **Main course:**
Pot-au-feu (beef stew,) steak frites, chicken in red wine sauce, ratatouille, sole filets in butter sauce
- **Cheeses:**
Bleu, chevre (goat), Boursin (herb), brie
- **Dessert:**
Crepes with fruit, chocolate mousse, eclairs, crème brûlée and oh so much more



Beef Bourguignon

— in france —



Wine

bordeaux & beyond

With over a dozen major wine regions, France produces the second most wine in the world, trailing only Italy. In fact, the country produces between 7-8 billion bottles every year.

Each region produces its own type of wine, distinguished by the taste, the type of grape used, and, perhaps most importantly, which type of food it is best paired with. Here are just a few of our favourites.

Chateauf-neuf-du-Pape

This is a historic village famous for its powerful red wines.

Champagne

Champagne has produced sparkling wines since the 17th century, when a monk named Dom Pierre Pérignon perfected its creation process.

Alsace

The majority of Alsace wines are white wines, including Gewurztraminer, Pinot Blanc, Pinot Gris and Riesling.

Bordeaux

Nearly 90% of the wine produced here is red, and made from Cabernet Sauvignon, Cabernet Franc and Merlot grapes.

Bourgogne (Burgundy)

Known for both red Burgundy (Pinot Noir) and white Burgundy (Chardonnay). Red Burgundy needs 10 to 20 years to age.



Bon Appétit! #11

Meet a local wine maker at a biodynamic winery

Journey through Southern France

See pg 47



Coffee

from paris to provence

When in France, order as the French do or you may be disappointed. In a café or bar, take the time to learn the coffee lingo or you'll find yourself handed what we call espresso, and the coffee of choice for the French, which

they call un café. In addition, there is no need to ask for sugar, it is sure to arrive with your coffee. However, if you like milk, you must remember to ask for it with your order. Here is a quick reference of types of coffee you will encounter.

Un café américain or un café filtre:

a large cup of filtered, relatively weak coffee.

Un café allongé:

an espresso in a large cup, which can be diluted with hot water.

Un café déca or un café américain déca:

decaffeinated coffee.

Un café au lait, un café crème, or un crème:

espresso with hot milk (large cup).

Un cappuccino:

espresso with foamed milk (large cup).



Sweets & Pastries

— a delight in port-en-bessin —



Crème Brûlée



Crepes



Petit Fours

Other divine French desserts include crepes, which are very thin pancakes topped with powdered sugar, and then filled with flavours like strawberries, mandarin oranges, pears, Nutella, maple syrup, whipped cream, or custard. Of course, the whole thing will likely be topped off by drizzles of warm chocolate sauce. There is also crème brûlée, which is rich creamy custard topped with a layer of caramelized sugar. And you can't forget petit fours and gourmet

chocolates. Petit fours are little tiny cakes that are very fanciful, available in all sorts of flavours. For decadent chocolates, visit Paris' famed shopping boulevard, the Champs-Élysées.

Bon Appétit! #12

Learn how to make
crème brûlée in Avignon

**Journey through
Southern France**

See pg 47



Macarons

— in france —



Shane Matlock, Product Manager for France, would like to introduce you to Macarons, one of his favourite French treats. They are a sweet meringue based pastry featuring two vibrantly coloured, sweet biscuits sandwiching tasty, creamy frosting or jam. There are dozens of flavours of these cookie-crossed-with-a-cupcake French desserts, including almond, apricot, hazelnut, blueberry, caramel, lemon, honey, pistachio, chocolate... and even lavender and rose!

Ingredients:

- 3 large egg whites (room temp)
- 1/4 cup superfine white sugar
- 1 2/3 cups confectioners' sugar
- 1 cup almond flour or finely ground almonds
- 2-3 drops gel food colouring

- 1 Line a baking sheet with parchment paper or silicone baking mat. Preheat oven to 300F.
- 2 Beat egg whites in a stand mixer fitted with a whisk attachment until foamy. Add in superfine sugar and continue beating until egg whites become fluffy and hold soft peaks.
- 3 Sift confectioners' sugar and almond flour together, and then fold into the egg whites. After a few strokes, add food colouring and continue to mix until the batter is smooth and falls off the spatula in a thin flat band (2 to 3 minutes).
- 4 Spoon batter into a pastry bag fitted with a plain round tip. Pipe the batter onto the baking sheet in rounds, leaving space between the disks.
- 5 Firmly tap the baking sheets twice against the counter to release any air bubbles.
- 6 Let the piped cookies stand out at room temperature until they form a hard skin on top, about 1 hour.
- 7 Bake cookies until they rise and set, but not browned, about 10-15 minutes; let cookies cool completely before filling with jam.

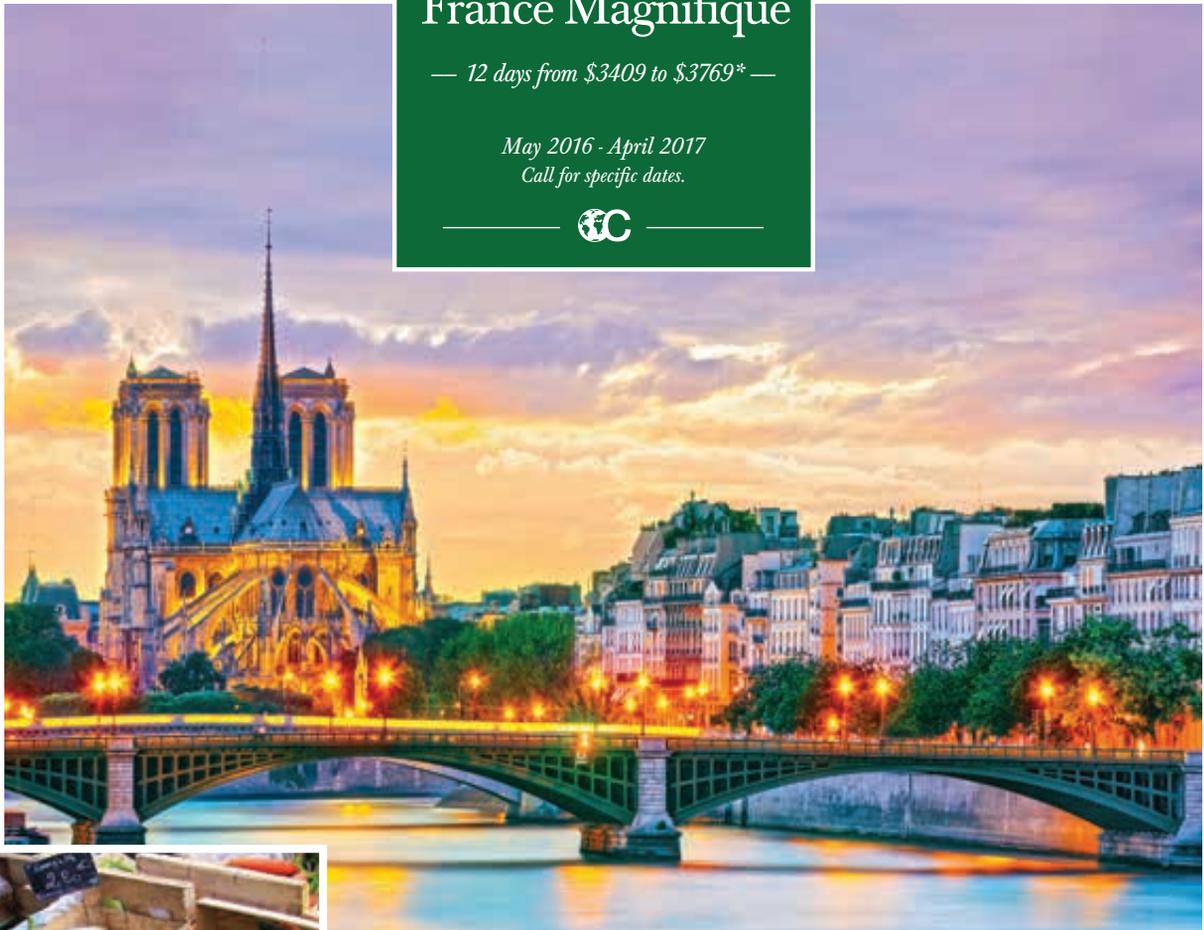
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France Magnifique

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May 2016 - April 2017
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Bask in the rich culture, delicious food and endless romance of France on a tour that explores captivating Paris, picturesque Provence, historic Normandy and breathtaking Le Mont St. Michel. Delight in a two-night stay in a stunning French chateau in the countryside of the Loire Valley. Come to know the enchanting medieval walled city of Avignon. Relish a tour of the former residence of the French Kings – the magnificent Fontainebleau. These experiences bring to life the joie de vivre of this fabulous country.

savour these moments:

- Sip wine during your tour of a well-known winery in Chateaufort-du-Pape.
- Learn how to make crème brulee in Avignon.
- Feel like nobility during dinner in the grand hall.
- Dine at a local bistro in the charming village of Port-en-Bessin.
- Relish a spectacular dinner cruise on the Seine.

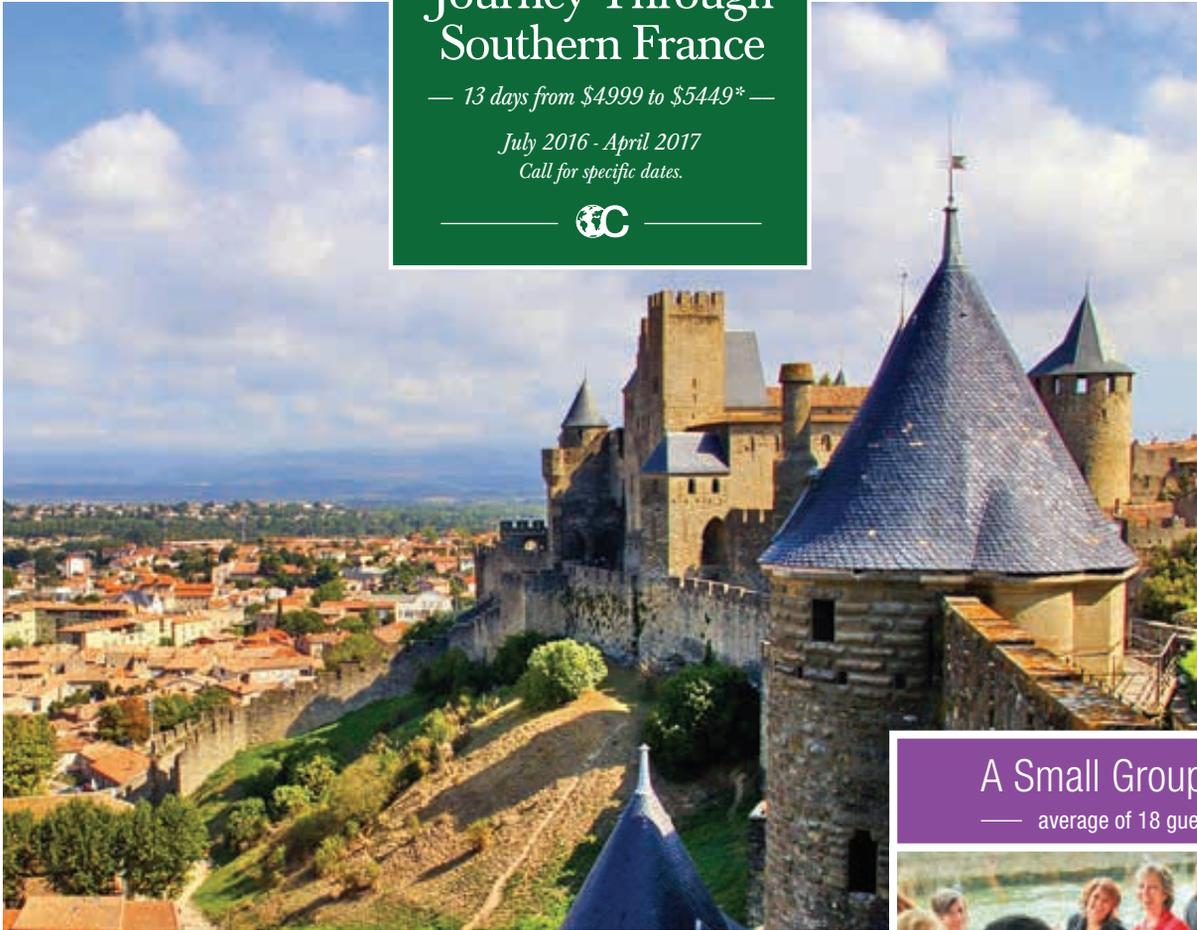


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Journey Through Southern France

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July 2016 - April 2017
Call for specific dates.



A Small Group Tour

— average of 18 guests —



Delve into the culture, cuisine and history of Southern France. Experience a bit of Parisian life before taking the TGV to the Loire Valley. Relax during a night in the magnificently renovated Abbaye de Fontevraud. In Bordeaux, drive along the famed “route des chateaux.” Tour and stay at the spectacular fortress at Carcassonne. Tour the village of Avignon and marvel at the colour and light show in Les-Baux. Many incredible moments and surprises await as you come to know Bordeaux and Provence.

savour these moments:

- Spend time getting to know a local wine maker at a biodynamic winery.
- Taste the flavours of Provence at a local market in Saint-Remy-de-Provence.
- Discover the wine in the UNESCO wine region of Bordeaux.
- Sample brandy at a Cognac distillery.
- Savour a dinner of the day’s freshest ingredients at local restaurant.



To learn more call Collette at **800.468.5955** or visit your **travel professional**

Try something entirely
new on...

*Three Kingdoms of Indochina,
or China Highlights*



To learn more about all 7 tours
in our Asia collection, visit

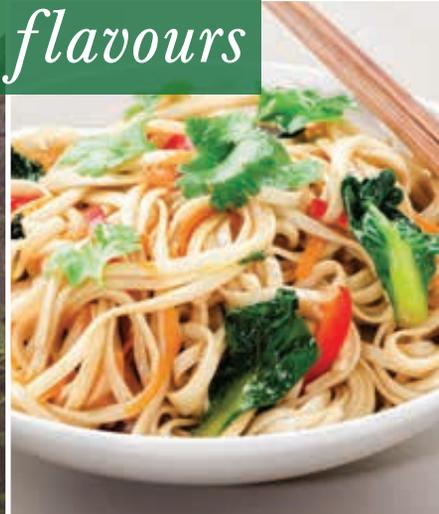
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Discover a world where meals are more than simply dining; they are a celebration of tradition. From ancient times to present day, eating and drinking in Asia is often ceremonial and spiritual. The cuisine is alive with flavour and colour with regional touches. You'll always find fresh ingredients that include rice, soy, vegetables, seafood and meats. The complex flavours that have evolved in each region blends into its own unique taste that is still unmistakably Asian. Let Collette take you on a journey of flavours that will immerse you in the local cultures and traditions of Asia.



complex flavours



asia

Asian food: fresh, flavourful and unique... celebrating the local flavours... and steeped in tradition.

Dining

— in asia —

In Asian cooking, you will find a delightful combination of flavours and textures all in one dish. Many spices and sauces are blended with vegetables, and tofu, meat or seafood, and at times, mixed in with other textures like nuts or raisins. Of course, you'll also find the popular rice or noodles as an accompaniment. The type of rice you will see is regional. You'll most likely find Jasmine rice in Vietnam, Laos and Cambodia, while long-grain rice is mainly used in China. Rice is always eaten as a side dish in Asia, not as the main course. Noodles on the other hand are eclectic, and you will find many kinds in all countries. But, the three most popular types are "mein" (wheat), rice and soba noodles. Noodles also range greatly in size from thick to thin and are served in a variety of ways.

The styles of cooking are typically stir-frying, steaming or deep-frying. In the South where the climate is warmer, there is an emphasis on freshness and tenderness while the northern dishes are generally cooked in oil and use more vinegar and garlic. No matter what the focus, Asian food typically blends many flavours that dance on your palate. From citrus juices and herbs, to soy sauce, fish sauce, or lemon grass, it is always a culinary adventure.

Vo (Cheers)! #13

Visit a home where
they make rice paste
and coconut candies

**Three Kingdoms of
Indochina**

See pg 56





VIETNAMESE PAPAYA SALAD

Southeast Asia is one of Tour Manager, Mark Godin's favourite places to lead our guests, and this is one of his favourite dishes of the region.

Ingredients:

- 1/4 cup lime juice
- 1 clove garlic, minced
- 3 Tbsp fish sauce
- 2 Tbsp sugar
- 1 Thai chili, minced
- 6 cups shredded green papaya
- 1/3 cup thinly shredded carrots
- 3/4 pound cooked shrimp roughly chopped
- 1/3 cup chopped cilantro
- 1/3 cup chopped mint
- 1/3 cup basil
- 3 Tbsp peanuts (crushed)

- 1 Combine the lime juice, garlic, fish sauce, sugar and chili and set aside.
- 2 In a large bowl combine – green papaya, shrimp, cilantro, mint, carrots, and basil and toss.
- 3 Add the dressing and toss to coat.
- 4 Top with peanuts and serve immediately

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Vo (Cheers)! #14

Savour local food during lunch at Lang Co fishing village

Three Kingdoms of Indochina

See pg 56



Markets

———— a part of local life ————

The heart of Asian culture is found in its markets, in the same places that the region's people have exchanged goods for centuries. The most intriguing are the floating markets. You will find this age-old way of hawking goods by boat all over Southeast Asia. Another type of market is the open-air market found all over Asia. These are the local grocery store, café and fast food restaurants all in one. Vendors peddle their best

produce, meats and eggs all throughout the day. But at night, hundreds of locals gather there to share in a bowl of Pho or partake in some skewered scorpions and seahorses. Whatever your taste buds are calling out for, you can know it is fresh. It is all about 'daily menus.' So venture to one of China or Vietnam's open-air markets to saddle up to the counter and eat like a local.

Chopsticks

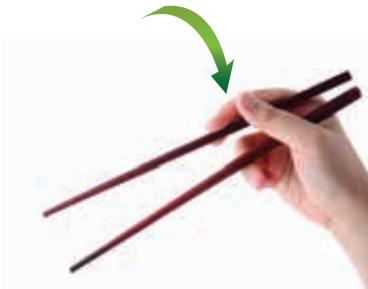
— a subtle art —

One of the first things you think of when you think of Asian cuisine is chopsticks. Used throughout much of Asia and an anomaly to many North Americans, its origins are quite fuzzy. Chinese legend credits philosopher Confucius for the creation of chopsticks. It is said that Confucius, who spread a message of peace, urged his followers put away the knives at the dinner table. He saw them as symbols of war and death, and as a result, the chopstick was born.

No matter the true beginning, the earliest known chopsticks found were uncovered at the legendary ruins of Yin. It is believed these were not for eating, but used in cooking in large pots. Scientists say that in the year 400, there was a population explosion in China and chefs began to cut food into small pieces for faster cooking. Consequently, personal utensils, previously obsolete, were now needed, and the chopsticks were the perfect tools for the job.



how to hold chopsticks



- Place the upper chopstick between the index finger and the thumb, then rest the middle finger along the side.



- Brace the other chopstick in the crease at the base of the thumb and rest it on the top of the ring finger.



- Move only the upper chopstick when picking up food.



chinese teas

— world's most popular drink —

The most popular drink in Asia and actually the world is tea. The first written reference to the drink was in China in 200 B.C. They have since become the world's top producer of tea – over a million tons are produced here each year. Tea ceremonies in China can be traced back 1200 years. Beginning as religious ceremonies in honour of nature and peace, but have since evolved to be an integral part of Chinese culture.



3 most popular teas in China

- Green Tea
- Red Tea (Black Tea)
- Wulong Tea (Oolong Tea)

All tea comes from various parts of the camellia sinensis plant.



Vietnamese Coffee

Tasty Vietnamese coffee is strong and full of flavour. The French colonists brought the drink to the country centuries ago but the coffee has evolved into a style all its own. Hot or iced, with yogurt or condensed milk, the choice is yours. Leave the decaf behind, sit down at a local café and dive in to this delicious treat that is sure to dazzle your taste buds.

Hanoi is the center of cafe culture in Vietnam.



Gan Bay! #15

Partake in a traditional
tea ceremony

China Highlights

See pg 57



Tea & China

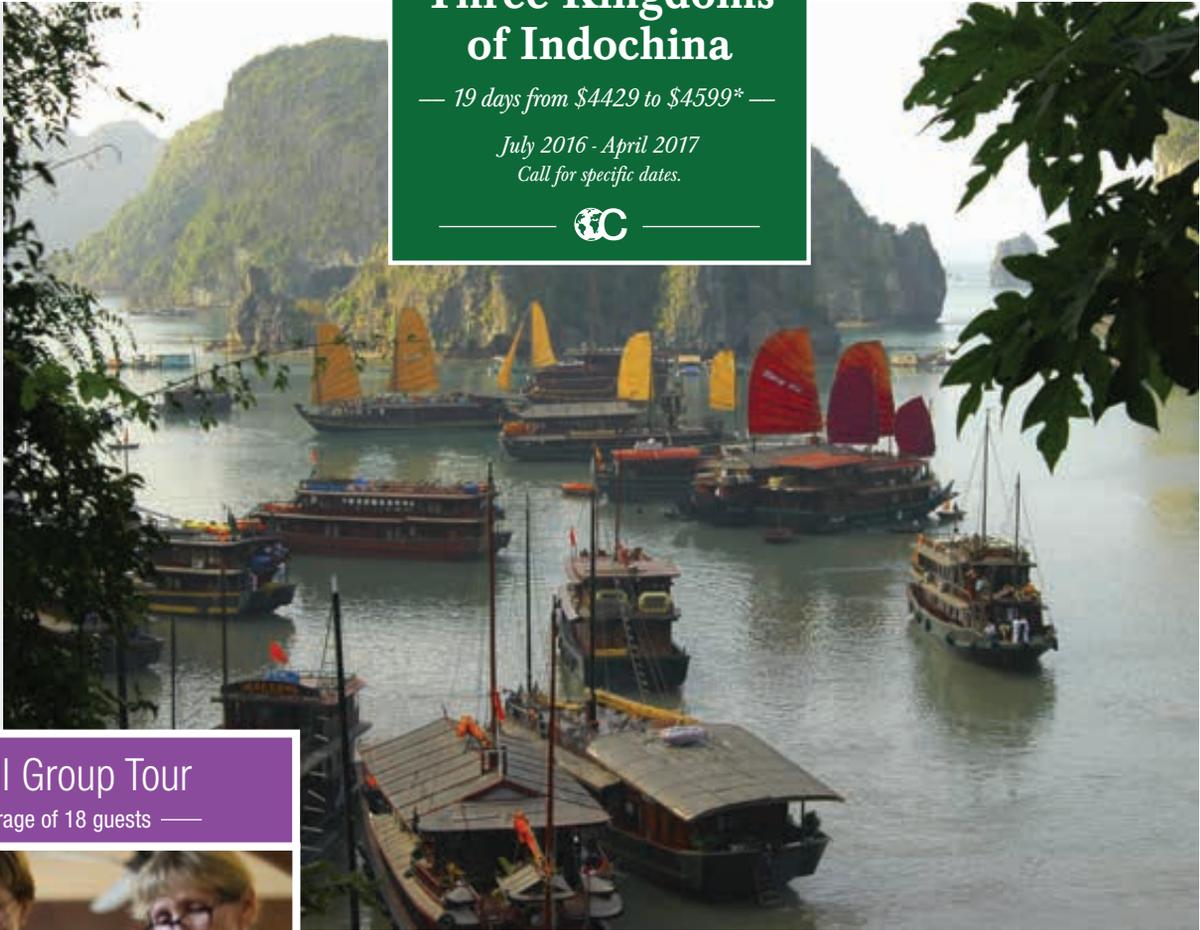
— 1200 years in the making —



Three Kingdoms of Indochina

— 19 days from \$4429 to \$4599* —

July 2016 - April 2017
Call for specific dates.



Small Group Tour

— average of 18 guests —



Delve into a mysterious world. In Vietnam, explore its complex relationship with the west. Cruise overnight aboard a luxury junk boat on Halong Bay. Venture into the jungle to an elephant village. Immerse yourself in a Laotian Baci ceremony. Behold Cambodia's Angkor Wat temple. Offer alms to hundreds of saffron-robed monks. From reflecting on the Fall of Saigon to exploring a once forgotten temple, each day paints a new picture of Indochina.

savour these moments:

- Learn unique culinary secrets during a cooking class in Hoi An.
- Travel to a local home factory which produces rice paste and coconut candies.
- Delight in lunches on the Mekong River in Laos and at a floating restaurant in Siem Reap.
- Savour local food during lunch at Lang Co fishing village.
- Dine at a non-profit restaurant that trains underprivileged children.

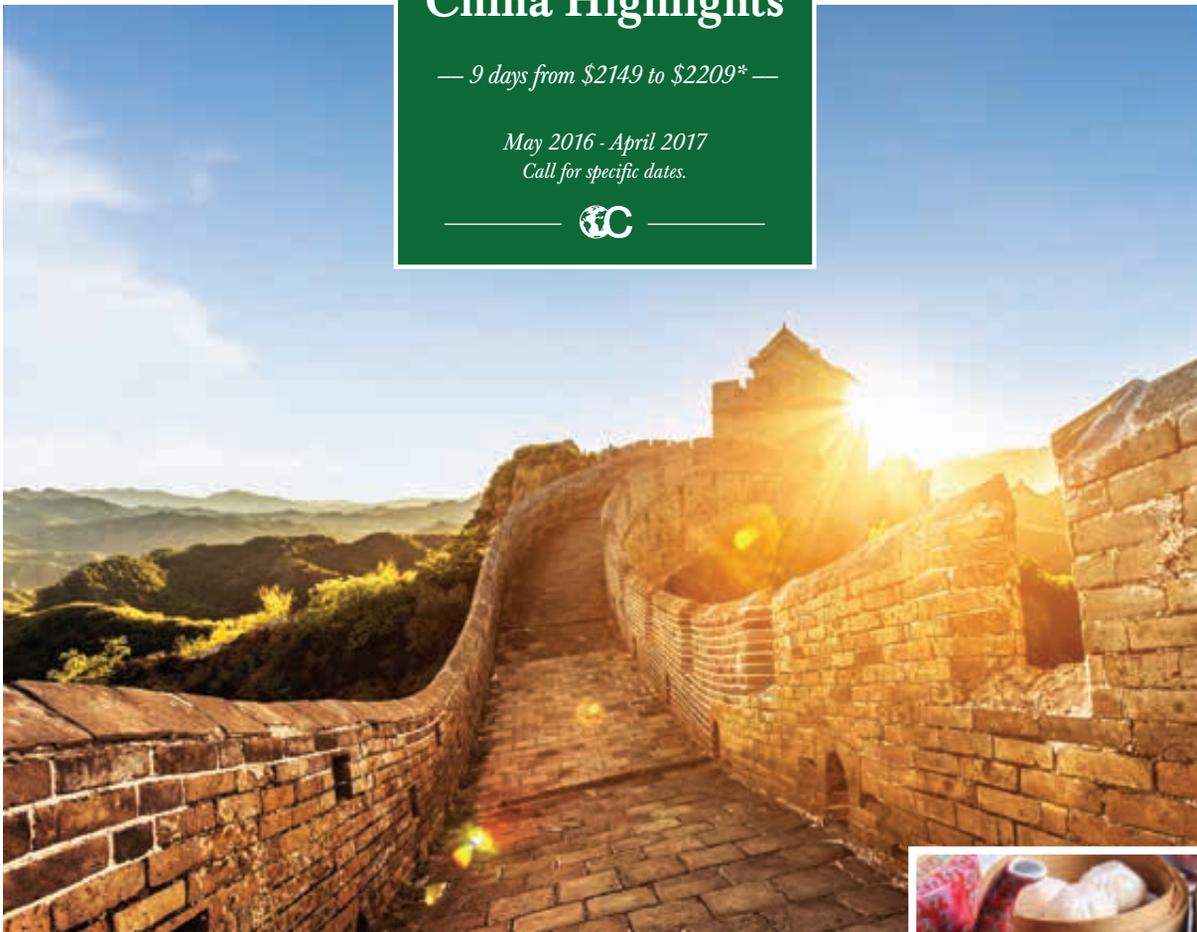


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China Highlights

— 9 days from \$2149 to \$2209* —

May 2016 - April 2017
Call for specific dates.



Come to know the best of China with multi-night stays in Beijing and Shanghai. Take it all in, from the thrill of walking on the Great Wall to a stroll in the quiet oasis of Yuyuan Gardens in the heart of Shanghai. Explore Beijing's historic Tiananmen Square and the Forbidden City and Shanghai's Urban Planning Exhibition Center. Experience the honoured ancient alongside the visionary futuristic that can only be found in these incredible cities.



savour these moments:

- Sit down for lunch with a local family at their home in the Hutongs.
- Savour Xiao Lon Bao or a “little basket of dumplings.”
- Dine on Imperial cuisine at Courtyard Restaurant, featuring Peking Duck.
- Partake in a traditional tea ceremony.
- Learn the art of traditional dumpling making.
- Sample an array Shanghai's cuisine, a blend of the eight unique cuisines of China.



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Delight your
taste buds on...

*Coastal Maritimes, or
Canadian Rockies by Train*



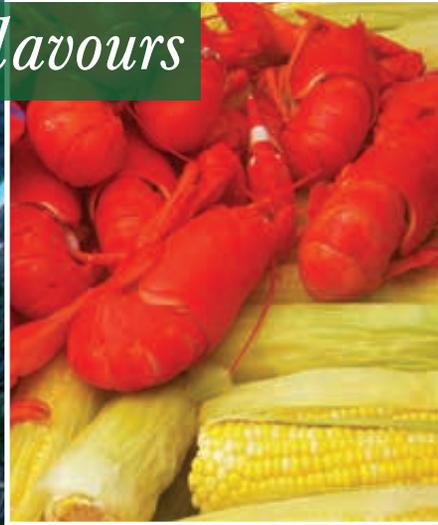
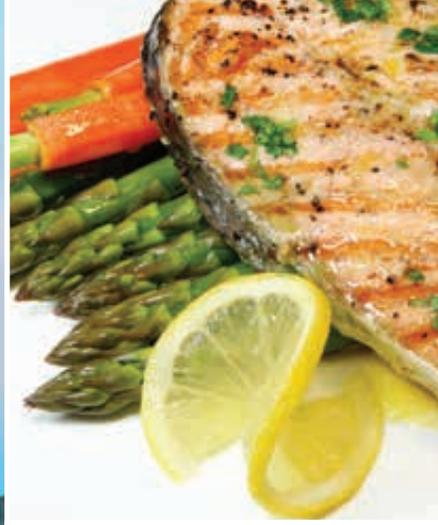
To learn more about all 7 of
our Canada tours, visit
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As you look around your own backyard, images of soaring peaks, endless plains, and cosmopolitan cities may come to mind. But have you stopped to consider that Canada is also one of the world's most dynamic culinary destinations that blends diverse influences, dramatically changing regions and tastes that range from the humble to the adventurous? Across the country you'll find one-of-a-kind restaurants, small epicurean wonders and five-star dining experiences.

diverse flavours

Canada

Canadian food: internationally influenced... from the land and the sea... filled with culinary surprises.



Dining

— throughout canada —

Some imagine Canadian cuisine to be sweet and rich, home-cooked, hearty meals. And yes, there are traditional elements such as maple syrup, poutine and bacon that fit the bill, but there is also an international side that attracts some of the most adventurous foodies in the world. For generations, cosmopolitan cities such as Montreal, Vancouver and Toronto draw people from many cultures, which has cultivated their now lively culinary scenes.

The best way to describe the food is a blend of cultures. You will, of course, find lots of French flavours, English influences, and inspirations derived from the indigenous First Nations people. But you will also see dishes that reveal a Portuguese, German, Irish, Arabic, Greek, or Asian flare, just to name a few.

On your dining adventures, you will discover that the food is diverse, delicious and satisfying, all things that make for a delightful dining experience.

Cheers! #16

Savour a BBQ on an
Alberta Ranch

**Canadian Rockies
by Train**

See pg 67





DUCK BURGER

Our Canada Product Manager, Sandra Pais, looks forward to visiting the The Sawridge Inn, Jasper to sink her teeth in this delicious creation.

Ingredients:

- 2 lbs ground duck meat
- 1 green onion thin bias cut
- 5 slices dry multigrain bread, crumbled
- 1 whole egg beaten
- 3 Tbsp oyster sauce & soy sauce
- 1/2 tsp ground cardamon seeds
- 1/2 tsp ground cumin
- 1 tsp grated garlic
- 1 tsp grated ginger
- 1/2 tsp fresh ground black pepper
- 1/2 tsp dry mustard powder
- 1/2 tsp red chilli flakes
- 1/2 tsp Chinese 5 spice
- 1/2 tsp ground coriander

- 1 In a large mixing bowl combine all ingredients. Mix well by hand ensuring that all ingredients are thoroughly incorporated in the mix.
- 2 Form mixture into 8 oz or 2 oz patties (for sliders).
- 3 To cook place a small amount of canola oil in a skillet and sear on both sides, until lightly browned.
- 4 Finish burger in a preheated oven at 350° for 10 to 12 minutes, until fully cooked - but still moist and juicy.
- 5 To serve, top with pickled red onions and sauteed shiitake mushrooms. Stack on lightly toasted Kaiser buns. Accompany with fresh-made yam fries.

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© The Sawridge Inn Jasper



Dining

— amid the rockies —

Built along the historic railways of Western Canada resting in the midst of towering mountains are the **Fairmont Chateau Lake Louise** and **Fairmont Banff Springs** that offer a rare combination of luxury and natural wonders. At these luxurious properties, you will find incredible five-star dining opportunities. Their seasonally inspired menus are prepared by some of the country's top chefs. From fondue or sushi to afternoon tea, you will always find fresh ingredients from a variety of cultures. It is more than simply dinnertime, be ready for a sumptuous dining experience.

Cheers! #17

Choose from many world-class restaurants

**Canadian Rockies
by Train**

See pg 67



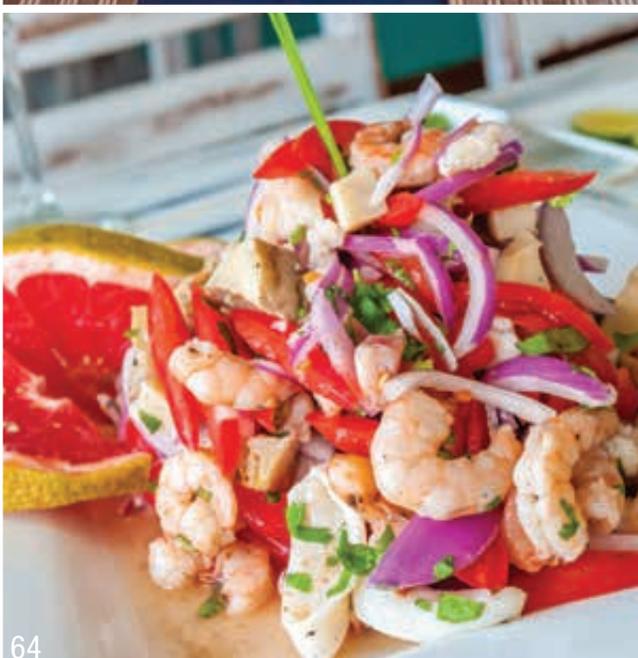


All Aboard

— the VIA Rail train —

Train travel harkens back to another time and that includes the meals. During your time on VIA Rail's *The Canadian*, you'll savour meals as beautiful as the scenery that rolls by. Some culinary experiences are strictly about the food and others are about the setting. But this one has it all, with its unsurpassed beauty and delicious cuisine, it is hard to beat!





Canadian Maritimes

— seafood —

The Atlantic coast of Canada’s provinces of New Brunswick, Nova Scotia and Prince Edward Island are referred to as the Maritimes for more than just their breathtaking coastal vistas. The region is all about the sea. It is the local’s livelihood, it is imbedded in their traditions, and its bounty is on their tables – lobster, salmon, scallops, oysters and mussels to name a few. Lobster is perhaps the most popular seafood of choice throughout the region and New Brunswick is famously known as the “lobster capital of the world.”

Seafood lovers are sure to find an array of exceptional seafood restaurants, seasonal festivals that honour the cuisine, and markets that sell the catch of the day throughout the Maritimes. So put on your bib, and be ready to sample some of Canada’s freshest seafood.

Cheers! #18

Try local scallops, lobster and salmon

Maritimes Coastal Wonders

See pg 66



Maple Syrup & Canada

— classic pairings —



Maple Syrup - The Most Delicious 'Superfood'

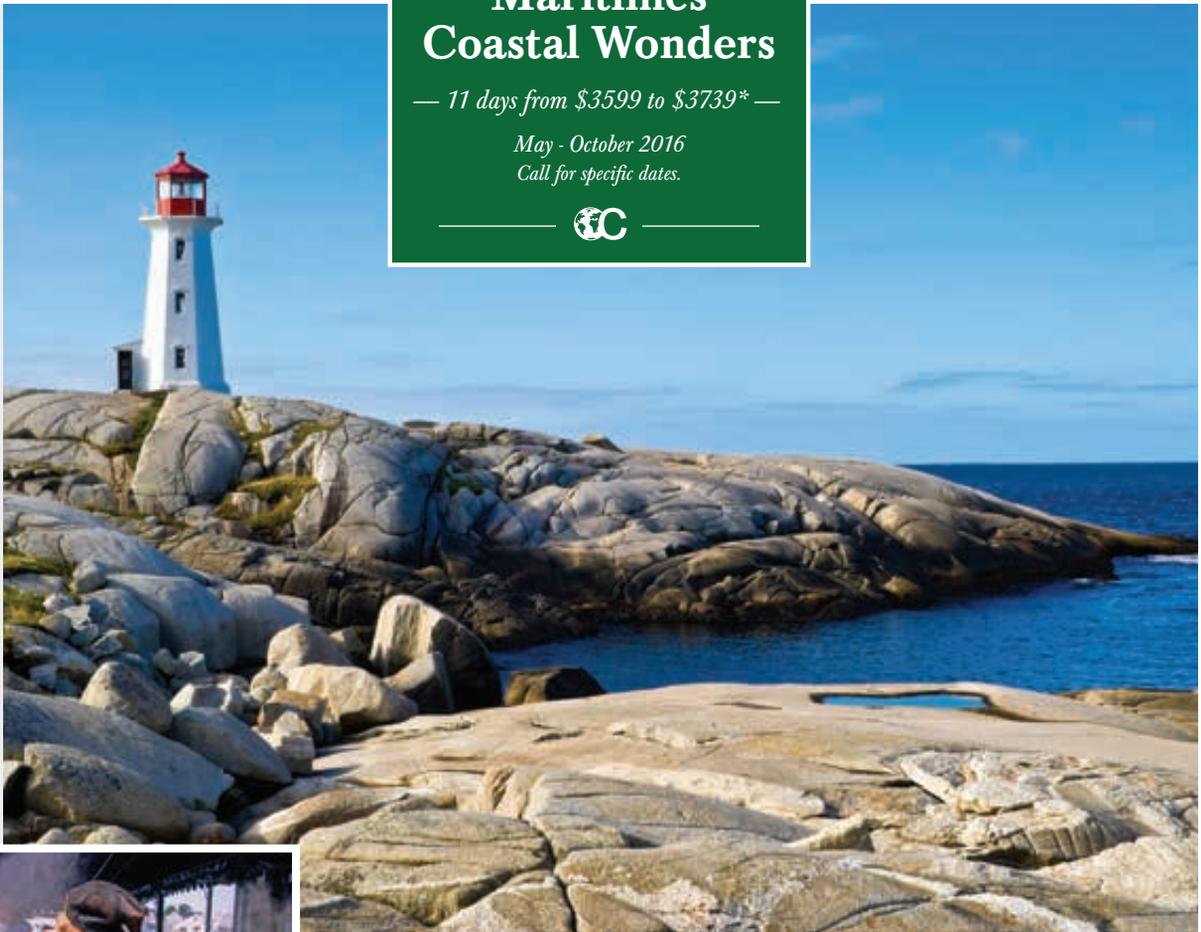
It is perhaps the most Canadian of food. Fresh from the maple tree (the symbol of Canada), it is a wonderful treat, rich in minerals and believe it or not, a relatively low calorie option. It is even believed to have antioxidant properties. But more importantly, it tastes amazing and fits so well on top of a large stack of pancakes.

Maritimes Coastal Wonders

— 11 days from \$3599 to \$3739* —

May - October 2016

Call for specific dates.



Uncover the treasures of the Canadian Maritimes. From the rugged Cabot Trail to the amazing Fundy tides, adventure awaits. Marvel at the incredible Nova Scotia's Peggy's Cove. See the four-story high flowerpot-shaped Hopewell Rocks. In Prince Edward Island, visit the Anne of Green Gables House. Be inspired at Alexander Graham Bell museum. Travel the striking Lighthouse Route. The rugged coast and seafaring history are waiting to be discovered.



savour these moments:

- Get a taste of Cape Breton with dinner featuring the local flavours.
- A local fisherman will teach you all about scallops and how to shuck them!
- Feast on traditional Maritimes lobster as you look out upon Daniels Flats.
- Enjoy a salmon barbeque with fiddleheads.
- Experience local culture at the celebrated Saint John City Market.

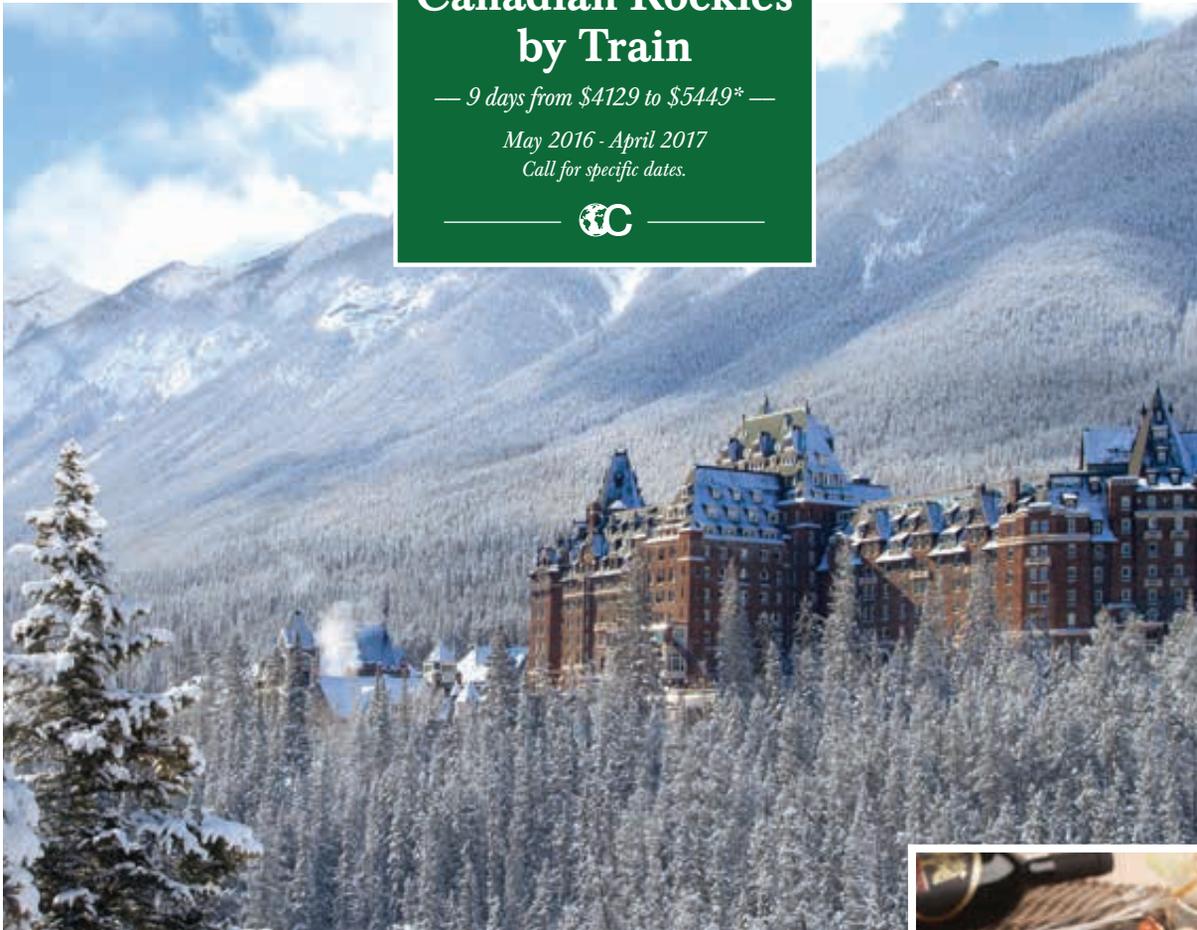


Canadian Rockies by Train

— 9 days from \$4129 to \$5449* —

May 2016 - April 2017

Call for specific dates.



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savour these moments:

- Choose from the Fairmont Chateau Lake Louise and Banff Springs hotels' great restaurants.
- Get a "Taste of Alberta" – dinner featuring various products and special recipes.
- Experience a day on a ranch in the Alberta plains, complete with a BBQ lunch.
- Travel to picture-perfect Maligne Lake for breakfast with a view!



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