

CHIHULY COLLECTION

PRESENTED BY MOREAN ARTS CENTER



Chihuly Collection & Mazzaro's Italian Market March 18th, 2024

This morning we will head to beautiful St. Petersburg, Florida and our first stop is the Morean Art Center where we will have a guided tour of The Chihuly Collection. This collection is a stunning, permanent collection of world-renowned artist Dale Chihuly's unique artwork. The presentation is unique as it is the first installation of Chihuly art in a building designed specifically for that purpose. The Collection is marked at the entrance by an iconic 20-foot sculpture created especially for the site. We will enjoy a docent led tour of the museum & Morean Art Center before visiting the Glass Studio & Hot Shop to see a live glass blowing demonstration. Next, we will go to the Rhumba Grille for a delicious lunch. Finally, we will make a stop at Mazzaro's Italian Market! Bring your coolers and fill up on delicious Italian treats not found anywhere else! Sign up today!

Activity Level 1



Tour Includes:

- R/T transportation
- Docent led tour of Chihuly Collection
- Lunch, Tax & Gratuity
- Stop at Mazzaro's Italian Market
- Driver gratuity

Cost: \$99.00pp

Make checks payable to Small World Tours. No refunds after 03-04-24. Tickets are transferable.
Motor coach will depart the clubhouse at 8:45am & return at approximately 5:30pm

Contact: Small World Tours

Phone: (863) 420-0156



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State of Florida Seller of Travel ST-14212



Rhumba Grille Menu Choices:

Please choose your lunch upon sign up!

- 1. Island Grilled Meat Loaf with peppers and onions with parmesan potatoes and seasonal vegetables**
- 2. Montego Bay Half Chicken with citrus splash and corn bread stuffing with mashed potatoes and seasonal vegetables**
- 3. Caribbean Pulled Pork with mango BBQ sauce with parmesan potatoes and seasonal vegetables**
- 4. Salmon Cakes with Cucumber Dill sauce with parmesan potatoes and seasonal vegetables**
- 6. Island Style Veggie Quesadilla with parmesan mashed potatoes**
- 7. Rhumba Salad with avocado, roasted corn, greens, tomatoes, red onions and honey poppyseed dressing**