

The Solivita LaLa Club Presents:

st. petersburg, florida



Dali Museum & Chihuly Collection

September 26th, 2024



CHIHULY
COLLECTION
PRESENTED BY MOREAN ARTS CENTER

Our day will start as we depart to the Dali Museum in St Petersburg. We will begin with a public tour of the world's most comprehensive collection of the renowned Spanish artist's work compiled by A. Reynolds Morse and Eleanor Morse over a 45-year period. After enjoying the museum, we are off to a beautiful lunch at The Rhumba Grille Restaurant. Next, we will have a docent led tour of the Chihuly Collection at the Morgan Arts Center before visiting the Glass Studio & Hot Shop to see a live glass blowing demonstration. Don't miss this great tour! Sign up now! Activity Level 2 Pre menu order required



Cost: \$125.00pp

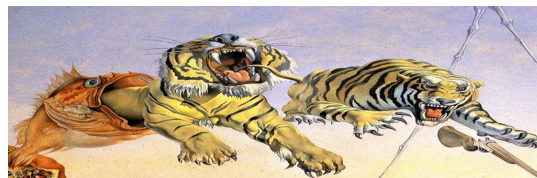
Tour Includes:

- * R/T transportation *
- * Dali Museum admission *
- * Dali public tour *
- * Lunch, tax & gratuity *
- * Glass Blowing Demo *
- * Docent led tour of Chihuly Collection *
- * Driver gratuity *



Full payment due at time of reservation. No refunds after 09-12-24. Tickets are transferable.
Motor coach will depart Freedom Park at 8:00am & return at approximately 5:45pm

Contact: Small World Tours
Phone: 863-420-0156



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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**