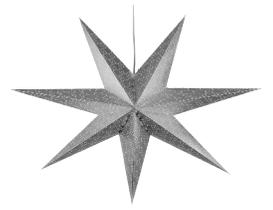


Dazzling Lights

at Leu Gardens

December 4th, 2024



Join us on a fantastic evening out! First, we will head to Bahama Breeze for a delicious dinner. Next, we are off to Dazzling Lights!! Dazzling Nights Orlando will transform Leu Gardens into a stunning winter wonderland featuring dazzling lights, shining forests, magical displays, music, and beautiful sculptures! This year's highlights include: Beautiful, Moroccan Lanterns hanging from the trees overhead, fun, interactive lights that light up when you jump on them, a beautiful, bright, 70' long light tunnel, a play area of giant, 8' tall, rollable ornaments, a walk of thousands of laser lights, and snow all night long! New this year: A stunning nighttime show with 100, 10' tall beacons of light, a dazzling, 30' tall tree of thousands of shimmering, gold sequins, a fun, wintry Florida display created by the Leu Gardens Horticulture Team, and more!! Leu Gardens will also offer sweet treats and holiday adult beverages. Leu Gardens is cashless, so bring a debit or credit card if you are interested in purchasing drinks! You won't want to miss this fun holiday night out! **Activity Level 2**

Tour Includes:
 R/T Transportation
 Dinner, tax & gratuity
 Dazzling Nights admission
 Driver gratuity



Cost: \$115.00pp

No refunds after 11-20-24.

Make checks payable to Small World Tours.

Motor Coach will depart the clubhouse at 4:15pm and return at 10:30pm.

Tickets are transferable.

Pre menu order required, see back of flyer!



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



Small World Tours & Cruises, Inc.
 3503 Small World Drive
 Haines City, FL 33844
 863-420-0156
 Seller of Travel ST-14212



Please choose one of the following menu items:

1. Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

2. Tequila Sunburn Glazed Salmon

Grilled salmon with our Tequila Sunburn glaze and topped with pineapple-mango salsa, served with cinnamon mashed sweet potatoes and green beans.

3. Coconut Shrimp

Large, crispy shrimp with yellow rice, broccoli, and citrus-mustard for dipping.

Vegetarian options available upon request

All entrees served with a House Salad that contains Fresh greens, tomatoes, cucumbers and pumpkin seeds, drizzled with Island vinaigrette, coffee, tea or soft drink