

Savoir Faire

CRUISING THE REGIONS OF BURGUNDY FRANCE

The Barge Connection
12036 Nevada City Highway #311
Grass Valley, CA 95945
Phone 888.550.8580
Phone 530.274.0764
Fax 530.274.0825
www.bargeconnection.com
Email info@bargeconnection.com

12/12/06



THE BARGE

CONNECTION

TECHNICAL SPECIFICATIONS

Savoir Faire

SPECIFICATIONS

Size:	132 X 17 feet
Capacity:	12
Crew:	7
Cabins:	6
Accommodations:	6 Queen/Twins ensuite
Heat & Air:	Central Heating & Air Conditioning
Cruising Regions:	Holland, Burgundy, Champagne & Three Country Cruise
Length of Cruise:	6 Nights & 13 Nights (3 Country Cruise)
Departure Day:	Sunday
Cabin Size:	Approximately 9'X13'
Electricity:	The voltage aboard is 220 volt A/C and 110v (for electric shavers)
Hairdryers:	Provided
Meals:	All Included
Beverages:	All Included
Entrance Fees:	All Included
Laundry Facilities:	Not available
Transportation:	Transfer to and from Paris for French Cruises Transfers to and From Amsterdam, for Tulip Cruises Transfer from Amsterdam and to Paris for Three Country Cruise Private coach for excursions
Pick-Up Time:	2:30 PM
Recreational Items:	Soundsystem with CD, 6 Bikes, Fully Stocked Bar, Library of books & games
Theme Cruises:	Golfing, Biking, Three Country

BOAT DIAGRAM

(please note that in addition to the decks featured below there is also a top panoramic deck)



12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE CONNECTION

SAMPLE ITINERARY

Savoir Faire

CHABLIS CRUISE
BETWEEN PARIS & AUXERRE

Despite the many imitations, there is only one true Chablis - the fine, dry white wine from this small area of Burgundy that has been making wine since pre-Roman times.

Sunday Day 1

You are met at the hotel and driven to the Savoir Faire (formerly 'Etoile de Champagne') which is docked in Paris on the Left Bank. After a champagne welcome, take an evening cruise of Paris.

Monday Day 2

Morning visit to Fontainebleau. To walk through Fontainebleau is to walk through the history of France. Every royal family has added its architectural signature. Afternoon cruise on the river Yonne to moor in a peaceful countryside setting.

Tuesday Day 3

A pleasant cruise along the beautiful river Yonne to Sens, the oldest town in France. Visit the first of the great Gothic cathedrals, a magnificent building that dominates the main square. Time to shop, visit the museum or stroll around the town.

Wednesday Day 4

Set off on the canal in the morning, stopping in the Roman style town of Villeneuve. Time to stroll around the town before setting off to the pretty riverside town of Joigny. Its narrow cobbled streets winding their way up to churches perched on top take you back to another era.

Thursday Day 5

Morning cruise to Gurgy. After lunch take a short drive to one of the nearby Chablis vineyards. We select one of the small family operations for an intimate tour of their vineyards and cellar.

Friday Day 6

Cruise along the upper reaches of the Yonne to Auxerre, the most beautiful of all river towns whose skyline is punctuated by church spires and its streets lined with timbered 16th century houses. Time for shopping, visiting the old port, or the 15th century clocktower. Farewell dinner on board.

Saturday Day 7

After breakfast you are driven to your hotel or the airport.

PLEASE NOTE – ALL ITINERARIES ARE SUBJECT TO CHANGE WITHOUT NOTICE. THIS IS A SAMPLE CRUISE ITINERARY AND IS PROVIDED AS A GUIDE ONLY.

12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE CONNECTION

CRUISE SCHEDULE & PRICES

Savoir Faire

2007

March 18-May 05 2007: **Holland Tulip Cruises**, (Haarlem to Haarlem)

May 06, 13 2007: **13 night 3 country cruise**, can be booked as single weeks also, from Holland to Belgium, Belgium to France (Amsterdam-Ghent, Ghent-Paris)

May 20-August 25 2007: **Chablis Cruises**, Burgundy (Paris to Auxerre or reverse)

August 26-Sept 22 2007: **Champagne and Brie Cruises** (Paris to Epernay or reverse)

Sept 23 - Oct 20 2007: **Chablis Cruises**, Burgundy (Paris to Auxerre or reverse)

Oct 21, 28 2007: **13 night 3 country cruise**, can be booked as single weeks also
(Paris-Ghent, Ghent-Amsterdam)

	Early	Value	Regular
Charter for 12 Guests	\$32,000	\$39,000	\$43,000
Charter for 11 Guests	\$31,000	\$38,000	\$42,000
Charter for 10 Guests	\$30,000	\$37,000	\$41,000
Cabin bookings (p.p.sharing)	\$3,000	\$3,700	\$4,100
Single Supp.	\$1,500	\$1,850	\$2,050

EARLY SEASON: March 18-May 05; Oct 07-Nov 03 2007

VALUE SEASON: May 06-19; July 08-Sept 08 2007

REGULAR SEASON: May 20-July 07; Sept 09-Oct 06 2007

THREE COUNTRY CRUISES (France, Belgium + Holland), 13 nights
12 Guest Charter-Special rate with 25% off! \$58,500
Double/Twin Suite (based on two sharing) \$6,500
Single in a Double/Twin Suite \$7,290

12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE CONNECTION

CRUISE SCHEDULE & PRICES

Savoir Faire

2008

	Early	Value	Regular
Charter for 12 Guests	\$35,000	\$42,000	\$46,000
Charter for 10 Guests	\$33,000	\$40,000	\$44,000
Charter for 8 Guests	\$31,000	\$38,000	\$42,000
Cabin bookings (p.p.sharing)	\$3,500	\$4,200	\$4,600
Single Supp.	\$1,750	\$2,100	\$2,300

THREE COUNTRY CRUISES (France, Belgium + Holland), 13 nights
12 Guest Charter-Special rate with 25% off! \$65,000
Double/Twin Suite (based on two sharing) \$7,500
Single in a Double/Twin Suite \$8,500

12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE CONNECTION

MENU TYPES

Savoir Faire

Breakfast

Continental breakfast with freshly baked pastries and breads, cereals, fruit, yogurt and eggs made to order.

Morning Tea

Freshly brewed tea and coffee served with homemade lamingtons (sponge cake covered in coconut, dripped in chocolate).

Lunch

Dou potato soup with cheese, croutons, salads, cold meats, variety of pate, cheeses of the day, fresh breads and pastries.

Afternoon Tea

Hors d'oeuvres

Cheese and corn fritters.

Dinner

Entree - Trio of vegetables timbale, consisting of cauliflower, carrot, zucchini, gruyere and cayenne pepper. Served on a sauce of roasted red peppers, tomato and garlic.

Main Course - North Atlantic Salmon fillets grilled and topped with a champagne and chive lemon beurre blanc.

Cheese course consisting of the best regional cheeses.

Desert - Light chocolate souffle glazed with icing and Cream Chantilly.

Coffee, aperitifs and chocolates served in the main salon.

12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE CONNECTION

MENU TYPES

Savoir Faire

Sample 2

Breakfast

Continental breakfast with freshly baked pastries and breads, cereals, fruit, yogurt and eggs made to order.

Morning Tea

Freshly brewed tea and coffee served with banana bread.

Lunch

French toast with Virginia leg ham, gouda cheese and tomatoes. Served with assorted pate, cold meats, salads and freshly baked breads.

Afternoon Tea

Hors d'oeuvres

Smoked trout pate on pumpernickel.

Dinner

Entree - Sautéed Scottish King Scallops served on a bed of zucchini and cabbage braise, topped with lime and chervil sauce with trio of caviar.

Main Course - Pork Macadamia - Oriental marinated pork fillets, flame grilled with roasted macadamia nuts served on a bed of angel hair pasta with seasonal vegetables in a curry and sesame sauce.

Cheese course consisting of the best regional cheeses.

Desert - Bombe Alaska - a wild berry mousse encased in a vanilla sponge cake topped with meringue and then baked.

12/12/06

Phone: 888.550.8580
Phone: 530.274.0764



Email: info@bargeconnection.com
Website: www.bargeconnection.com

THE BARGE

CONNECTION