

# Grand Chapitre St.Petersburg

27-30.09.2018





From Bailli Délégué Henri Everaars

Cher Confreres and Consoeurs,  
Dear Friends,

This year the Bailliage national of Russia is celebrating its 17th Anniversary in St.Petersburg.

In 2011 the Bailliage celebrated its 10th Anniversary with a commemorative programme, including a gala-dinner and induction ceremony in the Golden Theater of Yusopov Palace, as well as the historical shooting of the canon on the walls of Peter and Paul Fortress.

This year we have prepared again a special programme in St.Petersburg

and an optional additional programme in Moscow.

As Inducting Officer has been nominated by President Yam Atallah the Bailli Délégué of Sweden, Count Carl Wachtmeister.

We expect many Chaîne members and guests from all over the World, Germany, Switzerland, Sweden, Finland and other countries.

An excellent programme has been prepared. The gala-dinner this time will take place in the Grand Hotel Europe, which celebrated in 2016 its 170th Anniversary, in the historical Europe Restaurant Room.

For those guests who wish to continue their stay in Russia, an optional additional programme in Moscow has been organized.

We are looking forward to warmly welcoming you to St. Petersburg, one of the most beautiful cities in the world.

Vive la Chaîne!

**Henri C.J. Everaars**

Bailli Délégué of The Bailliage national of Russia

# Welcome to Charming St. Petersburg

Born out of Peter the Great's solitary vision of European sophistication amidst the former bogs, the city's awe-inspiring architectural splendour belies a turbulent history.

Pause at the cobblestone-covered tip of the **Basil Island** for breath-taking and imagination stimulating views of the Neva river and city. Admire the ornate iron-cast railing running along the **Summer Gardens**, stop at the monolithic effigy of Peter the Great - legendary statue of the **Bronze Horseman**, leave through the unique experience of traveling through an intricate network of rivers, canals, drawbridges and archways. Pause to take in the sights and sounds of **Nevsky Prospect**, the true Time's Square area of the city.

Your next destination is the renowned **Hermitage** and its **Winter Palace** with one the world's largest, oldest and most spectacular art collections.

On top of your initiation into the wealth of the historical and cultural heritage, St. Petersburg is famous for, visit **St. Isaac's Cathedral**, surpassed in size only by St.-Paul's of London and St. Peter's of Rome; visit **the Church-on-the Spillt Blood** and pay tribute to the remnants of the recently sanctified last Russian Czar and members of His family, lying in peace at **Peter and Paul's Cathedral**.

Add to the places of visits historical sights the **new Faberge museum** and enjoy the world class ballet in the **Marinsky Theatre**.

And your familiarization with the city will be complete once only you have toured Royal residences in outskirts of St. Petersburg - **Peterhof, Pushkin** and **Pavlovsk**.

**RUSINCO** Ltd  
DMC St. Petersburg and Moscow





Individual arrivals in St. Petersburg. Transfers to chosen Hotel

## Welcome Dinner at Russian Vodka Room

Tour time: 18:45-22:30

Russian Vodka Room is the restaurant of Russian cuisine where you can taste the dishes from different historical periods relaxing in spacious rooms decorated with photographs of XIX century Russia. You can also view over 200 kinds of Russian vodka in Vodka Museum. The restaurant has been a member of the International Association of Gastronomy (*Chaine de Rotisseurs*) since 2009.

Guided tour and tasting of 3 kinds of vodka with Russian Appetizers

## Welcome Dinner at Russian Vodka Room Restaurant

Menu:

*Siberian Delicacy: Raw-Smoked Vension and Duck Breast*

*Fish Carousel: Baikal Omul, Far East Whitefish, Baltic Salmon, Dvin Sterlet*

*Slightly salted Herring Russian Style with boiled potatoes*

*Chicken Liver Pate, Sour cabbage, Gruzdi-Salted White milk mushrooms, Stewed Veal*

*Tongue, Buzenina: Home made Cold Baked Ham, Salo:Salted Lard with Rye Bread and*

*Russian Mustard, Smoked Bacon, Blood Sausage, Solted and Smoked lard*

*Pike Caviar, Served at the Table with Blini, Salted Salmon, Small Puff Pastries*

*Assortment with Viziga, Spring Onion and Eggs Filling, Cabbage, Meat,*

*Russian Salad with Crayfish Tails, Moskovskaya Zakuska (Bone Marrow on Borodinskiy*

*Bread), Dumplings with pike perch/pike*

*Main Courses to the Guest Choices: Beef Stroganoff with Mashed Potatoes;*

*Pozharsky Minced Chiken Cutlet with Mushroom Sauce ,*

*Ladozhsky Pike Perch Cutlet with Mashed Potatoes and Salted Cucumber,*

*Fried Potatoes with Mushrooms*

*«Colonel» (Lemon Sorbet with Vodka)*

*Bread Basket: Wheat and Rye Bread with Butter*

*Still Water Acqua Panna, parkling Water San Pellegrino*

*Traditional Russian Cranberry Mors, Shot of Czar's Original Ladoga Vodka*

Wines

*White: Chardonnay Vintage, Fanagoria, Krasnodar*

*Red: Saperavi Vintage, Fanagoria, Krasnodar*



The Chef of  
**Russian Vodka**  
**Room#1 restaurant**  
Andrei Vlasov is a professional member of the Chaîne des Rôtisseurs

"...As a native citizen of St. Petersburg, I value highly the historical roots. Russian cuisine means for me the reproduction of historical recipes and preservation of traditions."

Since 2014 **Andrei Vlasov** has been a full member of the Guild of groceriers "Chaîne des Rôtisseurs".

He is also a repeat winner and prize-taker of local and national professional exhibitions, awards, and competitions («Zolotaya kulina», «Golden Palm», «PIR»).

In 2017, he became an expert on the independent evaluation of qualifications in the hospitality industry at CSC St. Petersburg.

In 2017, he represented Russia at the annual festival of gastronomy and art Food & Art Festival in the town of Mänttä among chefs from Spain, France, Netherlands, Holland, Sweden, Estonia, and Finland.





## The Catherine Palace and lunch at Podvorye restaurant

Tour time: 09:00-15:30

The Catherine Palace is the former country residence of the Royal Family, the UNESCO's World Heritage site. The Palace contains series of magnificent rooms, including the famous Picture Gallery housing around 120 works by Flemish, Italian, and French artists of the 17th and the 18th centuries. And, of course, you'll see the gilded and mirrored Great Hall decorated in generous baroque style where official balls and receptions were held. You will also pass the Golden Enfilade of state rooms including the world-famous **Amber Room** now restored to life.



## Visit at Amber workshop



# Traditional Russian Lunch at Podvorye restaurant

Enjoy a traditional Russian Lunch in the rustic log house. Here you will be offered traditional Russian cuisine, exclusive home made products.



*Welcome cocktail with horse-radish vodka, pickled cucumber and traditional folk show.*

*Menu:*

*Vinegret with pickled mushrooms*

*Herring with onion*

*Boiled potatoes with butter*

*Pumpkin pancakes with pumpkin seeds*

*Tsar fish soup (sturgeon and red salmon) with fish pie*

*Beef Stroganoff with mashed potatoes OR*

*Cutlet of Pike with mashed potatoes*

*Napoleon cake*



*Mors (traditional Russian berry drink)*

*Kvass (lightly fermented drink from rye bread)*

*Baikal Perl (mineral water)*

*Tea or coffee*

*Vodka Tsarskaya Gold*

*White wine Chateau Tamagne Select Blanc (Krasnodar region)*

*Red wine Fanagoria Cru Lermont Saperavi (Krasnodar region)*



*"Dear friends, my name is Roman, I'm the chef at the restaurant Podvorye. I cook Russian cuisine with pleasure, reviving old and forgotten recipes. "*

*Roman Deliagin*

*The Chef of Podvorye restaurant*



## FRIDAY EVENING 29.09.2018

### Optional Mariinsky Theater Ballet

Tour time: 18:00-22:30

Mariinsky Theater (old) opened in 1860 and was named after Empress Maria Alexandrovna, wife of Tsar Alexander II. *“...The new theater, while generic from the street, has a restrained glamour in it’s public spaces dominated by the glowing onyx exterior wall of the auditorium. Inside the mood is coolly elegant, the theater’s blond wood far simpler than the opulent old Mariinsky without seeming plain”...* (The New York Times)

### Mariinsky-2 (New) 19:00 BRONZE HORSEMAN Ballet, music Reinhold Glière



### Optional Mikhailovsky Theater Ballet

Tour time: 19:00-22:30

In 2001, the Mikhailovsky Theatre reclaimed its historic name, and in 2007, it was recognized as St. Petersburg’s most prestigious musical theatre. Today, while preserving Russia’s centuries-old musical theatre traditions, the Mikhailovsky Theatre is constantly pushing to be at the forefront of contemporary world theatre. The renovated luxury of the entrance hall and auditorium enables theatre lovers to pass their time in comfort.

### Mikhailovsky theatre 19:30 CINDERELLA Ballet, music by Sergey Prokofiev



## After theater Light Dinner at THE REPÁ restaurant

The Repa, serving Russian cuisine, has opened on the site of legendary restaurant Backstage, once a favourite haunt of St. Petersburg's bohemian theatre community. The name is no accident: "Repa" is Russian for turnip, a staple in the diet of ancient Slavs, and a distinct feature of Russian cuisine.



### *Menu:*

*Venison pate with homemade dogwood jam,  
Murmansk cod with buckwheat sauce and burnt zucchini cream,  
Celery cream with gooseberry, Tea\ Coffee, Min.water*

### *Wines:*

*White: Sauvignon blan - Caroline Bay Marlborough. New Zeland.*

*Red: Chateau Cerestin Lalande (Cabernet Sauvignon, Merlot) Bordeaux, France*



*Dear guests!  
I`m really glad to meet  
you in our restaurant  
THE REPÁ!  
Hope you`ll enjoy the  
food and old spirit of  
theater walls!  
Best regards,*

*Head Chef Igor Zorin.*



## SATURDAY 29.09.2018

City tour, Farmer's market, Hermitage Art Museum with Lunch at El'TERRACE Restaurant on the 6th floor of Lotte hotel

Tour time: 08.30-15:30

The city tour includes all major sights of the historical center of St. Petersburg. Photo stops at the Bronze Horseman and St. Isaac's Cathedral will be followed by the drive along Nevsky Prospect. You will briefly visit the Kuznechny Market selling the best meat, fruit and vegetables in St. Petersburg offering the opportunity to try goods before you purchase. After enjoying the magnificent panoramic view from the Spit of Vasilievsky Island by the Rostral Columns, you will see the Peter and Paul's Fortress and Cathedral, a symbol of St. Petersburg and one of the few remaining fortresses of the



18th century, the burial place of Russian emperors, as well as a former political prison of Russia. And to crown it all, an unforgettable experience of the Hermitage Museum, one of the world's largest and most

prestigious museums with over 3 million items in its collection. The bulk of the Hermitage collection is housed in the Winter Palace, formerly the official residence of the Romanov Tsars.



## Lunch at El'TERRACE Restaurant on the 6<sup>th</sup> floor of Lotte hotel

Enjoy the legendary view on the historical center of the Northern Venice at the open bar LTerrasa, located on the roof top of Lotte Hotel, St .Petersburg.



### Menu:

*Menu: Salad with tiger prawns, avocado and artichokes, Duck fillet accompanied with Porto sauce and vegetables Or Fried salmon fillet served with vegetables and citron sauce, Yogurt parfait with fresh berries, Tea/Coffee, Spring water*

### Wines

*White: Paddle Creek Sauvignon Blanc, Marlborough, New Zealand 2015*

*Red: Terrazas de Los Andes Torrontes, Salta, Argentina 2015*



The Executive Chef of Lotte Hotel restaurants **Anatoly Ivanov** is a professional member of the Chaîne des Rôtisseurs -an International Association of Gastronomy bringing together enthusiasts who share the same values of quality, fine dining and the encouragement of the culinary arts

Anatoly possesses over 25 years of progressive experience in fine dining having worked for several years in leading hotels in Germany, France and USA.



## SATURDAY EVENING

### Induction ceremonies

16:00 Golden Room of Musical Comedy Theater

Musical Comedy Theater is located in the Art Square- historical center. The building where the theatre is housed has a long history and lots of owners, Royal Family member among them. It was also reconstructed several times, by Italian and Russian architects. The Interiors cozy and elegant, at present it stages lively comedy plays and vivid operettas.

18:30 Welcome cocktail at Belmond Grand Hotel Europe, Lidval room

The lovingly-restored Lidval Room is among the most elegant of the hotel's original Art Nouveau venues. The decor features a fine Lichtenthal grand piano, inlaid with flowers and birds



Menu:

*Menu: Macaroon with foie gras and apricot chatney, Sea scallops in basil crumbs with saffron-orange sauce, Crab with asparagus and ginger dressing served on dark bread, Champagne Leon Launois Cuvee Reserve brut*

19:00 The 17th Annual Gala Dinner in the L'Europe Dining Room

One of the most beautiful historic dining rooms of St. Petersburg, with Art Nouveau interior and intricate stained glass decorations dating back to 1905.



Menu:

*Kremlyovskaya Oyster panna cotta with black caviar, Kamchatka crab and cucumber roulade, Moscow style hot borsch, Beetroot & citrus sorbet Black Angus "Orlov" topped with a Russian forest mushroom gratin, port wine & shallot confit, truffle jus, Grand Hotel Europe "Bombe Glace", Tea/Coffee, Bread, Butter, Min. Water Wines : Stadlmann Gröner Veltliner 2016, Austria, Termenregion, La Ina Fino dry, 2013 Chianti Classico Castello Bossi, Italy, Tuscan Dourthe Grands Terroirs Sauternes, France*

**SUNDAY 30.09.2018**



## Departure Day

Individual transfers for PM flights

## Faberge museum and lunch at Stroganoff Steak House

Tour time: 10:00-14:00

The grand Blue Hall of the Shuvalov Palace features the peak of Fabergé's creative works: the Imperial Easter Eggs. These eggs are evidence of the great talent and skill of Russian jewelers, stone-cutters, enamel masters and artists. These precious items, with intricate surprises inside, are especially valuable because they captured the important events in Russian history at the turn of the 19th and 20th centuries: the last coronation of the Russian Empire, the fifteen year anniversary of the reign of Nicholas II, and the war with Germany. In addition to the Imperial Eggs made for the last of the Romanovs, the Link of Times collection also includes Easter gifts made for representatives of the world's elite, such as the Duchess of Marlborough and Mrs. Kelch (the gold producer), which are just as impressive as their imperial rivals in terms of their luxury and complexity.

## Lunch at Stroganoff Steak House restaurant

The restaurant's interior is at the same time elegant and simple. Walls are decorated with photographs of everyday life scenes in pre- revolutionary Russia.



Menu: *Stroganoff salad, Caprese salad, Duck foie gras terrine served with fig jam and toasts, Pike Caviar with potato pancakes, Jellied oxtail with creamy horseradish sauce and mustard, Spanish sweet peppers with sea salad, Vitello Tonnato (Piedmond), Mediterranean plat (Homestyle raw cured beef, Parma ham, grilled artichokes), Murmansk smoked halibut with rye bread toasts, Fresh salted white fish with rye bread toast, Baikal fresh salted omul with rye bread toast, Traditional Russian soup "Stchy",*

*New York, baked whole with pepper and olive oil with Vegetable saute,*

*New potato pan-fried with porcini mushroom, French fries (original, with truffle or Parmigiano)*

*Mineral water Russe Quelle, Morse of cranberry*

Wine:

*White: Sauvignon blanc Russian Jack, New Zealand, Red: Bordeaux Superieur AOC, France*



The Chef of  
**Stroganoff Steak House**  
restaurant Maxim Shalavin  
is a professional member of  
the Chaîne des Rôtisseurs

"...Cooking for me is a  
variety of dishes that  
offers an incredible  
number of opportunities.  
However, I'm even more  
inspired by meat  
processing. It's a perfect  
ingredient - self-  
contained and simple.."

In 2014 **Maxim Shalavin** became a member of the Russian branch of "Chaîne des Rôtisseurs".

He was a participant of the award panel of «The best in profession» competition 2015, in the nomination «The best cook».

He was a participant of the award panel of the young cooks competition held by the Russian branch of the International association of the Guild of Gastronomes, SWISSAM 2015.

He is a Prize Winner of «WHERE TO EAT» St. Petersburg Restaurant award 2014.

In 2017, he represented Russia at the annual festival of gastronomy and art Food & Art Festival.

# BELMOND GRAND HOTEL EUROPE



Part of the very fabric of this majestic city of St Petersburg since 1875, Belmond Grand Hotel Europe is celebrated for its breathtaking art nouveau interiors and magnificent façade. From its fabulous location adjacent to Arts Square, you need only step outside to discover an array of world-class attractions. The Russian Museum, Mikhailovsky Theatre and Church of the Saviour on Spilled Blood are moments away. Continue along Nevsky Prospekt, the grand boulevard that writer Nikolai Gogol declared “positively gleams and sparkles”, and you’ll arrive at the Hermitage and breathtaking Neva River.

There’s plenty to entice you within the hotel too. Grand Hotel Europe's five restaurants and bars take you from Russian and European classics to pan-Asian fare in dazzling surroundings. At hotel’s celebrated Caviar Bar & Restaurant, the city’s only vodka sommelier will guide you on a journey of exquisite flavours.

Belmond Grand Hotel Europe has long been the go-to venue for glamorous rendezvous. Peter Tchaikovsky spent his honeymoon here. The last Russian emperor, Nicholas II, entertained the King of Siam in the Krysha Restaurant. Dmitry Shostakovich played a sonata for Sergei Prokofiev in the latter’s suite. Today, every guest is still received as a VIP. For absolute indulgence, choose one of our Historic or Avant-Garde Suites, or even spread out in the Presidential Suite, the largest space of its kind in the city..



Marble floors, sparkling chandeliers and glorious views characterise many of our 266 sumptuous rooms and suites, which echo the ambience and levels of luxury enjoyed by the Tsars. All are generously proportioned and furnished to the highest standards.

Each Superior Room is unique in size and in layout, reflecting the hotel’s character and fascinating architectural heritage. All comprise an entrance hall, a bedroom with a sitting area and a bathroom. The daily lavish buffet breakfast is served in the gorgeous L'Europe restaurant.

# NOVOTEL ST.PETERSBURG CENTRE



**Novotel St. Petersburg Centre**, member of AccorHotels [www.accorhotels.com](http://www.accorhotels.com) is located in the very heart of the historical center of St. Petersburg, a modernistic building surrounded by masterpieces of famous Russian and Italian architects.

It is within walking distance from the Hermitage, Russian Museum, Alexandrinsky Theatre, Cathedral of Lady of Kazan. It is also only 10 minutes' walk from Moskovsky railway station from where you can take a direct hi-speed train to Moscow.

Guests can enjoy a restaurant, lobby bar with a range of drinks, snacks, cocktails and desserts, a fitness room with hammam, free parking, concierge and gift shop. A warm welcome and first-class service await you at the Novotel.

This modern non-smoking hotel has 233 rooms

Novotel is often booked for conferences, having 9 modern meeting rooms with air-conditioning, daylight, ergonomic furniture and conference equipment.

Stay at this hotel and enjoy relaxing accommodation in quiet surroundings 100 meters away from Nevsky Prospect with its nightlife and bar scene.



# Optional tour to Moscow

30.09-02.10.2018

## Moscow - metropolis

Moscow, a bustling metropolis, home to some 10 million people, is a study in paradox, where ancient monasteries stand alongside ultra-modern skyscrapers.

Explore the legendary **Red Square** with the ultimate symbol of Russia – **St.-Basil's Cathedral**.

Adjacent to the Red Square lies the **Kremlin**, the true center of Russia's political, cultural and religious life, with two richest repositories of Imperial treasures – **Armory Chamber** - and 12th to 19th century jewellery, including the renowned Faberge eggs exhibit – the **Diamond Fund**.

A panoramic city tour will orient you to the city's diverse neighborhoods and cultural riches including a visit to **Our Saviour Cathedral**, whose tragic and controversial history parallels that of the country itself; the splendid 16th century **New Maiden's Convent**, early breathtaking view of Moscow city from the **Sparrow Hills** and a number of other essential sights.

To enrich your cultural experience within the city and surrounding area you may choose to visit the religious centre of Russia – **Sergiev-Posad**, the underground hiding place of Joseph Stalin – **Stalin's Bunker**, Russian Art collections on display at **Tretyakov Gallery** and **Pushkin Fine Arts' Museum** with a special aesthetic treat at the Impressionist Wing. You may get the feel of the daily life of Moscow on a **Metro Ride**. Souvenir-hunters may indulge in their hobby at the huge **Izmailovo Bazaar**.

**RUSINCO** Ltd

DMC St.Petersburg and Moscow



# METROPOL HOTEL MOSCOW



Metropol is a legendary Moscow hotel, which traces its history back 110 years. Its treasury contains hundreds of antique items and works of art of the 18th-19th centuries.

There is hardly any other establishment that can boast of so many events unfolding within its walls: under the glass vaults of its restaurant Feodor Chaliapin sang his famous “Dubinushka” song, and Stalin shook hands with Mao!



Composed luxury is an exact description of the Superior Rooms. Superior rooms offer a high-class design in restrained colors that is in a perfect harmony with a refined classic interior and elegant authentic wooden furniture. The comfort of guests is of utmost importance for Metropol, so each room has a king-size bed for rest and a comfortable workplace and free Wi-Fi Internet for business, for vacation the hotel provides: LCD TV and satellite TV. Moreover, if you like soaking in a hot tub, we are happy to say that all Superior rooms are equipped with Molton Brown brand amenities

It should be noted that the specifics of Superior rooms is not inside but outside: most of the rooms offer a unique view of the Bolshoi Theatre, Teatralnaya Square and Revolyutsii Square, the historic building of the Central Department Store. During your stay at Metropol hotel, you will be able to see all iconic places from your room.

# MERCURE HOTEL MOSCOW



The 4\* Mercure Moscow Paveletskaya is a design hotel in a quiet location on Bakhrushina street in the center of Moscow, 7 mins walking from Paveletskaya station and the AeroExpress to Domodedovo. 149 stylish rooms in a unique design, close to the business and historical center of Moscow, free WIFI, Town House restaurant, bar, fitness center, wellness center, 8 conference rooms, underground car park. The perfect base from which to explore Moscow or for shopping, business meetings and relaxation.



In the room: Individual air conditioning, WIFI, ergonomic work area, laptop safe, tropical shower, bath amenities, hairdryer, LCD TV, cable/satellite channels, coffee/tea-making facilities, mineral water and fitness center included in the price.



## SUNDAY- TUESDAY IN MOSCOW

### Optional tour, hotel Metropol Program

#### 30.09 SUN

18:59 Arrival in Moscow by train "Sapsan" at Leningradsky railway station.  
Meet your English speaking guide.  
Assisted transfer to Metropol hotel or Mercure Paveletskaya, Checking in hotel



#### 20.30 Dinner at SAVVA restaurant in Metropol



*Menu: Prosecco di Valdobbiadene Superiore, Conca d'Oro  
Amuse bouche,  
Raw Langoustine, buttermilk & dill sauce, quail egg yolk,  
langoustine bisque,  
Grilled venison tartare, mustard ice-cream,  
Jerusalem artichoke 3 ways, duck hearts confit, black truffle,  
Guinea fowl, blueberry pie & morels sauce,  
«Beer & Bread» custard cream with dark beer,  
rye bread ice-cream, black currant, Petit fours,  
Min.water Acqua Panna, San Pellegrino,  
Wines:  
White Sauvignon Blanc Cellar Selection, Villa Maria  
Red Tinto Pesquera Crianza, Alejandro Fernandez*

#### 01.10 MON

Breakfast at hotel  
09:30 Departure for Kremlin  
10:00 Tour of Kremlin, including Armory(at 10:00) and Territory and Cathedral (at 12:00)  
13:30 Lunch at CAFÉ PUSHKIN  
*Menu: "Olivier" salad, Chicken noodle soup , "Beef-Stroganoff" in sour-cream with potatoes "a la Pushkin", Hazelnut cake with lemon mousse, praline and chocolate icing, served with prune sauce  
Or Smoked salmon salad accompanied by orange sauce, Mix fish soupe, Baked sterlet in caviar sauce with Green asparagus, Dessert "Café Pushkin"  
Min.water, Tea/Coffee, Wines: Whie & Red Dourthe Grands Terroirs. Bordeaux . 2016*  
14:30 City tour, including Red Square and major sights  
17:30 Back at hotel  
19:00 Opera or ballet - Repertoire is not announced yet  
OR Caviar and Russian vodka tasting at Metropol Hotel  
*Menu: Sturgeon Caviar 50 gr with Pancakes, sour cream, onion, egg & cucumber  
Polugar wheat and Khrenovuha- Horseradish bitter drink*

#### 02.10 TUE

Breakfast at hotel  
Morning at leisure  
12:00 Individual transfer for PM flights

## Dinner at SAVVA Restaurant in Metropol Hotel Moscow

SAVVA Restaurant is one of iconic spots on Moscow's gastronomic map with a view to the Bolshoi Theater from a comfortable terrace.

The restaurant is located in the very heart of the capital city next to Red Square. Here, on the ground floor of the legendary Metropol Hotel Moscow, in a historical hall designed in a Tsarist-era style with old-time ceiling paintings, plasterwork and columns, gastronomic traditions take on new fresh forms. Andrey Shmakov, a Russian chef with experience of employment in the best restaurants of Europe and Russia, is changing the idea of the Russian cuisine by discovering new combinations of authentic products from all over this huge country.



The nascence of SAVVA is associated with the name of **Andrey Shmakov**, a gifted Russian chef. Now Andrey is SAVVA Restaurant Executive Chef. Being an ardent adherent of the contemporary Russian cuisine, Andrey Shmakov created a new designer's concept of SAVVA in 2015.

Andrey came up with an idea of creating a new establishment, whose cuisine would be solemn but at the same time laconic and understandable, with friendly and smart servicing. The outcome of his endeavor is SAVVA — innovative and elegant. Andrey Shmakov is focused on high cuisine intended for connoisseurs and gourmets, but not overburdened with excessive sophistication.

In 2017, the international gastronomic guide Gault&Millau included SAVVA in the list of Moscow's best restaurants. SAVVA became one of the three restaurants honored with the highest award in the region — four chef's hats. The French rating La Liste included SAVVA in the 2017 top list of Moscow's best restaurants.

Thanks to the new creative interpretation of the Russian cuisine by Andrey Shmakov, original interiors and a high service level, SAVVA was named one of the best Moscow's restaurants according to the Scandinavian restaurant guide White Guide in 2018.



## International Grand Chapitre St. Petersburg September 27<sup>th</sup> -30<sup>th</sup>, 2018

**IMPORTANT: DEADLINE FOR REGISTRATION IS : August 15<sup>th</sup>, 2018**

### Program

#### Thursday, September 27<sup>th</sup>, 2018

	Individual arrivals to St. Petersburg and transfers to Belmond Grand Europe and Novotel Hotel,
After 14:00	Registration at Belmond Grand Hotel Europe and Novotel, St. Petersburg
18:20/18:45	Departure from Novotel/ Belmond Grand Hotel Europe to Russian Vodka Room Restaurant
19:00	Guided tour of Vodka Museum and Welcome Dinner at Russian Vodka Room Restaurant <i>Dress Code: Business suit with Chaîne ribbons</i>
22:00	Transfer back to hotel, about 20 min

#### Friday, September 28<sup>th</sup>, 2018

09:00	Departure to Tsarskoe Selo
10:15	Visit Catherine Palace (Incl the Amber Room and Amber workshop) and Imperial Park, abt 2.5 Hrs
13:00	Lunch at Podvorye Restaurant <i>Dress Code: Casual with comfortable shoes</i>
14:30	Transfer back to hotel, about 1 Hr and 15 min
18:00	Departure from hotels to Mariinsky Theater or walk 150 meters to Mikhailovsky Theater
19:00 -22:00	Ballet BRONZE HORSEMAN at Mariinsky Theater or CINDERELLA at Mikhailovsky Theater
22:15	Transfer to restaurant or walk, about 5 min
22:30-23:30	Light Dinner at The REPA restaurant <i>Dress Code: Evening attire</i>
23:30	Transfer to Belmond Grand Hotel Europe & Novotel Hotel, about 10 min

#### Saturday, September 29<sup>th</sup>, 2018

08:30	Departure for City Tour with Kuznechny Market visit and Peter and Paul's Fortress and Cathedral visit
11:00	Visit the Hermitage Museum, about 1.5 Hrs
13:00	Lunch at El'TERRACE restaurant, Lotte Hotel, about 1.5 Hrs <i>Dress Code: Casual with comfortable shoes</i>
14:30	Transfer to hotel, about 15 min
15:45	Walking to Musical Comedy Theater from Grand Hotel Europe <i>Dress Code: Black tie for men, evening dress for ladies, both with Chaîne Ribbon</i>
16:00	Induction Ceremonies in the Golden Room of Musical Comedy Theater
18:30	Welcome Cocktail in the Lidvall Room of the Belmond Grand Hotel Europe
19:00 -22:00	The 17 <sup>TH</sup> Annual Gala Dinner in the L'EUROPE Dining Room
22:00	Transfer to hotel Novotel, for those who accommodated in Novotel, about 10 min

#### Sunday, September 30<sup>th</sup>, 2018

10:00	Departure for Faberge Palace visit and Lunch at Stroganoff Steak House restaurant, tour about 3.5 Hrs <i>Dress Code: Smart Casual</i>
14:15	Transfer to Moskovsky RW station for Moscow tour OPTIONAL
	Individual transfers for PM flights

#### Monday, October 1<sup>st</sup>, 2018

10:00-18:00	City tour Moscow and visit to Kremlin & Lunch at CAFÉ PUSHKIN <i>Dress Code: Smart Casual</i>
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#### Tuesday, October 2<sup>nd</sup>, 2018

	Individual PM flights from Moscow airports
	End of International Grand Chapitre



## REGISTRATION, BOOKING AND PAYMENT FORM

### REGISTRATION

Surname:_____	First names:_____
Gender:            M__      F__	Date of Birth (dd/mm/yy):_____
Nationality: _____	Passport nr:_____
Visa support letter required:	yes___                      no___
Payment by:            Invoice <input type="checkbox"/>	Credit Card <input type="checkbox"/>
If invoice, please indicate the invoicing address _____	
Credit Card: AMEX / MASTER /VISA /DINERS	
Card Number:_____	Expiry Date:_____
Invoice address:_____	
Zip/City      :_____	Country_____
Email:_____	Tel:_____
Fax: _____	

#### ACCOMPANYING PERSON

Surname:_____	First names:_____
Gender:            M__      F__	Date of Birth (dd/mm/yy):_____
Nationality: _____	Passport nr:_____
Visa support letter required:	yes___                      no___
Payment together, if own payment, then own registration form to be filled.	

**RUSINCO** Ltd  
DMC St. Petersburg and Moscow

FAX THIS FORM TO: +7-812-3329485 or send it by E-mail.

E-mail address where to send registration form: [Olga.Pobol@rusincotravel.com](mailto:Olga.Pobol@rusincotravel.com)

**Deadline for registration and payment is 15 August 2018**



## REGISTRATION, BOOKING AND PAYMENT FORM

### EVENTS

	Registration fee includes transfer from official Hotel to Venues	Price per person RUBLES	No of persons	Total RUBLES
Arrival Day Thursday 27.09.18 19:00	Welcome Dinner at Vodka Room Restaurant	14900		
Package tour St.Petersburg 28-30.09.18	Package excursions St.Petersburg Includes: THU - Arrival transfer FRI - Catherine palace and lunch at Podvorye SAT – City tour, Peter&Paul Fortress, Hermitage and lunch at El'TERRACE of Lotte hotel SUN – Departure transfers	58600		
Friday 28.09.18 18.00 -----	Ballet Mariinsky-2 (new) theatre BRONZE HORSEMAN, music by Reinhold Glière Including transfers	12000		
19.30	Ballet Mikhailovsky theatre CINDERELLA, music by Sergey Prokofiev	7000		
Friday 28.09.18 22.30	After theater Dinner at The REPA restaurant	7100		
Saturday 29.09.18 16:00	Induction Ceremonies At Musical Comedy Theater Welcome Cocktail and Gala Dinner art at Belmond Grand Hotel Europe	37200		
Sunday 30.09.18 10-14.00	Faberge museum and Lunch at Stroganoff Steak House restaurant	15800		
Package Post-tour Moscow 30.09- 02.10.18	Package Post-tour Moscow Includes: SUN- Sapsan speedy train first class, Coach 2 Arrival transfer to hotel MON - City tour with Kremlin, Armory and Cathedral visit, Lunch at Café Pushkin TUE – Departure transfer *Hotel accommodation and Dinner are not included	54400		
30.09.18	Upgrade Sapsan train ticket category to Coach 1	5300		
30.09.18	Moscow Dinner at “Savva” restaurant Metropole	18700		
01.10.18	Ballet or Opera at Bolshoy Theatre Repertoire TBA			
01.10.18	Moscow Caviar Tasting at Metropole	8500		

Prices are valid on terms of minimum 15 participants for St.Petersburg and 4 participants for Moscow.  
Prices are in Rubles. Exchange rates to Ruble today (15.04.18) 1 Eur = 72 Rub, 1 USD = 60 Rub

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## REGISTRATION, BOOKING AND PAYMENT FORM HOTELS

Arrival Date: \_\_\_\_\_ Arrival flight: \_\_\_\_\_

Departure Date: \_\_\_\_\_ Departure flight: \_\_\_\_\_

Departure from: \_\_\_\_\_ If choose Double Room, please specify \_\_\_\_\_  
(St.Petersburg or Moscow) (Double or twin-bedded room)

Hotel, Accommodation type	RUBLES	My choice: <input checked="" type="checkbox"/>
Belmond Grand Hotel Europe 5* St.Petersburg Superior Double room 27-30.09.18, 3 ngt	72900	
Belmond Grand Hotel Europe 5* St.Petersburg Superior Single room 27-30.09.18, 3 ngt	64500	
Belmond Grand Hotel Europe 5* St.Petersburg Superior Double room extra night	24300	
Belmond Grand Hotel Europe 5* St.Petersburg Superior Single room extra night	21500	
Novotel 4* St.Petersburg Standard Double room 27-30.09.18, 3 ngt	39900	
Novotel 4* St.Petersburg Standard Single room 27-30.09.18, 3 ngt	34700	
Novotel 4* St.Petersburg Standard Double room extra night	13500	
Novotel 4* St.Petersburg Standard Single room extra night	12000	
Metropol 5* Moscow Superior Double room 30.09-02.10.18, 2 ngt	35400	
Metropol 5* Moscow Superior Single room 30.09-02.10.18, 2 ngt	32600	
Metropol 5* Moscow Superior Double room extra night	17700	
Metropol 5* Moscow Superior Single room extra night	16300	
Mercure 4* Moscow Classic Double room 30.09-02.10.18, 2 ngt	16400	
Mercure 4* Moscow Classic Single room 30.09-02.10.18, 2 ngt	14600	
Mercure 4* Moscow Classic Double room extra night	9900	
Mercure 4* Moscow Classic Single room extra night	9000	

### TERMS OF BOOKING

**Accommodation:** to upgrade Superior Room at Belmond Grand Hotel Europe to Historical Suite or Avant-Garde Suite or Terrace room please contact Rusinco office at [Olga.Pobol@rusincotravel.com](mailto:Olga.Pobol@rusincotravel.com) or at the fax number +7-812-3329485 and mention *Grand Chapitre International St.Petersburg*.

**Hotel Cancellation:** Penalty will not applied for any Hotel cancellation made not later than the 15.08.2018.

There will be penalty of 1 night accommodation cost for cancellation made 16.08-11.09.2018; if cancellation is made after 11.09.2018, penalty is 100% of full room rate for the requested length of stay.

**Theatre tickets:** Moscow Theater Repertoire is not published yet at the moment. It will be sent to you when you book participation in Moscow program. Please reserve your evening performance as soon as possible, to guarantee best available seats. Theater tickets are nonrefundable.

**Excursions:** Minimum number on tour 15 persons. In case of failure to achieve the minimum number by 15.08.2018 can cause the cancellation of one or more excursion or per person price might become higher accordingly.

**Dinners & excursions reservation or cancellation:** Any reservation will be confirmed once payment is received. Penalties will not be applied for any Dinner and excursion cancellations made not later than 21.08.2018. While those made after this date will be subject to penalty of 100%.

**Payment method:** bank transfer or credit card payment online, please choose what is better for you.

*By signing this document I acknowledge and agree to the terms written here above and I acknowledge that any processing of personal data resulting from the execution of the contract will be made solely for purposes related to the execution*

\_\_\_\_\_ Date dd.mm.yyyy

\_\_\_\_\_ Signature

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