

# HONG KONG & JAPAN

WINE & DINE

OCT 27 - NOV 06, 2026

Supported By



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TOURISM BOARD

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**GLP Worldwide for  
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**USASK  
ALUMNI**

Dear Canadian University Alumni and Friends,

Join us for a one-of-a-kind travel experience that blends Asia's most exciting culinary destinations with its rich traditions and vibrant city life. Your journey begins in Hong Kong, where you'll explore the city at your own pace before diving into the celebrated Hong Kong Wine & Dine Festival — a major international event featuring gourmet food, wine tastings, and live performances, all set against the iconic skyline.

As the week unfolds, enjoy dining at top-tier restaurants, including Bo Innovation, a two Michelin-starred hotspot known for redefining modern Chinese cuisine.

Then, fly to Kyoto, where the mood shifts from fast-paced city life to refined elegance. Explore historic districts, walk among red torii gates and golden temples, and immerse yourself in Japanese culinary heritage — from an intimate sushi dinner to a bold fugu tasting experience. You'll also take part in a traditional tea ceremony and enjoy an evening of cultural refinement with a live Maiko performance.

The tour wraps with a day-long food tour in Osaka, ending with a Kobe beef dinner that lives up to the legend.

Whether you're a food lover, cultural explorer, or both, this itinerary offers rare access to experiences that go far beyond the ordinary.

For full details and to reserve your place, contact GLP Worldwide at **1-866-760-1987** or [alumni@glpworldwide.com](mailto:alumni@glpworldwide.com).

Sincerely,



**Dawn Warren**  
**University of Saskatchewan Alumni Travel Program**

*This trip is in collaboration with the alumni associations of University of Alberta, Western University, McMaster University, Saskatchewan University and RMCAA.*



Please contact GLP Worldwide at **1-866-760-1987** with questions regarding this tour. If you have questions regarding the University of Saskatchewan Alumni Travel Program or you no longer wish to receive Alumni Travel information, please contact the Alumni Relations office at **1-800-699-1907** or local **306-666-5186** or email [alumni.office@usask.ca](mailto:alumni.office@usask.ca).

# ITINERARY

We are delighted to welcome John Nadeau as the wine host of our Wine & Dine HK journey. John has managed sales and marketing for some of Canada's finest wineries including his current role with Southbrook Organic Vineyards. With a career spanning 40 years in wine, hospitality, and cultural travel, John has worked alongside icons like Donald Ziraldo, Steven Spurrier, Michelin starred Chef Alvin Leung, and wine glass innovator Georg Riedel, while also helping launch Wayne Gretzky's celebrated wine brand. He played a key role in introducing Canadian icewine to France, where it earned international acclaim, and has designed bespoke cellars for world-renowned venues such as the Fairmont Banff Springs and the CN Tower. Known for his passion and expertise, John brings a unique ability to weave wine, culture, and culinary traditions into unforgettable experiences.

Recognized by clients as "The Fixer" for his talent in creating seamless, high-level experiences, John is celebrated for his extensive network, insider knowledge, and personal approach that makes every guest feel like a VIP. His warm and engaging style ensures that this journey will be more than just tastings and tours—it will be a rare opportunity to discover Canadian wines in the context of world-class gastronomy and culture. With John as your host, expect a trip where every detail is thoughtful, every connection authentic, and every moment memorable.



Hong Kong Wine and Dine festival | Photo by Hong Kong Tourism Board

## Hong Kong & Japan

Oct 27 – Nov 06, 2026



### DAY 3 | OCT 29 | HONG KONG (D)

Enjoy a full day at leisure. Travellers are free to explore the city using their city pass.

With the Go City Pass, you can easily explore Hong Kong's top highlights, including an authentic Peking duck lunch, the Ngong Ping 360 cable car and village, and the famous Peak Tram. You can also enjoy a Lamma Island hiking tour, discover local traditions through a hands-on tea tasting or brewing experience and more — all with the flexibility of one convenient pass.

This evening, enjoy a dinner at The Demon Celebrity restaurant.

At this Michelin-starred restaurant, this is where elegant Cantonese flavors meet bold Sichuan zest, delivering a dining experience that is both refined and adventurous.

### DAY 1 | OCT 27 | CANADA – HONG KONG

Board your overnight flight to Hong Kong.

*Transportation: Cathay Pacific or similar*

### DAY 2 | OCT 28 | HONG KONG

Upon arrival in Hong Kong, transfer as a group from the airport to your hotel for check-in.

*Accommodation: New World Millennium hotel or similar (4 nights)*



Hong Kong Wine and Dine festival | Photo by Hong Kong Tourism Board



Hong Kong Wine and Dine festival | Photo by Hong Kong Tourism Board

Included meals: B – breakfast, L – lunch, D – dinner



#### DAY 4 | OCT 30 | HONG KONG (B)

Another day at leisure to explore the city with your city pass. In the afternoon, transfer with the group to Central Harbour Event Space to attend the Hong Kong Wine & Dine Festival.

After the event, travellers may choose to explore further on their own or return to the hotel independently (no return transfer provided).



*Maiko in Kyoto, Japan | AdobeStock #384033596*

#### DAY 5 | OCT 31 | HONG KONG (D)

Tonight, transfer to Bo Innovation, a 2 Michelin-starred restaurant for a unique dining experience.

Step into the world of Chef Alvin Leung — MasterChef Canada judge and the renowned “Demon Chef”—where his award-winning “X-treme Chinese” cuisine reimagines classic dishes with molecular artistry and bold creativity for an unforgettable culinary journey.



*Hanamikoji Street, Kyoto | AdobeStock #117052934*

#### DAY 6 | NOV 01 | HONG KONG – KYOTO, JAPAN (B,D)

Transfer to the airport for your flight to Osaka, Japan

*Transportation: Cathay Pacific or similar*

Upon arrival at Osaka Airport and after collecting your luggage, meet your guide for a transfer to your hotel in Kyoto.

In the evening, take a guided walking tour of the Gion District and Hanamikoji Street, renowned for traditional restaurants and teahouses dating back to the Edo period. You may even catch a glimpse of a maiko or geisha as they pass by.

Tonight's dinner will be at Sushi Matsumoto, a 1 Michelin-starred sushi restaurant.

*Accommodation: Mitsui Garden Hotel Kyoto Kawaramachi Jokyoji or similar (5 nights)*



*Japanese sushi | AdobeStock #392393734*

#### DAY 7 | NOV 02 | KYOTO (B,D)

Start your morning with a guided walking tour of Nishiki Market, sampling some of Kyoto's best street food. Afterward, transfer to the Arashiyama Bamboo Forest to enjoy the calm and serenity of its towering bamboo groves.



*Omakase dinner at Etto Restaurant | Photo by Etto Restaurant*

For dinner, indulge in a Michelin Guide omakase experience at Etto Restaurant, where Italian and Japanese flavors harmoniously come together.

#### DAY 8 | NOV 03 | KYOTO (B,D)

After breakfast, visit a sake museum and factory, including a sake tasting to discover the craft behind Japan's famous rice wine.

Continue your day in Kyoto with visits to two of its most well-known landmarks. Start at Fushimi Inari



*Fushimi Inari Shrine | AdobeStock #699659122*

Included meals: B – breakfast, L – lunch, D – dinner



Shrine, famous for its long rows of red torii gates. Then head to Kinkakuji Temple, also known as the Golden Pavilion, which stands out with its gold-covered exterior reflected in the surrounding pond.



*Japanese sake tasting | AdobeStock #175204706*

Tonight's dinner is a daring culinary experience at a local izakaya (Japanese pub) where fugu (blowfish) is served. Prepared only by licensed chefs who undergo rigorous exams, this delicacy is safe and thrilling — feel free to ask to see the chef's certification.



*Izakaya | AdobeStock #479030313*

#### **DAY 9 | NOV 04 | KYOTO (B,D)**

Begin your day with a visit to a green tea farm on the outskirts of the city. Learn about tea processing and enjoy fresh, locally harvested tea.

Next, visit Nijo Castle, a UNESCO World Heritage Site located in central Kyoto. Continue your exploration of Japan's tea culture with a traditional Tea Ceremony experience.

This evening, enjoy a traditional Japanese dinner accompanied by a captivating performance by a Maiko (Geisha apprentice) — an experience once reserved for nobles.



*Nijo Castle | AdobeStock #74810388*



*Shinsaibashi Dotonbori, Osaka | AdobeStock #285924013*

#### **DAY 10 | NOV 05 | KYOTO – OSAKA – KYOTO (B,D)**

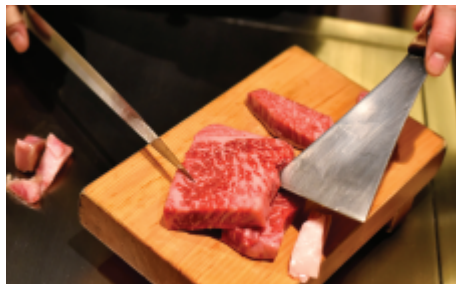
Experience a full day food tour in Osaka, exploring some of the city's most iconic culinary spots. Start at Kuromon Market, known for offering some of the freshest ingredients and food stalls in the Kansai region. Continue to Shinsekai, a district with a retro vibe and relaxed local feel.



*Shinsekai, Osaka | AdobeStock #429312862*

The tour then takes you to Shinsaibashi Dotonbori, a lively area known for its food culture and shopping. Here, you'll have free time to shop for souvenirs and specialty goods.

Wrap up the day with a highlight: an authentic Kobe beef dinner at Kobe Beef Uma Dotonbori, where skilled chefs will prepare and cook this highly prized beef right at your table.



*Kobe beef dinner | AdobeStock #323463895*

#### **DAY 11 | NOV 06 | KYOTO – OSAKA – CANADA (B)**

Enjoy breakfast at the hotel before transferring to Osaka Airport for your return flight to Canada.

*Transportation: Cathay Pacific or similar*

**\*\*\* END OF TOUR \*\*\***

**B – Breakfast L – Lunch D – Dinner**

# PRICING & TERMS

## PACAKAGE PRICE (AIR & LAND) PER PERSON:

| CITY                           | TWIN/DOUBLE OCCUPANCY | SINGLE OCCUPANCY      |
|--------------------------------|-----------------------|-----------------------|
| Vancouver                      | CAD 9,790 per person  | CAD 11,180 per person |
| Edmonton / Calgary / Saskatoon | CAD 9,990 per person  | CAD 11,480 per person |
| Victoria                       | CAD 9,940 per person  | CAD 11,330 per person |
| Toronto                        | CAD 10,440 per person | CAD 11,830 per person |
| Montreal / Ottawa              | CAD 10,760 per person | CAD 12,150 per person |

### INCLUSIONS:

- International roundtrip airfare in Premium Economy Class from Canada to Hong Kong and return from Osaka to Canada (additional cost to be applied for other departure cities). Excluding applicable air taxes and fees.
- Local airfare from Hong Kong to Osaka
- 4 nights hotel at Hong Kong New World Millennium hotel or similar
- Breakfast vouchers for 2 days at Hong Kong hotel
- Roundtrip airport transfers in Hong Kong
- 2 dinners in Hong Kong as mentioned in above itinerary, with transfers
- 2 Days Go City All inclusive Hong Kong pass per person
- 1 VIP pass to Hong Kong Wine & Dine Festival with a one-way pickup transfer
- 5 nights Hotel at Mitsui Garden Hotel Kyoto or similar, daily breakfast included
- 5 dinners in Kyoto/Osaka as mentioned in above itinerary, with transfers
- English speaking guided tours with entrances and tastings included as mentioned in itinerary
- Gratuities for local guide/drivers
- Portelage at hotels if service available (1 piece per person)

### EXCLUSIONS:

- International air taxes and fuel surcharge (Estimated at CAD 530 per person, subject to change until the time of ticketing)
- Beverages at your own cost for all meals.
- Any meals not included in above itinerary.
- Optional travel insurance or any own personal expenses

### AIR CREDIT:

If you wish to arrange your own air from Canada to Hong Kong and return from Osaka to Canada, an air credit of CAD 2,100 per person will be deducted from the tour cost.

Please contact us for air deviation, economy or business class upgrade surcharges.

*Note:*

1. Passenger names must match passport.
2. Please ensure that passports are valid up till after six (6) months at last destination.

### DEPOSIT AND PAYMENT

- First Deposit: CAD 1,500 per each confirmed passenger at the time of booking
- Final Payment: Due on Jun 26, 2026

### CANCELLATION CHARGES

- From time of booking to Jun 25, 2026 CAD 1,500 per person
- From Jun 26, 2026 – date of departure 100% of tour cost

*Air cancellation penalties are subject to airline regulations.*

*We strongly recommend the purchase of trip cancellation or comprehensive travel insurance at the time of booking. Please contact GLP Worldwide for a quotation. Prices above are in Canadian Dollars. The program and all related travel services described herein are subject to the detailed terms & conditions of GLP Worldwide which are available at any time upon request and which will be provided with your booking confirmation.*

*Any booking resulting out of the information in this brochure is subject to the complete terms & conditions found on our website [www.travelfortravellers.com/alumni-travel/](http://www.travelfortravellers.com/alumni-travel/)*

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UPCOMING INFO SESSION!  
CALL IN TODAY TO REGISTER NOW!  
**1-866-760-1987**



**BRAZILLIAN AMAZON  
ADVENTURE**

**APR 25 – MAY 10, 2026  
MAY 30 – JUN 14, 2026**



**NORWAY AND  
LAPLAND**

**MAY 8 - 23, 2026**



**KENYA AND  
TANZANIA**

**OCT 23 – NOV 5, 2026**



**Wonders  
of Colombia**

**NOV 12 - 27, 2026**



**GOLF CRUISE  
ON THE DANUBE**

**MAY 16 - 26, 2026**



**SOUTH KOREA  
AND JAPAN**

**May 11 - 29, 2026**

*Travel for  
Travellers*

BY GLP WORLDWIDE

**CONTACT GLP WORLDWIDE AT**

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1-866-760-1987 | Monday – Friday | 9:00 AM – 6:00 PM

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