

# HONG KONG & JAPAN

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# WINE & DINE

OCT 25 – NOV 04, 2026



Supported By



HONG KONG  
TOURISM BOARD

Presented by  
**GLP Worldwide for  
Canadian University  
Alumni and Friends**

*Travel for  
Travellers*  
BY GLP WORLDWIDE

*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,*



**Timothy Tsung**  
**Director of Sales and Product Development**  
**GLP Worldwide**

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*Although considerable care has been taken in preparing the information obtained in this brochure, it is provided on an "as is" basis, without warranty of any kind either express or implied.*

# ITINERARY

We are delighted to welcome John Nadeau as the wine and hospitality host of our Hong Kong Wine & Dine journey, representing some of Canada's finest wineries. With a career spanning wine, hospitality, culinary tourism, and cultural travel, John has worked alongside internationally respected figures such as Donald Ziraldo, Steven Spurrier, Miguel Torres, and Georg Riedel, while also helping launch the celebrated Wayne Gretzky Estates wine brand. He played a key role in introducing Canadian Icewine to France, where it earned international acclaim, and has designed bespoke wine cellars for world-renowned destinations including the Fairmont Banff Springs and the CN Tower.

Known for his remarkable ability to anticipate needs and craft deeply meaningful travel experiences, John is celebrated for his extensive global network, insider access, and refined approach to hospitality that transforms each journey into a seamless, enriching, and unforgettable experience. His warm and engaging style ensures this program will be far more than a series of tastings and tours—it will be an immersive exploration of wine, cuisine, culture, and connection through some of Asia's most vibrant destinations.

We are also honoured to welcome Tony Aspler, one of Canada's most respected wine authorities. A renowned wine journalist, author, educator, and recipient of the Order of Canada, Tony has spent decades shaping the appreciation and understanding of wine in Canada and abroad. His presence will provide guests with unique insights, engaging discussions, and a rare opportunity to travel alongside one of the country's most influential voices in wine.

Complementing the journey, we are pleased to welcome Dr. Tina Petrelli, who will accompany the group throughout the experience. Drawing on her expertise in wellbeing, Ayurveda, mindfulness, and restorative practices, Tina will offer optional guidance and experiences designed to help guests feel balanced, energized, and fully present while embracing the pace and excitement of travel.

Through simple practices such as breathwork, relaxation techniques, restorative movement, and self-care rituals, guests will have opportunities to recharge, reconnect, and enhance their overall travel experience. Together, John, Tony, and Tina create a unique balance of discovery, expertise, and wellbeing, ensuring a journey that is not only memorable, but also deeply enriching and restorative.

## Hong Kong Wine and Dine & Japan

Oct 25 – Nov 04, 2026



### DAY 1 | OCT 25 | CANADA – HONG KONG

Board your overnight flight to Hong Kong.

Transportation: Cathay Pacific or similar

### DAY 2 | OCT 26 | HONG KONG

Upon arriving in Hong Kong, the group will be transferred from airport to hotel for check in.

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



Hong Kong

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

### DAY 3 | OCT 27 | HONG KONG (D)

Day at leisure, travellers may be out exploring using their city pass.

In the evening, enjoy a refined Canadian wine reception at the New World Millennium Hong Kong, followed by an elegant wine tasting and dinner at La Table French Brasserie, the hotel's signature French restaurant—where classic cuisine meets contemporary flair in a sophisticated setting.

### DAY 4 | OCT 28 | HONG KONG (B,D)

Day at leisure with opportunities to independently discover Hong Kong's vibrant neighborhoods, shopping districts, galleries, and culinary offerings.

Later in the day, transfer to Lan Kwai Fong for an insider's tour of this iconic entertainment and dining district, transformed by Canadian entrepreneur and visionary Allan Zeman into one of Hong Kong's most internationally recognized lifestyle destinations. Originally from Canada, Zeman is widely credited with reshaping Hong Kong's hospitality, nightlife, dining, and entertainment culture through his development of Lan Kwai Fong into a vibrant hub of restaurants, bars, art, and social life that attracts visitors from around the world. Depending on his schedule and availability, there may also be an opportunity for the group to meet Allan Zeman personally and hear firsthand insights into the remarkable evolution of Hong Kong's cultural and hospitality scene.

The evening continues with an exceptional dining experience at Bo Innovation, the acclaimed Michelin-starred restaurant led by celebrated chef Alvin Leung. Known for its boundary-pushing "X-Treme Chinese" cuisine, the restaurant reimagines traditional Chinese flavors through modern techniques and artistic presentation, creating a dining experience that is both innovative and memorable.



*Wine and Dine Festival*

**DAY 5 | OCT 29 | HONG KONG**

This afternoon, transfer with the group to Central Harbourfront Event Space for the renowned Hong Kong Wine & Dine Festival. Enjoy exclusive VIP entry, with special access to the Pavilion ahead of public opening hours—offering a more relaxed and intimate opportunity to explore world-class wines, gourmet cuisine, and curated culinary experiences. You will also be invited to a private tasting of featured Canadian wines, hosted by John Nadeau alongside participating Canadian wineries.



*Wine and Dine Festival*

**DAY 6 | OCT 30 | HONG KONG – KYOTO, JAPAN**

*(B,D)*  
You will be transferred to Hong Kong airport for flight to Osaka, Japan.  
*Transportation: Cathay Pacific or similar*

Upon arrival at Osaka Airport and after collecting luggage, our guide will greet the group and transfer everyone to the hotel in Kyoto.

This evening, enjoy a guided walking experience through Kyoto's historic Gion District and Hanamikoji Street. Lined with traditional teahouses and restaurants dating back to the Edo period, the district offers a timeless glimpse into historic Japan, where guests may even catch sight of a maiko or geisha gracefully passing through the lantern-lit streets. Tonight's dinner will be enjoyed at Sushi Matsumoto, a Michelin-starred sushi experience highlighting the precision, artistry, and elegance of traditional Japanese cuisine.

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



*Kyoto, Japan*

**DAY 7 | OCT 31 | KYOTO (B,D)**

This morning, enjoy a guided walking tour through Nishiki Market to sample some of Kyoto's celebrated street food offerings and culinary traditions.

Next, travel to the serene Arashiyama Bamboo Forest, where towering bamboo groves create one of Japan's most iconic and tranquil landscapes.

This evening, experience a unique fusion of Italian and Japanese culinary traditions at Dodici Restaurant, a Michelin Guide omakase dining experience where the chef thoughtfully curates each course.

**DAY 8 | NOV 1 | KYOTO (B,D)**

Following breakfast, depart for a sake museum and brewery tour to discover the craftsmanship and traditions behind Japan's celebrated sake culture, complete with tastings. Continue to visit the iconic Fushimi Inari Taisha, renowned for its seemingly endless pathway of vermilion torii gates winding through the forested hillside.

The day continues with a visit to the magnificent Kinkaku-ji, the famed Golden Pavilion and one of Kyoto's most celebrated cultural landmarks. Tonight's dinner offers a uniquely adventurous culinary experience at a traditional Japanese izakaya featuring fugu (blowfish), carefully prepared by certified chefs trained in the specialized preparation of this delicacy.



*Nishiki market in Kyoto*

**DAY 9 | NOV 2 | KYOTO (B,D)**

After breakfast, travel to a green tea farm located on the outskirts of Kyoto to experience traditional tea cultivation and processing while sampling freshly harvested teas.

Later, enjoy a visit to Nijo Castle before participating in a traditional Japanese tea ceremony experience that reflects centuries of ritual, hospitality, and mindfulness.

This evening, guests will enjoy an elegant traditional Japanese dinner accompanied by a Maiko performance, offering a memorable glimpse into Kyoto's rich artistic and cultural heritage.



*Maiko (student geisha) in Kyoto, Japan*



*Japanese tea ceremony in Kyoto*



*Kyoto*

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



*Osaka*

**DAY 10 | NOV 3 | KYOTO – OSAKA – KYOTO (B,D)**

Today, embark on a culinary exploration of Osaka through some of the city's most celebrated food districts.

The day begins at Kuromon Ichiba Market, known for its fresh seafood and vibrant market atmosphere, followed by the nostalgic streets of Shinsekai with its retro charm and local specialties.

Continue to the lively Dotonbori and Shinsaibashi districts, where guests will enjoy tastings, shopping opportunities, and free time to explore one of Japan's most dynamic entertainment and retail neighborhoods.

The evening concludes with an authentic Kobe beef dining experience at Kobe Beef Uma Dotonbori, where chefs prepare the prized beef directly in front of guests.



*Kobe beef in Japan*

**DAY 11 | NOV 4 | KYOTO – OSAKA – CANADA (B)**

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

*Transportation: Cathay Pacific or similar*

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

*The exact order and days of sightseeing and the optional tours offered are subject to change without notice.*

# PRICING & TERMS

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

City	Double / twin 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
- Portorage 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.

### NOTES:

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

### DEPOSITS 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 here in 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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Norway and  
Lapland  
Mar 6 - 21, 2027



Malta to Italy  
Sept 14 - 28, 2027



China and Tibet  
Sept 14 - 29, 2027

Egypt & Nile  
Private Cruise  
Nov 1 - 13, 2027



Ecuador & Galapagos  
May 17 - 27, 2027



Morocco: Land of  
Enchantment  
Apr 14 - May 1, 2027



Southern Africa:  
Safaris and Falls  
Mar 5 - 19, 2027



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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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