Crossroads of the Classical Mediterranean

Italy • Croatia • Sicily • Corsica • France

Aboard the deluxe m.s. Le Boreal

October 24 to November 1, 2010
Dear Alumni & Friends:

Salute the lands nestled in the Mediterranean Basin—from Venice, Italy, to Nice, France—aboard the exclusively chartered, deluxe M.S. LE BOREAL, a state-of-the-art vessel launching in 2010. Raising the small ship cruise experience to new heights, the M.S. LE BOREAL combines innovative design with personalized service in a welcoming and intimate setting and features private balconies in 95% of the accommodations.

Including five UNESCO World Heritage sites, the Crossroads of the Classical Mediterranean promises to be an experience unlike any other. Retrace sea lanes once traveled by Venetian merchants and Roman soldiers as you sail south along the Dalmatian Coast, stopping in the historic Croatian ports of Split and Dubrovnik. Continue into ancient Mediterranean waters to experience some of the world’s most amazing sights, from the natural phenomena of Pompeii, where Mt. Vesuvius froze a prosperous Roman city in time, to the breathtaking views from the ancient ruins of Taormina, Sicily, and the weathered cliffs of Bonifacio, Corsica. This unique travel program offers the opportunity to set your own pace in each port by choosing from the attractively priced shore excursions or time at leisure.

This delightful seven-night cruise offers the exclusive “C’est Bon! Culinary Traditions” program, which celebrates the regional cuisines, wines and local foods of our ports of call. A special component of this program is acclaimed culinary author, television personality and Contributing Editor of Bon Appétit magazine, Dédé Wilson. Throughout this extraordinary itinerary, your appreciation for the rich flavors and delightful culinary traditions of the Mediterranean will be elevated by a program of corresponding lectures and tastings presented by Dédé and an exclusive demonstration led by a master chef of the M.S. LE BOREAL. In addition, specially arranged optional excursions, accompanied by Dédé, offer opportunities to delve into the deep-rooted traditions and bold flavors of Croatia and Italy.

Capacity on this enriching travel program is limited and this exceptional value is certain to sell out quickly, so we urge you to make your reservation before March 19, 2010, while Early Booking Savings are still available. We look forward to hearing from you soon!

Building a deeper connection with Boston College,

John Feudo, ’82  
Associate Vice President  
Boston College Alumni Association

Gail A. Darnell  
Director of Travel Programs

617-552-8035
U.S.
Sunday, October 24
Depart the U.S.

VENICE, ITALY
Monday, October 25
From the grace of the Bridge of Sighs to the grandeur of St. Mark’s Basilica and the gondolas gliding along its legendary canals, Venice offers an unmatched combination of romance, history and beauty. It was a primary focal point for the Italian Renaissance and has earned a reputation as a paradise for historians and art lovers alike. Upon arrival, board the M.S. Le Boreal. Attend the Captain’s welcome reception and dinner.

SPLIT, CROATIA
Tuesday, October 26
Arrive in Split, where in 305 A.D., the Roman Emperor Diocletian built his vast retirement palace, now one of Europe's most impressive remnants of classical antiquity. On the optional excursion, tour Diocletian’s Palace and the historic city center teeming with life within the very foundations and structures of the palace. In the colorful open-air market beneath monumental archways, shoppers and merchants haggle over products from clothing to fresh produce just as they have for centuries. Also, tour the Meštrović Gallery and experience the unique vision of Ivan Meštrović, Croatia’s most accomplished sculptor, who built this neoclassical villa as his summer home in the 1930s. Your afternoon is at leisure in Split.

DUBROVNIK
Wednesday, October 27
Affectionately called “the pearl of the Adriatic” by Lord Byron, Dubrovnik is known for some of the finest Renaissance architecture in Europe. Following Croatia’s war for independence in 1991, Dubrovnik was transformed into the world’s largest UNESCO conservation site as the city embarked on a monumental rebuilding effort. The entire city has been named a World Heritage site in recognition of its incomparable beauty and historic treasures.

On the optional walking tour, visit the Franciscan Monastery, considered a masterpiece of Romanesque-style architecture; the late 15th-century Rector’s Palace, now a museum; and the Maritime Museum, rich with more than 4,000 exhibits dedicated to Dubrovnik’s naval history. The afternoon is free for independent pursuits.

Learn about local honey production and flour milling, two time-honored Croatian trades on today’s “C’est Bon! Culinary Traditions” excursion option. Try your hand at making traditional savory peka and bread followed by a family-hosted lunch accompanied by wine and grappa produced from their vineyard.

CRUISE THE MEDITERRANEAN SEA
Thursday, October 28
Spend the day cruising. The M.S. Le Boreal’s master chef will give a “C’est Bon! Culinary Traditions” demonstration.

TAORMINA, SICILY
Friday, October 29
Awake this morning in the quintessential Sicilian port of Taormina. This 2,400-year-old center of culture and commerce commands one of the most breathtaking settings on the island, with views of the deep blue Mediterranean waters to the east and lofty Mt. Etna, Europe’s highest volcano, to the west. On the optional walking tour, visit the stately Teatro Greco (Greek Theater), built in the third century B.C. and still in use today. Wind your way through the town’s narrow, flower-decked streets and admire 14th-century Corvaia Palace, an ornate, Gothic-Catalan structure. Soak in the intimate elegance of the diminutive Roman-era Odeon theater, and revel in the Mediterranean flair of Corso Umberto, the town’s lively main street. A free afternoon allows you to further explore Taormina on your own.

During a special evening cruise past the island of Stromboli, view its simmering volcano, the “Lighthouse of the Mediterranean,” one of the most active volcanoes on Earth.

Cover Photo: From the ancient ruins of Taormina on the hilltops of Sicily, see stunning views of this ancient town and the azure waters of the Mediterranean Sea.

Spread Photo: Stroll the ancient streets and along the surrounding city walls of the medieval port of Dubrovnik.
By special arrangement, you can choose to attend a sampling of the highly prized local green olive oil and enjoy a traditional lunch of Sicilian fare during one of today’s “C’est Bon! Culinary Traditions” excursion options.*

Additionally, a second “C’est Bon! Culinary Traditions” excursion option visits an historic pastry kitchen for a private demonstration of the art of making marzipan fruttini followed by a sampling of famous Sicilian pastries.*

NAPLES, ITALY/POMPEII
Saturday, October 30
Dock in charming Naples, a city unlike any other in Italy, where narrow streets brim with the energy of open-air markets, and waterfront neighborhoods stretch around the sunwashed bay. Join an optional excursion to Pompeii, the ancient Roman city almost perfectly preserved after the eruption of Mount Vesuvius in A.D. 79. Discovered and excavated 17 centuries later, Pompeii today gives visitors an in-depth look at daily life during ancient Roman times. Explore the Amphitheater, the house of the wealthy Vetti family and the notorious Red Light District.

Remarkably maintaining the same pattern of eruption for 2,000 years, Stromboli is Italy’s most active volcano.

Today’s “C’est Bon! Culinary Traditions” excursion option takes you to a real “pizzeria” cooking school in the city accredited to inventing this gastronomic icon. A highly-trained chef will teach you the art of making the original pizza.*

BONIFACIO, CORSICA
Sunday, October 31
Following a morning cruising the glistening Mediterranean Sea, arrive in Bonifacio, a ruggedly scenic town perched high on a cliff peninsula at Corsica’s southern tip. Although the island of Corsica is French, native islanders cling to their Corsican heritage creating a unique multicultural atmosphere. The optional walking tour through Bonifacio leads you to the medieval Old Town center, dominated by the impressive Bastion de l’Etendard built in the ninth century and once headquarters for the French Foreign Legion. See spectacular scenic views, from unspoiled Corsican beaches to breathtakingly beautiful mountains. Attend the Captain’s farewell reception and dinner tonight.

Walk through the Roman Forum in Pompeii and discover how this once thriving metropolis became frozen in time from Mt. Vesuvius’s eruption in A.D. 79.

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INCLUDED FEATURES

ON BOARD THE DELUXE M.S. LE BOREAL

♦ Seven-night cruise from Venice, Italy to Nice, France, with port calls in Split and Dubrovnik, Croatia; Taormina, Sicily; Naples, Italy; and Bonifacio, Corsica.

♦ Spacious and elegant outside accommodations with private bathroom and individual stateroom climate control.

♦ Captain’s welcome and farewell receptions.

♦ All meals—Continental breakfast, buffet breakfast, buffet lunch, afternoon tea, dinner and late-evening snack—throughout the cruise, featuring fine Continental and regional cuisine, served at a single, unassigned seating.

♦ House wine, beer, soft drinks, mineral water, coffee and tea with lunch and dinner.

♦ Three exclusive “C’est Bon! Culinary Traditions” lectures by expert Dédé Wilson.

♦ Special “C’est Bon! Culinary Traditions” cooking demonstration by the M.S. Le Boreal’s master chef.

♦ Starlight cruise of the magnificent island of Stromboli to observe its wonderous volcano which has been active for 2,000 years.

ENHANCED TRAVEL SERVICES

♦ All transfers and luggage handling abroad for all participants who have purchased their air tickets through Gohagan & Company and whose arrival(s)/departure(s) coincide with the scheduled group transfer(s).

♦ A full program of optional shore excursions, as outlined in the itinerary, led by experienced, English-speaking local guides.

♦ “C’est Bon! Culinary Traditions” specially arranged optional excursions, accompanied by expert Dédé Wilson.

♦ Gratuities for local guides and drivers on included transfers.

♦ Experienced Travel Director to accompany you throughout the travel program.

♦ Hospitality desk aboard the ship.

♦ Travel document wallet, name badge and pre-departure information.

♦ Automatic $250,000 flight insurance policy for each participant ticketed on flights by Thomas P. Gohagan & Company.
INTRODUCING THE NEXT GENERATION OF DELUXE SMALL SHIPS

M.S. LE BOREAL

STATE-OF-THE-ART DESIGN
Revolutionizing the small ship cruising experience, the deluxe M.S. Le Boreal features a new generation of unprecedented design, technology and standards in comfort and elegance, and caters to the most discerning passengers.

120 EXCEPTIONALLY SPACIOUS, DELUXE ACCOMMODATIONS
The large Staterooms and Suites range in size from 200 to 484 square feet. Ninety-five percent of the accommodations feature private balconies.

EXCLUSIVE DELUXE SUITE AND STATEROOM AMENITIES
All Suites and most Staterooms feature two twin beds that convert to one queen-size bed, a private bathroom with shower (some with bathtub), international direct dial telephone, satellite flat screen television, DVD/CD, iPod dock with speakers, wireless Internet access, safe, minibar, full-length closets, writing desk/dressing table, hair dryer, duvet and plush terry cloth robes.

ELEGANT DINING EXPERIENCE
International and local cuisine is served in the stylish, spacious Dining Room in single, unassigned seatings. Passengers may also enjoy dining alfresco in the casual indoor-outdoor Grill Restaurant or from 24-hour Room Service. Continental and buffet breakfast, buffet lunch, afternoon tea, a three-course dinner and a late-evening snack are served daily. Complimentary wine and beer are served with lunch and dinner. Bar service is available on the Sun Deck.

EXCEPTIONAL AND SPACIOUS PUBLIC AREAS
Inviting and spacious public areas have been designed to comfortably accommodate all passengers. Enjoy breathtaking views from the Panoramic Lounge and nightly entertainment in the Main Lounge. The state-of-the-art theater is the perfect venue for lectures, cultural performances and film screenings. There is a library, Internet salon offering computer stations and Internet access, beauty salon, elevator and infirmary.

WORLD-CLASS RECREATIONAL FACILITIES
Recreation and fitness facilities include a Sun Deck, swimming pool, spa, Turkish bath-style steam room and full range of fitness equipment.

UNMATCHED SERVICES
The highly trained, English-speaking international crew provides refined hospitality and attentive service. There is a doctor and nurse aboard ship. Laundry services are available.

PASSAGER- AND ECO-FRIENDLY
The state-of-the-art electric propulsion system enables the ship to cruise with little vibration and significantly less engine noise to provide an exceptionally smooth, quiet and comfortable voyage. The ship meets the latest “Cleanship” standards and is designed to prevent contact with environmentally sensitive seabeds.
Dédé Wilson is a best-selling author and Contributing Editor to Bon Appétit, one of America’s most respected magazines focusing on cooking, travel and entertainment. Author of more than a dozen books and scores of articles for magazines including Cooks Illustrated and Fine Cooking, Dédé has more than 24 years experience as a restaurant chef, bakery owner, recipe developer, culinary instructor, radio talk-show host and television presenter. She also hosts Seasonings with Dédé Wilson, a 52-episode nationally syndicated public television cooking show; appears monthly on the popular CBS Early Show; and has made guest appearances on the Today show and Live with Regis and Kelly. Accompanying the 2009 Ancient Wonders of the Mediterranean travel program, Dédé was warmly received by participants and her contributions garnered rave reviews.

On this epicurean journey of culture and cuisine, Dédé introduces you to the seductive flavors and ancient heritage of “Culinary Traditions” across the Mediterranean from Italy and Croatia to Sicily and Corsica. Here, food preparation and consumption are not merely daily rituals, but celebrations of life itself. Join Dédé as she shares her insights during a series of gastronomic lectures highlighted by tastings, and offers commentary during an exclusive demonstration by the master chef of the M.S. Le Boreal. In addition, daily meals feature specially prepared dishes corresponding to the day’s destination.

Dédé accompanies our four custom-designed, optional “Culinary Traditions”:

♦ Bake bread with freshly milled flour and join a Croatian family on their vineyard for a traditional lunch including their own wine and grappa.
♦ Experience an olive oil tasting in an ostaria followed by a lunch of Sicilian specialties.
♦ Enjoy a demonstration on and tasting of Sicily’s famous marzipan fruttini and pastries.
♦ Dine on pizza prepared during the hands-on cooking class in a Naples pizzeria.
TARIFF (per person, based on double occupancy)

<table>
<thead>
<tr>
<th>Stateroom Category</th>
<th>Tariff Early Booking Period through March 19, 2010</th>
<th>Regular Period after March 19, 2010</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>Ocean-view, one large window, shower. Le Champlain Deck forward. (limited availability)</td>
<td>$2895</td>
</tr>
<tr>
<td>7</td>
<td>Ocean-view, small window and door onto private, partial wall balcony, shower. Le Champlain Deck aft. (limited availability)</td>
<td>$3795</td>
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<tr>
<td>6</td>
<td>Ocean-view, small window and door onto private, partial wall balcony, shower. Le Champlain Deck midship.</td>
<td>$4495</td>
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<tr>
<td>5</td>
<td>Ocean-view, sliding glass door onto private, partial wall balcony, shower. Le Lafayette Deck forward.</td>
<td>$4995</td>
</tr>
<tr>
<td>4</td>
<td>Ocean-view, sliding glass door onto private balcony, shower. Le Lafayette Deck midship.</td>
<td>$5695</td>
</tr>
<tr>
<td>3</td>
<td>Ocean-view, sliding glass door onto private, partial wall balcony, shower. Le Normandie Deck forward.</td>
<td>$5895</td>
</tr>
<tr>
<td>2</td>
<td>Ocean-view, sliding glass door onto private balcony, shower or tub/shower. Le Normandie Deck midship.</td>
<td>$6295</td>
</tr>
<tr>
<td>1</td>
<td>Ocean-view, sliding glass door onto private balcony, shower or tub/shower. Le France Deck.</td>
<td>$6795</td>
</tr>
</tbody>
</table>

Deluxe Suite

- Ocean-view, sliding glass door onto private balcony, tub/shower and sitting area with sofa. Le France Deck. (limited availability)
  - Early Booking Period through March 19, 2010: $7195
  - Regular Period after March 19, 2010: $8195

Prestige Suite II

- Ocean-view, sliding glass door onto large private balcony, two bathrooms: one with tub/shower and one with shower, large sitting area with sofa and two closets, writing desk and dressing table. Le Normandie Deck. (on request)
  - Early Booking Period through March 19, 2010: $8195
  - Regular Period after March 19, 2010: $9195

Prestige Suite I

- Ocean-view, sliding glass door onto large private balcony, two bathrooms: one with tub/shower and one with shower, large sitting area with sofa, two closets, writing desk and dressing table. Le France Deck. (on request)
  - Early Booking Period through March 19, 2010: $8795
  - Regular Period after March 19, 2010: $9795

An Owner's Suite is available upon request at a cost to be advised, on a first-come first-served basis.

Singles are available in category 6 at $6395 and in category 4 at $7395 on or before March 19, 2010. Add $1000 for reservations made after March 19, 2010.

Taxes are an additional $395 per person and are subject to change.

CROSSROADS OF THE CLASSICAL MEDITERRANEAN RESERVATION FORM

**Send to:**
Boston College Alumni Travel Program
825 Centre Street
Newton, MA 02458

For more information, call 1-617-552-8035 Fax 617-552-1491
E-mail: gail.darnell@bc.edu
or visit www.bc.edu/alumni/association/travel.html

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**Title**

- Full name (exactly as it appears on your passport)
- Class Year

**Address**

- Address (no P.O. Box number please)
- City
- State
- Zip Code
- Telephone: (Home) (Business)
- Email Address (Mobile)

**Preferred name(s) on name badge(s)**

**Tour No. 010-1024/10-007**

- Enclosed is my/our check(s) for $__________ as deposit
  - Early Booking Period through March 19, 2010
  - Regular Period after March 19, 2010
- (fill in departure city)

- I/we want to make reservations in stateroom category:
  - 1st Choice________ 2nd Choice________
  - Double occupancy (one queen bed).
  - Double occupancy (two twin beds).
  - Single accommodations.
  - I am reserving as a single but prefer to share accommodations and will allow you to select my roommate (shares cannot be guaranteed).

**VENICE PRE-Cruise Reservations**

- Double at $1195 per person.
- Single at $1795 per person.
- I am reserving as a single but prefer to share accommodations and will allow you to select my roommate (shares cannot be guaranteed).

**NICE POST-Cruise Reservations**

- Double at $695 per person.
- Single at $895 per person.
- I am reserving as a single but prefer to share accommodations and will allow you to select my roommate (shares cannot be guaranteed).

**Program Air:**

- Flights Boston/Venice with return Nice/Boston. Airfare is available at an additional cost to be advised.
- Flights from Nice, France, at an additional cost to be advised.

- Class: Economy
- Business
- First

- An Air Coordinator will contact you no later than four months prior to departure regarding your selection for airfare. Please contact your travel agent or air carrier directly for any deviations to the above.

- Note: Airfare is subject to change and availability and is nonrefundable.

- I/we will make my/our own air arrangements.
Visit Bonifacio’s ninth-century Old Town atop Corsica’s chalk-white limestone cliffs, dramatically sculpted by the sea.

**CONTRACT: TERMS & CONDITIONS**

**NOT INCLUDED:** Taxes; passport fees; visas and fees for obtaining visas; personal expenses such as laundry and telephone calls; accident/sickness, trip cancellation, and baggage insurance; gratuities to ship personnel; optional sightseeing excursions; excess baggage charges on aircraft; local departure air taxes; airfare and associated local taxes, airport facility taxes and federal inspection fees not listed in the “Included Features” section; transfers and baggage handling to/from airport/ship on day(s) of arrival and/or departure (1) if you have not purchased your air arrangements through Thomas P. Gohagan & Company, or (2) if you are arriving earlier or later than and/or departing earlier or later than the scheduled group transfer(s); meals and alcoholic beverages not listed in the “Included Features” section; and all other services not specifically mentioned in the “Included Features” section.

**AIRFARE:** Airfare is subject to change and availability and is nonrefundable. Your airline ticket constitutes a contract between you and the airline (not Thomas P. Gohagan & Company), even if purchased through Thomas P. Gohagan & Company.

**LUGGAGE:** Luggage allowance policies are set by the airlines and may change without prior notice. Please contact your airline(s) for the most current luggage allowance policy.

**HEALTH:** Any physical or mental condition that may require special medical attention (for example, the need for a wheelchair) must be reported in writing when you make your reservation.

**DISCOUNTED RESERVATIONS:** Discounts apply only to those reservations received in the offices of Thomas P. Gohagan & Company in writing, accompanied by the required deposit, by March 19, 2010. In the event a “discounted” reservation must be cancelled, no “replacement” reservation can be substituted at the discounted rate. A “replacement” reservation is, in effect, a new reservation and can be substituted only at the full-fare tariff. Change and/or cancellation fees apply as outlined in this “Contract: Terms and Conditions” for the “replacement” reservation and the cancelled reservation.

**CANCELLATIONS AND REFUNDS:** Cancellations for all or any part of the trip will not be effective until received in writing in the offices of Thomas P. Gohagan & Company. Should you have to cancel, the following terms will apply: reservation cancellations are subject to a $200 per person administrative fee from the time of booking through 120 days prior to departure; from 95 through 119 days prior to departure, $600 per person; from 60 through 94 days prior to departure, 50% of the published full regular tariff; cancellations 59 days or less prior to departure, a no-show, or early return from the trip will result in forfeiture of 100% of the published full regular tariff. In addition, any applicable airline cancellation fees and administrative fees will be assessed.

**PRE-CRUISE AND POST-CRUISE CANCELLATIONS:** Should you have to cancel, the following terms will apply: reservation cancellations are subject to a $50 per person administrative fee from the time of booking through 120 days prior to departure; from 95 through 119 days prior to departure, $250 per person; from 60 through 94 days prior to departure, 50% of the published full regular tariff; cancellations 59 days or less prior to departure, a no-show or early return from the trip will result in forfeiture of 100% of the published full regular tariff. In addition, any applicable airline cancellation fees and administrative fees will be assessed.

Because these cancellation policies are strictly enforced, we strongly recommend for your protection that you purchase trip cancellation insurance. Further information will be sent upon receipt of reservation.

**RESPONSIBILITY:** Thomas P. Gohagan & Company, the Boston College Alumni Association and its and their employees, shareholders, subsidiaries, affiliates, officers, directors or trustees, successors, agents, and assigns (collectively "Gohagan"), do not own or operate any entity which is to or does provide goods or services for your trip including, for example, lodging facilities, airline, vessel, or other transportation companies, guide or guide services, local ground operators, providers or organizers of optional excursions, food service providers, etc. All such persons and entities are independent contractors. As a result, Gohagan is not liable for any negligent or willful act or failure to act of any such person or entity of any third party.

In addition and without limitation, Gohagan is not responsible for any injury, loss, death, inconvenience, delay, or damage to person or property in connection with the provision of any goods or services whether resulting from, but not limited to, acts of God or force majeure, acts of war or civil unrest, insurrection or revolt, animals, strikes or other labor activities, criminal or terrorist activities of any kind, sickness, illness, the lack of availability of or access to appropriate medical attention, overbooking or downgrading of accommodations, mechanical or other failure of airplanes or other means of transportation, or for any failure of any transportation mechanism to arrive or depart on time.

Gohagan reserves the right to change the itinerary or trip features at any time and for any reason, with or without notice, and Gohagan shall not be liable for any loss of any kind as a result of any such changes. Gohagan may cancel a trip for any reason whatsoever; if so, its sole responsibility is to refund monies paid by the participant to it. Gohagan is not required to cancel any trip for any reason including, without limitation, United States Department of State, World Health Organization or other Warnings or Advisories of any kind. All fares, as well as ship schedules, port calls, hours of arrival and departure, special programs and guest lecture series (if applicable), are subject to change or cancellation without prior notice. Gohagan shall not be required to refund any portion of the fare or make any other compensation under these circumstances. Gohagan is not responsible for penalties assessed by air carriers resulting from operational and/or itinerary changes, even if Gohagan makes the flight arrangements or cancels the trip. Gohagan reserves the right to substitute vessels or hotels of a similar category for those listed in this brochure. Gohagan reserves the right to increase the tour price in the event of cost increases due to changes in airfares, currency fluctuations or fuel surcharges and all such increases are to be paid to Gohagan upon notice to the tour participant of such increases. ARBITRATION AGREEMENT: Any controversy or claim arising out of or relating in any way to these Terms and Conditions, to the Responsibility Clause, to the brochure, or any other information relating in any way to the trip, or to the trip itself, shall be settled solely and exclusively by binding arbitration in Chicago, Illinois, in accordance with the commercial rules of the American Arbitration Association then existent.

**RATES:** Prices quoted are based on fares in effect at the time of printing and are subject to change prior to departure.

**REGISTRATION:** CST#: 303188-40, WST#: 601 767 666. GST#: TA 0901.

**ACCEPTANCE OF CONTRACT:** By forwarding of deposit, the participant certifies that he/she does not have any mental, physical or other condition of disability that would create a hazard for him/herself or other participants and accepts the terms and conditions of this contract.

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**TRAVEL ARRANGEMENTS BY:** Thomas P. Gohagan & Company.

**Boston College Alumni Association**
52 Centre Street
Newton, MA 02158

**Thomas P. Gohagan & Company**
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Second Floor
Chicago, Illinois 60603-1240
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