



# Indigo Gazelle Tours

Gallop Further

## Moroccan Mosaic

### An Exclusive Private Cuisine & Cultural Tour

11 Days/10 Nights ~ Winter/Spring/Fall 2023 (\*based on availability)

Tangier \* Chefchaouen \* Fes \* Marrakech

Featuring Celebrity Chef & Mediterranean Diet Ambassador, Amy Riolo

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*Each time I go to a place I have not seen before, I hope it will be as different as possible from the places I already know*

-- the late author and long-time Tangier resident, Paul Bowles

Indigo Gazelle Tours is excited to offer this exclusive, private tour to Morocco that will explore the cultures, colors, sensations, hospitality—and its trademark savory & sweet cuisine—for which this North African country is renowned. Indigo Gazelle's Owner and Morocco specialist, Alex Safos, will lead this intimate, enlightening, and sophisticated tour. Experience the romance of travel once again on a journey tailor-made for it.

This multi-layered itinerary will literally and metaphorically cover much ground and traverse: the storied city of **Tangier** with its beatnik and libertine past, now remade into a modern, major port astride the Strait of Gibraltar; the picturesque, much-Instagrammed "Blue Pearl" village of **Chefchaouen**, snug in the wild Rif Mountains and rich in Jewish and Muslim heritage; **Fes**, the spiritual heart of Morocco, with its timeless medina ("old city") and legacy of commercial, religious, and artistic achievements during the Middle Ages; and concluding in "The Rose City" of **Marrakech** with its African, frontier-like spirit, glamorous panache, and storied Djemaa el Fna or "Square of the Dead".

This experiential insiders tour will include guided tours to UNESCO World Heritage sites, guest lectures, a hands-on cooking class, characteristic dining and lodgings, and leisure time for shopping Morocco's artisanal treasures (textiles, rugs, lanterns, leather goods, jewelry, woodwork, ceramics, zellij tile, brasswork, etc.—let us know in advance of the tour if there is something you are specifically seeking so we may guide you to appropriate, reputable sources). You will also have many independent meals where you will sample the country's diverse local fare (tagines, b'stilla, couscous, rustic breads, honey-drenched pastries, succulent olives, fresh oranges, reputable wine, and ever-

flowing mint tea—just to name a few). Prepare to discover this mesmerizing culture through its food and people.

## Days 1 & 2

### Tangier

You arrive in Tangier and you sense many secrets here, some tawdry and outlandish, others romantic and inspirational. Europe in the form of Spain beckons, visibly, just a few clicks north (sadly, farther than it seems to the many refugees who perish in their desperate attempt to cross). Given its location, Tangier has always been a crossroads—a depot—for language ideas, religions, conflicts, goods, services, contraband, travelers, immigrants, expatriates, artists, wayward seekers, libertines, hippies, authors, spies, con artists, and refugees from the Sahel, sub-Saharan, and as far away as Asia. Amidst the local Moroccan Arabic dialect, you will hear more Spanish spoken here than in other parts of Morocco given its proximity to Spain and the fact a swath of northern Morocco was a Spanish Protectorate from 1912 until Morocco's independence in 1956 (the French Protectorate during this time covered the rest of the country and its impact was more significant). It's a bracing, intriguing mix rich in history, myth, and optimism. You'll understand why Paul Bowles called this home for many years.

Tangier has shed its scruffy 20th century image and, thanks to tremendous investment by King Mohammed VI and outside investors, is a reborn, modern port city with new resorts signaling its rejuvenated priority as a tourist destination. With your intimate hideaway lodging in the peaceful, medieval Kasbah—the fortified, highest point of the medina—the view from its terrace is a knockout, over The Atlantic and to the continent that still, despite its increasingly unwelcome tenor, holds so much allure to so many beside you.

After your long journey to North Africa, a rewarding “welcome to Morocco” dinner is in order. A dinner at the inimitable “El Morocco Club” just a stroll away from your riad will complete our Tangerine time. Twin to the New York Jazz Club and the place to be for the US elite since 1931, El Morocco Club of Tangier is the

legendary restaurant joining together luxury, cozy atmosphere, and gastronomy. Created by two expatriates who fell hard for Tangier's charms (a recurrent theme, you've by now found), El Morocco Club offers an ambient restaurant, piano bar, and terrace with an undeniable "bygone colonial period" vibe and memorable (yes, "clubby") decor. Among the offerings: roasted lamb with saffron-flavored barley couscous, carrots, and dates; sardines stuffed with "chermoula" (an outstanding Moroccan marinade for fish consisting of cilantro, cumin, parsley, paprika, garlic, lemon, and olive oil); and creamy risotto with squid, fresh peas, and cilantro. Finish with crème brûlée and walk around the corner, back to your riad, and up to the starlit terrace in contentment. However, before retiring, if there is an Andalusian musical "jam session" at the nearby cubbyhole cafe of fame, Les fils du Détroit, you are highly encouraged to cozy in for a set and mint tea.

During your second day here, stretch your legs for a good bit of exhilarating up-and-down traversing of the Kasbah and medina with a guided tour. Visit the historic Tangier American Legation, the first American public property held outside the US (since 1821) and symbolic of the Treaty of Friendship of 1786 between American and Morocco--the longest such continuous treaty still in existence. Tour the Legation museum's historic artifacts and admire its exemplary Moroccan architecture and design—including ornate lattice woodwork (mashrabiya), tadelakt, and zellij—and take in the Paul Bowles' wing which houses books, photographs and other memorabilia of Tangier's most famous expatriate writer and composer.

Then continue on through the medina and Kasbah, taking in its plethora of historic sites, Islamic points of interest (e.g. the tomb of legendary explorer, Ibn Battutah), the celebrated cafes of the Petit Socco (Little Square) such as Cafe Central and Cafe Tingis, the many souqs and stores ("Come inside! Welcome!"), and conclude with a pilgrimage to the iconic Cafe Hafa, for a lazy mint tea on a weathered terrace overlooking the Straits. You may be sitting in the very spot once occupied by Paul Bowles, William Burroughs, Tennessee Williams, Mick

Jagger, or George Harrison. As they say in Moroccan Arabic, “zween” (“wonderful”)....

## Days 3 & 4 Chefchaouen

After a leisurely breakfast in Tangier, we head north into The Rif Mountains where the pretty, precious powder blue town of Chefchaouen is nestled. Not only will you note the change in terrain during the 2.5 or so hour drive, but you'll notice a change in dress. And the Spanish that you may have heard in Tangier is now complemented by an Amazigh (“Berber” is the derogatory and less desired term) dialect—The Rif is a traditional, rugged stronghold of these indigenous North African “Free Men,” or Imazighen, who pre-dated Islam’s arrival in the early 8th century. Although converts to Islam, the Imazighen possess their own language and culture and form part of the fascinating Moroccan mosaic. Their heritage, along with others, was formerly recognized in Morocco’s new 2011 Constitution. The text is remarkable—especially given the regional context and the post-“Arab Spring” tragedy, sectarianism, and conflict afflicting many other Arab nations:

“A sovereign Muslim State committed to its national unity and territorial integrity, the Kingdom of Morocco shall seek to preserve its diverse, indivisible national identity. Its unity, which is build on the convergence of its Arab-Islamic, Amazigh and Saharan-Hassani components, is nurtured and enriched by African, Andalusian, Hebraic and Mediterranean constituents.”

Chefchaouen (translates to “Two Horns” as a nod to the split mountains that form its scenic stage) was once home to many Spanish Jews who lived alongside Muslims in the 15th century, and their legacy is manifest in the medina’s many blue shades meant to mirror the sky and remind them of God. Its walkability, mellowness, and gorgeousness will be yours to explore unabated as there will be ample independent time here.

Our decorative “Dar” (technically a “Dar” is a traditional home with a small central courtyard, sometimes with a fountain; a “Riad” is also a traditional home with a larger central courtyard that has a garden and a fountain—but the terms are now used loosely to connote a restored guesthouse) is within walking distance of the medina and has a splendid vantage point of “The Blue Pearl” below and surrounding Rif. Shopping is markedly less intimidating than elsewhere, the natural setting is conducive to a hike to the ruins of the Spanish Mosque (built during the Protectorate) , or a refreshing walk to Ras el Ma (“head of the water”) to observe Riffian women doing laundry, and the tranquillity is conducive to protracted coffees in the square...and that tranquillity just might be stoked by the “kif” (marijuana) you are likely to smell at some point—this region is home to Morocco’s largest kif cultivation and Morocco is purported to be the largest exporter of marijuana and hashish (cannabis resin) in the world; it is technically illegal yet corruption (and revenue) sustain it as efforts to encourage crop substitution have been eclipsed by Europe’s overwhelming demand. Herein is your social studies snapshot amidst “Chaouen’s” intoxicating appeal. In addition, your social media snapshots could be aplenty (the town is an obvious Instagram darling).

## Days 5, 6, & 7

### Fes

After breakfast, we take in one last look at the cascading blue cubes of Chefchaouen below, then we depart for the fantasy that is Fes. Ahhh, Fes. The spiritual heart and soul of Morocco and one of the most medieval of all Arab and Islamic cities, Fes was a source of intellectual and cultural splendor for centuries. After settling in at a painstakingly restored Riad in its extraordinary “medina” with its numerous “souqs” (markets), we’ll get acquainted with its serpentine alleyways and sensory deluge. From the riad’s terrace overlooking the hive of the buzzing “medina”, experience the dusk call-to-prayer, with flocks of swifts in flight, and realize you’re in a very different and special place. The walled city will be redolent

with rhythms, fragrances, patterns, and intensity--a sensory spectacle--like no other.

But first—some cultural color and depth: a local professor of Islamic Studies will have the pleasure of meeting you at your Riad offering an informal introduction to one of the three great monotheistic faiths. Learn about Islam's history in Morocco, the religion's five pillars, contemporary issues, and its unique practice in Morocco--most notably the custom of venerating "marabouts", or saints. Also learn of Morocco's unique Sufi (mystical Islam) tradition which stands in stark contrast to more orthodox Islam practiced elsewhere, such as in Saudi Arabia, the faith's birthplace. Even over tea, any perception of a monolithic Islam will likely change.... and herein lies the magic of travel. In addition, we may also have a separate audience with a Fassi economist involved in various cultural heritage projects; by now, you may profoundly appreciate the intangible and tangible value in (and immense challenges to) preserving Morocco's many architectural, artisanal, and cultural jewels. Moroccans are quite proud of their robust cultural heritage and rightly so.

During our stay here, you'll discover Moroccan cuisine up-close-and-personal with a hands-on, private cooking course at a nearby cooking school. You'll learn how to prepare the addictive traditional Moroccan salad, "zaalouk" (smoky grilled aubergines), a chicken tagine "mhammer" (roasted) with a traditional red olive sauce, and a dessert that will be selected by the chef the day of the class based on what's fresh and available in the souq. This fun, participative, ambient, and informative experience will certainly be something you can replicate once returning home.

On another day here, transport yourself back to the late 8th century, and toss your inner compass as you take a guided tour of Fes' "medina", a UNESCO World Heritage site without equal. Heed Paul Bowles' advice to "lose oneself in the crowd--to be pulled along by it--not knowing where to and for how long...to see the beauty where it is least likely to appear." You will witness firsthand the

challenges in balancing sustainable tourism, cultural preservation, and available resources. Immerse yourself in the “Souq el Attarin” (spice market), “Souq en Nejjarin” (carpentry), “Souq el Henna” (henna, traditional/herbal medicines), and the oft-photographed and highly pungent honeycombed tanneries. Admire the artisanship of the 14th century Medersa Bou Inania (a Qur’anic school) with its exquisite “zellij” tilework, woodcarving, and “tadelakt” plasterwork. And marvel at the world’s oldest, continuously operating university—in the heart of the Fes medina—al-Qarawiyyin, established in 859.

Let the maze embrace you, tantalizing you with the fragrances of orange blossoms, cinnamon, and cumin...reverberate with the metalworkers hammering copper trays as donkey bray and children play in shadowed alleyways. And, equipped with some key Moroccan Arabic bartering phrases Alex Safos has supplied, spy that fabled hand-woven rug, those “babouche” pointed leather slippers, or stylish tasseled “djellaba” (the ubiquitous long, flowing hooded garment worn by Moroccans) and prepare for a pleasant, long, tea-soaked bargaining session that will be a lasting memory.

## Days 8, 9 & 10

### Marrakech

After breakfast and check-out, we’ll head south either by private minibus, train, or domestic flight (if available). The Rose City...The Pearl of the South...or simply “Marrakech”. Where, as you will see, Fes conveys a sense of timelessness, Morocco’s second largest city pulsates with the possible. Its frontier-like, African spirit is certainly a reflection of its history as a depot for caravans transporting slaves, gold, and ivory from Timbuktu, Mali. Stylish, ambient, ochre-colored, and sunny, Marrakech has achieved ultra-glamorous and high-design status with the celebrity and jet-set circles which frequent the posh riads, clubs, and luxe restaurants. We’ll swim in these waters for a moment, checking into our boutique riad in the “medina”, Riad L’Orangeraié, with its beguiling courtyard, expansive rooftop terrace, peaceful plunge pool, and effusively hospitable staff. On a

clear day, the glorious High Atlas Mountains are visible to the south, home to the highest mountain in North Africa at 13,671 feet.

On one day, we will arrange an intimate encounter over tea with a Moroccan expert with a story worth telling. You will have the great privilege of meeting a humble, kind, and fascinating Moroccan gentleman who will offer you a casual historical introduction to Marrakech and to Berber (Amazigh)-Sahara culture. As you will have already encountered Amazigh culture in The Rif Mountains, you will learn that Imazighen also inhabit other regions of Morocco—the Middle Atlas Mountains, The High Atlas Mountains, the Anti-Atlas Mountains, and The South—with their own subcultures and distinct dialects. Amazigh culture is a bright star of the Moroccan constellation. This Moroccan expert will share his perspective and personal story from his challenging childhood in a desolate southern village and offer insights on contemporary Marrakechi history and culture. One inspirational nugget: he first learned English from tourists by bartering words/phrases for dates (as in the fruit, of course!)...and now runs a thriving business, advising, coaching, and placing Moroccan students in colleges world-wide. Q&A can be lively and revealing, so let your curiosity be sated....

Marrakech's "medina" (old city) is another UNESCO World Heritage site, and we'll take one (if not two) guided tours during our stay here to appreciate its own unique cultural and historical treasures, which may include: the Koutoubia Minaret, the Ben Youssef Medersa; the Bahia Palace; the Saadian Tombs; and perhaps Dar Si Saïd, which now houses the Museum of Moroccan Arts. Morocco's emblematic architecture, artisanal excellence, geometric expression, and handicrafts will be in high definition. Shopping will furiously beckon here in happenin' "kech" as high design and high fashion will be most evident. As in Fes, be prepared to bargain (or opt out if the game of haggling is not your "cup of mint tea") and hear phrases like "friend price" or "this is a very special one." Be forewarned: given the goods and setting, the shopping and the bargaining can become quickly compulsive!



We'll also visit the splendid subtropical garden, Jardin Majorelle--designed by the French painter Jacques Majorelle and owned by the Pierre Berge-Yves Saint-Laurent Foundation. Amidst cacti, bamboo, trickling fountains, bursts of bougainvillea, and towering palms, color exclaims--particularly the cobalt blue created by Jacques which accents the many planters and pergolas. The on-site Berber Museum's impressive collection is worthy of admiration. Similar to the sanctuary of hidden dars and riads within the medina, this placid 12 acre setting is a soothing elixir to Marrakech's frenzy. If you are interested in high fashion, the Yves Saint Laurent Museum in Marrakech showcases some of this legendary couturier's work; he famously said, "Marrakech taught me color," and it will be most apparent.

Our experience of Moroccan cuisine will take a fantastic, carnival-like turn one evening by encountering Marrakech's primary source of spirit and energy: the place and spectacle of "Djemaa el Fna" (Assembly of the Dead)--an open square where musicians, peddlers, merchants, snake charmers, henna artists, fortune-tellers, acrobats--and festive food stalls--co-mingle and perform day into night, every night. The drum beats of the square lure you in kilometers away. We'll venture in, taste buds open wide to the starry skies pocked by grill smoke, and with a knowledgeable guide, partake in a multi-course meal. Familiar and not so familiar tagines, couscous, and b'stilla mingle with spicy merguez sausages, kebabs, fried fish, "harira" soup (Morocco's iconic bowl of tomatoes, lentils, chickpeas, and pasta), stewed snails, and--for the most brazen--sheep's heads with eyes intact, of course, for effect and the travel journal. Orange juice stalls, kaleidoscopes of olives, and pyramids of dates of various hues and tastes round out the psychedelic nature of this overwhelming, intoxicating experience!

At our last night's dinner, we toast Sandi on her birthday (what extraordinary timing!), bid farewell to North Africa, and call out highlights from the flood of experiences, encounters, and sensations these past 10 days. Check your map and admire the ground you've covered! Then it's time to pack souvenirs, spices, and choice moments to share with family and friends back home. When you

reminisce about your remarkable journey, do so to the rhythm of this curious Moroccan proverb: “Little by little, the camel goes into the couscous.”

## Day 11

### Departures to Marrakech Airport (RAK)

Depart after breakfast to Marrakech airport by your private ground transfer for return flights.

## Private Tour Details

Group Size: 6-12 Travelers

Tour Cost TBD depending on group size, inclusive of:

- Custom Tour Design & Management
- Cultural and Tour Leadership Services of Alex Safos, Indigo Gazelle Tours
- Culinary Leadership Services of Chef Amy Riolo
- Private ground transportation between cities
- Private ground transfer to Marrakech airport (RAK) on November 11
- All lodging, including taxes and daily breakfasts
  - Tangier lodging: La Tangerina
  - Chefchaouen lodging: Dar Echaouen
  - Fes lodging: Riad Tizwa (\*in exclusivity)
  - Marrakech lodging: Riad L'Orangeraié (\*in exclusivity)
- 3 group lunches (Tangier, Fes, Marrakech) and 3 group dinners (1 in Tangier, 1 in Fes, 1 in Marrakech), including taxes and gratuities
- Moroccan wine offered with above group dinners
- Bottled water during transfers
- 1 private cooking class and resulting dinner in Fes
- 1 private music performance
- Official private guided tours of the Tangier, Fes, and Marrakech “medinas”, including all site admissions
- Private guided food tour of Marrakech’s “Djemaa el Fna” with multi-course dinner
- Exclusive Guest Lectures
- Gratuities for baggage assistance, driver, local guides, and guest lecturers

## Exclusions

- International airfare and domestic airfare
- Transfers from arrival airport to La Tangerina in Tangier
- Train fare for in-country travel
- Meals, snacks, beverages, bottled water outside of noted group meals
- Incidentals expenses such as spa treatments, other tours/guides, shopping, and activities not noted in the program, etc.
- Gratuities not noted

## Payment

A non-refundable deposit of \$xxx per person is due by Date TBD

Balance of payment, \$xxxx per person, is due by Date TBD

Only checks—payable to “Alex Safos, Indigo Gazelle”—are accepted; mail to:

Alex Safos  
Indigo Gazelle Tours  
2321 Nordok Pl  
Alexandria, VA 22306

## Terms & Conditions

Cancellation Policy: Tour cancellations must be made in writing and are effective from the date of postmark. Deposits are non-refundable. Per-person charges for cancellations prior to departure (“Cancellation Period”) are as follows:

- 90 days or more prior to departure: 100% of payments other than the \$xxx non-refundable deposit;
- 46-89 days prior to departure: 50% of the tour cost will be refunded;
- 45 days or fewer prior to departure: 100% of the tour cost will not be refunded

Refundability of airline tickets and train tickets are up to the respective carriers/providers and the tour participants’ travel insurance which is **highly recommended**.

Indigo Gazelle reserves the right to cancel any tour due to insufficient enrollment that makes the tour economically unfeasible to operate, or because of good-faith concerns with respect to Covid, other pandemics, terrorism, and/or the safety, health, and well-being of the participants and tour leader. Indigo Gazelle reserves the right to interrupt the tour once in progress because of good-faith concerns with respect to Covid, other identified pandemics, terrorism, and/or the safety, health, and well-being of all participants, including the tour leader. Indigo Gazelle strongly considers guidance from the US Department of State and CDC in addition to other official and unofficial sources in these matters. If a tour is canceled for any of these reasons prior to departure, the tour price will be refunded minus the \$xxx non-refundable deposit. Participants leaving the tour in progress, for any reason whatsoever, will not result in a refund, and no refunds will be made for any unused portions of the tour. Participant costs to leave the tour will be the responsibility of the participant. Trip Interruption coverage—in addition to Trip Cancellation coverage—is **highly recommended** for such scenarios.

International travel to/from Morocco, domestic flights, domestic train fare, and transfers from arrival airports/to departure airports are not included and are the sole responsibility of the traveler as are any accommodations, meals, activities, incidentals, and ground transportation before the tour officially commences and after it officially concludes. **Do not** make travel arrangements to Morocco before first contacting Indigo Gazelle to ensure the tour is fully booked/confirmed.

**\*Proof of complete, up-to-date Covid-19 vaccinations are a pre-requisite to participate on this tour\***

**\*Travel Insurance/Trip Cancellation/Trip Interruption/Overseas Medical Insurance/Emergency Evacuation coverage are not included.\* Travel and Trip Cancellation (especially “for any reason” coverage), and Trip Interruption insurance along with Overseas Medical Insurance with Emergency Evacuation coverage is highly recommended.**

Meals, snacks, beverages, services, and activities not noted in the itinerary above are at the discretion and cost of the traveler.

Extra baggage fees beyond the standard allowance are the responsibility of the traveler.

Unless otherwise noted, alcoholic beverages are not included.

Fares for taxis, buses, or other transportation for independent excursions are not included.

Tips to bellhops and hotel staff for additional luggage assistance, room service, or other personal services are not included unless noted.

Note that this tour involves moderate exercise with significant walking at all destinations with hilly elevations and uneven and sometimes slick pavement. Please be physically prepared and pack appropriate footwear. Note that all lodgings have stairs (some are steep) and are without elevators/lifts.

Accommodations will be in highly rated boutique hotels/riads/dars. Given the unique architecture and design of traditional Moroccan "Dar" or "Riad" accommodations, not every room is identical. There will be variations but all lodgings will be comfortable, stylish, and share indicative local character.

By participating on this tour, you hereby grant Indigo Gazelle permission to use any and all proprietary and copyrighted media (photos, video, audio, etc.) created/captured by Indigo Gazelle on this tour for marketing, advertising, promotional, and/or educational purposes.

## Mutual Waiver and Indemnity Agreement

Indigo Gazelle Tours, LLC ("Indigo Gazelle") offers its participants the opportunity to experience international travel/culinary and cultural tours. Certain potential risks to personal health and safety are associated with international travel in a foreign country. You should not participate in a such a tour unless you are willing to accept the associated risks.

**Indigo Gazelle cannot guarantee the health and safety of participants in a travel abroad tour or eliminate all risks from travel abroad environments.**

By submitting your reservation form for this program and signing and dating this Mutual Waiver and Indemnity Agreement, you are agreeing to the following:

I understand that there are certain risks associated with international travel and residence in a foreign country and that Indigo Gazelle, including its owner and tour leader, cannot control or eliminate these risks.

I understand that these risks may include exposure to potentially serious health and safety hazards including, but not limited to: transportation accidents; storms, floods, earthquakes, and other natural disasters; infectious diseases (including Covid-19), inadequate medical care, remote access to medical treatment; armed insurrections; and terrorist activities.

I understand that Indigo Gazelle is not in a position to guarantee my personal health or safety during my participation in a culinary and cultural tour abroad.

I understand that Indigo Gazelle cannot monitor or control all of the daily personal decisions, choices, and activities of individual participants.

I understand that Indigo Gazelle cannot assure that U.S. standards of due process apply in overseas legal proceedings or provide or pay for legal representation for participants.

I understand that Indigo Gazelle cannot assume responsibility for the actions of persons not employed or otherwise engaged by Indigo Gazelle, for events that are not part of the program, or that are beyond the control of Indigo Gazelle and its partners and subcontractors, or for situations that may arise due to the failure of a participant to disclose pertinent information.

I understand that Indigo Gazelle acts only as an agent for the various independent suppliers that provide hotel accommodations, transportation, sightseeing, activities, or other services connected with this tour. Such services are subject to the terms and conditions of those suppliers. Indigo Gazelle and its respective employees, agents, representatives, and assigns accept no liability whatsoever for any injury, damage, loss, accident, delay, or any other incident which may be caused by the

negligence, defect, default of any company or person in performing these services. Responsibility is not accepted for losses, injury, damages or expenses of any kind due to sickness, weather, strikes, hostilities, wars, terrorist acts, acts of nature, local laws or other such causes. All services and accommodations are subject to the laws and regulations of the country in which they are provided. Indigo Gazelle is not responsible for any baggage or personal effects of any individual participating in the tours/trips arranged by Indigo Gazelle. Individual travelers are responsible for purchasing a travel insurance policy, if desired, that will cover some of the expenses associated with the loss of luggage or personal effects.

I understand and hereby acknowledge that I assume all risks incurred by my participation in an Indigo Gazelle international travel program.

I understand that I have the option to invite an attorney review this document and advise me of my rights.

In consideration of being allowed to enroll and participate in an Indigo Gazelle international travel program, the traveler(s) listed on the reservation form hereby release Indigo Gazelle, its owner, agents, and employees from any and all claims arising out of or in any way connected with any Indigo Gazelle program and the traveler's/travelers' participation in the program, including, but not limited to the risks as outlined above.

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_



**Moroccan Mosaic**  
**An Exclusive Small Group Private Cultural Tour**  
**11 Days/10 Nights Spring/Fall 2023 \*based on availability\* | RESERVATION FORM**

To reserve a place, return this form and a signed mutual waiver and indemnity agreement with your non-refundable deposit of \$xxx per person, by Date TBD to the below address. Deposits and balances are payable only by checks made out to "Alex Safos, Indigo Gazelle Tours."

**Alex Safos**  
**Indigo Gazelle**  
**2321 Nordok Pl.**  
**Alexandria, VA 22306**

*Or call (571) 217-9059 or email [alex@indigogazelle.com](mailto:alex@indigogazelle.com) for more information*

Final payment of \$xxxx per person is due by Date TBD along with proof of having received a complete and up-to-date Covid-19 vaccination sequence.

Name/s of Traveler/s as depicted in Passport(s)

\_\_\_\_\_

Passport # \_\_\_\_\_ Issue Date \_\_\_\_\_ Expiration Date \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

**ACCOMMODATIONS**

I wish to share a room with: \_\_\_\_\_

Double (1 shared bed)       Twin (2 beds)       Single Occupancy

**PAYMENT**

Enclosed is my check for my non-refundable deposit of \$xxx per person, payable to "Alex Safos, Indigo Gazelle Tours"

I/We confirm that I/we have carefully read and agree to the Terms and Conditions and Mutual Waiver and Indemnity Agreement of this program, and agree to payment of the \$xxxx pp tour balance to "Alex Safos, Indigo Gazelle Tours", by check by Date TBD. *Each participant must sign below:*

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_

