

THE **TRAVEL CLUB**

Pre-Departure Itinerary
Berkshires Getaway and Tanglewood Concert
Drive Yourself Weekend
Friday, July 20 - Sunday, July 22, 2012
Boston Symphony Orchestra
Bernstein & Tchaikovsky

Tanglewood, the summer home of the **Boston Symphony Orchestra** with the breathtaking Berkshires as a backdrop, is an iconic New England destination and 2012 marks its 75th anniversary. This year you may choose from four weekend getaways and either Boston Symphony or Boston Pops Orchestra performances. And, as has become tradition, we've included accommodation at the charming **Red Lion Inn** in nearby Stockbridge. Another highlight of this getaway is a visit to **Berkshire Botanical Garden** with its 23 display gardens. The Red Lion Inn will also furnish you with a boxed picnic lunch to enjoy at the Garden.

Rates from
\$559 per person double occupancy

The Red Lion Inn has several room types available yet rooms with two beds are limited. Call The Travel Club for room arrangements and reservations. Per person deposit is \$300.

Please note
This is an independent drive yourself weekend.

Includes

- Two nights' first-class accommodations at The Red Lion Inn
- Full breakfast each morning
- Concert - Tanglewood reserved shed seat, Friday July 20, 8:00pm
- Berkshires Botanical Garden admission
- To Go Picnic Lunch provided by the Red Lion Inn

Accommodations

The Red Lion Inn
30 Main Street
Stockbridge MA 01262
Tel: 413-298-5545

The Inn's main building comprises a variety of suites and guest rooms. Each room is individually decorated and carefully furnished. All rooms contain cable television, air conditioning and telephone. This year, for the first time, we also have some rooms in the Inn's Guest Houses. These buildings are former neighborhood residences converted to full service hotel rooms. All rooms have the same amenities and services as the rooms in the Main Inn and parking is actually closer. The Red Lion specializes in contemporary regional cuisine, served with gracious New England hospitality in authentic surroundings. The chef emphasizes the use of fresh, local ingredients in his cooking and the inn's menus are revised to reflect the bounty of each changing season.