

March 14 - 15, 2022

Who
Dunnit?

Seminole Mystery Train & Bubble Room



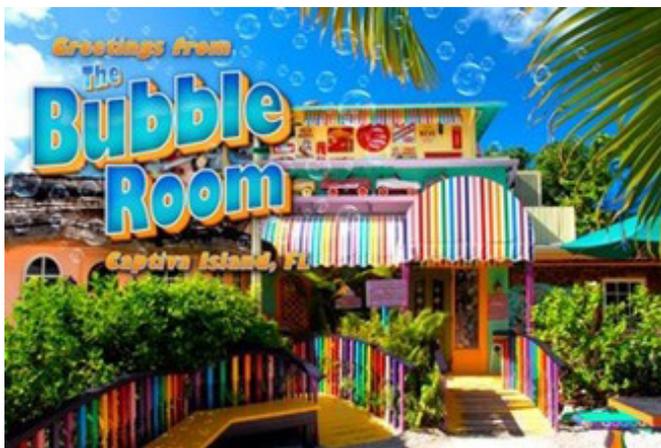
\$409 pp/double
\$469 pp/single
\$27 pp Insurance

Hop on board the Murder Mystery Dinner Train for a scenic 3.5-hour ride, a delicious 5-course dinner and a laugh-inducing live-action murder mystery show where passengers guess "whodunit?"



Sign up now for the Murder Mystery Dinner Train for an evening of Fun, Food, and Murder! This unique dining experience includes a delicious five course dinner prepared on board, served at tables of four, with an ongoing comical mystery that plays in the aisles during this fun-filled evening! You'll love this 3½ hour train ride aboard the Seminole Gulf Railway. Costumes encouraged, but optional.

After our train ride, we'll spend the night in Ft. Myers. Following breakfast in the hotel, we'll travel to Sanibel Historical Museum and Village, founded in 1984 with a mission to preserve and share Sanibel history.



The story of Sanibel is told from the Calusa and Spanish eras to the early pioneer families who settled on the island in the 1800s. It tells of warriors, adventures, fishermen, farmers and proprietors.

Before departing for home, we will make a stop at the Bubble Room Restaurant to enjoy lunch.

RSVP by February 14, 2022

Full Payment by money order, cash, or check payable to Goodtime Getaways of Vero is due 7 days after registration. Reservation is not confirmed until receipt of payment. No refunds for individual cancellations regardless of reason. If Goodtime Travel cancels the trip, all payments will be refunded.



**Submit Reservations And Payments To
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Seller of Travel 39406

BUBBLE ROOM MENU

Choice of Soups

"S'Marvelous She Crab Soup

or

An American in Paris A Bubble Room style French onion soup with slow cooked caramelized onions in a rich beef broth. Topped with homemade bread and Swiss cheese, then baked to perfection.

Choice of Beverage

Soda, ice tea or Coffee

Choice of Desserts

White Christmas Cake or Very Moist Chocolate Cake

From the Garden

Calypso at Midnight - A Caribbean style spring green salad with sugared walnuts, red and green apples, mangos and crumble bleu cheese. Your choice of raspberry or balsamic vinaigrette dressing on the side. Add grilled chicken or shrimp or salmon.

Caesar Romano - Crisp romaine lettuce topped with shaved Parmesan cheese on toasted croutons, served with Caesar dressing on the side. Add grilled chicken, shrimp or salmon.

Million Dollar Mermaid Salad - A Cobb salad from the sea that would make Esther Williams proud? Complete with grilled shrimp, scallops. Ahi tuna, blue cheese crumbles, avocado egg, diced tomato and cucumber. Served with a lemon vinaigrette on the side.

Th-Th-That's All Folks! - Slow cooked spiced pork medallions glazed with a spicy brown sugar marinade, mandarin oranges, avocado and a curry vinaigrette drizzle. Enjoy on a homemade bun or as an irresistible spinach salad.

Anything Goes - Fresh avocado, marinated mushroom, tomatoes, cucumber, roasted red pepper, lettuce, red onion and melted Swiss cheese with a creamy cucumber sauce served on a homemade bun or a pita. Add deli turkey or grilled chicken.

Impossible Bubble Burger - 1/2 lb of vegan-friendly impossible burger served on our homemade bun featuring our Famous Bubble Bread Spread. Add cheese, sauteed mushrooms and/or sauteed onions.

From the Sea

We're In the Money - Fried seasoned shrimp served on a toasted hoagie roll with lettuce and tomato, topped with our delicious red pepper remoulade sauce.

Carmen Miranda - Served in a fresh pineapple bowl filled with Jasmine rice, Caribbean fruit salsa, lightly blackened shrimp and topped with a tropical mango chutney.

Pita Fonda - Blackened shrimp or grilled chicken, fresh avocado, marinated mushrooms, cucumber slices, pepper jack cheese and bacon wrapped in a pita with creamy cucumber sauce.

Bing 'Crab'sby - Homemade crab cakes nestled into a rich lobster cream sauce paired with a mint mango coleslaw and jasmine rice.

From the Land

Mediterranean Holiday - Our Mediterranean style dish begins with a toasted pita with a Greek yogurt spread. Topped with seasoned chicken breast, red onion, chickpeas, arugula, sliced tomatoes.

Modern Times - A modern take on a classic BLT. Introducing your new favorite sandwich, bacon, spinach sliced tomato and avocado on toasted sourdough bread with pesto mayonnaise.

Mae West The Best - Marinated breast of chicken on a homemade bun served with crisp lettuce and tomato. Cooked to order with your choice of flame-grilled, blackened, fried or fried buffalo style. Selection of regular mayonnaise or a blue cheese spread. Add cheese and bacon.

Turk Douglas - Thinly sliced oven roasted turnkey breast sandwich with bacon, pepper jack cheese, roasted red peppers, topped with spring mix lettuce, Sriracho mayonnaise and featuring our homemade guava jam. Yum! On a homemade bun or a pita.

Bubble Burger - 1/2 lb. of fresh ground beef, hand pasted and grilled to perfection. Served on a homemade bun featuring our famous Bubble Bread spread. Add bacon, cheese, sauteed mushrooms and sauteed onions.

The Louis Armstrong - A muffuletta inspired sandwich featuring a butter garlic ciabatta bun stacked with hard and sweet salami, ham provolone and mozzarella cheese. Served with an olive garlic, oregano and pimento sauce.

Itinerary **March 14, 2022**

11:30 am Depart Savannah Club
3:00 pm Arrive Marriott Hotel
4:30 pm Depart for Gulf Seminole Train
9:15 pm Return to hotel

Itinerary **March 15, 2022**

7-8:30 am Breakfast at the hotel
9:15 am Depart for Sanibel
10:00 am Arrive Sanibel Museum
11:30 am Depart for Bubble Room
1:30 pm Depart for home
4:30 pm Approximate arrival home

MYSTERY TRAIN MENU

Appetizer

Tillamook Cheese Selection With Crackers and Grapes

Soup du Jour

From the Oven

Fresh Baked Pretzel Rolls

Salad

Seminole Caesar Salad with hearts of Palm

-Entree Selections-

Poached to Perfection Salmon

Fresh Atlantic Salmon With an Orange Blossom Sauce

Served with Rice Pilaf and Haricot Vert

OR

Chicken Francese

Breaded Breast of Chicken With a Light Francese Cream Sauce

Served with Rick Pilaf and Haricot Vert

OR

Show Roasted Prime Rib

Topped with Rosemary Au Jus

Served with Fresh Whipped Potatoes and Haricot Vert Iced Tea and Coffee Included

Dessert



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