



Gourmet Food Safari® to Turkey - Itinerary – Sunday 28th August – Friday 9th September 2016

Led by Maeve O'Meara and chef Somer Sivrioglu

We aim to give you an insider's view of this most wonderful exotic country – its people, food and culture. We feature 3 very different cooking classes; we'll enjoy a mix of high end dining and some more rustic experiences, introducing you to some of the most influential chefs in the country as well as many authentic food experiences and those 'money can't buy' moments that always seem to happen on a Gourmet Safari. You will love our chef and guide Somer Sivrioglu and his enthusiasm for the food of his homeland and you will meet many of his connections as well as his mum who has her own restaurant on a perfect bay in the south of the country.

We've honed the schedule slightly from our first tour, arranging museum passes early – some of you may come in to Istanbul early and want to take advantage of perhaps walking through the beautiful Topkapi Palace in the early morning before the crowds gather, or having some extra time in Hagia Sophia or the Blue Mosque to bask in the beauty of your surrounds. We have taken one dinner out in one place and added another in and popped in the final night dinner literally next to the water in a peaceful bay. We've also decided to start the tour a day early.

Our timing this year works around major religious holidays and aims to have us travelling at a time when major holidays are over, avoiding crowds and hassles.

Please note – you need a reasonable level of fitness for this trip as the Istanbul sector requires some walking, sometimes uphill. Traffic is often a problem in the city and we have decided to stay right in the centre of the action and walk to many places on our itinerary (this doesn't require hiking boots! **Just good mobility!!**).

We generally offer two meals a day so you don't get too full – the Turkish breakfasts are vast and impressive and enough to set you up for the day. In some cases though we will add another light meal or snacks.

Day 1 - Sunday 28th August – arrive Istanbul, settle into 4.5-5 star accommodation - a beautiful hotel right in the centre of where we need to be and close to major tourist sites. Join us for Welcome drinks in the hotel and then dinner of the rooftop restaurant overlooking the city and Golden Horn featuring the food of one of Istanbul's rising stars. Overnight **Hotel TBC Drinks, dinner**

Day 2 – Monday 29th August

Your first Turkish breakfast is full of choices – a huge spread of fruit, yoghurt, cheese, meats, breads and a hot breakfast also available.

We walk across the Galata Bridge and into the ancient Spice Market and then on to the Grand Bazaar. Light lunch then some free time before another fabulous dinner at a rooftop restaurant where you will see the sun set and all the palaces and mosques stretching out into the distance. Overnight **Hotel TBC - B, L, D**

Day 3 – Tuesday 30th August

Breakfast at the hotel then we take you up to the Beyoglu and Taksim area around the famous Galata Tower. We then head to the beautiful busy harbour to board a boat and take a tour by water of some of the famous sites – see the many mosques and the famous Topkapi Palace from the water, orient yourself with the Asian and European sides of the city.

Dinner at a young Istanbul chef's restaurant – we have the place to ourselves for the evening and start in her kitchen before moving upstairs to enjoy a feast of true Istanbul style food. Overnight **Hotel TBC - B, D**

Day 4 – Wednesday 31st August

Breakfast at hotel. A day to see some of the 'must see' sights of Istanbul in the old city area of Sulthanamet. Start at the breathtaking Topkapi Palace and visit the kitchens and displays relating to food, which give a real insight into how the Ottoman Empire created some of the most delicious dishes in the world. The harem is a must visit – you'll love the opulence of the tiles and series of reception rooms.

Stand inside the magnificence of the Blue Mosque and Hagia Sophia before visiting the remarkable underground cistern, which provided the city with fresh water. Dinner at a chic modern Turkish restaurant with sweeping views of the city. **Hotel TBC - B, D**

Day 5 – Thursday 1st September

Breakfast at hotel, then you have a free morning.

Meet early afternoon for a ferry ride to Somer's neighbourhood on the Asian side of Istanbul. We will walk through the produce market and early evening we will have dinner at Ciya Restaurant, owned by Somer's friend and mentor Moussa, who is responsible for kicking off the new Turkish food movement. Each day Moussa cooks a number of regional dishes from around Turkey, the produce sourced from his farm on the outskirts of the city. Back to the hotel to pack for early morning start. Overnight **Hotel TBC - B,D**

Day 6 – Friday 2nd September

Breakfast at hotel. Checkout and take flight to the east of Turkey and the ancient city of Gaziantep, the dry dessert climate perfect for growing pistachios and a range of vegetables that are hollowed out and dried ready for use during the winter. In the city itself we explore the winding lanes of the old city, stepping back in time and starting with a good coffee in a centuries old coffee house and tasting the local speciality katmer – a flakey pastry filled with the delicious green pistachio nuts and clotted cream. We enjoy a tour of the world's best baklava palace. Early evening cooking class with Somer using local ingredients and what we make will be dinner. Overnight **Anadolu Evleri & Asude Konak Hotels, Gaziantep - B, L, D**

Day 7 – Saturday 3rd September

Breakfast at hotel. Today we travel into the beautiful dry landscape with pistachio trees stretching to the horizon. We travel into a gorge of the famous Euphrates River and take a lazy boat trip along the river, the ancient rock cliffs rising above and a 4000-year-old castle built into the rock.

We stop for coffee and ripe honey figs and a riverside lunch. There's time in back in Gaziantep to pick up some copper or silver handcrafted bowls, slippers made from the softest lamb and goatskin, pretty jewellery and local spices and nuts. Somer's connection Memet can package spices and vacuum seal nuts and tea to take home. Overnight **Anadolu Evleri & Asude Konak Hotels, Gaziantep - B, L**

Day 8 – Sunday 4th September

Enjoy a relaxed breakfast at the hotel then we travel to the airport to fly back to Istanbul and pick up another flight to Edremit on the coastline south of the city. We drive to an ancient stone village in the mountains – the pretty town of Adatepe. We will stay in stately old stone houses, one with a pool we can all swim in. Dinner tonight with Somer's talented friend Erhan who cooks some of the best food in Turkey from his extensive vegetable and herb garden. Overnight **Hunnap Han Hotel, Adatepe - B, D**

Day 9 – Monday 5th September

Breakfast at our hotel then we head to the local produce markets with chef Erhan to buy the best of what's in season ready for a hands on cooking class, supplemented by produce from his own garden.

These are recipes you'll treasure and a chef you'll find inspiring. Even if you're not an enthusiastic cook, you'll enjoy the hands-on experience guided by chefs Erhan and Somer who love to make the food of their country accessible to all. We have a late lunch of what we've prepared with a nice glass of Turkish wine then return to our accommodation for a swim or a walk through the village. Overnight **Hunnap Han Hotel, Adatepe - B,L**

Day 10 – Tuesday 6th September

After breakfast we'll head further south to the lovely Ottoman village of Sirince full of winding streets and many shops selling local produce including big plump dried figs, honey, local wine, jewellery and clothing. We will have lunch overlooking a pretty valley then drive on to the incredibly well preserved site of Ephesus – one of the ancient cities which was originally settled by the Greeks in the 10th century BC and then flourished as part of the Roman Empire. We then drive around some of the spectacular sparkling coastline to Bodrum, known as the Cote d'Azur of Turkey. Check in to the charming whitewashed hotel overlooking the harbour. Overnight **Hotel Manastir and Suites, Bodrum - B, L**

Day 11 – Wednesday 7th September

Enjoy breakfast at our hotel.

Today is a magic day on a boat with many swims in different hidden coves and includes a delicious seafood lunch on board. There are comfortable cushions arranged on deck so an afternoon siesta is perfect.

Tonight is your own to wander through Bodrum and have a drink and a snack at one of the many pretty little bars. The shops open late as well.

Overnight **Hotel Manastir and Suites, Bodrum - B, L**

Day 12 – Thursday 8th September

Enjoy a lazy breakfast and a late morning start to Somer's mum's village, hidden in a spectacular cove. Ulku started a restaurant by the water many years ago and it's just the place you want to hang out for the day, enjoy the famous local mandarin ice-cream and swim. Late afternoon Somer and his mum will conduct a fun cooking class using local ingredients.

We will then enjoy final night dinner at her restaurant which is right on the water. Overnight **Hotel Manastir and Suites - B, D**

Day 13 – Friday 9th September

Enjoy a final delicious Turkish breakfast and then we will organise a group transfer to the airport for our flight to Istanbul. Flight departs at 12.35pm, arriving Istanbul 1.45pm. You can of course take the option of staying on in Bodrum if you like or journeying from here to other sites we haven't been able to fit into our schedule (transfer not included). **B**

Costs: \$7400 per person twin share. Single supplement + \$980. Land content only

Inclusions:

12 nights accommodation, breakfast and meals as advised in itinerary, some wine and beer with meals, Internal flights, entrance to Topkapi Palace Museum, Hagia Sophia Museum, Chora Museum, Istanbul Archaeological Museums, Entrance to Ephesus, transport on buses, ferries and tourist boats, gratuities for restaurants and porters, drivers.

Does not include:

International airfare, taxes, passport fees, travel insurance, visas (if applicable), items of personal nature, transfers other than those stated), any guide fees or audio guides at museums or archeological sites. **Please note that on internal flights, baggage is limited to 20kg. Any excess baggage charges are at your own expense.**

Bookings & Information:

Initial bookings and information: Gourmet Safaris P O Box 877 NEUTRAL BAY NSW 2089 Australia ph : +61 2 8969 6555 fax: +61 2 8969 6222 email : info@gourmetsafaris.com.au	Recommended Travel Agency for Airline Tickets and Trip Bookings: David Vuong Travel – ATAS Accreditation No.: A10652 PO BOX 5296 MARRICKVILLE NSW 1475 Suite 4, Level 1, 333 King St, Newtown NSW 2042 Ph: 02 9516 2990 / FAX:02 9516 3990 email: dvtravel@bigpond.net.au /web: www.davidvuongtravel.com
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Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **\$720.00** per person is required on confirmation in order to secure your reservation. Final payment is due before **90 days** before your departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by boat and coach through sometimes mountainous roads. Many of the sites in Turkey are open-air and necessitate a reasonable amount of walking. Normally the walking is quite easy but the heat and uneven paths can sometimes make it a bit tiring.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions.) Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all of the cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current as the date of printing this itinerary. If there is dramatic fluctuation in the exchange rate or the price of services provided which are beyond the control of Gourmet Safari, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in very unusual circumstances.

Exclusions: Visas, insurance, excess baggage (can be applicable on some internal flights), extra meals, laundry, drinks, items of a personal nature, tips, and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2016** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations in the event of war, terrorism, state of emergency, disaster or any other circumstance beyond our control, and will endeavour to provide alternative arrangements of the same standard as that originally booked.

Disclaimer: Gourmet Safaris is not a carrier or hotelier, nor do we own aircraft, hotels or coaches. The services Gourmet Safaris supplies consist of arranging and co-ordinating accommodation, tours and transfers, making bookings and issuing vouchers to be redeemed by suppliers if necessary. We exercise every care in the selection of reputable airlines, tour operators, coach operators, hotels and other suppliers of the various travel services which are used in these tours. It is important to note, therefore, all bookings with Gourmet Safaris are subject to the terms, conditions and limitations of liability imposed by the service providers whose services we utilise, some of which limit or exclude liability in respect of death, personal injury, delay and loss or damage of baggage. Because of this Gourmet Safaris does not accept liability for events beyond our control nor liability for accidents incurred due to actions taken at your own risk.

Clients' Responsibilities: It is your responsibility to obtain visas, passports (must have at least six months validity left), health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred as a result of failure to comply with such requirements. It is also your responsibility to book your own airline tickets to meet the tour at the designated place where tour begins.