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6 Days in Beautiful Byron

Byron Bay and its lush hinterland is literally heaven on earth; the beaches are long and pristine, the rainforest and farmland is magnificent - the rich volcanic soil perfect for growing a huge range of fruit and vegetables...which makes it a perfect place to explore, meet some inspiring locals and taste some of the best the region has to offer.

We stay in luxurious accommodation at the new resort right on Belongil Beach - Elements of Byron - where you can start the day with a long beach walk, a swim or yoga on the headland overlooking the stretch of sand. Each day is filled with simply perfect moments... you'll meet people who have created lush gardens and farms from nothing, people who grow exceptional produce including a visit to a true Garden of Eden, a couple who created their own rainforest and make some very cool gin from the berries they grow; talented chefs and visits to some of the top restaurants and a great local produce market... plus some time for you to unwind, enjoy a spa treatment or laze by the pool. We want to give you a real taste of one of our favourite places.

Host: Maeve O'Meara

Day 1 - Sunday (L)

We will pick you up in a luxurious coach at Coolangatta Airport at 11.30 am. This gives enough time for flights from major capitals. Please advise Suzy of which flight you're due in on.

We drive to our dear friends Amy Chanta and Palisa Anderson at their beautiful Boon Luck Farm where they grow many vegetables and herbs used in their Chat Thai restaurants and Boon Luck Cafe. We'll explore the farm and then sit down for a lunch with the lowest food miles on the planet - all fresh from the earth.

Dessert is literally over the fence with neighbour John Piccone who has created a magical Garden of Eden with a huge orchard full of tropical fruit - you'll see and try varieties that have yet to be seen commercially... truly a dream to walk and taste and enjoy.

Late afternoon we drive to our beautiful accommodation at Elements of Byron, with its huge swimming pool, cafe and restaurant, set right on Belongil Beach.

Day 2 – Monday (BLD)

Optional Yoga to start the day as the sun rises over the perfect beach.

Chilled breakfast - we have a full breakfast included.

We'll drive to the famous lighthouse, the most easterly point of Australia and have a good walk to get up an appetite for later.

The Farm at Byron Bay is well known for its exceptional produce and will be the subject of an upcoming book. Founders Emma and Tim Lane will give us a tour followed by lunch at Three Blue Ducks.

Mid afternoon we'll introduce you to the wonderful Sam Gowing - an inspiring chef who created the Byron Bay Cooking School and who is at the cutting edge of healthy food trends. She'll deliver a healthy food as medicine cooking demonstration inspiring guests to be motivated to stay the path to wellness and maximum good health.

Dinner is a specially prepared feast in the cool arts precinct of Byron with the very talented dynamo Sarah Swan (co author of the Seafood Handbook and brilliant local chef)

Day 3 - Tuesday (BL)

Yoga - if you like

Another relaxed breakfast

We walk amongst the area's lovely coffee plantation Zentveld's coffee at Newrybar before enjoying a great cup of coffee then head to the beach at Lennox head for lunch at Shelter Restaurant and then spend the afternoon with a charming family who created their own rainforest and have a very cool gin distillery. Free evening for massages (the luxe Osprey Spa at the resort is offering Gourmet Safaris 15% off) or pop on the shuttle into Byron.

Day 4 - Wednesday (BL)

Yoga and breakfast then we have a ranger take us through the area around our resort for a special rainforest walk and bush food tour

Lunch today with acclaimed chef Ben Devlin at the very glamorous Paper Daisy in Halcyon House Cabarita Beach.

Private tour of sugarcane farm and the enterprising Husk Distillery (rum makers)
The evening is yours...massage, poolside champagne, a moonlit beach walk.

Day 5 - Thursday (BD)

Yoga and breakfast and off to the produce markets at Byron which are full of the best produce of the area and really give you a feel for the rich vibrancy of the place.

Mid afternoon we'll go and explore the pretty village of Bangalow and its shops and cafes (optional - you may prefer a massage or a siesta)

Dinner at the acclaimed Fleet in Brunswick- small and perfect!

Day 6 - Friday (B)

Yoga and Breakfast – check out

Bus to airport - depart mid-morning to arrive 12 noon for afternoon flights.

Please note: Accommodation is in stylish villas - couples have their own and singles will be in 2 bedroom villa (each bedroom with its own bathroom)

TBC - \$3250 per person twin share land content only. Single supplement + \$650
Includes meals as specified, tastings, tips, transport and guiding.

Includes: Included: 5 nights luxury accommodation in Byron Bay, return coach transport from Coolangatta Airport and transport throughout the tour, meals as specified - 5 breakfasts, 4 lunches, 2 dinners, most wines included, tours and all tastings.

Not included: Airfares, taxes, and items of a personal nature.

Terms and conditions:

Deposit and Payment: A **non-refundable deposit** of \$500 per person is required on confirmation in order to secure your reservation. Final payment is due 60 days prior to 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 winding and bumpy roads.

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 at the date of printing this itinerary. If there is a dramatic fluctuation in the exchange rate or the price of services provided, which are beyond the control of Gourmet Safaris, 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 unusual circumstances.

Exclusions: Excess baggage, extra meals, laundry, drinks, items of a personal nature and gratuities.

Itinerary Validity and Content: This itinerary is valid for the period of **2018** 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 due to safety or security reasons, 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 coordinating 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 passports, 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 obtain any vaccinations that may be required to travel.