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Gourmet Safari to Byron Bay – 20 – 25 October 2019

SAMPLE ITINERARY

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 glamorous 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; we meet many talented chefs and visit some of the top restaurants and a great local produce market... plus in 2019 we are delighted to announce we have a special class with long term local - the culinary legend Belinda Jeffery who will share some of her favourite recipes with us ...as well, there's time for you to unwind, enjoy a spa treatment, laze by a choice of 2 exceptional pools, walk along the beach at our doorstep or the quiet stillness of the rainforest. We want to give you a real taste of one of our favourite places.

Host: Maeve O'Meara

Day 1 – Sunday 20 October (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. Wear or bring shoes that you can comfortably walk around a farm in.

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 21 October (BLD)

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

Enjoy a relaxed breakfast before heading out for the day.

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.

We then spend the afternoon with a charming family who created their own rainforest and have a very cool gin distillery.

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) at 100 Mile Table.

Day 3 - Tuesday 22 October (BL)

Yoga - if you like. Another relaxed breakfast.

Mid morning we'll head to the Tweed Art Gallery for a guided tour.

Lunch today is at the very glamorous Paper Daisy in Halcyon House, Cabarita Beach.

After lunch we'll have a private tour of sugarcane farm and the enterprising Husk Distillery (rum makers).

The evening is yours... poolside champagne, a moonlit beach walk.

Day 4 – Wednesday 23 October (BL)

Yoga and 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.

After lunch we head to Federal for a cooking demonstration with long term local and culinary legend, Belinda Jeffery, who will share some of her favourite recipes with us.

Free evening or pop on the shuttle into Byron.

Day 5 - Thursday 24 October (BD)

Breakfast and early departure 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.

We'll then go and explore the pretty village of Bangalow and its shops and cafes (optional - you may prefer a massage or a siesta). Return to Elements. Spa treatments or free afternoon.

Our final night dinner is at Town Restaurant in Bangalow.

Day 6 – Friday 25 October (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 – doubles and singles will have their own villa and twin share will be in 2 bedroom villa (each bedroom with its own bathroom)

Includes: 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, many with wine included, tours, tastings and tips.

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 our 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 and items of a personal nature.

Itinerary Validity and Content: This itinerary is valid for the period of **2019** 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.