



Greek Island Safari – Sample Itinerary **7th – 18th September 2010**

Island-hopping in the Aegean

Let us introduce you to four fabulous Greek islands. We have so many great things planned for you and have spent many long days and nights brainstorming, checking, booking, confirming and reconfirming ... so the whole trip is as wonderful as we can make it for you. The itinerary is below. We'll stick as closely as we can to this plan but some things are beyond the best planning in the world, especially in Greece. We've honed the timings down so travel time is kept to a minimum and we can concentrate on exploring where we are and enjoying each day's activities.

We've tried to organize this trip so that if you have just 2 weeks off from work, you can just fit it in...for others it may be just the thing to add to seeing relatives or visiting other parts of Europe. We've noticed prices rise over the years we've been visiting Greece with groups but aim to give you the right mix of luxury and authenticity.

We aim to give you an insight into Greece, the culture and the food. We've crafted different experiences on each island —

Evia, at Prokopi (Candili estate), we stay in a grand old rustic estate at the edge of a pretty mountain village. We wake to the sounds of church bells and immediately are far from the tourist trail. Days are spent exploring local olive groves and markets, strolling to the village and through the local pine forests. There are some great food finds in the village including the beautiful local honey and we even get a chance to join in the annual grape harvest on the estate. In the late afternoon we all pop on aprons to prepare – under the guidance of our guest chef –some simple delicious Greek dishes that many of our guests wow their friends with on their return... this is fun – you don't need to be a good cook to have a go!

Limnos – In the north east Aegean, Limnos is off the beaten track and full of the sort of travel experiences people talk about for years to come. We have our own special entrée here as our guide Liz Kaydos comes from the island – so you can really get an insight into how people lived years ago and how village life ticks along now...including some fabulous experiences – a lovely long lunch at one of the islands most beautiful private estates including the classic lamb cooked in a wood-fired, another perfect lunch with some hands on cooking and a visit to a secret spring, plus tastes of the acclaimed Limnian muscat, sun dried figs and a visit to a waterside taverna that's quintessentially Greek – all the locals have heard about this group from Australia so you'll be welcomed with open arms and warm smiles.

Lesvos - We go exploring in the villages and behind the scenes to delve into some of the local specialties — cheese, preserved fruits known as spoon sweets (a real delicacy), ouzo, olives and local wines. We stay in a beachside resort on the side of the picture postcard town of Molivos with its cobblestone streets, waterfront restaurants and charming little shops. The big find here is a marvelous band of local women who have us in especially every year and cook some of the classic recipes passed on through the generations – this is stuff you'd never see in restaurants and for many guests is the highlight of the trip.

Santorini, the drop dead gorgeous location with its magic blue water and classic white buildings perched on the cliffs, we have some more food adventures including a day on a graceful yacht cruising the Mediterranean. The grape harvest will be in full swing and we will be able to try the legendary wines of Santorini — some of the best in Greece. And about those views — you can't take your eyes off that heavenly blue that almost floats around you. We stay in 5 star luxury in suites all hollowed out from the rock face in Oia – the best place to watch those magnificent sunsets!

We recommend arriving a day or so early for the trip to acclimatize and be in good form for the days ahead. Those of you with internet access can get a real thrill from looking at the websites for some of the restaurants we'll visit and places we'll be — it's a marvelous feeling when you think you'll be standing in that picture with the incredibly blue water this time in September.

Our tours have an amazing feeling of the long lost "family holiday" where we give personal attention to the little things you might not see. It is a feeling of being with friends. Sometimes the food will seem more "authentic than gourmet" but you'll get the opportunity to taste regional favourites far from the madding crowd. There's an Alice in Wonderland quality to the trip too — you will feel you've been away a lot longer than just 2 weeks because of the variety of places and experiences we offer you. Note that if we do find something we think extraordinary whilst we are in Greece we may quickly change a few things to give you those experiences, of course, with your agreement. There are always lots of characters along the way.

We do hope you can join us. Look forward to seeing you in Greece!

Tour Leaders

Liz Kaydos – her family is from Limnos (just above Lesvos close to the Turkish coast). Liz grew up in a very traditional family. Her mother taught her how to make good Greek coffee and all the things that are important for a good Greek girl to know. Many of you will know that Liz is the guide to Greek Marrickville and researcher for some of the top TV shows including the internationally awarded Food Lovers Guide to Australia. Fluent in Greek and keen to share customs as well as some pointers on dancing Greek style!

Maria Klinakis – rising star in Melbourne's acclaimed Press Club Restaurant and spending the summer establishing chef George Calombaris' new restaurant venture in Mykonos, Maria combines all the knowledge gleaned from her mother and grandmother with top chef training...she's passionate about Greek cuisine, inspiring, fun and great to cook with.

2010 Itinerary

B, L, D, denotes meals provided.

Tuesday - September – Evia

Transfer by coach from Athens airport to the village of Prokopi on the island of Evia. (See below for details on this connection.) We stay at the charming rustic Candili estate (www.candili.gr). It has thirteen bedrooms with twenty-eight beds. There are dining and sitting rooms, a library/conference room, two swimming pools, and lovely grounds.

IMPORTANT NOTE REGARDING OUR CONNECTION: We will depart Athens at **11.00am**. Please meet at the **ELECTRA PALACE HOTEL** – 18 - 20 N NIKODIMOU STREET ATHENS GR 10557. PHONE-30-210-3370000 / FAX- 30-210-3241875. Please arrive no later than 10.45am. Look out for the Gourmet Safaris sign. Liz Kaydos will be there from 10.30am wearing a Gourmet Safaris t-shirt.

When we arrive we'll have a cool drink then settle you into rooms and then meet our guest chef and estate owner Philip Noel Baker for ouzo and mezedes on the front lawn, which looks out over the church spire to the mountains. We will then have dinner and tuck you into bed. **D**

Wednesday - September – Evia

Stroll down to the village and explore the beautiful Greek Orthodox place of pilgrimage – the Church of St John the Russian, where you can actually see the remarkably intact body of St John, famous for his miracles. Depending on how well the summer has treated the grapes on the estate's vineyard, we may just be able to join in the fun of harvesting – this is of course optional but was huge fun last year. On our return we'll have lunch then you can relax by one of Candili's two pools. Cooking class is on late afternoon, which will be our dinner. **B L D**

Thursday - September – Evia

Today we visit Halkida, capital city of Evia. We visit the produce markets - exploring the best local fruit and vegetables at the height of the season — an absolute joy. If you love fresh figs,

you're in for a treat because they're at their luscious best. Lunch is by the seaside in a local village with seafood delicacies on the menu. Dinner cooking class begins after a nice siesta. **B L D**

Friday - September — Evia/Limnos

We leave Candili after breakfast to fly direct to Limnos, arriving just in time for one of those priceless experiences – lamb cooked in a wood-fired oven on a private estate and a long table set for al fresco dining. We'll then check in to our hotel, also right on the water at Plati Beach and leave you free to explore and swim. **B, L**

Saturday - September - Limnos

Sleep in then join us for the 20 minute walk in to the main town of Myrina. Explore some of the little shops including lovely little jewellers, and a pastry "find" – a shop that makes only one delicious thing – crunchy golden bougatsa – which comes sweet with creamy custard, or savoury filled with crumbled feta. Walk to the romaiko area – the historical area of the town where you can sip frappes by the water...then stroll to lunch at an outdoor taverna under a big spreading plane (sycamore) tree. Siesta then in the late afternoon we set off to explore our guide Liz's village Plati. Visit her family house and see how many Greeks used to live. We'll have coffee with the locals and later taste some mezedes and check out the local music scene. **B, L, mezedes**

Sunday - September – Limnos

Today we will indulge in the ultimate long lunch with one of the island's fabulous women Sophia Hapsis who is having us into her rustic house overlooking Barounia Bay at Kotsinas. Pick ingredients from her garden and cook up a storm. Taste some of the islands best muscat – like best botrytis you've ever had! **B, L**

Monday - September – Limnos to Lesvos

Early morning flight to Lesbos...

Lesbos is near the Turkish coast, so there is an entirely different range of food and produce, with many age-old techniques still being used by the people of the villages. There is abundant fresh produce that is made into all sorts of delicacies, from olive oil to spoon sweets (a delicious preserved fruit for which the island is famous. We will be staying at the Delphinia Hotel just outside the beautiful village of Molivos set high above the Mediterranean, with pretty cobbled streets and a bustling, groovy waterfront restaurant scene and some great shopping – jewellery, art work, ceramics. Join us for a relaxed dinner in the pretty harbour with its restaurants right on the water. Visit to our "find" – the local hot springs which are said to cure all ills. **B, D**

Tuesday - September – Lesvos

This will be a glorious day of exploring and eating on Lesbos. We aim to have a lazy breakfast and then head off to make olive bread with our favourite band of Greek girls from one of Lesbos' women's co-operatives – a Greek version of the CWA – where age old techniques are put to use to make some beautiful and delicious food including hand made pasta, and discover the variety of olive oils made on the island. Stroll through the villages and learn about spoon sweets, ouzo and Greek coffee. We defy you to eat dinner! **B L**

Wednesday - September — Lesvos to Santorini

Early morning flight to Athens and quickly on to Santorini. We will be met by a local guide who will show us some of the sights of the island and take us to one of the best beaches on the island for a swim. If you're in the mood we'll visit one of the great wineries we've discovered on the island. We arrive at harvest time but are sampling last year's wines including the wine of the angels vissanto. Then to settle into our cliff-top boutique-style rooms at Fanari villas in Oia. You may want to flop by the pool and gaze into the beautiful blue or explore some of the lovely boutiques which at this time of year are selling at very good discounts. Dinner tonight is simple and delightful at Thomas' grill. **B L D**

Thursday - September — Santorini

You can either have a supremely lazy day to soak in that incredible view and relax. There are beautiful shops close by and if you're feeling energetic, a walk along the ridge of the caldera with that sparkling water stretching out before you, the hills dotted with tiny whitewashed chapels. We will check whether the archeological site at Akrotiri – the preserved ruins of an ancient civilization at the other end of the island are open this year. (Truly inspiring but closed last year) We meet for dinner at the absolute waterfront restaurant for some lovely seafood and some of the delicious Santorini wines. **B D (lunch on your own)**

Friday - September — Santorini

This is the day we really step into the picture postcard — a sailing adventure complete with some sumptuous food. We have hired an amazing new catamaran to sail around the caldera — the remains of the active volcano that created Santorini — a fun, relaxing day. We head out from Fanari at midmorning to meet the boat. We sail and visit many of Santorini's sites, swim in volcanic hot springs, swim and eat some simple fresh local delicacies. Have a look at www.santorinisailing.com and get excited! Back to our beautiful hotel to relax before our final night dinner. **B L D**

Saturday - September — Santorini/Athens

A quick shop, final swim, pack and get organised for your late-morning flight to Athens international airport for overseas connections. Coach will depart midmorning to depart to Athens. We then bid farewell to one another and connect to further destinations or back to Australia. **B**

Cost:

Land Content - Twin Share - **\$ 7550.00 approx.**

Single supplement - **\$ 960.00**

Bookings & Information:

Gourmet Safaris P O Box 326 MOSMAN NSW 2088 Australia ph : +61 2 9960 5675 fax: +61 2 9960 5675 email : info@gourmetsafaris.com.au www.gourmetsafaris.com.au	Recommended Travel Agency for Airline Tickets and Trip Bookings: Port to Port Travel – license number 2TA 4684 Suite 2, 663 Old South Head Rd ROSE BAY NORTH NSW ph: +61 2 9337 6966 fax: +61 2 9337 6922 freecall: 1800 677 263 (within Australia only) email: sales@porttoport.com.au
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Terms & Conditions:

Inclusions: Airport Transfers, 11 nights accommodation, coach travel as indicated, 11 breakfasts, 8 lunches, 7 dinners, 1 mezedes (including taxes), gratuities (meals only), plane fares within Greece for island hopping, entrance, cooking classes, chef and tour fees for all listed activities (excludes beverages). *Note gratuities for luggage, room cleaning, transportation are your responsibility according to your service.

Deposit & Payment: A non-refundable deposit of \$800.00 per person is required on confirmation in order to secure your reservation. Final payment is due before 14 July 2010 for September tour.

Special Requirements: Please advise Gourmet Safaris or Port to Port Travel 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 Greece 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.

Accommodation: Accommodation standards vary quite dramatically throughout the region and hotels should not be compared to Australia or Western Europe. Our accommodations are selected for location and facilities. In some areas such as Evia and Lesbos our accommodations can sometimes be more "basic", but this is the best available. Expect a bit smaller rooms than normal. At Candili estate some may have to share a bathroom. As Candili is an "estate home" we find the charm of this estate and picturesque village atmosphere more than makes up for a few minor inconveniences. Please remember payment of a single room does not automatically guarantee better accommodations, only privacy. Tea and coffee making facilities in the rooms are the exception rather than the rule. Expect breathtaking and much more luxurious accommodation in Santorini.

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, 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 **2010** 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 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, 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.