



Gourmet Safari to Portugal and Spain SAMPLE Itinerary September - October 2023

Join us for our inaugural Portugal and Spain Safari led by Maeve O'Meara, Portuguese chef Fatima Nascimento and Spanish chef Frank Camorra. We are staying at 4.5 to 5-star level in beautiful accommodation usually for 2 nights at a time, and enjoying many of the traditional tastes of each country along with superb wines. We generally have two meals a day and some tastes ...not too much or too little! So many producers, cooks, winemakers, cheesemakers and bakers are waiting to meet you. We drive to each location (no internal flights on this safari!) in comfortable luxury buses and most distances mean you are not in the bus for too long.

Day 1 - Friday

Make your way to Lisbon and check in to 5-star comfort at the Corpo Santo Hotel close to the water in the old part of Lisbon surrounded by little bars and cafes and where the rooms are luxurious and the staff helpful. We'll meet our guide Fatima Nascimento in the afternoon and walk to a rooftop bar for a view of the beautiful old city across to the castle, enjoy a drink then walk through winding streets of the now very hip Alfama district and a special dinner at a small popular restaurant we've booked just for us. **Drinks, dinner**

Day 2 - Saturday

Breakfast at our hotel then we set off on a walking tour (with some bus support) through some of the great food places in interesting neighbourhoods, starting with a Lisbon classic – the famous pasteis de nata (Portuguese custard tart) with coffee; then enjoy exploring some of the centuries-old specialist shops plus a market with tastes from around the country. Dinner at one of Lisbon's acclaimed restaurants. **B many tastes, D**

Day 3 - Sunday

Breakfast at our hotel before checking out and driving out to the countryside, stopping in the pretty town of Obidos for a walk and coffee before enjoying lunch at a country restaurant. We'll visit the town of Luso and sample some of the lovely mineral water in the main square. Tonight's accommodation is at the Bussaco Palace Hotel a glorious royal summer palace and hunting lodge with sweeping staircases, an elegant dining room and bar and the classic azulejos (blue and white tiled murals), all surrounded by a huge forest planted hundreds of years ago. Light dinner in the elegant restaurant. **B,L,D**

Day 4 - Monday

Breakfast at hotel then we visit a big local produce market with everything from farm equipment to spices; mounds of vegetables and fruit in season, cooking pots and knives ...we meet our guide Fatima to buy some of the ingredients for a cooking class on her beautiful family estate. We can't leave the market without tasting some of the best Portuguese-style chicken cooked over charcoal and brushed with piri-piri sauce served with a cold Portuguese beer. It's then hands on cooking at Fatima's home where she will be featuring classic dishes from both her wood-fired oven and over the bbq... all ready for a late lunch with some superb wines. Free evening. **B, tasting, late lunch**

Day 5 - Tuesday

Breakfast at our hotel and a later start to the day to allow time for a walk through the many shaded paths through the forest surrounding the palace before driving to a ferry in seaside Aviero which will take us to a specialist restaurant featuring sardines cooked over charcoal – one of Portugal's most famous dishes. We'll taste a local cake for dessert accompanied by white port. We drive to the stunning deep Douro Valley to stay on a wine estate – the just opened Hotel Ventozelo. Enjoy a light dinner and local wine. **B, lunch, light dinner**

Day 6 - Wednesday

Breakfast at the estate and a later start to allow for a walk through the valley or a swim in the estate's pool. Lunch today is amongst the vines with sweeping Douro Valley views with an acclaimed winemaker then late afternoon a walk through Porto's old town. Optional dinner at a rustic local restaurant or our hotel. **B, L**

Day 7 - Thursday

Breakfast at the estate and pack up to drive south to the very different Alentejo region with its drier climate, stopping for a light lunch and checking into a stylish hotel (the Olive Hotel) in the charming town of Evora. We'll explore local pottery and food stores then join a terrific local chef for an exclusive dinner with music. **B, L & D**

Day 8 - Friday

Breakfast at hotel and checkout.

We drive across the border into Spain straight to a riverside lunch in Seville before enjoying a walk through some of the old town. Early evening we head to Frank's birthplace and hometown of Cordoba, full of Moorish architecture and winding lanes full of discoveries, staying in the lovely Palacio del Bailio in the old city (our hotel for 3 nights) with a walled secret garden and an underground spa and pool. **B, tastings, L**

Day 9 - Saturday

Enjoy breakfast at the hotel in a room with a glass floor looking down to an archeological dig. We'll have a walk to the local market then head to one of the top jamon producers of the region, visiting the impressive curing room before heading to a country estate amongst the sculptural cork trees where Frank will host a class cooking over a fire using a deep dish pan called a perol. We will enjoy many local delicacies as well as wine and beer and relax in the Spanish countryside, returning early evening to Cordoba. Free evening. **B, tastings, L**

Day 10 - Sunday

Breakfast at hotel then we head out to explore the winding laneways of the old city, visiting the famous mesquita set in an Arabian Nights garden with date palms and fountains; enjoy the lovely flamenco museum and Julio Romero Gully museum before a pre-lunch fino and then a feast at one of the city's old style restaurants. This is definitely the afternoon for a siesta and if you'd like, join us for tapas and drinks at one of the unique bars in the old city. **B, L, tapas**

Day 11 - Monday

Breakfast and check out to drive to the town of Aguillar de la Frontera and one of Frank's contacts Antonio who presides over a remarkable museum of eclectic things – from gramophones and taxidermied eagles to an Egyptian mummy.. before a tasting of the estate's fino (sherry) and aged Pedro Ximinez (unforgettable, one of the best in the region). Lunch at a nearby restaurant before we drive into the mountains to taste a world renowned cheese and stretch our legs in a pretty village. We check in to a sleek modern rooms set in renovated old buildings in the old town at Jerez Only Suites. Meet for optional tastes and a drink at a local tapas bar. **B, L & cheese and wine tasting**

Day 12 - Tuesday

After breakfast in the hotel enjoy the theatre and deliciousness of the local churros makers (with a thick hot chocolate) outside the vibrant produce market in Jerez before spending time with the seafood and fresh produce proveedores to see regional seasonal delicacies. We then drive to a working cattle farm and a cooking class/lunch with Frank and the owner of the estate who is a wonderful cook. We enjoy Spanish wines and a knockout paella and a swim (if you like) in one of the most lovely and unusually situated infinity pools.

After a rest at our hotel we hit the town for a night of stirring flamenco at a favourite bar.

B, L, tapas

Day 13 - Wednesday

Breakfast at hotel and check out to move onto the seaside city of Cadiz, where we stay right on the water in the Parador Cadiz. We'll have a walk in the old city and then catch the ferry to El Puerto de Santa Maria, a stylish town across the bay where the brilliant restaurant Taberna Café del chef del Mar is ready to create a feast of modern Spanish dishes based on many types of seafood. Late afternoon we will rest at our lovely hotel before our final night at Frank's favourite bar in the universe – Taberna Casa Manteca. **B, L, tapas**

Day 14 - Thursday

Breakfast at hotel. Check out and depart at 9.30 to Seville international airport.

For those looking at flights from Seville, we will arrive around 11am but just to be sure, work on 11.30am (We can also drop at Seville Train station) **B**

2023 Cost: \$12,195 double or twin share, land content only. **Single supplement:** + \$1750

Includes: luxury accommodation, 13 breakfasts, 11 lunches, 5 dinners, 3 tapas and many tastings – Including cheese, wine, & port, luxury bus transfers in Portugal and Spain, 2 cooking classes and 2 wonderful hosts/guides.

Not included: Airfares, taxes, passport fees, travel insurance, visas (if applicable), items of personal nature, transfers other than those stated.

Note: many of the streets in Lisbon and Porto are winding and cobblestoned and some are quite steep. There are also steps to be negotiated so **a good level of mobility and fitness is required** to participate in this safari. Some walks in the itinerary are 700m – 1klm in length.

Initial bookings and information to: Gourmet Safaris P O Box 877 Neutral Bay NSW 2089 Australia ph: +61 2 89696555 fax: +61 2 89696222 <u>email :</u> info@gourmetsafaris.com.au www.gourmetsafaris.com.au	Recommended Travel Agency for Trip Bookings and Airline Tickets: David Vuong Travel – ATAS Accreditation No: A10652, AFTA Member No.: 02712 PO BOX 5296 MARRICKVILLE NSW 1475 Suite 4, Level 1, 333 King St, Newtown NSW 2042 Ph: 02 95162990 / FAX:02 95163990 email: dvtravel@bigpond.net.au /
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Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **\$1000.00** 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 or David Vuong 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.

Accommodation: Our accommodation is selected for location and facilities. We have tried to choose the best available. Please remember payment of a single room does not automatically guarantee better accommodation, only privacy. In Spain & Portugal single supplements are very high and we've tried to do our best to keep this as low as possible.

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, some gratuities and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2023** 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.