

THE GOOD FOOD AND WINE SHOW, CAPE TOWN
BEST OF THE CAPE TOUR – 5 NIGHTS/6 DAYS
26 – 31 MAY 2011



Day 1: Thursday, 26 May 2011

- Arrival in **Cape Town**. Transfer to your hotel and check in.
- Lunch at leisure, own account
- Transfer to [Table Mountain](#) and enjoy a ride up to the top in the revolving cable car. *See the Cape Peninsula in all its splendour with views sprawling across Table Bay, Robben Island the City Bowl and the Atlantic Seaboard.*
- In the early evening, attend the [Good Food and Wine Show](#) including a live cooking demonstration by a famous celebrity chef. You will have an opportunity to meet the chef and get a recipe book signed.
- Dinner at leisure, for own account.

Day 2: Friday, 27 May 2011

- Enjoy a hearty breakfast at your hotel
- Board your coach for a full day guided tour of the [Cape Peninsula](#). *Travel along the magnificent Atlantic Seaboard via the upmarket villages of Clifton and Camps Bay. Stop at **Hout Bay** harbour and enjoy a 45 minute boat ride out to **Seal Island** – home to one of the biggest Cape Fur seal colonies in the world. Continue your journey across the spectacular **Chapman's Peak** drive and northwards towards Cape Point. Visit the **Cape Point Ostrich Farm** before entering the Cape Point Nature reserve. Stop at the **Cape of Good Hope** then proceed to the funicular to see the ancient lighthouse at the top of Cape Point. The journey continues to [Simon's Town](#) where the South African Navy is based. Lunch is served at the [Black Marlin](#) restaurant. Afterwards visit the world famous **Boulders Beach** penguin colony. The homeward drive take you via Muizenberg and across the scenic **Boyes Drive**. Return to your hotel by late afternoon.*



- Dinner transfer to [Emily's restaurant](#) in the Victoria and Alfred Waterfront. Owned by South African celebrity chef, [Peter Veldsman](#), Emily's is a proud celebration of South African cuisine, refined to an art by Chef Johan Odendaal. Says chef Johan: "My philosophy of cooking is simple: let the ingredients speak for themselves. I am set on flavour and do not follow trends by other chefs, nor do I copy them. I am in love with the flavours of Africa and proud to be a South African "boere-boy".

Day 3: Saturday, 28 May 2011

- Breakfast is served at your hotel
- Enjoy the day at leisure with optional excursions (own account):
 - [Helicopter](#) flips over Cape Town
 - [Spa treatments](#) at Librisa Spa
 - [Robben Island](#) guided tour
 - Guided city tour and home cooked lunch in the [Cape Malay](#) district
 - Shopping at the [V & A Waterfront](#)
- Dinner transfer to [Blonde Restaurant](#) in Gardens
Blonde is the latest addition to the exclusive Caviar group of restaurants. Executive chef, Steven Edwards, studied under Gordon Ramsay and Angela Harnett. His key rule is to only use the freshest ingredients and taste has to exceed the expectations of each guest.



Day 4: Sunday, 29 May 2011

- Breakfast is served at your hotel
- Check out by 11h00 and transfer to the **Cape Winelands**
- Stop for wine tasting and lunch at the **Seidelberg Estate**
*Roland Seidel makes top quality wines at his **Seidelberg Estate** that sits on the Western Slopes of Paarl Mountain, the landmark that dominates the Paarl Wine district in South Africa's Cape winelands. Roland believes that "...long term, wine's not a fashion business", meaning that he resists the temptation to cater to the mass market and instead cater for consumers who want more than "recipe wines full of up front fruit and little else."*



- After lunch, proceed to your hotel and check in. Spend the afternoon at leisure.
 - Optional Spa treatments
- Dinner at leisure – own account

Day 5: Monday, 30 May 2011

- Enjoy breakfast at your hotel
- Transfer to **Asara Estate** for a wine –pairing sensation. Taste the unique Cabernet Sauvignon Blanc and browse the divine delicatessen.
The name Asara is derived from the names of the African gods of Earth, Sun and Sky - Astar, Asis & Asase - expressing the harmony in nature's elements which is reflected in our range of wines. This perfect union gives the wines from Asara their unique character.
- Transfer to **Dornier Estate** and enjoy a personalised cellar tour and private barrel tasting conducted by the wine maker.
DORNIER is a boutique winery in one of the prime wine-growing areas of the world. Due to the cool False Bay breezes, we enjoy a Mediterranean climate. The grapes ripen slowly and we harvest the fruit in perfect balance. The vineyards are within a perimeter of three kilometres; however, the microclimates, soils, and slopes are diverse. DORNIER has a clear focus on the premium segment. This is why we have a philosophy of uncompromising quality, a perfectionist approach and skilled execution. There are no boundaries between the vineyard and the winery, the same people get involved on both sides of the winemaking process and they know about the factors that define quality.
- A delectable bistro lunch is served at the Bodega restaurant
- Return to your hotel by mid-afternoon and spend the afternoon at leisure
- Dinner is served at the hotel
 - Spier – **Moyo** African restaurant
 - Sante – **Sommelier** fine dining restaurant



Day 6: Tuesday, 31 May 2011

- Breakfast is served at your hotel
- Check out and depart for a guided tour of Stellenbosch
Stellenbosch is the second oldest city in South Africa, after Cape Town. Travel up the historical Dorp Street, in which every building has been declared a national monument. Browse around Oom Samie's shop, see the Mother Church and visit some of the quaint art galleries and craft shops in the town centre.
- Lunch is served at **The Big Easy** restaurant
"Stellenbosch is synonymous with good wine and it's no surprise that this famous university town is where Ernie Els has chosen to open his restaurant, The Big Easy, named after the man himself. Nestled among the quirky architecture on South Africa's second oldest road, the oak tree-lined Dorp Street, once the 'wagon road to the Cape', La Gratitude is a beautiful, 16th century Cape Dutch building. Built by Dr. Meendt Borchers it is possibly the best known building on Dorp Street due partly to its perfectly proportioned facade with its classical gable giving the building perfect proportions and elegance."
- Depart for the airport after lunch to check in for your homeward flight

Rates:

Luxury programme (5 star):

3 nights [Table Bay Hotel](#), Cape Town Waterfront

2 nights [Sante Hotel](#) and Spa Hotel, [Franschhoek](#) (winelands)

R 13 850.00 per person sharing | **R 9 590.00** single supplement

Deluxe programme (4 star):

3 nights [Cape Town Lodge](#), Cape Town City Centre

2 nights [Spier Hotel](#), [Stellenbosch](#)

R 8750.00 per person sharing | **R 2 550.00** single supplement

General inclusions:

- All transfers as specified in the itinerary
- Airport and hotel portering
- Entry to the Good Food and Wine Show
- Celebrity Chef cooking demonstration
- All excursions as specified in the programme
- All meals as specified in the programme
- Wine tastings as specified in the programme

Items NOT included:

- Flights
- Beverages, except for specified wine tastings
- Items of a personal nature, eg telephone calls, mini bar, laundry etc
- Meals not specified in the itinerary
- All optional excursions
- Tips and gratuities (up to guests' discretion)

Table of Unity:

- Seats for the [Table of Unity](#) luncheon may be booked upon request at additional cost

NB – all hotels and services are subject to availability. Suitable replacements will be made should the need arise.

Travel extensions:

- Packages can be tailor-made to suit individual needs
- Self-drive options are available
- Tours can be extended to safari lodges, Garden Route, Victoria Falls etc.

Payment terms:

- A non-refundable deposit of 20% is required upon booking.
- A further 50% will be due by 31 March 2010
- Full balance to be settled 30 days prior to arrival