

14 DAY CULINARY ODYSSEY

# NZ FOOD & WINE TRAIL

\$6499

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AUCKLAND • MARLBOROUGH • HAWKE'S BAY • CENTRAL OTAGO

## THE OFFER

New Zealand is renowned for its dramatic landscapes, its intriguing Maori culture, colourful cities and towns, and vistas that'll make your heart skip a beat. But there's another reason you should visit the land of the long white cloud: food and wine. From paddock to plate, vineyard to wine glass, the gastronomic delights of New Zealand will make your tastebuds swoon.

Departing from Auckland, this exclusive, private tour will showcase some of the top producers, restaurants and wine growing regions of the North and South islands - and a whole lot more. Visit Wairarapa, Marlborough, Hawke's Bay and Central Otago wine regions, sampling wines just steps from the vines they originated from; indulge with a three-course dinner at celebrity chef Ben Bayly's Ahi Restaurant; sample Maori flavours at Karaka Cafe in Wellington; and dine among the vines at Craggy Range Winery. You'll also get to sample local produce from honey to chocolate, craft beer to lobster.

14 DAY TOUR

\$6499

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aDeal**  
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## 14 DAY CULINARY ODYSSEY | GOURMET NZ



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### Day 1 Welcome to Auckland

Welcome to Auckland. Transfers are available from the Auckland airport if required, and are to be booked directly with the tour operator. The remainder of the day is at leisure.

Imagine an urban environment where everyone lives within half an hour of beautiful beaches, hiking trails and a dozen enchanting holiday islands. Add a sunny climate, a background rhythm of Polynesian culture and a passion for outstanding food, wine and shopping, and you're beginning to get the picture of Auckland.

#### Britomart (Explore by yourself)

Britomart is a vibrant shopping, entertainment and business precinct in the heart of downtown Auckland. Surrounded by beautiful heritage buildings, it's a neighbourhood of buzzing restaurants and cool bars, designer boutiques and quirky art spaces. You'll find cutting-edge street fashion, designer homewares and the HQs of some of New Zealand's leading creative and corporate organisations. Eighteen historic buildings are being restored here and seven state-of-the-art new buildings developed. Plus, the best of downtown waterfront Auckland is just outside your front door. Fresh Italian fare, vibrant Vietnamese, best-in-class coffee, and delicious desserts — Britomart's nine blocks are bursting with Auckland's best food.

#### **Overnight: The Hotel Britomart Auckland**

**Meals included: None**

### Day 2 Free Day

Today is free at leisure to explore Auckland on your own. Some Auckland highlights are listed below that you might like to experience today.

Later, enjoy a spectacular 3 course dinner at the Ahi Restaurant. A truly New Zealand restaurant and a concept straight from the heart. Award winning New Zealand Chef Ben Bayly and Front of House professional Chris Martin are proud to be bringing the very best of New Zealand hospitality to the Auckland CBD at Commercial Bay.

Auckland Highlights (not included):

#### Auckland Fish Market

The iconic Auckland Fish Market has recently been refurbished and replaced with eight new eateries, courtyard bar and a world class fishmonger just metres from the Hauraki Gulf, which will sell the broadest range of seafood in the country in a way designed to make the experience of buying fish easier. Visitors will be able to enjoy cuisine from around the world, starting on the inside take your pick from Azabu Lite, a new reiteration of the well-known Ponsonby eatery from chef Yukio; Polynesian poke bowls; bold Thai food from Cameron Knox; South American grill from Mar + Tierra; Mussels and Oysters from BillyPot, a new venue from Ofir Yudelivich, director of The Jefferson; as well as coffee and cake from Good Karma and Bespoke gelato and sorbet from Little Lato.

#### Waiheke Island

Waiheke is a haven of beautiful vineyards, olive groves and beaches, all just a 35-minute ferry ride from downtown Auckland. Come for a visit and you'll find beautiful galleries and craft boutiques in this homeland of artists. There are plenty of places to enjoy a good coffee or a taste of New Zealand's fresh Pacific Rim cuisine. The white sandy beaches at Oneroa, Palm Beach and Onetangi slope gently down into the Hauraki Gulf. They are perfect for swimming, kayaking,



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strolling along or having a picnic in the sun. The island also boasts more than a dozen high-quality vineyards, many with relaxed restaurants onsite. Enjoy local wine while looking out over vine-covered valleys to the blue sea beyond.

**Overnight: The Hotel Britomart Auckland**

**Meals included: Breakfast;Dinner**

### Day 3 Auckland - Taupo - Napier

Travel south through the lush green rural farm land of the Waikato region. The rich and fertile pastoral land of the Waikato is one of New Zealand's major dairy producing and horse breeding areas, and host to incalculable stands of exotic timber. With some of the North Island's most impressive landscapes right on its doorstep, the Great Lake Taupo region is perfect for outdoor adventures. The beautiful Lake Taupo is about the size of Singapore - more of an inland sea really.

#### Huka Honey Hive · Honey Shack beekeeping tour

Zip up your bee suit, become a beekeeper and experience the wonderful world of bees! The Honey Shack Tour is a hands-on beekeeping experience where you can get up close and personal with beehives alongside one of our beekeepers. Imagine being able to handle frames of honey straight from the hive, learn about what goes on in the hive, and take part in the honey extraction process, spin fresh honey from the comb and walk away with your very own jar of honey! Please note: honey extraction is dependent on the time of the season and conditions. Learn all about bees, their different roles in the hive, the honey they craft and other wonderful products they create. Discover the importance of bees to our lives, their essential place in our world and how you can encourage these fascinating creatures to thrive in your own backyard. This 75-minute tour also takes in our beautiful gardens which contain a variety of native trees used by the

honey bees to make our delicious honeys in store.

Afterwards, leave Taupo behind and head towards Napier, stopping at Huka Falls on the way (approx. 2 hours). At Huka Falls you can witness the phenomenon of natural hydro power - more than 220,000 litres of water per second.

You leave Lake Taupo through fantastic scenery before you reach the East Coast. There's a bit of everything—rugged hills, beautiful valleys, gentle plains and huge vistas. At Tarawera you can walk to the hot springs, which are above the Waipunga River. You might also want to stop at the Waiarua Falls lookout, to view the twin waterfalls.

Beautifully preserved 1930s architecture is Napier's special point of difference. A national disaster resulted in Napier becoming one of the purest Art Deco cities in the world. Napier's city centre has the feeling of a time capsule - the seamless line of 1930s architecture is quite extraordinary. Napier's other special attractions include the gannet colony at Cape Kidnappers and the many vineyards that make good use of the region's alluvial soils. Pinot Gris and Syrah are the region's signature drops.

With some of New Zealand's best restaurants, iconic food events, and an abundance of fresh produce, it's fair to say food is in the heart of Hawke's Bay. From al fresco dining at many of the region's award-winning winery restaurants, to modern bistro-style fare in the heart of Art Deco Napier, you'll find gourmet delights of every kind in Hawke's Bay. As well as having six of New Zealand's Top 100 restaurants, Hawke's Bay restaurants accounted for 5 of the 53 to receive 'Hats' - a stunning achievement for a region of our size.

In Napier, enjoy the opportunity to join Juliet Harbutt from Stories of cheese on a Cheese and wine matching and lunch platter. Unravel the myths & misconceptions behind the world of cheese & wine. Learn to recognise the 7 different



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types of cheese and the vocabulary to describe them, identify the characteristics of the grape varieties and experience the joy of uncovering the perfect match. Discover how wine can bring out the best in one cheese while leaving the taste-buds diving for cover with the next. We're not talking malo-lactic fermentation but knowing a Pinot Noir from a Merlot and your Brie from your Camembert. So whether you just want to impress your friends, challenge your taste buds or simply enjoy a night out with friends this session will ensure you are never again intimidated by a wine list, wine waiter or cheese trolley.

**Overnight: Pebble Beach Motor Inn, Napier**

**Meals included: Breakfast;Lunch**

### Day 4 Napier (Hawke's Bay)

Napier's city centre has the feeling of a time capsule - the seamless line of 1930s architecture is quite extraordinary. One of the ways to enjoy the streetscape is on a self-guided walk - ask for a map at the information centre or at the Art Deco Trust.

Head to Silky Oak Chocolates for a tour of factory and museum

If the temptation of handcrafted chocolates isn't quite enough Silky Oak Chocolates have, what is believed to be the only comprehensive chocolate museum in the Asia Pacific region. Covering 3,000 years of chocolate history, the Silky Oak chocolate museum tells the story of a food whose past is as rich as its flavour. This fascinating story of chocolate is brought to life with colourfully illustrated texts, life sized tableaux, and a huge collection of chocolate paraphernalia, including a 2,500 year old Mayan Chocolate pot.

For dinner, visit the Craggy Range Vineyards in Havelock

Recipient of 2 hats at the 2018 Cuisine Good Food Awards,

Craggy Range Restaurant offers an intimate, comfortable & relaxed space to enjoy Head Chef Casey McDonald's Hawke's Bay menu alongside Craggy Range wines. We are fortunate to be located in the Hawke's Bay; home to some of New Zealand's finest produce. We collaborate closely with our suppliers and allow the seasons to guide our menu. Many of our herbs, fruits and vegetables are grown in our extensive kitchen garden. With diners looking out on the spectacular backdrop of Te Mata Peak, it is a perfect place for a memorable experience.

Optional Activity (not included): Farmhouse Kitchen Private cooking class/2 course lunch \$121NZD per person payable on tour

The wide variety of classes offer something for everyone, from beginner to experienced cooks, using quality, seasonal local Hawke's Bay produce, and from our own gardens. You will get to pick some of the produce from the garden and then cook a 2 course meal with fresh Hawkes Bay produce.

**Overnight: Pebble Beach Motor Inn, Napier**

**Meals included: Breakfast;Dinner**

### Day 5 Napier - Wairarapa - Wellington

Departing Hawke's Bay, your tour takes you through the Norwegian and Danish settlements of Norsewood and Dannevirke into the rural regions of the Manawatu. Drive to Martinborough and the winery region of Wairarapa. Wairarapa is a region of big skies, wide valleys and small towns, full of character. Visit Greytown, a Victorian country village with metropolitan panache plus great food and coffee.

The Clareville Bakery

Multi-award-winning artisan bakery and café, The Clareville Bakery is worth the drive. Operating out of a converted



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church that's a 15-minute drive from Greytown. Clareville puts their success down to fresh produce, artisanal craftsmanship and hard work. This is the place to experience your best-ever Kiwi pie – if you're lucky they might have made a batch of their award-winning lamb cutlet and kumara pies. Clareville also makes excellent bread and if you have room post-pie, their crème patisserie-filled cronuts (a doughnut-croissant hybrid) also deserve an honourable mention.

### Food Forest Organics

Visit Food Forest Organics owned by renowned director James Cameron and his wife. It is a plant based store and eatery which showcases products from their family farm. There are a range of handmade pesto's and pates to take home as well as soaps, oils and honey produced on the farm.

### Experience a culture of coffee

Coffee is an obsession in New Zealand, especially in the cities. We drink it strong and fresh – the Kiwi flat white has become world-famous. Simply ask the locals where to find a good brew. Wellington holds the unofficial title of New Zealand's coffee capital.

### C'est Cheese - Artisan Cheese & Deli

Just an hour before Wellington you'll reach the first stop after Rimutaka Hill, Featherston's popular cheese shop C'est Cheese. Owner Paul Broughton offers something for every set of taste buds: from cumin-flecked gouda to French-style blues. C'est Cheese also stocks New Zealand salamis and exquisite local olive oils, as well as fresh sourdough made by a local bakery.

If you time your visit for mid-morning, you might be lucky enough to score one of C'est Cheese's incredibly good cheese scones, fresh and warm from the oven.

### **Overnight: Bolton Hotel**

### **Meals included: Breakfast**

### **Day 6 Wellington**

Situated at the southern end of the North Island, Wellington, was recently named "the coolest little capital in the world" by Lonely Planet.

### Hannahs Laneway: Wellington's hidden foodie gem

Hannahs Laneway is home to the Fix & Fogg shop window which offers peanut butter tastings and gourmet toast.

Leeds Street Bakery in Hannah's Laneway is one of the celebrated artisan producers in this culinary hotspot. As well as those famous cookies (which come in regular and gluten-free versions), the bakery produces delicious bread and other baked goods which are supplied to cafés around Wellington.

With the dream of creating a better-tasting world, the Wellington Chocolate Factory sets itself apart with their meticulous process. This labour of love begins with the team sourcing beans from around the world, whose origins influence the very distinct flavour characteristics of every bar this original Wonka factory produces. And as they craft each flavour, they tell a uniquely Kiwi story.

After years of working at some of London's five-star hotels and high-end restaurants, British pastry chef Jackie Morrison moved to Wellington and saw an opportunity to really start creating the food she wanted to feed people. Morrison opened her brownie bar in the Hannahs Laneway culinary precinct where she makes brownie using laneway products including Fix & Fogg peanut butter and Wellington Chocolate Factory chocolate. The vegemite brownie is a must-try.



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### For lunch, head to Karaka Cafe

Karaka Cafe is named after the karaka grove/trees on the Harbourside side of the premise by the late kaumatua, Sam Jackson. It is said that Māori bought the karaka seed on waka as they traveled to settle in Aotearoa, enabling them to harvest the karaka berry (orange fruit). Karaka Cafe is owned and operated by the Retimanu whānau, who are of Māori & Pacifica descent. Our vision from day one was to promote our culture in a positive light, through the sense of sight, sound and taste. We aim to boast the taste and aromas of Māori flavours through our cafe style foods - this is what we call the "The Karaka Experience".

### Maori Food

Typically, when we think of Maori food, we think of the hangī, which is a traditional form of cooking by using the earth as an oven. The hangī includes meats, fish, kumara and wild vegetables which has a distinctive combination tastes of smoke and steam that has been baked underground in handmade baskets. Maori are known for a vast range of traditional cuisine like the Rowena bread and raw fish. Rowena bread goes with many meals or on its own as a snack. The raw fish is a favourite for Maori who dried and marinated many types of seafood in traditional times. Other dishes regarded as characteristically Māori are the boil up. This consists of pork, potatoes, kūmara, and dumplings and pork and sow thistle.

### **Overnight: Bolton Hotel**

**Meals included: Breakfast;Lunch**

### **Day 7 Wellington to Blenheim (Marlborough)**

This morning you will be transferred to the airport for your

flight from Wellington to Blenheim. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. Marlborough put New Zealand on the international wine stage with its exquisite Sauvignon Blanc in the 1980s. Over 20,000ha of vines (around 2/3 of the national total) are under the care of local wine producers, making it the country's largest wine region. Marlborough wineries offer a huge range of varieties, from exquisite Pinot Noir to intense Chardonnay, and vivacious aromatics. The diverse soils and meso-climates are revealing exciting new sub-regions, and it is within these unique sub-regions that Marlborough's future lies.

### Visit Makana Confections

Makana Confections specialises in gift-quality confections - all hand-made and using only the freshest, natural ingredients available to them. Each facility is set up like a winery / cellar door where you can watch how they make mouth watering chocolates, taste a few samples and, of course, shop for delicious chocolates.

### Visit Pinoli Pine Nuts

Pinoli Ltd is privately-owned and is dedicated only to growing and processing the finest pine nuts. We have been growing our orchards for over twenty years and process our pine nuts in a world-class facility built in 2013 in Marlborough, NZ. We supply to fine food lovers within NZ and Australia and we even export products to Europe. We harvest cones every year, and carefully extract and prepare the kernels. The kernels are a highly nutritious natural and ancient food prepared fresh for our customers.

### **Overnight: Chateau Marlborough**

**Meals included: Breakfast**



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### Day 8 Picton

The pretty port town of Picton is your starting point for explorations of the Marlborough Sounds. It's also a great place to shop for souvenirs. The picturesque seaside town of Picton is the South Island base for the ferry service that links the main islands of New Zealand. It's also the gateway to the marine, forest and island attractions of the Marlborough Sounds. Built around a very sheltered harbour, the town has an attractive seafront dotted with cafés, restaurants and various types of galleries. There's also a floating maritime museum and an aquarium.

#### Seafood in NZ

New Zealand boasts bountiful fresh seafood that can be enjoyed all over the country. From green lipped mussels, farmed sustainably in Coromandel and Marlborough, you will find them cooked with many flavours in restaurants around the country. Make sure you try some scallops with juicy textures and rich tastes. Bluff oysters are also a must, which are fresh and delicious and often rates the best in the world! You can find these at markets, food festivals and many restaurants. Crayfish is another must try (also known as lobster), is something many fishermen and divers' pride on catching themselves. Crayfish is not exactly the most affordable food, but it's worth a try when the opportunity presents itself!

#### Marlborough Sounds NZ

Picton sits snuggled between the mountains and the sea, at the head of the beautiful Queen Charlotte Sound. The Marlborough Sounds encompass 1,500 km of coastline, bays, beaches and native forest. It is a place of incredible natural beauty, a place that needs to be seen to be believed. The area is abundant with wildlife, from penguins and rare King Shags

to dolphins and fur seals, and offers some of the world's best boating, diving, fishing and hiking. Cruise ships stop at the quaint port town of Picton, known for its museums, galleries and picturesque walking tracks. The wineries of Blenheim are within a short drive of Picton; be sure to try the Sauvignon Blanc for which this region is famous.

Indulge your senses with Taste Marlborough Wine Tour, a full day exploring behind the scenes of the world-renown Marlborough wine region, visiting a select number of exclusive Marlborough wineries. The heart of the Marlborough Sounds, Picton is a picturesque port town is home to great cafés, restaurants, galleries and specialty shops. Enjoy time to explore by yourself.

Optional Activity (not included): Seafood Odyssey Cruise  
\$140NZD per person, payable on tour

Relax and enjoy the stunning Marlborough Sounds with the exclusive Seafood Odyssey Cruise, featuring Regal salmon, Cloudy Bay clams and Greenshell mussels with Marlborough Sauvignon Blanc for the definitive wine/food match.

**Overnight: Chateau Marlborough**

**Meals included: Breakfast; Lunch**

### Day 9 Canterbury - Christchurch

You leave the wine area and travel along the East Coast of New Zealand. We pass over the arid rolling foothills of South Marlborough, we drop down to the dramatic Pacific coastline.

The Canterbury Plains is an area of braided rivers and pastoral perfection between the Southern Alps and the Pacific Ocean. As flat as a billiard table, the plains are a remarkable sight from the air - a patchwork of agricultural activity that ranges from grazing grass and wheat to herbs and sunflowers. The



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area produces more than 80% of New Zealand's grains, crops and seeds.

Stop at Karaka Lobster for Lunch In Maori, the word 'Kai' means food and 'Koura' means crayfish – so it's not hard to guess what Kaikoura is famous for! Feast on fresh crayfish from one of the many 'Seafood Caravans' that dot the highways surrounding Kaikoura. Selling crayfish and that day's seafood catch – you can't get fresher than that. Sitting on the beach devouring crayfish cooked with garlic and butter and looking out to the Pacific Ocean is a special kind of kiwi bliss.

### Kaikoura NZ

Kaikoura is a base for wildlife experiences of all kinds – it's also a great place to eat crayfish (in the Maori language 'kai' means food, 'koura' means crayfish). An easy two-hour drive north of Christchurch, Kaikoura makes for a great day trip or a fun stop on your way to Marlborough. Kaikoura's environment is truly spectacular – the village is caught between the rugged Seaward Kaikoura Ranges and the Pacific Ocean. In winter the mountains are covered with snow, adding to the drama of the landscape.

**Overnight: Sudima Christchurch**

**Meals included: Breakfast;Lunch**

### **Day 10 Christchurch**

Christchurch city promises an eclectic mix of historic elegance and contemporary culture. As the gateway to the South Island, it's a must on any itinerary. Described by Lonely Planet as a vibrant city in transition, coping resiliently and creatively,"Christchurch's energy is evident wherever you go. The city has bounced back after the Canterbury Earthquakes of 2010 and 2011 with innovative new attractions, as well

as some old favourites. Visit the Restart container mall, the transitional Cardboard Cathedral, and some of the many pop up restaurants and bars. Contemporary art galleries, boutique shops and open-air markets add to Christchurch's creative vibe. Traditionally known as the Garden City, Christchurch's award winning Botanic Gardens are over 150 years old and boast an enviable collection of exotic and native plants. The Avon River flows gently through the city centre, making Edwardian punt rides an iconic way to sightsee. Alternatively, catch a ride aboard the Historic Tram or take a bicycle tour to learn about Christchurch's history. Explore Christchurch at leisure.

Optional Activity (not included): Riverside Kitchen · Foraging Day \$285 NZD per person - picnic lunch and cooking demonstration and four course dinner

A full day of exploring the emerging city, meeting local artisans, learning some new tips and tricks in the kitchen and of course tantalising your last buds every step of the way. Start the day at Riverside Kitchen with warm patisseries before heading into the Market to explore the fresh produce and culinary gems made by local artisans. Our chefs will give you ideas on how to use the lesser known products and let you in on the stories behind the 'makers'. We will collect some tasty morsels from the market to make up a picnic before heading out for an urban foraging experience.

### Riverside Market Christchurch

An exciting new development consisting of a 7-day-trading, indoor farmers' market, linked to a vibrant network of boutique retail, restaurants, cafes & bars - Riverside is a unique inner-city shopping experience for the local community and visitors to enjoy. Providing a reliable source of fresh, organic, locally grown food Riverside Market

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supports small businesses, community and the environment by reducing carbon footprint and minimising packaging and waste.

**Overnight: Sudima Christchurch City**

**Meals included: Breakfast**

#### Day 11 Christchurch - Oamaru

The whitestone townscape of Oamaru contains some of the best-preserved heritage buildings in New Zealand. In the late 19th century, the town prospered through gold mining, quarrying and timber milling. Some of the wealth was spent on elegant stone buildings made from local limestone.

Riverstone Kitchen · Lunch arrangements

How pink-haired Dot Smith made a veggie patch in a garden with no soil. This is a garden of no soil that supplies the award-winning Riverstone Kitchen with its fresh vegetables and fruit all year-round, and it's a work of art. Everywhere you look, there are gardens, fruit trees and perennial beds, all liberally fertilised with cow manure and overflowing with produce and flowers in imaginative combinations. The scale is impressive. The gardener here doesn't believe in tiddly little plots. There are large, raised beds and serious vegetable production on a grand scale. When a chef in a starched white apron runs out, he's cutting enough fennel to last a household for a month.

Scotts Brewing Co · Beer tasting

Craft beers are a growing phenomenon in New Zealand, and microbreweries can be found all over the place. Inventive and independent Craft Brewery which produces New Zealand only gluten free beer. Alongside an ever changing array of Crafts beer with local grain, South Island hops a southern alpine

water, the purest ingredients to make a premium craft beer.

Oamaru NZ

The whitestone townscape of Oamaru contains some of the best-preserved heritage buildings in New Zealand. In the late 19th century, the town prospered through gold mining, quarrying and timber milling. Some of the wealth was spent on elegant stone buildings made from local limestone. The Harbour-Tyne Street area is particularly special – and the shopping is great too. After exploring the Victorian precinct, swing by the steampunk playground and museum. Furthermore, Oamaru Harbour is home to a colony of little blue penguins, and you can also see yellow-eyed penguins from a special hide. Penguin viewing is best just before sunset.

**Overnight: Mariner Suites Oamaru**

**Meals included: Breakfast;Lunch**

#### Day 12 Oamaru - Queenstown (Central Otago)

Central Otago is a powerful landscape, sunny, dry and brown with weathered ancient mountains, alpine herb fields and fast flowing rivers. It is the home of New Zealand Pinot noir. Cromwell was established by gold miners, but now its treasure is stone fruit.

Moeraki Boulders

You simply can't drive along the North Otago coast without stopping to stare at the Moeraki Boulders - they're amazing! Moeraki is now most famous for its boulders; mysteriously spherical stones scattered across a beach. Each boulder weighs several tonnes and is up to two metres high. Scientists explain the boulders as calcite concretions formed about 65 million years ago.



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### Flours Place - A favorite of Chef Rick Stein · Lunch arrangements

Fleur is a pioneer among restaurateurs, treasured as a national legend for her feisty position of against-all-odds gaining a fishing quota to enable direct access to the fisherman's catch off the boats operating from the wharf next to her restaurant in Moeraki. Not surprisingly, this fish restaurant is the one that folk dream about ever discovering. An organically constructed, almost fairytale-like wooden building surrounded on three sides by the water's edge, serving an array of the freshest fish imaginable. Owner Fleur Sullivan has made her reputation in Central Otago where she established Oliver's restaurant and she has received numerous awards for her restaurants and in recognition for her contribution to tourism.

### Webb's Fruit · Visit the Roadside store

Apricots, nectarines, peaches, plums, apples and pears - no fruit is more naturally delicious than when it's grown in Central Otago, and even more so when it's picked from trees on the Webb family orchard. Since 1914, the Webb stone fruit (also called summerfruit) and pipfruit orchard has occupied the same sunny slopes on the outskirts of the Central Otago town of Cromwell, recognised throughout New Zealand for its much-photographed 'Big Fruit' sculpture.

### **Overnight: Hotel Novotel Queenstown Lakeside**

**Meals included: Breakfast; Lunch**

### **Day 13 Leisure Day or Take An Optional Excursion**

Optional Activity: Air Milford - Queenstown Scenic flight/ cruise/flight to Milford Sound - \$610 per person

Milford Sound is an area of extraordinary beauty. It offers a majestic fiord, dramatic and awe inspiring scenery and prolific

flora and fauna. Scenic highlights include the famous Skippers Canyon, the Paradise region (recently made popular as film locations for Lord of the Rings/Hobbit Trilogies), and the Donne glacier among many other awe-inspiring features. Your 35 minute flight concludes with an over flight of the fiord of Milford Sound, prior to landing. Your pilot escorts you to the boat docks to board either the 'Pride' or 'Spirit of Milford' to enjoy your Milford Sound Cruise where you traverse the full length of the 12km fiord over 1 hour and 45 minutes. Following your cruise your return flight takes in many of the pristine alpine lakes and waterfalls that Fiordland National Park is recognised for, including the Sutherland Falls which span 580m (1904ft).

### Optional Activity: Onsen Hot Pools - \$85 per person

Onsen Hot Pools is located high on a cliffside overlooking the magnificent Shotover River canyon, providing views over breathtaking alpine scenery and the perfect vantage point to watch the Shotover Jet boats on the river below. Onsen Hot Pools are hot and steamy on snowy days, warm and sheltered on rainy days, cool and shady on sunny days, and simply magical in the evenings! Each pool room can accommodate up to four adults and are perfect for individuals, couples, families and friends. Water temperature is set according to the day - generally between 37.8C on a hot day, to 39.8C during a snow-storm. If you find yourself overheating, add cold water to your pool with the push of a button. Alternatively, in the summer we keep one of our pools cold for those who relish the thought of a cold plunge! A unique feature of Onsen Hot Pools are the retractable picture windows & roof: Convert your pool room from indoor to outdoor and back again at the touch of a button!

[Queenstown NZ at leisure](#)



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Queenstown is one of New Zealand's top visitor destinations and if you come to the region you'll understand why. Queenstown sits on the shore of crystal-clear Lake Wakatipu amidst dramatic mountain ranges; this stunning location will blow you away. Queenstown is suited to all kinds of adventures – especially throughout summer. Activities like paragliding, Zip lining, 4WD Driving, and kayaking are the perfect way to enjoy Queenstown's beautiful outdoors. Other activities like skydiving, jet boating, river rafting and bungy jumping offer a fun and exhilarating day out. If adventure isn't your thing and you just need time to kick back and relax, there are plenty of rejuvenating experiences on offer. Treat yourself to some boutique shopping and be sure to experience the excellent local food and wine. A popular holiday spot at any time of the year, Queenstown is renowned for its four distinctive seasons. Winter brings crisp, blue-sky days, spring retains the snow but blooms into longer, warmer days, summer offers sunshine and long twilights, and autumn a burst of brilliant red and gold. Queenstown is rated internationally as one of the world's top holiday destinations.

Queenstown has transformed into a sophisticated cosmopolitan town, tucked into a picturesque bay on the shores of Lake Wakatipu, beneath majestic mountains. There's a permanent buzz in downtown Queenstown, where you'll find a fantastic choice of restaurants, a lively bar scene and excellent shopping.

### Bespoke Kitchen (not included)

Nestled on the hill less than five minutes walk from central Queenstown, overlooking the bay and the Remarkables, Bespoke Kitchen hits the location jackpot. But it's the menu where Bespoke truly lives up to its name – a carefully crafted menu that speaks to health and wellbeing with no compromise on flavour. We are fresh, unprocessed and local

where possible. Our menu changes with the seasons, allowing us to use the best seasonal produce available. We use free-range eggs, chicken & free-farmed bacon & pork.

### Cookie Time (not included)

The Cookie Time Cookie Bar® celebrates the fun and indulgent nature of cookies in a colourful and vibrant retail environment. Created to bring New Zealand's favourite Cookie Time® brand to life! Delicious fresh HOT COOKIES and cookie-inspired creations are what the Cookie Bar is all about. Cookie shakes, cookies and cream ice cream, flavoured hot chocolates, s'mores and even no bake cookie dough! YUMMM – you get the idea! This celebration of everything cookie goes even further with Cookie Muncher soft toys, tins, gift boxes and even undies.

### Fergburger (not included)

Fergburger is a Queenstown 'Must Do'! Operating since 2001 it has been a favourite by locals and visitors alike. Try the classic Ferg with Cheese, Tropical Swine, the Chief Wiggam or the Cockadoodle Oink... you can't go wrong!

### Cardrona Distillery • The Gin Tour

This exclusive Gin tour takes in the distillation of our pure spirit and then turns to focus exclusively on the crafting of our The Source Gin. The Cardrona Distillery is a family-owned and managed distillery nestled high in the Cardrona Valley between Wanaka and Queenstown the spirits are made from scratch using time-honoured craftsmanship, starting with just malted barley, water, and yeast.

You're spoilt for choice when dining out in Queenstown, with a wide selection of restaurants to choose from. Queenstown restaurants offer a range of cuisine, from contemporary New Zealand fare, using the freshest local produce, to delicious



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ethnic food, quick bites for those on the go as well as vegetarian and vegan-friendly menu items with a focus on flavour.

### Queenstown Dinner

Experience some of Queenstown's most iconic settings as we take you on a tour with amazing local wines and local food. Start your evening with a scenic drive out to one of the internationally renowned vineyards for your stunning wine tasting and entree overlooking the vines. Take a drive through the historic gold rush town of Arrowtown and experience traditional slow-cooked meats, the way we grew up eating.

**Overnight: Hotel Novotel Queenstown Lakeside**

**Meals included: Breakfast;Dinner**

### **Day 14 Farewell**

After breakfast, check-out of the hotel be transferred to the Queenstown airport.

**Meals included: Breakfast**



## TOUR INCLUSIONS

### HIGHLIGHTS

Discover the culinary wonders of New Zealand in style

Explore Auckland, Wellington, Napier, Taupo, Queenstown, Picton and more

Visit wineries craft breweries and farm-to-plate restaurants

Tour the famous Marlborough and Hawke's Bay regions

Go behind the scenes with local chefs and producers

Explore the rich cultural heritage on New Zealand

Enjoy a Honey Shack beekeeping tour with Huka Honey Hive

Tour the Silky Oak Chocolates factory and museum

Visit the Te Mata Figs Cafe

Sample local craft beers at Scotts Brewing Co

Taste local fruits at Webbs Fruit roadside shop

Indulge in a 3 course meal at the renowned Ahi Restaurant

Discover the world of cheese & wine matching with Juliet Harbutt's Stories of Cheese

Dine at the beautiful Craggy Range Vineyards for dinner

Sample Maori flavours at the Karaka Cafe for lunch

Taste fresh NZ lobster for lunch at Karaka Lobster

Enjoy lunch at Fleur's Place, a favourite of Celebrity Chef Rick Stein

Learn how they make gin, vodka and whisky at a local Distillery

Enjoy a local wine and food tour of Queenstown, ending with a fun dinner in Arrowtown

### FLIGHT

1-way domestic flight: Wellington to Blenheim

### ACCOMMODATION

13 nights 4 to 5-star accommodation

### DINING

Daily full breakfast, 6 lunches and 3 gourmet dinners

Enjoy 8 tastings at various local establishments

### TOUR ESSENTIALS

A private, exclusive and small group tour

Meet and greet service

### TRANSPORT

10 days of transfers every day with your assigned luxury vehicle

Professional, experienced tour host throughout

### TRANSFERS

Pick up and drop off at airports (one per party in each arrival or departure airport)

# IMPORTANT INFORMATION

\*Please note: All information provided in this brochure is subject to both change and availability. Prior to purchase please check the current deal for up-to-date information. If you have already purchased this deal, the terms and conditions on your Purchase Confirmation apply and take precedence over the information in this brochure.

## BOOKING INFORMATION

After purchase, you will receive a receipt and a Purchase Confirmation, directing you to an online Passenger Information Form. The Passenger Information Form must be completed within 72 hours of purchase.

Any special requests, preferences and optional extras MUST be clearly stated in your Passenger Information Form. Any change requested after submitting your Passenger Information Form cannot be guaranteed, is strictly subject to availability and will incur surcharges as outlined in the Schedule of Fees below.

Please note: this tour requires a minimum of 12 passengers to operate and departures are not guaranteed until this minimum number is met. Please refrain from booking travel arrangements such as flights prior to receiving a confirmation email that your departure date has hit minimum numbers and is now guaranteed. This confirmation email will be sent at least 60 days prior to the departure date, and if minimum numbers are not met a date change or refund will be offered.

### \*Book With Confidence

If your stay is affected by Government travel restrictions as a result of COVID-19, a one off date change will be permitted free of charge. For any changes not associated with COVID-19, please refer to the Schedule of Fees.

- Please note: Date change requests need to be made at least 31 days prior to the original date of travel.

On purchasing this Travel Offer you are bound by the General Terms and Conditions, in addition to the specific terms and conditions outlined in this Important Information.

*Please note: all additional charges are payable direct to your Travel Consultant in AUD (unless otherwise stated).*

## OFFER ESSENTIALS

Travel offer is valid for travel on selected dates until the 7th of November 2021.

This travel offer is priced for one person based on twin share.

### Single Traveller Supplement

For solo travellers, a mandatory single supplement of \$2500 applies.

### Departure Dates

Please see the TripADeal website for current departure dates.

## ACCOMMODATION

### Accommodation Used

4-5 Star (self-rated)

- Auckland: The Hotel Britomart
- Napier: Pebble Beach Motor Inn
- Wellington: Bolton Hotel
- Christchurch: Sudima Christchurch City or Novotel Christchurch Cathedral Square
- Marlborough: Chateau Marlborough or Scenic Hotel Marlborough
- Oamaru: Mariner Suites
- Queenstown: Hotel Novotel Queenstown Lakeside

*Please note: Accommodation/rooms offered are based on a lead-in room type, and are subject to availability based on seasonality. Properties will be confirmed, no later than two weeks prior to travel.*

### Extra Nights

Not available

### Maximum Room Capacity

2 people.

### Child Policy

Valid for adults only

### Triple Share

Not available

### Bedding Configuration

Twin or double bedding (subject to availability).

## Adjoining / Interconnecting Rooms

Subject to availability and at the hotels discretion. Please enquire on booking if you require this option.

## GENERAL TOUR INFORMATION

Minimum group size 12, maximum group size 12 per vehicle.

### Optional Tours / Activities

Day 4: Optional Activity: Farmhouse Kitchen \$121 per person (minimum 4 people to operate)

Day 8: Optional Activity: Seafood Odyssey Cruise \$140 per person

Day 10: Optional Activity: Riverside Kitchen Foraging Day \$285 per person

Day 13: Optional Activity: Air Milford - Queenstown Scenic flight/cruise/flight to Milford Sound - \$610 per person

Day 13: Optional Activity: Onsen Hot Pools - \$85 per person during the day, \$105 in the evening

### *Please note:*

- Prices are based on per person, are subject to availability, time permitting and weather conditions

- The optional tours listed above must be purchased on checkout or over the phone prior to submitting your passenger information form (subject to availability)

- Some tours require minimum numbers to operate.

## EXCLUSIONS

- International flights
- Domestic flights
- Meals/beverages not stated in the itinerary
- Optional gratuities/tipping
- Optional activities/tours
- Personal expenses
- Travel insurance (Strongly recommended)

## OTHER IMPORTANT INFORMATION

### TOUR GUIDE VS. TOUR LEADER

#### Tour Guide

Often locals with intimate knowledge of an area, its culture, and history. Their role entails



# IMPORTANT INFORMATION

providing commentary, routing the tour, and seeing that people have a good time. They are a licensed, qualified expert who supplies specific information on history, art, architecture and culture of the city/village/attraction in which he or she is guiding the tour. The guide meets the group at the required place and leaves the group at the end of the tour, they do not travel with the group.

## Tour Leader

An experienced person tasked with ensuring the smooth operation of tours, as well as providing practical support to passengers throughout the whole trip. Their role primarily includes assisting with accommodation, transportation between locations, and communication with tour guides in each stop. A tour leader may provide general guidance around a city or village, and offer information on the place visited on the bus, however, they are not required to have specific knowledge on art, architecture, or history. They are not allowed to provide a guided tour or commentary of a city/village/attraction once there and if caught doing so, can be fined.

*Please note: Tour leaders/guides are not a standard inclusion in all travel offers. Tour leaders/guides will only be made available when particularly required to enhance the experience of the destination featured.*

## CLIMATE & AVERAGE TEMPERATURES

Mean annual temperatures range from 10 °C (50 °F) in the south to 16 °C (61 °F) in the north. The coldest month is usually July and the warmest month is usually January or February. Generally there are relatively small variations between summer and winter temperatures.

## COACH TOUR

### Meals

Daily breakfast, 8 lunches (additional 7 tastings +) and 5 gourmet dinners are included in the tour for all other meals; lunches and dinners the tour leader (when available) will offer assistance with reservations, suggestions and directions to local restaurants. It is your responsibility to notify TripADeal of any dietary requests/requirements. Please note; we will do our best to meet your requests/requirements, however, cannot guarantee that we will

always be able to.

### Luggage

You will be responsible for all your personal belongings whilst on the tour. With regards to luggage, you must carry your own luggage from the coach to the hotel room and back to the coach. The driver will assist with the uploading and off-loading of the luggage from the coach.

## OTHER

### Fitness Level Required / Mobility

Our vehicles are not equipped with wheelchair access, so, unfortunately, our tours are currently not suitable for wheelchair users and those less mobile.

*Please note: a general level of fitness will be required. If you have any concerns please consult your healthcare provider prior to purchase/travel.*

### Gratuities / Tipping

Gratuities (tips) are not included in the tour price for services of the tour leader (when available) and driver throughout the tour. Tipping is optional and at the customers discretion.

### Sightseeing

*Please note: In the event entrance to a site is affected by changes in operating hours or public holiday closures, your itinerary where possible, will be adjusted or similar activity will be offered in its place (subject to availability).*

## SCHEDULE OF FEES

### Voluntary Changes

This includes booking changes requested by you, including but not limited to those changes requiring an airline ticket or a Purchase Confirmation reissue.

- Changes - \$100.00 per booking + any additional charges applied by the airline/cruise company/accommodation/other travel providers.

### Name Changes Due To Passenger Error

- If the incorrect name has been advised to TripADeal, charges of \$100.00 per booking + any additional charges applied by the airline/cruise company/accommodation/other travel providers.

## Supplier Fees

In the event the Travel Offer you have purchased is unable to proceed, and/or a travel Supplier is unable to fulfil the Travel Offer due to external circumstances (Limitation of Liability e.g. a Force Majeure event), there may be a fee or amount of money that is withheld by our Suppliers and is unrecoverable. This may be due to non-refundable airline tickets, cancellation penalties with cruise cabins or unrecoverable payments with our land/accommodation partners. TripADeal has committed to these costs as your Agent and will endeavour to recover all funds committed and/or paid for your Travel Offer, but this may not be possible in all circumstances. If refunds are not available from Suppliers, we will endeavour to obtain a travel credit on the best terms available and communicate these outcomes to you. In the event, TripADeal is unable to obtain a refund or travel service credit, or part thereof, this cost is passed on to the customer as a Supplier Fee. This fee is not revenue-raising and is paid to or withheld by our suppliers when recovering payments.

