

An Invitation to join me

the flavours of Latin America tour

11 April - 03 May 2009 ... only \$11,523+taxes*

The Good Bits!

Greg invites you to join him and experience first hand the diverse foods of a small part of this magic continent, including some workshops at local restaurants in Argentina, Brazil & Peru. Greg's enthusiasm for the Latin theme has seen him travel several times to this unique continent. He is now leading a program for you to experience some of the best this continent has to offer!

We begin this voyage of discovery in Argentina, well known for its beef (reputedly the best in the world!) and its traditional cuisine and flavourful wines. No trip would be complete without an Asado (BBQ), so we start in a typical restaurant offering a spectacular array of meats. These are accompanied by some amazing entrees and desserts. To list them all would be almost impossible, but you will have the opportunity to see the making of the typical BBQ sauce - Chimichurri - along with other specialties of the house!

Then on to Brazil, the home of the "churrascaria", BBQ'd meats of all kinds cooked "rodeio" style - an experience in itself! Each day starts with the buffet style "Brazilian breakfast" - lots of meats, cheeses, breads, yoghurt and lots of fruit of all varieties. You will have the opportunity to try Feijoada - the national dish of Brazil, and farofa (manioc root meal toasted with butter). Don't miss sampling the dangerously refreshing "caipirinha", a Brazilian cachaca liquor with plenty of sugar and lemon juice. There's also the "batida" combining cachaca with fruit juices, all tropically exotic.

Then onto the Peruvian cuisine, which is slowly but steadily conquering the palates of the most renowned chefs worldwide! Peru's wide choice of fresh ingredients and the gentle blend of immigrant traditions - such as Spanish, African, Chinese & Japanese - have created one of the World's most unique and delicious cuisines. Peruvian food is the best in quality, taste, colour and variety! An amazing array of foods combined with spices will set your taste buds wanting more. Experience the making of the traditional Ceviche & Papa a la huancaína, all washed down with Pisco Sour, the national drink of Peru, or enjoy some of the notable beers like Cusqueña, Cristal or Arequipeña.

So enjoy!



contact Greg on 03 9815 1778 or Mob: 0433 139 995 or email: latino@enris.com.au

ENRIS

the flavours of latin America tour

SAT 11 APR: AUSTRALIA – BUENOS AIRES

Arrival in Buenos Aires, Argentina's fascinating cosmopolitan capital. Transfer to your hotel.

SUN 12 APR: BUENOS AIRES (B,D)

Morning sightseeing tour including the famous Colon Theatre, Plaza De Mayo, San Telmo and La Boca districts. Tonight savour the world's best beef and some local delicacies at a typical Argentinean Asado (BBQ).

MON 13 APR: BUENOS AIRES (B,L,D)

Free day to explore or learn the art of Asado cooking, Empanada and Chimichurri. Evening Tango show and Dinner.

TUE 14 APR: BUENOS AIRES – IGUAZU FALLS (B,D)

Fly to the world's most spectacular waterfalls on the border of Argentina and Brazil. Experience a fabulous and unique meal at a traditional Churrascaria.

WED 15 APR: IGUAZU FALLS (B)

Breathtaking panoramic views, the roar of the falls and spectacular flora and fauna as you explore both Brazilian and Argentinean sides of the falls and the Devil's Throat.

THU 16 APR: IGUAZU FALLS - PARATY (B)

Fly to Sao Paulo and transfer to the beautiful, historic port town of Paraty on the Costa Verde (Green Coast).

FRI 17 APR: PARATY (B)

Options available include a visit to the mountains, cruise the islands and beaches or hone your gastronomic skills on the preparation and cooking of traditional Brazilian foods.

SAT 18 APR: PARATY - RIO DE JANEIRO (B)

Drive along the scenic Costa Verde coastline to Rio de Janeiro, the vibrant and exciting home of Carnival.

SUN 19 APR: RIO DE JANEIRO (B)

A cog railway takes you through the forest to the top of Corcovado Mountain and the statue of Christ the Redeemer. Then visit the historic downtown (Centro) of Rio for some light refreshment at the Confeitaria Colombo. Later a cable car ride to the top of Sugar Loaf Mountain to view sunset over Rio.

MON 20 APR: RIO DE JANEIRO (B,D)

Visit "Favela da Rocinha" for an insight into the lives of Rio's poorest people. Dinner at a local Churrascaria before proceeding to one of Rio's famous Samba show houses.

TUE 21 APR: RIO DE JANEIRO - LIMA (B,D*)

Fly to Lima, Peru, the "City of the Kings" centre of the Spanish Empire in South America.

WED 22 APR: LIMA (B,L)

Tour of the city including lunch at a typical Peruvian restaurant and a visit to the Larco Museum.

THU 23 APR: LIMA - CUZCO (B)

Fly to Cuzco the "Archaeological Capital of the Americas" and former Inca capital. Marvel at the Incan stonework as you tour the City and nearby Ruins.

FRI 24 APR: CUZCO (B)

Full day at leisure to explore on your own or take one of the many optional tours.

SAT 25 APR: CUZCO – SACRED VALLEY (B,L)

Visit the colourful market town of PISAQ then continue along the sacred valley of the Incas to Ollantaytambo.

SUN 26 APR: SACRED VALLEY - MACHU PICCHU - CUZCO (B,L)

Today travel by train to Machu Picchu, one of the Seven Wonders of the World - the ancient Incan City of the Condor!

MON 27 APR: CUZCO - PUNO (B,L)

Travel by coach to Puno, on the shores of Lake Titicaca, the world's highest navigable lake.

TUE 28 APR: PUNO - COPACABANA (B,L,D)

Cruise to the floating reed islands of the Uros Indians, a primitive tribe that lives on the lake.

WED 29 APR: COPACABANA - LA PAZ (B)

Cruise to Sun Island, the legendary birthplace of the Incas, then transfer to La Paz the world's highest capital city.

THU 30 APR: LA PAZ (B)

Tour the colonial sector, witchcraft market and Valley of the Moon. Afternoon free to shop the markets for silver and Lapis, wood carvings and Alpaca products.

FRI 01 MAY: LA PAZ – AUSTRALIA (B,L*,D*)

Morning transfer to the airport for your flight home.

SAT 02 MAY: In flight.

SUN 03 MAY: AUSTRALIA ARRIVE (B*)



Itinerary, meals and hotels are subject to change without notice. (B,L,D) Indicates meals included - (B*,L*,D*) Indicates meals in flight.

MEAL INDICATORS ACT AS A GUIDE ONLY

Extensions available to Patagonia, Amazon and Galapagos. Itineraries and prices on request

Tour prices:-

Program: 23 days 11Apr – 03May

Share basis \$11,523.00 Single Supplement \$1,386.00
Taxes approx. \$635 depending on departure point.

Price includes:

- Economy class airfare
- Moderate class accommodation with breakfast daily.
- Hotel service charges and taxes.
- Meals as specified. See Meal indicator below.
- Touring as described inc. entrance fees and taxes
- Cooking demonstrations in Argentina, Brazil & Peru

Not Included:

- Passports and visa fees.
- Airport departure taxes approx. \$635 depending on departure point.
- Optional tours and cruises.
- Additional meals and drinks not specified.
- Insurance.
- Items of a personal nature.

Bookings will require a deposit of \$400.00 per person with balance to be paid 6 weeks prior. Special Insurance premiums available for individual or family.



For more information please contact:

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