

Casa Culinaria - The Gourmet Inn

Chile & Peru Culinary Trip

2019 October 21 - November 10

CASA CULINARIA introduces a series of culinary trips abroad, starting 2019 with Chile & Peru.

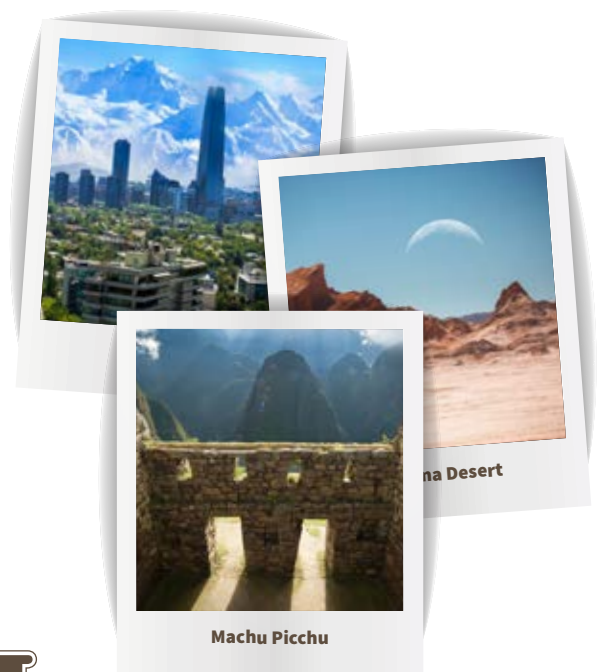
Highlights Chile & Peru 2019

We want to take you on an extraordinary culinary & cultural adventure, providing an opportunity to realize incomparable high dining and local table food experiences in Chile and Peru.

We have curated all the details of our **twenty-one - day exploration** including boutique and four-star hotel stays and secure transportation with travel insurance. A tour with a culinary, cultural & discovery focus, our aim is to give you an unfettered opportunity to explore **Chile and Peru** through their markets, outstanding restaurants and vineyards. We will offer you different styles of tastings, from local flavors and spirits to wine and handcrafted beer. We will offer demos and hands-on cooking classes along with unique travel adventures: guided walks in **Santiago and Lima**, visits to historical sites such as **Machu Picchu and the Atacama Desert**, train travel, and pristine formidable landscapes.

Though we have planned everything in detail, we have built-in free time for you to explore on your own.

Come share an amazing experience with us!

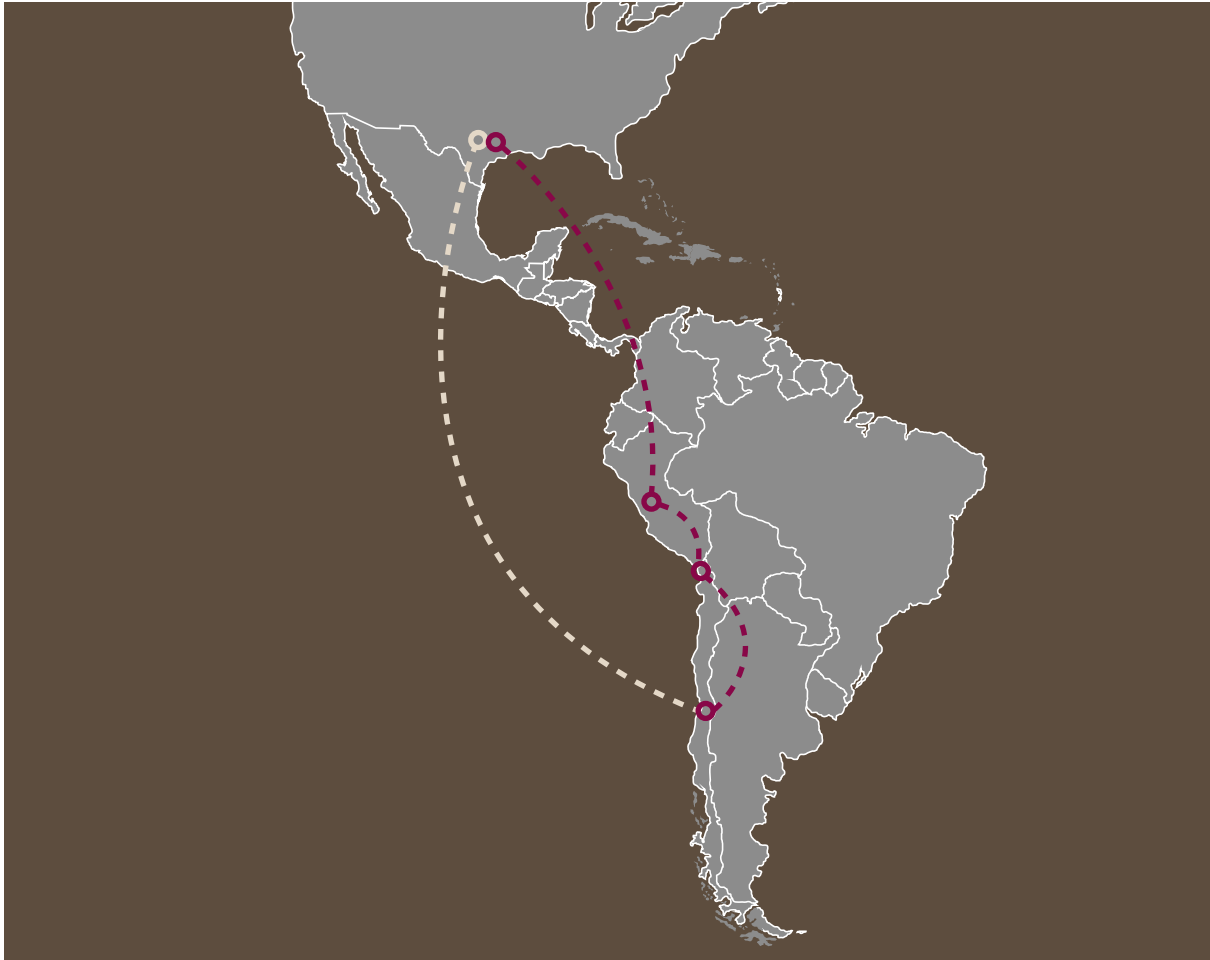


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TRIP OVERVIEW



Organizer and leader during the trip: **Chef Carolina Olea – Cosignani / Casa Culinaria Owner**

- Starts in: **Dallas** – Ends in: **Dallas**
- Style: **Culinary, Cultural & Discovery**
- Operator: **Casa Culinaria – The gourmet Inn**
- Dates: **From October 21 to November 10, 2019**
- Duration: **21 days**
- Maximum group size: **22 passengers**
- Ideal Age Range: **18 to 99 years old**



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PRICES

Book your trip now for **\$1,500** and pay the balance until **June 1, 2019**

Total price per person: **US\$10,990***
(Double occupancy room's)

For persons with single
occupancy room's: **US\$11,890**

CREDIT CARDS

The following cards are accepted:

- Visa
- Master Card
- American Express
- Discovery
- Pay Pal



Cusco

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What's Included:

- Air Transportation: **All planes tickets International (Dallas / TX – Santiago de Chile & Lima/ Peru – Dallas TX) and local flights in Chile & Peru** (One checked 23 kg suitcase and one carry on)
- Accommodation: **All hotels - Half board Boutique & 4-star hotels.**
- Meals: **Breakfast, lunch & dinner.**
- Local ground transportation: **Train, Bus, Mini-coach during activities.**
- Guide: **Bilingual private guides.**
- Insurance: **Travel insurance.**

Not included:

- Some lunches or dinners according to the program.
- Alcohol and drinks according to the program.
- Extras in the hotels.
- The usual tips for the guides and staff of the accommodations.
- Chile entrance customs border Fee (must be paid in CASH at the airport when you arrive).
- Any concept not indicated as included.





CHILE

Chile is a country of startling contrasts and extreme beauty, with attractions ranging from the towering volcanic peaks of the Andes to ancient forests that transport you to a seemingly different world. Chile is considered by many to be the finest nature travel destination in all of South America.

Chile's climate is as diverse as its geography. Aside from the extreme climatic conditions of the Andes and the Atacama, however, many parts of the country also enjoy a comfortable and temperate climate.

Santiago is also the central point of a region filled with attractive sites and activities.

South of Santiago lies the rich and beautiful vineyards of the Maipo Valley, one of the world's most esteemed wine producing regions.



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October 21

Day 1- DALLAS - SANTIAGO

The group will meet at the Dallas International Airport to fly to Santiago.
This will be an overnight flight.

What's included:

- Plane ticket

October 22

Day 2 - SANTIAGO



Arrive in Santiago Early morning. The local guide will receive us and we will go to the Regal Hotel (<https://cl.regal-pacific.com/es/index.html>). Check-in to the hotel at 3:00pm; welcome brunch (cocktails included) to follow. There will be free time to rest at the hotel or to visit the city in the afternoon, until we meet at 7pm to leave for dinner at the Restaurant El Europeo. (www.europeo.cl)

What's included:

- Transport to the hotel
- Tourist guide
- Regal Hotel
- Brunch

Not included:

- 6-course dinner (Aprox. USD150)
- Transport for El Europeo



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October 23

Day 3 - CHILEAN FOOD - COOKING CLASS

Hours: 9:00 am - 6:00 pm.

After breakfast at the hotel (9:00am), we will visit La Vega Central Market. We will stop at different stalls to discover the local fruits and vegetables, meats and fish. We will pick our ingredients for the meal (Pisco sour, pebre, sopaipillas, empanadas, Plateada al jugo, etc.) We will head to La Casa Italia (www.lacasaitalia.cl) in a nice surrounding to prepare and have lunch. Our Chef will explain in detail the history of different recipes and we will set up the table to eat with a vast selection of Chilean prime wines.

After lunch we will go to the hotel where you will be able to rest and enjoy the amenities.

For dinner, we highly recommend one of these restaurants: De Patio (contemporary/high-end); Casa Vieja (traditional); Liguria (Chilean bistrot); - 99 (contemporary/high-end); Quinoa (vegetarian); Cuervovaca (meats).

What's included:

- Breakfast
- Transportation
- Bilingual tour guide
- Markets visit (ingredients)
- Demo class & Lunch at La Casa Italia
- Regal Hotel Amenities
- Premium wines
- Class souvenir

Not included:

- Dinner
- Transport for dinner



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October 24

Day 4 - CULINARY HERITAGE- FULL DAY

Hours: 9:00am – 8:00pm

We will split up into two groups in order to walk with ease through the city. We will follow our guides to the Historic Center, the epicenter of social and political Chilean history. We will start at the famous Plaza de Armas and visit la Casa Colorada. At midday we will have a break for an appetizer at El Bar Nacional, and we will continue to the Museum of Pre-Columbian Art. We will walk around La Plaza de la Constitución and see the Palacio de la Moneda, where Allende was killed.

The bus will take us to the Yungay neighborhood for a walking tour and we will have lunch at the restaurant Ana María (www.anamariarestaurant.cl). We will continue by bus to the Bellavista neighborhood where we will visit Pablo Neruda's house, La Chascona. We will return to the hotel at 8pm where you will be able to have dinner on your own. We recommend: Boca Nariz, Baco and Barrica 94.



Palacio de la moneda

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What's included:

- Breakfast
- Tour bus
- 2 bilingual tour guides
- Sightseeing Downtown, Barrio Yungay, Barrio Bellavista
- Museum of Pre-Columbian Art, Casa Colorada, La Chascona
- Appetizer (1 glass of wine and Chilean empanadas)
- Lunch at Restaurant Ana María (3 courses, 2 glasses of wine or non-alcoholic beverage, coffee)

Not included:

- Dinner
- Transport for dinner



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October 25

Day 5 - COLCHAGUA VALLEY- WINE ROUTE

Hours: 8:00am – 8:00pm

After breakfast (8:00am) we will depart for Colchagua Valley, home to some of the most outstanding vineyards in all of Chile. We will visit Viña Montgras (<https://montgras.cl/en/home/>) where we will have a one-day oenologist experience. Each of us will have the opportunity to ask questions and speak with one oenologist about the different stages of wine producing: strain mixing, packing, and creating a wine.

We will meet the Chilean Chef Pilar Rodríguez at Viña Manet (www.foodandwinestudio.com) and share a contemporary, high-end lunch experience with an emphasis on seasonal wine from different seasons and origins.

Finally, we will visit the Colchagua Museum, with 7,000 pieces of paleographic, archeological and historical treasures. The bus will take us back to the hotel to rest, and dinner will be free choice. We strongly recommend the Hotel Cava Colchagua (www.cavacolchagua.cl).

What's included:

- Breakfast
- Transportation
- Bilingual tour guide
- Oenologist experience in Viña Montgras
- High-end lunch at Viña Manet (5 courses)
- Colchagua Museum

Not included:

- Dinner
- Transport for dinner



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October 26

Day 6 - VALPARAÍSO – VIÑA DEL MAR

After breakfast we will visit Valparaíso's coast. We will walk around the city and ride up the hills, transported on the famous elevators of Valparaíso. We will continue by boat across the bay and have lunch at the restaurant Puerto Claro (<http://www.puertoclarovalpo.cl>). After we will head to Pablo Neruda's house (<https://fundacionneruda.org/museos/>).

At the end of the evening we will go back to Viña del Mar where we will have free time to rest at the hotel or go out for dinner. We recommend: Restaurant Santa Brasa (specialty meats); Ilo Mapu (mapuche food); Divino pecado (pasta).

What's included:

- Breakfast
- Transportation
(Colchagua-Valparaíso-Viña)
- Bilingual tour guide
- Downtown tour
- Elevators to Cerro Alegre y Concepción
- Sail on a private boat
- Pablo Neruda's House
(La Sebastiana)
- Lunch (7 courses and wine pairing)

Not included:

- Dinner (Aprox. USD145)
- Transport for dinner



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October 27

Day 7 / VALPARAÍSO – VALLE DE CASABLANCA

After breakfast (9:30am) we will leave for Casablanca. We will arrive at the family owned and operated vineyard Viña Catrala (<https://www.catrala.cl/es/>) that is surrounded by native woods. We will visit the land and we will have an “asado” for lunch.

LUNCH MENU: Choripán and empanada; asado (cuts of meat); salad buffet; almond cake (manjar); Mote with quesillo and fruit.

In the afternoon we will return to Santiago and visit a cheese shop. The owner will explain to us different cheese making techniques and we will have tasting of the finest Chilean cheeses.

At the end we will head to the hotel City Express (Santiago Airport) where we will have dinner and rest for the night.

What's included:

- Transport
- Bilingual tour guide
- Tour and lunch in Viña Catrala
- Cheese tasting with wine



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October 28

Day 8 / CALAMA – AYLLU DE COYO

Early breakfast at the hotel before departing to the Santiago Airport. We will fly to Calama, in the Atacama Desert in northern Chili. We will be transported to the Hotel Don Raúl in San Pedro de Atacama (<http://www.donraul.cl/index.html>). At 1:00pm we will head off to Ayllu de Coyo, an agrarian region 6 miles away. We will have lunch at the family table “Senderos de Coyo”, where we will taste local produce and visit their orchard and farm.

LUNCH MENU: Appetizers: Vaina de algarrobo; queso de cabra con rica, maíz tostado, pan de algaborro. Main dish: Llamu al campión with quinoa and seasonal salad. Dessert: Chañar mousse. Beverages: Wine glass; fruit juice; infused water.

At 4:30 pm we will go to a mountain range called “Cordillera de la Sal”. We will witness a geological phenomenon with no match. The Salt Mountains were formed millions of years ago when the Nazca tectonic plate was forced under the South American tectonic plate, causing the continental crust to rise.

Molded over time by rain, wind and the sun, its final form that we see today exhibits a great variety of natural sculptures, different types of stratifications, and varied colorations caused by the mineral diversity of the place.

We will also visit Los Flamencos National Reserve where we will see a wide variety of animal species including Chilean and Andean flamingos.

At sunset we will gather and have a complete snack over the Mars Valley; we will contemplate the sumptuous morphology of the Salt Mountains surrounded by the Andes in the distance.

Go back to the hotel.



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What's included:

- Breakfast
- Flight to Calama
- Transportation
- Lunch at a family table
- Guided tour
- Salt Mountains visit
- Sunset appetizer (wine, seeds, cheese, olives, fruits, desert)

Not included:

- Dinner
- Transport for dinner



Andes mountains

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October 29

Day 9 - CULINARY TOUR – ARCOIRIS VALLEY

After breakfast we will go for a culinary tour in San Pedro Plaza. Our guide will explain the local culture focusing on culinary traditions. We will walk the Historical Cask, making stops at 8 different locales for a complete food and beverage tasting.

After, we will have lunch at Paacha restaurant.

At 4:00pm we will visit the Arcoiris Valley. Located in a basin of the Rio Grande, about 56 miles from San Pedro de Atacama, it owes its name (Rainbow Valley) to the variety of colors that can be seen in the hills of the valley.

At 8:00pm we will go back to the hotel. Dinner will be the travelers' choice.

What's included:

- Breakfast
- Transport Dinner
- Bilingual tour guid
- Tasting tour at 8 locals
- Lunch at Paacha restaurant
- Arcoiris Valley & Río Grande tour

Not included:

- Dinner
- Transport for dinner



Arcoiris Valley

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October 30

Day 10- ALTIPLANIC LAGOONS – SOCAIRE (FULL DAY)

After breakfast (8:00am) we will travel to the south, climbing in altitude until we enter the lands of La Puna. The rich flora and fauna, the lagoons and the salt lake are a marvel to behold. We will visit the Miscanti lagoon, located more than 4,000 meters (almost 2.5 miles) above sea level.

Next, we will visit the village of Socaire, where an indigenous community still lives today as they did many years ago. We will have a traditional lunch at the local restaurant and see some of the artisan work (wool).

We will later go to the Chaxa lagoon which has a salty surface, and where it's possible to find pink flamingos.

We will return to the hotel. Dinner is left up to the travelers.

What's included:

- Breakfast
- Transportation
- Bilingual tour guide
- Laguna Miscanti tour
- Socaire tour
- Lunch at Comunidad Indígena de Socaire
- Chaxa lagoon and pink flamingos

Not included:

- Dinner
- Transport for dinner



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November 1

Day 11- CEJAR LAGOON - OJOS DEL SALAR -TOCONAO

After breakfast (9:00am) we will visit the Cejar Lagoon (<https://sanpedroatacama.com/en/excursion/cejar-lagoon/>) where we will enjoy a floating bath in saline waters (similar to the Dead Sea).

The tour includes a stop at Ojos del Salar (two freshwater lakes) and a visit to Tebenquiche Lagoon.

(<https://sanpedroatacama.com/en/atraccion/tebinquiche-lagoon/>)

We will spend the day around this area and have lunch at the restaurant Baltinache (<https://www.facebook.com/RestaurantBaltinache/>).

At 4:00pm we will go to Toconao village and orchard. We will be introduced to rare fruits and be able to enjoy a marmalade tasting paired with wine.

At the end of the day we will go back to the hotel. Dinner is left up to the travelers.



Cejar Lagoon

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What's included:

- Breakfast
- Transportation
- Bilingual tour guide
- Cejar lagoon tour
- Floating baths
- Lunch at Baltinache restaurant
- Ojos del Salar lakes
- Toconao village
- Marmalades tasting & wine

Not included:

- Dinner
- Transport for dinner



November 2

Day 12 -TATIO GEYSERS –PURITAMA HOT SPRINGS

We will wake at dawn and the bus will take us to the Andes plateau. From the heart of his highland ecosystem, we will witness the rich biodiversity of Machuca and Putana wetlands. We will watch the spraying Tatio Geysers at sunrise. Geysers occur when cold underground rivers hit extremely hot rocks, which heat and then forcefully project the water up to the surface.

The spectacle will be impressive.

We will have breakfast there.

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On our way back to San Pedro, we will stop at Puritama Hot Springs private reserve (termasdepuritama.cl). Located in the middle of a canyon, these hot springs have been used for hundreds of years. Water temperature remains at 28° to 31° Celsius (82.4° to 87.8° Fahrenheit) with an important concentration of minerals, among which are calcium, magnesium, sodium and boron. There are 8 pools that are easily accessible by boardwalks. Lunch will be surprisingly rich and will be at the reserve. Return to the hotel. Dinner is left up to the travelers.

What's included:

- Breakfast
- Breakfast at Tatio
- 2 bilingual tour guides
- Tickets to all places
- Lunch in the reserve

Not included:

- Dinner
- Transport for dinner

*For dinner we recommend these restaurants:

La Estaka

Adobe

Ckunna

Agua Loca

Delicias de Carmen

La Casona



Tatio Geysers

A LOCAL INGREDIENT VOCABULARY

- Algarrobo or carob bush is a flowering evergreen tree or shrub in the pea family, Fabaceae. It is widely cultivated for its edible pods, and as an ornamental tree in gardens. The ripe, dried, and sometimes toasted pod is often ground into carob powder, which is used to replace cocoa powder.
- The Chañar, kumbaru, or green wood, is a small deciduous tree that inhabits most arid forests of southern South America. Its seeds are used to produce a kind of honey and different flours.
- Rica Rica is characterized by its aromatic and strong essence and its medicinal properties. It is a perennial plant which grows to about 50 cms high. Its violet flowers appear in October and it is consumed like tea or used to elaborate desserts.



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PERU

Peru is as complex as its most intricate and exquisite weavings. From ancient sites to the most contemporary cuisine, everything contains poetry and is surrounded by splendid natural diversity.

As one of the main regions during the Pre-Columbian and Columbian periods, Peru is fascinating and has a millenary tradition.



Lima, Perú



Sacred Valley



Machu Picchu

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November 3

Day 13 - FLIGHT CALAMA - LIMA

We will have an early breakfast and depart to Calama Airport. We will fly to Lima and have lunch at the airport. Once arrived, we will be transported to the Hotel.

We will have a Tasting menu at the hotel for our dinner.

What's included:

- Breakfast
- Transportation
- Welcome guide
- Plane ticket
- Tasting Menu for dinner

Not included:

- Lunch at the airport



Lima

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November 4

Day -14 CULINARY ADVENTURE IN LIMA

We will have breakfast at the hotel, and then leave at 9:00am to the San Isidro Market located in front of the sea. We will discover Peruvian ingredients: vegetables; spices; legumes; fruits; fishes; et cetera. We will listen to the people that farm or grow all these products.

We will later go to Barranco neighborhood, by far Lima's most artsy and bohemian neighborhood. We will pause at the Parque del Amor for photographs, and will be stopping for food tastings in various spots.

We will have a demo class for Ceviche at Barramar (<http://www.barramar.pe>): Chicha morada; Pulpo al olivo; Causa de langostinos; Ceviche clásico. Visit the Puente de los Suspiros, Bajada de Baños and prominent mansions.

We will have lunch at Isolina (<https://isolina.pe>) restaurant: a 3-course menu of typical seafood with Pisco. This day is all about food.

We will continue on our way to the Museo Oro del Perú (<http://museoroperu.com.pe>) and at 6:00pm we will return to the hotel for a pause.

At night we will be transported to the restaurant of our choice. This will be one of the exceptional occasions to explore Peruvian high-end cuisine.

Restaurant selection is left up to the travelers.



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What's included:

- Breakfast
- Transportation
- San Isidro Market
- Culinary tour in Barranco
- Demo class of Ceviche at Barramar
- Tasting menu at Isolina (3 courses)
- Museo Oro del Perú
- Culinary guide
- Cultural guide
- Reservation in restaurant for dinner (2 to 3 months before the tour)
- Transport for dinner

Not included:

- Dinner



November 5

Day -15 OLD AND MODERN LIMA – PISCO TASTING

After breakfast (9:30am) we will have a guided tour through Lima's most significant sites: historical downtown; Plaza San Martín; Palacio de Gobierno; the city's cathedral; Palacio Arzobispal; Palacio Municipal; Santo Domingo's Church; St. Francis.

We will head to the Pisco Museum to taste different Piscos and make a stop at the epic Cevichería "La Picantería"/Fiesta. The most delicious Peruvian meal. In the afternoon we will visit the Larco Museum (<http://www.museolarco.org>) and then we will go back to the hotel to rest. Restaurant selection is left up to the travelers.

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What's included:

- Breakfast
- Guided tour in downtown
- Tickets to all sites
- Pisco demo class
- Culinary tour guide
- Cultural tour guide
- Lunch at La Picantería/Fiesta
- Restaurant reservation for dinner
- Transportation (including dinner)

Not included:

- Dinner



November 6

Day -16 PACHACAMAC - MUSEO DEL ORO

We will have breakfast and go to Pachacamac (9:00am), the archeological site that was first settled around A.D. 200. The site was named after the “Earth Maker” creator god Pacha Kamaq, and flourished for about 1,300 years until the Spanish invaded.

We will have a traditional lunch at Pachamac and visit the home of the indigenous people of this region.

In the afternoon we will go to the Museo del Oro (<http://museoroperu.com.pe>). The “Gold Museum” of Peru is located in the district of Santiago de Surco, it is in a two- story building and contains a magnificent gold collection from different periods of Peruvian and Spanish history. We will also visit the artisan market before returning to the hotel.

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At night we will have a high-end dinner experience at one of the most exclusive restaurants in Peru

What's included:

- Breakfast
- Transportation
- Pachamac guided tour
- Tickets to all sites
- Bilingual tour guide
- Rustic lunch
- Gold Museum
- Artisan market guided tour
- Reservation for dinner
- Transport for dinner

Not included:

- Dinner

*Suggestions for dinner:

Maido

Astrid y Gastón

Central

Kjolle

Rafael

Malabar

Amaz



Pachacamac ruins

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November 7

Day -17 FLIGHT LIMA – CUSCO

Cusco was long an important center of indigenous people and it was the capital of the Inca Empire (13th century–1532).

After breakfast we will depart to Lima Airport in order to catch our flight to Cusco. On After landing we will head to the Mirador de Raqchi and stop at the Hacienda Pukapunku (<http://www.haciendapukapunku.com/>) for an acclimatizing lunch.

We will check-in at the hotel and rest for about an hour. Around 3:00pm we will go to Choquella Temple, were we will have the opportunity to share a shamanic experience of offerings to the Earth.

We will return to the hotel. Dinner is left up to the travelers.

What's included:

- Breakfast
- Transportations
- Lima-Cusco flight
- Lunch at Hacienda Pukapunku
- Choquella Temple
- Shamanic ritual

Not included:

- Dinner
- Transport for dinner



November 8

Day - 18 CHINCHERO - SACRED VALLEY OF THE INCAS

After breakfast we will go to Chinchero town and visit the Colonial Plaza. We will then go to the Puray Lake (11:00am – 3:00pm) and will have Pisco sour cocktail with a local Chef.

The chef will teach us how to prepare local dishes, introducing us to the history and the techniques.

After lunch we will continue on to Maras town, known for its salt evaporation ponds, which have been in use since Inca times. The site contains unusual Inca ruins consisting mostly of several terraced circular depressions.

We will then take the train Voyager 19 hours to Aguas Calientes and check-in at El MAPI Hotel by Inkaterra(<https://www.inkaterra.com/byinkaterra/el-mapi-hotel/the-experience/>) where we will have a delicious dinner.

What's included:

- Breakfast
- Transport
- Tour guide
- Cooking class in Puray
- Lunch in Puray
- Tickets to all sites
- Chinchero town
- Maras
- Moray
- Voyager 19 hours
- MAPI Hotel by Inkaterra
- Dinner



Pisco sour cocktail

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November 9

Day -19 MACHU PICCHU (FULL DAY)

Wake-up at dawn and early breakfast at the hotel. We will go up by bus to Machu Picchu. We will spend the whole day exploring this enchanting place. We will have lunch at Chullpi and leave by train at 4:00pm to Cusco. We will stay at Xima Cusco Hotel (<http://www.ximahotels.com/es/cusco/>). Dinner is left up to the travelers.

What's included:

- Breakfast
- Transport
- Ticket to Machu Picchu
- Tour guide
- Lunch at Chullpi
- Train ticket (360 Grados)

Not included:

- Dinner



Machu Picchu

November 10

Day 20 - OLLANTAYTAMBO- PACHAMAMA TRIBUTE

After breakfast we will go to the Qoricancha Temple, the most important temple in the Inca Empire. We will then dive into Peruvian gastronomy, visiting the San Pedro Market, where your senses will be nourished by different smells, colors, and tastes.

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We will have lunch in the Pre-Columbian Art Museum at MAP café and then have the opportunity to visit the museum

(<http://www.cuscorerestaurants.com/restaurant/map-cafe/>).

Later in the afternoon, we will continue on into the Sacsayhuaman Fortress, and return to the hotel at night. Dinner is left up to the travelers.

What's included:

- Breakfast
- Transport
- Qoricancha Temple
- Tour guide
- San Pedro Market
- Lunch at MAP café
- Pre-Columbian Museum
- Sacsayhuaman Fortress

Not included:

- Dinner
- Transport for dinner

*We recommend these restaurants:

Chicha

Cicciolina

Pachappa



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November 11

Day 21- FLIGHT CUSCO – LIMA / LIMA - DALLAS

This is a free day with a late checkout (2:00pm). We will be transported to Cusco Airport at 3:00pm to take our flight to Lima. We will be in transit through Lima Airport in order to take our final flight with a destination in Dallas, TX.

What's included:

- Breakfast
- Late check-out
- Transport
- Airplane ticket



Lima, Perú

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CASA CULINARIA TOURS

Terms and conditions

We require a few common-sense conditions to help us with our planning and providing you with the best quality programs possible.

Tour booking fee

A booking fee of \$1.500 US dollars per person is required to secure your booking for each tour. The booking fee becomes fully non-refundable and non-transferrable.

Solo travelers

There is no extra fee for solo traveler's, however, if you wish to have your own private room, an additional single room fee is applicable.

Balance of payment

We require the balance of payment for your booked tour(s) no later than June 1, 2019 to confirm your booking.

Late bookings

Bookings made less than 120 days before the tour date will only be confirmed if full payment is received.

Insurance

Participants are advised to take out an additional travel insurance package to adequately cover unforeseen circumstances. The policy should cover personal accident and sickness, accidental loss of baggage and money, loss of booking fee, payment or cancellation fees and curtailment expenses.



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Exclusions

The tour(s) does not include passport or visa fees, taxes, travel and health insurance, telephone expenses, excess baggage charges and services not listed in the final itinerary and all items of a personal nature.

Booking transfer policy

Up to 120 days before the booked tour date you may transfer your reservation to another one of our tours with a credit according to the payments you have made, less any non-recoverable costs we have incurred on your behalf.

Booking refund policy

If it is necessary to cancel your tour booking the following refund schedule applies:

Up to 150 days prior to the tour date: 85% of balance payments received.

149 - 120 days prior to the tour date: 70% refund of balance payments received.

119 - 90 days prior to tour date: 50% refund of balance payments received.

Less than 90 days: no refund available.

Tour cancellation policy

Casa Culinaria reserves the right to cancel any tour in which case no liability shall fall upon Casa Culinaria. In this instance, participant's payments will be refunded in full. No refund will be issued to those failing to join their tour, nor for accommodation or any services not utilized, nor for a partially completed tour. Casa Culinaria also reserves the right to decline to accept or retain any person as a member of the tour at its own discretion.



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Loss or damage

Casa Culinaria does not accept responsibility for any loss or damage to your luggage or personal property, nor for any loss, damage, delay, illness, fatality or other injury suffered.

Baggage and personal effects are at the participant's risk at all times.

Injury or illness

Participants agree that in the case of injury or illness Casa Culinaria can, at a cost to the participant, typically through their travel insurance company, arrange medical treatment and emergency evacuation service, as Casa Culinaria deem essential for the participant's safety.

Changes to itineraries

Casa Culinaria reserves the right to amend or vary the itinerary or other services nominated in the tour brochure should circumstances warrant that such changes would be in the best interest of participants or any other operational reason.

Exchange rates and taxes

To reflect significant fluctuations in exchange rates or the imposition of new government taxes that impact on the cost of providing its services, Casa Culinaria reserves the right to adjust prices as may be necessary from time to time.



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Independent suppliers

Casa Culinaria shall be in no part held liable for any acts, omissions, failures, or defaults on part of the persons or companies who at the request of Casa Culinaria provide transport, accommodation or similar services or facilities. Also Casa Culinaria does not own or manage any transportation vehicles, hotels, or restaurants or any other supplier thereof.

Liability

By accepting these terms you agree that neither Casa Culinaria nor any representative shall be liable or under any obligation for any loss, injury or damage to you or your belongings or otherwise in connection with any accommodations, transportation or other services of directly or indirectly resulting from any circumstances beyond its/their control including, but not limited to, breakdown in equipment, strikes, theft, delay, hijacking, act or threat of war (whether declared or not), riots, civil strife, terrorist activity, industrial disputes, discharge dispersal, release or escape of pollutants, natural and nuclear disasters, fire, sickness, bad weather, technical or transportation problems, closure of stations or airports, cancellations or changes of schedules by railways, air or bus lines or any other circumstances beyond

Casa Culinaria control amounting to force majeure and/or Act of God.

