

23 NOV - 1 DEC 2024 • NORFOLK ISLAND TRAVEL CENTRE PRESENTS

FOOD LOVERS WEEK ON NORFOLK ISLAND 2024

AND TRADITIONAL THANKSGIVING CELEBRATIONS

Holiday Package Inclusions:

- ✓ Return airfare to Norfolk Island + airline taxes
- ✓ Return NI Airport transfers while on-Island
- ✓ 7 nights accommodation + 7 days car hire
- ★ Island Orientation Tour + 6 DIY Tours
- ★ Admission to 'World of Norfolk' Exhibit
- ★ Bonus Shopping Voucher Card & Tote Bag
- ★ Bonus Shopping Card & Tote, 6 DIY tours & entry to World of Norfolk Exhibit
- ★ Food Lovers Week Package:
 - ✓ Breakfast Hamper on arrival ✓ 3 course Welcome Dinner at The Boatshed + 1 free drink ✓ 2 course dinner at Hilli Restaurant ✓ Bailey's Tea Party ✓ Thanksgiving Day Luncheon ✓ Food & Wine Experience at Two Chimneys Winery ✓ Lavender Farm Tour ✓ A Grateful Eco-Offering at Prinke Eco Store ✓ 2 course Farewell Dinner at The Homestead



STAYING AT HIBISCUS REGAL APARTMENTS

→ BNE 23-30 NOV 24 | → SYD 24 NOV -1 DEC 25
 from \$2,969*pp | from \$2,989*pp

Limited rooms available – call today to secure yours!

UPGRADE YOUR ACCOMMODATION:

CREST APARTMENTS | **GOVERNOR'S LODGE**
 from \$240*pp | from \$590*pp
 Self-contained units | Pool & restaurants on-site

Inspire your palate in 'Pacific Paradise' 2024!

You are welcome to join our time honoured, Thanksgiving tradition and experience a unique package showcasing our sensational seasonal produce and sumptuous local cuisine on this *week-long celebration of our way of life!*

*Travel restrictions & conditions apply. Prices & taxes are correct as of 12 Apr 24 & are subject to change without notice. Prices quoted are on sale otherwise stated or sold out prior. Prices advertised are per person. The advertised price includes any saving amounts &/or bonus nights. Offers are subject to availability. Seasonal surcharges & blackout dates may apply depending on the date of travel. Additional fees may apply, including surcharges & visa fees specific to your departure date or flight routing. Payments made by credit card will incur a surcharge, advertised prices do not include a credit card surcharge. Copyright © 2024 Wave Hospitality Group Pty Ltd trading as Norfolk Island Travel Centre, ABN 61 087 521 355, IATA no. 02359486, all rights reserved. Refer to norfolkislandtravelcentre.com for more information

NORFOLK ISLAND FOOD LOVERS WEEK 2024 INCLUDED IN HOLIDAY PACKAGE PRICE:

Norfolk Island Breakfast Hamper on arrival: Authentic and locally made products delivered to your accommodation – includes a half loaf of bread, organic almond butter, organic toasted nutty granola, and Greek yogurt.

Welcome Dinner at Governor's Lodge Boatshed – 3 courses + 1 drink: A relaxed and stylish start to your Getaway. A sublime experience created by the Governor's Lodge culinary team, utilising the best local produce.

Dinner at Hilli Restaurant – 2 courses: You'll love this mid-week meal at a vibrant local hot-spot, showcasing the freshest ingredients.

Bailey's Tea Party: Governor's Lodge invites you to 'have a hillli' (a 'Norf'k phrase for feeling very relaxed or a little lazy after a big meal). Partake in mouth-watering sweet/savoury delights at a re-imagined afternoon tea – sumptuous hot/cold savouries, delicious delicacies, as well as traditional favourites of mini-scones and finger sandwiches – plus a glass of sparkling wine on arrival.

Thanksgiving Day Luncheon: Join us in a traditional celebration of gratitude, first brought by American whalers to Pitcairn Island. Join a special Service at All Saints Church, with amazing displays of produce and cooking. Afterwards, meet for a true Thanksgiving feast, including turkey, veggies, salads, cold meats, traditional breads as well as delicious island desserts and more!

Food and Wine Experience at Two Chimney's Winery: A lineup of premium wines, perfectly paired with homemade delights in a 'degustation style'. Expect a tasty touch of seasonal freshness from Nolene's bountiful garden.

Fitzy's Lavander Farm Tour: Hear the story of setting up Norfolk's first Lavender Farm, followed by a ramble round the property to see the 15 Lavender varieties and other commercial plantings of Sage, Rosemary, Rose Geranium, Sunflowers and the vegetables that are grown on site and used in a 'paddock to plate' dining experience. Tour includes a Lavender & Blueberry Gelato in a waffle cone (or your choice of flavour). Sorbet, Dairy Free and Gluten Free Cones available on request.

A Grateful Eco-Offering: Sample a delightfully 'good-for-you' tasting plate while sipping on premium coffee and learning the story of Norfolk's new 'eco-store'. 'Prinke' (a 'Norf'k' language expression of gratitude – 'praise be') promotes Islanders' wellbeing by selling both local and organic bulk produce and reducing packaging, plastic and waste.

Farewell Dinner at The Homestead – 2 courses: A truly memorable finish to a delicious week on Norfolk Island. At the heart of Kurt and Jill Mengehetti's kitchen, is the wood fuelled Argentinian 'Perilla grill' – engineered by Kurt's father. Their seasonal menu is designed around cooking over embers to intensify the depth of flavour of the produce, meat and seafood – all sourced locally.

**Call or email to register interest & receive an Info-pack:
1800 1400 66 | groups@nitraelcentre.com**

