

# CULINARY & CULTURAL TOURS TO CRETE IN 2026

'GREEK EASTER MONDAY 6 APRIL TO SUNDAY 19 APRIL'  
'AEGEAN ODYSSEY MONDAY 1 JUNE TO SUNDAY 14 JUNE'  
13 NIGHTS/14 DAYS



**A Feast for the Senses  
A Journey for the Soul**



# MY TOURS

My name is Francesca Muir and I will be your Tour Concierge for two glorious weeks as we travel across the island to meet and eat with friends. I lived on the island for many years and am now delighted to be able to share everything I love about it with you - its secrets, the Cretan joy of *philoxenia* (a love of strangers and eagerness to show hospitality), its beauty, its history, and best of all, its people and its food!

My small, personal culinary and cultural tours of Crete are an insight into the island that lies at the heart of the Mediterranean Diet and is the cradle of civilisation thanks to the ingenuity of the Minoan Civilisation.

Tour cost is A\$10,500 per person and each tour is strictly limited to eight people per tour. I require a minimum of five people to make the tours viable, so please don't book your flights until we have spoken! There is no Single Supplement necessary as I don't believe you should have to pay extra because you're travelling alone.

For the first week we stay in the port of Agios Nikolaos in eastern Crete and then in the second week we travel to the Old Town of Chania in western Crete. All transport is by private minibus or taxis, and I guarantee no endless packing and unpacking, queues, and days hopping on and off buses.

Meals include: 14 breakfasts, two cooking classes, six dinners, seven lunches, two wine tastings and an olive oil tasting. Local wine with all meals. Dietary needs accommodated.

*Travelling with Francesca to Crete was a life-changing – her knowledge, passion and insight into Cretan life is second to none. We will be back - Celia*

*We would never have been able to find all the wonderful experiences on our own - Odette*

*You've made our trip seamless and stress-free. Thank you - Nina*

*Your trip is so well balanced - with plenty of downtime, I feel like I've been here a month - Isabelle*

*Just wonderful - a magical two weeks - I'm in love with Crete! - Kate*



Highlights include...

- Welcome and farewell dinners at traditional Cretan tavernas - favoured by locals
- Taking a local fishing boat to the island of Spinalonga for a tour of the home of the last leper colony of Europe
- A seafood lunch at a taverna on the water's edge
- Visiting the ancient mountain village of Kritsa, where age-old traditions such as pottery, leatherwear, lacemaking and weaving are still carried on today
- A glorious tour around the Bay of Elounda on a traditional Cretan fishing boat - swimming essential!
- A guided tour of the Minoan Palace of Knossos and the Knossos Archaeological Museum in Heraklion. Lunch with an archaeologist from Knossos
- A guided tour of Bioaroma Crete, famous for its organic cosmetics and perfumes using environmentally-friendly raw materials grown on their organic farm
- A cooking class in an centuries-old olive press high in the mountains of western Crete, to learn the secrets of Cretan cooking with Kiria Koula, who wrote the first Cretan Diet cookbook
- Walking (and eating) tours of the Old Port of Chania and Rethymno, including a visit to the last of the phyllo pastry makers on Crete
- Olive oil tasting - some so good you can drink them!
- A tour and wine tasting in the 17th century Venetian monastery of Agia Triada
- The Olive Trail tour learning the secrets of Crete's famous olive oil, including a tour of the olive factory and learning to cook with it
- Visiting the weekly Cretan farmers' and travellers' markets
- Leisurely cocktails at the water's edge at sunset
- A tour of the Australian and New Zealand war cemetery
- Traditional Cretan meals home-cooked by family friends

**GREEK EASTER tour** will be joining the Easter Saturday night celebrations with drinks from the balcony of our hotel to watch the midnight fireworks, and a traditional Easter Sunday feast of lamb on the spit, live music, and dancing in a 5-star hotel

**AEGEAN ODYSSEY tour** will head into a Cretan home for a hands-on experience making local barley bread (*paximadia*) and enjoying a traditional Sunday family lunch





### **Tours include:**

- 14 breakfasts, 7 lunches and 6 dinners (all with excellent local wines)
- Accommodation for 13 nights
- Transfers from Heraklion airport and all minibus and taxi transfers across the island
- Tour guides and all boat, museum, monastery, and island entry fees
- 2 hands-on cooking classes, 2 wine tastings and an olive oil tasting
- Dedicated tour concierge every step of the way

### **Tour exclusions:**

- International/domestic travel to and from Crete
- Travel & cancellation insurance (a must)
- Local bus fares and taxis during free time
- Meals and alcohol other than those listed
- Laundry
- Tips for meals, guides, bus drivers etc.

### **Tour Costs:**

**A\$10,500 pp for single/twin/double share**

*(Solo travellers always get their own room - no extra charge)*

**A\$1500pp non-refundable deposit**

**For comprehensive itineraries, payment schedules and booking forms see:  
[Francescamuir.com](http://Francescamuir.com)**

***No two days the same  
Every one delicious***