

MARRAKECH, MOROCCO

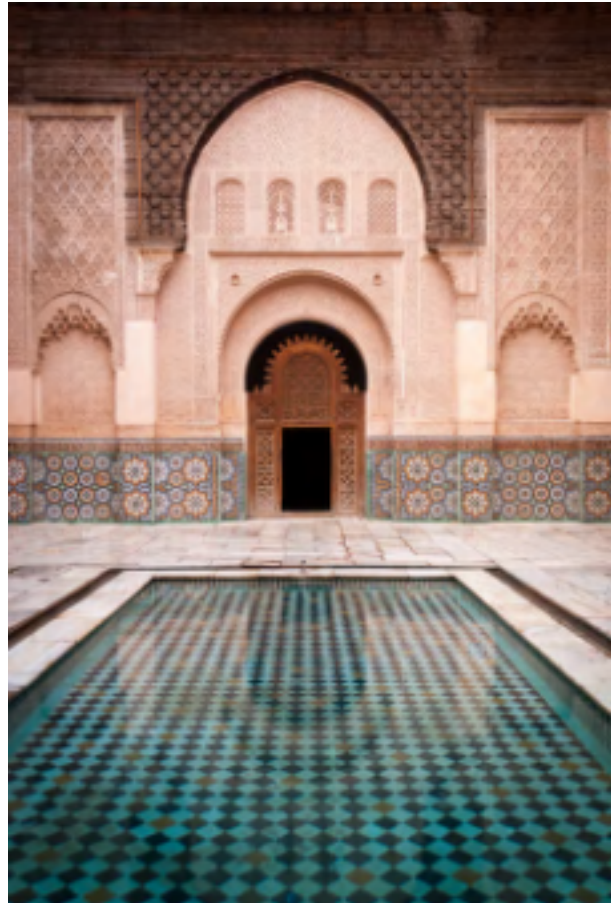
*where vibrant flavor
and authentic
experiences await*

DATES: OCTOBER 3-9, 2025

PRICE: \$6950.00 US PP*

Questions?

Contact Karen Alvey
Joanne Weir Culinary Tours
Mobile: 1.415.503.8791
journeys@joanneweir.com



WHERE YOU WILL STAY

This tour is like two trips in one, and you will spend four nights at an elegant Riad nestled in Marrakech's historic medina, and two nights at a stunning Kasbah perched in the Atlas Mountains. Riads are works of art, and these days, many have been lovingly restored and transformed into luxurious hotels. We've chosen one of the most gorgeous. Our Riad features a lush courtyard oasis, indoor and outdoor pools, a spacious sun terrace, and well-appointed rooms**. This 5-star, tranquil retreat is a short stroll away from major attractions and offers the perfect balance of relaxation and exploration.

For the remaining two nights of our adventure, we will head to the Atlas Mountains and stay at another gorgeous property. This luxurious boutique hotel is the perfect place to soak up a different side of Moroccan life, enjoy warm and inviting Berber hospitality, and bask in the stunning landscape. Perched on a hilltop at the apex of the Atlas Mountains, this kasbah has 360° views from lush groves of olives, oranges, and lemons, to the dazzling snowy mountain peaks in the distance.



DAY TRIPS & EXCURSIONS

Morocco is a feast for the senses. Picture spices piled into high conical peaks, sands shifting on the Sahara, terraced hillsides next to snow-capped mountains, frothy mint tea, and feeling welcomed like a warm hug.

Whole cities are painted blue, tasty morsels steam bake in earthenware tagine pots, and camels bleat as they traverse the desert. It's an intoxicating place, and together with my Moroccan associate, we've gathered our favorite flavors, sensations, and unique experiences to share with you. This itinerary is not like any you will find in a guidebook.



COOKING CLASSES

Moroccan cuisine is as sophisticated and diverse as its aromas and flavors. It holds an enduring legacy, a continuous thread of culinary traditions passed down through generations. At the heart of this rich culinary heritage are Dadas, the Moroccan women who have faithfully guarded and nurtured their culinary traditions for centuries.

Dadas are the heart and soul of Moroccan cuisine, and you will join them in the kitchen for exclusive hands-on cooking workshops. You will learn how to combine spices, fresh ingredients, and simple techniques to create delicious dishes that your friends and family back home will love!

TRIP DETAILS

The price for this tour is \$6950.00 US per person*, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers.

Please read the [Tour Terms and Conditions](#) for details.

We strongly recommend trip insurance.

Policies vary, so be sure to review the details and make sure that it suits your needs.

East Coast friends-- United Airlines now offers direct flights to RAK from New York!



Included:

- Limited group size and thoughtfully curated itinerary
- Meals- breakfast, lunch, and dinner (one exception) with wine
- Accommodations for 6 nights
- Hands-on and demonstration cooking classes and tastings
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Transfer from Marrakech Menara Airport (RAK) or central Marrakech hotel to our Riad
- Group transfer to Marrakech Menara Airport (RAK) on the final day

****SAMPLE ITINERARY****

DAY 1: Arrival in Marrakech

Arrive in Marrakech and transfer to our riad, a blend of traditional and modern charm. Settle into your room and in the evening, enjoy a welcome reception with Joanne and fellow guests, followed by dinner at the riad.

DAY 2: Marrakech Exploration

Start with breakfast before exploring historical sites, the Majorelle Garden and Yves Saint Laurent Museum. In the afternoon, experience a private culinary workshop with local Dadas, then savor your creations with wine. Conclude the day with a stroll through the magical Jemaa el-Fna square.

DAY 3: Souk Adventure

After breakfast, join our knowledgeable guide and immerse yourself in the souks where you'll find Moroccan treasures, such as aromatic spices, intricate lights, and one-of-a-kind antiques. Then pause for lunch at a hidden spot in the medina before meeting local artisans who will share stories of the traditions behind their work. The day concludes with a relaxing dinner at our riad.

DAY 4: La Palmeraie Experience

Travel to La Palmeraie for a Moroccan cooking class followed by lunch in the garden. Spend the afternoon at your leisure: relax in a hammam or indulge in a massage. Optional dinner featuring live music and dancing available in the evening.

DAY 5: Atlas Mountains

Depart Marrakech on a scenic private coach bus ride to the lush landscapes of Morocco's Ourika Valley. On the way, stop at a Bio-Aromatic Garden for a guided tour and a garden-to-table lunch. Check-in at our hotel in time for dinner with stunning mountain views.

DAY 6: Explore Amazigh Culture

Take a guided trek to learn about salt production or visit a saffron garden. Enjoy lunch with a local family, followed by leisure at our hotel. Celebrate your journey with a celebratory farewell dinner.

DAY 7: Departure

Enjoy breakfast before the morning group transfer back to Marrakech Airport or your local hotel, concluding your Moroccan adventure.

***This is a sample itinerary for planning purposes only.*

