


PRIVATE TOUR
Just for you and your group

Cajun Country Trip

Five Days Exploring Louisiana's Incredible Culture & Nature





“This was a truly memorable and eye-opening trip to a part of the country we’ve never seen before. We explored nature with a guided swamp boat ride and a guided kayak tour... We explored the culture with our visit to a Cajun musician, along with a Jambalaya cooking lesson and a shrimp boil... They were professional, entertaining and informative. A truly wonderful experience.”

—Lawrence D.

Chicago Tribune

“Packs huge doses of Cajun food and culture”

Also Featured In

Los Angeles Times

The Washington Post

COVID-19 UPDATE

January 31, 2022

We want you to know that your health and safety always comes first to all of us at Gondwana Ecotours. We apologize in advance in the event that this update is briefly out of sync with the impact and realities from this constantly evolving pandemic.

We are in constant communication with our local guides, partners, charter plane operators, restaurants, hotels, and local and state authorities. Every vendor we use has confirmed that they will observe and put into practice both mandated and recommended practices as they pertain to social distancing, disinfecting, and so forth. We stay updated and informed about the current realities on a macro and micro level so that we can make the best assessments at any given time. That said, we may have to make further tweaks based on new realities and will cancel without hesitation if it is unsafe to travel or if we have to make compromises that negatively impact the tour experience. Note that our guides are vaccinated and take PCR tests to verify negative COVID-19 status prior to each tour departure.

To participate on our tours, guests will need to either provide proof of adequate vaccination against COVID-19 or provide a negative PCR test taken within 72 hours of departure. We highly encourage even vaccinated travelers to also get a PCR test for increased group safety. You may find a PCR testing location near you using the U.S. Department of Health & Human Services' website. We reserve the right to relax these requirements if the pandemic eases, or tighten the requirements if we deem it necessary to make it safer. Under no circumstances would we change requirements without time for our guests to prepare. Please refer to our Booking Agreement for further details.

Our cancellation policies have been relaxed to reflect our new reality and you can view them here. We thank you for your flexibility and understanding and are excited to host you on this wonderful adventure!



CONTENTS

[Trip Highlights](#) >

[Private Departures Pricing](#) >

[What's Included](#) >

[Itinerary](#) >

[Accommodations & Restaurants](#) >

[Guides](#) >

[Frequently Asked Questions](#) >

Trip Highlights

EXPERIENCE the incredible culture of Louisiana, from a private tour of New Orleans' French Quarter to unique experiences across Cajun Country with local experts.

DISCOVER swamps and bayous by boat and canoe, spotting wildlife with our naturalist guides.

LEARN how to cook traditional Cajun and creole dishes from a local chef while you sip on a Southern cocktail or local craft beer.

IMMERSE yourself in the important history of the Whitney Plantation, the country's only museum dedicated to the lives of the enslaved who worked on plantations across the American South.

VISIT a local Zydeco legend in his recording studio.

ENJOY getting to know a local specialty farm, capped off with a fresh and delicious Cajun seafood boil for dinner (*option available for people who don't enjoy seafood).

TASTE local delicacies like boudin, étouffée, frog legs and boiled crawfish.





Private Departures Only

~~\$2,395~~ \$1,995 per person based on 4 or more travelers. Max group size is 12.

\$3,995 for 1 traveler

\$2,395 per person for 2-3 travelers

Single supplement \$199

Call 877-587-8479 to request dates





What's Included

- Four nights of accommodations
- Private transportation from New Orleans and back.
- Breakfast, lunch, and dinners* for the duration of the tour, including a private seafood boil and a beer or cocktail with dinner. *Dinner in New Orleans on the first night is not included in the tour price.
- A private Cajun cooking class
- Self-guided audio walking tour of the Whitney Plantation
- A visit with a local Zydeco legend at his recording studio
- Canoe Tour on Lake Martin and a flatboat tour of Maurepas Swamp
- Visit to a local specialty farm

We pay for Carbon Neutralization for each guest to minimize our trip's impact on the environment.

Day One

If you arrive early, take in the city following your own impulses. Spend a morning strolling the Garden District or the galleries of Royal Street. Or head to City Park to tour the 80+ sculptures at Sydney and Walda Besthoff Sculpture Garden outside of the New Orleans Museum of Art.

Check in at the Old No. 77 Hotel. Located just three blocks from the French Quarter in the Warehouse Arts District, and housed in a former coffee warehouse from the 1800s, the hotel puts a modern spin on its historic roots through playful design.

You'll meet your guide in the late afternoon and embark on a historic walking tour of the Crescent City packed with history and libations. The walk serves as an entertaining primer to both Creole and Cajun culture, their foods, and the importance of this region's waterways.

The hotel is mere blocks away from the French Quarter and we want you to enjoy the evening to yourselves. Your guide is more than happy to recommend restaurants for dinner or other activities depending on what you're looking for.

Day Two

After breakfast we leave the city, driving west and into Cajun Country. Our first stop is Cajun Village, a collection of unique shops and boutiques housed in historic Acadian buildings. We drive nearby to our private dock where we begin an afternoon swamp tour in the Maurepas Swamp.

Captain Al is out here pretty much every day and he'll help keep our eyes peeled for gators, great blue herons, bald eagles, owls, deer, wild pigs, and turtles. Birdwatchers love this swamp; there are lots of woodpeckers, fishing birds, and migratory songbirds that live out here. We'll weave through hardwood forests and swamps with towering cypress trees and Spanish moss.

After the tour we'll hit the road for a couple of hours and check in at Cajun Country Cottages in Breaux Bridge. Dinner tonight will be at Cafe Sydnie Mae.

*** Note that this five-day itinerary may change slightly due to seasonality, weather or availability.*

Day Three

Following a hearty breakfast, we visit Zydeco legend Nathan Williams for an exclusive musical primer to Zydeco music. We tour his studio and learn about the styles and instruments unique to this region. It's a really fun visit and he is not shy about breaking out his accordion and singing a few tunes!

We'll have lunch at Pop's Poboy's in Lafayette, which offer both the classic flavors and exciting twists on Louisiana's favorite sandwich style. By mid afternoon you'll likely be thirsty, so we'll head on over to the Bayou Teche Brewery, where we'll get a 30 minute private tour and a flight of beers to sample!

One of our favorite Cajun chefs arrives before dinner to teach you traditional Louisiana cooking. Learn how to make specialties like crawfish étouffée, shrimp and grits, or Cajun jambalaya. A traditional Southern cocktail or local craft beer is included when we sit down to sample the dishes we've helped cook for dinner.

Day Four

After breakfast we canoe on Lake Martin. The incredible bird population is part of what makes paddling here so memorable. You also have a very good chance of encountering reptiles and amphibians. American alligators of all sizes are at home here. This is a nice, easy paddle for both experienced and inexperienced paddlers.

Following the canoe tour we visit Poche's Market for a delicious Cajun lunch. Choose from a rotating variety of hot local specialties plus all the classic sides. We've scheduled a few hours of free time after lunch to relax at the cottages or enjoy the beautiful property.

We visit T Moise Farms in the late afternoon, a local 4th generation family operation that specializes in pasture raised pork, poultry, eggs, and honey. Get a tour of the farm and meet their free-range pigs and chickens. We'll stick around for dinner, which will be a traditional seafood boil prepared by our hosts.

Day Five

Following another filling breakfast we leave Cajun Country Cottages mid-morning and go for a beautiful drive back towards New Orleans. We make a stop at the Whitney Plantation, which was founded in 1752 and located along the Mississippi River on historic River Road. The Whitney Plantation is the only museum in America dedicated to telling the story of the African slave trade and what life was like for the enslaved people who worked on these plantations. Explore this important history and the grounds on a 90 minute audio walking tour.

A few minutes away we stop for a late lunch at B&C Seafood in Vacherie. The restaurant is known for its amazing gumbo and specialties made with locally caught seafood. Snack on alligator bites and frog legs, or chow down on a huge soft-shell crab po'boy. Owner Tommy Breaux might stop by and entertain you with one of his fishing stories.

After lunch we drive back to New Orleans, which marks the end of this Cajun Country adventure. We will likely arrive sometime around 4pm. If requested at the time of booking this tour, we are happy to help book or recommend a place to stay in New Orleans for tonight (and beyond).





Accommodations



Nights 1

The Old No. 77 Hotel & Chandlery, New Orleans

Ideally situated just three blocks from the French Quarter, the Old No. 77 Hotel & Chandlery is a fine boutique hotel with a storied history. The 1854 warehouse building is now home to gorgeous rooms, a rotating art gallery curated by the team at Where Y'Art, and Compère Lapin – one of New Orleans' top restaurants.



Nights 2, 3, 4

Cajun Country Cottages, Breaux Bridge

Located on a five-acre private pond, Cajun Country Cottages is a beautiful and peaceful place to stay. Recline under the live oak trees and do some fishing or paddle the lake. The serenity of this location cannot be beat!

Restaurants

B&C Seafood

B&C is a local fishing family's restaurant with a history that goes back several generations. The extensive menu includes gulf shrimp, oysters, andouille (hot sausage), poboys, frog legs, fried alligator, hush puppies, a selection of gumbos and more. Still hungry? Try some of their bread pudding or pecan pie.



Johnson's Boucaniere

This classic place is famous for its smoked meats, BBQ, and boudin, which is a type of sausage. The boudin recipe is from 1937 and comes highly recommended! Dishes on this meat-forward menu range from pulled pork, BBQ ribs, brisket, chicken, jambalaya. Where else can you get a boudin-stuffed grilled cheese?



Poche's Market

Feast on smothered pork chops, crawfish étouffé, tasso (Cajun smoked ham) and other dishes that taste amazing. This is also the place to buy local food and sweets to bring back home, from Poche's andouille to hot sauce and Poche's famous pecan praline.



Cafe Sydnie Mae

Cafe Sydnie Mae uses fresh ingredients to prepare classic regional dishes. From fried catfish to shrimp and grits, cream spinach, and French-cut pork chops, there's something on the menu for everybody and you're not likely leave hungry!



Pop's Poboy

Chef Collin Cormier is the place in Lafayette for classic versions and exciting twists on the mouthwatering Louisiana poboy and sides such as fried pickles, fried pickled okra, mac and cheese, a variety of salads and Pop's Nashville style HOT fried chicken.

Meet Your Trip Leader



Brian Huff has been a professional writer and photographer in both the Spirits and Travel industries. He left the United States at first opportunity on what became a twenty year odyssey in search of adventure and material, immersing himself in tourism from London to the Caribbean to Saudi Arabia. Now a resident of New Orleans for the past eleven years, he counts New Orleans and Southern Louisiana as, perhaps, his greatest obsessions and is honored to be working with Gondwana Ecotours as your Trip Leader, sharing with you this unique and wonderful world called Cajun Country.

Meet Your Captain



Captain Al Lauzon is out on this boat almost every day guiding swamp tours for our sister company Beyond the Bayou. He knows the waterways and the ecosystem really well and we count him as our resident “bayoulogist.” Al grew up in Southern Louisiana in a family of commercial fishermen. He currently calls Madisonville home, where he lives with his kids. When not guiding, he can be found working on boats and houses or out on the Tchefuncte River enjoying the scenery and sunsets.

Meet Your Chef



Chef David Abshire grew up here in Lafayette and is a private chef and caterer specializing in Cajun and Creole cuisine. He thrives in the kitchen and is always excited to share incredible authentic recipes for all those classic dishes like étouffée, gumbo and jambalaya.

Meet a Zydeco Legend



Nathan Williams has played Zydeco music on the accordion for more than three decades. Zydeco is the music of South Louisiana and Nathan formed his band *Nathan and the Zydeco Cha-Chas* in 1985. The band is a family-affair and the zenith of Zydeco music. Nathan has performed at high profile venues such as the Lincoln Center in New York, the Grand Ole Opry in Nashville, and he's been featured in *The New York Times*, *People* magazine, and on the cover of *USA Today*. On this tour he's gracious enough to open the doors to his studio and talk about his craft and music with us.

Meet the Paddle Guide



Cory Werk has been calling this area his home ever since he participated in the 135-mile, 3-day Tour de Teche bayou race with his father a decade ago. He founded a kayak and canoe rental and guiding business in 2012 and is still just as excited to show people the incredible ecology of this beautiful bayou from a canoe. “Anyone can do it,” he says, “Whether you’re seven years old or seventy, you can canoe.”

Frequently Asked Questions

● Why Travel With Us?

Our promise is to deliver custom crafted and authentically local travel experiences that send you home with lifelong memories of your unique adventure. We strive to put our values into practice with every Ecotour that we create.

Small-Group Size: We only serve private groups of up to 12 so you can have a unique and personalized experience.

Local Guides: Enjoy the company of local guides who share their culture and customs with you for an unbeatable authentic experience.

Carbon Neutralization: We pay for Carbon Neutralization for each guest to minimize your trips impact on the environment.

Low Impact: Our ecotours leave a small impression on the environment because of the accommodations, restaurants, small group size of 12, and the activities.

Unique Lodging: Feel the heart of the destination by staying at unique hotels that are locally owned and eco-friendly.

One-of-a-Kind Activities: Many of our activities have been created by our passionate local guides and our founder exclusively for our guests; you truly cannot get these experiences with any other company.

● Is This Trip For Me?

Our Cajun Country tour does not require a high level of physical fitness. However, you will get the most out of the experience if you are able to comfortably walk on uneven, natural trails for a mile or two. Guests must be able to comfortably enter and exit a passenger van. We'll spend some time on the water, so hopefully you feel comfortable on a boat. The ability to participate in light canoeing will also add to your experience.

● How do I sign up?

To reserve your spot simply request (via phone or email) an invoice for your \$500 deposit. This deposit is refundable for any reason within 30 days of booking.

Upon signing up we will send you a confirmation message and valuable information to prepare you for the trip. We will also send you two easy forms to fill out for your personal information and flight details.


Thanks so much for contacting us and if you have any other questions please email us (Info@GondwanaEcotours.com) or call us at 877-587-8479.



CONTACT US

[WEBSITE](#)

[EMAIL](#)

 877-587-8479