IONIAN & AEGEAN ISLAND HOLIDAYS

NEWSLETTER 2014



Exclusive holidays on the Greek Islands

A very warm welcome to our 2014 newsletter!

We are delighted, proud and truly humbled to announce that we were the Winner, for the third consecutive year, of the award for "Best Small Tour Operator to Hellenic Europe" at the prestigious British Travel Awards, as well as being named as Runner-Up for "Favourite Specialist Tour Operator" in the 2013 Telegraph Travel Awards. These awards are voted for by you, our travelling guests, which makes winning these awards even more special to us. So we would like to take this opportunity to thank everyone of you who took time out of your busy schedules to vote for us and to let you know that your continued support is very much appreciated!

With the wettest January on record and the weather becoming colder in the UK, our thoughts naturally turn towards sunnier escapes and the main holiday of the year. In 2014, we have over 200 holidays for you to choose from and some of these are highlighted in our newsletter. We must admit that we are looking forward and are excited that our 2014 summer season is just around the corner, too. This year our season starts over the Easter break on 19th April for holidays to Kefalonia & Lefkada, which also happens to coincide with Greek Easter festivities. To celebrate this joyous time, we will be hosting traditional Greek Easter parties in both Kefalonia and Lefkada where all our guests are welcome to join us in the festivities and experience a very traditional lonian Greek Easter. So why not join us in Greece for a truly fabulous Easter break?

Thank you for placing your trust and confidence in us, we really do very much appreciate your custom, kind referrals, testimonials and the wonderful relationships we enjoy with all those who have travelled with us. For those who have not yet experienced one of our holidays, we very much hope that this newsletter inspires you to travel with us and we look forward to welcoming you on one of our holidays soon.

Dimitri Patrikios Managing Director Ionian & Aegean Island Holidays





Award winning Holidays from the Greek Island Specialists Ionian & Aegean Island Holidays are proud to have been voted Best Tour Operator To Hellenic Europe at the British Travel Awards 2011, 2012 and 2013

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A timeless classic...

When the Gods chose Greece for their home they certainly knew what they were looking for ...

- A land so beautiful time has almost stood still
- A sea so blue it shimmers against the cloudless skies
- Endless hot summer days drifting into the starlit nights
- Hundreds of tiny islands each unique with its own proud history and culture
- Spectacular secluded beaches stretching as far as the eye can see
- Never ending olive groves whistling in the wind
- A land with endless possibilities and choices

Ionian & Aegean Island holidays feature some of the most beautiful area this glorious country has to offer and we are certain that you will become as captivated and passionate about Greece and her islands as we are!

BRITISH TRAVEL AWARDS

Awards Won

2013 was an amazing award winning year for us as we are delighted to announce that once again we won an award for our holidays and were voted "**Best Small Tour Operator to Hellenic Europe 2013**" at the prestigious

British Travel Awards that's three years in row for us! And as if that wasn't enough to celebrate we are thrilled to have been voted Runner Up "Favourite Specialist Tour Operator" at the Daily Telegraph Awards 2013.

Thank you to everyone who voted for us and for your continued support!







2014 NEWS

2014 new flight route with British Airways from London Heathrow Terminal 5 to Preveza



2014 sees the introduction of a new flight route for Ionian clients. We are now flying from London Heathrow to Preveza Airport for our holidays to Lefkada, Meganisi and Paxos. Flying with British Airways from Terminal 5, every Sunday from 25th May until 5th October. The Heathrow flight comes with a £45 per person supplement which includes a meal onboard, complimentary beverages and a luggage allowance of 23kgs.

Ionian E-ticketing

How this will work? Unlike previous years where each person received a separate paper ticket for both their outbound & inbound flight sectors we will now be issuing one e- ticket under the same booking reference for all members of the party. The e- ticket will also contain other details of your holiday itinerary as we will no longer be sending Accommodation or Car Hire Vouchers.

It is not essential that you have your e-ticket during check in at the airport as your details will have already been submitted to the airline. It is essential though to have your passport. Please note that your e-ticket will be issued two weeks prior to departure and can also be downloaded on line. An e-ticket will only be issued once full payment has been received and your API (Additional Passenger Information) has been completed.

Loyalty Discounts - now online

For those of you who like to book online we have now added the feature whereby if you have travelled with us previously you can now put your name and post code in the applicable section and your loyalty discount will be automatically deducted from the total, this also will apply for any special offers using promotional codes.

Manage your booking online - payment options

Did you know that you can manage your own booking online via our website anytime of the day or night? You can make payments on line, download your ATOL certificate and fill in your API (Advanced Passenger Information).

This option allows you to take control of your payments by paying off your holiday in instalments as you can pay much as you want on a weekly or monthly basis so when your final invoice arrives 8 weeks before your holiday you may find that with all the deposits you have made your account in paid up in full! All you need is your booking reference and lead passenger name, and funds of course!

Safeguarding our trading name

There are many websites out there using the name 'Ionian' but there is only one, genuine, **Ionian Island Holidays Ltd®** that's why we have taken the steps to safeguard our trading name which is now our trademark.

Successful private transfers to Paxos and Skopelos

For Paxos, moving the departure date and arrival airport from Mondays to Sundays and flying into Preveza instead of Corfu has meant that guests are enjoying a more seamless transfer via the beautiful port of Parga on the mainland and an onward sea crossing onboard our own private charter boat "Vicky F". The whole transfer takes between 2-2 ½ hours so no waiting for local scheduled ferry crossings.

On Skopelos, arriving guests on our private charter vessel "Sporades Queen" were greeted with a live music and local dancers and each guest received a bunch of native flowers as well as a traditional sweet. This is what we call Greek Filoxenia! Greek hospitality!



KALO PASCHA



Happy Greek Easter!



Easter in Greece is almost certainly the most important celebration in the Greek Orthodox calendar and is more important to Greeks than Christmas. In 2014, the date of the Greek Orthodox Easter which incidentally is based on a modified Julian calendar (whereas other Christian religions use the Gregorian calendar) falls because the two calendars coincide and so Greece will celebrate Easter on weekend commencing 18th April with Easter Sunday being on 20th April. The celebrations are marked by traditions that make Easter in Greece unique than that in other countries, and we thought many of you will be travelling with us at this time, we would give you a brief insight how the celebrations unfold.

On Good Friday, homes and all Government buildings fly their flags to half-mast to mark the death of Christ, bells toll solemnly throughout the day. The Procession of the Epitáphios of Christ, takes place in towns and villages across the country, a ritual lament that has survived from Homeric times. The procession mourns the death of Christ on the Cross with the symbolic decorated coffin carried through the streets by the faithful. Shops close and there is no loud music played in tavernas or bars as a mark of respect.

Holy Saturday is filled with anticipation of the religious celebration of Easter and the Resurrection. The day begins, quietly with people going about their business in the usual manner but perhaps more sombre mood. At around 11pm, the celebrations gather momentum as people begin to gather in the churches and squares for the Easter service. Large white candles are carried by just about all of the faithful.

Mass commences and on the stroke of midnight the church bells ring out in joy as the Priest announces "*Christos Anesti!*.. Christ is Risen!" It's then that the celebrations truly begin in earnest, fireworks are set off, in some areas gunshots are fired and each person in the crowd answers with the joyous responses of *Alithós Anésti* – (Truly he has risen). A meal is then served which starts with a soup of egg & lemon and then on to a substantial meat feast. After the night of feasting and celebration, everyone still rises early on Easter Sunday as the table is prepared for the festivities to continue! The Easter meal is truly delightful feast and includes salads of beans, greens and seafood, vegetable dishes that are either grilled or roasted to be served with the rice dishes, Kokoretsi, breads, cakes, cookies, wines, ouzo...

The main dish at the Easter Table is lamb. Served in honour of the Lamb of God who was sacrificed and rose again on Easter Sunday. The aroma of spiced whole lambs roasted on a spit over a charcoal fire fill the air. Music can be heard from every house, people Greek dancing and celebrating the resurrection of Christ.

Another important aspect of Easter is The Kokkina - Pasxalina Avga - dyed red Easter eggs are very symbolic as each person takes an egg and challenge begins to crack each other's eggs.

The breaking of the eggs is symbolises Christ breaking out from the Tomb. The person whose egg lasts the longest is assured good luck for the rest of the year. The Easter Sunday celebration lasts through the day people in and out of each other's houses wishing *Kalo Pascha* to one and all, while visits are made to family and friends and the Easter feast is shared with every guest – Everyone is welcome!

Each visitor is greeted with Gia to kaló tis iméras! - For the good of the day! and handed a plate of food an invitation to join in the feast. It would be thought rude and an insult not to mention bad luck to refuse the offering, the foods are so delicious...who could refuse?

The best way to sample an authentic Greek Easter celebration is to travel with us on one of our holidays to either Kefalonia or Lefkada departing Saturday 19th April. We will be hosting a complimentary party for all our guests on Easter Sunday, 20th April in both Kefalonia and Lefkada.

GREEK EASTER BREAD (TSOUREKI)

INGREDIENTS:

- 4 tablespoons of butter
- 2 heaped dessert spoons of honey
- 2 eggs
- 2 teaspoons of dry yeast
- 1¹/₂ teaspoons of salt (2 if using unsalted butter)
- 1 teaspoon of aniseed extract

Makes an approximately 1.2kg loaf or 2x 560g loaves

FOR THE DOUGH: In a mixing bowl (or if you have a food mixer use the flat beater) cream together the butter, honey, eggs, yeast, salt, aniseed extract and 140g of the flour, beating well for 2 minutes. Add 60ml of water and 70g flour, beating again for another minute; and repeat with another 60ml of water and 70g of flour, beating again for another minute - continue until you have used up all the water, retaining the remaining 140g of flour. Continue beating for another 2 minutes. Add the remaining flour. If you have a food mixer, add the dough hook and run the mixer for 10 minutes on the lowest speed. Or, using a wooden spoon, carefully fold the flour into the mixture until it is well incoroprated.

KNEAD THE DOUGH: Sprinkle some flour onto a clean counter or board. Using a spatular, scrape the dough out and quickly fold the edges in to the middle. Sprinkle a little flour onto the dough and let it rest for a few minutes. Knead for 5 minutes, adding a little flour when it gets too sticky, until you have used up the 105g of extra flour.

FIRST PROVING: Clean the bowl and place the dough back in. Cover it with a clean tea towel and leave it to rise at room temperature for $3\frac{1}{2}$ hours.

SECOND PROVING: Pull the dough in from the edges of the bowl using the spatula, releasing the air that's been fermenting inside. Leave it to prove for another 1½ hours at room temperature.

MAKE THE PLAIT: Sprinkle a little flour out onto your clean counter or board again, and turn the dough out. Cut off a piece of dough about 140 g in weight and put it aside, covered with the tea towel. Take the rest of the dough and roll it out until into a cylinder 60cm long. Let it rest for a few minutes and on a clean and flourless area of counter or board, roll the cylinder out to 90cm long. Cut into three equal pieces each weighing around 340g.

- 560g of unbleached white flour with 105g extra for kneading
- 180ml of water at room temperature
- 4 red, naturally-dyed, hardboiled eggs
- 1 egg yolk and 1 teaspoon of water for the glaze
- 4 teaspoons of sesame seeds
- A 35cm flan dish lined with greaseproof paper



Roll each of these again - careful to keep them even - to about 90cm long, which will make them about 1.5cm thick. Place the 3 ends together and plait them loosely being careful not to let the dough get too thin. If you're making 2 loaves, divide the dough into two and follow the same method.

MAKING THE LOAF: Place the plait(s) onto the greaseprooflined flan dish. Push your thumb down into the plait in 3 or 4 evenly-spaced intervals. This is where your red eggs will sit. Roll the leftover piece of dough into another cylinder about 50mm thick. Cut the cylinder into 8 even pieces to form crosses (2 each) over each egg. Make 4 holes in the dough around the eggs to attach the ends of the crosses in.

FINAL PROVING: Cover lightly with a clean tea towel and let it rise one last time for 40mins. Meanwhile preheat oven to 200°. Glaze and bake: Mix the egg yolk and the water together in a small bowl, and using a pastry brush, brush the glaze thickly over the dough, leaving the eggs uncovered. Sprinkle with sesame seeds. Place in the oven, after 10mins, turn the temperature down to 170° and bake for another 25 minutes, turning the bread around at halfway. To check your bread is done, lift up the plait (careful, it's hot!) and gently rap the underneath with your fist - it should sound hollow. Leave it to cool before serving. Share with friends and family.

Christ is risen! - Christos Anesti!



Thinking of getting away this Easter? Why not join us in celebrating an authentic Greek Easter. Take advantage of the additional bank holidays as well as our amazing special offers and to top that, enjoy a traditional Greek Easter Sunday meal on us! The best way to sample an authentic Greek Easter celebration is to travel with us on one of our holidays to either Kefalonia or Lefkada departing Saturday 19th April.

We will be hosting a complimentary party for all our guests on Easter Sunday, 20th April in both Kefalonia and Lefkada.



Easter Special - up to 35% off

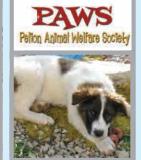
Valid for 7 & 14 nights departing 19th April to Kefalonia & Lefkada (Gatwick departures only)

All guests travelling on this day are invited to a complimentary traditional Greek Easter Feast. With holidays starting from £325pp why not come and join in the Easter festivities!

GREEK ANIMAL WELFARE









In last year's newsletter we featured an article on the Skiathos Dog Shelter and the good work they are doing on the island. Continuing on this theme we wanted this year to highlight another area working very hard and that's the Pelion, PAWs (Pelion Animal Welfare Society – A registered UK Small Charity) and the work they are doing in Volos and the surrounding villages rescuing, keeping animals safe and rehoming.

How did it all start? We spoke to Vida one of the volunteers one of the founders of PAWs and she told us: "A few years back we decided that we needed a new way of working with stray animals in Pelion and decided the best route was through social media to use it as a centre of information and to consolidate fundraising, in an effort to guide animal lovers in Pelion to actively help the animals themselves. Pelion is a large area geographically. Since we are a very small organisation, it would be impossible to try to manage the area ourselves but we could via social media give information and help to animal lovers of Pelion.

How does it work? If someone finds a litter of puppies they can contact us on social media and ask us for help to rehome the animals. All we ask is that they put in some work and money to cover some expenses in order to prepare the puppies for adoption. We send them to our vet so that they do not pay regular vet fees and we also work to find homes for the puppies and this also is the procedure for older dogs, cats and kittens, even poorly dogs or ones that are handicapped, we aim to rehome and not put down.

By providing an outlet for rescued animals (over 50 animals rehomed in UK, Holland and Germany per year) we encourage people to keep on rescuing and helping stray dogs and cats. If there were no future for the rescued animals, everyone would reach a saturation point and stop. We call our Rescue and Rehoming programme a "conveyor belt" whereby animals are sent on to new homes and families. We also actively support other animal lovers all over Pelion. People who may be feeding 50 cats and 10 dogs on their own and struggling to continue to do so we assist them with food and medication, contact information and advice. We help them rehome animals. A big part of our work is prevention and by this we mean a neutering programme. We hold cat neutering clinics where 20 cats are neutered per day by visiting vets. We also have a dog neutering programme for neutering stray dogs of Pelion. We believe that neutering is the best way in the long term to help the stray animals of Pelion.

As a registered charity in the UK we are held to the highest standards of accounting, even more so now that we are pursuing Charity Commissions registration (possible for us only now, after 18 months of hard work). Therefore we are a legitimate organization for gathering funds to help the stray of Pelion. All of our work is 100% voluntary and all donated money goes to the animals. Nothing goes to salaries nor administrative overheads".



This is just one of the many initiatives taking place in Greece to improve animal welfare and we at Ionian want to be a part of it. What did we do? This year a member of our team here who is actively involved with Greek Animal Welfare donated a Chelsea first team shirt signed by three England players who wanted to also contribute to the cause – John Terry, Frank Lampard and Ashley Cole.

This shirt was auctioned on PAWs Facebook page and raised £500 – the lucky winner Ms Katherine Brighty outbid others to be the proud owner of the shirt! Well done Katherine! Not only did PAWs benefit from the auction but Ionian Island Holidays kindly matched the winning bid, so the total raised amounted to a fantastic £1000.

How can we make a difference in 2014?

This year in an effort to assist local charities working in our destinations, where possible we will be placing envelopes in your departure letters, so that if you wish to make a donation you can.

All we are asking is if you have any loose change in Euros that you pop what you can afford into the envelope provided. We will receive updates on how our funds are helping the Greek animals. If you want to help even more and are thinking of rehoming a dog or cat from Pelion, please contact them via their Facebook page or on their web-pages www. paws-peliongreece.com.

To bring a dog home costs approx. £300 and the animal will be micro-chipped, neutered and have all its required injections and delivered to your door by their pet escort carrier and you will be helping save an animal's life! For more information contact: Bernadette@ionianislandholidays.com

ENVIRONMENT



GREEN LIVING

We at Ionian & Aegean Island Holidays take an active role in assuring that we do our utmost to be energy aware and we do all we can to aid conservation to help the environment. We know many our guests want to conserve energy and water, here are a few tips to help you during your stay:

Water conservation

- Turn taps off when brushing your teeth or shaving.
- Take shorter showers: recommended time 4 mins.
- Fully load the washing machine/dishwasher OR, if not full, use the half load button if available.
- Use lower economy settings on washing machines and dishwashers.
- Do not leave taps running unnecessarily.

ECO FRIENDLY CO FRIENDLY

Energy conservation

- Switch off lights when not in use.
- Kettles use lots of electricity so only boil when necessary and don't overfill.
- Don't leave TVs/Satellites/DVD-players/Radios on standby - this still uses a lot of electricity.
- Don't leave your mobile phone or other device charger plugged into the socket when not charging, as this still draws on electricity.
- If it's not too hot, instead of using the air-conditioning, open doors and windows and let the cool summer breezes in.
- To maximise air-conditioning, ensure external doors and windows are shut (air-conditioning in some properties will not work otherwise).
- Optimum air-conditioning temperature is 22-24°, helping conserve energy and preventing units from potentially freezing up and causing water leakage. (Remember, it's not recommended to sleep with air-conditioning as you may catch a chill).
- If the hot water switch is on, make sure it is turned off when not needed.



KEFALONIA NORTH & SOUTH

ALEXANDER'S HOUSE

A delightful four bedroom villa with private pool which includes a separate 1 bed guest house, this beautiful, brand new villa set on the heights above a valley, enjoys stunning sea views across to Ithaka, and further afield to Lefkada, Arkoudi and Meganisi.

VILLA MARINA

This fabulous five bedroom villa with private pool is perfect for the larger family or group of friends. Located on Kefalonia's beautiful, vibrant, south coast, it overlooks the gorgeous sandy beach at Ai Helis.

ANTHIS BEACH APARTMENTS

Located in the heart of Fiskardo, with all its charming cafes and eateries within a few minutes' walk. The eight apartments share a plunge pool but if you prefer swimming in the sea it's a very short stroll from Anthis Beach Apartments. Perfectly located for those who want everything close to hand.

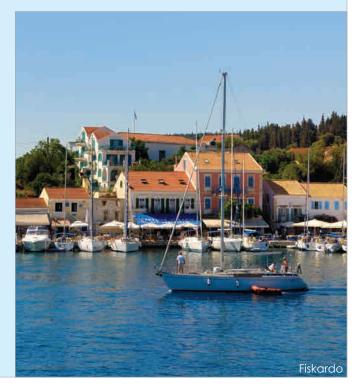
VILLAS WINTER & SPRING

These charming two bedroom villas set in wonderful gardens are just steps away from the gorgeous Ai Helis beach on Kefalonia's south coast. There are four villas in all, sharing a fabulous large pool and local tavernas are but a short walk away.

VILLA FEINIKAS

Large and spacious three bed villa with private pool set in its own magnificent grounds, lined with the most splendid palm trees, hence its name, Villa Feinikas, 'Villa of the Palms'. Close to coast and mountains, this villa is perfectly located for your 2014 holiday.







ΙΤΗΑΚΑ

LIKOUDIS APARTMENTS

Accommodation in Kioni is hard to find but accommodation with a pool an even bigger challenge, so you can imagine how delighted we are to come across the Likoudis Apartments and welcome them to our Kioni collection. Six apartments overlooking the bay sharing a pool. Four one bedroom and two studios perfectly located for those who love this picturesque waterside village.

VILLA KOUMARIA

Set in a secluded pretty garden, this two bedroom villa with its own pool, has stunning views out to sea and across to the mountains. Get away from it all and yet be close to the local amenities - that can only be a winning combination for a relaxing holiday!

VILLA PORTO BELLO

A striking new villa on Ithaka located just outside Vathy. The two bedroom Villa Porto Bello with its own pool very close to the sea and just a mere three minutes drive from Vathy with all its tavernas and chic café bars. With magnificent views this villa has everything needed for your Ithaki holiday.

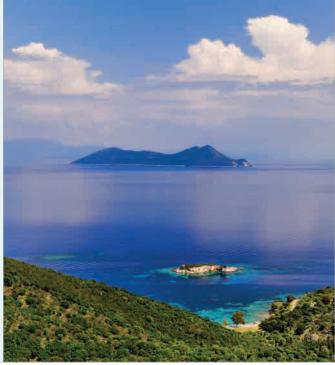


VILLA AGRAMBELI

Recently featured in the Top 50 Mediterranean Villas by the Sunday Times, this stylish traditional stone-built villa is a very welcome addition to our Ithaka property collection. Villa Agrambeli is a two bedroom villa with its own pool nestled in amongst the olive trees and vineyards - a perfect get away from it all boasting spectacular views!

VILLA AGRAPIDIA

A two story three bedroom villa with its own pool located just outside Vathy offering stunning sea and mountain views. Perfectly located for those wanting to enjoy a secluded property not too far from Vathy and all the capital has to offer!





LEFKADA

VILLA MAHERA

A magnificent three bedroom villa with a private pool located on the water's edge in Geni. This very spacious villa is perfect for those who enjoy to have everything within walking distance, but most of all for those who enjoy having the sea at the bottom of the garden!

VILLA SUNRISE

This grand four bedroom villa with its own pool sits proudly above the lovely village of Ligia, boasting stunning sea views looking toward mainland Greece. Villa Sunrise is just a short walk from the village and slightly further to the beach. A delightful new addition to our Lefkada property collection.

ROUDA BEACH VILLAS

The area of Mikros Gialos has proven very popular with Ionian guests so we were delighted when we came across these very handsome villas just a 100m walk from the lovely beach there. The three two bedroom villas each set in beautiful surroundings with their own pool, are a perfect location for couples and families alike.

VILLAS VALMIRA & MOSTRA

The two lovely two bedroom villas each with their own pool, are situated within walking distance of the village of Ligia. Both villas enjoy stunning sea views and across to the mainland beyond. These are a perfect choice for small families or a group of friends.

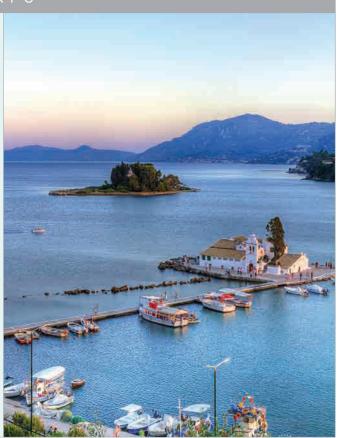


VILLA ARTEMIS

A modern, spacious, single-floor, three bedroom villa with private pool is located just a short drive from the popular resort of Kassiopi and a short walk to the pretty white pebbly beach of Coyavinas. Perfect for those who love being close to the beach and having the amenities they need close at hand.

VILLA FANTASIA

A spacious three bedroom villa with its own pool located within five minutes drive of the quaint village of Nissaki with all the amenities it has to offer. Built on a single level the villa has a light, spacious and airy feel offering the most exquisite sea views.





PAXOS

VILLA SARACENA

A stylish three bedroom villa with a private pool located in one of Paxos's most exclusive locations. Situated above the beautiful cove of Kaki Lagada, a white pebbled beach with crystal clear waters, it's a stunning location. This brand new villa is tastefully decorated, blending in with its surroundings and traditional Paxiot houses. A very welcome new addition to our Paxos collection.

SOUSTA MAISONETTES

The village of Loggos is an extremely popular one with Ionian guests and so when we found the Sousta Maisonettes we knew they would be a hit with our clients. A mere 30 metre walk takes you into Loggos with it's delightful eateries and café bars perfect for those who enjoy having everything on their doorstep. The two one bedroom maisonettes offer spacious interiors and a good size shared pool.

VILLA NANCIA & FAYE

Two charming two bedroom villas situated in a woodland setting near Gaios. Both villas have their own pools and are perfectly located for those who love to be close to the beach as Kamini Beach is a mere 800 metre walk away.

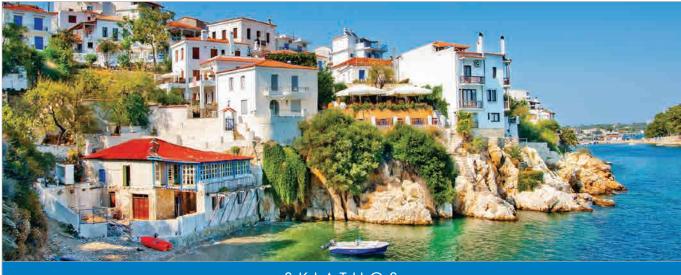
ELAIA SUITES

Six gorgeous modern apartments sharing a pool, located only 2km from Gaios, with the local beach within walking distance. All apartments are beautifully decorated in a stylish modern design. Perfectly located for your lazy summer days.

VILLA ADRIANA

A smart and stylish three bedroom new villa with its own pool and very close to the beach. Tastefully designed and enjoying spectacular views, Villa Adriana is a perfect choice for your 2014 Paxos family holiday.





SKIATHOS

VILLA EKAVI

This very stylish four bedroom villa with a private pool enjoys the most stunning sea views towards Skiathos Town and beyond. One of the many features corner bath in the master bedroom. Located next door to Villa Kalypso, it's a perfect choice for large families or big groups of friends.

VILLA APHRODITI

A charming, stylish, three bedroom villa set in its own grounds located opposite Skiathos Town with one of the finest views on the island. The villa has its own private outdoor Jacuzzi and, best of all, your very own area of beach! Or for those who like holidaying on the sea you have your own mooring jetty for that all-important motor boat.

2014 SPECIAL OFFERS!



APRIL SPECIAL - UP TO 30% OFF

Valid for 7 & 14 night holidays departing on 26th April to Kefalonia, Ithaka, Meganisi & Paxos

EASTER SPECIAL - UP TO 35% OFF

Valid for 7 & 14 nights departing 19th April to Kefalonia & Lefkada (Gatwick departures only)

All guests travelling on this day are invited to a complimentary traditional Greek Easter Feast. Join in the celebrations and festivities and enjoy an authentic Greek Easter Lunch on us.



MAY TREATS ON THE GREEK ISLANDS - UP TO 25% OFF

May is one of the best times to visit Greece, with great weather and carpets of spring flowers. Let us tempt you into a beautiful May Holiday with these great offers.

Offer valid for departures from 2nd May to 19th May for 7 nights & 2nd May to 12th May for 14nights.

JUNE AND JULY SPECIALS - 10% DISCOUNT ON SELECTED DATES

Travel to any of our destinations departing between the following selected dates and take advantage of this great offer ! 30 May to 2 June (7 nights only) 27th June to 30th June & 11th to 21st July (7 & 14 nights)



Travel between 22nd & 25th August and get 10% off your holiday.

NEED A BROCHURE ?

Visit our website: www. ionianislandholidays.com to view online, downloc sections or the whole of the 2014 brochure.

You can also order a copy online to be posted to you, or give us a call on: **020 8459 0777**



Save up to 15% when booking 7 & 14 night holidays departing between 26th September & 25th October.

2015 HOLIDAYS ON SALE NOW !

Book early and reserve your 2015 holiday now at 2014 brochure prices as well as taking advantage of <u>ONE</u> of our Early Booking Offers:

- 5% early booking Discount
- Receive complimentary overnight Hotel & Parking at your departure airport
- Regional flight supplement waived



All offers and discounts are subject to availability. They do not apply to existing bookings and selected hotels. Offers apply to all villas with pools, self-catered apartments and the following hotels: Pounda Paou, Enalion Hotel, Hotel Meganisi, Cavos Inn. Offers will expire on 31st March 2014.

IONIAN & AEGEAN

Tel: 020 8459 0777 www.ionianislandholidays.com