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Brilliant Lady's Inaugural Voyages

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Cruise Weekly today

CRUISE Weekly today features two pages of all the latest cruise industry news, plus a cover wrap from **Virgin Voyages.**

Some Brilliant news

VIRGIN Voyages is today showcasing its new ship *Brilliant Lady's* inaugural voyages, which will sail in North America.

Brilliant, which will be Virgin's fourth ship, will make her debut next year, and has been designed with multilength itineraries in mind (CW 03 May).

The cruise line will offer once-in-a-lifetime, five- to 16-night journeys, as well as four 'MerMaiden' never-seenbefore experiences.

Brilliant will also feature unprecedented entertainment and dining - cover page.

Oceania's Marina returns to service

OCEANIA Cruises has returned its ship *Marina* to service after an extensive refurbishment, which incudes all-new Penthouse suites and three new culinary venues.

The wellness-focused Aquamar Kitchen, an al fresco pizzaeria, and an all-day ice cream parlour are among the dining options added following *Marina's* refurbishment (*CW* 22 Nov).

The ship's 124 Penthouse suites have also been completely reinspired, with custom-crafted furniture as well as new closets and cabinetry to increase guest storage space.

There are also new carpets and upholstery, updated modern lighting, and details such as more outlets and USB ports.

Each Penthouse suite has a sleek restyled bathroom, with distinctive Italian marble throughout, abundant drawer space, and oversized showers.



Favoured public spaces including Martinis, Horizons, The Grand Dining Room and Library have been elegantly updated with plush new carpets and refreshed upholstery, and specialty steakhouse Polo Grill boasts a fresh new look with new carpeting, stylish window treatments and sleek, pillowed-leather dining chairs.

"Marina is the first - the original

- ship designed by foodies, built by foodies, for foodies," President Frank Del Rio said.

"We are renowned for serving 'The Finest Cuisine at Sea', and this is not just a tagline, it is a mantra which we have built the business around," he added.

"Food is the foundation of what we do on board each of our ships, and globally, in the destinations we visit." MS



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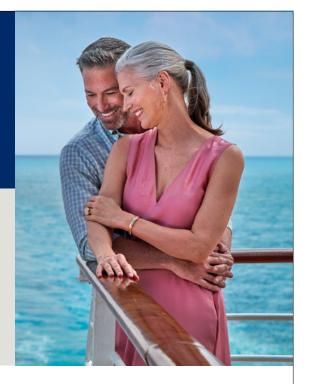
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The industry experts you need to hear from. Get your tickets now! Earlybird offer ends soon.





SEABOURN Cruise Line has introduced Zero @ Sea, a new zero-proof cocktail experience introducing a unique array of non-alcoholic cocktails.

Zero @ Sea offers an inventive menu of cocktails, with ingredients and flavours free of alcohol, such as elderflower, fresh citrus, botanical spirits, and more.

The cocktails are available fleetwide in all bars and lounges aboard the ships, together with an upgraded selection of non-alcoholic wines and beers.

"We understand that our guests' preferences are always evolving, and we've seen an increasing demand for non-alcoholic beverages," **SVP Guest Operations Gerald** Mosslinger said.

"[The] program was designed to meet those needs for alternatives to traditional alcoholic beverages."

Tauck-ing a Dutch tour



TAUCK National Account Manager Jenny Pilgrim is currently hosting a large group of travel advisors on an 8-day famil cruising the Dutch waterways.

Agents are exploring the Netherlands' inland rivers aboard one of Tauck's custom-designed riverboats, on a journey travelling round trip from Amsterdam.

Highlights of the trip include Delft, Rotterdam, the Rijksmuseum, and the Zuiderzeemuseum in Enkhuizen.

Earlier in the week, the group enjoyed a memorable 'Tauck Sparkling Event' at the Mauritshuis in The Hague, featuring a private viewing of Johannes Vermeer's worldfamous Girl With a Pearl Earring oil painting, followed by an exclusive dinner. MS

Pictured are Leisa Davis,

Helloworld Biloela; Vanessa Tokatly. Travel Associates Burleigh; Rosemary Spiteri, The Curated Traveller; Vachira Karmolphachak, Luxeworld; Kirston Lindley, Travel Associates Burleigh; Jerry Pilgrim, Tauck; Sarah John, Where2Travel; Chelsea-Lee Small, Travel Associates Chirn Park; Kirsty Hewitt, Destination HQ Beaumaris; Dominique Orange, Travel Associates Chirn Park; Caitlin Clarke, Where2Travel; Stephen Coulter, Benalla Travel; Helen Wilde, Why Travel; Michelle Yates, The Travel Studio; Debra Gibb, Why Travel; Sandra Pelekanakis, Wentworth Travel; Janelle King, Destination HQ Beaumaris; Dana Brown, TravelManagers; Victoria Harris, Tauck; and Debbie Yates, The Travel Studio.

Princess Asia boost

PRINCESS Cruises has announced an extended 2025-26 Japan & Southeast Asia season, with Diamond Princess returning to the island country.

The expanded program will showcase the region's fall foliage, as well as Mt. Fuji, Kyoto, and more.

There will be 11 new voyages ranging in length from nine to 22 days, visiting 25 destinations throughout Japan, as well as stops in South Korea and Taiwan.

Diamond will then sail to Singapore on a 12-day Southeast Asia & Japan cruise featuring Taipei and Hong Kong to kick off three round trip Singapore sailings.

"We truly make it easy to travel to Japan and Southeast Asia on our *Diamond Princess* Love Boat to experience these amazing destinations," Chief **Commercial Officer Terry** Thornton said.

"For our fall 2025 through winter 2026 season, we're thrilled to expand our Japan cruises from Tokyo during the beautiful fall foliage season."





#\$1550 **ONBOARD CREDIT**

On 2025/26 Voyages. *T&Cs apply

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