



A LOCAL'S LOOK AT GREECE WITH CAPT. FLOKOS
Discover how to enjoy this celebrated country as the Greeks do with a few Athens secrets, favorite dishes, traditional libations and more from Captain Dimitrios Flokos, a longtime Athens local.



MAPPING CULINARY GREECE & MOUSSAKA RECIPE
Get a chef's insight on the diverse cuisine and culinary influences of the Greek Isles from Director of Culinary Enrichment Kathryn Kelly, plus a delicious recipe for traditional moussaka.



Opa! A Celebration of Greek Culture, Cuisine & People

by Captain Dimitrios Flokos

My beautiful country, Greece, is a land full of islands, and so much friendliness and warmth. It's one of those places in the world where you feel the passion and the spirit of the people everywhere you go, whether you are visiting a neighborhood tavern or a fine restaurant. It's simply the way of life here. Greece also has such an immense concentration of ancient history and fascinating sites – the Acropolis, the Parthenon, Akrotiri, the medieval town of Rhodes and so many more – which is overwhelming even for those of us who call Greece home.

Whether it's your first time to Greece or its one of your favorite travel spots, I encourage you to ask locals for their suggestions. The people of Greece will welcome you to explore their country – the cradle of civilization, the lands of ancient relics that gave rise to modern Western culture. You'll find that they'll happily invite you to break bread and raise glasses of ouzo in their restaurants and

taverns, and they'll share their favorite spots and off-the-beaten-path secrets. The countryside will charm you with its vineyards and olive groves and the islands will make you linger with their hidden coves and gorgeous beaches.

Since my wife and I have been traveling back and forth to Greece for many years now, we have this saying since there is just so much that settles in when you arrive, not just home, but in Greece. We say "Eimaste stin Ellada, agapi mou," which means, "My darling, we are now back in Greece." As every traveler fortunate enough to visit discovers, there is simply nothing else in the world quite like Greece.

I wish you all a beautiful 2018 and I invite you to discover some of my favorite spots and experiences inside. I hope you'll come join us in the Greek sunshine soon.

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A LOCAL'S LOOK AT GREECE
by Captain Dimitrios Flokos

Terrace Café
HEAVENLY HELLENIC FARE
CHEF'S GREEK MARKET MENU AT TERRACE CAFÉ

Savor
TRADITIONAL MOUSSAKA

Enrich
A CHEF'S GUIDE: MAPPING CULINARY GREECE
by Director of Culinary Enrichment
& Executive Chef Kathryn Kelly

Discover
FOOD OF THE GODS: DIVINE GREEK INGREDIENTS

Kaló Taksídi | Bon Voyage
14 PERFECT MEDITERRANEAN VOYAGES

INSIDE HATZIKELIS
in Old Town Rhodes

Beneath the shadow of the ruins in the old city of Rhodes last summer, I enjoyed one of the best meals of my life – a long and leisurely feast of grilled fish and an amazing spread of Greek specialties at Hatzikelis' family restaurant. On the patio of this cozy family restaurant, warm smiles, ouzo and the scent of blooming bougainvillea immediately greeted us. The tables overflowed with fresh produce, fish, cheeses and warm bread. Not only was Vaggelis, the owner, there to welcome us and cook with us, but his father, the founder, also made a surprise appearance. We began by rolling out the phyllo dough for spinach pie, and then filled it with spinach and feta cheese. While it was in the oven, we made a traditional dish using barley rusks, tomatoes, capers, and a savory vinaigrette with a sprinkle of fresh oregano. We learned the art of stuffed eggplant: first perfectly charring the eggplant, then scooping it out and filling it with a mixture of eggplant, tomatoes, onions, dill, mint, oregano and Greek yogurt. While Vaggelis and his sister were preparing squid risotto and mussels saganaki, we sampled local wine and cheese. Afterward, we enjoyed a behind-the-scenes tour of the kitchen and learned the family secrets to selecting fresh fish, how to expertly clean and fillet a sea bass, and how to grill it over an open flame. Then it was time to enjoy the fruits of our labor. As one delicious dish after another poured out of the kitchen, we raised our glasses and toasted to the perfect Greek afternoon in the middle of Old Town Rhodes.

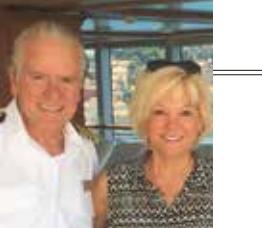
*By Cathy S., world traveler and food lover from Massachusetts aboard Riviera
last spring during a Culinary Discovery Tour*



"As we wound our way through town, we stopped at a family-owned bakery for baklava, the local market for fresh tomatoes to make the traditional dakos of Greece, followed by mezze at a tucked-away taverna – the perfect taste of Greek culinary culture." - JACOB R.



Taste



BEHIND THE LAND OF MEZE & MYTHOLOGY

A local's look at Greece by Captain Dimitrios Flokos

HEAVENLY HELLENIC FARE

CHEF'S GREEK MARKET MENU AT TERRACE CAFÉ

Gathering around the table to share food and drinks with family and friends is one of the essential elements of lively Greek culture.

This is why when you walk into a Greek restaurant you are welcomed with such warmth that you feel like part of their family and when the waiter explains the menu to you with such joy you're tempted to order everything on it. With our Chef's Greek Market menu in Terrace Café, you can enjoy all of the flavors of this delicious cuisine on board.

Greek food, simply put, is one of the most revered cuisines in the world, not just for their classic dishes such as moussaka and spanakopita, but also their delectable sauces such as tzatziki, a savory yogurt sauce that you can spread on everything from bread and vegetables to grilled meat. Try it with souvlaki kalamaki or Santorini tomato kefte.

At Terrace Café, you might start your evening off with the classic Greek salad, made with cucumber, tomatoes, onions, olives, and peppers, drizzled with olive oil and topped with fresh feta cheese. If you're a cheese lover, try the feta saganaki or baked feta cheese. Greeks love eggplant, so don't miss the burekaki melitzana, a stuffed eggplant roll with tomato and herb confit. For a traditional Greek dish, the marinated roasted lamb is always an excellent choice.

Greek cuisine is also favored for irresistibly sweet desserts. End your Greek dinner on a sweet note with baklava, a rich phyllo pastry filled with chopped nuts and sweetened with honey. Two other local favorites are galaktofoureko, which is made with custard and melomakarona, a coarse-grained cookie soaked in honey.



When you sail to Greece, they say you sail to the land of gods, myths and heroes. And that couldn't be more true – when you sail into the Aegean Sea and you see the wide open skies and deep blue sea dotted with islands, you can sense the deep heritage and history of many millennia the land carries with it.

I have been with Oceania Cruises as a captain since the very beginning in 2003 and have had the opportunity to sail to many gorgeous and remarkable places during my career and with my wife, Denise. After all of these travels, I have to tell you that there is no land as enchanted as Greece. What sets Greece apart are, yes, the masterpieces from ancient times that are on everyone's travel lists, but also the culture, the people and the cuisine. Greeks practically invented hospitality. There is something about the ambiance that you will notice, the way Greeks interact with each other, the way they welcome you, that is particular to the country.

Born in Volos and a long-time Athens local, I have some suggestions on how to enjoy the country as the Greeks do and make the best of your time.

AN OLD FAVORITE

One of the places Denise and I always go to shortly after arriving back in Greece is a small restaurant in the center of Athens. It's just off Plaza Kolonakiou in the exclusive neighborhood of Kolonaki, which has many restaurants and cafés that are perfect for taking in the afternoon. One of my favorite restaurants that I have been going to for years and years is called Tops. It's a place we gather with friends at and has delicious Greek food and the best service. They are truly friendly here – so sit back, relax, and enjoy a slice of Greek culture.

ATHENIAN DAYS

I grew up in the center, so for me, it is a must to see Plaka, the oldest neighborhood of Athens which sits on a hillside in the shadow of the Acropolis – it has a village feel to it and is filled with great restaurants and shops. Monastiraki is another top choice – this lively area is known for iconic landmarks like Hadrian's Gate, along with a sprawling market. Taking a stroll through the National Gardens is a nice treat – often you might come across an outdoor concert. From here you can visit Syntagma Square where you can watch the changing of the guards. Just before dusk, I recommend you visit the

rooftop of the Grand Bretagna for a cocktail to watch the sun set over the Acropolis.

EAT LIKE A GREEK

One of my all-time favorite dishes is called Gemista, which is a dish of vegetables such as tomatoes, zucchini and green peppers stuffed with rice – this is really traditional, along with moussaka, a delicious layered eggplant and meat dish. Of course, one of Greece's most famed dishes is the Greek salad, and this you will find on every family's table in Greece and in every restaurant. We really do love it. This simple dish shines with tomatoes, feta, olives and cucumber, usually a sprinkle of oregano and is always drizzled with some local extra virgin olive oil. I am also a big fan of dolmades, stuffed grape leaves or cabbage leaves – depending on the season.

TRADITIONAL LIBATIONS

Of course, no Greek dish is complete without a delicious glass of wine. If you are in the north, I suggest you try a nice red wine from Naoussa or Nemea and if you are in the south, of course you should go for a fresh white, like Assyrtiko on Santorini – one of the best in the country.

Also keep an eye out for Tsipouradikos, especially in Volos and Crete. These traditional spots are known for tsipouro, which is a traditional pomace brandy typical in rural and island villages. In these locals' spots, with each ouzo or tsipouro you order, the waiter will bring out a small mezze for the table to share. It's the perfect way to sample the local cuisine and culture – but beware, tsipouro is potent!

AN UNFORGETTABLE EVENING

If you are looking for an evening you'll never forget in Athens, make reservations at Dionysos. This modern Greek restaurant is an Athens institution and has become known around the world for both its iconic views of the Acropolis and its delicious Greek cuisine. About 12 years ago, the founder of Oceania Cruises, Frank Del Rio, and his wife, Marcia, came to Athens and this is where we dined with evening views of the Acropolis. Try the lamb with the potatoes, the moussaka or the catch of the day. Pair it with a good glass of Greek wine and you can't go wrong. This is simply one of the most exquisite ways to close your visit in beautiful Athens, the world's ancient capital, and end your journey on a high note.

Right: Monastiraki, one of Captain Flokos' favorite Athens neighborhoods, sits below the Acropolis and is perfect for browsing and taking in the local scene with its bustling markets, boutiques and cafés.



"What sets Greece apart are, yes, the masterpieces from ancient times that are on everyone's travel lists, but also the culture, the people and the cuisine." - CAPTAIN DIMITRIOS FLOKOS



Traditional Moussaka

Serves 8

TOMATO BASE

- 3 medium eggplant, sliced into $\frac{1}{2}$ inch-thick rounds
- Vegetable oil, for frying eggplant
- $\frac{3}{4}$ tablespoon salt
- $\frac{1}{2}$ tablespoon ground black pepper
- $\frac{1}{4}$ cup olive oil
- 2 pounds ground beef
- 2 medium yellow onions, chopped
- Pinch ground nutmeg
- Pinch ground cinnamon
- $\frac{3}{4}$ cup white wine
- 3 $\frac{1}{2}$ cups fresh plum tomatoes, peeled, strained and minced
- $\frac{3}{4}$ cup white breadcrumbs
- $\frac{1}{2}$ cup grated parmesan cheese
- 1 tablespoon Italian parsley, chopped
- $\frac{1}{4}$ cup butter, for drizzling


GREEK BÉCHAMEL SAUCE

- 1 cup butter
- 1 cup all-purpose flour
- 8 cups whole milk
- 1½ tablespoon salt
- 1 teaspoon white ground pepper
- Pinch ground nutmeg
- 3 whole eggs, medium-sized

Preheat oven to 350°F. Fry eggplant slices until lightly browned on both sides. Season with salt and pepper. Set aside on a plate lined with paper towels. In a pan, heat olive oil. Add beef and fry until brown and crispy. Add onions and cook until they become translucent. Add nutmeg and cinnamon. Mix well to cook the spices, then add wine and reduce until alcohol evaporates. Add the tomatoes, and season with salt and pepper to taste. Cook until all liquid evaporates.

For the béchamel, heat butter over low heat in a small saucepan; do not brown. Add flour and stir with a wooden spoon or wire whisk. Cook over low heat, 3 to 5 minutes, until flour no longer tastes raw. Slowly add milk over low heat and stir continuously until sauce is creamy, about 10 to 20 minutes. Remove from heat and stir in salt, pepper and nutmeg. Cool slightly before beating in eggs. Set aside.

Arrange half the eggplant slices in a baking pan. Sprinkle with half the breadcrumbs. Add half the cheese and all of the parsley to the cooked beef, mixing well. Spread mixture on top of the eggplant layer. Add another layer of eggplant, then cover with Béchamel. Sprinkle the remaining cheese on top, then add the remaining breadcrumbs and drizzle with melted butter. Bake for 30 to 40 minutes until lightly browned.

A CHEF'S GUIDE: MAPPING CULINARY GREECE

BY DIRECTOR OF CULINARY ENRICHMENT & EXECUTIVE CHEF
KATHRYN KELLY

Over the years, I have had the opportunity to explore many places in Greece, meet the locals and be invited into their homes and restaurants to share a meal. When most think of Greek food, they immediately think of gyros and spinach pies – both of which are delicious – but there's so much more to the cuisine of this country, which is one of the most diverse and ancient in the world.

In Greece, it's difficult to separate cuisine from lifestyle, which is why traveling here is a must for anyone who considers themselves a culinary explorer. Below, I share a glimpse of what makes the various island regions so distinctive and special.

THE DODECANESE | Considered the heart of Greece's gastronomic history, these islands are home to a traditional cuisine that reflects the meeting of cultures that occurred here long ago. The proximity of the islands to Constantinople and Spice Road means the cuisine has been influenced by the Levant, so the dishes feature a rich variety of spices and worldly influences. You'll taste notes of coriander, allspice, anise and cinnamon in everything from meat dishes and breads to tarts and cookies on islands such as Patmos and Rhodes.

Dish not to miss: Baklava

IONIAN ISLANDS | Due to the strategic seafaring location of these islands, they have been occupied by the Romans, Venetians and Sicilians over the centuries so you'll notice a strong Italian influence on these decidedly Greek islands. One of our guests' favorite dishes from Corfu is pastitsio, a baked pasta covered with ragù and béchamel sauce.

Dish not to miss: Sofrito, a typical Corfiot dish of beef or veal cooked in a garlic wine sauce

THE CYCLADES | Here the elements have clearly influenced what will grow. For example, Santorini is in the crater of a volcano so the soil has a very high mineral concentration. Likewise, the island not only produces some of the best wines, they also grow delicious tomatoes. Cycladic islands such as Mykonos are also famed for their sausages and preserved meats, along with capers and sundried tomatoes.

Dish not to miss: Tomatokeftedes, or tomato fritters

THE PELOPONNESE | In these lands, olives and citrus are in great abundance and the landscape is dotted with vegetable gardens and orchards. Locals often add oranges to their sausage and lemons to their tomato stew. The fresh grilled fish with lemon and herbs that you'll find at neighborhood restaurants and taverns in destinations such as Gythion and Monemvasia is divine.

Dish not to miss: The catch of the day

CRETE | As the southernmost island, Crete is the birthplace of the Mediterranean diet and is a true culinary mecca. To this day, the island has maintained a very traditional cuisine. In fact, one of the most typical foods, paximadia, or barley rusks, was once kept in shepherds' pockets for long mountain journeys with their sheep and then later dipped in water and eaten with feta.

Dish not to miss: Dakos, which are rusks topped with fresh tomatoes, local oregano and olive

The best way to get a behind-the-scenes look at the culinary traditions of these famed islands? With one of our Culinary Discovery Tours™, of course. I hope to see you at the markets this spring.



SANTORINI LIKE A LOCAL

*Curated by Captain Dimitrios Flokos
Expert tips to enjoy this Aegean gem just like the Santorinians*

Shop

ATLANTIS BOOKS E.E.
Nomikos Street, Oia

For a one-of-a-kind shopping experience in Santorini, explore this book lover's dream. A charmingly old-fashioned independent bookstore, this literary haven carries everything from classic novels to travelogues and cookbooks in multiple languages. Once inside, look up to see a handwritten spiral on the domed ceiling – a thoughtful homage displaying the names of every employee who has ever worked there.

Visit

TOWN OF IMEROVIGLI

Nestled in between Fira and Oia, the quaint town of Imerovigli garners less attention but is well worth a visit. For a quiet and relaxing afternoon, stroll down the cobblestone streets of this white-washed village known as the "balcony of the Aegean," and take in the breathtaking views of the volcanoes and gorgeous sunsets before heading back to Oia for a traditional dinner or glass of local wine.

Eat

PAREA RESTAURANT
Fira

Exquisite Greek food and exceptional service are the hallmarks of this quaint al fresco restaurant overlooking the caldera. Though it's in the center of bustling Fira, it's a treasure you'll wish you had time to dine at more than once. Don't miss the tomatokeftedes, which are fried Santorini tomato balls, and moussaka, a layered dish of eggplant and ground beef with a creamy béchamel sauce.



Divine Ingredients

WITH INFLUENCES FROM TURKEY TO ITALY, GREECE HAS A VAST AND UNIQUE CULINARY LANDSCAPE THAT HAS CAPTIVATED A GLOBAL AUDIENCE

In Greece, bread, olives and olive oil are the pillars of the Greek table wherever you travel, from an upscale restaurant in Athens to a farmhouse on Crete. You'll have a hard time finding a family gathered around a table without this trio, not to mention a fresh bottle of wine.



What many travelers do not realize is that Greek cuisine not only features many typical Middle Eastern foods, but is also strongly influenced by Rome, tracing back to when the Romans conquered Greece in the 2nd century. So you'll see plenty of

pasta and sauces alongside yogurt, rice and rich sweets made from nuts, honey and sesame seeds. Arab influences have also left their mark on the southern region of Greece, which means you'll see spices such as cumin, cinnamon, allspice and cloves in the dishes. Greek coffee, of course, traces its roots to Turkey, while potatoes and tomatoes were brought from the New World after European explorers landed in the Americas. In Greece using local ingredients isn't a trend, it's simply how we cook – using what is in season and what is available in our region.

Every Greek meal is fresh and inviting, but it also takes you on a journey through Greece's history and thousands of years of growing, cooking and eating. As you will discover once you sit down to eat in Greece, no meal is ever "just a meal" – our celebration of life and dining is one in the same. So I invite you to discover more about just a few of the many Greek ingredients featured on board that capture the essence of our joyful and timeless cuisine.

Feta Cheese

The national cheese of Greece, feta, can only be produced in Greece – and only in specific regions such as the Peloponnese, Lesvos and mainland Greece – due to its Protected Designation of Origin. By law, feta is produced from either 100% sheep's milk or a combination of sheep's and goat's milk. It's the crowning centerpiece on any Greek salad and is a key ingredient in traditional dishes such as spanakopita and feta saganaki – a delicious filo-wrapped feta drenched in honey and coated in sesame.



Caper Leaves

Very difficult to find outside of Greece, caper leaves are typically pickled or boiled and then preserved in jars with brine, similar to caper berries. In fact, when our ships leave Greece, we purchase enough caper leaves to last until the ship is planning to return. Our chefs like to use them in fish dishes and salads, such as the heirloom tomato salad.



Capers

A bold and briny ingredient, capers are picked, cured and sorted according to size. Harvesting capers is an arduous process since they can only be picked by hand every spring. They are ideal for garnishing and add a punch of flavor to sauces, salads, pasta dishes, fish and lamb. We use them most often on board in our featured Greek fish at the Chef's Greek Market Dinner, as well as in a variety of pasta dishes and salads.

Kalamata Olives

This king of Greek table olives is favored around the world. The almond-shaped, deep purple olive is noted for its rich tangy flavor that is often smoky or has hints of wine. Kalamata olives are typically left on the tree to mature a bit longer and are only harvested once their color begins to turn dark. They are usually stored in olive oil or vinegar, and are typical in Greek salads and make a great tapenade.



Filo Dough

Filo dough is an unleavened tissue-thin dough that is stretched or rolled so thin you can see through it. This type of dough is very versatile since it can be layered, filled, folded, rolled and even turned into cups, flowers or spirals. On board, we use filo in various Greek recipes such as baklava and spanakopita, as well as dishes like strudel, pastilla and tartlets. Filo-based pastries are made by layering many sheets of filo brushed with olive oil or butter, filling them and then baking.

RECOMMENDED GREEK BEVERAGES

Assyrtiko

Cellar Master's Notes: A dry white wine, assyrtiko is unique to the Mediterranean in that it achieves ripeness while maintaining high acidity. The wine is light in color with greenish tints. On the palate a fresh fruitiness is apparent with a pleasant acidity and minerality, the latter derived from the unique character of the geology. Best served chilled, between 46° to 50°F.

Pairing Suggestions: Fish, seafood, a range of salads and traditional Mediterranean vegetarian casseroles

Metaxa 5 Stars

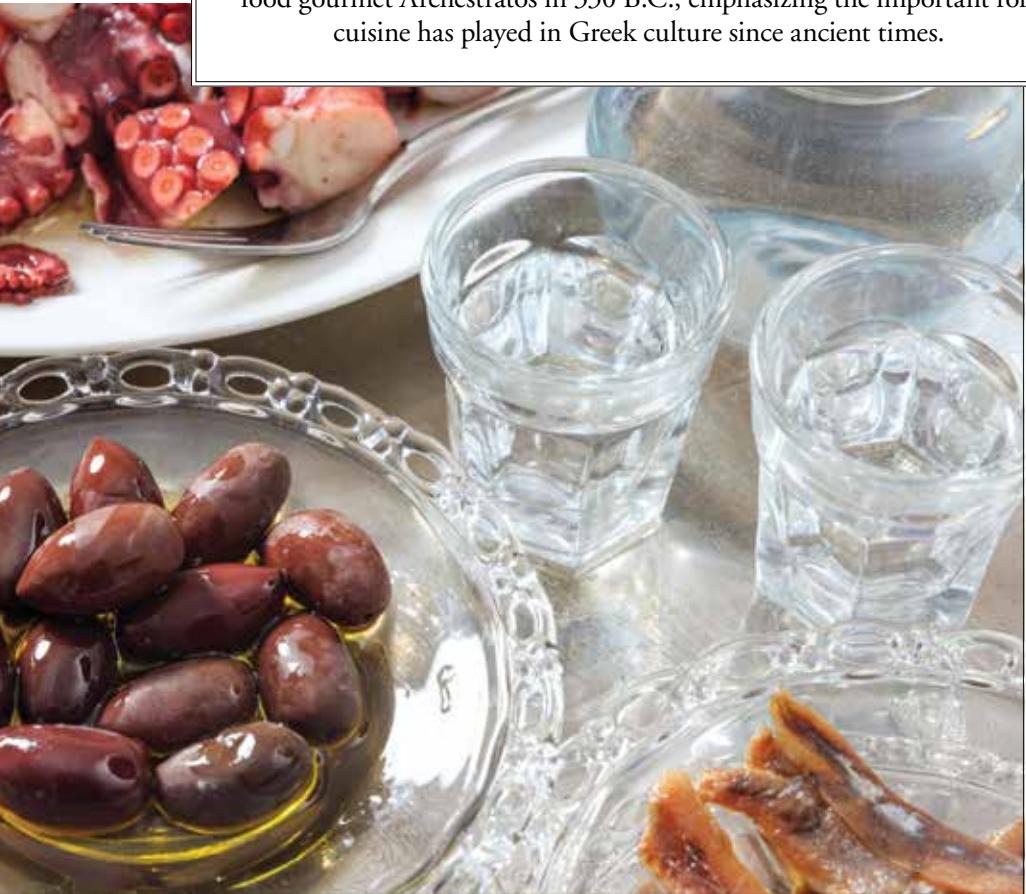
Cellar Master's Notes: Metaxa is a Greek brandy which is sweetened, usually darkened with caramel. It was created in 1888 by Spyros. Due to its amber color and quality, Metaxa is named "the smoothest amber spirit under the sun." There are notes of bitter orange, rose, apricot and violet on the nose. The palate is balanced with notes of peach, raisin and light oak.

Pairing suggestions: Chocolate, coffee desserts, fruit cake or a mild double cream cheese

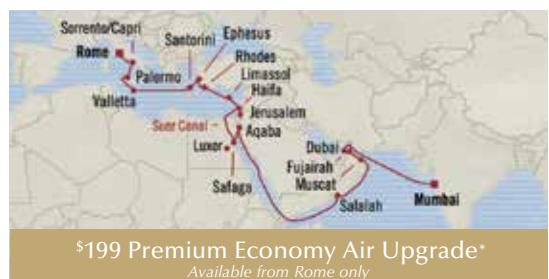
Ouzo by Metaxa

Cellar Master's Notes: This ouzo is distilled in small, traditional copper stills according to a time-honored recipe from Asia Minor. Served with water or ice, the crystal clear liquid turns milky white, a magic transformation that is typical for this aperitif. Enjoy it as an aperitif with ice and water or on the rocks. Spices such as star anise and mastic are combined in a unique mix which gives Ouzo by Metaxa its distinctive, rich aroma and a taste that is full and balanced.

Pairing Suggestions: In Greece, ouzo is typically accompanied by mezze dishes, so try it with grilled squid, Kalamata olives or feta cheese and grilled bread



Did you know? The first cookbook was written by the Greek food gourmet Archestratos in 330 B.C., emphasizing the important role cuisine has played in Greek culture since ancient times.



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DAY	PORT	ARRIVE	DEPART
Apr 29	Mumbai, India	Embark 1 pm	6 pm
30 - May 1	Cruising the Arabian Sea		
2	Dubai, UAE	1 pm	
3	Dubai, UAE	6 pm	
4	Fujairah, UAE	8 am	6 pm
5	Muscat, Oman	8 am	5 pm
6	Cruising the Arabian Sea		
7	Salalah, Oman	8 am	5 pm
8	Cruising the Gulf of Aden		
9-11	Cruising the Red Sea		
12	Aqaba, Jordan	5 am	8 pm
13	Luxor (Safaga), Egypt	8 am	
14	Luxor (Safaga), Egypt		11 pm
15	Cruising the Gulf of Suez		
16	Suez Canal Transit		
17	Jerusalem (Haifa), Israel	6 am	
18	Jerusalem (Haifa), Israel		8 pm
19	Limassol, Cyprus	8 am	4 pm
20	Rhodes, Greece	10 am	8 pm
21	Ephesus, Turkey	8 am	6 pm
22	Santorini, Greece	8 am	11 pm
23	Cruising the Mediterranean Sea		
24	Valletta, Malta	8 am	4 pm
25	Palermo (Sicily), Italy	9 am	7 pm
26	Sorrento/Capri, Italy	8 am	6 pm
27	Rome (Civitavecchia), Italy	Disembark 8 am	

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DAY PORT ARRIVE DEPART

DAY	PORT	ARRIVE	DEPART
Jun 26	Rome (Civitavecchia), Italy	Embark 1 pm	8 pm
27	Sorrento/Capri, Italy	8 am	6 pm
28	Catania (Sicily), Italy	8 am	6 pm
29	Argostoli (Cephalonia), Greece	10 am	6 pm
30	Kotor, Montenegro	10 am	7 pm
Jul 1	Split, Croatia	8 am	5 pm
2	Koper, Slovenia	9 am	11 pm
3	Venice, Italy	8 am	
4	Venice, Italy	Disembark 8 am	

CATEGORIES AND FARES

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OS Owner's Suite	\$27,398	\$12,899	\$11,599
VS Vista Suite	21,798	10,099	8,799
PH1 Penthouse Suite	20,398	9,399	8,099
PH2 Penthouse Suite	14,598	6,499	5,199
PH3 Penthouse Suite	14,198	6,299	4,999
A1 Concierge Level Veranda	12,098	5,249	3,949
A2 Concierge Level Veranda	11,998	5,199	3,899
A3 Concierge Level Veranda	11,898	5,149	3,849
A4 Concierge Level Veranda	11,798	5,099	3,799

SUITES

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A1 Concierge Level Veranda	12,098	5,249	3,949
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CONCIERGE

	FULL BROCHURE FARE	OLIFE CHOICE FARE	CRUISE ONLY FARE*
B1 Veranda Stateroom	11,598	4,999	3,699
B2 Veranda Stateroom	11,498	4,949	3,649
B3 Veranda Stateroom	11,398	4,899	3,599
B4 Veranda Stateroom	11,198	4,799	3,499
C Deluxe Ocean View Stateroom	9,798	4,099	2,799
F Inside Stateroom	8,398	3,399	2,099
G Inside Stateroom	7,998	3,199	2,099

STATEROOMS

	FULL BROCHURE FARE	OLIFE CHOICE FARE	CRUISE ONLY FARE*
OS Owner's Suite	\$44,398	\$20,199	\$18,699
VS Vista Suite	39,398	17,699	16,199
PH1 Penthouse Suite	32,598	14,299	12,799
PH2 Penthouse Suite	31,798	13,899	12,399
PH3 Penthouse Suite	31,398	13,699	12,199
A1 Concierge Level Veranda	26,798	11,399	9,899
A2 Concierge Level Veranda	26,398	11,199	9,699
A3 Concierge Level Veranda	26,198	11,099	9,599
B1 Veranda Stateroom	25,598	10,799	9,299
B2 Veranda Stateroom	25,398	10,699	9,199
C1 Deluxe Ocean View Stateroom	22,398	9,199	7,699
C2 Deluxe Ocean View Stateroom	21,998	8,999	7,499
D Ocean View Stateroom	20,998	8,499	6,999
E Ocean View Stateroom	20,398	8,199	6,699
F Inside Stateroom	19,798	7,899	6,399
G Inside Stateroom	19,398	7,699	6,199

All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include O'Life Choice amenities or airfare. All offers are subject to Terms & Conditions.

CULINARY DISCOVERY TOUR

COOKING LESSON & LUNCH AT FAMILY TAVERNA

Rhodes, Greece

Enjoy a relaxed morning with a Greek family at their restaurant, Hatzikelis, as you help with some hands-on cooking. Then enjoy a magnificent luncheon of authentic,

classic Greek dishes and taste local wines amongst the splendor and grace of this ancient city.

Available on: Cradle of Civilization | Riviera, July 12, 2018, Mediterranean Classics | Riviera, July 22, 2018
Ancient Vignettes | Riviera, October 4, 2018, Glorious Greece | Riviera, October 14, 2018 | Ionian Passage | Riviera, October 24, 2018



\$199 Premium Economy Air Upgrade*

CRADLE OF CIVILIZATION

Athens to Athens | 10 days | Jul 12, 2018 – RIVIERA

2 for 1 CRUISE FARES

limited-time inclusive package



\$199 Premium Economy Air Upgrade*

ADRIATIC HAVENS

Venice to Rome | 10 days | Aug 13, 2018 – RIVIERA

2 for 1 CRUISE FARES

limited-time inclusive package



includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

DAY	PORT	ARRIVE	DEPART
Aug 13	Venice, Italy	Embark 1 pm	
14	Venice, Italy		7 pm
15	Koper, Slovenia	8 am	6 pm
16	Rijeka, Croatia	8 am	6 pm
17	Split, Croatia	9 am	7 pm
18	Dubrovnik, Croatia	8 am	11 pm
19	Kotor, Montenegro	8 am	4 pm
20	Argostoli (Cephalonia), Greece	10 am	7 pm
21	Catania (Sicily), Italy	9 am	7 pm
22	Amalfi/Positano, Italy	8 am	6 pm
23	Rome (Civitavecchia), Italy	Disembark 8 am	

CATEGORIES AND FARES	FULL BROCHURE FARE			OLIFE CHOICE FARE	CRUISE ONLY FARE*
	OS Owner's Suite	\$30,598	\$14,499	\$13,199	
SUITES	VS Vista Suite	24,598	11,499	10,199	
OC Oceania Suite	22,998	10,699	9,399		
PH1 Penthouse Suite	16,598	7,499	6,199		
PH2 Penthouse Suite	16,198	7,299	5,999		
PH3 Penthouse Suite	15,698	7,049	5,749		
CONCIERGE	A1 Concierge Level Veranda	13,698	6,049	4,749	
	A2 Concierge Level Veranda	13,598	5,999	4,699	
	A3 Concierge Level Veranda	13,498	5,949	4,649	
	A4 Concierge Level Veranda	13,398	5,899	4,599	
STATEROOMS	B1 Veranda Stateroom	13,098	5,749	4,449	
	B2 Veranda Stateroom	12,998	5,699	4,399	
	B3 Veranda Stateroom	12,898	5,649	4,349	
	B4 Veranda Stateroom	12,798	5,599	4,299	
	C1 Deluxe Ocean View Stateroom	11,398	4,899	3,599	
	F Inside Stateroom	9,998	4,199	2,899	
	G Inside Stateroom	9,598	3,999	2,699	

*All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include OLife Choice amenities or airfare. All offers are subject to Terms & Conditions.



CULINARY DISCOVERY TOUR

FORAGING TOUR & GREEK COOKING CLASS

Argostoli, Greece

Join your Culinary Center chef for a walking and foraging tour through the charming town of Argostoli. Pick up fresh ingredients at the market, visit neighborhood

bakeries to select fresh breads and confections, and enjoy a sampling of Greek mezze at a seaside taverna that you will later replicate back on board at The Culinary Center.

Available on: Relics of History | Riviera, June 26, 2018 & Adriatic Havens | Riviera, August 13, 2018



\$199 Premium Economy Air Upgrade*



\$199 Premium Economy Air Upgrade*



\$199 Premium Economy Air Upgrade*



\$199 Premium Economy Air Upgrade*



\$199 Premium Economy Air Upgrade*

CROSSROADS OF HISTORY

Athens to Rome | 12 days | Aug 19, 2018 – SIRENA

2 for 1 CRUISE FARES

limited-time inclusive package

includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

ANCIENT VIGNETTES

Barcelona to Athens | 10 days | Oct 4, 2018 – RIVIERA

2 for 1 CRUISE FARES

limited-time inclusive package

includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

GLORIOUS GREECE

Athens to Athens | 10 days | Oct 14, 2018 – RIVIERA

2 for 1 CRUISE FARES

limited-time inclusive package

includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

CLASSICAL VIGNETTES

Barcelona to Rome | 17 days | Oct 16, 2018 – MARINA

2 for 1 CRUISE FARES

limited-time inclusive package

includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-10 Shore Excursions
FREE-Beverage Package
FREE-\$1,000 Shipboard Credit

IONIAN PASSAGE

Athens to Venice | 8 days | Oct 24, 2018 – RIVIERA

2 for 1 CRUISE FARES

limited-time inclusive package

includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-4 Shore Excursions
FREE-Beverage Package
FREE-\$400 Shipboard Credit

DAY	PORT	ARRIVE	DEPART
Aug 13	Venice, Italy	Embark 1 pm	
14	Venice, Italy		7 pm
15	Koper, Slovenia	8 am	6 pm
16	Rijeka, Croatia	8 am	6 pm
17	Split, Croatia	9 am	7 pm
18	Dubrovnik, Croatia	8 am	11 pm
19	Kotor, Montenegro	8 am	4 pm
20	Argostoli (Cephalonia), Greece	10 am	7 pm
21	Catania (Sicily), Italy	9 am	7 pm
22	Amalfi/Positano, Italy	8 am	6 pm
23	Rome (Civitavecchia), Italy	Disembark 8 am	

CATEGORIES AND FARES	FULL BROCHURE FARE			OLIFE CHOICE FARE	CRUISE ONLY FARE*
	OS Owner's Suite	\$26,998	\$12,599	\$11,499	
SUITES	VS Vista Suite	21,998	10,099	8,999	
OC Oceania Suite	20,598	9,399	8,299		
PH1 Penthouse Suite	14,698	6,449	5,349		
PH2 Penthouse Suite	14,298	6,249	5,149		
PH3 Penthouse Suite	13,798	5,999	4,899		
CONCIERGE	A1 Concierge Level Veranda	11,898	5,049	3,949	
	A2 Concierge Level Veranda	11,798	4,999	3,899	
	A3 Concierge Level Veranda	11,698	4,949	3,849	
	A4 Concierge Level Veranda	11,598	4,899	3,799	
STATEROOMS	B1 Veranda Stateroom	11,298	4,749	3,649	
	B2 Veranda Stateroom	11,198	4,699	3,599	
	B3 Veranda Stateroom	11,098	4,649	3,549	
	B4 Veranda Stateroom	10,998	4,599	3,499	
	C1 Deluxe Ocean View Stateroom	12,198	4,699	3,399	
	D Ocean View Stateroom	12,598	4,899	3,599	
	E Ocean View Stateroom	12,198	4,699	3,399	
	F Inside Stateroom	11,798	4,499	3,199	
	G Inside Stateroom	11,398	4,299	2,999	

*All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include OLife Choice amenities or airfare. All offers are subject to Terms & Conditions.

CULINARY DISCOVERY TOUR

FORAGING TOUR & GREEK COOKING CLASS

Argostoli, Greece

Join your Culinary Center chef for a walking and foraging tour through the charming town of Argostoli. Pick up fresh ingredients at the market, visit neighborhood

bakeries to select fresh breads and confections, and enjoy a sampling of Greek mezze at a seaside taverna that you will later replicate back on board at The Culinary Center.

Available on: Relics of History | Riviera, June 26, 2018 & Adriatic Havens | Riviera, August 13, 2018

CATEGORIES AND FARES	FULL BROCHURE FARE			OLIFE CHOICE FARE	CRUISE ONLY FARE*
	OS Owner's Suite	\$43,198	\$19,699	\$18,399	
SUITES	VS Vista Suite	34,998	15,599	14,299	
OC Oceania Suite	20,598	9,399	8,299		

Kaló Taksidi

2018 MEDITERRANEAN VOYAGES



\$199 Premium Economy Air Upgrade*

ANCIENT GLORY

Venice to Rome | 7 days | Oct 26, 2018 – MARINA

2 for 1 CRUISE FARES
limited-time inclusive package



includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-4 Shore Excursions
FREE-Beverage Package
FREE-\$400 Shipboard Credit

DAY	PORT	ARRIVE	DEPART
Oct 26	Venice, Italy	Embark 1 pm	11 pm
27	Ravenna, Italy	8 am	6 pm
28	Zadar, Croatia	8 am	5 pm
29	Kotor, Montenegro	10 am	7 pm
30	Corfu, Greece	8 am	4 pm
31	Messina (Sicily), Italy	8 am	6 pm
Nov 1	Naples/Pompeii, Italy	8 am	7 pm
2	Rome (Civitavecchia), Italy	Disembark 8 am	

CATEGORIES AND FARES	FULL BROCHURE FARE	O'Life CHOICE FARE	CRUISE ONLY FARE*
OS Owner's Suite	\$19,998	\$8,999	\$7,999
VS Vista Suite	16,398	7,199	6,199
OC Oceania Suite	15,198	6,599	5,599
PH1 Penthouse Suite	11,298	4,649	3,649
PH2 Penthouse Suite	10,898	4,449	3,449
PH3 Penthouse Suite	10,498	4,249	3,249
A1 Concierge Level Veranda	9,198	3,599	2,599
A2 Concierge Level Veranda	9,098	3,549	2,549
A3 Concierge Level Veranda	8,998	3,499	2,499
A4 Concierge Level Veranda	8,898	3,449	2,449
B1 Veranda Stateroom	8,698	3,349	2,349
B2 Veranda Stateroom	8,598	3,299	2,299
B3 Veranda Stateroom	8,498	3,249	2,249
B4 Veranda Stateroom	8,398	3,199	2,199
C Deluxe Ocean View Stateroom	7,598	2,799	1,799
F Inside Stateroom	6,398	2,199	1,199
G Inside Stateroom	5,998	1,999	999

*All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include O'Life Choice amenities or airfare. All offers are subject to Terms & Conditions.



\$199 Premium Economy Air Upgrade*

EUROPEAN ARTISTRY

Rome to Venice | 10 days | Oct 27, 2018 – NAUTICA

2 for 1 CRUISE FARES
limited-time inclusive package



includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

DAY	PORT	ARRIVE	DEPART
Oct 27	Rome (Civitavecchia), Italy	Embark 1 pm	6 pm
28	Amalfi/Positano, Italy	8 am	6 pm
29	Taormina (Sicily), Italy	8 am	7 pm
30	Valletta, Malta	8 am	11 pm
31	Cruising the Ionian Sea		
Nov 1	Argostoli (Cephalonia), Greece	8 am	5 pm
2	Tirana (Durrës), Albania	8 am	7 pm
3	Kotor, Montenegro	8 am	6 pm
4	Split, Croatia	8 am	5 pm
5	Venice, Italy	8 am	
6	Venice, Italy	Disembark 8 am	

CATEGORIES AND FARES	FULL BROCHURE FARE	O'Life CHOICE FARE	CRUISE ONLY FARE*
OS Owner's Suite	\$22,598	\$10,299	\$9,199
VS Vista Suite	19,398	8,699	7,599
OC Oceania Suite	13,398	5,699	4,599
PH1 Penthouse Suite	14,198	6,099	4,999
PH2 Penthouse Suite	13,898	5,949	4,849
PH3 Penthouse Suite	13,598	5,799	4,699
A1 Concierge Level Veranda	11,898	4,949	3,849
A2 Concierge Level Veranda	11,698	4,849	3,749
A3 Concierge Level Veranda	11,498	4,749	3,649
B1 Veranda Stateroom	11,198	4,599	3,499
B2 Veranda Stateroom	10,998	4,499	3,399
C1 Deluxe Ocean View Stateroom	9,598	3,799	2,699
C2 Deluxe Ocean View Stateroom	9,198	3,599	2,499
D Ocean View Stateroom	8,798	3,399	2,299
E Ocean View Stateroom	8,398	3,199	2,099
F Inside Stateroom	7,998	2,999	1,899
G Inside Stateroom	7,598	2,799	1,699

*All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include O'Life Choice amenities or airfare. All offers are subject to Terms & Conditions.

CULINARY DISCOVERY TOUR

MARKET-TO-TABLE CHEF TOUR & COOKING CLASS

Corfu, Greece

Shop like a local in this culinary tour as you gather produce, back on board partake in a cooking class on Corfu cuisine using cheeses and specialties at the local market with your chef, and the bounty of your foraging efforts.

Available on: Mediterranean Flair | Riviera, August 1, 2018 & Ancient Glory | Marina, October 26, 2018

Call 855-OCEANIA (855-623-2642) | visit OceaniaCruises.com or Contact Your Travel Agent



\$199 Premium Economy Air Upgrade*

ADRIATIC & AEGEAN PEARLS

Venice to Athens | 10 days | Nov 6, 2018 – NAUTICA

2 for 1 CRUISE FARES
limited-time inclusive package



includes:
Airfare* & Unlimited Internet
plus choose one:
FREE-6 Shore Excursions
FREE-Beverage Package
FREE-\$600 Shipboard Credit

DAY	PORT	ARRIVE	DEPART
Nov 6	Venice, Italy	Embark 1 pm	
7	Venice, Italy		5 pm
8	Umbria (Ancona), Italy	8 am	7 pm
9	Split, Croatia	8 am	7 pm
10	Dubrovnik, Croatia	8 am	11 pm
11	Kotor, Montenegro	8 am	6 pm
12	Corfu, Greece	8 am	4 pm
13	Cythion, Greece	10 am	7 pm
14	Santorini, Greece	8 am	6 pm
15	Rhodes, Greece	7 am	2 pm
16	Athens (Piraeus), Greece	Disembark 8 am	

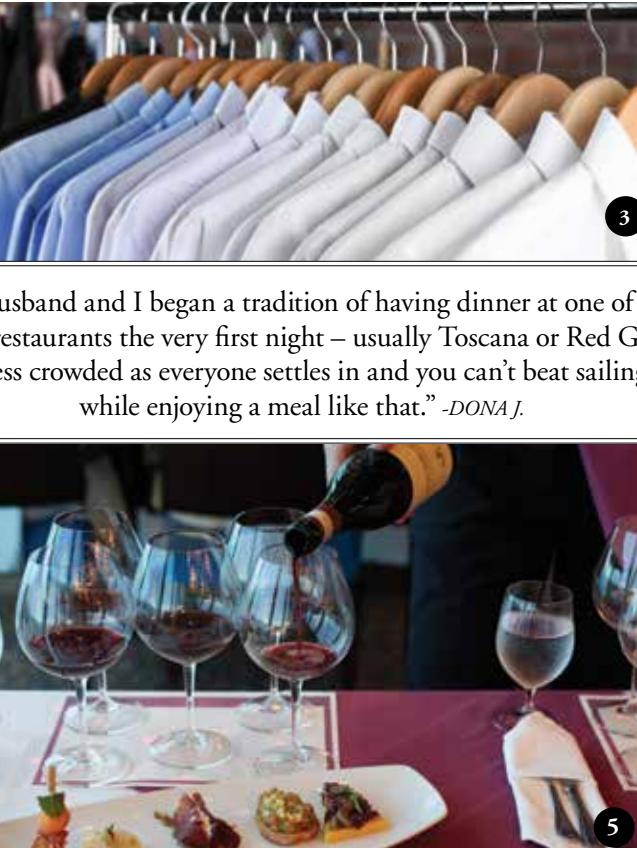
CATEGORIES AND FARES	FULL BROCHURE FARE	O'Life CHOICE FARE	CRUISE ONLY FARE*
OS Owner's Suite	\$21,998	\$9,999	\$8,899
VS Vista Suite	18,598	8,299	7,199
OC Oceania Suite	13,398	5,699	4,599
PH1 Penthouse Suite	13,098	5,549	4,449
PH2 Penthouse Suite	12,798	5,399	4,299
A1 Concierge Level Veranda	11,198	4,599	3,499
A2 Concierge Level Veranda	10,998	4,499	3,399
A3 Concierge Level Veranda	10,798	4,399	3,299
B1 Veranda Stateroom	10,598	4,299	3,199
B2 Veranda Stateroom	10,398	4,199	3,099
C1 Deluxe Ocean View Stateroom	8,998	3,499	2,399
C2 Deluxe Ocean View Stateroom	8,598	3,299	2,199
D Ocean View Stateroom	8,198	3,099	1,999
E Ocean View Stateroom	7,798	2,899	1,799
F Inside Stateroom	7,398	2,699	1,599
G Inside Stateroom	6,998	2,499	1,399

*All fares are per person based on double occupancy, including 2 for 1 savings and government fees and taxes. +Cruise-Only Fares do not include O'Life Choice amenities or airfare. All offers are subject to Terms & Conditions.

Experience

THE O'Life INSIDER

Once you're on board, it's time to start living the O'Life™



"My husband and I began a tradition of having dinner at one of our favorite restaurants the very first night – usually Toscana or Red Ginger. They're less crowded as everyone settles in and you can't beat sailing away while enjoying a meal like that." -DONA J.

EXPLORE THE MEDITERRANEAN & BEYOND WITH OCEANIA CRUISES



“Traveling is about curiosity for us. There’s a sense of not knowing what’s around the corner – whether we wind up at a farmhouse in Tuscany or a little market in Corfu. This is why we love Oceania Cruises so much. They bring you to these fascinating off-the-beaten-track places and you truly come away with a different perspective.” - *EMILY & ANTHONY W.*

SAVOR

Greece!

& the Mediterranean

Discover the Local Flavors
ON BOARD & ASHORE

RECIPE & DESTINATION TIPS
RECOMMENDED BY OUR CHEFS
CULINARY DISCOVERY TOURS™

15 VOYAGES & MORE...



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