



A FAMILY AFFAIR: 20 YEARS AT SEA WITH JACQUES PÉPIN

After two decades of exploring the world, Oceania Cruises' tales of food, wine and travel span far and wide. And yet, so many of them seem to trace back to one memorable moment in 2003 when, over a lighthearted game of boules and a few glasses of wine, Master Chef Jacques Pépin became the cruise line's Executive Culinary Director.

Ever since, Jacques has been inspiring Oceania Cruises' esteemed culinary team, imparting his enduring expertise and commitment to culinary excellence. Recognized for serving The Finest Cuisine at Sea®, the cruise line dedicates half of each ship's staff and crew to the culinary experience and sources premium artisanal ingredients from around the world—custom-milled flour from France to bake croissants, prized jamón ibérico de bellota from Spain, lobster pulled fresh from the sea in Maine and dry-aged certified Black Angus USDA Prime beef among many others.

At the heart of it all is a passion for food and a love for family. Jacques' focus on gathering people together with food has been the ultimate perfect pairing for a cruise line that has always prided itself on treating guests like family.

"Food, for me, is inseparable from sharing. There is no great meal unless it is shared with friends and family."
— Jacques Pépin

As a cookbook author and longtime co-host of her father's, Claudine Pépin quickly became part of the Oceania Cruises family and culinary DNA as well. In 2009, Claudine began joining her father for cooking demonstrations on board and other special events with Oceania Cruises. In 2016, she became *Sirena's* godmother and christened the 648-guest ship in Barcelona. Every year since the inauguration, Claudine and her family join *Sirena* for a special signature sailing that has become filled with traditions of their own.

"I feel at home on *Sirena*. It has always seemed like the staff, crew and guests are an extension of my own family," Claudine said. "Perhaps that's because Oceania Cruises and I have practically grown up together. The first 20 years have been a grand adventure, and I can't wait to see what the next 20 years will bring."

A WARM AND HEARTFELT CONGRATULATIONS TO JACQUES PÉPIN
ON A LIFETIME OF CULINARY ACHIEVEMENTS



JACQUES: CHEF PÉPIN'S RESTAURANT

With the introduction of the 1,238-guest *Marina* in 2011 followed by sister ship *Riviera* in 2012, Oceania Cruises and Jacques partnered on the debut of *his only namesake restaurant* on their first-ever newly built ships. The casually elegant atmosphere of Jacques is very personal, almost as if the iconic French chef has invited you to dinner at his home. The restaurant has become renowned for serving warm and embraceable French country cuisine and even features artwork from Jacques' personal collection. Many of the dishes quickly became guest favorites and are now served in The Grand Dining Room across the rest of the fleet.



SIGNATURE SAILINGS

Radiant Spain & Italy
with **CHEF JACQUES PÉPIN**

BARCELONA TO ROME
10 DAYS | OCT 10, 2023 | *RIVIERA*

Featuring visits to Barcelona, Valencia, Alicante, Ibiza, Palma de Mallorca, Provence, Saint-Tropez, Monte Carlo, Portofino, Florence/Pisa/Tuscany and Rome

Viking Shores
with **CLAUDINE PÉPIN**
Godmother of *Sirena*

REYKJAVIK TO HAMBURG
14 DAYS | JUL 17, 2024 | *SIRENA*

Featuring visits to Reykjavik, Isafjordur, Nuuk, Paamiut, Qaqortoq, Cruising Prince Christian Sound, Tórshavn, Kirkwall, Edinburgh and Hamburg