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Oceania Cruises® Unveils New Chef's Studio Aboard Oceania Marina™

New Venue Expands the Line's Culinary Enrichment Program with Test Kitchen Experiences, Culinary Workshops and Chef-Hosted Culinary Discovery Tours™

Download high-resolution images here. (Credit: Oceania Cruises).

MIAMI, Nov. 19, 2026 /PRNewswire/ -- Oceania Cruises® has unveiled a new Chef's Studio aboard *Oceania Marina*™, introducing an intimate venue for culinary education, destination discovery and chef-hosted experiences at sea. Beginning November 25, 2026, the venue will welcome guests for a new series of culinary workshops, seminars and Test Kitchen experiences.



Debuting following *Oceania Marina*'s extensive bow-to-stern refurbishment last month, the Chef's Studio builds on the ship's pioneering culinary legacy. Fifteen years ago when *Oceania Marina* was launched, she had the first-ever hands-on cooking school at sea, The Culinary Center, which firmly established Oceania Cruises as the leader in culinary enrichment.

Designed for just 18 guests, the Chef's Studio offers a new perspective on learning opportunities while cruising with an all-encompassing roster of seminars, workshops and destination-focused discussions led by Oceania Cruises' faculty of expert Chef Instructors.

The venue's new Test Kitchen Series features one-hour classes offered on sea days for $49 per person. Created for travelers seeking a deeper understanding of food and culture, sessions focus on techniques and culinary fundamentals with topics ranging from The Spice of Life, knife skills, pantry organization and cooking with high heat to destination-inspired classes exploring regional ingredients, traditions and culinary practices from around the world.

"Since introducing the first hands-on cooking school at sea aboard *Oceania Marina*, Oceania Cruises has continually evolved the ways guests can connect with destinations through food and culture," said Jason Montague, Chief Luxury Officer of Oceania Cruises. "The new Chef's Studio complements The Culinary Center while offering a different style of culinary enrichment, giving guests the opportunity to explore technique, and the importance of linking place, history and gastronomy."

"Whether we are discussing knife skills, the lessons passed down by legendary chefs, regional ingredients or local culinary traditions, these experiences help guests better understand the stories, techniques and cultures behind the food," said Chef Kathryn Kelly, Executive Chef and Director of Culinary Enrichment at Oceania Cruises. "The hands-on classes, shoreside excursions hosted by chefs, and now the Chef's Studio program all come together for a fully rounded suite of experiences designed for learning, sharing and connecting with like-minded fellow global travelers."

The Chef's Studio also serves as the gathering place for Oceania Cruises' signature Culinary Discovery Tours™. Guests meet before these small-group tours for an orientation and overview, and once the tour has returned, guests and the chef return to the Chef's Studio for a glass of wine to continue conversations and ask follow-up questions once back on board.

In 2027, Oceania Cruises expects to offer more than 100 chef-led Culinary Discovery Tours in destinations spanning Iceland, Australia, Uruguay and beyond. The Chef's Studio program will be expanded next year and introduced aboard *Oceania Riviera*™ and will debut on the line's latest additions to the fleet, *Oceania Sonata*™ and *Oceania Aurelia*™.

For more information on available classes or to add experiences to an existing reservation, visit OceaniaCruises.com, call 855-OCEANIA or contact a professional travel advisor.

Click here for full information on *Oceania Marina's* reinspiration.

About Oceania Cruises®

Oceania Cruises® is the world's leading destination- and culinary-focused luxury cruise line, celebrated for its port-rich voyages and authentic cultural and culinary experiences. The line's intimate, luxurious ships feature an adults-only environment, with a high proportion of spacious rooms and suites, calling on more than 600 marquee and boutique ports in more than 100 countries across seven continents, with destination-intensive itineraries ranging from seven to 180 days. Aboard the designer-inspired ships, guests enjoy personalized service supported by a strong crew-to-guest ratio, alongside The Finest Cuisine at Sea®, prepared by one of the highest chef-to-guest ratios at sea. Oceania Cruises® is also recognized as one of the world's most awarded cruise lines, with accolades spanning luxury, dining, service and destination experiences. Oceania Cruises® has five Sonata Class ships on order scheduled for delivery in 2027, 2029, 2032, 2035 and 2037. Oceania Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH).

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