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NORWEGIAN CRUISE LINE
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Oceania Cruises Announces 2026 Specialty Cruises Featuring Celebrated Culinary Figures, Exclusive Events, Hosted Shore Excursions, and Enriching Onboard Programming

MIAMI, May 29, 2025 /PRNewswire/ -- [Oceania Cruises®](#), the world's leading culinary- and destination-focused cruise line, has unveiled a selection of its 2026 Specialty Cruises, offering enriching onboard programming led by renowned guest hosts and culinary experts paired with itineraries that explore captivating ports around the globe. Guests can look forward to exceptional cuisine, exclusive events, hosted shore excursions, and meaningful opportunities to connect with local cultures.



Returning for the 2026 Specialty Cruises are beloved authors, television personalities, and chefs Claudine Pépin and Sara Moulton, along with Oceania Cruises' own Executive Culinary Directors and Master Chefs of France, Alexis Quaretti and Eric Barale. On these specially selected voyages, guests can enjoy culinary demonstrations, hosted shore excursions and dinners, and the opportunity to celebrate the art of food and travel.

"At Oceania Cruises, we believe that travel is most memorable when it engages all the senses and our 2026 Specialty Cruises are a perfect embodiment of that philosophy," said Jason Montague, Chief Luxury Officer of Oceania Cruises. "With the return of celebrated culinary talents like Claudine Pépin and Sara Moulton, along with our own Master Chefs of France, these voyages offer guests opportunities to enjoy the finest cuisine, discover rich cultures, and create lasting connections both on board and ashore. We are still working to

confirm the last details for a couple more Specialty Cruises for 2026 and will share details of these, and more on the engaging onboard events, in the coming months."

Oceania Cruises' 2026 Specialty Cruises embody the line's dedication to immersive travel and exceptional cuisine, and explore iconic and lesser-known destinations across Alaska, the Mediterranean, the British Isles, and more. Each sailing features enriching onboard experiences – from cooking demonstrations and engaging guest speaker sessions to exclusive chef-hosted dinners.

Oceania Cruises' 2026 Specialty Cruises:

Sara Moulton Cruise: 12 days from Lisbon to Paris, departing May 12, 2026 aboard *Oceania Marina*™

Join renowned chef, cookbook author, and television personality Sara Moulton on a culinary and cultural journey from Lisbon to Paris. A member of Oceania Cruises' Culinary Advisory Board, Moulton will share her passion and expertise during this enchanting voyage. Throughout the sailing, guests can enjoy dishes specially chosen by Moulton in The Grand Dining Room and have the chance to join her on select shore excursions and at exclusive onboard events.

Claudine Pépin Cruise: 12 days from Seattle to Seattle, departing July 2, 2026 aboard *Oceania Riviera*™

This special voyage will be hosted by acclaimed cookbook author Claudine Pépin, godmother of *Oceania Sirena*™ and president of the Jacques Pépin Foundation. Guests will enjoy exclusive onboard experiences with Pépin, including a question and answer session, culinary demonstrations, a Chef's Market Dinner, and more. She will also accompany select shore excursions, clearly marked "with Claudine Pépin" in the excursion title.

Culinary Luminaries Cruise: 10 days from Belfast to Lisbon, departing Sept. 15, 2026 aboard *Oceania Marina*

Hosted by Oceania Cruises' two Executive Culinary Directors and resident Master Chefs of France, Alexis Quaretti and Eric Barale, this voyage promises to be the ultimate culinary adventure for food lovers. Guests will have the chance to visit vineyards beyond Bordeaux, including the village of Cognac, famous for its namesake spirit, and tour the historic cellars beneath Château Royal de Cognac. Highlights of the cruise include live cooking demonstrations, destination-themed Chef's Market Dinners at the Terrace Café, and exclusive culinary panel discussions.

Oceania Club™ Reunion Cruise: 10 days from Barcelona to Rome, departing Nov. 5, 2026 aboard *Oceania Marina*

This exclusive voyage will be hosted by Neli Arias, Head of the Oceania Club, and other Oceania Cruises team members. Guests can experience the glamour of the iconic 1863 Casino de Monte Carlo, perhaps enjoying a multi-course meal in the luxurious Salon Rosé, with its terrace offering stunning views of the Mediterranean Sea. A variety of special events includes Oceania Cruises' famous gala brunch, exclusive dinners, cocktail receptions, and curated shore excursions showcasing iconic and lesser-known Mediterranean gems.

For additional information on Oceania Cruises' small-ship luxury, exquisitely crafted cuisine, and expertly refined travel experiences, visit [OceaniaCruises.com](https://www.OceaniaCruises.com), call 855-OCEANIA, or speak with a professional travel advisor.

About Oceania Cruises

Oceania Cruises® is the world's leading culinary- and destination-focused cruise line. The line's eight small, luxurious ships carry a maximum of 1,250 guests and feature The Finest Cuisine at Sea® and destination-rich itineraries that span the globe. Expertly curated travel experiences are available aboard the designer-inspired, small ships, which call on more than 600 marquee and boutique ports in more than 100 countries on seven continents, on voyages that range from seven to more than 200 days. Oceania Cruises® has two additional ships on order scheduled for delivery in 2027 and 2028 or 2029¹. Oceania Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit www.nclhld.com.

¹ Delivery for the second Oceania Cruises ship is contractually scheduled for the fourth quarter of 2028, but may be delayed to 2029.



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