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Regent Seven Seas Cruises® Elevates Culinary Craftsmanship Through New Partnership with The Butter Book®

The Floating Pastry Academy provides world-class pastry and baking training for culinary professionals fleetwide

MIAMI, August 4, 2026: [Regent Seven Seas Cruises®](#), the world's leading ultra-luxury cruise line, has launched the Floating Pastry Academy, a new three-year pastry and baking excellence initiative developed in partnership with The Butter Book®, further strengthening Regent's commitment to Epicurean Perfection™ and continuous professional development across the fleet. View the latest installment of Regent's Pride Behind Every Plate video series, highlighting the Floating Pastry Academy, [here](#).

The Floating Pastry Academy represents Regent's belief that an unrivaled guest experience is rooted in the meticulous training, rigorous discipline, and boundless creativity of its culinary professionals. Blending expert-led digital instruction with thorough practical evaluations and mentorship, the Academy offers a comprehensive curriculum. Spanning the complexities of artisanal fermentation and classical pâtisserie to intricate chocolate artistry and sophisticated plated desserts, this initiative will uphold the standards of precision and consistency the cruise line is renowned for.

"Our guests trust Regent to deliver excellence in every moment of their journey, and this partnership extends that promise down to the smallest detail on their plate," said Wesley D'Silva, President, Regent Seven Seas Cruises. "Long-term thinking such as this keeps us at the forefront of ultra-luxury travel. Behind every exceptional dining experience is a team of talented professionals whose passion and skill bring our culinary vision to life, and the Floating Pastry Academy is an investment in both their future and the guest experience they help create."

"We are extremely excited about the opportunity to give our pastry chefs access to high-quality training and new techniques," said Bernhard Klotz, Vice President of Food & Beverage, Regent Seven Seas Cruises. "Long before a guest's first bite of a pastry on board, the artistry behind it has already taken years to master. This partnership formalizes that craftsmanship into a structured pathway for the chefs who bring it to life and reflects our commitment to supporting their professional growth."

"Luxury is built on consistency, dedication, knowledge and a passionate team. Investing in your culinary teams is one of the most invaluable things a hospitality company can do," said Chef Sébastien Canonne, M.O.F., Founder of The Butter Book. "What excites me most about partnering with Regent Seven Seas Cruises is the opportunity to preserve its culinary heritage while giving their team access to world-class education and structured career

advancement. This Academy will help elevate pastry excellence across the fleet without ever sacrificing technique, artistry or quality.”

This new investment builds on Regent's long-standing pursuit of Epicurean Perfection. From the luxurious daily afternoon tea to the exquisite trolley of petit-fours in Chartreuse, the fleet's specialty French dining venue, and delicate treats thoughtfully paired with custom-crafted specialty coffees at Coffee Connection, pastry and baking are central to the Regent experience. As Regent's culinary program continues to be refined and elevated, including new dining concepts such as Azure, debuting aboard the upcoming *Seven Seas Prestige™*, the Academy provides the structured foundation to sustain that same pursuit of perfection, fleetwide.

For more information, please visit [RSSC.com](https://www.rssc.com), call 1-844-4REGENT (1-844-473-4368) or contact a professional travel advisor.

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About The Butter Book®

[The Butter Book®](https://www.rssc.com) is an award-winning pastry and baking workforce development platform and methodology founded by world-renowned chefs and expert educators. Developed from more than 25 years of elite culinary education, the platform combines chef-led digital learning, practical assessments, supervisor validation, Train-the-Trainer implementation and customizable career pathways into one integrated workforce development system. From apprentice to master craftsmanship, The Butter Book delivers scalable digital and hands-on education for hospitality groups, hotels, cruise lines, government culinary teams and educational institutions. Designed for enterprise organizations, it helps attract, onboard, develop, retain and advance culinary talent while standardizing best practices, strengthening internal talent pipelines, driving operational consistency and enabling organizations to scale without compromising craftsmanship, quality or brand standards.

About Regent Seven Seas Cruises®

Regent Seven Seas Cruises® is the world's leading ultra-luxury cruise line, inviting guests to Experience the Unrivalled® since 1992. With a maximum of only 411 suites, the line's perfectly-sized ships - *Seven Seas Explorer®*, *Seven Seas Grandeur®*, *Seven Seas Mariner®*, *Seven Seas Navigator®*, *Seven Seas Splendor®*, *Seven Seas Voyager®*, and *Seven Seas Prestige™*, which is scheduled to be delivered in 2026 - form The World's Most Luxurious Fleet®. Offering immersive exploration in more than 550 destinations across seven continents, guests travel the world in luxurious space featuring sumptuous all-suite accommodations, nearly all with private balconies, which are among the largest at sea. Regent's heartfelt personalized service can be found throughout lavish public areas and expansive outdoor spaces, or while savoring incomparable culinary experiences in a range of specialty restaurants and al-fresco dining venues. Guests Cruise In All-Inclusive, Unrivalled Luxury™ as part of Regent's All-Inclusive Cruise Fares, offering amenities such as unlimited shore excursions, exquisite cuisine, beverages including fine wines and spirits, entertainment, Starlink Wi-Fi, valet laundry, gratuities, a one-night, pre-cruise hotel package for guests staying in Concierge-level suites and higher, and more. For more information, please visit [RSSC.com](https://www.rssc.com), call 1-844-4REGENT (1-844-473-4368) or contact a professional travel advisor. Regent Seven Seas Cruises has four Prestige Class ships on order

scheduled for delivery in 2026, 2030, 2033, and 2036. Regent Seven Seas Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit www.nclhltd.com.

Notes to editor: Images can be found [here](#). Please use ©RSSC or “Images were provided by Regent Seven Seas Cruises®”.

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