



Global Tourism Will Recover Fully by Year's End

According to the latest World Tourism Barometer from UN Tourism, the travel and tourism sector should see a full recovery from the COVID-19 pandemic by the end of this year. Global tourism already reached 98% of pre-pandemic levels over the first nine months of 2024, with around 1.1 billion tourists traveling internationally. Regions to keep an eye on next year include the Middle East, which saw record growth in the first nine months of 2024 (up 29%, versus 2019); Europe, which is still in high demand (up 1%, compared to 2019); and Africa, which has seen 6% growth over 2019. Asia-Pacific is also increasingly in the mix, continuing its slow-but-steady comeback after a later reopening to international travel, and reaching 85% of 2019 levels (compared to 66% in 2023).

Nassau Cruise Port Set a Visitation Record in 2024



The Bahamas' Nassau Cruise Port welcomed a record-breaking 5.6 million passengers in 2024, marking its second consecutive year of growth. In 2023, the port saw 4.4 million cruisers, up significantly from 3.2 million passengers the year before.

The impressive year-over-year growth signals a consistent upward trajectory for the Caribbean destination's cruise business, with 61% of its 9.1 million total visitors arriving via cruise ship. To maintain its momentum, the port has expansion and improvement plans underway, including enhanced facilities, family-oriented experiences, dining options and new sustainable practices.



STAR CLIPPERS

Unique Sailing Adventures

As the chill sets in, let us whisk you away to sun-soaked destinations where the air is warm, the seas are shimmering, and the adventure is endless.

Picture yourself aboard our majestic tall ships.



with billowing white sails above you and sparkling turquoise waters below, as we transport you to some of the most breathtaking corners of the Caribbean, Costa Rica, and Panama. Onboard, the real magic of authentic sailing comes alive.

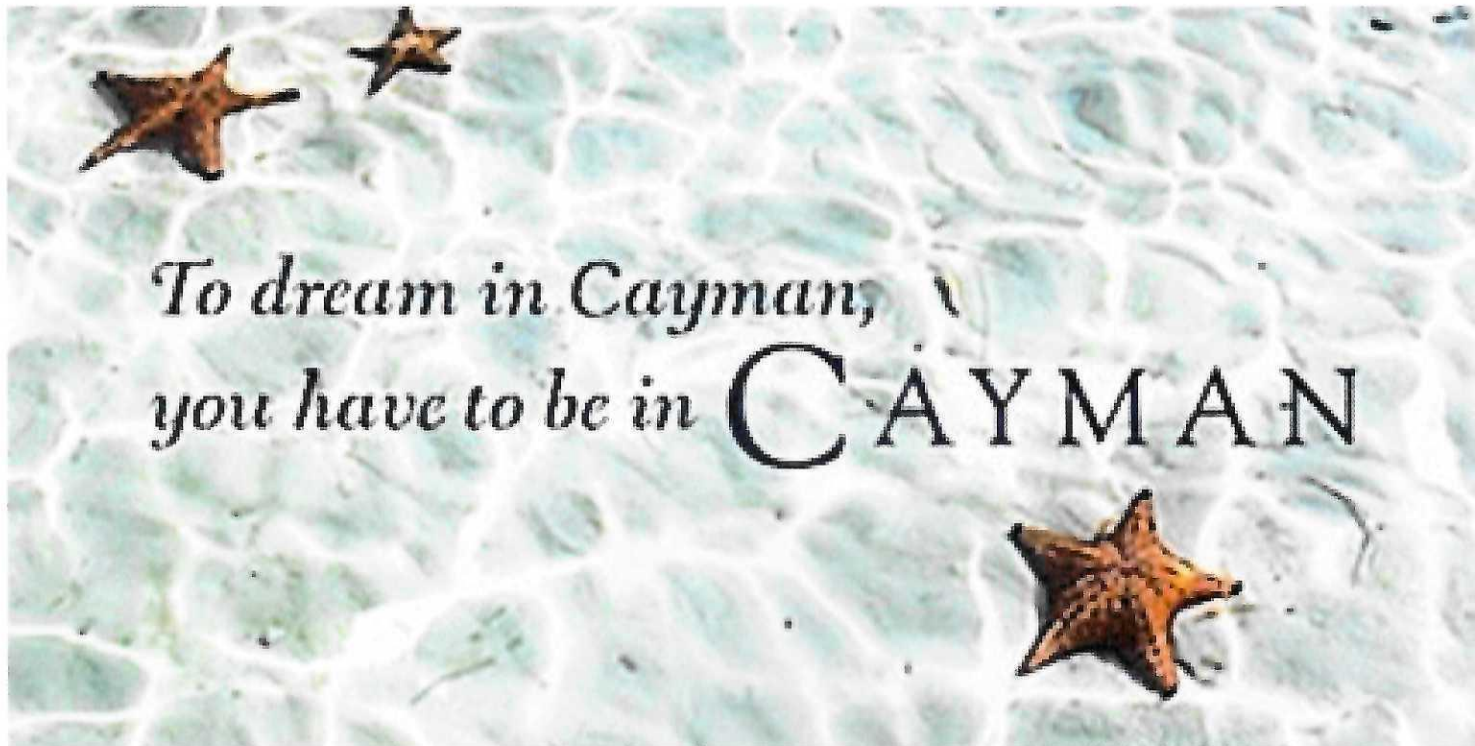


Our vessels are more than just ships—they're works of art,

crafted to evoke the romance of the open sea from the moment you step aboard, with nautical craftsmanship, polished teak decks, and gleaming brass accents that create a timeless atmosphere.

The relaxed pace onboard, with no strict schedules, allows you to genuinely connect with the sea, your fellow travelers, and our dedicated crew. Guests can climb the mast for awe-inspiring views, unwind by the pool, or explore crystal-clear waters with our complimentary water sports. Along the way, discover secluded coves, hidden harbors, and off-the-beaten-path treasures that are only accessible by smaller ships like ours. Whether you're dreaming of sipping cocktails on St. Barts, discovering secluded bays in the British Virgin Islands, or gliding through the Panama Canal, our sailings promise an extraordinary escape.

The warmth is calling, and adventure awaits.



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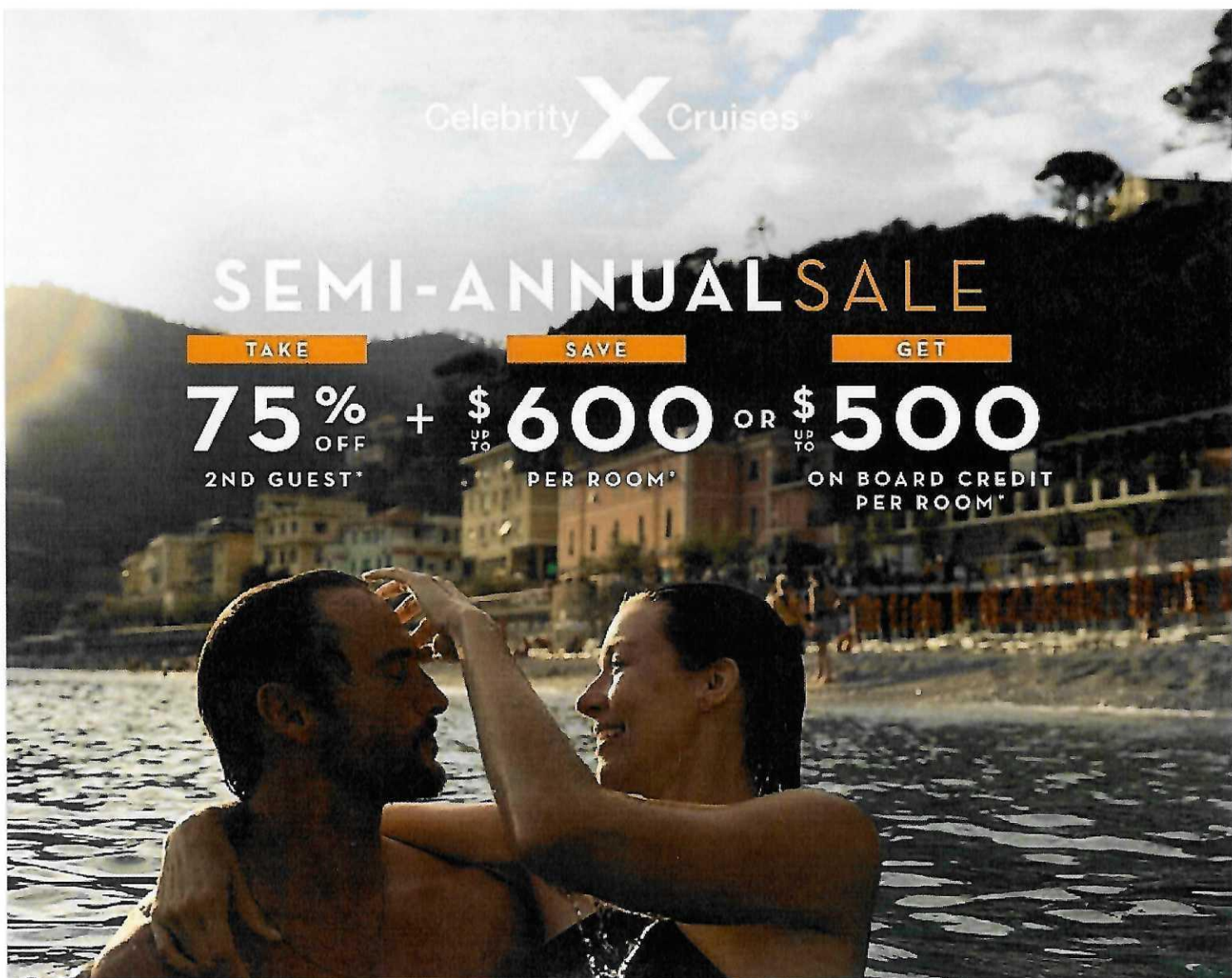
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UP TO

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Level: Easy
Total: 35 min
Prep: 25 min
Cook: 10 min
Yield: 6 to 8 servings

Ingredients:

For the shrimp:

2 pounds (12 to 15-count) shrimp
1 tablespoon good olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

For the sauce:

1/2 cup chili sauce (recommended: Heinz)
1/2 cup ketchup
3 tablespoons prepared horseradish
2 teaspoons freshly squeezed lemon juice
1/2 teaspoon Worcestershire sauce
1/4 teaspoon hot sauce (recommended: Tabasco)

Directions:

- 1 Preheat the oven to 400 degrees F.
- 2 Peel and devein the shrimp, leaving the tails on. Place them on a sheet pan with the olive oil, salt, and pepper and spread them in 1 layer. Roast for 8 to 10 minutes, just until pink and firm and cooked through. Set aside to cool.
- 3 For the sauce, combine the chili sauce, ketchup, horseradish, lemon juice, Worcestershire sauce, and hot sauce. Serve as a dip with the shrimp.



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Roasted Shrimp Cocktail

Royal Caribbean Unveils 2026-27 Caribbean and Northeast Cruise Lineup

Royal Caribbean will deploy 12 ships across multiple ports for Caribbean and Northeast cruises in the 2026-27 season, offering itineraries ranging from 4 to 12 nights.

Key destinations include Perfect Day at CocoCay in The Bahamas and the new Royal Beach Club Cozumel, set to open in 2026. Ships will sail from Florida, Texas, Puerto Rico and Northeastern ports, providing diverse vacation options.

Florida departures will feature Star of the Seas from Port Canaveral on 7-night eastern and western Caribbean cruises; Icon of the Seas from Miami on 7-night Caribbean routes; Allure of the Seas from Fort Lauderdale on 6- and 8-night Caribbean itineraries; Adventure of the Seas from Port Canaveral and Fort Lauderdale on 6- and 8-night Caribbean trips; and Enchantment of the Seas from Tampa on 7-night western Caribbean cruises.

Texas departures will showcase Symphony of the Seas from Galveston on 6- to 8-night western Caribbean adventures; and Puerto Rico departures will highlight Brilliance of the Seas from San Juan on 7-night Caribbean cruises and Radiance of the Seas from San Juan on year-round 7-night southern Caribbean routes.

And Northeast departures will tout Oasis of the Seas from Cape Liberty on 7- and 9-night Bahamas cruises; Odyssey of the Seas from Cape Liberty on 7-, 8-, 11- and 12-night Caribbean itineraries; Independence of the Seas from Cape Liberty on 4- to 9-night cruises to Bermuda, the Caribbean and Northeast destinations; and Vision of the Seas from Baltimore on 5- and 9-night Bermuda and Bahamas cruises.

Destinations include popular Caribbean ports like Nassau, St. Kitts, St. Maarten and new additions like the Royal Beach Club Cozumel, alongside Northeast locations such as Boston, Portland and Halifax.

Carnival Cruise Line Expands 2026/27 Deployments from California and New York

Carnival Cruise Line is adding new sailings for the 2026/27 season, including more options from homeports in California and New York.

From Long Beach, California, Carnival is expanding itineraries on Carnival Firenze and Carnival Radiance. Firenze will operate three-day weekend cruises to Ensenada, Mexico, departing on Fridays, as well as four-day cruises visiting Catalina Island and Ensenada and departing on Mondays.

Radiance's 2026/27 program from Long Beach includes a variety of voyages in the Mexican Riviera, including three- and four-day Baja Mexico sailings to Ensenada and Catalina Island, five- and six-day cruises visiting Cabo San Lucas and Ensenada, and an eight-day voyage exploring Cabo San Lucas, Puerto Vallarta, Mazatlan and La Paz. Radiance will also offer seven 14-day Carnival Journeys cruises to Hawaii, during which passengers will visit Maui, Oahu, Kauai and the Big Island.

Carnival Panorama will also continue sailing year-round from Long Beach, offering cruises to destinations such as Cabo San Lucas, Ensenada, Puerto Vallarta, Mazatlan and La Paz.

On the east coast, Carnival Venezia will sail a variety of four- to eight-day voyages from New York City's Manhattan Cruise Terminal during the 2026 season. Destinations will include Bermuda (with one-, two- and three-day port calls), as well as Canada, with a five-day cruise to Saint John and Halifax. Venezia will also offer Caribbean sailings featuring ports such as Nassau, Half Moon Cay and Grand Turk. Some voyages will visit Carnival's upcoming Celebration Key.

Carnival sails more passengers than any other cruise line from California, with three ships operating year-round from the Long Beach Cruise Terminal, plus seasonal sailings from San Francisco.