

# GROUPS 2025-2026

## OCTOBER 25-NOVEMBER 2, 2025—SEVEN NIGHT SOUTHERN CARIBBEAN CRUISE (WITH PRE-NIGHT IN SAN JUAN)

### ABOARD THE GRAND PRINCESS

Your vacation starts with a pre-cruise night at the Embassy Suites in San Juan prior to boarding the Grand Princess visiting the beautiful ports of Tortola, BVI, St. Kitts, Dominica, Grenada and Barbados. This eight night package includes non-stop air from Philadelphia on American Airlines, one night at the Embassy Suites in San Juan with a full cooked to order breakfast prior to embarkation, all transfers, cruise accommodations as selected, current port and government taxes, Princess Plus package (drinks, Wi-Fi, gratuities, specialty dining (1) and room service). Price per person double \$2,239.00 for an ocean view cabin and \$2,639.00 for a balcony. **ONLY TWO CABINS LEFT**

## MARCH 8 TO APRIL 8, 2026—31 DAY PANAMA CANAL, INCA & SOUTH AMERICAN DISCOVERY

### ABOARD HOLLAND AMERICA'S OOSTERDAM

Holland America's first vista-class ship, the Oosterdam recently emerged from dry dock with exciting updates including completely refurbished suites and new lounge, dining and entertainment venues, such as Music Walk with Lincoln Center Stage, B. B. King's Blues Club and Billboard. Guests can choose from delectable specialty restaurants, hone culinary Skillswith America's Test Kitchen and thrill to BBC Earth experiences. Embark in cosmopolitan Buenos Aires where pre-cruise packages are available. Visit the penguins in Patagonia as you get ready to sail past Cape Horn and the Straits of Magellan. We then sail from Ushuaia and cruise the dramatic coast of Chile with stops in Puerto Montt and Punta Arenas. Sail through Glacier Alley enroute to a full transit of the Panama Canal and return to Ft. Lauderdale. Inside cabins start at \$4,999.00 per person double. Available additions include Holland America's "Have It All" package which includes a beverage package, three specialty dining venues, \$300 per person shore excursion credit, and Wi-Fi. This package is available at \$60 per person/per day. Pre-paid gratuities are available at \$17 per person/per day. Other categories are available. Passport is required. Call for rates and more information.

## MARCH 13-18, 2026—ICELAND-THE LAND OF FIRE AND ICE

Our annual Iceland adventure begins with your non stop flight from Newark Liberty on Icelandair to Reykjavik. On arrival we will start our holiday with a heavy continental breakfast at Viking World Museum before heading to the rejuvenating waters of the Blue Lagoon. We will stay four nights at the FossHotel Reykjavik with a full buffet breakfast daily, Golden Circle tour, Fridheimar Greenhouse and stable visit with tomato soup lunch, entrance to Kerid Crater and Skalholt cathedral, Northern Lights excursion, Sky Lagoon entrance, all current air and government taxes. Into the Glacier and South Coast tours are optional. Price: \$2,295.00 per person double (+\$500 additional for single)

Price is based on minimum participation\*

## MAY 10-23, 2026—CULTURAL TREASURES OF JAPAN

Explore the 'Land of the Rising Sun' and experience the ancient and modern Japanese culture firsthand. Discover peaceful temples and technological marvels. This 14 day tour includes airfare from Newark, transfers from Home Town Travel, 18 meals, all accommodations, sightseeing with entrance fees, All transportation within Japan and a professional tour escort throughout. Visit Tokyo, Asakusa, Ginza, Takayama, Sensoji Shrine, Matsumoto Castle, Tea ceremony, Lake Ashi cruise, Sake tasting, Hida beef dinner, Bullet Train and Hiroshima.

Rate: \$8,549.00 per person double (single \$1,200.00 additional)

# Grill-Poached Tomato Butter Halibut

Nothing says "Tomato Girl Summer" like halibut poached in a bright and simple sauce of cherry tomatoes, white wine and butter. Shallots, fennel and charred lemons mix with the bursting tomatoes and verdant herbs to create an on-the-grill recipe that is as beautiful as it is delicious. Don't skimp on the grilled bread — it's key to savoring every last bit of

Level: Easy

Total: 40 min

Active: 30 min

Yield: 4 servings

## Ingredients:

Four 6-ounce skinless halibut fillets

7 tablespoons extra-virgin olive oil

Kosher salt and freshly cracked black pepper

1 baguette, halved lengthwise and cut into 4 pieces

1 lemon, halved

2 tablespoons chopped fresh mint

2 tablespoons chopped fresh parsley

2 tablespoons chopped fresh tarragon

1 small bulb fennel, thinly sliced, fronds reserved

2 medium or 1 large shallot, thinly sliced

24 ounces multi-colored cherry or grape tomatoes

1 cup white wine

2 tablespoons unsalted butter

## Directions:

**1** Prepare a grill for medium-high heat. Put a 12-inch enameled cast-iron skillet or braiser on the grill and heat until very hot, about 10 minutes.



**2** Meanwhile, drizzle the halibut with 2 tablespoons of the oil and sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper. Rub the fillets to evenly coat. Drizzle the baguette pieces with 2 tablespoons oil. Drizzle the cut side of the lemon halves with 1 tablespoon oil. Toss together the mint, parsley and tarragon in a small bowl. Chop enough of the fennel fronds to yield 2 tablespoons, then toss with the herbs. Set aside.

**3** Drizzle the hot skillet with the remaining 2 tablespoons oil, then add the shallots and sliced fennel. Cover the grill and cook, uncovering and stirring occasionally, until softened and browning on the edges, 3 to 5 minutes. Stir in the tomatoes and season with 1 teaspoon salt and 1/2 teaspoon pepper. Cover and cook until the tomatoes are starting to burst, 3 to 5 minutes more. Add the wine and use a wooden spoon to scrape up any browned bits. Add the butter and bring to a simmer. Sprinkle with half of the herb mixture. Nestle the fillets into the tomato mixture, cover the grill and cook for about 4 minutes.

**4** Add the baguette pieces and lemon halves to the grill cut-side down. Cover and continue to cook until the tops of the fillets start to turn opaque, and the baguette pieces and lemon halves are lightly charred on the bottom, about another 5 minutes. Squeeze the lemon halves over the fillets and sprinkle the remaining herb mixture over the whole dish. Serve immediately with the grilled bread.



## Rees Family Cruise

Alexandria, Maryann, Gabriella and Dina Rees

My family and I recently went on a Celebrity Cruise aboard the Reflection from July 26th thru August 1st. We had the most wonderful time!

This trip brought us together closer as a family and we were able to spend so much time together. We explored Key West and all the little shops there, jumped into Mayan Cenotes in Cozumel and interacted with sea turtles at a conservation area in George Town, Grand Cayman.

Thank you Nancy for all your help with it all.

We all look forward to our Alaska Cruise together with Hometown in July 2026! -Gabbi

## The People. The Place. Maui.

Maui is like nowhere else — encouraging visitors to experience the values and its unique culture of its people. From the melodic sounds of mele (Hawaiian music) to spreading aloha with fragrant lei. From the preservation and perpetuation of Native Hawaiian knowledge to using food to bring the community together. On Maui, it's not just the place — it's the people — that make the island so unique, beautiful and worth experiencing.

### Did you know?

Maui's Haleakalā volcano is the largest dormant volcano in the world, standing over 10,000 feet above sea level. Its summit is a popular spot to watch the sunrise, often described as a spiritual and awe-inspiring experience.

Every winter, thousands of humpback whales migrate to the warm waters between Maui, Moloka'i, and Lāna'i. This makes Maui one of the best whale watching destinations in the world, especially between December and April.

Maui is known as the "Valley Isle" because it was formed by two volcanoes: Haleakalā in the east and Mauna Kahalawai in the west. Their eroded slopes created a fertile valley that gives the island its distinctive shape.

## Taste the Real Aruba

Aruba's culinary scene blends Caribbean flavor, global flair, and island soul. From food trucks to fine dining, there's a spicy story behind every bite.

**Xa On The Go: For the love of chicken, let's take this steakhouse to another level. Azar is FIRE!**

With a passionate, fiery hate for another on-island chicken restaurant, Teddy and Miguel set out to create the best chicken Aruba has ever tasted. Combining Teddy's expertise and preference for Peruvian-style chicken with Miguel's Venezuelan version became a game of compromise until both were satisfied. With the perfect chicken recipe in hand, construction started on what is now Azar Open Fire Cuisine. The only issue? Teddy joked that they would need to sell about 4,000 chickens a day to



## Local Cuisine in Aruba

Discover how the melting pot of cultures contributes to a menu influenced by Holland, South America, and the Caribbean.

Fascinating flavor fusions result from a combination of various types of cuisines as award-winning chefs from all over the world spin their magic, adding new dimensions to Aruba's culinary stew pot.

Aruba's home-cooked food was influenced by Amerindians, merchants, pirates, colonial powers of the Netherlands and Spain, African slaves, Eastern and Asian immigrants.

# ROYAL CARIBBEAN EXPECTS TO OPEN SOUTH PACIFIC DESTINATION IN EARLY 2027



(FLOATING BAR IN THE LAGOON)

ROYAL CARIBBEAN INTERNATIONAL HAS TARGETED AN EARLY 2027 OPENING FOR ITS FIRST SOUTH PACIFIC PRIVATE DESTINATION.

THE BEACH GETAWAY ON LELPA, AN ISLAND IN THE VANUATU ARCHIPELAGO, WILL BE DESIGNED TO BE A SERENE, NATURE-FORWARD EXPERIENCE.

LELPA WILL BE ON ITINERARIES FOR SAILINGS FROM AUSTRALIA, WHICH IS ABOUT 1,000 MILES WEST OF THE ISLAND.



Sensira Resort & Spa is designed with family connections in mind, from toddlers to grandparents, every family member finds their moment surrounded by the postcard-perfect scenery of soft sands, clear blue waters, and radiant Caribbean light.

From gourmet dining to casual bites, Sensira satisfies every appetite. Enjoy a main buffet, unique specialty restaurants, five bars, and poolside treats—each offering bold flavors and local flair you won't forget.

# Scarlet Lady Arrives in Iceland; Brilliant Lady Ready for Debut



Virgin Voyages marked a major milestone this week as Scarlet Lady became the first ship in the fleet making its inaugural call on Iceland. Arriving in Akureyri for the first time, the visit kicks off the brand's entry into the Nordic region, with upcoming stops in Ísafjörður and an overnight in Reykjavik. This first call signals the success of Virgin Voyages' broader destination strategy and its appeal among adult travelers seeking new regions with more immersive itineraries.

While Scarlet Lady calls on Iceland, Brilliant Lady—Virgin Voyages' fourth ship—has just completed final updates in Palermo. It is now sailing towards the U.K. and Lisbon for a series of first-look onboard events before its inaugural voyage from New York City on September 3. The ship's coast-to-coast inaugural season spans four U.S. markets including New York, Miami, Los Angeles and Seattle, underscoring the company's growth strategy and growing investment in the North American market. Brilliant Lady will also sail to Alaska in 2026, marking Virgin Voyages' first foray into that region.

In response to rising interest in longer escapes, the brand has also introduced fresh seven-night Caribbean itineraries from Miami, complementing its popular Mediterranean and repositioning voyages. Paired with the design-forward appeal of its fleet and sophisticated offerings, modern travelers are flocking to Virgin's seafaring vacations.

 **OCEANIA**

**SUMMER  
*of Choice***

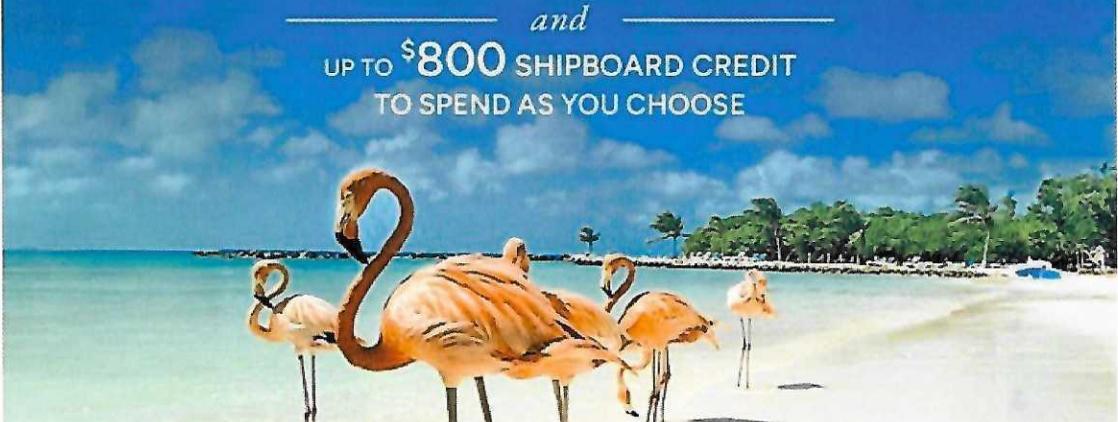
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UP TO  
40% OFF + UP TO 2 CATEGORY  
**UPGRADE**

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and

UP TO \$800 SHIPBOARD CREDIT  
TO SPEND AS YOU CHOOSE

A photograph of several pink flamingos standing in shallow, clear water on a sandy beach. The flamingos are facing different directions, some with their heads down. In the background, there are green trees and a clear blue sky.