



HOT CRUISE DEALS FOR FALL & WINTER 2025

Get the best value at sea with Norwegian's More At Sea™, over a \$2,000 value! Explore hand-picked, fall and winter 2025 cruise deals to the Caribbean and The Bahamas, the Mexican Riviera or Panama Canal. But hurry, this offer won't last long.



Extend your summer with these hot savings!

Don't wait! Make summer last and save today on your escape to the tropics with cruises starting as low as \$249 per person*, plus get 70% off 2nd guest*, and enjoy unlimited open bar, specialty dining and more with our More At Sea™ package. Book your sunny getaway today for the best prices and get ready to experience more with Norwegian.

Caribbean & The Bahamas Cruises

From Miami, Orlando, Tampa, Jacksonville, New York, Galveston, New Orleans, San Juan, Punta Cana (La Romana), Barcelona or Lisbon

Find your endless summer when you sail to the Caribbean or The Bahamas on a 3– to 14– day cruise. Paradise awaits on Harvest Caye, Belize's premier resort-style destination, where you can soar from island to ocean on a 3,000-foot-long zipline. Take relaxation to a new level at new Great Stirrup Cay, Bahamas, NCL's private island. Unwind at Hammock Bay, a laid-back oasis with 54 hammocks, a tiki bar, BBQ buffet and easy access to the beach. Wherever the sea breeze takes you, there's more for everyone every single day of your Norwegian cruise.



Panama Canal Cruises

From Miami, Los Angeles, San Diego, San Francisco or Seattle

Take the world's greatest shortcut on one of Norwegian's Panama Canal cruises. Explore some of the most exotic and beautiful destinations on a 11, 12, 15, 16 or 20-day cruise and discover for yourself why Norwegian is the Best Cruise Line in Panama Canal & Central America according to Cruise Critic.



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



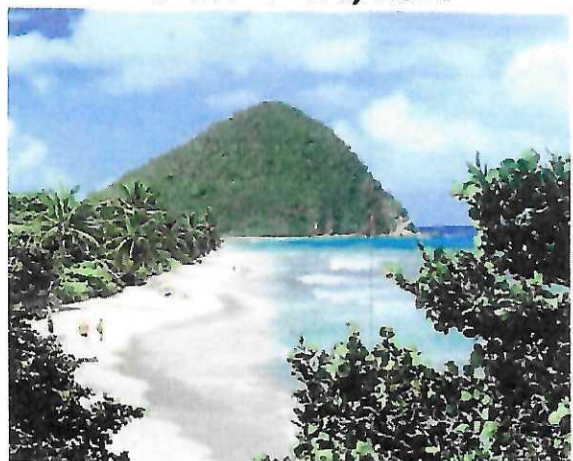
Local Cuisine in Aruba

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.





CALL ON A NEW PORT EVERY DAY. Call on a new port every day with our destination-focused Caribbean itinerary, and experience a dazzling blend of turquoise waters, emerald isles and European legacies. Spend time exploring the colonial treasures of San Juan, and immerse yourself in the British, French and Dutch cultures of the Lesser Antilles. Cruise spectacular azure waters, from Tortola and St. Lucia to Dominica, St. Martin and St. Thomas

ALL THIS IS INCLUDED:

- 11-day cruise visiting 9 countries & 9 ports with private veranda
- 9 included shore excursions
- All onboard meals including regional specialties
- Beer, wine & soft drinks with onboard lunch & dinner
- Free Wi-Fi (connection speed may vary)
- Port taxes & fees

Mac and Cheese

It's Friday, and we've got the perfect treat for you: the most popular mac and cheese recipe! While gooey Gruyere and extra-sharp Cheddar provide plenty of richness, fresh tomatoes brighten things up. You can make this recipe with tomatoes from your garden or local farmer's market to embrace

Ingredients:

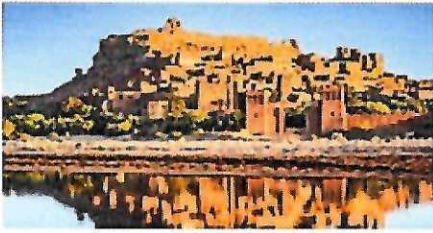
- Kosher salt
- Vegetable oil
- 1 pound elbow macaroni or cavatappi
- 1 quart milk
- 8 tablespoons (1 stick) unsalted butter, divided
- 1/2 cup all-purpose flour
- 12 ounces Gruyere, grated (4 cups)
- 8 ounces extra-sharp Cheddar, grated (2 cups)
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon ground nutmeg
- 3/4 pound fresh tomatoes (4 small)
- 1 1/2 cups fresh white bread crumbs (5 slices, crusts removed)

Directions:

- 1 Preheat the oven to 375 degrees F.
- 2 Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to the directions on the package, 6 to 8 minutes. Drain well.
- 3 Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt 6 tablespoons of butter in a large (4 quart) pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a 3-quart baking dish.
- 4 Slice the tomatoes and arrange on top. Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.



Morocco



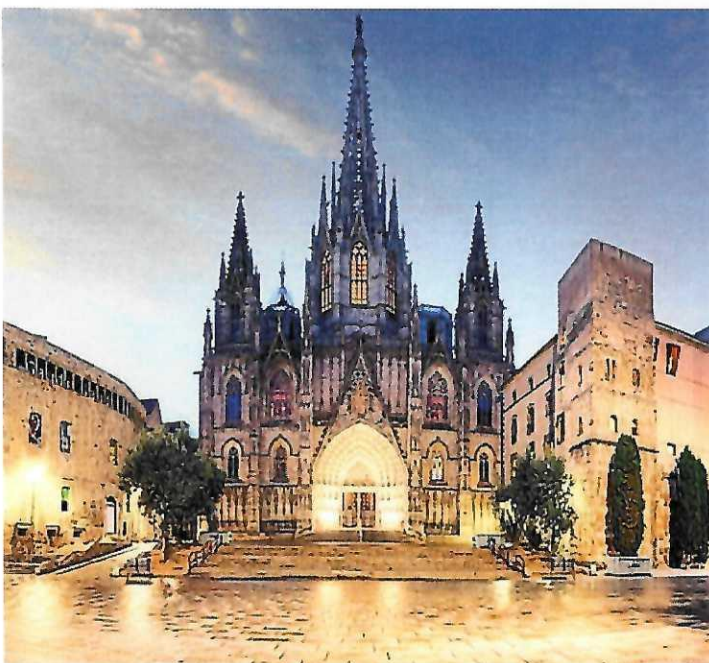
CULINARY MOROCCAN ADVENTURE



Some countries bring a lot to the table, and Morocco is undoubtedly one of them. A multisensory affair if there ever was one, a journey to this exotic kingdom always guarantees a spread of otherworldly sensations; but there one that holds the crown above the rest — and that is one of taste!

Once you find yourself in the heart of Morocco, it's hard to imagine that there could be anything to top the eclectic allure of its mesmerizing culture and the timeless spirit of its ancient medinas. That is, of course, until you savor those first warm bites of tagine in a courtyard of a secluded riad. Or catch a glimpse of the stars above the High Atlas Mountains as you delight in a traditional Berber-style feast over panoramic views. And we haven't even mentioned all the secrets you'll uncover as you dive into the fragrant spices that color the souks of Marrakech.

As immersive as it is delicious, Morocco's cuisine is a gateway to experiencing it in a truly unforgettable and satisfying way. And because we'd love for your clients to do just that, We can put together a tasteful guide to some of Morocco's most appetizing aspects. From iconic dishes to exclusive culinary adventures, this is Morocco at its most flavorful.



Spain and Portugal

Traveling through Spain and Portugal is a journey through rich history, vibrant culture, and stunning landscapes. In Spain, explore the dynamic energy of Madrid and Barcelona—home to iconic art, bold architecture, and buzzing nightlife. Then head to Portugal, where the charm of Lisbon and Porto unfolds in scenic streets and seafaring heritage. Savor tapas and paella in Spain, then enjoy Portugal's pastéis de nata and coastal seafood delights. From medieval castles and golden beaches to the rhythms of Flamenco and Fado, the Iberian Peninsula offers an unforgettable and captivating experience at every turn.

Early Access to Celebrity Cruises' New River Ships Sells Out in 6 Minutes



Celebrity Cruises is set to transform river vacations in Europe

Its new ships feature open decks, spacious staterooms and unmatched dining, bringing the line's signature hospitality to the Rhine and Danube Rivers. Due to unprecedented demand, early Priority Booking Access to Celebrity's 2027 sailings aboard Celebrity Compass and Celebrity Seeker sold out in six minutes. The remaining 2027 inventory will open to the general public later this month

"Celebrity River Cruises ships will be the most innovative on the river, with a patent-pending industry-leading design that offers more space to

vacation while bringing guests even closer to destinations," said Laura Hodges Bethge, president of Celebrity Cruises. "With about half of our guests having experienced or intending to take a river cruise, we know guests are going to love sailing Europe's Rhine and Danube rivers The Celebrity Way on our fleet of elevated, cutting-edge ships."

The luxury river ships feature a patent-pending, industry-leading design that offers more space to vacation, all while ensuring a smoother, more relaxing sailing experience.

The revolutionary open decks offer the most usable outdoor space of any river ship and remain accessible throughout the entire journey, offering uninterrupted, 360-degree views.

Celebrity Compass and Celebrity Seeker offer guests the chance to dine floating above the river on the Magic Edge—the first-ever cantilevered dining pods—while enjoying regional, destination-driven culinary offerings. Transformative shade structures, furniture and a top-deck bar and grille, maximize guests' time on deck while offering zones for every mood, whether it be socializing or disconnecting, in a space designed for year-round comfort. Plus, an infinity-edge plunge pool invites guests to cool off while taking in the sights. These flexible public spaces ensure guests enjoy more of their time outside at destinations, and on the journey in between.

Innovative stateroom design delivers intuitive storage, enhanced configuration, king sized beds in every stateroom and spacious balconies to make guests feel at home on the river. The ships offer five boutique stateroom categories, each bathed in natural light. All guests can enjoy complimentary stocked mini bars and destination-inspired amenities. Suite guests also enjoy an on-demand butler through "Butler Chat," complimentary exclusive dining, room service and happy hour experiences, complimentary laundry once per sailing, and priority booking for shore excursions.

Celebrity's revolutionary Infinite Veranda concept, made famous on Edge Series ocean ships, connects guests to the landscapes around them at the touch of a button. The first-ever Skylight Infinite Balcony Suites feature a separate living area and a ceiling window for natural light. Vista Balcony Suites and Balcony staterooms offer private escapes with an enhanced design for more usable outdoor space to enjoy a coffee or unwind after a day on shore. Guests can discover new views without ever leaving their room from an Infinite Balcony stateroom, while River View staterooms offer generous natural light for the perfect space to relax.

Guests will enjoy flavorful dining at eight restaurants and bars, including Celebrity-favorite venues Martini Bar, Sunset Bar and Café Al Bacio.

Destination-driven menus that evolve throughout each itinerary immerse guests in local delicacies—from locally baked morning pastries to regionally inspired dinners. Guests can enjoy complimentary breakfast room service and flexible, all day dining access that offers 24/7 meal options on the river.

Celebrity offers 33 seven-night sailings on the Rhine and Danube, exploring Europe's culture and history, inviting guests to enjoy the new perspective each day offers. The ships will call at multiple ports per day, offering guests the opportunity to explore many cities, combined with overnight experiences.

From private wine tastings in Austria to thermal baths in Budapest, or cycling the riverbanks of the Danube, every experience is designed to bring out what is rare and remarkable. Guests will see Budapest lit by night, sail the Wachau Valley and discover hidden gems. Plus, elevated pre- and post-cruise stays—available to book in early 2026—extend guests' time in cities such as Prague and Budapest.

Celebrity River Cruises will set sail with an innovative hull, delivering a lightweight versatile design that improves river navigation, delivering the most seamless vacation experience in the industry. Pushing the boundaries of leisure travel, Celebrity's fleet of river ships advances Royal Caribbean Group's decades-long commitment to sustaining the planet. The ships are equipped with the best-in-class hybrid propulsion system, as well as waste management systems, alongside advanced technology to reduce noise and vibration.

Celebrity Cruises Captain's Club members' loyalty tiers extend to river vacations, giving guests access to new and different rewards, recognition, and elevated experiences from ship to shore. Members can earn eight to 18 points per night on river vacations, with more details on tier benefits to be shared in 2026.

Caprese Crostini Ghosts

Put your favorite spooky cookie cutter to work for one of the cutest Halloween appetizers around. We combined the iconic caprese salad flavors of tomato, mozzarella and basil on these loaded toasts that are heavy on Halloween spirit but light and refreshing to eat. For the best result, bring your ghost cookie cutter along when you're shopping so you can select a hunk of mozzarella that's large enough for stamping your cutter. All the cheese trimmings are used on more traditionally arranged crostini to serve alongside the ghoulish ones so nothing goes to waste.

Level: Easy

Total: 25 min

Active: 15 min

Yield: 4 to 6 servings

Ingredients:

- 16 ounces fresh whole-milk mozzarella
- 1 fresh baguette
- Extra-virgin olive oil, plus more for drizzling
- 1/2 cup pesto
- 12 ounces Campari tomatoes, thinly sliced into rounds
- 1 teaspoon balsamic glaze, plus more for drizzling



Directions:

Special equipment: a ghost-shaped cookie cutter about 2 inches tall; a wooden skewer or chopstick

- 1 Preheat the oven to 400 degrees F. Place the mozzarella in the freezer to firm up for 10 minutes.
- 2 Slice the baguette diagonally into 1/2-inch-thick slices and spread evenly on a baking sheet. Drizzle with olive oil and toss to coat. Bake until golden and crisp, 8 to 9 minutes. Let cool.
- 3 Slice the mozzarella lengthwise into six 1/4-inch-thick planks. Use a ghost cookie cutter about 2 inches tall to cut slices into ghost-shaped pieces. Roughly chop all the remaining mozzarella scraps.
- 4 Spread the cooled crostini with about 1 teaspoon pesto each. Top 6 of the crostini with a few tomato slices and mozzarella ghosts. Pour the balsamic glaze into a small bowl and use a chopstick or the flat end of a skewer to dot the ghosts with eyes and mouths (see Cook's Note). Top the remaining crostini with one slice of tomato and a tablespoon of the chopped mozzarella. Drizzle these non-ghost crostini with balsamic glaze.
- 5 Transfer the ghost crostini to a small plate, and the rest of the crostini to a large platter (you want your ghosts to be the attention). Serve immediately.

