

# SILVERSEA

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## 2010 Culinary & Wine Voyages




With Savings of up to 60%

### Savoury Sojourns with Silversea

The pleasures of luxury travel and fine dining are combined with unparalleled excellence aboard Silversea's award-winning ships. Epicurean delights are served in intimate, open-seating dining venues. From signature dishes inspired by the acclaimed Grands Chefs Relais & Châteaux to the only Wine Restaurant by Relais & Châteaux at sea and an all-inclusive lifestyle that pairs these fine foods with complimentary wines, champagne, and spirits ... Silversea's exceptional enrichment voyages tantalise with the very best in culinary finesse.

### 2010 Voyages to Savour

You can choose from voyages that feature an exciting new Relais & Châteaux L'École des Chefs cooking school or a variety of Culinary Arts Voyages and Wine Series Voyages hosted by contemporary guest chefs and international vintners.

Date	Voyage	Days	From/To	Ship	All-Inclusive Fares From
2 Sep 2010	4026	12	Southampton to New York	<i>Silver Whisper</i>	<b>\$4,598</b> Less Air Credit*
 Culinary Arts Voyage with Eyvind Hellstrom, Grand Chef Relais & Châteaux, Bagatelle, Oslo, Norway					

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25 Sep 2010	5032	7	Lisbon to Nice	<i>Silver Spirit</i>	<b>\$4,118</b> <i>Less Air Credit*</i>
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The World of Relais & Châteaux — Old World Cuisine with five Grands Chefs Relais & Châteaux

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4 Oct 2010	4029	10	Round-trip New York	<i>Silver Whisper</i>	<b>\$5,662</b> <i>Less Air Credit*</i>
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Culinary Arts Voyage with Luke Matthews and Cameron Rutherford, Grand Chef Relais & Châteaux, Chewton Glen, Hampshire, England

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20 Oct 2010	2033	10	Nice to Istanbul	<i>Silver Wind</i>	<b>\$5,262</b> <i>Less Air Credit*</i>
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L'École des Chefs with David Bilsand, Silversea Executive Chef, and Lyn Farmer, Silversea Wine Consultant

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9 Nov 2010	2035	16	Athens (Piraeus) to Dubai	<i>Silver Wind</i>	<b>\$7,318</b> <i>Less Air Credit*</i>
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L'École des Chefs with David Bilsand, Silversea Executive Chef

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22 Nov 2010	5039	10	Round-trip Fort Lauderdale	<i>Silver Spirit</i>	<b>\$4,182</b> <i>Less Air Credit*</i>
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L'École des Chefs with David Bilsand, Silversea Executive Chef, and Lyn Farmer, Silversea Wine Consultant

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2 Dec 2010	5040	9	Fort Lauderdale to Barbados	<i>Silver Spirit</i>	<b>\$3,777</b> <i>Less Air Credit*</i>
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Wine Series Voyage with Maggie Harrison, Antica Terra Winery, Willamette Valley, Oregon

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3 Dec 2010	4034	16	Santiago (Valparaíso) to Buenos Aires	<i>Silver Whisper</i>	<b>\$6,998</b> <i>Less Air Credit*</i>
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Silversea L'École des Chefs with David Bilsand, Silversea Executive Chef, and Lyn Farmer, Silversea Wine Consultant

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4 Jan 2011	1101	10	Barbados to San Juan	<i>Silver Cloud</i>	<b>\$4,038</b> <i>Less Air Credit*</i>
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Culinary Arts Voyage with Chef Anton Mosimann, Mosimann's, London

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### Culinary Arts Voyages

Join world renowned guest chefs as they share their culinary expertise through special menus, cooking demonstrations and a grand gourmet dinner that spotlights their most innovative specialities. When available,

escorted provisioning excursions to international markets will satisfy your appetite for a truly authentic local experience.

### **Wine Series Voyages**

Enjoy lectures, tastings and optional private tours to renowned vineyards and world-class wineries. On board you'll enjoy an extensive selection of fine red and white wine pairings with both lunch and dinner.

### **Relais & Châteaux L'École des Chefs**

A unique cooking school concept. Experience a broad curriculum of culinary events designed exclusively for Silversea by Relais & Châteaux at the first Relais & Châteaux L'École des Chefs at sea. Witness culinary vision and creativity up close with an exciting array of programmes hosted by the internationally accomplished Grands Chefs Relais & Châteaux.

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**Air Credit offer valid on select voyages for a limited time only!\***

**To book your ocean-view suite, kindly contact us at:**

**CruiseBay**

**1/5 Gera Gardens, Koregaon Road, Pune 411001**

**Tel: 020 -66442999 Email: [info@cruisebay.in](mailto:info@cruisebay.in)**



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**TERMS & CONDITIONS:** Fares shown are cruise-only, per guest, in US Dollars based on double occupancy in a Vista Suite and include any applicable Silver Savings of up to 60%. Savings are capacity controlled and may be withdrawn at any time. Port charges, government fees and taxes are additional. Single supplements range from 25%-100% of the double occupancy fare, based on sailing and suite category. Suite fares shown do not guarantee availability, due to limited inventory. Other restrictions apply.

**\*AIR CREDIT:** On select voyages, guests may request an additional discount ('Air Credit'). Air Credit must be requested at the time of initial booking, and is not available after travel has commenced. Air Credit only applies to the first and second guests in a suite. Guests opting to book consecutive voyages, whether on the same booking or separately, will receive the applicable Air Credit on the first voyage segment only. The amount of the Air Credit is predetermined, varies by destination, is subject to change at Silversea's sole discretion and will be deducted from the Silver Savings fare.

Ships' registry: Bahamas. All information contained herein is accurate and in effect at time of writing.