

Regent

SEVEN SEAS CRUISES®

EXPERIENCE THE UNRIVALLED®

Für REGENT Seven Seas gibt es Experten:



www.regent-seven-seas-cruises.com



SOCIETY PAGES

Spring 2026



BECOME A
REGENT AMBASSADOR

Share your passion for Regent Seven Seas Cruises® with others and be rewarded for your advocacy through our Regent Ambassador referral programme.

When you refer friends and family as new guests and they book their first voyage with Regent Seven Seas Cruises, a saving of US\$250 will be added to your booking or profile, to show our appreciation. Additionally, we will provide a saving of US\$250 for your referred family and friends when they make their first reservation, as our way of welcoming them to the Regent family.

Visit [RSSC.com/society](https://rssc.com/society) for details and full terms.

A NEW SEASON,
A NEW HORIZON

Dear Regent Family,

As spring arrives we're enjoying warmer days and renewed momentum. After months of planning, refining and raising the bar of what we've done in the past, we now stand on the threshold of a defining year. A year of transformation, opportunity and forward motion. One that will culminate in a landmark moment for Regent: the launch of *Seven Seas Prestige*™ this December.

Renewal is more than a theme for the season; it's something we've brought to life in our fleet. Our refurbishment of *Seven Seas Mariner*® and the upcoming renewal of *Seven Seas Voyager*® are the embodiment of that spirit. From reimagined suites to refined public spaces, these updates offer a fresh take on the timeless elegance you have come to expect. Most notably, the addition of our Epicurean Enrichment Studio invites guests to deepen their culinary passions through world-class demonstrations and lectures.

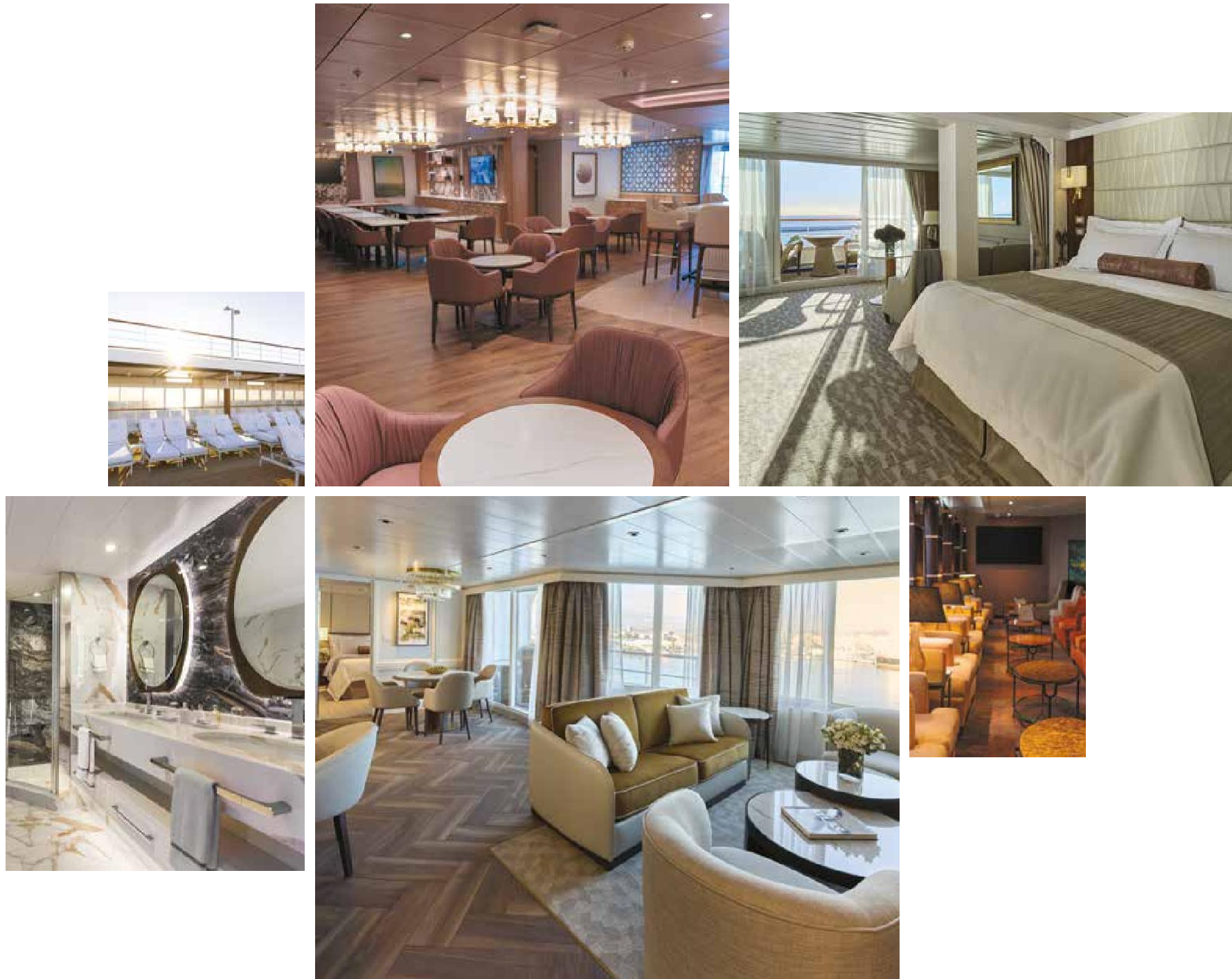
As some of you may remember, when we first introduced *Seven Seas Mariner*, she was the world's first all-suite, all-balcony cruise ship. Today, she is sailing to 6 continents, more than 40 countries and nearly 80 ports on our 154-night World Cruise. I hope you enjoy a special recap of the *Sense of Adventure* World Cruise Gala held in Miami this winter that sent our guests off in true Regent style.

Also, in this issue of the *Society Pages*, we've highlighted our newest Commodores. I hope you join me in applauding their achievement and, like me, are inspired to one day reach their ranks. We shared an interview with our Master Pizza Chef Luigi Garofali, who was the creator of our new pizza menu across our fleet. You can also read a fascinating profile of our Senior Executive Chef John Pugh and the story of how two guests became the best of friends after meeting on board.

Thank you for your loyalty. I look forward to welcoming you aboard in the year ahead.

Warmest Regards,

Jason Montague
Chief Luxury Officer
Regent Seven Seas Cruises®



A FRESH LOOK,
NEW FLAVOURS
*Seven Seas
Mariner*®

Seven Seas Mariner emerged renewed and refined from her drydock in late 2025 and has been welcoming guests with an elevated onboard experience. From refreshed public spaces to beautifully updated suites, the ship's enhancements have been thoughtfully designed to enrich every moment at sea. You'll notice lush new carpeting throughout the corridors and public areas, along with fully refreshed furnishings, lighting and details across all suites. Select categories now feature exquisitely redesigned marble bathrooms, adding yet another layer of comfort and sophistication.

Another exciting addition to her offerings is the Epicurean Enrichment Studio, featuring classes and lectures for you to enjoy, as well as the new casual dining experience at the Pool Grill. You can now enjoy a new way to dine under the open sky, as the beloved Pool Grill transforms into a relaxed yet refined evening destination.

Available nightly from 18:00 to 21:00, the Pool Grill offers an effortless alfresco dining experience, perfect for nights when you want exceptional cuisine without formality. Weather permitting, this self-service venue comes alive with freshly prepared favourites, from tender strip loin minute steak and rosemary-roasted chicken to Provençal-marinated lamb chops and vibrant vegetable kebabs. An abundant salad bar and Mediterranean-inspired starters, such as houmous with pitta chips, Caprese salad and Greek salad, round out the menu beautifully.

Adding to the experience is a new gourmet pizzeria selection, featuring handcrafted pizzas made with premium ingredients. (You can read more about this on the next page).

While the pizzeria menu is being introduced across the fleet over the coming months, you may already enjoy the new casual dining experience at the Pool Grill on every ship.



AN INTERVIEW WITH OUR VERY OWN

MASTER PIZZA CHEF
LUIGI GAROFALI

For Luigi 'Gigi' Garofali, pizza has never been just a recipe. It's a craft shaped by tradition, technique and a deep respect for ingredients. Born and raised in Puglia, Italy, Gigi discovered his passion early, training at a hospitality school in his hometown of Fasano before dedicating his career to mastering and teaching the art of pizza making.

Over the years, he has become both a sought-after chef and an instructor, organising training programmes, refresher courses and master classes for students across Apulian hotel schools. His expertise spans a wide range of styles, from classic and Neapolitan to Roman and pan pizza, as well as regional specialities like taralli, panzerotti and traditional Apulian focaccia. In 2014, Gigi helped found the Association of Qualified Pizza Makers, where he continues to serve on the board and mentor the next generation of pizzaioli.

That dedication to excellence earned global recognition in 2016, when Gigi and his team received a medal from Guinness World Records for producing an astonishing 5,836 pizzas in under 12 hours. Yet for Gigi, the real reward has always been seeing guests connect with the flavours of Italy.

As the mastermind behind the new pizza menu across our fleet, we asked him a few 'burning' questions.

How do you go about inventing a new pizza that still respects tradition?

In developing my new pizza concepts, I have sought to convey the traditional Italian pizza to our guests. I have often used classic ingredients in an alternative way, playing with the most familiar and appreciated flavours, but with different textures and cooking methods. All this to bring out the best in the quality of the products.



What's one pizza topping combination that surprised even you with how well it worked?

One of the new pizzas that I liked the most was BELLA ITALIA.

I used San Marzano tomatoes cut into strips and marinated in olive oil, salt and lemon zest, to replace the classic tomato sauce. I used buffalo mozzarella (it's more flavourful) instead of cow's milk mozzarella. After baking, I seasoned it with basil olive oil instead of the usual basil leaves to give the pizza aroma and colour. It is similar to the famous Margherita, but completely revisited.

How do you balance the preferences of international cruise guests with authentic Italian techniques?

I must say that in recent years, the standard of most pizzerias has risen considerably. As a result, pizza has evolved and improved greatly, almost everywhere in the world. This has led to an increase in the culture of good pizza among customers themselves. This has allowed guests with more refined tastes to naturally become more familiar with the techniques used to create a good pizza, making my job easier.

What's one common mistake people make when baking pizza at home — and how can they fix it?

The most common mistake you can make at home is in baking it in the oven. For a good homemade pizza, you need to start baking it in a pan, in the lowest part of the oven (at the highest possible temperature) for at least 4 or 5 minutes. Then move the pan to the centre of the oven and finish baking. Another common mistake is to bake all the ingredients at the same time. When baking in a domestic oven, it is preferable, for example, to add the mozzarella only in the last three minutes.



CHEF LUIGI'S
SAUSAGE & POTATOES
PIZZA RECIPE

For a truly unique take on tradition, this is Chef Luigi Garofali's favourite pizza, where traditional Italian flavours meet thoughtful technique and the finest ingredients.

This recipe is for a 90 x 115 CM (35 x 45 INCH) BAKING TRAY and SERVES FOUR PEOPLE. The total preparation time is about 6 HOURS.

DOUGH INGREDIENTS

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TOPPING INGREDIENTS

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1 In a large bowl, mix the flour and yeast, then add the cold water and start kneading. When the gluten forms, add the salt and continue kneading the dough until you have a smooth mixture.

2 Now add the oil in small steps, giving the dough time to absorb it. Don't worry if the dough is sticky and difficult to work with. Cover it and leave it to rest for 15 minutes, then start kneading again. You will find it much easier. When it is ready, leave it to rise in a lightly oiled bowl, covered so that it does not dry out.

3 When the dough has doubled in size, shape it into a ball, without touching it too much. Leave it to rise again until it has doubled in volume.

4 When it is ready, roll it out: place the dough on a work surface sprinkled with plenty of semolina and press down with your fingertips, starting from the edges and working towards the centre.

5 When the pizza is more than half the size of the baking tray, lift it up and place it on the baking tray, which you will have previously oiled well, and spread the pizza until it covers the entire baking tray.

PROCEED WITH TOPPING

6 Start with the sliced mushrooms and chopped fresh sausage, then add the boiled potatoes, grated Parmesan cheese, a drizzle of oil and a pinch of salt. Bake in the lower part of the oven (preheated to 250 degrees Celsius or 480 degrees Fahrenheit) for 7 to 8 minutes.

7 Take out the pizza, add the mozzarella and return to the oven in the middle for another 4 to 5 minutes.

Remove From the Oven and Serve Hot



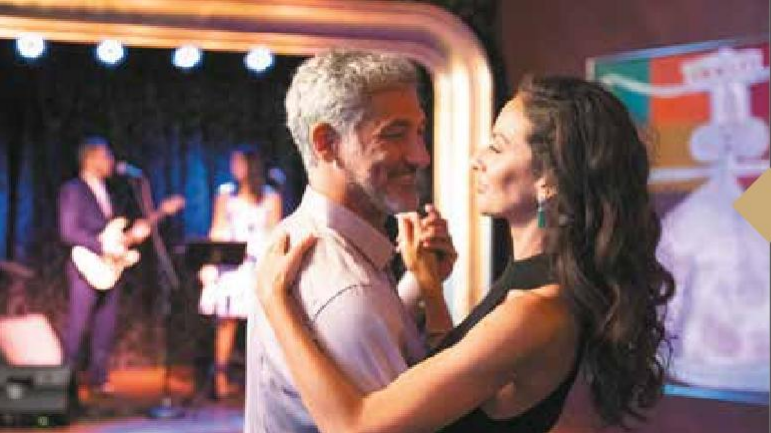


MUSIC, MEMORIES & THE WORLD AHEAD

On 10 January, guests gathered on board *Seven Seas Mariner*® to celebrate the 2026 World Cruise Gala and mark the beginning of an extraordinary journey. From a warm welcome by the ship's officers and Regent Executive Leadership team to an elegant dinner and live entertainment, the night brought together 157 globetrotters who will be sailing the entire *The Sense of Adventure* itinerary.

The theatre came alive with music by Face 2 Face, a tribute performance that captured the spirit and sound of Billy Joel and Elton John, creating a joyful, music-filled evening that set the tone for the journey ahead.

MEMORABLE MOMENTS



—attention— MUSIC LOVERS

If you're a fan of *Seven Seas Mariner*, you'll enjoy this curated playlist that captures her spirit, note for note.

LISTEN NOW ON SPOTIFY



MEET SENIOR EXECUTIVE CHEF JOHN PUGH

FROM GARDEN ROOTS TO CULINARY EXCELLENCE

Chef John Pugh's journey to the upper echelons of the culinary world began not in a restaurant kitchen, but in a humble garden at the age of 10. It was alongside his grandfather (who grew his own vegetables and visited local markets with purpose and passion) that young John discovered a love for food, seasonality and the importance of using every part of an ingredient.

"I'd tag along with my grandfather to the markets," Chef Pugh recalls. "That's where I learned about produce, how to select it and, more importantly, how not to waste a single bit of it. Those were lessons that have stuck with me my entire career."

At 17, he stepped into his first professional kitchen...and never looked back. His innate talent, combined with an unshakable work ethic, quickly caught the attention of top industry mentors.

Perhaps the most influential figure in his career was Chef Mark Flanagan, the royal chef and personal caterer to the late Queen Elizabeth II. Under Flanagan's mentorship, Chef Pugh honed his technical skills, learning the precision of knife work, the art of butchery, and the discipline required at the highest levels of culinary excellence.

"Chef Flanagan taught me what it means to cook with purpose," says Pugh. "He showed me how to respect the ingredients, how to get the perfect cut of meat and how excellence starts with the very first step: handling your tools the right way."

Today, as Senior Executive Chef aboard *Seven Seas Splendor*®, Chef Pugh brings decades of experience and a deeply rooted culinary philosophy to every voyage. His story is one of passion passed down through generations, refined by royal mentorship and executed daily with dedication and heart.



YOUR FEEDBACK means THE WORLD TO US



SCAN THE QR CODE TO
SHARE YOUR EXPERIENCE

As an esteemed member of the Regent Family, you know firsthand that it's our extraordinary crew who make your journey unforgettable. The smiling faces that greet you each morning. The baristas and servers who know your name, your favourite drink, and how you like things done.

If they made your voyage special, we'd love for you to share your thoughts with others. A few words on Cruise Critic about your recent experience can mean the world.





HELLO COMMODORES

WELCOME TO THE NEXT LEVEL

A warm welcome to our newest Commodore members: Joan and Charlie Davis, Deborah Baker and Sharon Patterson. Each of their remarkable journeys with us have earned a place at the highest level of our Seven Seas Society.

Deborah Baker earned her stripes as Commodore aboard *Seven Seas Mariner*® in December. She celebrated with a dinner at Compass Rose hosted by Captain Abhi, Cruise Consultant Daniela, General Manager Andreas, and fellow Commodores Marcia Rector and Susan Thatcher.



Joan and Charlie Davis became Commodores aboard *Seven Seas Grandeur*® last November. They celebrated their milestone with a special dinner in La Veranda with the ship's officers and fellow Commodore members, Mary Pat Silberman and Patti Bloom.



Sharon Patterson had the honour of becoming a Commodore during the 2026 World Cruise aboard *Seven Seas Mariner*®. She celebrated with a special dinner at Compass Rose hosted by Captain Abhi, Cruise Consultant Daniela, General Manager Andreas, and other officers.

A FRIENDSHIP THAT BEGAN AT SEA

For Straus Daniel, sailing with Regent has been a part of life for as long as he can remember. From his very first voyage as a toddler, the Kids Club became the heart of every journey. The activities, the friendships and the genuinely caring staff made each cruise unforgettable, and it was often hard to convince him to leave for dinner.

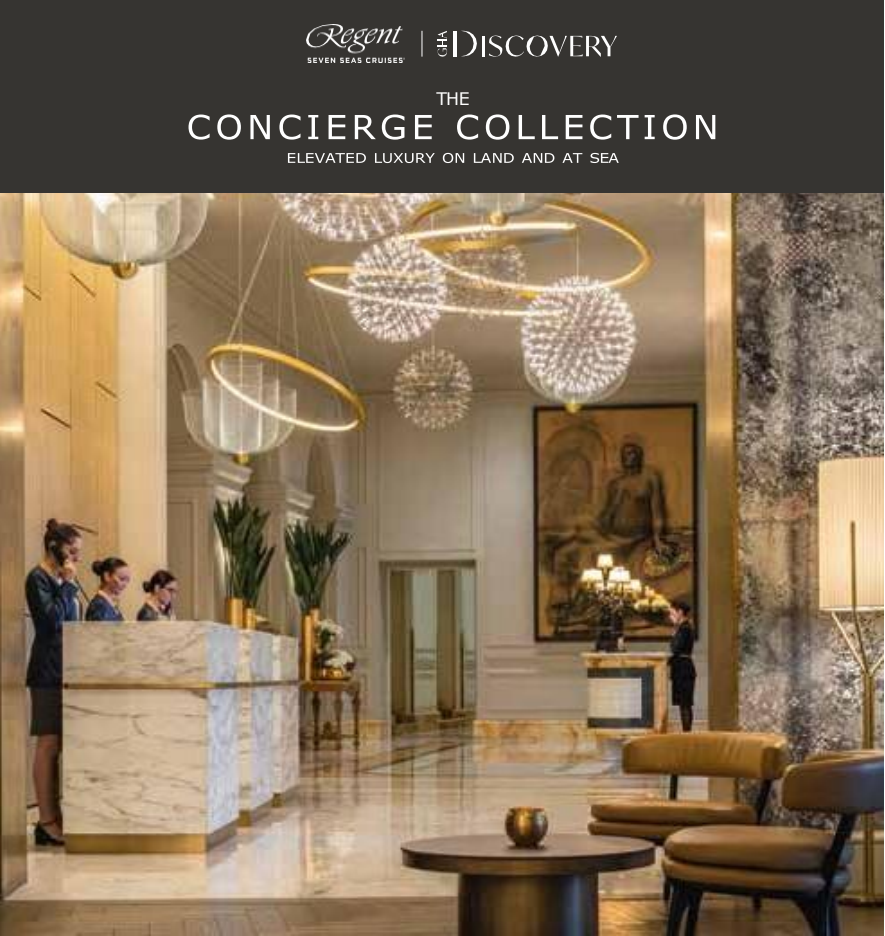
One moment in particular captured just how meaningful those experiences had become. After disembarking in Barcelona, Straus stood on shore watching the ship pull away. As it disappeared from view, he began to cry. It was clear then that Regent wasn't just a holiday, it was woven into his childhood.

In 2023, while on board, Straus met Arthur Altbart, a young man his age from Vienna. The two connected instantly, forming a friendship that didn't end when the cruise did. After a 2024 sailing, Arthur travelled to New Jersey to visit Straus, and the boys picked up right where they left off. Last year, they reunited once again on board, growing even closer as Arthur seamlessly became part of Straus' circle of friends.

What started as a chance meeting at sea has grown into something lasting. Arthur will visit again this summer, including a first trip to California, and plans are already underway for Straus to visit Arthur and his family in Vienna over the holidays.



From different corners of the world, these two 11-year-olds formed a bond that will last a lifetime. Their story is a reminder that Regent voyages don't just create memorable trips, they create meaningful connections that extend far beyond the journey itself.



INTRODUCING THE 2027-2028 CONCIERGE COLLECTION

AN ELEGANT PRELUDE TO YOUR VOYAGE

For the 2027–2028 season, we are excited to unveil our newly expanded Concierge Collection. This is a thoughtfully curated series of three-night, pre-cruise land programmes created in partnership with GHA DISCOVERY. The Concierge Collection now includes 11 iconic destinations across Europe, Asia Pacific and the Indian Ocean. Each experience pairs a stay at one of the world's most prestigious hotels with a seamless transition to a Regent cruise.

If you're among the travellers who enjoy spending more time in your embarkation port, this is the perfect experience for you. Each programme includes three nights of luxury accommodation, curated small-group tours and a Regent hosted welcome cocktail reception. From cultural capitals to exotic gateways, these optional land programmes offer a refined introduction to the journey ahead before your voyage even begins.

Best of all, every Regent booking earns DISCOVERY Dollars (D\$), a rewarding benefit that adds value beyond your voyage. Earn D\$2,500 for each Regent Suite booked and D\$750 for every other suite category. These DISCOVERY Dollars may be used towards hotel stays, spa treatments and other indulgences at GHA DISCOVERY hotels worldwide, subject to each hotel's availability.

Where Your Journey Begins

A VIEW FROM YOUR HOTEL

On Select Sailings
DEPARTING FROM
ROME, ITALY

ANANTARA PALAZZO NAIADI
This palatial 5-star hotel in central Rome is fantastically located for exploring and can be combined with an 8 to 11-night Mediterranean sailing.

- Included tours with your cruise & hotel package:
- Behind-the-scenes tour of Vatican City
 - Rome Highlights tour via Vespa sidecar, Vintage FIAT 500 or golf cart with a personal guide

On Select Sailings
DEPARTING FROM
LONDON (SOUTHAMPTON), ENGLAND

HOTEL CAFÉ ROYAL
Stay on famous Regent Street, just a stroll from many of London's top attractions, before embarking on a 12-night sailing of Northern Europe.

- Included tours with your cruise & hotel package:
- Private tour of Westminster Abbey and its surrounds
 - River Cruise along the Thames with an elegant 3-course lunch

On Select Sailings
DEPARTING FROM
ATHENS, GREECE

DIVANI APOLLON PALACE & THALASSO
Immerse yourself in the wonders of Athens before embarking on a 10- or 11-night exploration of the Mediterranean's riches.

- Included tours with your cruise & hotel package:
- 'Best of Athens' tour and rooftop Greek dining experience at Acropolis Secret Garden
 - Sunset Temple of Poseidon tour

On Select Sailings
DEPARTING FROM
LISBON, PORTUGAL

TIVOLI AVENIDA LIBERDADE
Combine a luxurious stay on Lisbon's iconic Avenida da Liberdade with a 10- to 14-night voyage exploring the Iberian Peninsula, the central Mediterranean or the Canary Islands & Morocco.

- Included tours with your cruise & hotel package:
- Sunset Tagus River Cruise
 - Full day tour of Sintra, Estoril & Cascais





OHANA MEANS FAMILY

Yes 'Ohana means family' is a phrase often used in the adorable Disney film 'Lilo & Stitch', but I discovered the impact of this Hawaiian word during my visit to the islands at the end of January. I started my holiday on land (something I rarely do) with a visit to Oahu, where my husband spent most of his formative years. We stayed in Lanikai, a spot known for having one of the best beaches in the world, and it does not disappoint. The small stretch of beach consists of powder-soft sand, crystal blue waters and a view of the beautiful Mokulua islands, two islets off the coast that serve as the subject of many photographs and selfies.

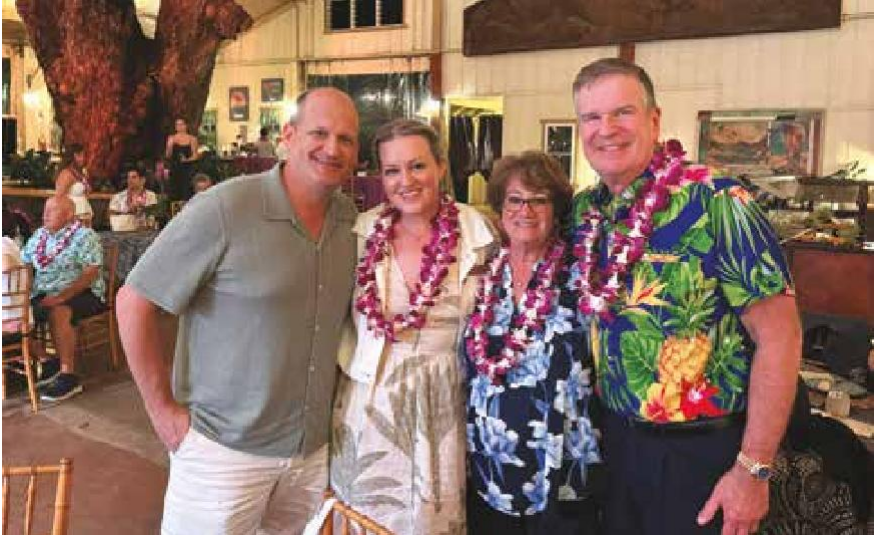
While the environment was lovely, it was the people that really made a lasting impression on me. My husband had not been back in over a decade, but somehow managed to run into people he knew everywhere: a football teammate he hadn't seen in 30 years, the daughter of his little league coach, the older brother of one of his best friends (who happens to love cruising on Regent). These encounters reminded me a lot of being on board our ships. I may not have seen a guest or crew member in several years, but the moment you reconnect it's like nothing has changed. The familiarity of seeing an old friend, it's like a reunion of your extended family. These relationships stand the test of time, and should be treasured.

We ended our trip in Kauai at the Kilohana Plantation for the World Cruise Shoreside Event. There I was able to introduce my husband to some of the World Cruise guests and senior officers while we enjoyed an epic Luau. The event started with a lovely vintage train ride through the sugarcane and taro crops, followed by an authentic dinner and beautiful cultural performance about the curiosity and bravery of the ancient Hawaiian people. Captain Abhi made an emotional speech about how the Regent guests are his ohana, and I could not agree more. It was a really special week of connections, reconnections and shared experiences that make me so grateful for being able to be a part of this Regent ohana.

A hui hou kākou 'ohana
Until we meet again my family,

JENNEFER TEEGEN
Director of Guest Experience & Loyalty

FOR A COMPLETE LISTING OF VOYAGES,
VISIT [RSSC.COM/HAWAII](https://www.rssc.com/hawaii)



CURATED JUST FOR YOU

A COLLECTION OF SAILINGS FEATURING SOCIETY SAVINGS



CHASING ERIK THE RED
Seven Seas Grandeur®
22 JUL 2026 | 10 NIGHTS
ROUNDRIP REYKJAVIK
Ports Visited: Reykjavik, Grundarfjordur, Qaqortoq, Paamiut, Narsaq, Nanortalik, Isafjordur
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



SPOTLIGHT WITH ANCESTRY
Seven Seas Voyager®
3 AUG 2026 | 9 NIGHTS
ROUNDRIP LONDON
Ports Visited: London (Southampton), Antwerp, Dunkerque, Paris (Honfleur), St. Peter Port (Guernsey), Cork (Cobh), Waterford
OVERNIGHT IN PORT
SPOTLIGHT ON HERITAGE WITH ANCESTRY.COM
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



BIG BEARS, GLEAMING GLACIERS
Seven Seas Explorer®
26 AUG 2026 | 7 NIGHTS
VANCOUVER TO WHITTIER
Ports Visited: Vancouver, Klawock, Juneau, Skagway, Icy Strait (Hoonah), Whittier
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS

CULINARY DELIGHTS
Seven Seas Mariner®
7 SEP 2026 | 11 NIGHTS
AMSTERDAM TO BARCELONA
Ports Visited: Amsterdam, Bordeaux, Oporto, Lisbon, Seville (Cádiz), Málaga, Barcelona
OVERNIGHT IN PORT
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



EPICUREAN PAGEANTRY
Seven Seas Grandeur®
27 SEP 2026 | 12 NIGHTS
AMSTERDAM TO LISBON
Ports Visited: Amsterdam, London (Tilbury), Dunkerque, Paris (Honfleur), Bordeaux, Biarritz (Saint-Jean-De-Luz), Oporto, Lisbon
OVERNIGHT IN PORT
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



SCENIC COASTS & OLD QUÉBEC
Seven Seas Splendor®
20 OCT 2026 | 10 NIGHTS
NEW YORK TO MONTRÉAL
Ports Visited: New York, Saint John (Bay of Fundy), Halifax, Sydney, Charlottetown, Baie-Comeau, Saguenay, Québec City, Montréal
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



MOONLIGHT OVER BERMUDA
Seven Seas Mariner®
26 OCT 2026 | 14 NIGHTS
BARCELONA TO MIAMI
Ports Visited: Barcelona, Málaga, Funchal (Madeira), Hamilton, Miami
OVERNIGHT IN PORT
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS



PATH OF THE ANCIENTS
Seven Seas Voyager®
10 NOV 2026 | 7 NIGHTS
VENICE TO ATHENS
Ports Visited: Venice (Trieste), Split, Dubrovnik, Kotor, Katakolon, Mykonos, Athens (Piraeus)
SEVEN SEAS SOCIETY MEMBERS ENJOY ADDITIONAL SAVINGS

ESPECIALLY
FOR

SEVEN SEAS SOCIETY MEMBERS



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A NEW
LOOK

FOR *Seven Seas Mariner*®

MEET
CHEF GIGI

MASTER PIZZAIOLO

NEW
COMMODORES

WELCOME TO THE NEXT LEVEL

2026 WORLD
CRUISE GALA

A NIGHT TO REMEMBER