

GRAND WORLD VOYAGE ACTIVITIES GALORE

With so many thrilling onboard activities to look forward to, you may be wondering just what to plan for – and how to pack! Here’s a helpful guide to what you can expect at sea.

GALA CELEBRATIONS AND THEME NIGHTS

Pull out your ball gown, top hat or tropical shirt. Holland America theme nights are guest favorites and we’ve already planned a list of them, giving you ample time to prepare. We encourage you to “dress the part.”

THEME EVENTS

We will feature the following theme events:

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| January 4 | Complimentary Bon Voyage Sail Away on Lido Deck (meet up with all your friends on board as we depart on the Grand World Voyage 2018) |
| January 7 | Captain’s Welcome Aboard Reception and Black & Gold Dinner (our first Gala Night, complimentary pre-dinner cocktail party with staff introductions followed by the Black and Gold Dinner) |
| January 8 | Panama Hat Night (celebrate your upcoming transit through the canal, hats provided, or bring your own) |
| January 11 | Mystery Celebrity Chef Dinner* (a very ‘fluid’ concept, so be prepared for the unexpected) |
| January 12 | Dutch Dinner (a fun and typically Dutch themed dinner) |
| January 13 | Sommelier Dinner* (gourmet food and wine pairings) |
| January 15 | Black & Silver Masked Ball (Gala Night, the first Grand Ball in the Queens Lounge, masks to be provided, or wear your own) |

“maskerpiece”)

- January 17 Moulin Rouge Dinner (French infused and seductively styled)
- January 18 Rudi's Sel de Mer (pop-up restaurant concept in the Pinnacle Grill of classic French Mediterranean dishes with a contemporary twist, cover charge applies)
- January 20 Tropical Paradise Dinner (kick back and dine between lush 'palm trees')
- January 24 Polynesian Cook-In (Polynesian feast of food and entertainment in the Lido areas)
- January 31 "Mad Scientist" themed Sommelier Lunch in the Pinnacle Grill (Gourmet food and wine pairings with a twist, fee applies)
- January 31 Bowlers & Bumper Shoots (Gala Night, en-route to Commonwealth nations)
- February 5 Superbowl (the event is “on” in the Queens Lounge, reception permitting)
- February 6 Maori Kai Food Festival in the Lido areas (celebrating Waitangi Day by showcasing the best of local food and culture)
- February 7 Rudi's Sel de Mer (pop-up restaurant concept in the Pinnacle Grill of classic French Mediterranean dishes with a contemporary twist, cover charge applies)
- February 8 Under the Sea Dinner (Gala Night with aquatic theme and a focus on seafood)
- February 13 Mardi Gras (eat, party and celebrate the merriment of Fat Tuesday)
- February 14 Valentine's Dinner and Ball (Gala Night to celebrate love at this time-honored Queen's Lounge Ball)

- February 16 Chinese New Year Celebration (The Lido Restaurant will turn into China Town for dinner)
- February 21 Aussie Outback Cook-In (Fair dinkum fun and casual outback tucker from Down Under in the Lido areas)
- February 22 Mystery Celebrity Chef Dinner* (a very 'fluid' concept, so be prepared for the unexpected)
- February 24 Pan-Asian Dinner (Gala Night, combining culinary delights from Indonesia and the Philippines)
- February 25 Sommelier Dinner* (gourmet food and wine pairings)
- February 28 Rudi's Sel de Mer (pop-up restaurant concept in the Pinnacle Grill of classic French Mediterranean dishes with a contemporary twist, cover charge applies)
- March 1 The White Dinner (Gala Night, all-white clothing theme symbolizing purity and elegance)
- March 4 Secret Garden Dinner (enjoy the mystery and wonderment of this floral inspired dinner)
- March 11 Red Lantern Dinner (Gala Night, time honored theme to match your Asian wardrobe for this evening)
- March 12 Mystery Celebrity Chef Dinner* (a very 'fluid' concept, so be prepared for the unexpected)
- March 16 Makansutra Dinner in the Lido areas (featuring all the local food stalls that Singapore is known for)
- March 17 St. Patrick's Day (partake in the "wearing of the green" and look for that pot of gold)

- March 19 "Lunch in the Dark" themed Sommelier Lunch in the Pinnacle Grill (Gourmet food and wine pairings, fee applies)
- March 19 Indian Dinner (Gala Night, and a chance to wear your Indian garb and taste the many flavors Indian cuisine has to offer)
- March 22 Sommelier Dinner* (gourmet food and wine pairings)
- March 24 Seafood Grill Dinner in the Lido areas (fresh seafood galore prepared and presented in local style)
- March 26 A Classic Gala Night (Gala Night, a chance to dress in near-bygone style)
- April 1 Easter on Amsterdam (Gala Night, enjoy Easter for all its splendor to include traditional classics)
- April 7 African Braai in the Lido areas (Africa's own grilled and local specialties)
- April 8 Sommelier Dinner* (gourmet food and wine pairings)
- April 9 Out of Africa Dinner (Gala Night, relive the movie scenes of Robert Redford and Meryl Streep)
- April 10 Mystery Celebrity Chef Dinner* (a very 'fluid' concept, so be prepared for the unexpected)
- April 11 Rudi's Sel de Mer (pop-up restaurant concept in the Pinnacle Grill of classic French Mediterranean dishes with a contemporary twist, cover charge applies)
- April 13 King Neptune Ceremony (daytime event to commemorate a sailor's first crossing of the equator)

- April 14 Fabulous Las Vegas (Gala Night, and "what happens on Amsterdam, stays on Amsterdam")
- April 18 Double Dutch Dinner* (celebrating our Dutch heritage)
- April 21 The Magic of Motown (dress the part and dance to this Soul-Pop era music in the Crows Nest)
- April 22 Breakfast for Dinner* (yes, you read it right, breakfast in all its glory, served for dinner)
- April 23 Mariner's Appreciation Night (final Gala Night, to include pre-dinner cocktail parties in the Queens Lounge honoring your Mariner status)
- April 25 American Cookin' Dinner in the Lido areas (all your classic favorites with trimming and helpings galore)
- April 26 Chef's Farewell Dinner (culinary excellence in the La Fontaine Dining Room)
- April 26 The Grand Farewell Night (Queens Lounge event with a special Guest Entertainer to close in Grand style)
- April 27 International Favorites Dinner (summing up our culinary journey with all-time favorites)

*Limited to the Pinnacle Grill only, by onboard reservation only, US \$79.00 all-inclusive set-price cover charge (including Bar Service Charge). We recommend making your booking(s) at the start of your voyage.

Please Note: The information on theme events and evening's dress is current at the time of printing.

ENRICHING EVERYDAY ACTIVITIES

Our talented crew will introduce you to a daily supply of new activities, from the kitchen to the ballroom. Our list of qualified professionals includes:

- A tai chi instructor

- Dance instructors
- Watercolorists
- Arts & crafts instructors
- Digital Workshop powered by Windows®
- BBC Earth Experiences
- Culinary and hotel-related demonstrators
- Bridge instructors

THINGS HEAT UP WITH AMERICA'S TEST KITCHEN

Join us on a culinary-themed cruise where you will be able to explore new recipes and cooking techniques with leading America's Test kitchen cast members, editors, authors and celebrity chefs.