

VOYAGE ACTIVITIES

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."

CASUAL THEME NIGHTS

The day and hour may yet to be announced, but prepare yourself for other miscellaneous theme nights hosted by our creative event crew. Embrace the spirit of the evening by dressing up for these playful themes:

THEME EVENTS

We will feature the following theme events:

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| January 5 | Complimentary Bon Voyage Sail Away Feast on Lido Deck (Join our first Grand feast and meet up with all your friends on board as we depart on the Grand World Voyage 2016) |
| January 7 | Captain's Welcome Reception (Gala night, traditional event with on stage staff introductions by the Captain) |
| January 10 | Panama Hat Night (Celebrate your transit through the canal, hats provided, or bring your own) |
| January 11 | "An Evening at Le Cirque" at the Pinnacle Grill |
| January 13 | Black & Silver Ball (Gala night, the first Grand Ball in the Queens Lounge) |
| January 15 | "James Bond" themed Sommelier Dinner* (Gourmet food and wine pairings with a plot) |

January 16	Tropical Paradise Dinner (Kick back and dine amidst lush palm trees)
January 18	A Classic Gala night (A chance to dress in near-bygone style)
January 21	Flower Shirts & Grass Skirts (Casual night to dress up in Polynesian wear)
January 23	Polynesian BBQ** (Polynesian feast of food and entertainment)
January 25	Polynesian Dinner* (Eclectic cuisine with a hula twist)
January 29	Bowlers & Bumper Shoots (Gala night, en-route to Commonwealth nations)
February 3	“An Evening at Le Cirque” at the Pinnacle Grill
February 6	A Classic Gala Night (A chance to dress in near-bygone style)
February 8	Superbowl (The event is “on” in the Queens Lounge, reception permitting)
February 9	Mardi Gras (Eat, party and celebrate the merriment of Fat Tuesday)
February 11	Aussie Outback Sail Away BBQ** (Fair dinkum fun and casual barbecue tucker during the most scenic sail away in the world)
February 12	Australian Dinner* (Elegant upscale soiree of local food and wine)
February 14	Valentine’s Dinner and Ball (Gala night to celebrate love at this time-honored Queen’s Lounge Ball)
February 14	Love Dinner* (Intimate and romantic dining experience with live music)
February 17	Great Barrier Reef Dinner (Whimsical dinner theme to bring the region “above water”)

- February 19 Old Time Radio Show Dinner I* (A fun filled evening of radio drama, merriment, and delicious food)
- February 21 A Classic Gala Night (A chance to dress in near-bygone style)
- February 22 Murder Mystery Dinner I* (Fun evening of Dinner Theater presented in the Pinnacle Grill)
- February 24 Indonesian Dinner (Kuta's high-end Warung Indonesia on board)
- February 27 King Neptune Ceremony (Daytime event to commemorate a sailor's first crossing of the equator)
- February 27 Warung Ibu Tina* (Indonesian dinner, prepared and served by our own Pinnacle Grill restaurant staff)
- February 28 The White Dinner and After Party (Gala night, all-white clothing theme symbolizing purity and elegance)
- March 5 Red Lantern Dinner (Gala night, time honored theme to match your oriental wardrobe for this evening)
- March 6 Asian Dinner and Night Market (Multi-region ethnic cuisines come together in this Lido evening event)
- March 8 Vietnamese Dinner* (French Indochine influences led to this eclectic cuisine)
- March 10 "An Evening at Le Cirque" at the Pinnacle Grill
- March 12 Raffles Dinner (Relive the heydays of this colonial hotel on board)
- March 12 Old Time Radio Show Dinner II* (A fun filled evening of radio drama, merriment, and delicious food)

March 17	St. Patrick's Day (Partake in the "wearing of the green" and look for that pot of gold)
March 18	A Classic Gala Night (A chance to dress in near-bygone style)
March 19	Murder Mystery Dinner II* (Fun evening of Dinner Theater presented in the Pinnacle Grill)
March 23	Sari Night and Bollywood Ball (Gala night, excellent opportunity to model your own exquisite drapery of 'strips of cloth' aka Sari, followed by India's movie scene ball in the Queens Lounge)
March 24	"Moulin Rouge" themed Sommelier Dinner* (Gourmet food and wine pairings with a French twist)
March 27	Easter Feast (Enjoy Easter for all its splendor to include key traditional events and festivities)
April 1	April Fool's Day Costume Party (Need we say more; let's have some fun)
April 2	Lebanese Dinner* (Authentic family-style, shared yet generous dinner)
April 3	Valley of the Kings Dinner (Gala night, to set the mood for Luxor to come)
April 4	Old Time Radio Show Dinner III* (A fun filled evening of radio drama, merriment, and great food)
April 6	Bedouin BBQ** (Nomadic desert meal presented in style on Lido Deck)
April 7	"An Evening at Le Cirque" at the Pinnacle Grill
April 11	Greek Meze Dinner (Gala night, dinner with an array of small dishes, hot or cold, spicy or savory to feast like the Greeks)

April 11	Toga Party (When en-route to Greece: <i>opa!</i>)
April 13	Murder Mystery Dinner III* (Fun evening of Dinner Theater presented in the Pinnacle Grill)
April 17	“Disco Inferno” themed Sommelier Dinner* (Gourmet food and wine pairings with a shuffle)
April 19	Mediterranean Dinner* (Delight your senses with all that region’s favorite culinary palates)
April 20	Fiesta España (Celebrate Spanish culture and its “cocina”)
April 23	Sommelier Lunch* (The best of the two Greats for lunch already, enjoy their perfect matches presented by our Cellar Master & Executive Chef)
April 26	The Grand Show Buffet (Daytime event featuring Chef Daniel’s indelible masterpieces)
April 26	Mariner’s Appreciation Night (Final Gala Night, to include pre-dinner cocktail parties in the Queens Lounge honoring your Mariner status)
April 26	Masked Ball (Final Gala night, join us for this classic Grand Ball in the Queen’s Lounge – masks to be provided, or wear your own “maskerpiece”)
April 27	Dutch Dinner (Tantalizing Dutch cuisine and to do with wearing something orange)
April 28	Chef’s Farewell Dinner (Culinary excellence in the La Fontaine Dining Room)
April 29	International Favorites Dinner (Summing up our culinary journey with all-time favorites)

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

****Lido Deck, weather permitting.**

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
- Microsoft-trained techsperts in the Digital Workshop powered by Windows®
- Culinary and hotel-related demonstrators
- Bridge instructors

DELECTABLE DEMONSTRATIONS WITH GUEST CHEFS

Stand apron to apron with celebrated top chefs in the Culinary Arts Center, presented by *Food & Wine* magazine. Sample their mouthwatering creations, taste award-winning wines, attend book signings and more. Guest chefs include:

EVE ELISCU

Food and travel writer, restaurateur, world traveler, culinary consultant and speaker on the history and customs of dining
Jan 5 — Jan 10, 2016

GEORGE GEARY

Former Pastry Chef, Disney Corp., Culinary Journalist, Author and Culinary Educator of the Year – International Association of Culinary Professionals (IACP)
Feb 3 — Feb 15, 2016

JANELLA PURCELL

Wholefood Chef and nutrition expert with a career in TV, radio and

print media. Most recently appeared on "Good Chef Bad Chef", "The Biggest Loser" and "What's Good for You" airing in Sydney Australia
Feb 16 — Feb 23, 2016

PRANEE KHRUASANIT HALVORSEN

Thai cuisine expert, Southeast Asia culinary tour guide, caterer and renowned cooking instructor

Mar 3 — Mar 17, 2016

JOE TRUEX

Consulting chef for the gourmet Italian restaurant PI Dubai. His background includes Le Cirque in New York, Le Plaza Hotel in Basel Switzerland, Swissotel in Atlanta and Executive Chef / Owner of award winning Repast, Atlanta

Apr 15 — Apr 22, 2016