AZAMARA APPOINTS ROBERT VAN RIJSBERGEN AS EXECUTIVE CHEF

MIAMI, December 9, 2010 – Azamara Club Cruises has named Robert van Rijsbergen executive chef for the destination-immersive cruise line. Chef van Rijsbergen brings with him more than 20 years of experience in the culinary world, 10 of those from within the cruise industry. Since joining Azamara Club Cruises, Chef van Rijsbergen has already introduced enticing new fine dining menus aboard both *Azamara Journey* and *Azamara Quest,* with each dish carrying his unique style and international flair paired with the cruise line's complimentary red and white boutique wines, presented with the cruise line's extraordinary signature service.

"We are delighted to welcome Chef van Rijsbergen to Azamara's experienced team who understand the high expectations of today's up-market travelers," said Bert van Middendorp, associate vice president hotel operation Azamara Club Cruises. "Robert possesses the experience, taste and passion to deliver delectable fine dining experiences to Azamara's guests. His extensive culinary background and innovative ideas have created an exquisite range of new menus that have already received wide acclaim from guests aboard *Azamara Journey* and *Azamara Quest*."

Guests will enjoy the stellar nightly selections in the Discoveries dining room aboard *Azamara Journey* and *Azamara Quest*. At the Best of the Best dinner, a highlight of each sailing, guests will be treated to Chef van Rijsbergen's signature dish – a five-spice roasted veal rib-eye with caramelized Belgium endive and fondant potato served with a Banyuls wine sauce. Other dishes sure to please guests' palates include: Cherry wood-smoked duck breast, served with asparagus, micro greens, Cointreau orange dressing and caramelized orange zest; chilled Aztec chayote-chocolate bisque with yogurt and honey; Salmon and Scallop brochette; Asian stir-fried vegetables, jasmine rice, soy and unagi glaze; traditional dining options such as surf and turf, featuring a grilled Filet Mignon and half lobster; as well as uniquely prepared vegetarian selections.

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Prior to joining Azamara Club Cruises recently Chef van Rijsbergen served at SeaDream Yacht Club where he began as chef de cuisine and continued to fleet executive chef where he was responsible for overall fleet management of food and cuisine, including the direction of all chefs. Prior to his tenure at SeaDream, Chef van Rijsbergen served as sous chef at Cunard and Seabourn and at various restaurants. He began his career as a saucier at the Amstel Intercontinental Hotel's restaurant La Rive in his native Amsterdam.

Azamara Club Cruises is a destination-immersive cruise line for up-market travelers who want to not only see the places and cultures they visit, but to live them. Azamara's two intimate, 694-guest ships, *Azamara Journey* and *Azamara Quest*, with a combination of 347 suites and staterooms, offer a European-boutique hotel ambience with extraordinary service, fine cuisine and wines from around the world, and wellness and vitality programs, all while sailing to a host of destinations larger ships cannot reach. Azamara Club Cruises sails European destinations, including the Baltic and Scandinavia, British Isles, Western Europe, French and Italian Rivieras, Greek Isles, Croatia, Holy Land and Black Sea, as well as Asia, South America and lesser-traveled islands of the West Indies, with more overnight and late-night stays in every region. Travelers also can choose even more immersive experiences with Azamara cruisetours in eight of the world's most exciting destinations, including Rome, Athens, Buenos Aires, Cairo, Istanbul, Jordan and Israel, India, and China. For more information, travelers can call their travel professional, dial 1-877-999-9553, or visit the Azamara Club Cruises microsite at www.AzamaraClubCruises.com/DestinationImmersion. Travel agent professionals can also access more information and make reservations at www.CruisingPower.com.

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