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Pearl A Winner, Say Shakedown Agents

Rain and fog failed to dampen the enthusiasm of nearly 800 Kiwi agents on P&O Cruises' Pacific Pearl on her shakedown cruise which returned to Auckland this morning.

The two-night cruise is the biggest travel agent famil New Zealand has seen, says Carnival Australia senior vice president, Jenny Lourey. "Around two-thirds of the agents had not cruised before, so it was a great way to introduce them to it by having a fabulous experience and now they're all keen and ready to sell Pacific Pearl."

The agents had the chance to experience all the ship has to offer, including the premiere of Please Don't Stop the Music, a high energy show covering 'feel good' hits from around the world; Pacific Cirque performances; the adult only Sit Down Comedy Club; fine dining and spa treatments.

Travelsmart's Maxine Malone says Pearl's Auckland departures are proving popular, with people waitlisted over the Christmas period and solid forward bookings. "Leaving from Auckland is a huge deal. People we're speaking to really love that. And the ship itself is really good, there are plenty of amenities and plenty of space." Harvey World Mairangi Bay's Sue Sutherland says "This ship really brings cruising to the New Zealand market." Adds colleague Margaret Boak: "[Pearl] makes cruising attainable for the average traveller."

The wealth of onboard offerings found favour with agents, with Sutherland noting clients will have more than just a holiday' with all the entertainment and dining options available. Boak says the two teen clubs offer families - and their children - 'everything you could wish for'.

Pacific Pearl's staff also got a big thumbs up, with most agents keen to express their gratitude to the team, saying they were 'amazing' or 'awesome'.

A Treasure Hunt ensured agents had the chance to view all areas of the ship, from the differing cabins to the Aqua HealthSpaFitness Centre and swimup Splash Bar while partaking in a number of activities, including juggling. The treasure hunt culminated in a Pacific Bingo event, with a gift hamper, 16GB Ipad, Westfield vouchers and a four-night cruise complete with dinner with Barbara Kendall and Dancing with The Stars partner Johnny, up for grabs.

Pacific Pearl's Party Tonight

Agents and clients are invited to tonight's Pacific Island Family Christmas Festival to celebrate the arrival of Pacific Pearl at Auckland's Oueens Wharf. Over four hours of public festivities kick off at 1700, with acts

including Dane Rumble and Stan Walker, and family entertainment including a ferris wheel, face painting and Santa. Those attending will also be able to sample signature dishes from the ship's restaurants, including Luke Mangan's Salt Grill, and see an aerial circus display.

Triple Olympic medallist Barbara



Kendall (pictured), Pacific Pearl's godmother, will officially name the superliner with the traditional breaking of a magnum of New Zealand bubbles - Cloudy Bay Pelorus - onboard at 2045. The evening closes

with a spectacular fireworks display on the harbour at around 2115. "It will be a chance for everyone to see the ship and sample some of the entertainment and food that we offer, while having a great family night out," says Ann Sherry CEO Carnival Australia, which operates P&O Cruises

The Formation Of A Pearl

They say good things take time, and in Pacific Pearl's case it took 700,000 man hours to transform the former Ocean Village into P&O Cruises' newest superliner. The three-week multimillion dollar refurbishment, by more than 2500 workers, saw all areas of the 11-passenger deck ship overhauled. New restaurants, bars and lounges were created, features including a big Kiwis took a shine to the vessel, with screen on the pool deck were added and a major refit of the three storey atrium has transformed the ship's heart into a multi-purpose entertainment, café, bar and retail venue.

And if 700,000 hours sounds impressive, try over 17,000 litres of paint to them for some cruises. Pacific Pearl coat the interior and exterior, 9000m² of new carpet and 3000m² of teak Currie describing the cabins as pardecking, plus 30 kilometres of cabling. ticularly impressive and 'a big step up Before the refit was even completed in our market'.



cruise bookings soaring earlier this year when some of Pacific Pearl's features were first announced. Complete Cruise Solution's Shannon Currie says balcony cabins are proving particularly popular with waitlists for sports over 60 balcony cabins, with

ever 63,000 tonne Pearl float?



Shakedown Snapshots









Pacific Pearl was officially welcomed to Auckland by local Maori tribe Ngati Whatua on Sunday, with tribe representatives paddling a waka across the harbour to present Pacific Pearl's godmother Barbara Kendall with a feather cloak. "It's an enormous honour for Pacific Pearl to receive such a traditional welcome to Auckland," says Ann Sherry, CEO of Carnival Australia, which operates P&O Cruises. Ms Sherry is pictured above right with Captain Charlie Carr and Barbara's daughters Samantha and Aimee.



1: Deputy Captain Dariusz Balana and Captain Charlie Carr. 2: Pacific Pearl's Big Screen is set to be a star attraction onboard. 3: Maxine Malone and Trevor Adkins from Travelsmart and Christine VanEsch from Flight Centre Manukau. 4: Located right next to reception on Deck 5 is Pacific Pearl Sales and Loyalty Manager Rosemary Reid, pictured chatting with Christine Ferguson, Flight Centre Head Office Auckland. 5: Poolside Splash Bar with its swim-up bar. 6: Margaret Boak and Sue Sutherland from Harvey World Mairangi Bay. 7: Cherisse van der Westhurzen Flight Centre Whangarei, Marsha Dias, Flight Centre Oakara Park Whangarei and Margaret Wilson Manukau United Travel try their hand at quilling, one of the onboard activities for passengers. 8: Kelly McQuoid from Flight Centre Waiuku and Leanne Heyblom from Air New Zealand, Hamilton. 9: Travel Trenz Rotorua's Jamie Swaney and Megan Brunei check out MIX bar with Michelle Petrie, Carnival Australia Sydney.







New Features And Old Favourites

An onboard circus, P&O Cruises' largest teen centre at sea, the private Oasis child-free retreat, Aqua HealthSpaFitness – and let's not forget that giant poolside Big Screen – are all sailing Kiwi waters with the arrival of Pacific Pearl.

Carnival Australia senior vice president, Jenny Lourey, says an 'amazing range of facilities' are available.

Keen cruiser Megan Brunei is very impressed with Pacific Pearl's decor in particular and its combination of Kiwi and Australian contemporary styling with a touch of European class. "The ship looks very classy - I absolutely love the furniture and Kiwis are going to love it as well," she says.

The giant 7m wide by 4m high state-



of-the-art LED Big Screen on Pacific Pearl's pool deck headlines a series of big drawcards for the superliner, and provides poolside fun, day and night. Everything from sports events to the latest release movies and scenic destination images to P&O Cruises' own daily television show will be screened. And, for those wanting to relax over a drink while catching up on the day's screenings, Pacific Pearl also features a swim-up-bar in one of her two pools - a first for the cruise line. The ship also features a Pacific Cirque aerial circus troupe, with a spectacular acrobatic arch, spanning the ship's width, on the top deck.

Clients wanting a little pampering to go with their relaxation can head to Aqua HealthSpaFitness, which offers 10 treatment rooms, including a couples' room with fully equipped whirlpool and steam sauna. The most popular spa treatments from Pacific Jewel and Pacific Dawn are available, with Pearl's spa featuring indulgent treatments using Elemis as well as La Therapie products. A relaxation area, wet area with steam and sauna facilities as well as muscle-soothing heated lounges, a hair salon and



pedicure/manicure area will ensure clients are looked after from head to toe. More adventurous passengers can opt for bamboo massages, acupuncture and Chinese herbal medicine treatments.

For those looking for a workout, Aqua has a fully equipped gymnasium where passengers can take advantage of personal training services, yoga, pilates and cycling as well as Body Sculpt Boot Camp – four workouts designed to challenge the mind, body and resolve, of those part.

For those seeking some child-free time, The Oasis retreat at the ship's

stern is the perfect location to catch some sun, relax and watch the ship's wake from a wicker recliner. Speaking of the kids, Pacific Pearl features P&O Cruises' largest-ever teen centre, specially designed for 11-17 year olds with two teen clubs, HQ (for 11-14 year olds) and HQ+ (for 15-17 year olds), spanning 190m2. The adjacent clubs come complete with two giant screens – one for Playstation and one for movies – 21 Playstations, a surround sound system, dance floor and custom made deck furniture, and are open 9pm-1am.



Pacific Pearl's stylish contemporary cabins are set to impress passengers. All cabins have been fitted out with flat screen televisions, with quality bed linen, duvets and cushions among Pacific Pearl's cabin features. The ship features



177 standard inside cabins, 545 standard outside cabins, 28 outside cabins with private balcony, 36 suites with private balcony (pictured). Standard cabins are a spacious 17.5m², with balcony cabins coming in at 21.2m² and suites measuring 30.5m². Extra berths have been added to create more family-friendly four-berth staterooms.







Great offers on cruises aboard Pacific Pearl, New Zealand's 1st Superliner

book by 31 march 2011



Onboard Wining & Dining

Good food is essential on a cruise and Pacific Pearl has it all covered both in terms of quantity and quality.

Salt Grill by Luke Mangan has been described as a showstopper and Pacific Pearl passengers can find out firsthand why the restaurant – already a huge hit on Pacific Dawn

and Pacific Jewel – wins rave reviews. The Australian celebrity chef's signature dishes, including crab omelette with enoki mushroom salad and miso broth (pictured), and liquorice parfait with lime syrup, are available for a dining cover charge of AUD40 for dinner and AUD30 for lunch – a fraction of the cost passengers would pay at his restaurants in locations such as Tokyo, Sydney and Singapore.

Sture Myrmell, Vice President of Hotel Operations, Carnival Australia,



which operates P&O Cruises, says food is an integral part of cruising. "Our partnership with Luke Mangan extends the range of dining options available and reinforces our commitment to culinary innovation that exceeds the expectations of our passengers."

Also available on Pacific Pearl is the a la carte Waterfront Restaurant and Plantation Restaurant.

Kiwi and Australians' love of good coffee and chocolate has also been

recognised with the creation of the Cafe on deck 12, offering espresso coffee, refreshing drinks and gourmet chocolates for passengers to enjoy poolside. Coffee can also be found during the day at Mix Cocktail bar, where ocean views abound. By night, there's drinks and live piano music setting the mood.

And, for a touch of tradition, head to The Orient, a new pub-style bar with a name that recalls the traditional days of sailing on the Orient Line. The Orient features leather chesterfield lounges and wingback chairs along with a full selection of beverages, including an impressive array of boutique bottled and draft beers.



Clients new to cruising have a chance to sample the popular holiday option without the commitment of a week or more at sea, thanks to P&O Cruises' short break food and wine cruises. The three day cruises, departing on a Thursday and returning Sunday morning, allow clients to soak up the cruising lifestyle – and experience Pacific Pearl – while enjoying a range of food and wine presentations, workshops, activities and events.

Pacific Pearl's menus feature a strong New Zealand flavour, reflecting P&O Cruises' commitment to using local food and wine suppliers. These New Zealand components will also be a highlight of the two food and wine themed three-night cruises ex Auckland on Pacific Pearl in Jan and May.



Degustation Dinners At Sea With Pacific Pearl

Anne Thorp – dubbed the Queen of Maori Cuisine – started cooking as a nine-year-old for her family of 10. She's been cooking up a storm ever since, and now passengers on Pacific Pearl's food and wine cruises, sailing from New Zealand in Jan and May, will have the chance to sample her fresh and simple meals made with the freshest New Zealand produce.

Thorp features as guest chef on the cruises, overseeing gallery preparation of her menu by 30 chefs, and will also hold demonstrations for passengers. Her degustation menu includes crispy skin pork belly, a rich broth of smoked ham, fresh watercress and sweet peas, baked red snapper fillet with sweet chilli and garlic shoots and apples caramelised in Calvados and served with creamy blue cheese.

Thorp, who has a successful cooking series, Kai Ora, screening on the Food Channel, Maori TV and overseas and is the author of Kai Ora: Fresh Food Made With Aroha, says she rarely uses sauces, preferring to let the food speak for itself and using ingredients that enhance the natural flavours. P&O Cruises says Thorp's fresh New Zealand cuisine fits perfectly with Pacific Pearl's menu, which features local produce and wine that has been sourced from throughout the country.





