

Holland America Line Honored with Four Cruise Critic Editors' Picks Awards in United States, United Kingdom and Australia

January 5, 2018

Awards honor culinary excellence, solo travel and ship refurbishment

Seattle, Wash, January 5, 2018 — Holland America Line's excellence was recognized around the world with four Cruise Critic Editors' Picks Awards in the United States, United Kingdom and Australia. The editors in the United States honored Holland America Line with Best Dining and Best Ship Refurbishment for *ms Westerdam*. In the United Kingdom, the editors also awarded the cruise line with Best Dining, while Australia's editors named Holland America Line Best for Solo Travelers.

The Cruise Critic Editors' Picks Awards highlight the best cruise lines of the year across dozens of categories, as chosen by the site's international team of editors. In 2017 Cruise Critic celebrates the 10th year of bestowing the honors.

"We are honored to be acknowledged by the editors of Cruise Critic from around the world in areas that are important to our guests," said Orlando Ashford, president of Holland America Line. "Cruise Critic editors are among the foremost experts in cruising, and receiving these awards is not only validating but also gratifying, knowing that the work we've done to evolve our brand is being recognized and well-received."

Best Dining Wins Top Honors in U.S. and U.K.

The editors of Cruise Critic in the United States and the United Kingdom voted Holland America Line tops in dining. Culinary options are innovative and diverse throughout Holland America Line's fleet, with venues featuring cuisine that spans the globe. The main dining room features dishes from Holland America Line's esteemed Culinary Council made up of renowned international chefs including Holland America Line's Master Chef Rudi Sodamin, along with Jonnie Boer, David Burke, Elizabeth Falkner and Jacques Torres.

Beyond the main dining room, Holland America Line ships boast enticing alternative venues including the Pinnacle Grill, serving favorites from the Pacific Northwest; Asian-inspired Tamarind; Canaletto, with Italian fare; Rudi's Sel de Mer, with French specialties; Dive-In at the Terrace Grill, featuring gourmet burgers and hot dogs; New York Deli and Pizza; and the innovative Lido Market. Holland America Line also has partnerships with renowned sushi chef Andy Matsuda and master mixologist Dale DeGroff.

Westerdam Wins for Best Ship Refurbishment

In April 2017, Holland America Line's *Westerdam* emerged from drydock with major renovations that added many of the cruise line's new public spaces and amenities, including two firsts for the fleet: the debut of both Rijksmuseum at Sea and Explorations Central's Hub in the Crow's Nest. *Westerdam* also received the popular Music Walk venues Lincoln Center Stage and Billboard Onboard, intimate Gallery Bar and reimagined Lido Market.

Additional upgrades and modifications included suite upgrades; cabanas on deck at The Retreat; enhancements to the Greenhouse Spa & Salon; and renovations to Club HAL and The Loft, two of the youth areas. Twenty-five guest staterooms were added on Deck 10, including 18 verandah and seven interior staterooms.

Best Cruise Line for Solos

Cruise Critic's editors Down Under named Holland America Line Best for Solo Travelers. Cruise Critic cited Holland America Line's programming that doesn't require partners and activities that can be enjoyed solo or used as a way to meet others. Additionally, Holland America Line features solo traveler events like mixers. Upon request, singles are invited to dine together, and on longer voyages gentlemen hosts are available for dancing and dining. Guests looking for solo staterooms can book one of 12 on *ms Koningsdam* and one of three on *ms Prinsendam*.

About Cruise Critic

Cruise Critic is an online cruise guide, offering a comprehensive resource for cruise travelers, from first-time cruisers to avid cruise enthusiasts. The site features more than 350,000 cruise reviews and hosts the world's largest online cruise community where travelers share experiences and opinions with fellow cruisers. Cruise Critic was the first consumer cruise site on the internet, launched in October 1995 by The Independent Traveler, Inc., a subsidiary of TripAdvisor, Inc.

For more information about Holland America Line, consult a travel professional, call 1-877-SAIL HAL (877-724-5425) or visit hollandamerica com.

About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 14 ships offers more than 500 cruises to more than 400 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 113-day itineraries, the company's cruises visit all seven continents, with highlights including Antarctica explorations, South America circumnavigations, Cuba cruises and exotic Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada and New England, Bermuda, Europe and the Panama Canal. The line welcomed *ms Koningsdam* in 2016 and has a second Pinnacle-class ship, *ms Nieuw Statendam*, to be delivered in December 2018. A third Pinnacle-class ship, due for delivery in 2021, recently was announced.

The company is undergoing \$300 million in brand enhancements to secure its position as the leader in premium cruising. Fleetwide, the ships feature innovative initiatives and a diverse range of enriching experiences focused on destination immersion and personalized travel. Guests can expand their knowledge through an exclusive partnership with O, The Oprah Magazine; during an America's Test Kitchen show; at Explorations Café presented by The New York Times; and by taking a Digital Workshop powered by Windows. Outstanding entertainment fills each evening at venues including Lincoln Center Stage, Billboard Onboard and B.B. King's Blues Club. The dining experience can be savored at a variety of restaurants with menus that feature selections from Holland America Line's esteemed Culinary Council, comprising world-famous chefs who design dishes exclusively for our quests.

CONTACT: Sally Andrews **PHONE:** 800-637-5029

EMAIL: pr@hollandamerica.com