



## Seabourn Elevates Tea Time With An Enhanced Daily Afternoon Tea Service Aboard Every Vessel

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SEATTLE, Jan. 9, 2020 /PRNewswire/ -- [Seabourn](#), the world's finest ultra-luxury travel experience, is inviting guests to sip tea at sea with an enhancement on the cruise line's beloved Afternoon Tea Service across the entire fleet. Steeped in the tradition of proper English tea service, yet as fresh and memorable as a newly brewed pot, the cruise line's new daily tea service is the latest innovation designed to ensure that every detail of the Seabourn experience is constantly evolving and delighting guests near and far.



The key element of Seabourn's new Afternoon Tea Service is the line's addition of the finest luxury tea brand [TWG Tea](#). Established in Singapore in 2008, TWG Tea (which stands for The Wellbeing Group) offers the largest collection of over 800 different single-estate, fine harvests, and exclusive tea blends from renowned tea estates in every tea-producing region around the globe.

"We are always looking at ways to take the amenities and services at the heart of the Seabourn cruise experience to the next level, and our new Afternoon Tea Service does just that," said **Gerald Mosslinger, Seabourn's senior vice president of Hotel Operations and Onboard Revenue**. "New guests will be delightfully surprised, while returning guests already familiar with our tea traditions will be impressed with the upgrades we've made to brighten their afternoons."

In keeping with English tradition, Seabourn's new Afternoon Tea Service is nestled conveniently between lunch and dinner, available from 4 – 5 p.m. daily in the [Observation Bar](#). Loose-leaf tea selections from TWG Tea, the finest luxury tea brand whose collection is the largest in the world, include choices such as English Earl Grey, Imperial Lapsang Souchong, and Highlands BOP Ceylon. They are delivered to the table by the highly trained staff and properly served on handcrafted china from [Bernardaud](#), the family-owned French porcelain company originally established in Limoges, France in 1863. Bernardaud remains in the elite of design and innovation and each piece that bears the company's signature brings the grace of simple luxury to everyday life and demonstrates that, after two thousand years, porcelain continues to prove its worth as an exceptional material.

Afternoon Tea will also be accompanied by a set selection of sweet desserts and savory snacks that will change daily on a rotating cycle, including gluten-free and vegetarian options, presented upon a stylish three-tiered display tray at the guest's table in the Observation Bar. A sand clock, started as soon as the tea hits the water, is left at the table to ensure that guests can steep their tea precisely the way they like it while the service staff explains the tea's origins and how different steeping times can enhance the flavor.

Afternoon Tea is a traditional British tea service served at 4 p.m. between lunch and dinner, focused on serving light fare that includes scones, finger sandwiches, jam and marmalade. With roots going back for generations, history says that Afternoon Tea dates back to the mid-1800s and the Duchess of Bedford. At the time, kerosene lamps in wealthier homes helped usher in a late dinner, often served around 8 or 9 p.m., leaving people of the era, including the Duchess, feeling a bit hungry between meals. She decided to regularly invite friends over for tea and a selection of snacks during the late afternoon.

The idea of Afternoon Tea eventually spread across society, growing into a social occasion that continues to draw people together for interesting conversation to this day.

Seabourn's enhanced Afternoon Tea Service is now being offered across the Seabourn fleet, with the TWG brand implementation ongoing and set to be completed in the coming weeks.

Seabourn's High Tea, a variation on Afternoon Tea, is offered on select afternoons with formal white glove service and live cooking features or themed menu options as accompaniments. Examples of High Tea themes may include The "Viennese" High Tea with Applestrudel, The "Parisian" High Tea with Crêpes Suzette, The "Venetian" High Tea with Zabaione, and The "Royal" High Tea with English Trifle, which will typically feature more substantial food items than the Afternoon Tea service. Live piano music also accompanies the High Tea experience.

Seabourn represents the pinnacle of ultra-luxury travel with intimate ships offering key elements that set the line apart: spacious, thoughtfully appointed suites, many with verandas and all oceanfront; superb dining in a choice of venues; complimentary premium spirits and fine wines available on board at all times; award-winning service and a relaxed, sociable atmosphere that makes guests feel at home on board. The ships travel the globe

to many of the world's most desirable destinations including marquee cities, UNESCO World Heritage Sites, and lesser-known ports and hideaways.

Regular guests of Seabourn will continue to find a number of innovative offerings and programs, including partnerships with a select group of companies and individuals whose dedication to superior quality, exceptional service and consistent customer satisfaction matches Seabourn.

Such programs include '[An Evening with Tim Rice](#)', the new evening entertainment experience created exclusively for the line in association with Belinda King Creative Productions; 'Shopping with the Chef' excursions in select ports, with an expert Seabourn chef as guide to learn about regional markets and see how the freshest ingredients are selected; 'Seabourn Conversations' with special guest speaker including knowledgeable historians, naturalists, marine biologists, destination experts and more; [Spa and Wellness with Dr. Andrew Weil](#), offering guests a holistic spa and wellness experience that integrates physical, social, environmental and spiritual well-being; and [The Grill by Thomas Keller](#), reminiscent of the classic American restaurant from the 50's and 60's. Exclusive to Seabourn, The Grill is a unique culinary concept for Chef Keller, focusing on updated versions of iconic dishes. Guests will be treated to table-side preparations of Caesar salad and ice cream sundaes, as well as a range of other favorites like premium steaks, whole roasted chicken, and Lobster Thermidor, presented à la carte.

For reservations or more details, please contact a professional travel advisor; call Seabourn at 1-800-929-9391 or visit [www.seabourn.com](http://www.seabourn.com). A dedicated shore excursion call center is available for guests at 1-800-984-3225.

#### About Seabourn:

Seabourn currently operates a fleet of five modern ultra-luxury ships and is a proud member of World's Leading Cruise Lines. The exclusive alliance also includes Carnival Cruise Lines, Holland America Line, Princess Cruises, Cunard Line, Costa Cruises, AIDA, P&O Cruises UK, and P&O Cruises Australia. Seabourn is a brand of Carnival Corporation and plc (NYSE/LSE: CCL and NYSE: CUK). Seabourn is the [official cruise partner of UNESCO World Heritage](#) under a multi-year agreement to help promote sustainable tourism at World Heritage sites around the world.

Find Seabourn on [Twitter](#), [Facebook](#), [Instagram](#), [YouTube](#) and [Pinterest](#).

#### **Notes to Editors:**

**Seabourn** is consistently ranked among the world's top travel choices by professional critics and the discerning readers of prestigious travel publications such as *Departures*, *Travel + Leisure* and *Condé Nast Traveler*. Its stylish, distinctive cruising vacations are renowned for:

- Intimate ships with a private club atmosphere
- Intuitive, personalized service provided by staff passionate about exceeding guests expectations
- Curated voyages to all seven continents delivering award-winning experiences
- All ocean-front suites, luxuriously appointed
- Complimentary premium spirits and fine wines available on board at all times
- Welcome Champagne and complimentary in-suite bar stocked with your preferences
- Tipping is neither required, nor expected
- Finest resort at sea that is masterfully designed
- World-class dining, further enhanced through a culinary partnership with Chef Thomas Keller
- All dining venues are complimentary, dine where, when and with whom you wish
- Seabourn Conversations, connecting with visionary experts
- Ventures by Seabourn™, optional shore excursions, enhance and extend your experience in select destinations\*^
- Select purposeful and sustainable travel experiences as the Official Cruise Partner of UNESCO\*
- Spa & Wellness with Dr. Andrew Weil, featuring an exclusive mindful living program\*
- An evening entertainment experience in collaboration with Sir Tim Rice†
- Committed to environmental stewardship and sustainability

\*Optional programs, for additional charge

^Available on *Seabourn Odyssey*, *Seabourn Sojourn*, *Seabourn Quest*, *Seabourn Encore*, *Seabourn Ovation*

†Not available on board *Seabourn Venture*

**[CLICK-TO-TWEET:](#)** Sip and savor tea and light bites in ultra-luxury style with @SeabournCruise's new Afternoon Tea Service. Featuring @TWGTeaOfficial served on fine, French @Bernardaud porcelain, this offering is available fleet-wide at the Observation Bar. #SeabournDifference

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