



From Afternoon Tea to Cocktails and Dining, Queen Victoria's Restaurants and Bars Showcase Cunard's Singular Grasp on Tradition and Innovation

Valencia, CA - September 26, 2007 - Whether guests are enjoying tea in the Queens Room, sipping vintage champagne in the Veuve Clicquot Champagne Bar or dining in the Art Deco-inspired elegance of the Britannia Restaurant, Cunard's singular grasp on tradition and innovation is captured in Queen Victoria's richly detailed dining and cocktail venues.

"Aboard Queen Victoria, we are carrying on the grand Cunard tradition of cocktails and dining as a much-anticipated event," said Carol Marlow, president of Cunard Line. "As our guests move through their day, they will have a wide array of culinary and cocktail venue choices, ranging from the **Commodore Club**, the **Golden Lion Pub** and the **Queens Room** to favorites like the **Veuve Clicquot Champagne Bar** and **Todd English**."

Wherever guests find themselves, they will be assured an unparalleled shipboard experience defined by sumptuous surroundings, fine dining and Cunard's renowned White Star Service™. "When she launches this December, Queen Victoria will carry on a tradition that began nearly 170 years ago, affording the world's most discerning travelers with experiences that are unmatched on land or sea," added Marlow.

Overseeing Queen Victoria's extensive dining and cocktail venues will be renowned Executive Chef of Queen Mary 2, Jean-Marie Zimmerman, who will continue his duties aboard the company's flagship while supervising Queen Victoria's culinary programme.

Afternoon Tea in the Queens Room - A Cunard Signature

Cunard's formal ballroom, the **Queens Room** on Decks Two and Three, is the setting for one of the Line's most civilized customs: traditional afternoon tea served by white-gloved waiters. A variety of musicians, including a harpist and string quartet, will

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perform in the Queens Room on a rotating basis. Reminiscent of a grand ballroom in a large country house, the dramatic double-height space features gleaming crystal chandeliers and specially commissioned murals and intricate leaded glass by British artists. The Queens Room accommodates up to 275.

Distinctive Venues for Cocktails and Conversation

Vintage champagne at the Veuve Clicquot Champagne Bar and classic English ale at the Golden Lion Pub are just two of the experiences that await Queen Victoria guests in the ship's dozen or so bars and lounges. Featuring sweeping views over the ship's bow, the **Commodore Club** on Deck 10 captures the essence of Old World liner elegance. Showcasing murals of past Cunard liners in custom porthole displays, as well as two intricate ship models at the entrance, the room's nautical atmosphere is further highlighted by wood inlaid flooring with a compass design. Cozy gathering areas with leather sofas and club chairs encourage guests to become intimate with the club's extensive martini menu. Cunard's customary attention to detail is evident in even the smallest but essential points, including martinis shaken tableside and served with a selection of stuffed olives. Hot and cold canapés are served while live music plays in the background from late afternoon through early evening, making the club an ideal retreat for cocktails with an ocean view. The Commodore Club seats 122.

A nautical atmosphere also infuses the 77-seat **Chart Room** on Deck Two. This cozy room features sand-blasted maps with sea views, glass vitrines displaying ship models and maritime artifacts, and perhaps the most dramatic element of all: two striking oil painting portraits by noted maritime artist Robert Lloyd of the iconic Britannia (first Cunard ship) and Servia (first steel Cunard ship). A Cunard tradition, the Chart Room offers a full bar menu and extensive selection of single malt and blended scotch. Live piano music and jazz sessions on selected evenings make it a lively choice for maritime buffs.

Named for a former Cunard ship, **Café Carinthia** on Deck Two mirrors the style and sophistication of a traditional French patisserie. An elegant space highlighted by Art Deco elements in shades of gold, blue and rich bronze, the café is poised to be a guest favorite from early morning until well past sun down. Fresh baked croissants,

Danish, muffins and a wide selection of coffees (including cappuccinos, espressos and lattes) and premium Wedgwood teas are served. At lunchtime, the café is an ideal spot for freshly prepared sandwiches and late afternoon sugar cravings are satisfied with one of the café's tortes and gateaux. The 59-seat café also has a full bar.

A 1920's Art Deco atmosphere fills the jewel-box **Veuve Clicquot Champagne Bar** on Deck Two overlooking the Grand Lobby. An elegant space sparkling with golden glass elements, the bar serves Veuve Clicquot Champagne exclusively, alongside a selection of premium hors d'oeuvres such as smoked salmon and smoked Barbarie duck. The bar's design elements in shades of gold, brown and blue form a subtle backdrop for sandblasted art deco glass "showcase" panels with inset boxes featuring a variety of champagnes. The bar accommodates 34 guests.

For those who appreciate British customs and Old World rituals, the **Golden Lion Pub** and **Churchill's Cigar Lounge** represent the epitome of tradition. The 116-seat Golden Lion Pub replicates a traditional English pub right down to its tabletop blackboard menus advertising the day's pub fare, including fish and chips and Shepherd's Pie. Guests enjoy a wide selection of ales and can keep current on the latest news and sports on plasma screen televisions in Cunard's signature pub. A quiet colonial ambiance defines the 11-seat Churchill's, a wood-paneled cigar lounge adjacent to the Commodore Club on Deck 10 where a vast selection of cigars and an array of Armagnac, Cognac, Port, Madeira and Scotch set a refined and elegant tone.

Style and Service Define the Britannia Restaurant

The ship's largest dining venue, the **Britannia Restaurant** is a strikingly elegant space featuring a soaring double-height ceiling offset by cornices and intimate groupings of tables that belie the room's magnificent size. Inspired by the dining car of the famed Golden Arrow that linked London to Paris, the restaurant's Art Deco design influences are captured in its original artwork, wall sconces and a combination of authentic finishes that include polished wood, bronze mirror and gold leaf. The room's focal point - a visually arresting illuminated world globe - stands 10 feet tall, a sizable yet subtle reference to Cunard's rich history plying the world's oceans.

Located on Decks Two and Three, Britannia accommodates guests in staterooms A1 - A7, C1 - C5 and D1 - D8. The restaurant's extensive menu is offered during two fixed-seating dinners, as well as breakfast and lunch. Dedicated sommeliers present full wine lists and bar service and a string quartet or harpist performs during each first hour of dining. The room's upper and lower levels accommodate 878 guests.

Todd English Restaurant

Building on the success of the **Todd English Restaurant** aboard Queen Mary 2, Queen Victoria will also boast one of the celebrated chef's eponymous restaurants. An intimate and stylish alternative to guests' primary experience in one of the ship's main dining rooms, Todd English affords Queen Victoria guests an opportunity to experience the cuisine of one of America's leading chefs in a setting of refined elegance. Waterford crystal, Wedgwood china, Gainsborough silverware and Hepp cutlery add the finishing touches to what will be one of the ship's most sought-after fine dining experiences.

The restaurant will serve the renowned celebrity chef's signature nouveau Mediterranean cuisine including such popular dishes as lobster and corn chowder, truffled potato "Love Letters," ricotta gnocchi and seared sea bass. A full bar and wine service by dedicated sommeliers is offered. Seating 87, the restaurant is open for lunch and dinner at a nominal surcharge (\$20 for lunch and \$30 for dinner, per person).

Lido Café, A World of Selections Always Available

The ship's innovation and tradition come together in the Lido Café, a casual, bright and airy eatery reminiscent of the iconic QE2. Set against a backdrop of vintage black and white Cunard imagery, the decor creates a sophisticated setting for guests to enjoy a wide selection of buffet stations for breakfast, lunch and dinner. In the evening, the Café elevates the daytime Lido dining experience with the introduction of two bistro-style dining venues with reserved seating that will transform areas of the café into authentic dining from around the world. Depending on voyage length, these experiential culinary "journeys" will include fondues from around the world -- featuring classic Swiss cheese and Bavarian Beer fondues, as well as newer fondues such as firepots, broth and Chinese fondues; Indian cuisine -- including a selection of curries, naan bread and

parathas, Asian Fusion fare and Italian. The Lido Café seats 468 guests and is open 24 hours a day.

The Grills - The Apex of Dining at Sea

Nowhere is Cunard's preeminence more evident than in the storied Queens Grill and Princess Grill, the pair of exclusive dining rooms and their corresponding Grill-category accommodations. Located on Deck 11, the Grills share the concierge-staffed Grills Lounge, as well as the exquisite Grills courtyard for al fresco dining and afternoon tea and exclusive Grills Upper Terrace (on Deck 12). Accessed only by private elevator with key card, the Grills offer single-seating dining that rival the finest restaurants in the world.

For more information about Cunard Line and Queen Victoria, contact your travel professional, call 1-800-7-CUNARD or go to www.cunard.com.

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About Queen Victoria

The 90,000-ton Queen Victoria will offer the very best of the heritage and traditions of Cunard Line, along with all modern day luxuries including some exciting innovations. These will include the first traditional West End-style private boxes at sea in the Royal Court Theatre, the first Cunard museum exhibit at sea, housing Cunard artifacts and memorabilia along with the first two-storey library at sea featuring an elegant spiral staircase. The ship will also feature the line's celebrated Queens Grill and Princess Grill accommodations and dining, further enhanced on Queen Victoria with an exclusive deck terrace and an al fresco dining option.

From the outside, her distinctive black and red livery will hint at the sophistication that differentiates a Cunard liner. This will be most evident in the ship's adherence to liner traditions of the past, with elegant public rooms, many on a grand scale, featuring rich wood paneling, intricate mosaics and gleaming chandeliers. There will also be a grand, colonial-style conservatory complete with a retractable glass roof.

As well as being the second largest Cunarder ever built, Queen Victoria's arrival is particularly noteworthy as it will mark the first time that three Cunard Queens have been in service together in the company's 168-year history (she joins the world's grandest liner, Queen Mary 2 and the world's most famous and best-loved liner, QE2).

About Cunard Line

Cunard Line, operator of the luxury ocean liners Queen Mary 2 and QE2, has long been synonymous with the quest for new discoveries and the epitome of British refinement since the company's first paddle-wheeled steamer, Britannia, crossed the Atlantic in 1840. Cunard voyages bring together like-minded travelers who relish the Cunard hallmarks of impeccable

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White Star Service™, fine dining, sophisticated adventure, the legacy of historic voyages and transatlantic travel. Queen Victoria joins the fleet in December 2007.

Cunard Line is a proud member of *World's Leading Cruise Lines*. The exclusive alliance also includes Carnival Cruise Lines, Holland America Line, Princess Cruises, Costa Cruises and The Yachts of Seabourn. Sharing a passion to please each guest, and a commitment to quality and value, member lines appeal to a wide range of lifestyles and budgets. Together they offer exciting and enriching cruise vacations to the world's most desirable destinations.

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