

Pressrelease

PRESS RELEASE

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Viking Line triples the total number of Christmas cruises

Viking Line is preparing for the coming Christmas season by offering its customers several Christmas cruise alternatives this year. What's new is the Christmas cruise offered on M/S Cinderella – visiting Helsinki for the purpose – as well as the M/S Amorella cruise from Turku to Mariehamn. A festive preliminary for the holidays is provided by Viking Line's splendid Christmas buffet, served on board from 15 November to 26 December. M/S Cinderella and M/S Rosella will offer an exceptional table decked-out for the season, designed by Swedish top chef Leif Mannerström.

Viking Line's Christmas is both carefree and sumptuous. On our Christmas cruises, everything is carefully planned for our guests, from warm mulled wine served as a welcome drink to our Christmas table chock-full of delicacies and delights – not to mention our Yuletide programme. Our ships also provide an excellent opportunity to take care of Christmas shopping and even meet Father Christmas himself!

“More and more people are looking for a chance to relax and enjoy the Christmas season,” Kati Litmanen, Viking Line's Marketing Manager, explains. “For this reason, we've increased our holiday season alternatives by offering our customers an unforgettable, easy-going way to enjoy the season as well as a wide range of delicious Christmas food.”

A versatile selection of Christmas cruises and hotel packages

Of the cruises leaving on Christmas Eve, you can choose the most appropriate personal option from three choices. An exciting holiday programme is provided on the 24h cruise departing Helsinki on M/S Cinderella, featuring Finnish entertainment star *Frederik*. A somewhat more traditional Christmas offering with a little more peace and quiet can be enjoyed on the M/S Mariella leaving from Helsinki – a cruise that includes a day in Stockholm. For cruise passengers visiting Stockholm, there will also be the chance to participate in Christmas services at a Finnish church in the town.

This year there's also the opportunity to embark on a Christmas cruise from Turku. On this journey on board the M/S Amorella, you will also have the possibility to experience the special atmosphere of Christmas Day in Mariehamn, Åland Islands. Furthermore, Viking Line offers Tallinn hotel packages for Christmas, allowing you to get acquainted with the city's Old Town and Yuletide atmosphere.

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Holiday season delicacies abound in Viking Line's buffets from 15 November onwards

In planning Viking Line's holiday season buffet service, an attempt has been made to ensure that as many ingredients as possible are local in origin. For example, the Christmas ham and cheeses come from Sweden, the casseroles are the traditional Finnish variety, and the sweets and marmalades are made by Brunberg (Finland).

"For many, it's the food that helps to make Christmas really special, and the best way to encourage the Yuletide atmosphere is with the best treats the season has to offer. Traditional ham is our absolute Christmas table favourite – over 11,000 kilogrammes of ham are consumed on our ships during the holiday season," Viking Line's chef Bengt Mattsson reveals.

Passengers on board M/S Cinderella and M/S Rosella will be given a real treat from the 14 to the 26 of December with a Yuletide spread designed by top chef Leif Mannerström. In a manner exceptional to the rest of our ships, new taste combinations will be featured as well as a few more traditional Swedish delicacies, such as cod in a bun, smoked brisket of beef, anchovies and mackerel. During its visit in Helsinki, what's offered on the M/S Cinderella's Christmas table will be supplemented by traditional Finnish Yuletide treats.

"We have the pleasure to bring new taste sensations as an addition to the traditional Christmas fare to our customers. We're even bold enough to claim that chef Mannerström's Christmas table will be the most delicious in the Gulf of Finland," Viking Line's Restaurant Manager Bodil Ståhl says with pride.

Leif Mannerström is an award-winning celebrity chef who has run a Michelin-starred restaurant for over ten years as well as a large number of other restaurants. He is famous in Sweden for his TV shows and cook-books.

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