



Seabourn Announces New Partnership With World-Renowned Mixologist Brian Van Flandern

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"America's Top Mixologist" set to enhance complimentary bar offerings, fashion new cocktail menus, and more

SEATTLE, March 17, 2016 - [Seabourn](#) has entered into an agreement with **world-renowned mixologist Brian Van Flandern** to transform the onboard spirits across its entire fleet with upgraded bar offerings, new cocktail menus and more. This new agreement comes as the latest food and beverage development that is transforming the way guests wine and dine on the world's finest ultra-luxury cruise line.

Van Flandern has been elevating the bar ingredients available onboard, handcrafting classic cocktails, educating and training the bar staff across the Seabourn fleet on both new and classic mixology techniques. He will also create a menu of cocktails exclusive to the line.

"We are honored to bring Brian's creative talents onboard our ships," said John Delaney, senior vice president, global marketing and sales for Seabourn. "Upgrading our complimentary bar and cocktail offerings is another enhancement to our product, and we are confident that these unique touches will continue to elevate our award-winning culinary experience. Guests will enjoy an expanded spirits list, which will include more premium and ultra-premium whiskeys, tequilas, and other spirits," Delaney added.

Van Flandern will use fresh produce, botanicals and flavor profiling to create a unique list of hand crafted cocktails that takes advantage of the local markets that Seabourn ships visit. Guests will enjoy a number of fresh balanced, remarkably tasty food-friendly cocktails with flavors from around the world. Additionally, he will work with Seabourn's bar team to standardize the classics to provide guests with the same perfectly balanced and served cocktail throughout their cruise.

"There is a global revolution taking place right now in the beverage industry as an entire generation is witness to the new golden age of the cocktail," said Van Flandern. "I am delighted to join the Seabourn family, who share my philosophy that the guest experience is paramount and that fresh, quality ingredients are the key to a successful program."

Mr. Van Flandern, whom the Food Network hailed as "America's Top Mixologist," has an unequalled passion for the craft of cocktail making. In 2004, he was part of the opening team for Thomas Keller's restaurant Per Se in New York City as head barman, applying the chef's philosophy of flavor-profiling behind the bar and discovering techniques to create well-balanced, food-friendly cocktails.

Not long after being ranked number two mixologist in the world at the Bois Mix Masters Championship and winning the United States Bartenders Guild Iron Bar Chef Competition, Van Flandern founded a New York-based cocktail consultancy to design cocktail lists and train bartenders in the art of mixology at some of the finest restaurants and resorts around the globe. He has made appearances on *The Barefoot Contessa*, *Bar Rescue*, *Diary of a Foodie*, and other culinary focused television programs.

Seabourn's intimate, award-winning ships offer key elements that set Seabourn apart: spacious, thoughtfully appointed suites, many with verandas; superb dining in a choice of venues; open bars throughout the ship; fine wines poured at lunch and dinner; award-winning personalized service and a relaxed, sociable atmosphere that makes guests feel right at home while on board. Seabourn's ships circle the globe throughout the year, sailing to the world's most desirable destinations at their peak seasons including marquee cities and lesser-known yachting harbors and hideaways that few travelers ever see. All-inclusive fares offer tremendous value for one of the world's finest travel experiences.

For reservations or more details, please contact a travel professional; call Seabourn at 1-800-929-9391 or visit www.seabourn.com.

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