

THE VISIONARY BEHIND CULINARY CRUISING

[AmaWaterways](http://www.AmaWaterways.com) President and Co-Owner Rudi Schreiner brings the modern epicurean lifestyle aboard the company's luxurious river cruise ships by overseeing the development of onboard restaurants, wine cruises, and gastronomic shore excursions that capture the essence of food and wine at picturesque destinations throughout Europe, Southeast Asia, and Africa. Over the course of his 26 years in the river cruise industry, Schreiner has identified and developed key elements that contribute to a superior culinary travel experience. These include partnerships with leading wine experts, dedicated culinary spaces, unlimited premium regional wines, recognition by international gastronomic societies, as well as unique and immersive epicurean shore excursions that bring guests into direct contact with local communities. Being one of the only river cruise lines to be inducted into *La Confrérie de la Chaîne des Rôtisseurs*, a prestigious international gastronomic society, AmaWaterways treats its guests to world-class culinary acumen aboard every ship.

Schreiner's culinary vision comes to life with the fleet's upscale main restaurants, and culminates at The Chef's Table, an intimate, multi-course gastronomic showcase that lets guests observe the chef cooking in an exhibition kitchen. When planning shore excursions, special attention is given to culinary and wine experiences as Schreiner strongly feels that this is an important aspect of understanding and immersing oneself in the destination. Taking this philosophy one step further, AmaWaterways has become the industry leader with dedicated Wine Cruises hosted by North American wine experts who curate tours, tastings, and discussions that complement the cruise's journey through renowned wine regions. Recently, AmaWaterways Co-Owners Rudi Schreiner and Kristin Karst were inducted as members of *La Connétable de Guyenne*—the third oldest vinous brotherhood in Bordeaux.

In May 2019, another of Schreiner's dreams will be realized with the launch of the extraordinary *AmaMagna*. Nearly twice as wide as traditional European river ships, yet welcoming just 196 guests, *AmaMagna's* daring design offers multiple dining venues, including the main restaurant, The Chef's Table, a contemporary wine bar and restaurant and al fresco dining. An expansive Health & Wellness Studio, as well as enhanced leisure activities including water sports and an exclusive optional Concierge Golf Program, all add to the intimate ambience and friendly, personalized service that guests have come to know with AmaWaterways.



GOURMET DINING EXPERIENCES ON BOARD

Overseen by Rudi Schreiner and Executive Chef Primus Perchtold, AmaWaterways onboard eateries include the Main Lounge, a casual social spot for early risers serving breakfast, light lunch, and tapas; the Main Restaurant, hosting extensive breakfast and lunch buffets, in addition to multi-course *à la carte* wine-paired dinners; and The Chef's Table. Crafting visually stunning dishes, Schreiner and Perchtold look to local purveyors to provide ingredients for seasonal, destination-inspired cuisine, and maintain a health-conscious outlook as the menu

continuously evolves. Guests enjoy unlimited, regionally sourced red and white wine, beer, and soft drinks with every lunch and dinner on board, as well as sparkling wine and fresh-squeezed juices with breakfast. In line with Schreiner's acute attention to detail, the wine selection changes daily to complement the regionally inspired dishes and the port of call. Recipes, placed on guests' pillows nightly, are a special touch allowing them to bring home the culinary magic experienced on board.

THE CHEF'S TABLE

An intimate affair—and the only venue of its kind on the river—The Chef's Table welcomes small groups of up to 28 guests to witness a culinary exhibition, placing the kitchen center stage. While sipping unlimited hand-selected wine pairings, guests look on as the chef prepares and cooks a multi-course tasting menu, which calls on ingredients and inspirations sourced locally. Private and secluded from the rest of the ship, dining at The Chef's Table requires no additional cost, only a reservation, and presents the ideal opportunity to meet fellow epicurean travelers while immersing oneself in a comprehensive culinary experience. Sample creations include:

- **Feta Cheese Pana Cotta**, matcha-dill sauce, cucumber, brioche
- **Scallop**, tiger prawns, giogia beet, tahini-humus, avocado, sepia ink
- **Braised Beef**, porcini sauce and short ribs, prune sauce
- **Golden Beets**, green asparagus, pumpkin mash, potato-pumpkin gratin
- **Nougat Gateau**, green apple sorbet, almond chocolate pearl

HEALTHY CHOICES

With a rising trend in wellness travel, Schreiner works closely with his culinary teams and advisors to incorporate a wide variety of health-conscious, yet delicious, options across the onboard menus. Recent additions such as vitamin-rich breakfast smoothies, detox water stations, and a variety of nutritious breads, including whole grain rye, join an existing selection of creative vegetarian and gluten-free dishes. Guests also benefit from numerous ways to customize their healthy choices, including breakfast omelets made with cage-free eggs, lunch Pho soup stations incorporating crate-free pork, and dinner options with fresh, locally sourced fish. Committed to accommodating any special dietary needs or allergies, AmaWaterways encourages guests to meet with the chefs on board, who happily accommodate specific preferences to help facilitate a worry-free and delicious dining experience.

WINE CRUISES

Hosted by expert North American winemakers and winery owners, AmaWaterways' selection of Wine Cruises adds an extra layer of focus to its European river cruises, immersing guests in the wine culture of the regions toured, such as Austria's Wachau Valley, France's Bordeaux region, Portugal's Douro Valley, and more. AmaWaterways offers 50 Wine Cruises in 2018 and 64 in 2019, featuring tastings, winery tours, private cellar tours, visits to iconic vineyards, and first-hand lessons on the nuances of Old World winemaking encapsulate an enriching, educational experience—all at no additional cost. Continuing the wine immersion on board, the Wine Hosts recommend hand-selected food and wine pairings, lead discussions, and offer tastings of their North American varieties throughout the cruise. In 2019, four Wine Cruises will be held on the ultra-spacious, elegantly-appointed new *AmaMagna*, which features multiple dining venues and a wine bar, giving guests the luxury of more space – most of the accommodations are suites and the majority of staterooms boast outside balconies - while exploring the 3,700 acres of terraced vineyards in Austria's legendary Wachau Valley. Wine Cruise itineraries, most with optional pre- or post-cruise land programs, include:

- **Taste of Bordeaux**, a river cruise through the renowned Bordeaux region of France, punctuated by a comprehensive tour of French culture, food, and wine including vineyard and winemaking excursions, a wine festival, and includes an optional, three-night stay in the Loire Valley.
- **Romantic Danube**, travel along the upper Danube and Wachau Valley tasting Riesling and Grüner Veltliner wines while visiting some of Austria and Germany's oldest wineries, as well as exploring grand abbeys, fortresses, and iconic UNESCO World Heritage Sites
- **Medieval Treasures**, a cruise along the Rhine River through thousands of years of history in the medieval towns of Rothenburg, Bamberg and Miltenberg with Riesling wine tastings and a wine festival
- **Enticing Douro**, travels through the Douro River Valley to sample Portuguese wines from traditional *quintas*, and includes an optional three-night stay in Lisbon to sample its Old World architecture, cuisine, and wine
- **Gems of Southeast Europe**, a seven-night cruise from Budapest to Giurgiu, travels past Celtic fortifications, medieval towns, grand cities and historic vineyards, including a visit to the centuries-old wine-growing hills dating back to the Romans in Ilok
- **Captivating Rhine**, a cruise along the Rhine through France, Germany, and The Netherlands, which showcases storybook historical towns, castles, and vineyard-clad hills as well as wine, beer, and coffee from iconic destinations

EPICUREAN SHORE EXCURSIONS

AmaWaterways offers a diverse selection of shore excursions across its portfolio, from Europe to Southeast Asia to Africa, including an extensive collection devoted to cultural food and drink, with new options always in development. Capturing the essence of life in the respective port of call, these epicurean excursions—such as Belgian chocolate making and French truffle hunting—immerse guests in the tastes of the region by connecting them with the people, places, and experiences paramount to the area's cuisine. Led by local, English-speaking guides, excursions have limited sizes, ensuring an up-close-and-personal experience for every guest. Sample excursions include:

- **Banitsa Pastry and Yoghurt Making**, available on the Gems of Southeast Europe and Grand Danube Cruise, brings guests to a local home for a demonstration of traditional Bulgarian Banitsa pastries, an opportunity to make Banitsa, and a demonstration on home-curdled LB yoghurt
- **Oktoberfest**, happening along the Grand Danube Cruise, heads to the charming Bavarian town of Vilshofen for an AmaWaterways-exclusive Oktoberfest, complete with local talents, Bavarian folk music and dancing, and complimentary Bavarian beer
- **Taste of Matosinhos**, an excursion available on the Enticing Douro Cruise, journeys to the nearby coastal town of Matosinhos to visit a traditional restaurant for a cooking demonstration of Pataniscas, a traditional Portuguese cod fish cake, and other typical snacks of the region
- **Quinta Do Seixo Port Wine Tasting**, available on the Enticing Douro Cruise, visits a Sandeman vineyard, one of the most traditional wine-producing estates in the Douro region, for a private tour of the vineyard and wine cellar, and an exclusive opportunity to learn about centuries-old winemaking methods
- **Provençal Cooking Lesson**, an option during the Paris extension of the Colors of Provence itinerary, travels to Les Halles for a cooking lesson on a savory Provençal dish, followed by a food tasting
- **Medoc Wine Tasting and Scenic Vineyard Tour**, an excursion of the Taste of Bordeaux Cruise, discovers the Haut-Medoc vineyards on the Left Bank of the Gironde estuary—among the Medoc region, known for producing some of the world's finest Bordeaux wines—and travels along vineyard roads to see renowned estates such as Chateau LaTour, Chateau Mouton-Rothschild, Chateau Lafitte Rothschild,

Chateau Margaux, or Chateau Pichon Longueville Baron, before concluding with a visit to a Grand Cru Classe estate for a cellar tour and Grand Cru wine tasting

- Epicurean excursions on **Exotic Cruises in Southeast Asia** and **Africa** include market tours, culinary workshops, tradesmen demonstrations, and more.

RECENT AWARDS AND CULINARY ASSOCIATIONS

Member of *La Confrérie de la Chaîne des Rôtisseurs* since 2011

Member of *La Connétablie de Guyenne*

Condé Nast Traveler 2018 Gold List for “World’s Best Cruises”

TravelAge West 2017 WAVE Award for “Best Onboard Dining”

Travel Weekly 2017 Magellan Gold Award for “Luxury Ship Restaurant Design” (*AmaKristina*: The Chef’s Table); “Cruise Expedition Itinerary” (Wine Cruises)

AFAR 2017 Travelers’ Choice Award for “Best River Cruise Line”; “Best Onboard Design”

Town & Country 2017 Cruise Award for “Best Food”; “Best Overall”; “Best Onboard Activities”; “Best On-Shore Activities”

Porthole 2017 Cruise Readers’ Choice Award for “Best River Ship” (*AmaKristina*)

TRAVVY Awards 2017 Gold Winner of “Best River Cruise Line Overall”; “Best River Cruise Line, Europe / Asia / Africa”; “Best River Cruise Ship (*AmaStella*)”

Cruise Critic 2017 Editors’ Pick “Best River Cruise Line”; “Best For Active Cruisers”

Berlitz 2016 Guide to River Cruising “The Highest Rated Ships in Europe”

Cruise Critic 2016 Editors’ Pick “Top River Cruise Line”; “Best for Active Cruisers”; “Best for Families”

Frommer’s 2016 Easy Guide to River Cruising “Best for Cuisine”

“AmaWaterways spends considerably more on high-quality food ingredients and wine, and on hotel crew service training, than any other river cruise company.”

- Douglas Ward, Author, 2016 *Berlitz River Cruising in Europe*