QUEEN VICTORIA

TECHNICAL INFORMATION (May 2006)

KEY DATES

CONTRACT SIGNED: 3 December 2004

KEEL LAYING: 19 May 2006

FLOAT OUT: January 2007

SHIPYARD SEA TRIALS: TBA

OWNERS' SEA TRIALS: TBA

NAMING CEREMONY: 10 December 2007

MAIDEN VOYAGES: 11 December 2007

10-night Northern Europe cruise

21 December 2007

16-night Canaries Christmas cruise

VITAL STATISTICS

TONNAGES

Gross: 90,000-tons

Net: TBD

LENGTHS

Overall: 964.5 feet (294 metres)

BEAM: 106 feet (32.3 metres)

BEAM AT BRIDGE WINGS: 120 feet (36.6 metres)

DRAFT: 26.2 feet (8.0 metres)

HEIGHTS

Keel to Funnel: 205 feet (62.5 metres) **Above waterline:** 179 feet (54.6 metres)

GENERAL

BUILT BY: Fincantieri Cantieri Navali SpA Marghera

Shipyard (near Venice).

This is the first ship for Cunard Line by the Italian shipyard Fincantieri, one of the most technically advanced shipbuilders in the world who have built more than 7,000

vessels.

COST: approximately £300 million.

SIGNAL LETTERS: TBA
IMO NUMBER: TBA

SHIPYARD HULL NUMBER: 6127

CLASSIFICATION SOCIETY: Lloyd's Register

GUEST CAPACITY:

Lower berth 2,014

CREW: approximately 900.

NATIONALITY OF OFFICERS: Mainly British
NATIONALITY OF CREW: International

DECKS:

Total 16

Guest 12

ELECTRIC CURRENT: 110v and 220v

LIFTS

Guest 12

There are three guest stair towers arranged along the length of the ship. Each stair tower will contain a bank of four lifts arranged about the centre of the ship. Each lift will have a capacity of 18 persons. In addition for guests who prefer not to use the stairs there will be two 8-person lifts giving access to the tender embarkation platforms.

Service 8

ITINERARIES: World Cruise

Liner Voyages Exotic Voyages

European voyages from Southampton

Transatlantic Crossings

MECHANICALLY SPEAKING...

Diesel Engines: Queen Victoria will have six diesel engines, four

16 cylinder engines and two 12 cylinder engines. The diesel engines will be built by Wartsila and are of the Sulzer ZA40 design. Each cylinder has a

bore of 400mm with a piston stroke of 560mm. The combined power of all the engines is 63.4 MW.

Pods:

Queen Victoria will be propelled by two podded drive propulsors manufactured by ABB in Finland. Each AZIPOD has a fixed pitch propeller and the combination of varying the speed of the propellers and the ability to rotate the pods independently through 360 degrees provides steering and manoeuvrability. Each pod absorbs a maximum power of 17.6MW.

Thrusters:

Queen Victoria will have three bow thrusters each absorbing a maximum power of 2.2MW.

Speed:

Normal cruising speed: 18 knots

Maximum speed: 23. 7 knots

Stabilisers:

Queen Victoria will have one pair of folding fin stabilisers and each fin will have an area of 20 m².

Anchors:

There will be three high holding power anchors, each weighing just over 11 tonnes; two will be working anchors and the third is a spare mounted on the forward open space on deck 4. The chain cable will have a diameter of 95mm (each link weighs around 82 kgs) and the ship will carry a total of 742.5 metres (two and half times the ship's length).

The Bridge:

The Bridge will be located on Deck 8, some 26 metres above sea level, where the deck officers will have an unobstructed view for navigation.

The Bridge will have a span of 34 metres and will be equipped with the latest navigational aids that, together with the trained watch-keepers, will ensure a safe voyage for all guests. In addition to communication equipment, the bridge will house displays for radar, sonar, speed and manoeuvring information. Close circuit television displays will be used to monitor all areas of the ship to maintain safety.

Environment

and Safety:

Queen Victoria will be fitted with the latest systems to handle liquid and solid wastes to comply with and indeed exceed current requirements for environmental protection. Queen Victoria will feature the latest safety management systems allowing a quick response to and the ability to deal with any emergency

Strength:

The hull of **Queen Victoria** has been analysed to ensure the steel structure can meet the demands of the Atlantic Ocean. Detailed calculations have been carried out to identify any critical areas and strengthening has been added to the steel decks and bulkheads to meet predicted stress levels.

The bow strength has been determined by the latest Classification Society Rules that consider the dynamic loading and pounding experienced by the fore end of the ship in extreme seas. The local 'scantlings' or thicknesses of the steel structure have been increased to meet these requirements.

BUNKERING

Bunker Capacities

Heavy Fuel 3,000 tonnes

Marine Gas Oil 150 tonnes

Fuel Consumption: Fuel consumption when the engines are producing

maximum power will be about 10 tonnes per hour.

LIFESAVING EQUIPMENT

Lifeboats: Queen Victoria will be provided with a total of 16

lifeboats that will each carry up to 150 persons. Five of the lifeboats will double as tenders and can be used to transfer guests from the ship to shore in those ports where it is not possible to come alongside. To assist in the event of an emergency,

the ship will also have two rescue boats.

Liferafts: Queen Victoria will carry 51 liferaft units each

having a capacity for 35 persons. The liferafts will

be launched from davits along the ship's side.

HOTEL FACTS AND CONSUMPTION STATISTICS

Annual Consumption Figures

Tea bags 954,681 Bags **Coffee** 59,060 lbs.

Eggs 1,528,707 each fresh eggs &

121,137 lbs. scrambled

Breakfast Cereal 371,955 Packs or 34,871 lbs

Smoked Salmon 12,940 lbs.

Fruit Juice 3,691,009 ounces
Potatoes 440,310 lbs.
Tooth Picks 141,600 each

Yearly...

Wine and Champagne:351,900 bottlesChampagne / Sparkling:119,400 bottlesRed Wine:109,000 bottlesWhite Wine:119,600 bottlesDessert Wine:3,900 bottles

PUBLIC ROOMS AND GUEST FACILITIES

Grand Lobby

First impressions matter and **Queen Victoria** will impress as soon as guests embark into the ship's three-storey Grand Lobby which features a dramatic staircase and exclusive works of art.

'The Grills Experience'

Both Grills will offer single sitting dining and all Grill guests will have the exclusive use of the Grills Lounge, conveniently located next to the Grills. French doors will open from each Grill onto The Courtyard's exclusive patio area and steps will lead up to the Upper Grills Terrace – a secluded retreat that's the highest point aboard.

Restaurants

NAME	DECK(S)	CAPACITY	
Queens Grill	11	130	Decorated in creams and browns, the 130-seat Queen's Grill will be for the use of guests booked in the highest-grade staterooms and will feature the finest dining afloat.
Princess Grill	11	120	The intimate 120-seat art-deco styled Princess Grill will be for guests in the Princess Suite staterooms.
Britannia Restaurant	2 and 3	900	The main Dining Room is destined to be one of the most remarkable rooms at sea, spanning two decks at the stern of the vessel. The Britannia Restaurant will evoke memories of classic ocean liner restaurants with sweeping staircases (perfect for those who wish to make a grand entrance), art deco pillars and arches and a spectacular bronze and glass artwork as a centrepiece. Breakfast and lunch will be served in an open sitting and guests have the option of either main or late sitting for dinner.
Todd English	2	100	This restaurant will offer innovative Mediterranean cuisine in a modern setting. The room has been designed with intimate alcoves and guests need to make reservations and an additional charge will apply.
The Lido	9	450	The informal Lido will serve breakfast and lunch buffet style.
Café Carinthia	2		For snacks, the Café Carinthia will offer sweet pastries and fine teas
Hamburger and Salad Bar	9		The Bar will offer a light lunch alternative for those who do not wish to leave the luxury of their deck lounger in the sun.

Lounges / Bars / Public Rooms

NAME	DECK(S)	CAPACITY		
Royal Court Theatre	1, 2 and 3	830	The three-deck Royal Court Theatre, with tiered seating, will be the location for the main entertainment of the evening with full-scale, West End-style productions as well as named entertainers. Classically elegant in style this grand auditorium will offer intricately fronted private boxes on the upper level along with a lounge area for Grill guests to enjoy dessert and coffee before the show.	
Queens Room	2		This two-deck ballroom has been designed for ballroom dancing, cocktail parties and traditional English afternoon teas complete with finger sandwiches and freshly baked scones with clotted cream. The room will feature a dramatic high ceiling, crystal chandeliers, sweeping ocean views and a large dance floor.	
Hemispheres	10		With its 270-degree views, Hemispheres will be situated on top of the ship (10 Deck)I overlooking the Pavilion Pool and will be the venue for classes, lectures or simply relaxing by day before being transformed into a stunning nightclub in the evening.	
Commodore Club	10		The Commodore Club observation lounge will feature a full bar and offer sweeping views over the bow.	
The Admiral's Lounge	10			
Churchill's Cigar Lounge	10			
Winter Garden	9		With its retractable magrodome, The Winter Garden will serve as Queen Victoria's indoor / outdoor relaxation area and will be reminiscent if a grand conservatory.	
Chart Room	2		A nautically-themed cocktail bar.	

Midships Lounge	3	This lounge will feature wine tastings.
Golden Lion		The Pub will offer traditional English pub food for lunch.
The Champagne Bar	2	
The Library	2 and 3	The 6,000 book Library will be a double-deck room with rich wood panelling, stained glass, leather sofas and armchairs and a spiral staircase and promises to be an extremely popular venue. The area will have two full-time Librarians in attendance. Complementing the Library on 3 Deck will be the Bookshop offering bestsellers, magazines, postcards other nautically-themed items.
Cunardia	3	A cruising first - a floating museum that will display a unique collection of Cunard memorabilia and artifacts. Cunard aficionados will be able to add to their Cunard home collections by visiting the adjacent Cunardia shop.
Royal Arcade	3	The 4,000-square-foot Royal Arcade Shops will be decorated with wrought iron features and will offer a wide variety of different merchandise including fine jewelry, perfume and Cunard logo apparel.
ConneXions – Internet Centre	1	ConneXions Conference Centre and Internet Café on 1 Deck will comprise a unique education centre and will feature a flexible classroom venue for Cunard's learning programmes that will include Computer Training, Navigation, Art and Wine Tasting. The Internet Café will enable guests to stay in touch during their voyage as well as surfing the web.
ConneXions - Conference Rooms 1 and 2	1 and 3	
Images	3	The on board photo gallery.

Casino	3	The state of the art Casino will feature the latest machines, traditional tables and an accompanying bar.
The Card Room	3	aradinarias aria ari desempanying sari
Art Gallery	3	
The Alcove	3	

HEALTH FACILITIES

Health and fitness facilities will be large and extensive. The Cunard Health Club and Spa will feature the latest spa and beauty treatments for both men and women who will also be able to luxuriate in the hydro-pool and thermal suite. Forward of the Spa will be the expansive gymnasium and aerobics area with state-of-the-art cardiovascular fitness equipment including inclining treadmills and bikes complete with their own personal LCD television screens.

CHILDREN'S FACILITIES

Children have not been forgotten and facilities on board **Queen Victoria** will be among the finest afloat. The Play Zone and The Zone features the very latest equipment for children of all ages, a permanent staff and nursery nurses. Children will also have their own inside / outside play area.

SWIMMING POOLS / JACUZZI WHIRPOOLS

Other than the large hydro-pool in the Spa, there will be two outdoor swimming pools. There will be a large sunning area on 9 Deck where The Lido Pool will also be located. The open space on this deck alone equals some 10,000-square feet (920 square metres).

There will be four Jacuzzi pools.

MEDICAL FACILITIES

The Medical Centre will cover 2850 square feet (265 m²) with five beds for inpatients.

PASSENGER ACCOMMODATION

Total number of staterooms: 1,007

Outside doubles 864 (86%)

Inside doubles 143

Balconies 718 (71%)

Staterooms-equipped for disabled guests 20

TYPES OF STATEROOM

There are eight different 'types' of stateroom: Grand Suites, Master Suites, Penthouses, Queens Suites, Princess Suites, Balcony, Outside and Inside. The breakdown is as follows:

	NUMBER	SQ. FOOTAGE *	DECK(S)
Grand Suites	4	1,918 – 2,131 sq ft	6 and 7

These suites are named after four illustrious past Cunard liners: Aquitania, Berengaria, Mauretania and Laconia.

Master Suites 2 1,100 sq ft 7

A further two past Cunarders are honoured with the naming of these two suites Carpathia and Caronia.

Penthouses	25	520 - 707 sq ft	4,5,6 and 8
Queens Suites	35	508 - 771 sq ft	4,5,7 and 8
Princess Suites	61	342 - 513 sq ft	4,5,6,7 and 8
Balcony	591	242 - 472 sq ft	4,5,6,7 and 8
Outside	146	180 – 201 sq ft	1,4 and 6
Inside	143	151 - 243 sq ft	4,5,6,7 and 8
		7	
TOTAL	1,007		

^{*} All sq ft includes balconies.

STATEROOM GRADING

CATEGORY	NUMBER	DESCRIPTION	DECKS LOCATED		
Queens Grill Dining					
Q1	4	Grand Suites	6 and 7		
Q2	2	Master Suites	7		
Q3	11	Penthouse	6 and 8		
Q4	14	Penthouse	4 and 5		
Q5	6	Queens Suite	4, 5 and 8		
Q6	27	Queens Suite	7		
Q7	2	Queens Suite	7		
Princess Grill Di	ning				
P1	24	Princess Suite	7 and 8		
P2	26	Princess Suite	5 and 6		
P3	9	Princess Suite	4		
P4	2	Princess Suite	4		
Britannia Restaurant Dining					
A1	73	Balcony	8		
A2	72	Balcony	7 and 8		
A3	138	Balcony	6 and 7		
A4	148	Balcony	5 and 6		
A5	76	Balcony	5		
A6	82	Balcony	4		
A7	2	Balcony	4		
C1	2	Oceanview	6		
C2	34	Oceanview	1		
C3	40	Oceanview	1		
C4	68	Oceanview	4		
C5	2	Oceanview	4		
D1	9	Deluxe Inside	6 and 8		
D2	29	Deluxe Inside	1		
D3	14	Deluxe Inside	8		
D4	24	Standard Inside	7		
D5	27	Standard Inside	6		
D6	22	Standard Inside	5		
D7	15	Standard Inside	4		
D8	3	Standard Inside	4		

For Further PRESS Information

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