



s/y A V O C A D O



*All included rate*

### **Lagoon 42** A sleek, modern design.

This new member of the Lagoon family has style and a strong personality. While keeping a family resemblance and retaining the main features of the latest generation of Lagoons, it shows us a new path: unhurried evolution, a new "organic" approach, in search of harmony between living space and man. An elegant silhouette, flowing curves which, by virtue of a noticeable acceleration of the lines in the bows and in the new coachroof design, emphasise the powerful and dynamic nature of this new model... A VPLP design naturally, a guarantee of performance under sail!



## Specification of the yacht:

Basic information:

Name: Avocado

Model: Lagoon 42

Year built: 2018

## Specification:

Length over all: 12,80m / 42'

Beam: 7,70m / 25'3"

Draft: 1,25m / 4'1"

Cabins:

3+1 crew

WC/shower 4

Sleeps:

6+2 crew

Engine: 2x57HP

Fuel capacity: 600 l

Fresh water capacity: 900 l

Hull color: white

## Equipment:

Wi-Fi, iPod, speaker, smart TV, radio

, Linens, Towels, Air conditioner in salon (only in the marines),

Shore power 220V (inverter), Coffee maker, Hot water, Autopilot, Echosounder, Electric fridges, Electric toilets

Electric winch, Furling Genoa, Code-0, GPS-Radar

, Mainsail (full button), Outboard

motor, Speedometer, Steering wheel, Cockpit

table, Cockpit shower, Dinghy, teak in cockpit...



## C R E W



Alen and Natalija make a discreet and professional team. Commodity and safety of the guests are their priority. Together they create a pleasant atmosphere at the boat in addition to the feeling of adventure, humor, and positive impressions. They will adjust to expectations and desires of their clients. They will personally see to it that you and your guests have a wonderful journey.

Captain: Alen

Age: 49

Speaks: English, French and Italian.

Alen has been sailing since he was 10 years old. He has been working for 25 years as a professional skipper, also as a captain on 35 meter mega yachts.

He decided to use his knowledge in luxury charter for navigating sailing yacht.

Several times he sailed the Mediterranean. Besides the Croatian coast, in the past few years he has been working along the French, Greek, Turkish and Italian coast.

He still participates in many regattas, and in 2011 he won 5th place at the ORC world championship.

Chef/deck hand: Natalija

Age: 42

Speaks: English and Italian.

Natalija is amusing, her personality is thrilling, and she likes spending time on the sea. She enjoys cooking according to the seasonal availability using fresh and healthy ingredients. Her warm personality will make you feel comfortable in your charter boat.

## PRICE LIST

Season	1.1.-31.5.	1.6.-30.6.	1.7.-31.8.	1.9.-30.9.2018.	1.10.-31.12.
Price for week in eur	7.000,00	9.000,00	11.000,00	9.000,00	7.000,00

Note: VAT (13%) is included in the price

**INCLUDED:**

accommodation on the yacht, crew of 2 (skipper and chef/deck hand), free internet Wi-Fi,tourism taxes, airconditon (only in ports),220V inverter,solar panel,Smart LED TV ,iPod station,linens, towels, bathrobes and beach towels, hygiene supplies, equipment on board,final cleaning,coffee machine, VAT.....

**water toys:**2 stand up paddles, snorkling equipment, dinghy (3.60 m) with outboard engine(20 HP),SEABOB,2 electric bikes,outside grill



All inclusive package :70 eur per day/per person does include :halfboard and drink expenses,marina fees ,anchorage and port fees,fuel,tourist tax.

# S A M P L E M E N U E



### Breakfast

- Local variety of fruits
- Cereals and muesli
- Local pastries and bread
- Fresh plain yoghurt and fruit yoghurts
- Sunny side up, boiled eggs, scrambled eggs...
- Assorted teas and coffee

### Lunch

- Black risotto
- Greek salad
- Beef with greenbeans
- Mushroom risotto with a scent of truffle
- Chili con carne
- Octopus salad



### Appetizer

- Samon with codfish al bianco
- Tuna pate with toasted bread
- Assortment of Bruscettas
  - Proscuitto and melon
- Staffed tomatos with corn,tuna and mayonnaise
- Salt sardines,olives,capers



### Main Course

- Orada in herb with swisschard
- Turkey in white souce with gnocchi
- White fish in tempura with cooked vegetables
  - Staffed calamari with rice
- Seabass with roast vegetabels



### Desserts

- Chocolat cake
- Fruit salad
- Pancakes
- Simple Charlotte

**Bon appetit!!!**