

CUSTOM LINE NAVETTA 28 "YVONNE"



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Yvonne represents the 'slow motion' philosophy that has always characterized Ferretti Custom Line semi-displacement maxi yachts. These spacious yachts are fuel-efficient and allow for sailing back and forth to, for example, Corsica without the need for refueling. Come on board and you will immediately be stunned by the most sophisticated interior, signed by the best international designers as well as the very innovative equipment chosen to make your stay on board truly unique and memorable. Natural light and spacious volumes are the dominating elements of the interiors: in the living room, continuous windows stretch from bow to stern, while on the second deck, the circular glazing door makes you feel you are in deep connection with the sea.

Yvonne immediately strikes for its absolutely innovative garage and swimming platform: the floodable garage stores a jet tender of 4.45 meters long which can be launched without using a davit, a bathing platform that can be extended up to 15 m<sup>2</sup> including 2 parasols and 2 lounge chairs making this area a fantastic sunbathing place. Even the cockpit offers an original multi-function sunbathing area that can be used in 5 different ways.

The master bedroom on the main deck at bow, has a wide walk-in wardrobe/dressing room, large windows and the shower room can be converted into a Turkish bath. Below deck a central lobby leads to the four guest cabins, three of which are double and one fitted with twin beds; all have ensuite heads and separate showers and are beautifully decorated combining luxury and elegance while ensuring a "make yourself at home" feeling.

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The panoramic upper deck dominated by the circular glazed sliding door system embraces the dining area and connects the interiors to the outdoor areas, which are amazingly wide. A concealing TV screen in the outer ceiling can be, thanks to its 180° rotation system, watched from both the outside area and the indoor dining area.

Finally, going up to the third deck you will discover a very private area. After a dip in the Jacuzzi, you will forget everything lying down the very spacious sun pad, away from everyone's sight. The upper deck also hosts a standing shower, a canopy over part of the sun pad and a high fountain pouring water directly into the Jacuzzi.

The standard audio/video equipment installed on the Navetta 28 is truly impressive. This amazing system, called 'VOTIS' (Video works One Touch Infotainment System) allows to control through iPads the whole entertainment system installed, thereby replacing all the remote controls of the various on board appliances with one single device.

### **Amenities:**

2 new generation sea bobs • 1 high performance tender • 1 water ski • 1 doughnut • 1 paddle • 1 wake board • Water toys and snorkeling equipment • Deck Jacuzzi • Bed linen and towels provided • Wi-Fi • Audio/video equipment controlled by iPad • 1 Playstation PS4.

### **The yacht charter includes:**

Yacht rental for a week (Saturday to Saturday) • Crew (captain, chef, first mate, deckhand/stewardess and a stewardess) • The yacht charter does not include: diesel, harbor fees outside of base harbor, food and drinks.



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## CUSTOM LINE NAVETTA 28 "YVONNE"

Length .....	28,31m
Beam.....	7 m
Draft.....	2,21 m
Built.....	2015
Builder.....	Ferretti Yachts Custom Line
Type.....	Motor Yacht, semi displacement
Engines.....	2 x MAN V8 1200 HP
Fuel capacity .....	12.400 litres
Maximum speed .....	16 Knots
Cruising speed.....	13,5 knots
Range cruising speed.....	650 nautical miles

### Guests:

Sleeping.....	10
Cruising.....	12
Cabins .....	4 double + 1 twin
Bathrooms.....	6
Crew .....	5
Crew cabins.....	3
Area of navigation .....	Mediterranean
Registration .....	London, commercial MCA
Base.....	Antibes, France

### Price per week:

High season .....	65.000 plus 20% French VAT
Low season.....	59.000 plus 20% French VAT



YVONNE

# CREW PROFILE

LUDOVIC ESQUERRE AND HIS CREW  
ARE LOOKING FORWARD  
TO WELCOMING YOU ON BOARD



 **LUDOVIC ESQUERRE**  
CAPTAIN

Ludovic, French captain, has been in the yachting industry for the past 21 years and holds a Master 500 certificate. He started his sailing career in the Navy where he sailed around the world. There he learned to maintain high standards of safe working and sailing procedures in all practices. His confident and cheerful personality are highly appreciated by the guests. He has an extensive knowledge of the Mediterranean sea and will be more than happy to take you to very exclusive navigation areas. Ludovic has worked with both Romain and Aurélien on one of his previous yacht and they form a perfect team together.

 **SONA STRNADOVA**  
CHIEF STEWARDESS

Sona grew up in Slovakia but she lost her heart to France a long time ago. With a strong background in luxury hospitality, her career to date has been all about people and the delivery of superb service. She seeks perfection in her daily tasks and enjoys providing exceptional levels of comfort and attention to each guest. Sona's ready smile and sense of humour are a hit with crew and guests alike. Her kindness and good eye for details will make one's stay on board very pleasant. Sona is starting her second charter season on Yvonne.

 **ROMAIN MOREL**  
FIRST MATE / ENGINEER

Romain, native of France is ready for an intensive charter season. He prides himself in keeping the exterior of Yvonne immaculate at all times and his technical background keeps him busy on board. Feeling at home on the water, he is happy to pass on his knowledge of all water sports onto the guests who are looking for some adventure. Their well being is his priority and one will often see him helping his fellow colleagues in their daily chores. He enjoys travelling and experiencing new cultures. He loves adrenaline sports such as snowboarding, skateboarding, wakeboarding and Padel tennis.

 **AURÉLIEN DUCROS**  
CHEF

Aurélien, French, is a confident, innovative and well-trained chef with 15 years of experience. He has shown an ongoing commitment to developing and maintaining creative menus to give the guests an exceptional all-round dining experience. He likes to find new inspiration through continuous exposure to different cultures and while his cooking style is French, Italian, Mediterranean, Creole and Fusion, he has a good knowledge of Japanese, Chinese, Thailand and Indian cuisine.

 **KYLA TALLIS**  
JUNIOR STEWARDESS

Kyla grew up in South Africa with a british father and a chinese mother. She has been involved within the service industry while earning her business degree which made her realise that indulging others in the finer things in life was what made her happy. Kyla is an outgoing and sociable person who is responsible and hard-working and her recent addition to Yvonne will be a must. She is a very good swimmer and enjoys all types of water sport.



YVONNE

# ONE WEEK SAMPLE MENU



NATUR'ALLY YACHTING







# BREAKFAST



Black coffee, cappuccino,  
 Selection of teas (with fresh ginger, lemon, etc...)  
 Hot chocolate, fresh fruit juices  
 Fresh and toasted bread, croissants and other French pastries  
 Gingerbread, pancakes

Butter, jam, marmalade, honey, jelly jam...  
 Selection of cheese and ham, local sausages  
 Porridge, muesli, corn flakes  
 Fresh fruit salad, selection of fruit  
 Eggs (baked, poached, boiled, scrambled with bacon, cheese, ham...)

Or anything on request...



# APPETIZERS



Stuffed cherry tomatoes: mimosa and Ricotta cheese with shrimps  
 Fresh salmon tartar with whipped cream  
 Carrots and apples with a honey and curry Vinaigrette

Feta cheese cream and tomato tartar  
 Goat cheese parcels (Aumônières)  
 Little crab cakes

Mini Bordeaux Cannelés  
 (flavored with either Chorizo, candied tomatoes, olives...)  
 Dried fruit stuffed with Foie Gras  
 Red onion Tatin tartlets  
 Mini Spring rolls

Selection of vegetable crisps (violet, beetroot, soft potatoes...)  
 Parmesan Torsades with cumin seeds  
 Mini fruit tartlets with Crème Patissière  
 & Cream puffs

**Mousse glass cups with :**

Dark chocolate and coconut  
 Mint and chocolate Chantilly  
 Pistachio and strawberry Mascarpone  
 Raspberry and kiwi

And Many More...



# LUNCH

## MONDAY

**Bluefin tuna Carpaccio in a sesame oil dressing**  
Lamb tagine with confit lime  
Tarte Tatin

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## TUESDAY

**Marinated langoustine carpaccio,**  
in a lemon, chili and Thai basil seasoning  
**Char grilled beef steak with blue cheese dressing**  
Lemon tarte with a meringue topping



## WEDNESDAY

**Amber jack ceviche on fresh white peach salad**  
Chicken Thai red curry  
Fresh strawberries

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## THURSDAY

**Homemade foie gras terrine with figue chutney**  
Grilled filet of red mullet on a bed of crab and coriander risotto  
Chocolate Pudding with Caramel sauce

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## FRIDAY

**Char grilled marinated Mediterranean vegetables**  
with Italian charcuterie  
**Beef filet peppercorn sauce**  
with Paris mash and baked Provençal tomato  
Fruit Salad

## SATURDAY

**Honey and sesame chicken on rosemary skewer**  
Rare tuna steak & Caribbean salad  
Apple Crumble

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## SUNDAY

**Fig almond bresaola salad**  
Grilled Cajun chicken breast and fried balsamic rice  
A selection of fresh fruit





# DINNER

## MONDAY

### Mussel mariniere

Coconut chicken and Thai rice in ginger sauce  
A selection of sorbets

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## TUESDAY

### Fennel Orange and grapefruit salad with almond

Sliced Chicken breast and asparagus risotto  
with parmesan foam  
Chocolate Mousse



## WEDNESDAY

Traditional Caprese salad with mozzarella and prosciutto  
Poached langoustine in crustace fumet  
with mussel and steam potatoes  
Crêpe Suzette

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## THURSDAY

Char grilled marinated Mediterranean vegetables  
with Italian charcuterie  
Tuna tataki oriental style  
Pineapple Carpaccio

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## FRIDAY

Chicken or prawn Caesar salad  
Seared salmon fillet with asparagus, grenaille potatoes  
served with sweet and sour orange dressing  
« Crème Brulée »

## SATURDAY

### Nicoise salad

A selection of Spicy tuna maki, salmon nigiri  
and wakame salad  
Upside down banana pie

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## SUNDAY

Deep fried crumbed calamari in Sichuan and lime zest  
Grilled lobster with vegetables "à la grecque"  
A selection of fruit

