





vonne 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 m2 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:

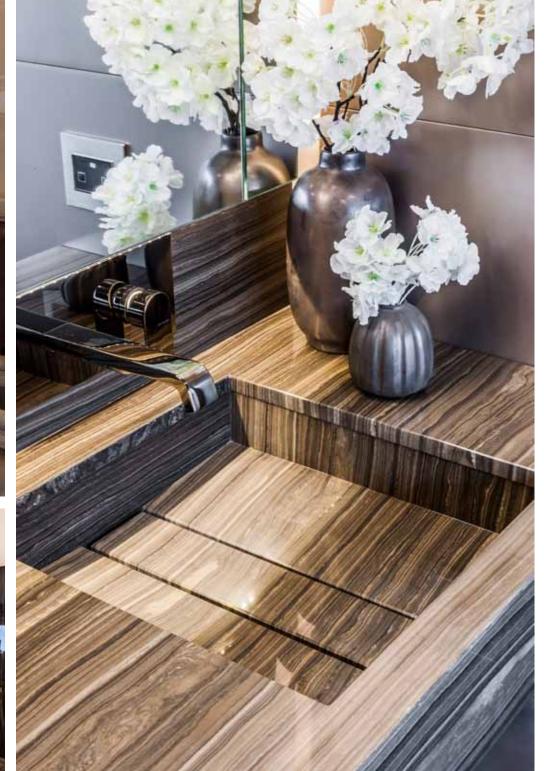
Yacht rental for a week (Saturday to Saturday) • Crew (captain, chef, first mate, deckhand/stewardess and a stewardess) • The yacht charter does not include: diesel, harbor fees outside of base harbor, food and drinks.























| 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             |
|                      |                                  |

.. 4 double + 1 twin

.... Mediterranean

... Antibes, France

..... London, commercial MCA

..... 65.000 plus 20% French VAT ..... 59.000 plus 20% French VAT

**Guests:** 

Cruising.....

Bathrooms......Crew cabins.....

Area of navigation......

Registration.....

High season .....

Low season.....

Base.....

Price per week:

Cabins.....

Sleeping...... 10



## CREW PROFILE





#### 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

HFF \_

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.



## ONE WEEK SAMPLE MENU







## 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

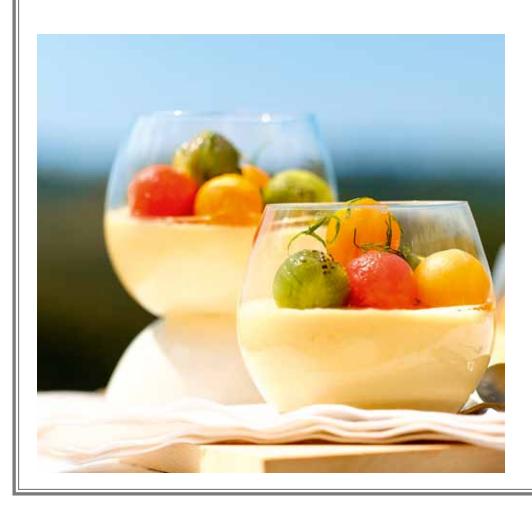
#### Bluefin tuna Carpaccio in a sesame oil dressing

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

FRIDAY

#### Char grilled marinated Mediterranean vegetables

with Italian charcuterie

#### Beef filet peppercorn sauce

with Paris mash and baked Provencal 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 frui





## DINNER\_\_\_\_

## MONDAY

#### Mussel mariniere

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

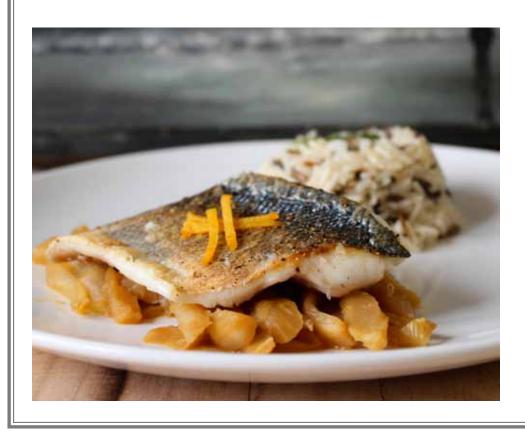
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### TUESDAY

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

> > • • •

## **THURSDAY**

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

Pineapple Carpaccio

## FRIDAY

#### Chicken or prawn Caesar salad

Seared salmon filet 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

