

LAGOON 52 GRAND LUXE

OWNER'S PREMIUM SUITE





ACCOMMODATION

12

GUESTS
DAY

10

GUESTS
NIGHT

4

SUITES

5

BATHS

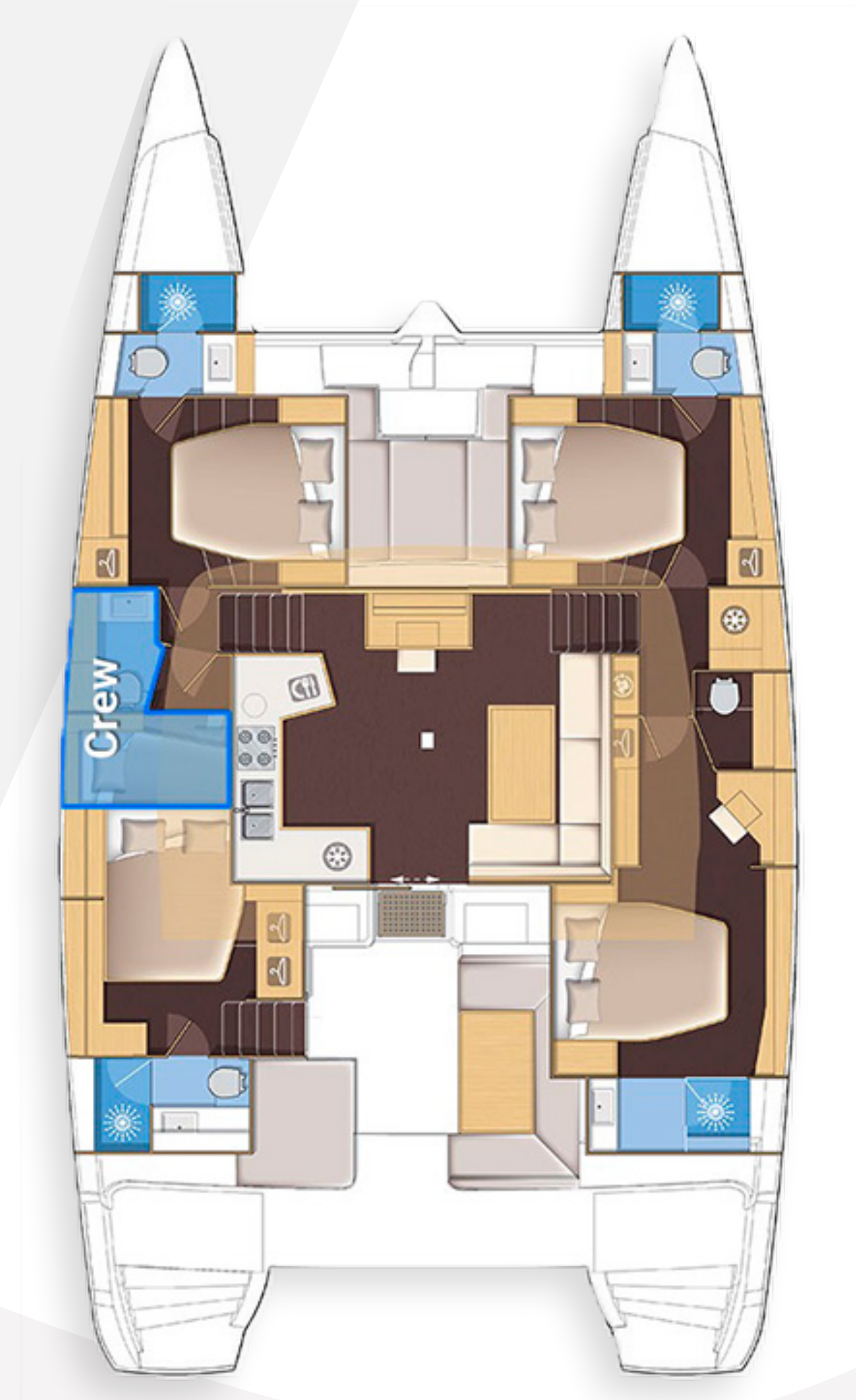
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CREW

CONFIGURATION SUITES: 4 SUITES + DOUBLE BED IN THE LIVING ROOM + CABIN WITH BATHROOM FOR THE CREW

SPECIFICATION

SHIPYARD	LAGOON	AIR COND.	IN ALL SUITES
MODEL	52 F	MAST CLEA.	27,66 M / 90'9"
YEAR	2017	SAIL AREA	156 M2 /1679 SQ.FT
LENGTH	16 M / 52'	ENGINE	2 X 80 HP
BEAM	8,75 M / 28' 7"	FUEL CAP.	2 X 496 L
DRAFT	1,5 M / 4' 11"	WATER MARKER	280 L / HOUR
DISPLAC.	22,497 TONS	BASE PORT	SAN ANTONIO





ECOFRIENDLY

You may not be aware of it, but **this is one of the most environmentally-friendly vessels**. Firstly, you should know that the **anti-fouling treatment we carry out on the hull uses biocide-free paint**. Currently is the treatment that most respects the sea and its bio-diversity. **This catamaran uses the same amount of fuel in one week as a motor-boat does in 3 hours**, and even less if the sails are hoisted. **Sailing is the planet's most sustainable means of transport, and also leads to an intense feeling of happiness**. Remember that this catamaran is self-sufficient, given its water purifier and solar panels, so you only come into port if you want to.

All the paper used on board is recycled, soaps and detergents are made with natural products that are respectful of the environment, and we recycle garbage.

This catamaran will offer you courtesy vegan sun-cream. Using them, you'll contribute to the protection of our planet as, unlike other creams, its formula is **free of oxybenzone, a substance that harms seabed flora and coral**.

This fantastic **eco-friendly** catamaran is run by an exceptional crew: excellent professionals who really enjoy their work, and will make your stay an unforgettable one. Thanks to them, and our commitment to the environment, we can offer you both responsible sailing and a unique experience.

Thank you





GUILLERMO | CAPTAIN

Languages: Spanish, Catalan, English and French.

Guillermo is 38 years old, born and raised in Menorca, the neighboring island. He is a family man and the son of a lover of the sea and diving. From a young age, he practiced sailing and spent much of his childhood on a boat. He trained professionally very young, at the age of 17 he was already working as a sailor and at 24 he already took his first steps as a captain. He has been living in Ibiza for 12 years and knows every secret corner of the coasts. He transmits through all his pores the philosophy of what it is to live in the sea, and if you want to venture to discover the wonders of the depths of the Mediterranean, he is also a professional diving instructor, with over 20 years of experience and nearly 1,000 dives under his belt, and has the complete equipment to dive from the catamaran.



MARIO | CHEF

Languages: Spanish, English and Italian.

Mario is 41, and was also born in Asturias (Spain); he has been a chef for 13 years, 5 of them in London, and the rest in Ibiza. He has a lot of experience, and can very quickly adapt to our clients' tastes, constantly creating and innovating. His specialities will surprise you, and if you prefer other dishes, then of course he'll very happily cook them for you. He always uses top-quality ingredients that, as far as possible, are organic. He will also prepare classic cocktails on request.



To have a good experience during your holidays at sea, **the quality of the crew** is just as important, or even more so, than that of the catamaran. In our case, it consists of two people, the captain and the chef, they have been working together for five years, and they are charming, helpful, cheerful, and very professional, and the fact that they are not a new team, and have been working exclusively on the same catamaran for so many years, ensures that your experience on board will be beautiful and very pleasant.



TONI | SHIPOWNER

Languages: Spanish, Catalan and English

Toni is 50 years old, born in Barcelona, he is also a captain and his main passion is sailing, in the most sustainable way possible. He arrived for the first time in Ibiza in 1996, he has been living on the island for 20 years and knows the places and secrets of land and sea very well. He has formed the team and created the project out of love, respect, gratitude and the joy of doing the job with enthusiasm, and is at your disposal to help you organize in Ibiza everything necessary to fulfill your wishes, exceed your expectations and make your experience as beautiful as possible.





























DIVING

Explore the seabed of the islands. We have four complete Aqualung diving sets, and also an onboard compressor to recharge the oxygen tanks, allowing us to dive in Ibiza and the rest of the islands in the safest and most comfortable way possible. Guillermo, the captain, is also a diving instructor.

Imagine the experience of waking up aboard the catamaran anchored in a paradisiacal place, and having all the necessary equipment on board to enjoy the seabed with your family or friends, finishing with a delicious lunch on board that the chef will have cooked with pleasure to make your return even tastier, unforgettable!

RATES & DIVING PACKS

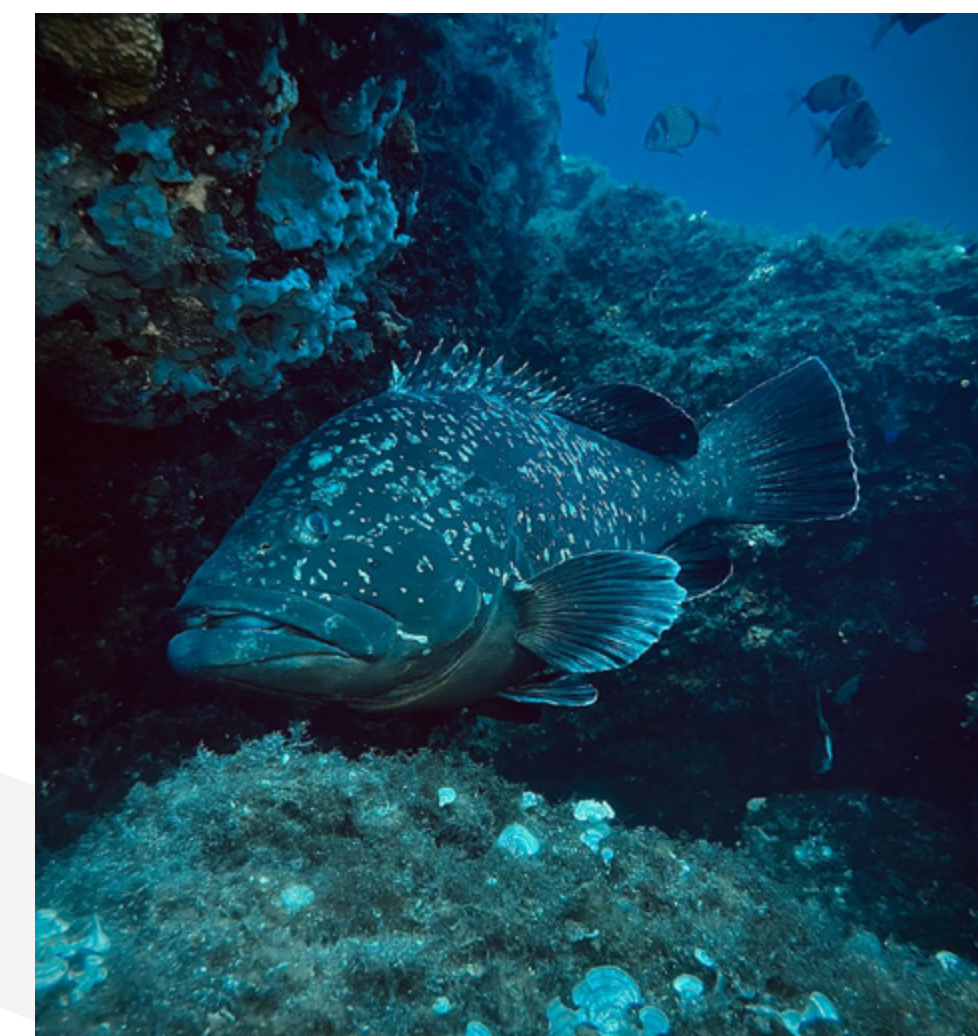
ONE DIVE OR INTRODUCTORY DIVE

€190

THREE DIVES PACK

€490

The rate includes everything, complete equipment ready to dive, permits, insurance, hyperbaric chamber, and taxes.





MENU & DRINKS

A GREAT IBIZA RESTAURANT IS ON BOARD

All dishes and drinks on this menu are included in half- and full-board.

In fact, it's not a closed menu, but rather acts to give you an idea of what can be cooked on board. Our chef will surprise you every day with his suggestions, and you can decide what you fancy eating before he starts cooking. He is also good at adapting to your needs, so if you have any other ideas, he'll gladly cook them.

We can also adapt our menus for vegetarian, vegan, children, celiac or diabetic diners.

The prices are an actual average of the cost price of the purchase of food, wine, and other drinks. We guarantee the best service with high quality products; as far as possible, these are organic and locally-produced.

Other food and drink will be taken on board on request. If the costs are higher than those of the menu we offer, the purchase price only will be charged.

Thank you!





DRINKS

- Water
- Soft drinks

BEER

- Estrella Galicia beer
- Heineken beer

RED WINES

- Jean Leon Finca Palau **ECO**, Merlot, (Penedés, Spain)
- Chateau Brun. Merlot y Cabernet Sauvignon (Burdeos, France)
- Ramón Bilbao Edición Limitada, tempranillo (Rioja, Spain)
- Pago de Carraovejas, Tinto Fino, Cabernet Sauvignon y Merlot (Ribera del Duero, Spain)

WHITE WINES

- Jean Leon 3055 **ECO**, Chardonnay, (Penedés, Spain)
- Mar de Frades, Albariño (Rias Baixas, Spain)
- Louis Moreau, Chardonnay (Chablis, France)

ROSÉ WINES

- CChateau Miraval Rose **ECO**. Cinsault, Garnacha, Syrah y Rolle (Côtes de Provence, France)
- Ibizkus Rosado Monastrell, Syrah, Tempranillo Cabernet Sauvignon (Ibiza, Spain)

SPARKLING WINES

- Cava Gramona Brut Imperial **ECO** Xarel·lo, Macabeo, Chardonnay (Penedés, Spain)
- Moët & Chandon Brut Imperial, Chardonnay, Pinot Noir y Meunier (France)
- Moët & Chandon Rosé Imperial, Chardonnay, Pinot Noir y Meunier (France)
- Moët & Chandon Ice Imperial, Chardonnay, Pinot Noir y Meunier (France)

CLASSIC COCKTAILS

Mojito, caipirinha, margarita, bloody Mary, negroni, daiquiri and piña colada.

FIRST COURSES

Gazpacho with ham and egg

Burrata with tomatoes and pesto

Tomato, peppers, and ventresca salad

Quinoa, avocado, and pomegranate salad

Caesar salad with salmon

Watermelon, feta, and mint salad

Endives with pear, gorgonzola, and walnuts

Grilled prawns

Corvina ceviche

Steak tartare





MAIN COURSES

- Wild sea bass baked in salt with vegetables
- Grilled wild turbot
- Grilled octopus with mashed potatoes and kale
- Prawn and squid rice
- Fideuá with pork secreto, asparagus, and mushrooms
- Monkfish and prawn stew
- Spaghetti with clams
- Tuna with caramelized onions
- Chicken curry with rice
- Flank steak with potatoes
- Ribeye steak with peppers
- Stir-fried beef tenderloin with avocado
- Stir-fried vegetables with noodles

TAPAS

Iberian ham
Cheese board
Hummus with crudités
Spanish omelette
Garlic prawns
Patatas bravas
Galician-style octopus
Russian salad
Gildas (pickles, olives, and anchovies skewer)
Cured meats

DESSERTS

Tiramisu
Cheesecake
Lemon pie
Chocolate ganache
Apple pie
Yogurt and mango mousse
Ice cream





BREAKFAST

Illy coffee / tea / Colacao

Freshly squeezed orange juice

Cow's milk, soy milk, almond milk, or oat milk

Pastries (croissant, pain au chocolat, donuts)

Variety of toasts (avocado, egg, cheese, salmon...)

Grated tomato with extra virgin olive oil

Ham, cheese

Jam, honey, and butter

Muesli

Seasonal fruit

Yogurt

Eggs (fried, scrambled, boiled, poached)

Omelette (plain, ham, mushrooms)

Bacon

Wild smoked salmon





RATES

	LOW SEASON 01th Mar. to 5th June 18th Sept. to 30th Nov.	MID SEASON 5th June to 19th June 4th Sept. to 18th Sept.	HIGH SEASON 19th June to 4th Sept.
CATAMARAN	€16.900	€21.900	€26.900
EXTRAS	€6.900	€6.900	€6.900
TOTAL	€23.800	€28.800	€33.800

EXTRAS: EXCELLENT AND COMPLETE SERVICE ON BOARD WITH PROFESSIONAL SKIPPER AND CHEF, COMFORT PACK AND MOORING IN PORT.

CATAMARAN AND GENERATOR FUEL	€1.550 € / WEEK
HALF BOARD (INCLUDES FULL BREAKFAST, LUNCH OR DINNER, DRINKS AND TAPAS)	€75 € / PER PERSON PER DAY
FULL BOARD (INCLUDES FULL BREAKFAST, LUNCH AND DINNER, DRINKS AND TAPAS)	€99 € / PER PERSON PER DAY
CHECK IN / CHECK OUT AT OUR MOORING IN THE PORT OF SAN ANTONIO	16:00 H / 09:00 H

21% VAT INCLUDED IN ALL RATES.

THE STANDARD BOOKING IS ONE WEEK, FROM SATURDAY TO SATURDAY. ALL EXTRAS ARE MANDATORY.

PAYMENT METHOD: 50% AT THE TIME OF BOOKING BY BANK TRANSFER, THE REMAINING 50% TOGETHER WITH MEALS AND FUEL ONE MONTH BEFORE BOARDING.

INCLUDED

CATAMARAN HIRE

Mooring in the port of San Antonio all week.
4 m 40hp Honda motor auxiliary vessel.
Insurance for all occupants.
All licences and authorisations
Obligatory safety equipment for all occupants.
Child safety net (Optional)

PACK COMFORT

Bed linen and shower and beach towels. Pareos.
Cleaning daily and at end of stay.
Hair dryers.
Ibiza Herbs shampoo, conditioner, gel and balm.
Sun creams respectful with the sea.
Ipad, Wifi and Tabletop games.

WATER TOYS

2 paddle surf kits.
Snorkel equipment (goggles, tubes, flippers of all sizes).
Wakeboard.
Water skis (adults and children).
Subwing.
Parasols.
Towable inflatable (Donut).





FEEL THE FREEDOM

COME EXPLORE THE MEDITERRANEAN