

ADEIA LAGOON 500



Length
51 Ft

Guests
8

Cabins
4

Crew
2

King
-

Queen
4

Single
-

Double
-

Twin
-

Pullman
-



Indoor Dining



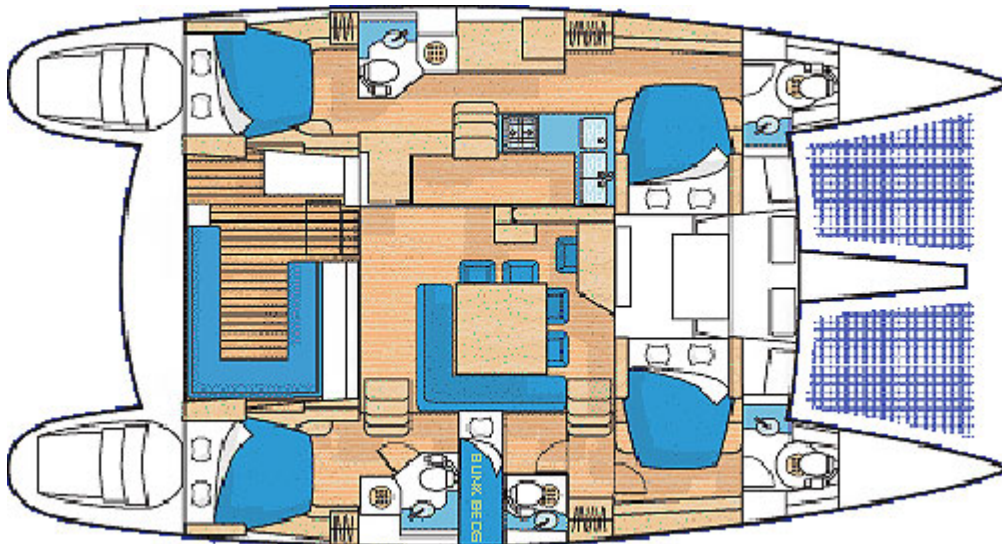
Accommodations:

4 spacious queen ensuite guest cabins, with fans and individual airconditioning controls






SPECIFICATIONS



| ADEIA | | | 51 Feet | | Cat |
|---------------|---------------------|-------------|----------|-----------------|----------|
| # Pax | Length | Beam | Draft | Built | Make |
| 8 | 51 Feet | 28 Feet | 4.6 Feet | 2006 | Lagoon |
| Refit | | | | | |
| # Cabins | Cabin Configuration | | | Showers | Tubs |
| 4 | 4 Queen(s) | | | 4 | 0 |
| Wash Basins | Heads | Elec. Heads | Helipad | Jacuzzi | A/C |
| 0 | 4 | 3 | No | No | Full |
| Pref. Pick-up | Other Pick-up | Turn-around | | Cruising Permit | License |
| BVI | BVI | 24 hrs | | Included | Included |

| | | | | | | | | | |
|---|---|--------------------|---------|----------------------------|--|--------------------|----------------|--------------------|----------------|
| Engines/Generators | Range | | | Fuel Consumption | | Gross Tons | | | |
| 2x 75hp Yanmar engines 1x Onan generator | | | | US Gall/Hr | | | | | |
| Cruising Speed | Max Speed | | | | | | | | |
| Accommodations 4 spacious queen ensuite guest cabins, with fans and individual airconditioning controls | | | | | | | | | |
| Locations | | | | | | | | | |
| Summer Ports | | | | | Winter Ports | | | | |
| BVI | | | | | BVI | | | | |
| Summer Operations | | | | | Winter Operations | | | | |
| Caribbean Virgin Islands , New England , Caribbean Leewards, Caribbean Windwards | | | | | Caribbean Virgin Islands , Caribbean Leewards, Caribbean Windwards | | | | |
| Location Details | | | | | MCA Compliance | | | | |
| | | | | | N/A | | | | |
| Amenities | | | | | | | | | |
| Salon Tv/VCR | Yes | Salon Stereo | Yes | # DVDs | 100 | # CD's | 200 | # of Videos | 40 |
| Board Games | Yes | Books | 40 | Camcorder | No | # Dine In | opt | | |
| Sun Awning | Yes | Hammock | No | Windscoops | No | Deck Shower | Yes | Bimini | Yes |
| Special Diets | Yes | Kosher | Yes | BBQ | Yes | | | | |
| Gay Charters | Yes | Nude | Yes | Hairdryers | Yes | # Port Hatches | | Guests Smokes | on aft deck |
| Crew Smokes | No | | | | | | | | |
| Pets Aboard | No | Pet Type | | Guest Pets | No | Children Ok | Yes | Minimum Age | |
| Generator | yes | Inverter | yes | Voltages | 110 v | Water Maker | yes | Water Cap. | 600 gallons pd |
| Ice Maker | Yes | | | | | | | | |
| Water Sports | | | | | | | | | |
| Dinghy size | 1 | Dinghy hp | 40 | Dinghy # pax | 8 | Water Skis Adult | Yes | Water Skis Kids | Yes |
| Jet Skis | 0 | Wave Runners | 0 | Kneeboard | 1 | Windsurfer | No | Snorkel Gear | Yes |
| Tube | Yes | Scurfer | 0 | Wake Board | 1 | Kayaks 1 Pax | 3 | Kayaks (2 Pax) | Yes |
| Floating Mats | Yes | Swim Platform | 2 | Boarding Ladder (Loc/Type) | 1, port stern | Sailing Dinghy | | Beach Games | Yes |
| Fishing Gear | Yes | Gear Type | various | Rods | 4 | U/Water Camera | No | U/Water Video | No |
|  | Onboard | | | | | | | | |
| Resort Course | \$150 | | | Full Course | \$220 for referral course | | License | Instructor | |
| Air Compressor | Not Onboard | Tanks | 6 | BCs | 0 | Regulators | 0 | Wet Suits | 0 |
| Weight Sets | 0 | # of Divers | 8 | Dives/wk | 7 dives pe | Night Dives | 1 | Dive Lights | 0 |
| Diving Info | 1 dive per day included for certified divers (7 dives per week) | | | | | | | | |

| | |
|-----------------------|---|
| | 6 divers at same time if certified. 3 divers at same time if not certified (ie resort course or referral) Night dives available |
| Dividing Costs | Extra dives: \$40 per dive pp Dive Gear: \$100 per person |
| Other Toys | noodles, boce balls, football, frisbees |
| Entertainment | Ipod docking station, 32 inch flatscreen, panasonic toughbook |
| Communications | cellular, email, satellite phone |

CREW PROFILES

Captain: Evan Owens

Nationality:
US

Number of Crew: 2

Crew Profiles:

Meeting Evan Owens is an unforgettable experience. His contagious zest for life, unrelenting energy and unflappable good humour, will lift anyone's spirits and keep you happy for as long as he is around. Evan did not spend years and years at sea, but decided that he wanted to learn how to sail one day, and set out to do exactly that, without stopping. He spent a year and a half, learning how to sail, sailing, reading about sailing, more sailing, until he became a qualified RYA Yachtmaster. By now sailing was in his blood, and after sailing the coasts of England, Australia and a brief stint in the Caribbean and Canada, he set off to also become a qualified dive instructor. He was fortunate to be part of Adeia's building and outfitting process and is looking forward to showing of all of his new found loves.

Evan is a perfect match for beautiful Adeia and it is his absolute pleasure to make your vacation on Adeia is a wonderful adventure and the relaxing break that you will always remember.

Chef Amanda joins ADEIA from the city by the bay, San Francisco. After graduating from the Le Cordon Bleu School of Culinary Arts she spent over 2 years in some of the finest restaurants in San Francisco including Bradley Ogden's Lark Creek Inn and Zare Napa. In addition to her experiences in the US Amanda has also had the opportunity to live and work in Hong Kong before coming to San Francisco. Under the guidance of her uncle celebrated Chef Michel Hutchings, Amanda has blossomed into a promising young chef with a well rounded pallet and a fresh approach towards food and wine.

In addition to her experience in the culinary arts Amanda has taken numerous courses in nutrition and food safety and is more than willing to accommodate all dietary needs and restrictions.

SAMPLE MENU

BREAKFAST

- Orange soufflé pancakes served with fresh fruit compote and whipped cream
- Sun dried tomato and pesto quiche accompanied by rosemary breakfast potatoes
- Breakfast "tacos" warm corn tortillas, fluffy eggs, salsa, avocado and jack cheese
- Smoked Salmon eggs benedict with chive hollandaise
- Traditional breakfast, assortment of breakfast breads, cereal, fresh fruit and eggs
- Omelets to order, variety of cheeses, vegetables and meats
- Breakfast crêpes strawberries, bananas and nuttela

LUNCH

- Shrimp Louis Salad, shaved eggs, avocado and niçoise olives on a bed of butter lettuce
- Pork tenderloin sandwich, roasted tomatoes, Napa cabbage salad, pistachio pesto and honey mustard
- Seasonal tropical fruit salad, fresh greens, avocado dressing, roasted chicken and toasted coconut
- Ahi tuna burger, olive aioli, fresh basil on focatia bread served with vanilla bean coleslaw
- Curried chicken salad sandwich, toasted pecans, grapes, apples, celery and red onion wrapped in warm nann bread and served with fresh greens
- Roasted fig and frise salad warm walnut vinaigrette and gratianed goat cheese
- Mussels steamed in Pinto Noir served with grilled baguette

APPETIZERS

- Melon on sugar cane squewers with pancetta
- Marinated olives with garlic thyme and orange zest
- Oysters on the half shell with two salsas
- Beet carpaccio, ginger bay shrimp and tender micro green
- French lentils served atop brioche triangles
- Chicken squewers with Mojito sauce
- Caesar bits served in toasted asiago cups



MAIN COURSES

- Wine-Braised short ribs with mushroom, thyme and garlic confit mash potatoes
- Roasted vegetable polenta with confit garlic pesto, parmesan and tomato fondue
- Seared sea scallops with lemon and parmesan risotto and shaved herb squash
- Brined pork chops with balsamic glaze, olive oil smashed fingerling potatoes and wilted greens
- Pan seared salmon braised fennel, niçoise olive vinaigrette, red pepper compote
- Apricot stuffed guinea hen with chanterelle mushroom and white corn ragout
- Tuna done three ways, carpaccio with cappers and parmesan, seared with black pepper and tartar
- Sword fish with "Mojito" sauce served with coconut jasmine rice and grilled veggies

DESSERT

- Creamy butterscotch pudding and fresh wiped cream
- Bannoffe pie, gram crust, duce de léché and fresh bananas
- Grilled peaches in sparkling wine topped with mascarpone
- Spiced Zinfandel poached pears
- Warm flourless chocolate soufflé cake
- Pineapple marinated in spiced rum grilled and served a la mode
- Pumpkin and pecan tartlets
- Ginger crème brûlée

RATES

High Rate: 18500.00 USD per week for the entire yacht

Low Rate: 15000.00 USD per week for the entire yacht

| | 2 Pax | 3 Pax | 4 Pax | 5 Pax | 6 Pax | 7 Pax | 8 Pax |
|--------|--------|--------|--------|--------|--------|--------|--------|
| W 2008 | 15,000 | 15,000 | 15,000 | 16,000 | 17,000 | 17,500 | 18,500 |
| S 2008 | 15,000 | 15,000 | 15,000 | 16,000 | 17,000 | 17,500 | 18,500 |
| W 2009 | 15,000 | 15,000 | 15,000 | 16,000 | 17,000 | 17,500 | 18,500 |
| S 2009 | 15,000 | 15,000 | 15,000 | 16,000 | 17,000 | 17,500 | 18,500 |

MCA Compliant: N/A

Rates are All Inclusive

Taxes, re-location fees, cruising permits and licenses may be extra. Please verify with your broker.

Cruising permit: Paid By Boat ----- Licenses: Paid By Boat

Rate Details:

CHRISTMAS / NEW YEAR 2007/2008/2009 \$25,000

Summer Operating Area: Caribbean Virgin Islands ,New England ,Caribbean Leewards,Caribbean Windwards

Summer Base Port: BVI

Winter Operating Area: Caribbean Virgin Islands ,Caribbean Leewards,Caribbean Windwards

Winter Base Port: BVI

Location Details: