



JURATA

Arcadia Yachts | 35m / 114' 10" | 2014 | 10 Guests



SPECIFICATIONS

Length 35m (114' 10")

Beam 8.10m (26' 7")

Draft 2.30m (7' 7")

Year 2014

Builder Arcadia Yachts

ACCOMODATION

Number of Cabins 5

Total Guests (Sleeping) 10

Total Guests (Cruising) 10

Cabin Configuration 3 Double, 2 Twin

Total Crew 8

Number of Beds 7

Bed Configuration 1 King, 2 Queen, 4 Single

TENDERS AND TOYS

Tender, 4.8m Naumatec Custom Built tender.

Seadoo Spark Personal Watercraft.

2 x Seabobs

Wakeboard

Water Skis

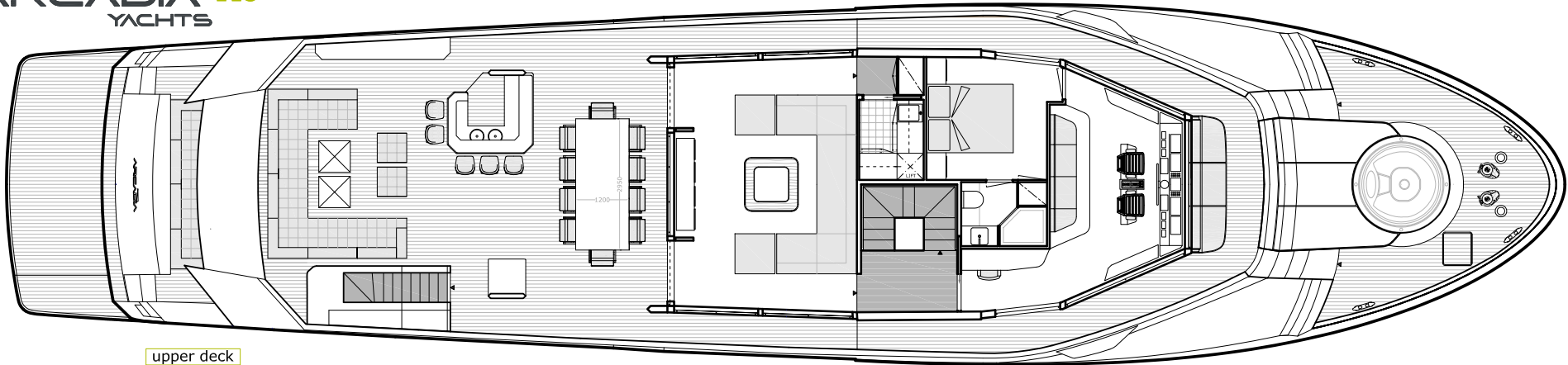
Towable Inflatables

2 x Body Board

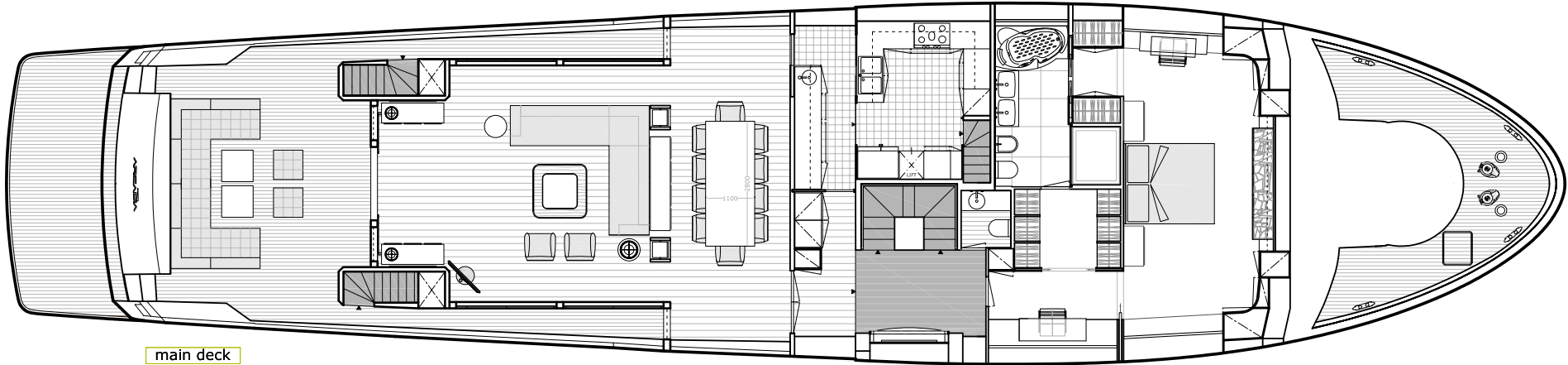
Snorkeling Equipment

Inflatable Kayaks

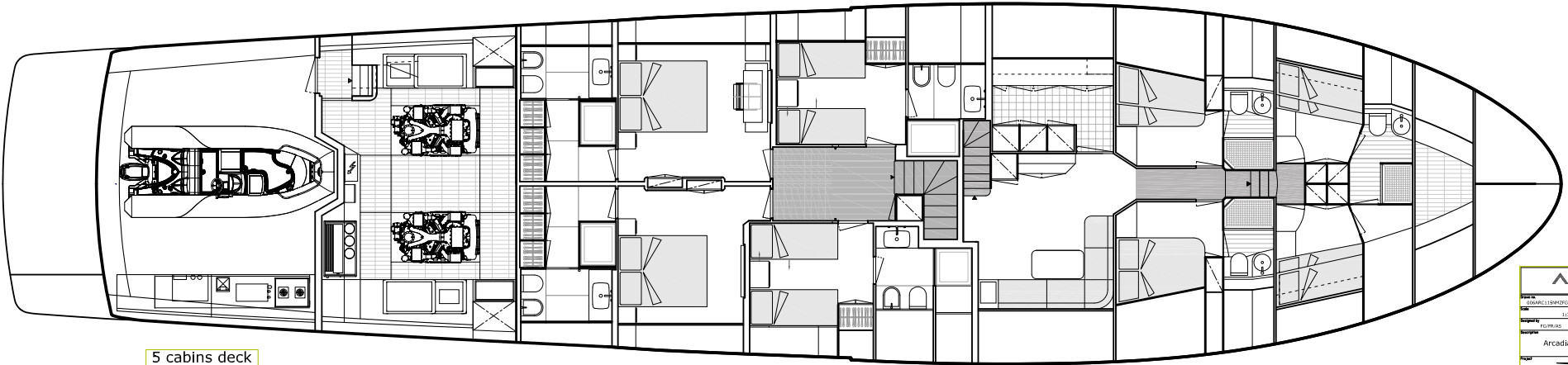
The JURATA ARACADIA holds a green Rina award for ecology - a new way to experience the sea, with innovation and ethical values integrated into the yachts systems, enabling guests to enjoy the sea whilst respecting Nature. Double Glazing solar panels integrated within the superstructure ensuring maximum comfort whilst re-charging the batteries and powering all utilities and services on board.



upper deck



main deck



5 cabins deck







































JURATA Crew profile 2015

CAPTAIN: Tom Glanville, - British. DOB: 1969.

Languages: English, Fluent French, Conversational Spanish.

Tom spent over four years as Chief Officer on large motor yachts gaining the sea time and experience to achieve his Master 3000gt , He is a highly motivated and focused individual who offers total commitment to any job he undertakes. Tom has comprehensive experience of both Mediterranean and Caribbean cruising areas. Previously a Sales Director in Financial Data Vertical in the City of London, Tom's evokes an exceptionally high level of standards and leadership creating a positive, constructive environment for his crew which in turn is apparent to the guests on board.

MATE: Joshua Mills, British.

CHEF: Paul Websdale British . DOB 1984.

Paul's culinary experience spans wedding banquets for 200 people to 2 star Michelin fine dining restaurants. In 2011 Paul took a job as a chalet chef in Val d' Isere and was introduced to the more personal aspect of the catering industry. Interacting with the guests on a more personal basis, providing the highest level of service and exceeding guest expectations. Paul joins Jurata from M/Y JIVA continuing to deliver the quality, freshness and variety he brings to creating culinary masterpieces whilst afloat.

ENGINEER: Shaun Harvey, Australian. DOB 1980.

Shaun is a qualified Y3 engineer with 6 years' experience in yachting. Shaun has completed five Atlantic crossings, three Caribbean seasons and three Mediterranean seasons. Shaun is responsible for the maintenance of all systems on board keeping the vessel at the highest level of reliability and cleanliness. Before his extensive career Shaun worked on the ferry route between mainland Australia and Kangaroo Island! He is also interested in water sports, restoring classic cars, fishing, kite surfing and travel.

CHIEF STEWARDESS: Shaisee Hamlyn, Australian. DOB 1984

Shaisee is a qualified personal trainer as well as a boxing instructor. Embarking on a career in yachting in 2008 she has since acquired the skills and qualifications which make her the organised, competent Chief Stewardess she is today. Shaisee loves sports as well as having the ability to train others. She likes listening to music, learning about different cultures and being outdoors.

STEWARDESS: TBC

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DECK: Francis (Franky) Carpentier Mendez, French/Canadian.

Franky worked with Chris on the Riva Jurata star in 2013. He holds a yacht master certificate and did his first Atlantic crossing in May 2014 on an 80ft sail boat. An established member of the Jurata team he looks forward to the coming season with enthusiasm.

Hilary CHELL SAMPLE MENU

Day one

Lunch

A platter of French cheeses and cured hams served with fresh chutneys and pickles accompanied by a selection of salads and crusty French bread

Afternoon tea

Almond and raspberry bake well cake

Dinner

Roast tomato and Oregano soup with creme fraiche and balsamic
Fillet of beef with blue cheese gnocchi and asparagus tips
Vanilla bean panna cotta with fresh berries

Day two

Lunch

Pasta penne arabiata with fresh Parmesan fresh green salad and cheesy garlic bread

Afternoon tea

Current scones with strawberry jam and fresh cream

Dinner

Shredded chicken Asian style salad
Thai fish green curry with sticky rice
Mango and apricot pavlova with fruit coulis and fresh cream

Day three

Lunch

Breaded turkey escalope with a avocado coriander salad and lime dressing

Afternoon tea

Coffee cake with a chocolate filling and coffee butter icing

Dinner

Salmon and pesto flat bread with rocket and basil
Pan seared sea bass with crushed new potatoes, balsamic roast cherry tomatoes and a sauce vierge
Warm chocolate tart with pistachio ice cream

Day four

Lunch

Chickpea and mushroom fritters with a spicy tomato salsa and pepper salad

Afternoon tea

Fruit filled Meringue nests

Dinner

Maple chicken lettuce wraps with crunchy cashews
Roast rack of lamb with dauphinois potatoes and green beans served with a red wine jus
Coffee pot de creme with coffee macaroons

Day five

Lunch

Caramelised onion and bacon quiche with boiled new potatoes and fresh crisp salad

Afternoon tea

Pear and hazelnut cake with a chocolate icing

Dinner

Caprese salad with reduced balsamic and fresh basil
Pan seared fillet of cod with roasted fingerling potatoes, fresh peas and a tomato chorizo sauce
Orange bread pudding with vanilla ice cream and chocolate sauce

Day six

Lunch

Bean and cheese enchiladas with tortilla chips, homemade guacamole and sour cream

Afternoon tea

Lemon and poppy seed muffins

Dinner

Pan seared crab cakes with a chipotle mayonnaise
Hot spiced pork loin with mashed sweet potatoes and braised red cabbage
Turtle cheesecake (an American favourite- toffee, pecan and chocolate sauce)

Day seven

Lunch

Crisp Caesar salad with homemade caesar dressing chunky croutons and pan seared fillet steak

Afternoon tea

Warm Apple and oatmeal cookies

Dinner

Stilton and fig salad with a honey thyme dressing
Roast breast of chicken with Boulanger potatoes, baby vegetables and a White wine tarragon jus
Tangy Lemon tart with cassis sorbet and fresh raspberries
