



Callisto



M/Y CALLISTO | YACHT



M/Y CALLISTO | YACHT







M/Y CALISTO | STYLE

LIFE







M/Y CALLISTO | DINING





M/Y CALLISTO | ACCOMMODATION









M/Y CALLISTO | ACCOMMODATION



M/Y CALLISTO | ACCOMMODATION



M/Y CALLISTO | ON DECK



M/Y CALLISTO | ON DECK



M/Y CALLISTO | ON DECK



M/Y CALLISTO | ON DECK







M/Y CALLISTO | FUN



M/Y CALLISTO | FUN



M/Y CALLISTO | SPECIFICATION & FEATURES

SPECIFICATION

| | |
|-------------------|---|
| Length | 65.20m / 213' 11" |
| Beam | 11.65m / 38'3" |
| Draft | 3.80m / 12'6" |
| Year Built | 2006 |
| Builder | Feadship De Voogt |
| Interior Designer | Terence Disdale |
| Cruising Speed | 12 |
| Crew | 16 |
| Accommodation | 12 guests in 6 cabins (4 doubles & 2 twins) |

KEY FEATURES

- Fully equipped gym
- Impressive array of watersports
- Expansive oversized sundeck
- Elevator from guest areas up to the bridge deck
- Elegant Terence Disdale interior
- Stabilisers at anchor and underway
- Two superb alfresco dining options
- Entertainment systems throughout
- Michelin trained Chef



Callisto

Crew Profiles



Captain Tim Strater – Australian, Dutch

Qualifications – MCA Master 3000 (Yachts), Rescue Diver

Previous Yachts – M/Y Paloma, S/Y Diabliesse, S/Y Twirlybird V, M/Y Eastern Success.

Waters Cruised – Mediterranean, Caribbean, Central America, South Pacific, Australian East Coast, South East Asia

Tim was born in Sydney, Australia and has 15 years of professional yachting experience. Starting off racing sailing yachts Tim made the transition to Motor Yachts 6 years ago, but admits that he still loves to jump aboard a small sail boat and get stuck in. Tim has navigated many of the world's waterways including 8 North Atlantic crossings, 2 South Pacific crossings and an Indian Ocean crossing. Tim prides himself on keeping a safe world class yacht, with a competent and motivated crew ready for the pleasure of hosting guests. The Captain has many 'strings to his bow' and is an all-round talent. Tim was previously a tour guide along the east coast of Australia and has also completed a business diploma in real estate management. These days when he is not beating everyone around a go kart track or teaching single water ski slalom, he can be found exploring new towns with a camera hung around his neck, always eager to find hidden away restaurants and secret spots to enjoy.



First Officer Tyron Falkenstein – Australian

Qualifications – MCA Chief Mate 3000 (Yachts), Dive Master

Previous Yachts – M/Y Arkley, M/Y Azzurra II, M/Y Blue Bird, M/Y Audacia, M/Y Capella C

Waters Cruised – Mediterranean, Caribbean, Northern and Eastern Australian Coasts

Ty joined Callisto having been in yachting since the age of 19, when he truly earned his sea legs working as a deep sea fisherman off of Northern Australia. Following this he became a Dive master and took passengers diving on Australia's world renowned Great Barrier Reef. Ty is a dedicated and professional yachtsman, who prides himself in attaining the highest standard possible on everything he does. Ty brings with him a keen sense of humor and is a good natured enchanting character.



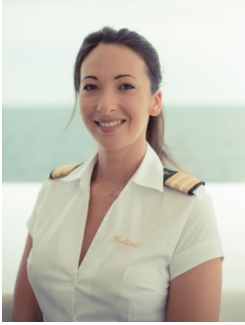
Head Chef Jessica Waddell - Australian

Qualifications – Certificate Level III in Hospitality (Commercial Cookery)

Previous Yachts – M/Y Bad Girl, M/Y Natita, M/Y Mao, M/Y RoMA

Waters Cruised – Mediterranean, Caribbean, Australia and New Zealand

Jess is a qualified professional Chef with a broad skill set in multiple styles including Classical French, Fusion, Thai, Asian, Italian and Mediterranean. Jess is also a professionally trained pastry chef, which enables her to be more flexible and varied with the creation of her dishes. Having worked in world-class restaurants in both Australia and London, including a range of Two Star Michelin and 'Three Hat' Restaurants, she has a wealth of knowledge in her field. Jess's passion and exuberance makes her one of our most colourful characters on board and when Jess is not in the Galley producing some culinary delight, she can be found at 10,000ft throwing herself out of planes!



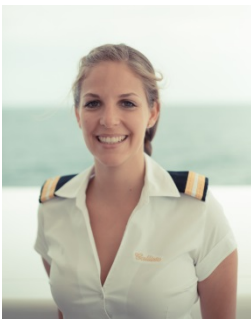
Chief Stewardess Jade Green - British

Qualifications – Diploma in Humans Resources, Advanced Scuba Diving

Previous Yachts – M/Y Sussuro

Waters Cruised – Mediterranean, Caribbean, Central America, South Pacific, South East Asia

Jade is from Poole in England and has been on Callisto for 4 of her 5 years in the industry. During her time on Callisto, Jade has circumnavigated the Globe; Galapagos, Marquesas Islands, Tonga and Langkawi to name just a few of the places she has visited along the way. She uses her free time to travel and learn about different cultures and to see as many animals in the wild as possible! Jade is an Advanced Scuba Diver and enjoys to swim and paddle board. With a wonderfully warm and welcoming personality, she is dedicated to ensuring that guests of all ages have a fun and memorable time onboard the Yacht she knows and loves.



Second Stewardess Olivia Cserjen - British

Qualifications – Degree in Human Genetics

Previous Yachts – M/Y Callisto

Waters Cruised – Mediterranean and Caribbean

Olivia has been on Callisto for a total of 18 months and has proved herself to be a very promising stewardess. Having a University Degree in Human Genetics, she has a passion for science but has put that on hold for the time being to pursue a life in yachting. Not only does Olivia follow closely in Jade's hospitable footsteps but she is also fabulous with children of all ages, being able to keep them entertained with yacht made games and activities. Olivia likes to include skiing as one of her favorite hobbies and has spent two winter seasons in the Alps.

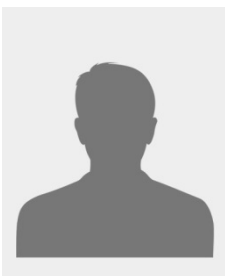


Stewardess Madison Brauer - Australian

Qualifications – Certificate II in hospitality

Waters Cruised – Mediterranean

Callisto is Madison's first yacht after making the jump from the Marketing world on The Sunshine Coast, Australia, to life on the ocean waves. Madi has a fabulous creative side and will make any special occasion or dinner extra memorable with her fun flare. With a fit and healthy ethos, she is always keen to create new, interesting and tasty smoothies...as well as a cocktail or two.



Stewardess Polly Wilton – British

Qualifications – Level 2 Diploma in Air Cabin Crew

Waters Cruised – Mediterranean

Polly is from Bournemouth, UK and brings her fantastic sense of humor and 'can-do' attitude with her. Before joining Callisto Polly worked in her family's Chocolate Boutique Hotel. After travelling for 6 months last year, she has got the travelling bug and loves to explore new places and embark on exciting adventures. Polly is new to the industry and is excited to start her yachting career onboard Callisto.



Administrator / Stewardess / Gym Instructor Maria Karabova - Slovakian

Qualifications – Degree in Marketing Management, Open water and mixed gas scuba diving

Previous Yachts – M/Y Hermitage

Waters Cruised – Mediterranean, Caribbean, Central America, South Pacific, South East Asia

Maria has been part of the Callisto team for 4 years; she has an electric, energetic personality and always goes the extra mile (literally as one of her loves is running!). She comes from a hospitality background where previous jobs have ranged from Hotel Management to Personal Shopping to playing professional handball. Maria has a gift for languages, she can speak English, French and Czech fluently, can communicate in Russian, Italian and German and is currently learning Swedish. To add to her many talents, Maria is also a qualified Personal Trainer and Gym Instructor.



Sous Chef Kevin Dobson – New Zealand

Qualifications – Certificates in Professional Cookery (City and Guilds)

Previous Yachts – True North Cruise Ships

Waters Cruised – Northern and Eastern Australian Coasts, New Zealand, Mediterranean

Kevin is a new addition to Callisto having worked onboard small yachts cruising New Zealand, Australia and Papua New Guinea for the last 2 years. Before yachting, Kevin worked in several high profile restaurants in and around New Zealand. Coming from a family of Chefs, this profession is in his blood! Having learnt his bakery skills in his Grandfathers bakery from a young age, Kevin makes superb celebratory cakes and desserts for any occasion.



2nd Officer Paul Roux – South African

Qualifications – MCA Officer of the Watch 3000 (Yachts)

Previous Yachts – M/Y Apache II, M/Y Zeepard, M/Y Ziicanaia

Waters Cruised – Mediterranean, Caribbean

Paul is from Cape Town, South Africa and spent much of his childhood on family boats. He has a great passion for the sea and fishing, along with travelling the world. Paul has worked on several other yachts before Callisto and has picked up the necessary skills to ensure Callisto's guests are both entertained and safe whilst enjoying water activities.



Bosun Peter Treweek - British

Qualifications – Degree in Computer Science, Yacht master

Waters Cruised – Mediterranean, Caribbean

Peter has been on board Callisto for over 2 years. Before joining he spent a year travelling after having finished 3 years studying Computer Sciences at University. Having joined Callisto as a Deckhand, Peter has worked his way up through the Deck to Bosun. Peter is great tender driver has an unflappable character and a genuine kindness...we know that we are always safe with Pete around!



Deckhand Conrad Erbe – South African

Qualifications – Degree in Financial Accounting, Power boat certificate

Previous Yachts – M/Y Ilona, M/Y Zulu, M/Y Rush

Waters Cruised – Mediterranean, Caribbean

Conrad has been part of the Callisto family for 12 months; he is an energetic, fun member of the team and always has everyone around him smiling. He holds an Accounting degree but has changed his studying direction and is now working on furthering his yachting career. Conrad loves working out in the gym and staying fit and healthy. One of Conrad's many talents is water skiing, and he was once ranked in the top 25 in the world!



Deckhand Nicholas Cordy – Hedge – Australian, British

Qualifications – Degree in Aviation, Advanced Scuba Diving, Power boat license

Previous Yachts – M/Y Patriot, M/Y Element, M/Y One World

Waters Cruised – East coast Australia, Mediterranean

Nick is from Sydney and has spent the last year working onboard day yachts travelling up and down the east coast of Australia. Nick is a great wakeboarder (always trying to improve on his tricks), an Advanced Scuba Diver and also a talented Saxophonist and Pianist. Before Nick became involved with life on the water, he was actually more interested in life in the air; he studied Aviation for 4 years at University and was put forward for the Royal Australian Air Force!



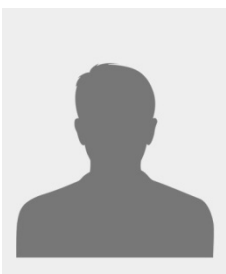
Deckhand Taylor Rhodes - British

Qualifications – Power boat

Previous Yachts – M/Y Martha Ann, M/Y Idynasty

Waters Cruised – Mediterranean, Caribbean

Taylor is a new crew member onboard Callisto but brings with him 6 months' worth of experience gained from 2 previous yachts. Taylor grew up spending lots of time on the water with his family and is a lively and energetic member of the team. Taylor enjoys keeping fit and absolutely loves anything to do with cars or Rugby!



Deckhand Ross Weber – British, Dutch

Qualifications – Yachtmaster

Previous Yachts – M/Y White Rose of Drachs

Waters Cruised – Mediterranean , Atlantic

Ross grew up travelling the world, spending his childhood in France, Holland and America and has an ongoing passion for travelling. Ross is fluent in French, Dutch and English and is always eager to learn more languages to add to his repertoire. Ross enjoys keeping fit and healthy and absolutely loves anything to do with sport especially Football! Ross is a new crew member onboard Callisto but brings with him 2 years' worth of experience gained from his previous yacht.



Rotational Chief Engineer David Kemp - British

Qualifications – MCA Y1 Chief Engineer

Previous Yachts – M/Y Hokulani, M/Y Leonora

Waters Cruised – Mediterranean, Caribbean, Central America, South Pacific, South East Asia

Dave has been in charge of the smooth running of Callisto for 7 years and is a highly valued member of the team. Before Dave joined the industry he served in the British Royal Navy as an Engineer for 10 years where he sailed many of the world's Oceans. When away from the Yacht, Dave likes to run marathons, cycle, watch as much football as possible and spend time with his wife and 2 children at his home in Scotland.

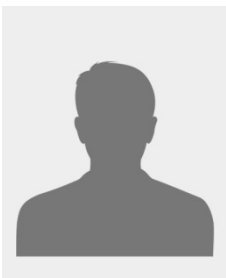


Rotational Chief Engineer Darren Smith – British

Qualifications – MCA Y2 Chief Engineer

Waters Cruised – Mediterranean, Caribbean, Gulf

Darren has been with Callisto for the last 2 and half years. Before making the transition to yachting he served in the British Royal Navy for 24 years. Darren brings with him a calm demeanor and a great sense of humour. When not on board Callisto, he enjoys watching football, motorcycling and extending his knowledge of red wines with his wife at home.



Rotational Second Engineer Ian Lavery – British

Qualifications – MCA Engineering Officer of the Watch

Waters Cruised – Mediterranean and Caribbean

Ian has been onboard for over 2 years, previously serving in the British Royal Navy. When Ian is off rotation he takes every opportunity to travel and has a real interest in exploring and photographing new places. Ian is a very keen, talented guitarist and has a great singing voice, often taking requests. Ian is also pursuing an interest in Scuba Diving having recently completed his PADI dive course.



Rotational Second Engineer Mark Baptiste- British

Qualifications – MCA Y3 Engineer

Waters Cruised – Mediterranean, Caribbean

Mark is from the South of England and has been onboard Callisto for 1 year, having previously worked in the British Royal Navy serving as an engineer on submarines. Mark enjoys watching football and follows horse racing avidly. He has a great character and provides a presence on the yacht that keeps everyone at ease.



Breakfast

Daily

Selection of fruit and continental options

Muffin of the day, blubbery , apple and cinnamon, walnut and cranberry

Cereals, compote fruit and nuts

Freshly baked bread, pastries

Selection of two hot options for the day

Eggs Benedict

Mushroom Omelette

Poached eggs and asparagus

Traditional English breakfast

Oats with fresh blubbery compote

Banana Pancake stack with cottage cheese and honey

Bacon rocket and avocado salad topped with a poached egg

Any special requests for guests can be catered for



Lunch

Light Buffet Lunches can be catered if preferred

Monday

Sweet corn chowder, hint of chilli, garlic and herb croute
Warm roast pumpkin, pine nut and fetta salad

Tuesday

Charcuterie of liver pate, rabbit and pistachio terrine cured meats and local seafood
With freshly baked sour dough

Wednesday

Chilled potato and watercress vichyssoise, chives and crout
Pan fried John Dory "escabeche", baby green beans, Spanish onion relish and fine herbs

Thursday

Ravioli of shellfish with asparagus and champagne
Side of dressed micro greens dressed

Friday

Asian coated baby octopus on snow pea shoots and spring onions
House made squid ink linguini, white wine brazed mussels, baby clams in basil pesto

Saturday

Selection of barbecued seafood and fresh fruit
Cold potato salad and tossed green beans

Sunday

Plump tea smoked quail, beetroot puree and chorizo sausage with thyme quail jus





Dinner

Monday

Sautéed Green prawns, Asian mushroom stir-fry, soy and mirin glaze
Fillet of wild salmon with piperade and a fennel, orange and pine nut dressing
Poached pineapple with tropical jellies and lime ice cream

Tuesday

Roasted escalope of foie gras with blackberry, elderberry and apple
Loin of lamb with aubergine caviar, olive gnocchi, caramelised garlic and rosemary
Camomile crème brulee with rosehip poached pear, jasmine drops and earls grey ice cream

Wednesday

Roasted scallops with lightly curried celeriac puree and a pomegranate raisin and lime dressing
Duo of prosciutto wrapped pork fillet and rack, chou croute of red cabbage, Dijon mustard
sauce
Raspberry semi freddo, caramelised mango and seasonal lychees

Thursday

Salad of spring vegetables with quail eggs, truffle and pea shoots
Assiette of veal, glazed cheek with macaroni, roasted sweetbreads with almonds, confit of
liver with onion, croquette of tongue with girolles
Pave of chocolate with caramelised macadamia nuts, bitter chocolate pearls and honeycomb

Friday

Oven roasted figs stuffed with gorgonzola, wrapped in prosciutto, gorgonzola cream and olive
dust
Crown roasted chicken breast grilled charlotte potatoes with artichokes, pickled vegetables
Savarin cheesecake with orange and cardamom

Saturday

Char grilled marinated fresh octopus with Mediterranean salad
Noisette of red venison served rare, blackcurrant, beetroot puree and baby apple
Warm pear and quince crumble with amaretto ice cream

Sunday

Ravioli of girolles with a vinaigrette of Tuscan snails, artichokes, summer truffles and almonds
Peppered rib eye of aged beef with field mushroom puree, red wine jellies, smoked shallots
and horseradish Chantilly
Passion fruit soufflé with sauterne ice cream

Non Traditional Christmas Menu

Selection of canapés

Pan fried prawns on a bed of house made squid ink linguini
white wine brazed mussels, baby clams in basil pesto

Seared beef fillet topped with poached lobster tail,
truss tomato, duo of sauces and a selection of baby vegetables

Cinnamon crème brulee with pumpkin ice cream



This is only a suggestion; I will tailor the menu to your requirements, if you would prefer we could do a less formal buffet style meal with a calving station and all of the traditional Christmas trimmings.





Tasting Menu

Yellow amberjack carpaccio, young shoots
and green Puy lentils with lemon vinegar

Pan fried Prawns, crisp vegetables
And light parmesan cream

Crumbed baby zucchini flowers
Farced with ocean trout mousse

Roasted pike-perch, aniseed bouillabaisse
Olive tapenade with comfit carrots

Baked young veal fillets, English spinach
Truss tomato and porcini sauce

Passionfruit crème brulee

Apple tarte Eleanor, sauce analgise
Cinnamon ice cream





Theme Dinners

Mexican Fiesta

Tex Mex or traditional. A fun and colourful array of Mexican specialities

Memoir of a geisha

Sushi and Noodles evening

Tressure Island

A pirate themed afternoon with tressure hunts and a seafood Feast

The Taj Mahal

An Indian feast fit for an emperor

Spanish Salsa

A tapas style evening, culminating in a traditional Paella

A little taste of the East

Asian themed evening, depending on your preference we can focus on Thai curries or Chinese stir-fries

Beach BBQ

Burgers and BBQ buffet

Nikki Beach

A white on white themed evening

