



# SILENCIO

## SPECIFICATION

BUILDER	Perini Navi
L.O.A / REFIT	49.8m / 163'
YEAR	2001 / 2012
ACCOM	8 / 10 guests
CREW	9
SPEED	13 knots cruising

## SUMMER RATES P/W

€ 160,000 HIGH SEASON  
€ 148,000 LOW SEASON

## WINTER

\$ 175,000 HIGH SEASON  
\$ 150,000 LOW SEASON

# Main Salon



# Formal Dining



# Formal Dining



# Guest Access



# Convertible Master



# Master Lounge



# Master Ensuite





# Guest Double Cabin



# Guest Twin Cabin



# Guest Bathroom



At Sunset Breeze



# Aft Deck



# Cockpit



# Sundeck



# Lounging Area





# Sailing



Sailing



# Sailing



Racing



Aerial View



## TENDERS & TOYS

Tenders:

- 2 x William Jet Diesel RIB 5,05m for 7 guests each

Toys:

- 2 x Inflatable sea kayaks
- 2 x Waterskis and & Wakeboard
- 3 x Seabob F7
- 4 x Radio control laser boats
- 2 x Inflatable Paddle Board
- Extensive Fishing Material
- Snorkelling equipment fo 12 guests
- Buoys
- Kiteboard Training kite
- 7 x Sets of dive gear (10 bottles, 5 Stabilizers, 5 regulators) (RDV)
- 1 x Bauer Capitano C3E dive compressor

## FEATURES

- Proven sailing performance: first place in the prestigious 2013 Perini Navi Cup Regatta in Sardinia
- 3800sq ft of deck area
- Recent full refit with an elegant Christian Liaigre interior design
- Flexible guest cabin layout with 4 or 5 cabins
- Ample al fresco lounging and dining areas
- Generous main deck with enclosed dining room and private office/library
- State-of-the-art entertainment systems
- Highly experienced Captain and crew
- Wide selection of toys

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## **Captain - Angus Biffin "Biff" (Australia)**

Biff as his friends call him, grew up in a waterfront Sydney suburb and enjoyed all the water-based activities this had to offer from a very early age. He has sailed through the Indian, Atlantic and Pacific oceans as well as extensively through the Mediterranean and Middle east. Biff is also a keen chef and love sampling and cooking different cuisines from over the world. When he is not sailing on board Silencio, he is usually relaxing on his own boat in Sydney harbour or kitesurfing and skiing around the world. Biff joined Silencio in July 2012 as the first mate, after the previous Captain left Biff took the leadership of the Silencio team.

## **Chef - Danny Round (New Zealand)**

Danny was raised on Waiheke Island in New Zealand. After competing in the National New Zealand apprentice of the year Danny graduated within the top 5, gaining the opportunity to work under the renowned chef Charlie Trotter in Chicago. Danny continued to work on Waiheke Island where he worked alongside some of the island's top Pacific Rim and European chefs for ten years before discovering a career in Yachting. This multi-cultural experience shows through in his creative and eclectic style of cooking, utilizing the freshest ingredients available to the yacht's specific locales. Beyond the galley, Danny has a passion adventure and enjoys extreme sports including kite surfing and dirt bike riding. Danny joined Silencio in December 2012.

## **Chief Stewardess - Karina Jaworsky (Argentina)**

Karina has worked in the yachting industry for 13 years. Her love for the sea comes way back when she started diving in Argentina ,Brazil and the Caribbean Sea. With her passion for the ocean and travelling it seemed the obvious choice to work in the yachting industry. Her work experience includes motor and sailing yachts. She has already crossed the Atlantic Ocean six times, cross the Panama Canal to the Galapagos and Pacific Ocean. During these years Karina participated in regattas across the Mediterranean, Caribbean and New Zealand. When Karina has time off she enjoys dancing, snorkeling, doing yoga and sailing on small lasers. It's always her pleasure to make people happy and comfortable on board. With a great love for what she does, Karina goes the extra mile to ensure that guests have a wonderful time on board, leaving with the best of memories.

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## **2<sup>nd</sup> Stewardess - Charmaine Van Heyningen**

She was born in South Africa where she lived most of her life. She got introduced to sailing from an early age and has falling in love with the ocean. Charmaine joined Silencio in February 2013 as a junior stewardess after 2 years on board she got promoted as our 2<sup>nd</sup> stewardess. She has been around the Mediterranean, Caribbean, Panama Canal up to Galapagos and French Polynesia with Silencio, exploring and doing the most in every occasion she can. In her previous life Charmaine's love for animals led her to become a equestrian stable manager. She also enjoys water sports, read a good book and kite surfing on her time.

## **3<sup>rd</sup> Stewardess - Flora Poli**

Flora has been working on yachts for 6 years. She was born in Italy but her family decided to sail to Antigua and after falling in love with the island they decided to move the family and start a new life in the friendly caribbean island. Her upbringing on boats brought her to start her yachting career when she was just 19 years old. Flora is very familiar to the Perini Family, specially to Silencio as she used to work on board when was called Perseus. Flora cruised the Med, Caribbean, Panama and the Galapagos. Her happy and bubbly personality is an asset to the yacht. When she is away from the boat she enjoys water sports, reading, diving, cooking and climbing.

## **First Mate - Zayn Schonken**

## **Bosun - Mareck Dupont (France)**

Mareck joined Silencio in 2012. He has been sailing since a very young age, before Silencio, Mareck crossed the Atlantic, sailed and explore the Caribbean on his own little boat. He is glad to share his stories about it. After a few months of travel, he is back on board bringing a lot of new histories to entertain crew and guests. Mareck loves surfing, wake boarding, kite surfing and playing domino on his free time.



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## **Chief engineer - Phil Drew (United Kingdom)**

Phil Drew was introduced to the yachting industry 12 years ago, when he joined S/Y Enterprise in Falmouth, England. At the completion of the refit, the yacht sailed to the Indian Ocean. Phil has worked in different Perini Navi's yachts like Andromeda la Dea, Antara and Morning Glory. His passion for travelling and photography took him to explore and experience different cultures globally. During his spare time, Phil enjoys reading, playing golf and classic cars. Phil's experience in the yachting industry and his always positive attitude and big smile makes him an asset to the crew of Silencio.

## **2nd Engineer - Tony Davies**

Tony is from Auckland New Zealand. As Tony's father is a boat builder he has been immersed in the boating industry his whole life so it was a natural progression for him to embark on a yachting career. Before joining the yachting industry he worked in the marine stainless steel fabrication/general engineering field. Prior to joining S/Y Silencio Tony has worked on two other Perini Navi vessels which have taken him across the Atlantic ocean seven times, around the Mediterranean and Caribbean. Tony is well travelled, having just returned from a three month over land safari through Africa. With his love for adventure he is looking forward to sailing onboard, seeing new sights and furthering his marine qualifications. Interests away from work are Classic cars, Rugby and golf.

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## Breakfast

Salmon, feta and cherry vine tomato omelet with garlic toasted ciabatta and basil pesto.

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Toasted Organic cereal with sliced melón and berry yoghurt.

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House baked beans on toasted rye bread with balsamic glazed field mushrooms and fried bacon strips.

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Toasted bagel served with smoked salmon, lemon cream cheese and tomato salsa.

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Poached free range eggs on a crispy kumara rosti with bacon and tomato chutney.

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Mixed selection of yogurts, fresh fruit and French pastries.

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Crispy chive and potato hash brown served with a sweet corn and tomato salsa.

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Full English breakfast: bacon, sausage, hash browns, beans, grilled mushrooms and eggs cooked to your style.

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## Canapés

Cream of cauliflower and potato soup with saffron foam.

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Sliced venison loin on a fried potato rosti and mushroom duxelle

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Half shelled oysters dressed with a red wine mignonette.

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Sliced pear and walnut served on a honey mille feuilles finished  
with a blue cheese vinaigrette.

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Salmon tartar with sesame dressing.

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Snapper ceviche tossed in lime, chili and coconut.

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Smoked trout mousse with garlic croutons and basil.

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## First course

Pan seared scallops laid upon a grapefruit garden salad finished with a citrus beurre blanc.

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Caramelized red onion tarte tartin with a walnut and rocket salad dressed with a blue cheese vinaigrette.

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Crispy twice cooked duck leg on braised fennel and orange with candied grapes and maple glaze.

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Confit salmon fillet laid upon minted pea risotto and chive essence.

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Roasted lamb cutlets with capsicum peperonata and baba ganoush.

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Cray fish tail salad with mixed micro greens and parsley essence.

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King crab ravioli, with tomato consommé and spring vegetables.

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Rabbit and duck leg tart topped with feta and pearl onion jus.

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Olive & hazelnut crusted veal medallion with green peppercorn jus.

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## Main course

Slow roasted venison fillet with artichoke puree, spicy salami wrapped green beans and a mushroom jus.

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Wood grilled wagyu eye fillet with fried pomme neuf potato, comfit shallots and merlot jelly finished with a star anise jus.

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Salad nicoise with grilled white tuna, quail eggs & olive tapenade.

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Lemon roasted line caught wahoo fillet served with steamed green vegetables and tarragon butter sauce.

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Blackened Angel fillet served upon a crayfish bisque with steamed mussels and garlic crouton.

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Roasted lamb with pea puree, garden vegetables and rosemary jus.

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Braised lamb shank on a lentil and goat cheese cake, tomato ratatouille and parsnip chip.

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Ginger fried salmon fillet with cucumber and yogurt salad.

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## Deserts

Lemon tart with chantilly cream, candied orange & blueberry coulis.

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Manuka honey soufflé with crème anglaise & mixed berry compote.

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Selection of petit fours served in a hazel nut tuile cup.

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White chocolate and raspberry brulée with coconut biscotti.

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Chocolate mocha tart with vanilla ice-cream & blackberry syrup.

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Bacardi and coconut panacotta with pineapple and vanilla salsa.

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Bread and butter pudding with baileys parfait and caramel sauce.

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Selection of fine cheeses with tamarind chutney and honeycomb.

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Selection of house made sorbets served with fresh berries.

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Duo of white and dark chocolate soufflé with passion fruit coulis.