

STAR OF THE SEA BENETTI 113'



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The 34m Benetti displacement motor yacht Star of the Sea, is a classic motor yacht that eludes comfort and space accompanied by a very professional and friendly crew.

Star of the Sea has been impeccably maintained year on year and is exceptional in that she provides the standard of comfort, space and facilities like a Jacuzzi normally expected on a much larger vessel. She is also of good value given that she can accommodate 12 guests in 6 cabins and also has a reasonable fuel consumption, making it a great charter option. Star of the Sea can accommodate 60 guests for static events.

Water Toys:

- 8-person Zodiac Yachtline RIB Tender
- Wave-Runner Yamaha XL 3 person
- 4-person Outdoor Jacuzzi
- Canoe
- 3-man Bronco
- 2 sets of Donuts
- Set of water skis, Wakeboard
- 2 stand up paddle boards

Static Events:

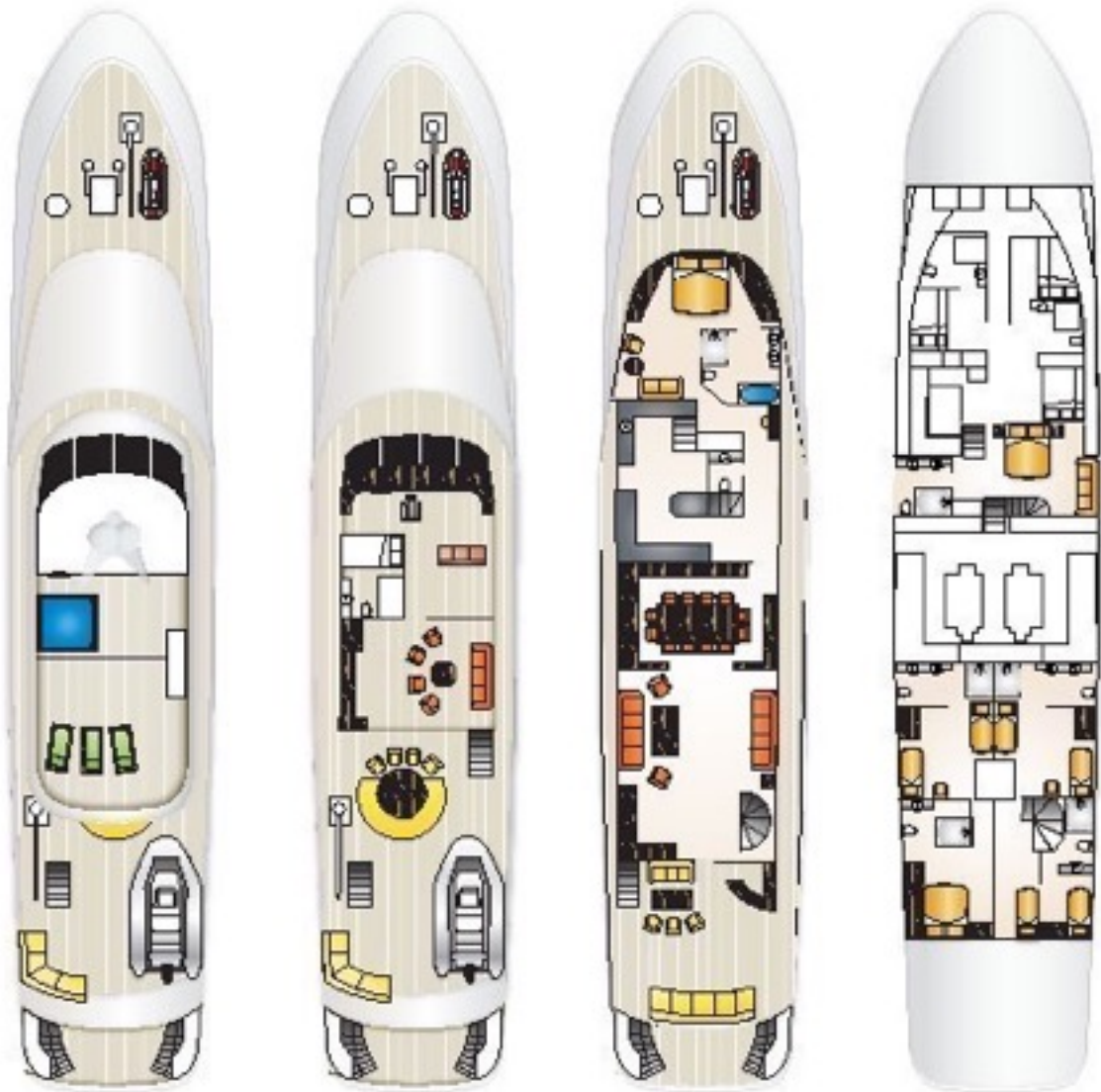
Star of the Sea over the years has proven to be a great yacht for static events having attended MAPIC, MIPIM, Cannes Film Festival & Grand Prix. 60 guests are permitted on board for cocktails.



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Technical Characteristics:

Length.....34.50m (113' 2")
Beam.....7.20m (23' 7")
Builder.....Benetti
Year.....1983 / 2005
Flag.....St Vincent & the Grenadines

Cruising Speed.....9 knots
Max Speed.....11 Knots
Fuel Consumption.....120 Litres/Hr
Engines.....2 x 365hp Caterpillar turbocharged diesels 3408

Total Guests (cruising).....12
Total Guests (sleeping).....12
Cabin Configuration.....3 Double, 3 Twin
Cocktails.....60 Guests

Charter rate:

- High rate per week ex VAT : €59,500 (MYBA)
- Low rate per week ex VAT : €49,000 (MYBA)

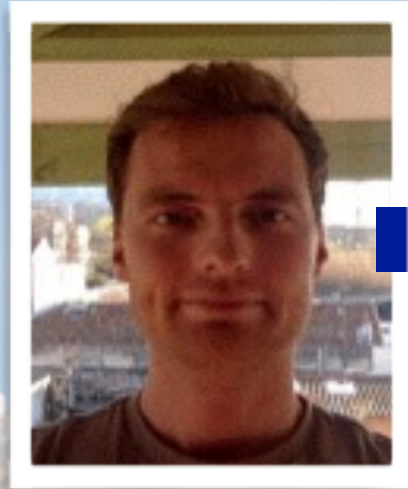
STAR OF THE SEA CREW PROFILE



Paul Bladon

CAPTAIN

Paul grew up on the south coast of England, after school studied engineering fulfilling the boy hood dream of working on high performance cars and qualified with Jaguar, Porsche, Ferrari and TVR. The love of sailing in Poole bay as a youngster stayed with him and he was lucky to change his career in 1999 to a local shipyard where he undertook the first sea trials and rigorous test procedures of Sunseeker Yachts. This also involved delivering the motor yachts to all parts of the Globe where he found a passion for travel and a love to be at sea. Now based in the Cote d'Azur he enjoys hiking in the mountains in the summer and skiing in the winter months. Star of the Sea is his 4th motor yacht that he has been captain of in the Mediterranean.



Martin Falzi

ENGINEER

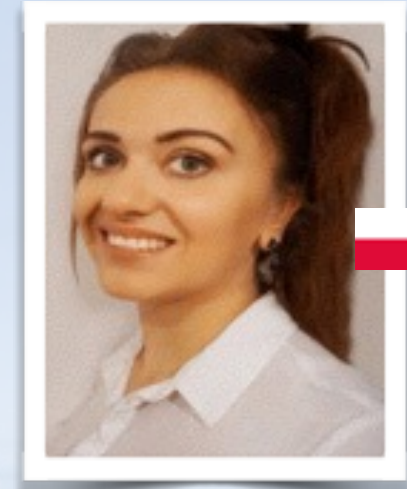
Martin is from Marseille and made his first long sailing trip at 10 years old from Marseille to San Francisco, this must have been quite a voyage on an 18m sailing yacht. He has qualified as dual role deck and engineer unlimited size and has since been on board large ferries, cruise ships and large yachts. With a keen interest in engineering he is looking forward to his first season with us. He likes to surf, wakeboard and snorkel. Martin speaks French, English and Spanish.



Niclas Nilsson

FIRST MATE

Niclas grew up on the west coast of Sweden about 1 hour north of Gothenburg. After graduating from a seafarers orientated high school he started to work as a seaman on a Swedish ferry knowing he wanted more. 2008 he started to sail as a Mate on a sail training vessel and also took the tests and examination for a Yachtmaster Offshore. Autumn of 2009 he started his studies to become a Nautical Officer graduating in 2014. Since then he has been working on different passenger and cruise vessels. This is his first season on Star of the Sea. Niclas speaks English and Swedish.



Joanna Bederska

CHIEF STEWARDESS

Joanna was born in Szczecin, one of two major maritime cities in Poland. Growing up around water and boats as a child injected in her the desire to work at sea. Knowing that working with people and traveling is what makes her happy she decided to study Tourism, Hospitality and Leisure. After her studies in 2011 a twist of fate brought her to South of France where she entered the yachting industry and worked ever since. In her spare time she enjoys hiking, snowboarding and kayaking. Joanna speaks Polish, English, French and basic German.

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Emily Debiastre

STEWARDESS

Emilie grew up in the beautiful, world known wine district of Bourgogne, France. Needless to say she has a great knowledge of fine wine. She has worked in gastronomic restaurants in London, Meribel, Saint Barthelemy and a Michelin Star restaurant in Paris. Several years ago she started working in yachting, exploring new destinations which suits her perfectly since she has a great interest in travelling and gaining new experiences. In her spare time Emilie likes to retreat to the country side and enjoys nature.



Madelena Ene

STEWARDESS

Madalina was born in 1982 and raised at the Black Sea in Constanta, Romania. Since her childhood she was fascinated by the life on ships. After graduating in 2004 she started working on cruising liners, traveling around the 7 seas. In 2008 she finally settled in Italy where she started working on several yachts until she joined the Star of the Sea this year.

She is a sunny and always smiling person who enjoys the hard work on charter.

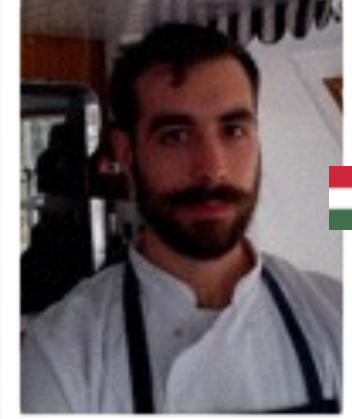
She speaks English, Italian, French and of course Romanian.



Flavio Moreira

CHEF

Flavio was born in Portugal. He has enjoyed cooking since he was very young, and decided to study at the IEFP, school of culinary arts in Portugal. After finishing his studies, he gained experience in various restaurants. For a year and a half, he worked in Hungary's first Michelin star restaurant as a chef de partie, then he moved to other famous and excellent restaurants in Budapest to expand and gain experience. Having grown up on the coastline of Portugal he always had a soft spot for the sea and decided to put his knowledge to good use in the yachting industry. Some of his many specialties include Mediterranean, French, Italian and Spanish and Portuguese cuisines. With the 8 years` experience, Flavio is here to take you on a journey in the world of food and accommodate your special request with the abundance of fresh ingredients at his disposal.



Bence Hrotko

CHEF

Bence was born in Miskolc, an industrial town surrounded by beautiful nature in the North-Eastern part of Hungary. He was always around his mom helping when she was cooking for family feasts, he never really thought of becoming a chef professionally...not until a family friend invited him to his restaurant for a day's job! Then and there a lot of things changed, Bence quit his University studies and started his chef training. Grabbing the opportunity to work in some of Hungary's best restaurants with the most interesting and knowledgeable chefs, Bence built and builds his experience in gastronomy and various cuisines developing a passion for everything food related. The same passion got him to work in Hungary's first one Michelin star restaurant. Bence speaks English and Hungarian, y un poquito Espanol!

ONE WEEK SAMPLE MENU



DAY 1

LUNCH

Tuna Tataki with Sesame Seed Crust and Salmon Tataki with Herbs Crust, Pok-shoy Salad with Bamboo Shoots and Seasonal Vegetables

DINNER

Entrée

Quail in two ways, Roasted Leg Stuffed with Truffle Paste and the Slow Cooked Breast Stuffed with Foie Gras, Celeriac Purée and Baby Spinach

Main Course

Poached Sole with Truffle, Potato Fondant and Salicornia

Dessert

Pineapple Jelly and Coconut Mousse

DAY 2

LUNCH

Entrée

Andalusia Gaspacho

Main Course

Classic Caprese Salad

Dessert

Prosciutto Melon Salad

DINNER

Entrée

Mushroom Risotto

Main Course

Brazed Duck Legs in Tagine Spices, Curry Couscous and Arabica Jus

Dessert

Sweet Marinated Strawberries in Vodka with Vanilla Mousse and Strawberry Ice Cream

DAY 3

LUNCH

Entrée

*Home Cured Salmon Salad, Fennel and Celery
Finely Shaved and Mint Yogurt Dressing*

Main Course

*Prosciutto di Parma Salad with Packham's Pear,
Water Cress, Round Lettuce and Sun Dried
Tomato, Croutons in Butter Thyme*

DINNER

Entrée

*Pan Seared Scallops cooked in Cacao Butter,
Sautéed Cauliflower, Cauliflower and Almond
Creamy Sauce*

Main Course

*Red Snapper, Sautéed Vegetables and Salsa
Verde*

Dessert

Sweet Mascarpone with berries

DAY 4

LUNCH

Entrée

Traditional Spaghetti Vongole

Main Course

*Grilled Fish According with the best of
fisherman's Catch, Panzanella Salad and Mixed
Salad*

DINNER

Entrée

*Octopus Salad With Olives, Capers, Anchovies
and Mixed Salad*

Main Course

*Lamb Saddle in a Pan di Mie Crust, Home Made
pesto Risotto and Carrot Crisps*

Dessert

Panna Cotta with Blue Berry Coulis

DAY 5

LUNCH

Main Course

A Whole Leg of Lamb Butterflied and Barbecued With a Dressing of Extra Virgin Olive Oil, Mint, Garlic, Chilli and Lemon Zest, Potato Fondant, Roquette and Fennel Salad and Aged Cow's Manzotica.

DINNER

Entrée

Cured and Marinated Mackerel with Aubergine Caviar

Main Course

Pan Roasted Salmon with Sesame seed Crust, Asiatic Sautéed Vegetables, Bamboo shoots and Soy Foamy Sauce

Dessert

Marinated Strawberries with Vanilla Mousse

DAY 6

LUNCH

Main Course

Fusilli with Fresh Tuna, Stuffed with Chilli, Garlic and Rosemary, Slow Cooked in a Tomato Sauce. Served with Herb's Pangrattato and Old Parmesan on Top.

DINNER

Main Course

Pan Roasted Sea Bream, Panzenella Salad and a Gremolatta of basil and chilli

Dessert

Fruit Salad & Lemon Sorbet

DAY 7

LUNCH

Entrée

Cheese Plate, Prosciutto Melon Salad

Main Course

*Classic Brandade Gratin, Green Lettuce Salad
With olives, Capers, Radishes and anchovies*

DINNER

Entrée

*Porcini Ravioli, Wild Mushroom Sauce and
Sautéed Snow peas*

Main Course

*Pan Roasted Tenderloin, Comfit Potatoes and
Baby Spinach*

Dessert

Chocolate Mousse



STAR OF THE SEA

BENETTI (34.50)

STAR OF THE SEA









STAR OF THE SEA



MASTER CABIN



STAR OF THE SEA



VIP CABIN



STAR OF THE SEA



GUEST CABIN











Key features

- Perfect for static events
- Accommodates 12 guests in 6 staterooms
- Low fuel consumption
- Jacuzzi on the sundeck
- Well maintained



Length

34.50m(113.2')

Build

1983, Benetti

Refit

2005

Cruising Speed / Fuel Consumption

9 knots / 120 Litres per Hour

Crew

Captain plus 6 Crew

Guests & Accommodation

12 Guests (3 double, 3 twin)

Bed configuration: 2 Pullman, 1 King, 1 Queen, 1 Double, 6 Single

Water sports

8-person Zodiac Yachtline RIB Tender (4.8m)with 60hp Yamaha 4-stroke outboard, Wave-Runner Yamaha XL 3 person, 4-person Outdoor Jacuzzi, Canoe, 3-man Bronco, 2 sets of Donuts, Set of water skis, Wakeboard, 2 stand up paddle boards, Snorkelling Equipment, Range of fishing equipment

Communication & Entertainment

Satellite TV and internet, 42" Plasma TV, DVD/CD, and Dolby Surround-Sound Speakers (Upper Saloon).

All guest cabins have individual 20" LCD TVs, DVD/CD and Dolby Surround-Sound Systems with each 6 speakers.

PlayStation 2, Computer and Wi-Fi throughout.

