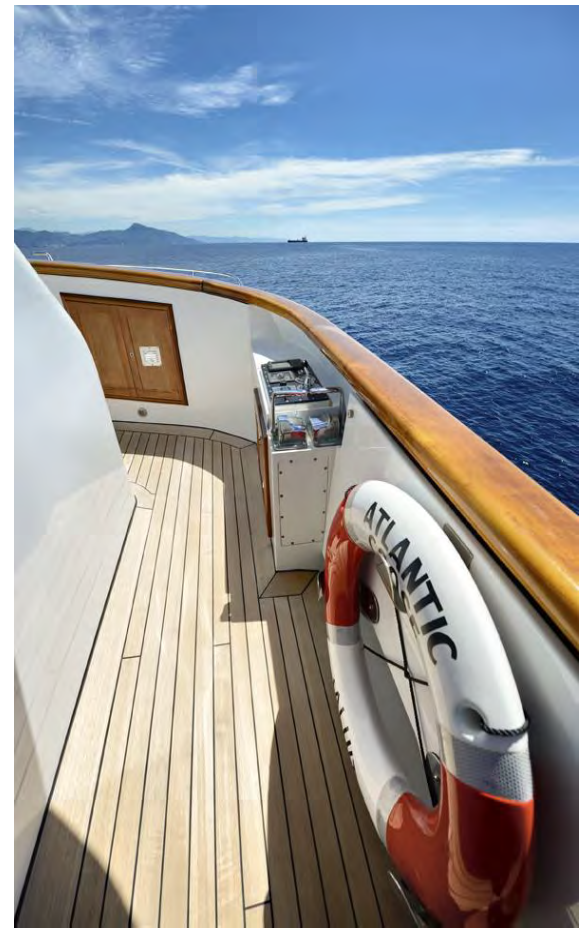




Explore  
**ATLANTIC GOOSE**





Sun Deck





Soak up the sun





*Or treat yourself  
with fresh caviar*







*Wind down after the day's activity in stylish surroundings with delicious food*





Spacious Deck



Home Sweet Home  
experience

There is always  
time for tea





Bar & Salon  
Upper Deck





Dining Area  
Main Deck



Access to Master



Staircase to  
Lower & Upper Decks



Full beam Master Stateroom



Master Stateroom







## Master Study

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*Full beam  
VIP Stateroom*





Double Stateroom



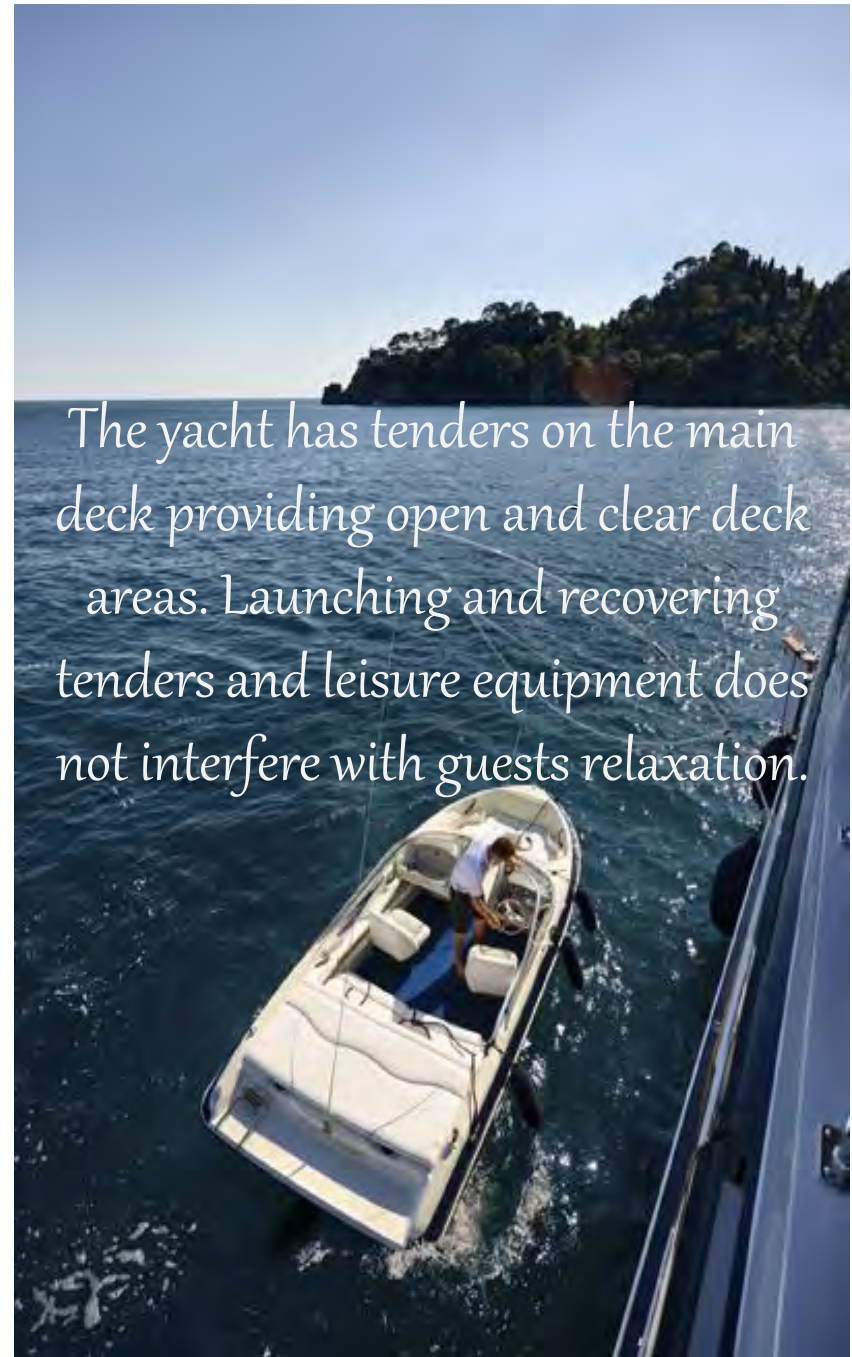


Double Stateroom



Twin Stateroom





*The yacht has tenders on the main deck providing open and clear deck areas. Launching and recovering tenders and leisure equipment does not interfere with guests relaxation.*



*Experience the fun of jet skiing, skim the  
blue sea of waterskis,  
enjoy some snorkelling...*



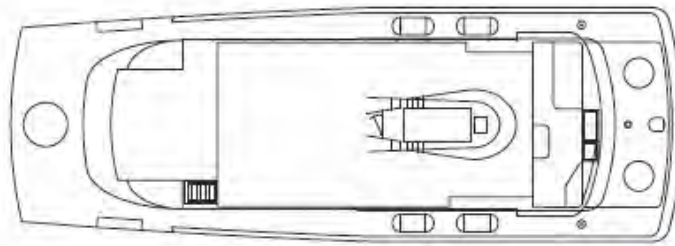





## Key Features


- *70m<sup>2</sup> sundeck perfect for cocktail parties*
- *Can welcome up to 100 guests for static events*
- *Over €2.3m spent on significant refit in 2013*
- *Crew renowned for their outstanding service*
- *So stable, she does not need zero speed stabilizers*

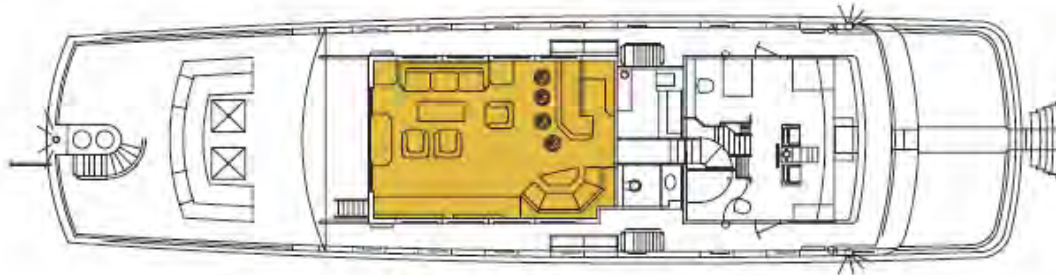




Sundeck

 Guest cabins

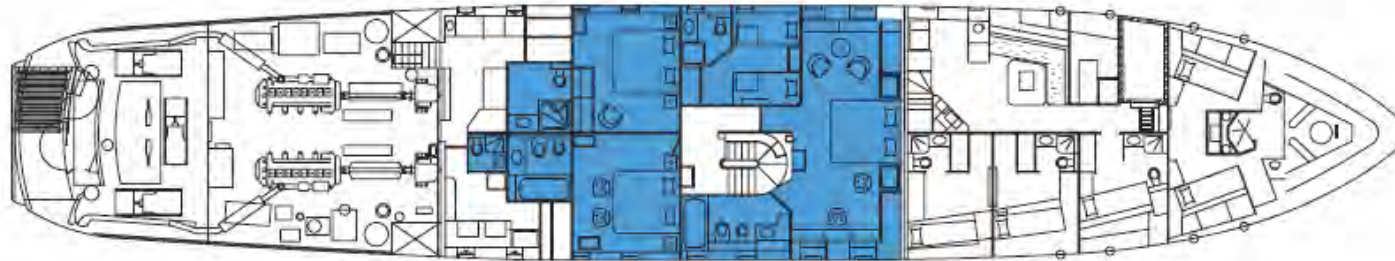
 Saloons & dining area



Upper deck



Main deck



Lower deck



# ATLANTIC GOOSE

## CREW PROFILES

ATLANTIC GOOSE

## CAPTAIN – David Purcell

Nationality: British

David Purcell is from the UK, he holds the Master 3000 Ton Licence. Working in the yachting industry for over 30 years, he learnt to sail, racing on the “Gaff Riggers” in Falmouth. Later he started competing in the yacht racing circuits, racing in the Swan World Cup Sardinia, Antigua Race week in the Caribbean and the Heineken Regattas in Virgin Islands. He has made numerous Ocean Crossings and cruised extensively in the Mediterranean, Baltic, Caribbean and South American waters, logging over 137,000 sea miles. His enthusiasm, knowledge and responsible attitude towards guest comfort and safety, provide you with the reassurance that your stay on board will be memorable. When not working he enjoys mountain biking, paddle surf, scuba diving, and motor bikes.

## CHIEF STEWARDESS – Samantha Crowther

Nationality: South African

Samantha is from Cape Town and the ocean has always been a big part of her life. Sam has been working in yachting for over five years now, sailing in the Mediterranean Sea, Caribbean and Pacific Oceans. Sam has quickly worked her way up the ranks, with her great organisation skills, enthusiasm and happy outgoing personality Sam is great at reading situations and finding the best solutions to every situation.

In her time off she enjoys Art, Cooking, Travel & Scuba Diving.

## CHIEF OFFICER – Ben Cameron-Saul

Nationality: New Zealander

Ben is originally from Canada, however moved to New Zealand at a young age. Growing up in a coastal community Ben was exposed to the ocean from a young age. He grew up sailing, diving and fishing and has taken that passion through to his professional career on-board yachts. Ben has been able to travel the world doing this and has visited areas such as the South Pacific, Indian Ocean, South China Sea, the Red Sea, Caribbean Sea, Atlantic Ocean and of course the Mediterranean Sea during his time on yachts. Ben continues to enjoy his time at sea and is happy to be part of the Atlantic Goose team!



## CHIEF ENGINEER – Mark Hockey (rotational)

Nationality: British

Mark Hockey is from Poole, England. Mark has been with Atlantic Goose for around 7 years and has an in depth knowledge of the yacht's engineering systems. At present the Chief Engineers rotate on a two month basis, splitting home and work life. Mark started work in the marine industry as an apprentice marine engineer in the UK and began his sailing career in 1999 on board private motor yachts.

He is married with three young children and when not sailing he lives in Poole, UK, where he enjoys scuba diving and outdoor pursuits.

## CHIEF ENGINEER – Sasa Zatezalo (rotational)

Nationality: Croatian

Sasa Zatezalo is from Ogulin in Croatia. Sasa began his maritime career in the Merchant Navy having studied marine engineering in Rijeka. He transferred to the yachting industry in 2007 and originally joined Atlantic Goose as the 2<sup>nd</sup> Engineer and then became the other rotational Chief Engineer in July 2012. He now rotates with Mark on a three monthly basis. Sasa will make sure that all things mechanical, electrical and domestic will purr nicely during your stay.

He is married with two young children and when not at sea he likes to work out in the gym.

## 2nd ENGINEER - Andrew Slabbert

Nationality: South African

Andrew is from Johannesburg, South Africa. Andrew spent 5 years studying for a degree in mechanical engineering from the University of Cape Town before choosing to apply his skills in the yachting industry. His decision was based on a combination of passions, namely hands-on problem solving, languages and the sea. Andrew joined Atlantic Goose in May 2015 as the 2<sup>nd</sup> Engineer.

In his spare time he enjoys all outdoor and oceanic activities, woodwork and is an avid guitar player.



## CHEF – David Jackson

Nationality: British

Having grown up in the seaside town of Scarborough on the East coast of England, Dave aka 'Jack' has a passion for cooking fresh local fish and seafood. He also likes to cook ethically sourced and local organic meat and poultry wherever possible. Dave is a strong believer in the "You are what you eat" philosophy, therefore health and nutrition are big priorities when planning his menus. With over ten years experience cooking in a range of restaurants, hotels, luxury ski chalets and the last two years on yachts, he can be very adaptable to your needs and hopes to ensure your culinary experience on board Atlantic Goose is exceptional.

## STEWARDESS – Matilda Olsen

Nationality: Irish / Danish

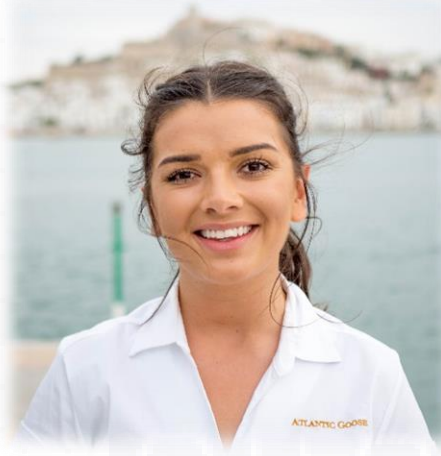
Matilda is from a small fishing village on the South-West coast of Ireland and spent many years racing dinghies and working as a sailing instructor. After completing a degree in Sport & Exercise Science, Matilda decided to take a break from her studies to do a ski season in Meribel. Coming from a strong sailing background and enjoying working within the hospitality industry, Matilda turned her focus to yachts in 2015. Matilda takes a lot of pride in her work and enjoys working in this professional team.

Her hobbies include sailing, baking, hiking and having a fit and healthy lifestyle in general.

## STEWARDESS – Lydia Savage

Nationality: New Zealander

Lydia is from New Zealand and grew up on the lovely beaches of the Bay of Plenty. She then moved to Wellington to study a degree in Political Science, International Relations and Criminology. Whilst studying, Lydia managed a popular cocktail bar in the capital and enjoyed being creative with flavours and presentation. Her love of both hospitality and the ocean as well as her interest in international relations led her to explore the Mediterranean where she joined the Atlantic Goose crew.





**BOSUN** – Devin Barlow  
Nationality: South African



Devin was born in the City of Johannesburg but at a young age moved to the sunny shores of Cape Town, South Africa. Devin has always had a passion for the sea, spending most of his free time fishing and maintaining his own 6m rib. Devin has been in the industry for the last six years & strives to one day become Captain of a Vessel. He has spent the majority of his yachting career cruising the Mediterranean Sea with the exception of his latest voyage of 9000nm crossing the Indian Ocean from Barcelona, Spain to Phuket, Thailand.

Devin is a water sports enthusiast and also enjoys scuba diving. Whenever possible you will find him working out and enjoying a healthy lifestyle.

**DECKHAND** - Luke Sabine.  
Nationality: British



After completing his Yacht master and Cruising instructor Luke spent his time developing his new skills as a Flotilla Skipper and Instructing Day skipper in Greece. After two seasons in the Med Luke joined Atlantic Goose. Luke is a very hands on practical energetic sailor and has a natural love for living and working on the water.

In his spare time Luke enjoys Waters sports including Dingy sailing, Water skiing and Scuba diving. Enjoying music and travelling.

ATLANTIC GOOSE

*Day one:*

*Breakfast:*

Mixed summer fruits and toasted chia seed smoothie

Toasted breakfast muffin, scrambled eggs, smoked salmon and soured cream

*Lunch:*

Eggplant and zucchini in tempura batter with sweet chili and aioli dips

Chilled watercress, avocado and mint soup with parmesan crisps and salsa verde

*Dinner:*

Seared scallops with chili and lime salsa, balsamic reduction

Herb marinated rack of lamb, roast zucchini, red pepper puree and boulangere potatoes

Rosemary and orange infused chocolate fondant with almond crème fraiche

*Day two:*

*Breakfast:*

Granola with mango, passion-fruit, yoghurt and honey

Mozzarella and bacon rostis, soft poached egg and homemade ketchup

*Lunch:*

King prawn arabiatta with herb salad, crème fraiche and sesame dressing

Moroccan charred chicken and vegetable kebabs with hummus, toasted pitta and cucumber mint raita

*Dinner:*

Beef Carpaccio with parmesan and watercress salad, horseradish vinaigrette

Oven roast monkfish wrapped in Serrano ham with caper and black olive salsa, rocket salad and chive croquettes

Tarte au Citron with blackberry coulis and zesty Mascarpone

*Day three:*

*Breakfast:*

Caramelized apple, blueberry and cinnamon quinoa

Smoked haddock and king prawn kedgeree

*Lunch:*

Traditional Moules Mariniere

Vegan kale and quinoa minestrone soup

*Dinner:*

Sea Bass ceviche with crispy sea weed and edible sand

Cider glazed pork tenderloin, fondant potato, flambéed girolle  
mushrooms and wilted chard

Frozen Elderflower and mint posset with fresh strawberries

*Day four:*

*Breakfast:*

Peach, watermelon and strawberry smoothie

Smoked bacon and chive croquettes with pan fried wild mushrooms

*Lunch:*

Grilled Halloumi, roast vegetable couscous and rocket salad with mint dressing

Classic salad Nicoise with pan-seared tuna steak

*Dinner:*

Pork rilette with cider apple reduction and chive toasts

Pan-fried sea trout with citrus infused pea and bulgur wheat risotto, watercress salad and caper vinaigrette

Pear, honey and ginger sponge with crème Anglaise

*Day five:*

*Breakfast:*

Mixed beans on sourdough toast

Banana pancakes with blackberry coulis

*Lunch:*

Roast garlic crostini, black olive tapenade and green salad with balsamic vinaigrette

Crispy Asian duck salad

*Dinner:*

Goats' cheese and caramelized fig filo tartlets with chilli and tomato chutney

Sweet Paprika and cumin spiced Sea-bass fillet with sautéed potatoes and ratatouille

Peach and toasted hazelnuts crumble with maple syrup and vanilla bean ice-cream

*Day six:*

*Breakfast:*

Toasted pecan, maple syrup and date porridge

Cinnamon and lemon crumpets, fresh raspberries and mascarpone

*Lunch:*

Raw zucchini, feta, toasted pine nut and couscous salad with 'Bloody Mary' pesto dressing

Pan-fried fillet of sea bass with bulgur wheat, wilted Pak-Choi and spring onion, honey and soy glaze dressing

*Dinner:*

Heirloom tomato, mozzarella and Tuscan black pudding salad with mustard vinaigrette

Lobster ravioli with smoked chili bisque, wilted spinach and crispy deep-fried basil

Coconut pannacotta, mango, lemon and lime jelly with pomegranate coulis and ginger snap biscuits

*Day seven:*

*Breakfast:*

Avocado, banana and vanilla bean smoothie

Toasted bagel with cream cheese, avocado and crispy Parma ham

*Lunch:*

Grilled Mackerel, chilled beet soup, chive and dill croutes and  
horseradish crème fraiche

Steamed mussels with chorizo in white wine and tomato broth

*Dinner:*

Tuna tartare with toasted ciabatta

Saffron and white wine seafood risotto with sugar snaps peas and citrus  
crème fraiche

White chocolate, toasted almond and macadamia blondie, fresh mint  
and raspberry coulis, vanilla ice cream and crushed pistachios