CUSTOM LINE NAVETTA 28 "YVONNE"



Photo of a sister ship





Rendering

CUSTOM LINE NAVETTA 28 "YVONNE"

/ vonne represents the 'slow motion' philosophy that has always characterized Ferretti Custom Line semidisplacement maxi yachts. These spacious yachts are fuel-efficient and allow for sailing back and forth to, for example, Corsica without the need for refueling.

Come on board and you will immediately be stunned by the most sophisticated interior, signed by the best international designers as well as the very innovative equipment chosen to make your stay on board truly unique and memorable. Natural light and spacious volumes are the dominating elements of the interiors: in the living room, continuous windows stretch from bow to stern, while on the second deck, the circular glazing door makes you feel you are in deep connection with the sea.

Yvonne immediately strikes for its absolutely innovative garage and swimming platform: the floodable garage stores a jet tender of 4.45 meters long which can be launched without using a davit, a bathing platform that can be extended up to 15 m2 including 2 parasols and 2 lounge chairs making this area a fantastic sunbathing place. Even the cockpit offers an original multi-function sunbathing area that can be used in 5 different ways.

The master bedroom on the main deck at bow, has, a wide walk-in wardrobe/dressing room, large windows and the shower room can be converted into a Turkish bath. Below deck a central lobby leads to the four guest cabins, three of which are double and one fitted with twin beds; all have ensuite heads and separate showers and are beautifully decorated combining luxury and elegance while ensuring a "make yourself at home" feeling.









CUSTOM LINE NAVETTA 28 "YVONNE"

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The panoramic upper deck dominated by the circular glazed sliding door system embraces the dining area and connects the interiors to the outdoor areas, which are amazingly wide. A concealing TV screen in the outer ceiling can be, thanks to its 180° rotation system, watched from both the outside area and the indoor dining area.

Finally, going up to the third deck you will discover a very private area. After a dip in the Jacuzzi, you will forget everything lying down the very spacious sun pad, away from everyone's sight. The upper deck also hosts a standing shower, a canopy over part of the sun pad and a high fountain pouring water directly into the Jacuzzi.

The standard audio/video equipment installed on the Navetta 28 is truly impressive. This amazing system, called 'VOTIS' (Video works One Touch Infotainment System) allows to control through iPads the whole entertainment system installed, thereby replacing all the remote controls of the various on board appliances with one single device.

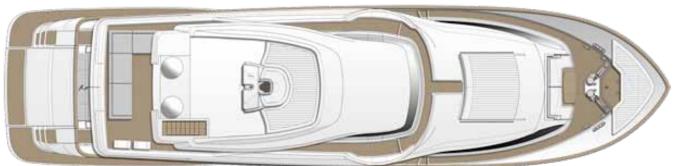
Amenities:

2 new generation sea bobs • 1 high performance tender • 1 waterski • 1 doughnut • 1 paddle • Watertoys and snorkeling equipment • Deck Jacuzzi • Bed linen and towels provided • Wi-Fi • Audio/video equipment controlled by iPad.

The yacht charter includes:

Yacht rental for a week (Saturday to Saturday) • Crew (captain, chef, first mate, deckhand/stewardess and a stewardess) • The yacht charter does not include: diesel, harbor fees outside of base harbor, food and drinks.











CUSTOM LINE NAVETTA 28 "YVONNE"

Length	28,31m
Beam	7 m
Draft	2,21 m
Built	2015
Builder	Ferretti Yachts Custom Line
Туре	Motor Yacht, semi displacement
Engines	2 x MAN V8 1200 HP
Fuel capacity	12.400 litres
Maximum speed	16 Knots
Cruising speed	13,5 knots
Range cruising speed	650 nautical miles

Guests:

Sleeping	10
Cruising	
Cabins	4 double + 1 twin
Bathrooms	6
Crew	5
Crew cabins	3
Area of navigation	Mediterranean
Registration	London, commercial MCA
Rase	Antihes France

Price per week:

High season	59.000 p	olus 20%	French VA	Γ
Low season	54.000 p	lus 20%	French VA	Γ



CREW PROFILE



GILLES DRAY

Gilles, French was the captain on the owner's

first yacht. After a long career as an army officer,

he became captain on board large commercial

vessel and sailed around the world. Being an

instructor at the French maritime school, he

masters technical navigation equipment and international maritime regulations. He thrives

on maintaining a high standard of safe working

and sailing procedures in all practices. His

confident and cheerful personality are highly

appreciated by the guests and crew alike.

ADELA KLIMOVA
- CHIEF STEWARDESS

Adela is Czeck and has a very extensive experience on board large yachts as a chief stewardess. She provides the guests with a high level of service thanks to her excellent organisational and communication skills. Her kindness and great, sense of humor will make one's stay on board memorable. In her free time, Adela practices sports intensively.

Luka, native of Croatia is also following Yvonne's owner on his second yacht and is ready for a busy charter season. He prides himself in keeping the exterior of Yvonne immaculate at all times. Feeling at home on the water he is happy to pass on his knowledge of all water sports onto the guests who are looking for some adventure. Their wellbeing is his priority and one will often see him helping his fellow colleagues in their daily chores.

MARYLIN DELAPLAGNE

Marylin is a highly-experienced French chef with a very positive attitude. Her passion for flavours and scents leads her to unveil the treasures of our culinary heritage. Although her daily cuisine is healthy Mediterranean food, she has travelled the world and learn how to cook the best of Asia, Middle East and Southern Europe. She is also an expert in special diets (sugar and fat free, no gluten, etc...). This fitness addict maintains a strong sense of discipline and performance in her daily routine.

SONA STRNADOVA — JUNIOR STEWARDESS—

Sona grew up in Slovakia but she lost her

heart to France a long time ago. With a strong background in luxury hospitality her career to date has been all about people and the delivery of superb service.

She seeks perfection in her daily tasks and enjoys providing exceptional levels of comfort and attention to each guests.

Sona's ready smile, sense of humour and attention to details are a hit with crew and guests alike.

ONE WEEK SAMPLE MENU







BREAKFAST_____



Black coffee, cappuccino,
Selection of teas (with fresh ginger, lemon, etc...)
Hot chocolate, fresh fruit juices
Fresh and toasted bread, croissants and other French pastries
Gingerbread, pancakes

Butter, jam, marmalade, honey, jelly jam...
Selection of cheese and ham, local sausages
Porridge, muesli, corn flakes
Fresh fruit salad, selection of fruit
Eggs (baked, poached, boiled, scrambled with bacon, cheese, ham...)

Or anything on request...



APPETIZERS ____



Stuffed cherry tomatoes: mimosa and Ricotta cheese with shrimps Fresh salmon tartar with whipped cream Carrots and apples with a honey and curry Vinaigrette

> Feta cheese cream and tomato tartar Goat cheese parcels (Aumônières) Little crab cakes

Mini Bordeaux Cannelés (flavored with either Chorizo, candied tomatoes, olives...) Dried fruit stuffed with Foie Gras Red onion Tatin tartlets Mini Spring rolls Selection of vegetable crisps (violet, beetroot, soft potatoes...)
Parmesan Torsades with cumin seeds
Mini fruit tartlets with Crème Patissière
& Cream puffs

Mousse glass cups with:

Dark chocolate and coconut Mint and chocolate Chantilly Pistachio and strawberry Mascarpone Raspberry and kiwi

And Many More...

LUNCH_____

MONDAY

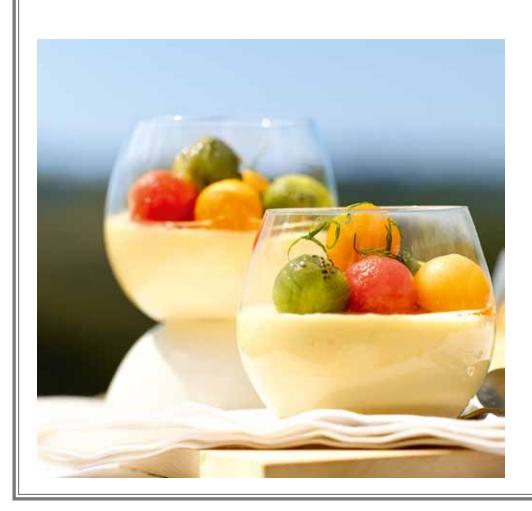
Carpaccio of St Jacques with vanilla juice
Sea bass baked in a salt crust
Fondue of leeks and sweet chestnut crumble
Poached pears

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TUESDAY

Oyster gratin with an iodized cream and a caviar quenelle

Sole rolls with herbs and artichoke cream
Strawberry and basil soup





WEDNESDAY

Salmon tartar and asparagus

St Pierre filet with an emulsion of peppers Red fruit gratin

THURSDAY

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Sushi/Maki

Fresh chinese mussels noodles Corolla of pineapple and whipped cream

FRIDAY

Avocados and Argan oil supreme of grapefruit

Squids stuffed with Ceps Lemon Granité

SATURDAY

Sea bass Ceviche flavoured with lime

Vongole linguini Chocolate Fondant with pistacho nuts

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SUNDAY

Mango tartar with avocado

Salmon «en croûte» in toasted sesame Wild rice and vegetable brunoise Pistachio tiramisu



DINNER____

MONDAY

Watermelon gazpacho

Knuckle of lamb with former small vegetables and violet cream

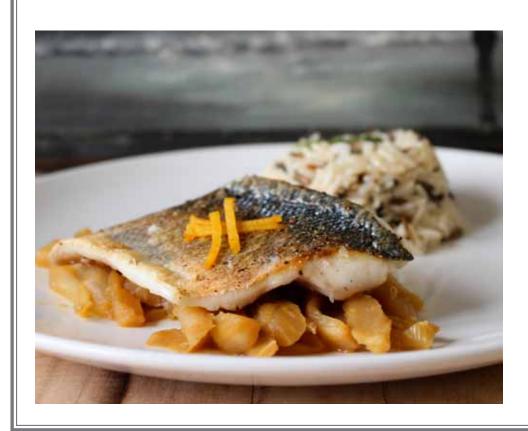
Lemon tart

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TUESDAY

Velouté of coral lentils

Back of cod with toasted almond flakes Argan vegetable stew (Tajine) Marsala fried figs





WEDNESDAY

Foie gras «crème brûlée»

Thick-cut turbot and olive vinaigrette
Crunchy vegetable Julienne
Apricot tatin

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THURSDAY

Beef carpaccio and parmesan cheese

Red mulets filet flavoured with turmeric and an eggplant dip Boiled fingerling potatoes Bordeaux Cannelés flavoured Champagne sabayon

FRIDAY

Cutlets of foie gras Flambé in Armagnac

Mashed soft potatoes
Iranian rice pudding
Brochettes of exotic fruit

SATURDAY

Crab and balsamic cream tomato mille feuille

Pesto frosties Marsala chicken Pineapple crumble

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SUNDAY

Candied cherry tomatoes with thyme

Honey and cranberry duck breast Polenta fries Candied apricots with marmelade and almonds

