

# CUSTOM LINE NAVETTA 28 "YVONNE"



Photo of a sister ship

## CUSTOM LINE NAVETTA 28 "YVONNE"



Yvonne represents the 'slow motion' philosophy that has always characterized Ferretti Custom Line semi-displacement 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 m<sup>2</sup> 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.

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© Photo Laura Rizzi  
Rendering

Rendering

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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 • Water toys 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
Type.....	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.....	12
Cabins.....	4 double + 1 twin
Bathrooms.....	6
Crew.....	5
Crew cabins.....	3
Area of navigation.....	Mediterranean
Registration.....	London, commercial MCA
Base.....	Antibes, France

### Price per week:

High season.....	59.000 plus 20% French VAT
Low season.....	54.000 plus 20% French VAT



# CREW PROFILE

GILLES DRAY AND HIS CREW  
ARE LOOKING FORWARD  
TO WELCOMING YOU ON BOARD



**GILLES DRAY**

CAPTAIN



**ADELA KLIMOVA**

CHIEF STEWARDESS



**LUKA PRPIC**

DECKHAND



**MARYLIN DELAPLAGNE**

CHEF



**SONA STRNADOVA**

JUNIOR STEWARDESS

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 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 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 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.



YVONNE

# 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

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## THURSDAY

**Sushi/Maki**

Fresh chinese mussels noodles

Corolla of pineapple and whipped cream

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## 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 mullets filet flavoured with turmeric and an eggplant dip  
Boiled fingerling potatoes  
Bordeaux Cannelés flavoured Champagne sabayon

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## 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

