



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

OCEAN *Vibes*

Dream Yacht, in partnership with Paradise Yacht Management, are delighted to present 'Ocean Vibes', available for Crewed Yacht Charters in the British Virgin Islands.

Yacht specification

- **Cabins:** 4 double cabins / 2 forepeak cabins (for crew)
- **Bathrooms:** 4
- **Guests:** 8
- **Amenities:** In cabin air conditioning, Wi-Fi, floating mats, paddle boards, wake board, snorkelling equipment, 2 x water skis, yoga mats, gym equipment, fishing rods, dinghy with out board motor





Your crew

SKIPPER

» Max Craven

Max's love affair with the sea began early in life, and it's been a lifelong journey of adventure and discovery. Born and raised in the UK near the water, Max's passion for sailing grew as he did. He is Yacht Master qualified and happiest when at sea.

With extensive experience in the Mediterranean, Caribbean and Polynesia, these vibrant and diverse cruising grounds have become his second home, and he knows many hidden gems and secret coves that these regions have to offer.



CHEF / HOSTESS

» Elise Lindbergh

Elise was initiated into the culinary world by her food-centered family. After she graduated, she received a scholarship to attend an 8-week culinary course in Virginia, taught by recognized Swiss Master Chef Rolf Strub, and under the direction of Chef Antwon Brinson. Her culinary interests are informed by her world travels, which include a 9-month stay in India, a month in Nepal, and multiple stays in Europe and Central America. She believes a meal should be both a social event and an experience that titillates all of the senses.



Lunch / Starters

- Ahi tuna with chimichurri arugula
- Four cheese and mushroom flatbread
- Five spice chicken báhn Mi
- Tuna Niçoise salad
- Homemade hummus platter
- Marinated tuna poke
- Caprese salad
- Ceviche
- Stuffed endive boats



Dinner / Desserts

- Ginger marinated pork tenderloin with peanut sesame noodles served with roasted bok choy and mixed vegetables
- Roast chicken breast and butternut fettuccine topped with Gorgonzola and toasted walnuts
- Seared mahi mahi topped with tarka made of sautéed mustard seeds, garlic, slivered almonds, and olive oil and served with basmati rice and aloo gobi
- Smoked tea red snapper with tangy mango salsa and butterfly pea flower rice
- Grilled lobster and porcini port wine risotto
- West African Peanut Soup made from sweet potatoes and peanuts, topped with tofu, scallions, and crushed peanuts
- Molten chocolate lava cake
- White chocolate cheesecake drizzled with a blueberry coulee.
- Almond kringles pastry with a rich almond filling and buttery crust, served with fresh fruit and homemade whipped cream.



Guest reviews

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“Thank you so much for an amazing week letting us discover the beauty of the Virgin Islands. With a super knowledgeable Captain at the helm and amazingly talented Chef Elise in the galley, so much fun was had above and below water for the little helpers in the kitchen and discovering gorgeous islands. A huge thank you from the Batistas!”

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“Thank you, thank you, thank you for the trip of a lifetime! You have made this trip so much more incredible than we could have ever imagined! You are the dream team, from the phenomenal cocktails and service, to the dream-worthy food and awe-inspiring excursions! We will cherish the beautiful photos and memories for the rest of our lives. We hope our paths cross again! If you ever find yourselves in Nashville, please reach out and visit! With love, the DeJong Family.”

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More information

For more information about Ocean Vibes and our Crewed Yacht Fleet, contact the team today:

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