



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

KASIOPEJA

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

Yacht specification

- **Cabins:** 4 double cabins
- **Bathrooms:** 4
- **Guests:** 8
- **Amenities:** Air conditioning, Wi-fi, kayak, paddle board, snorkeling equipment, fishing rods, dinghy with out board motor





Your crew

SKIPPER

» Owen Aschoff

Growing up in Florida, Skipper Owen developed a love for the water attending BASS Federation tournaments with his parents. His passion for offshore sportfishing began as a mate, and he later fell in love with sailing on a 38' Hinckley. After touring the U.S. as a drummer, Owen moved to the USVI, where his boating career took off. He has spent the last ten years captaining vessels from 35 to 60 feet and racing in international regattas.



CHEF / HOST

» Chris Jarret

Growing up in sunny San Diego in a large Italian family, Chris learned to cook at a young age, igniting his passion for culinary excellence. With 23 years of professional cooking experience, Chris has had the privilege of working in Michelin-starred restaurants in Spain and Northern California. Though Chris spent years perfecting his craft, he now brings his love for food and the ocean together, where he enjoys creating unforgettable dining experiences for guests during their ocean adventures.





Lunch / Starters

- BBQ Chicken with Fries and a 4 Seasons Salad with Your Choice of Dressings
- Grilled Burgers with Fries and a 4 Seasons Salad with Your Choice of Dressings
- Your Choice of Assorted Sandwiches with Chips and 4 Seasons Salad with Your Choice of Dressings
- Eggs Your Way with Rustic Garlic Potatoes and Bell Peppers and Onion
- Build Your Own Omelet Bar with Ham, Bacon, Breakfast Sausage, Tomatoes, Spinach, Bell Peppers, Onions
- Smoked Salmon Lox Bagel with Cream Cheese, Smoked Salmon, Cucumber, Red Onion, and Capers

Dinner / Desserts

- Angel Hair Pasta No. 9, Grilled Asparagus and Broccolini, Garlic Bread, Microplaned Parmesan, Chiffonade Italian Basil
- Filet Mignon to Preferred Temperature, Seasonal seafood, vegetables, Demi Glaze for Filet, Garlic & Shallot White Wine Redux for Shellfish
- Chicken or Beef Stir-Fry with Broccoli, Snow Peas, Carrots, Yellow Squash, Bean Sprouts, Baby Corn and rice
- Citrus Salmon with a Grapefruit Crisp and a Citrus Drizzle
- Chocolate Lava Cake with House-Made Whipped Cream, Dark Chocolate Sauce, Powdered Sugar, and Strawberries
- Chocolate Chip or Pistachio Cannolis with a Drizzle of Melted Chocolate and a Dusting of Vanilla Powdered Sugar
- Smoked Chili Spiced Cheesecake with a Berry Reduction, Chocolate Dusting, and Mixed Fruit Mini Spheres



Guest reviews

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Owen has been our “go to” captain for the last six years. He has taken us and our guests on numerous adventures all over the British and US Virgin Islands. We have seen and enjoyed the main sights of the Islands but Owen takes us to the places that not all will bother to go. Some of our best times have been those beautiful spots that are off the beaten path. He knows the history of the Islands and we always learn something new. He is truly a wonderful guy and a great friend. We highly recommend spending your time with Owen.

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More information

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

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