



DREAM YACHT

In partnership with

PARADISE
YACHT MANAGEMENT

MEMENTO

Amori

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

Yacht specification

- **Cabins:** 5 double cabins / 2 forepeak cabins (for crew)
- **Bathrooms:** 5
- **Guests:** 10
- **Amenities:** Air Conditioning in cabins, Wi-Fi, 2 Sea Scooters, kayak, fishing rods, snorkeling equipment, paddle boards, subwing, wakeboard, yoga mats, BBQ, dinghy with out board motor





Your crew

SKIPPER

» Edward Horack

Captain Ed is a USCG-licensed Master with over 90,000 nautical miles, including transits through the Suez and Panama Canals and crossings of the Pacific and Atlantic Oceans. His extensive experience spans private and charter yachts, navigating waters from the U.S. East Coast to the Bahamas, Virgin Islands, and the South Pacific. He is also a proud member of the Trusty Shellbacks of King Neptune. Raised on Long Island's South Shore, Ed loves the outdoors and enjoys sailing, skiing, and golfing. He has recently explored the Rockies in Montana. Currently, Ed captains Memento Amori and is committed to delivering unforgettable vacation experiences.



CHEF / HOST

» Desiree Jackson

Raised in Arkansas and Long Island, Chef Desiree's diverse background has shaped her culinary skills. A graduate of Johnson and Wales University, she honed her craft under renowned chefs in South Beach, the Hamptons, San Francisco, and Hawaii, and excelled as a top sales producer for Sysco Foods. Her dishes, inspired by her travels across 14 countries and time in Bali, are complemented by her role as chef and bartender, ensuring an unforgettable guest experience. Her Puerto Rican and Italian heritage influences her healthy, flavorful meals. With her energy and commitment to excellence, Desiree is a valuable asset to our team.





Lunch / Starters

- Jerk chicken salad lettuce wraps or stuffed avocados
- Pork shawarma gyro platter
- Wahoo or mahi protein burgers on a ciabatta bun
- Blackened tuna BLTs
- Leche de tigre with spiny lobster and plantain crisps
- Vietnamese blackened shrimp spring rolls pineapple coulis
- Bifongo ceviche filled cups
- Churrasco beef nachos yuca chips black bean pico and avocado creme

Dinner / Desserts

- Kung Pao locally caught triggerfish served with veggie fried rice and crisp handmade shrimp spring rolls
- Braised short rib Sancocho
- Cajun dusted shrimp over creamy penne pasta
- Seared blackened tuna over mei fun lo mein
- Creole chicken roulade over fresh corn polenta and shoestring fried carrots with herb salad
- Grouper Vera Cruz over green banana and yuca mash with sweet pepper coulis
- Whole fried yellowtail snapper with a traditional assortment of dipping sauces and family-style sides
- Very Chocolate Charcuterie board
- Truffles cookies, fruits pastries and other sweets family style
- Pina colada upside down cake



Guest reviews

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“You were the best hosts we could possibly ask for. None of us could have asked for a better trip than you gave us! Thank you so much for everything. Love Marie”

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“Dear Adriana & Justin. Thank you for an amazing sailing trip with great experiences and food, you guys created an incredible trip for our family. We really appreciate all the food. We wish you all the best life has to offer, THANK YOU - Ann”

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More information

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

US: susan.chappelle@dreamyachtcharter.com

+1.855.650.8902

EU: celine@dreamyachtcharter.com

+33 6.38.11.62.22

