

two oceans





OVERVIEW

Step aboard TWO OCEANS and experience a charter unlike any other. This 2023 Bali 5.4 catamaran seamlessly combines innovative design with unparalleled luxury, from its signature “Bali garage door” that opens the yacht to panoramic views to the solid foredeck complete with a spacious sundeck for sunbathing.

With indoor/outdoor dining options and an open, breezy layout, TWO OCEANS invites you to fully embrace the vibrant surroundings of the Caribbean or Mediterranean. Boasting three distinct living spaces—the main salon, flybridge, and foredeck—this yacht is built to provide comfort, flexibility, and exclusivity at every turn.

From fine linens and premium dining settings to a full suite of water toys, every detail on TWO OCEANS is curated to enhance your experience. Prepare for an unforgettable escape with an experienced crew dedicated to creating a bespoke journey tailored just for you.

KEY FEATURES

ADJUSTABLE HEIGHT HYDRAULIC SWIM PLATFORM

FULLY OPENING BALI “GARAGE DOOR” IN SALON

HUGE MASTER CABIN

PRIVATE CHEF ONBOARD

EXTENSIVE WATER TOYS

TV IN SALON

FULLY AIR-CONDITIONED INTERIOR

LARGE DINGHY WITH 60H/P

UNDERWATER LIGHTING

GENERATOR 20KW

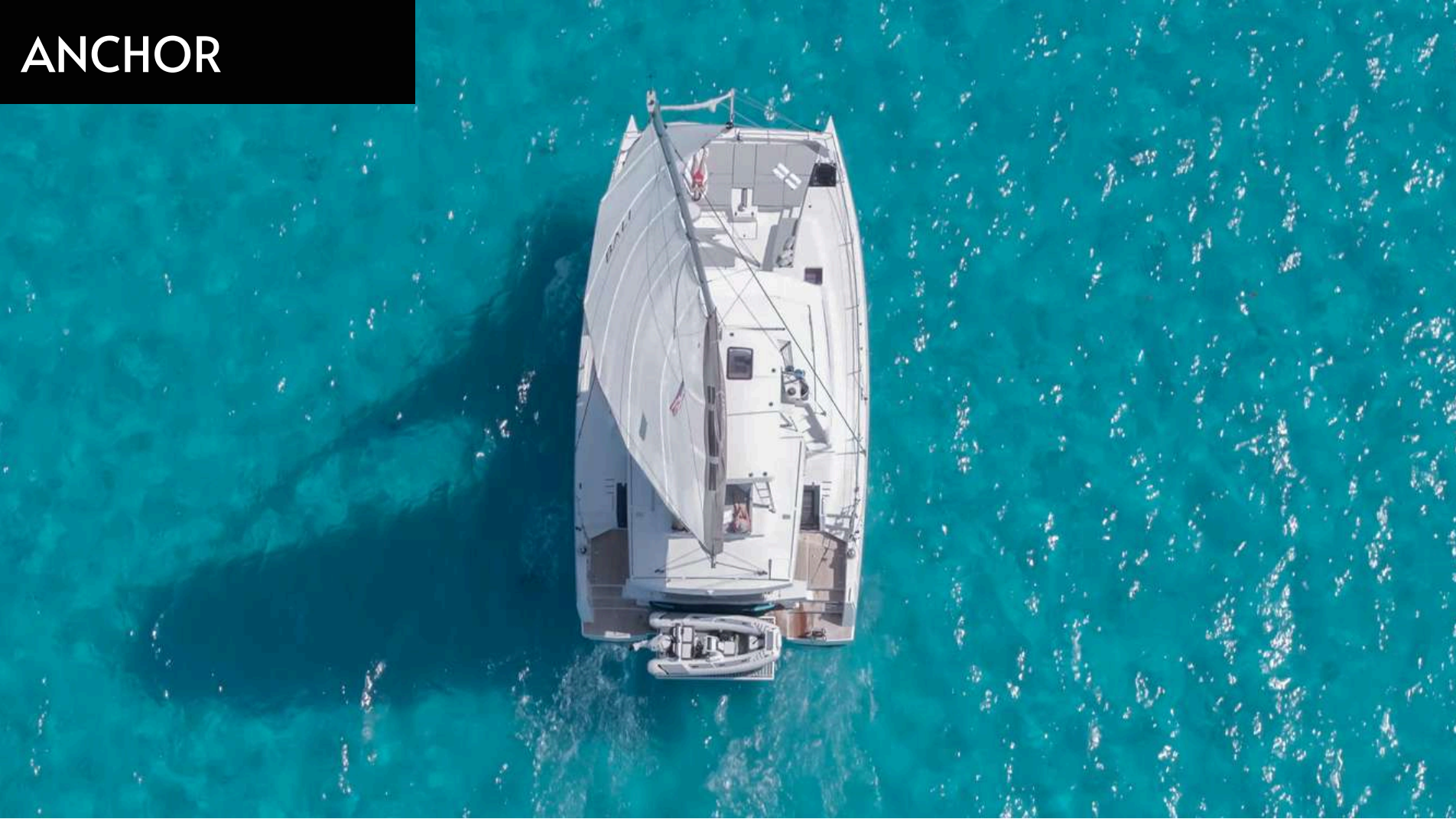
FLATTOP GAS GRILL

FLYBRIDGE WITH HARDOP

STARLINK WIFI

REVIVE DRINKING WATER FILTRATION SYSTEM

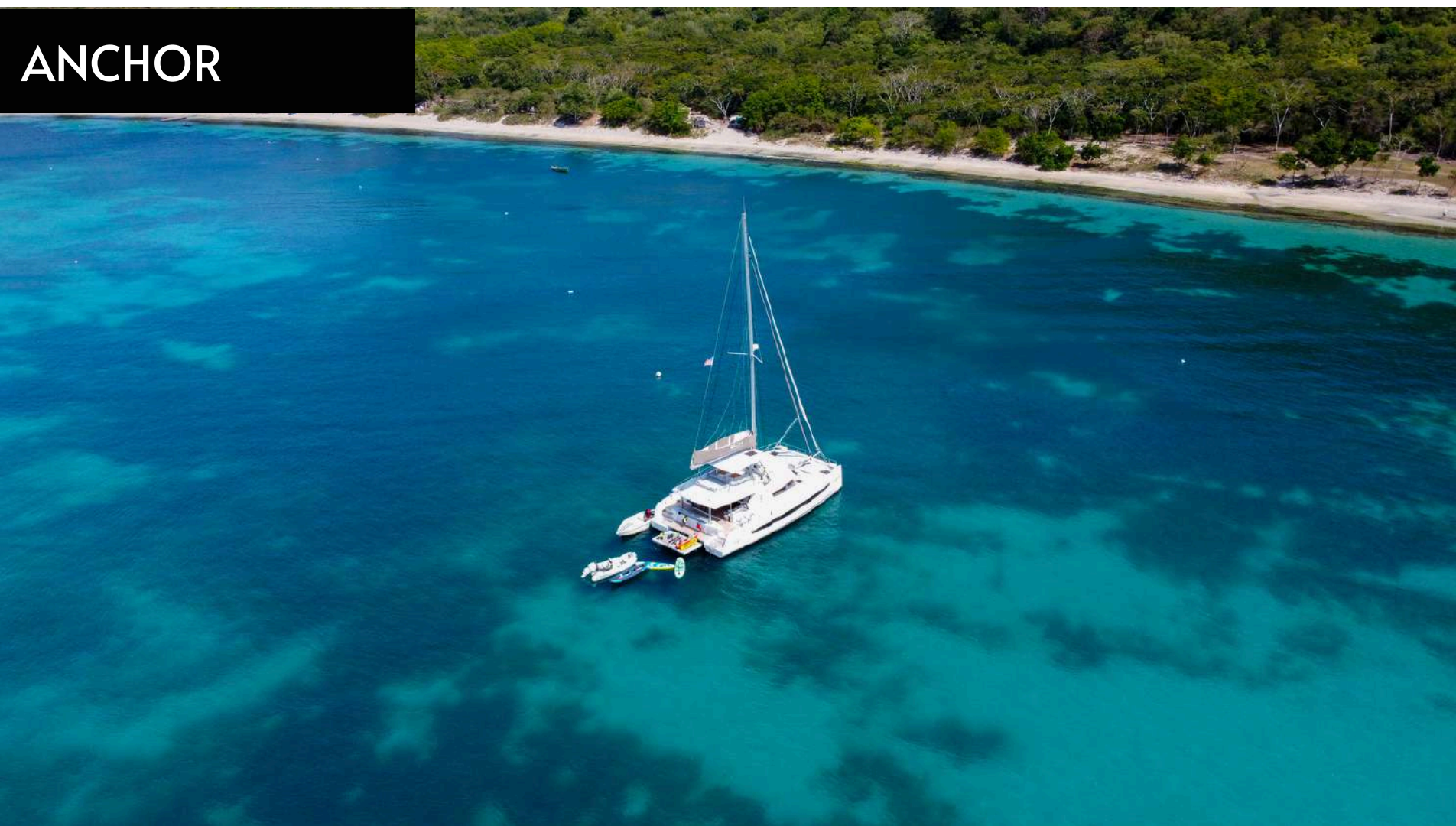
ANCHOR



ANCHOR



ANCHOR



ANCHOR



SAILING



HELM



SAILING



FLYBRIDGE DINING



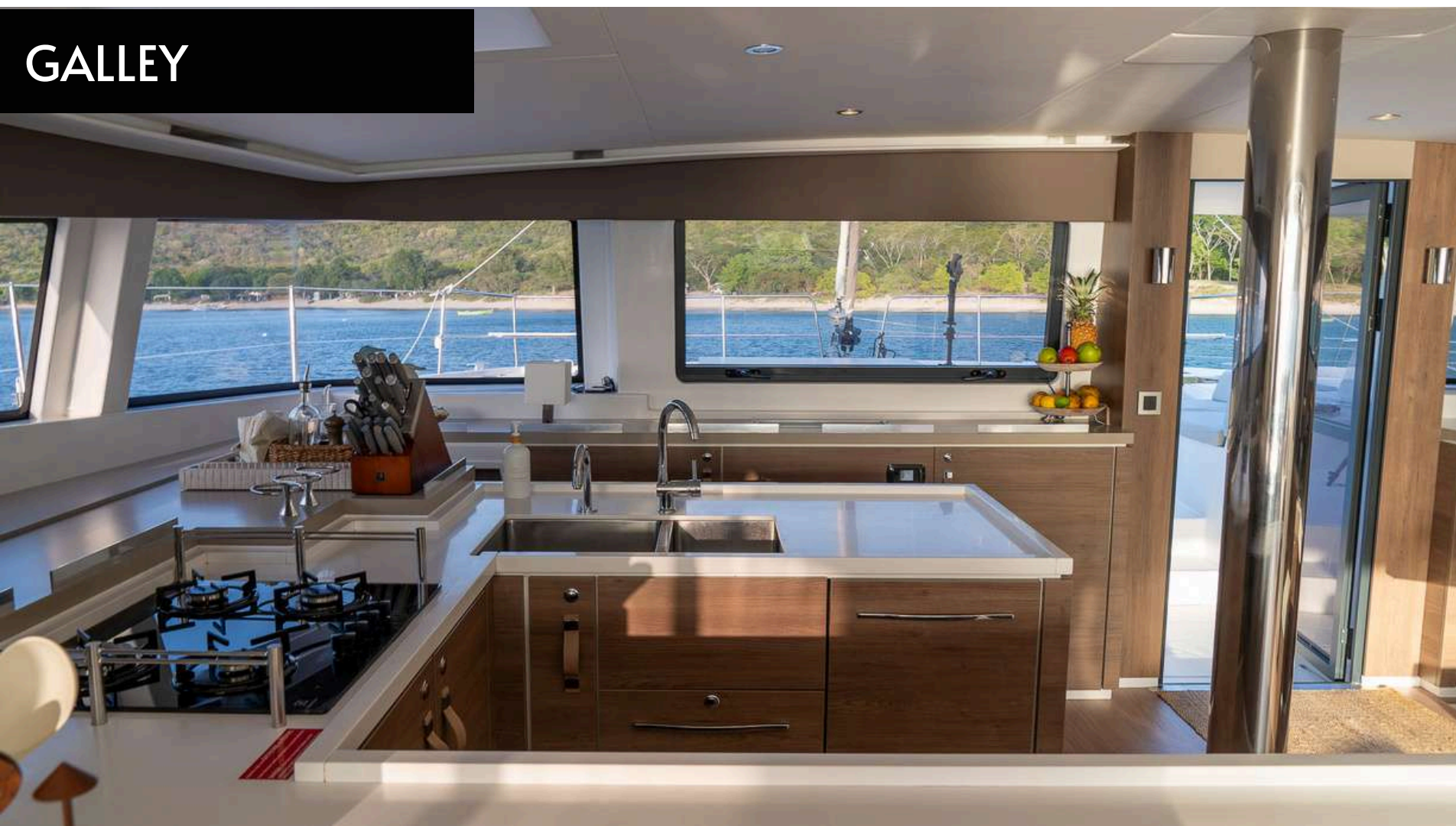
WORKING DESK



DINING & GALLEY



GALLEY



GALLEY





MASTER SUITE



MASTER SUITE



GUEST SUITE



GUEST ENSUITE



TWIN ENSUITE



TWIN SUITE



BREAKFAST



DINNER



DINNER



BREAKFAST



SUNDECK LOUNGING



SNORKELING



SNUBA



SUNDECK LOUNGING







DETAILED SPECIFICATIONS

NAME: TWO OCEANS

BUILDER: BALI CATAMARANS

BUILT: 2023

LENGTH: 16.95 METRES

BEAM: 8.75 METRES

DRAFT: 1.47 METRES

CABINS: 4

GUESTS: 8

CREW: 2

TOP SPEED: 12 KNOTS





EQUIPMENT & TOYS

HIGHFIELD TENDER 4M + SUZUKI 60 HP

2 PADDLE BOARDS

FLOATING MATS

1 SEANXT AND 2 SEA SCOOTERS

WAKEBOARD

WATER SKIS

1 AIRHEAD HOTDOG, 1 AIRHEAD G-FORCE TUBE

SNORKELING EQUIPMENT

SUNCHILL FLOATING POOL

INFLATABLE KAYAK (2 PAX)

INFLATABLE WATER CHAIRS





CABIN LAYOUT

NO. OF GUESTS: 8

NO. OF GUEST CABINS: 4

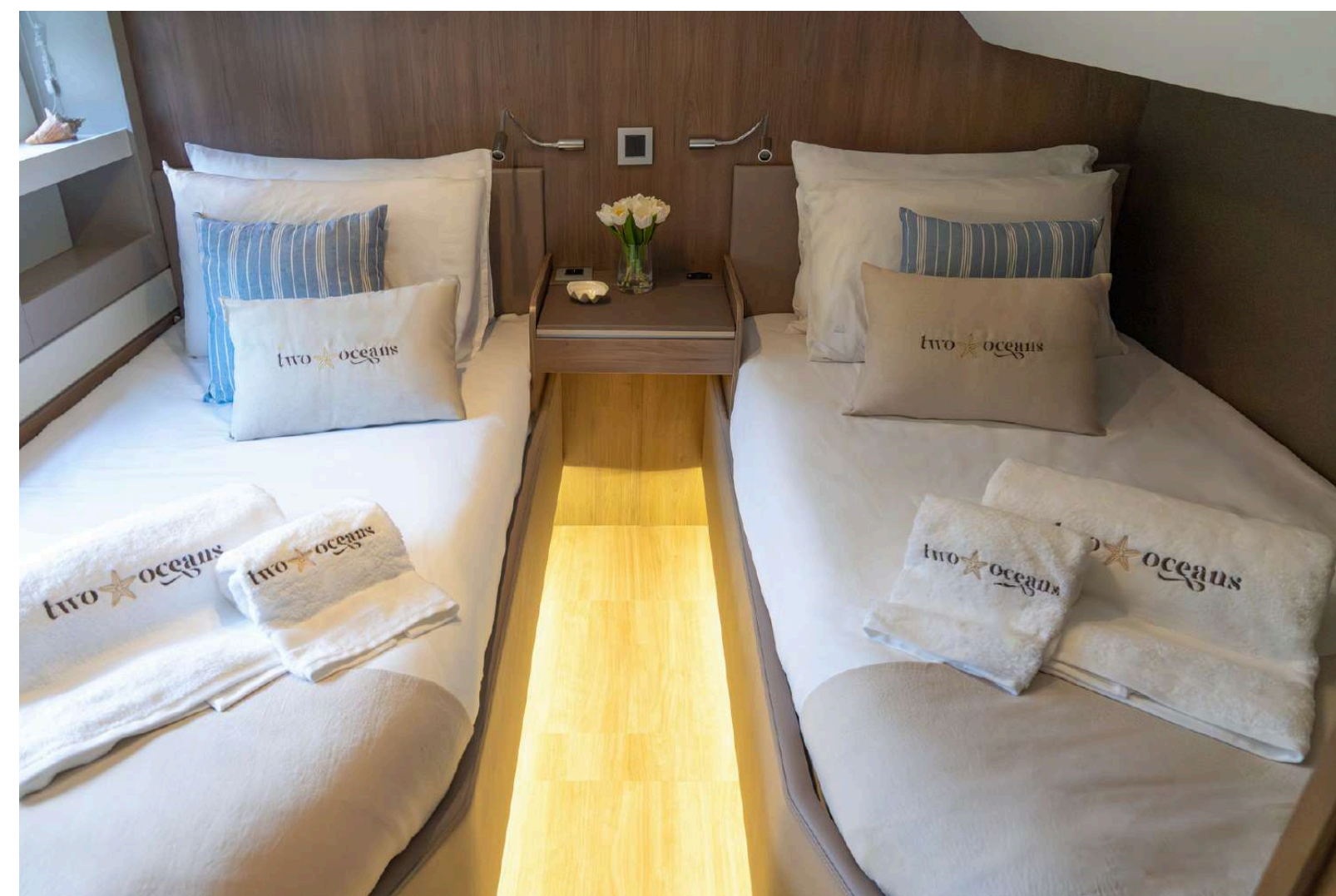
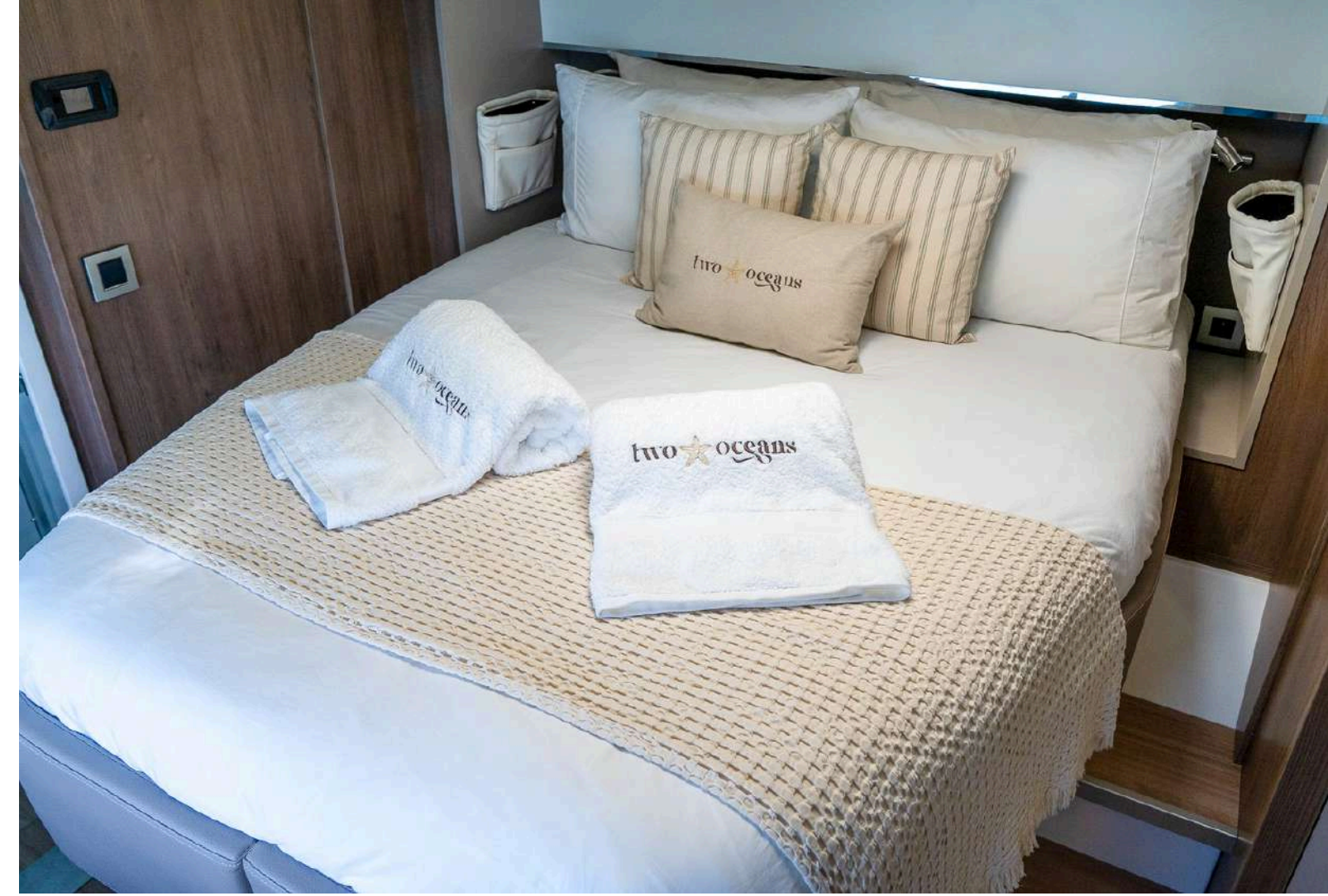
CABIN CONFIGURATION: 1 QUEEN, 2 DOUBLE, 1 TWIN

SHOWERS: 4

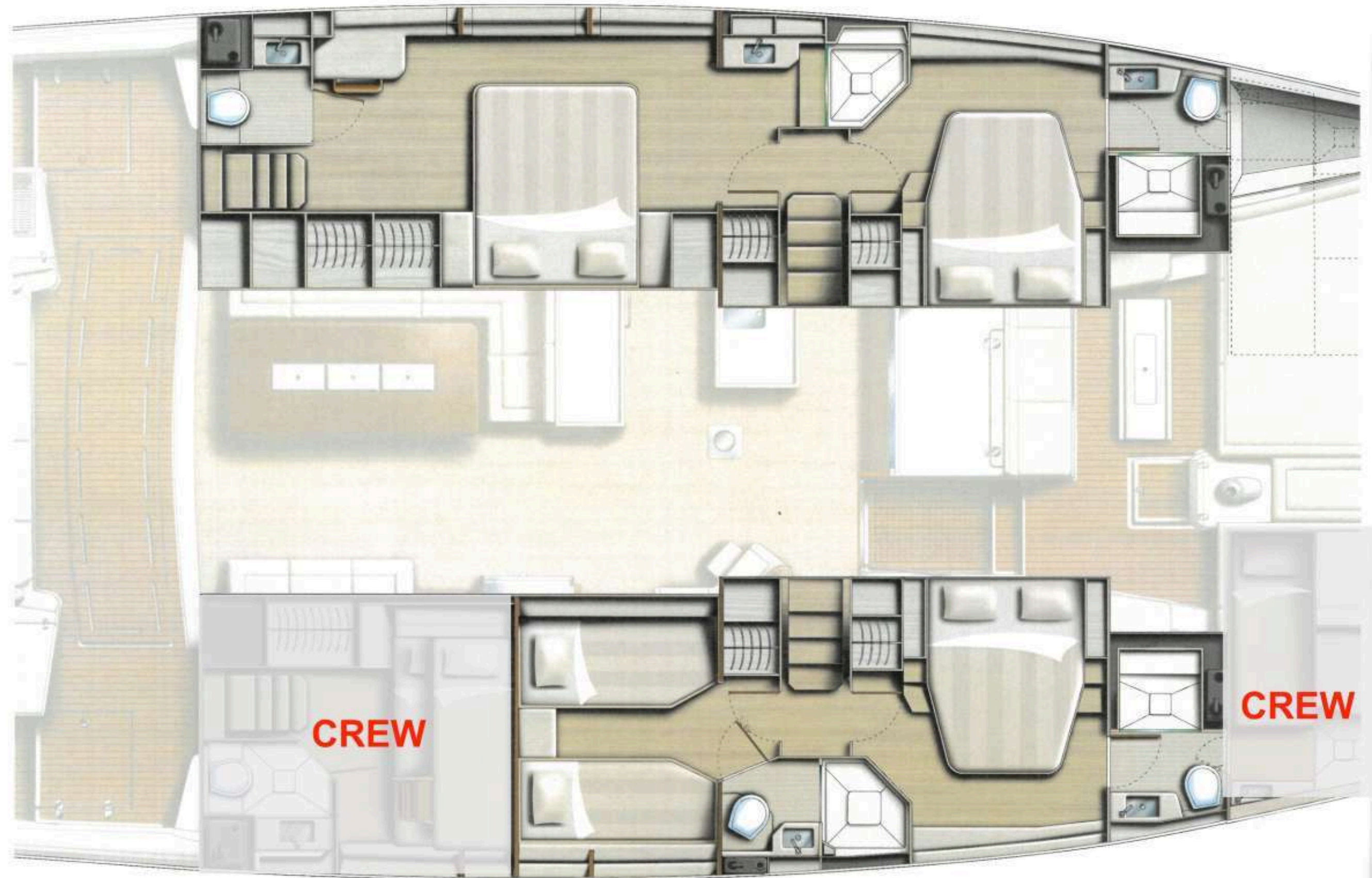
ELEC. HEADS: 4

WASH BASINS: 4

A/C: FULL



LAYOUT



MEET YOUR CAPTAIN GEORGE

Captain George Vaughan is an experienced mariner with a passion for delivering exceptional yachting adventures. With over 50 successful charters and two transatlantic crossings to his name, George brings unparalleled expertise, professionalism, and enthusiasm to every voyage.

This is George's third Caribbean charter season, solidifying his reputation as a seasoned and competent captain. His journey began in the Windward Islands, where the prestigious Sandy Lane Yacht Club and Residences became his base. In his second season, George navigated the stunning waters of Saint Martin and the British Virgin Islands, further honing his skills in providing seamless and memorable guest experiences.

George's maritime career began as a deckhand on superyachts, where he developed a deep understanding of yacht operations, navigation, and maintenance. Over the years, he worked his way up to captain, consistently applying his knowledge and expertise to ensure the safety and enjoyment of his guests and crew.

A holder of the RYA Yachtmaster Offshore 200GT (Commercially Endorsed) and other essential maritime certifications, George combines technical proficiency with a friendly, approachable demeanor. Whether orchestrating complex passages or crafting unique charter experiences, he is committed to delivering excellence at sea.

Captain George Vaughan is not only an adept sailor but also a natural leader, dedicated to creating unforgettable adventures for all who step aboard.



MEET YOUR CHEF SANDRA

Chef Sandra Franck is a talented and creative culinary professional from Denmark, combining years of diverse culinary expertise with a passion for exploring flavors from around the globe. With a Yacht Chef Certificate from Ashburton, STCW certifications, and a BI/B2 visa, Sandra brings exceptional skill, adaptability, and professionalism to every role.

Sandra's extensive experience includes:

- **Yacht Chef:** Overseeing galley operations on private yachts, including the 28m Celtic 2, where she catered to up to 8 guests and 3 crew. Her responsibilities spanned menu planning, provisioning, accommodating dietary restrictions, and delivering exquisite dishes across a variety of cuisines, such as Irish, German, Italian, and Thai.
- **Private and Personal Chef Roles:** Cooking for families and corporate retreats, with expertise in vegan, keto, and low-sugar diets.
- **Sous Chef:** Catering for large groups at Re-Green Retreat in Greece, incorporating fresh, locally sourced ingredients.

Sandra is highly skilled in bread making, pasta, cakes, and ice cream, as well as a range of international cuisines, including Vietnamese, Moroccan, and Japanese. Her organizational abilities ensure a spotless galley, and her attention to detail elevates every meal she prepares.

Beyond her culinary prowess, Sandra is also an accomplished barista and bartender, with expertise in latte art and cocktail crafting. Her background in service and management adds a valuable layer to her ability to interact with guests and crew, ensuring memorable experiences on board.

Known for her cheerful demeanor, dedication, and ability to thrive in dynamic environments, Sandra seamlessly integrates regional flavors into her creations while catering to individual preferences. Her love for the ocean and commitment to excellence make her a standout professional in the yachting industry.



SAMPLE BREAKFAST MENU

Shakshuka, baked eggs in tomato sauce, served beside fresh bread and herb butter

French toast served with Bacon & Maple syrup

Pancakes served with applesauce and chive sour cream dipping sauces

Buddha bowl coconut chia pudding with red fruit and crispy nuts

Eggs Benedicts served with homemade bread and hollandaise sauce

Waffles served with topping bar, fruit compotes, fresh whipped cream

Bagels served with smoked salmon with sour cream



SAMPLE LUNCH MENU

Shrimp spaghetti and green salad

Taste of Spain: Delicious Tortilla de patatas with sausages, grated tomato served with homemade Focaccia

Coleslaw with Crusty Lemon chicken and silky tahini sauce

Gazpacho cold soup and homemade pumpkin gnocchi with sage butter

Paella with delicious Spanish salad

Italian aubergine Parmigiana accompanied with feta Greek salad

Crazy homemade burgers with caramelized onion, goat cheese, fried egg, pickles, bacon and more, always accompanied by a fresh tasty salad



SAMPLE DINNER MENU

Tenderloin with Parmentier caramelized onion and red wine reduction accompanied with delightful Waldorf salad

Caribbean Shrimp chaufa rice in fresh Pineapple accompanied by chicken

Sirloin marinated with thyme on BBQ and grilled potatoes, accompanied by Caribbean salad

Green Peas risotto with local Caribbean fish accompanied by a refreshing salad

Indian chicken curry with basmati rice accompanied by fresh spinach salad and raita

Vellutata of tomato datterino and fish in white wine cream and squid ink rice

Delight Green lasagna with with truffle touches accompanied by fresh Mediterranean salad



SAMPLE DESSERT MENU

Homemade ice cream with grilled pineapple

Homemade hibiscus sorbet

Dark almond cake

Apple crumble with vanilla ice cream

White brownie with macadamias

Tiramisu

Pineapple Sorbet

Yogurt pie with red fruits

Cheesecake







RATES

Season	2 Pax	3 Pax	4 Pax	5 Pax	6 Pax	7 Pax	8 Pax
Winter 2024/2025	\$26,000	\$31,000	\$32,000	\$33,000	\$34,000	\$35,000	\$36,000
Winter 2025/2026	\$26,000	\$33,000	\$34,000	\$35,000	\$36,000	\$37,000	\$38,000

- Minimum 5-nights, inquire for less
- For 6-night charters, divide weekly rate by 7 nights X 6 nights
- For 5 nights or less, divide weekly rate by 6 nights X number of nights
- Child Discount: \$100 off per child under 12 at time of charter.
- Sleep Aboard: 50% of the daily rate. Boarding from 4PM. Guests to dine off the yacht that evening.
- HALF-BOARD: Includes: 7 breakfasts, 4 lunches & 3 dinners.
 - Discount of \$150 per person off the 7 night rate.
- LOCAL FARE: Includes: 7 breakfasts, 5 lunches & 6 dinners.
 - Discount of \$75 per person off the 7 night rate.

- CHRISTMAS
 - Rate \$42,500
 - Must end no later than 26 December.
 - Includes a gala dinner with champagne and premium wines.
- NEW YEARS
 - Rate \$46,500;
 - Must start no earlier the 28 December.
 - Includes a gala dinner with champagne and premium wines.