



La Perle



# SAMANA 59

La Perle



# LUXURY CREWED CHARTER

When you choose a luxury crewed charter, you choose complete peace of mind – we deliver an unforgettable vacation intending to surpass all your expectations.

Get ready to enjoy a premiere experience in privilege and service. Step out of your dreams and into an incredible getaway, with stories you'll share for the rest of your life. Imagine experiencing absolute freedom on a deluxe vacation, sailing the open sea with a crew trained to make this trip an unforgettable adventure for you!

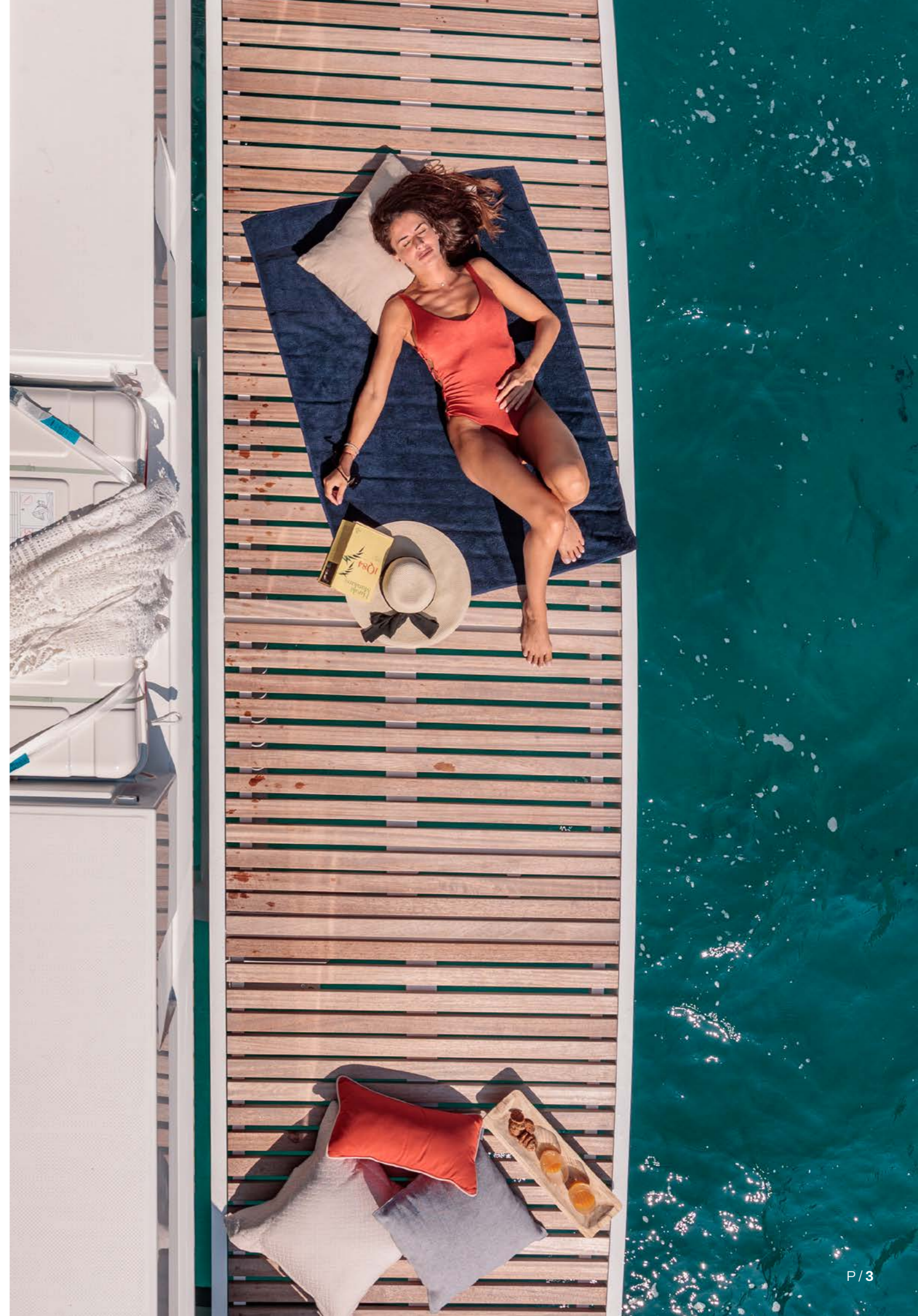
Luxury crewed charters are only available on select 50+ feet catamarans, with a permanent crew dedicated to each yacht.

It's the most enjoyable and lavish way to enjoy a sailing holiday. Your professional crew will sail the vessel, serve gourmet meals, and take care of everything for you – you'll enjoy the freedom to relax, let go, and celebrate your vacation.

Our highly experienced skippers know the best locations to explore, from hidden coves and gorgeous deserted beaches to epic diving spots teeming with marine life, to the best dining and entertainment options on shore.

You will visit attractions and enjoy sights that only a few will be lucky enough to see while experiencing the highest standard of luxury and personalized care.

Your dedicated host/hostess ensures all provisions are stocked, prepares gourmet breakfast and lunch, serves snacks and drinks throughout your journey, and makes sure everything you need is always close at hand.





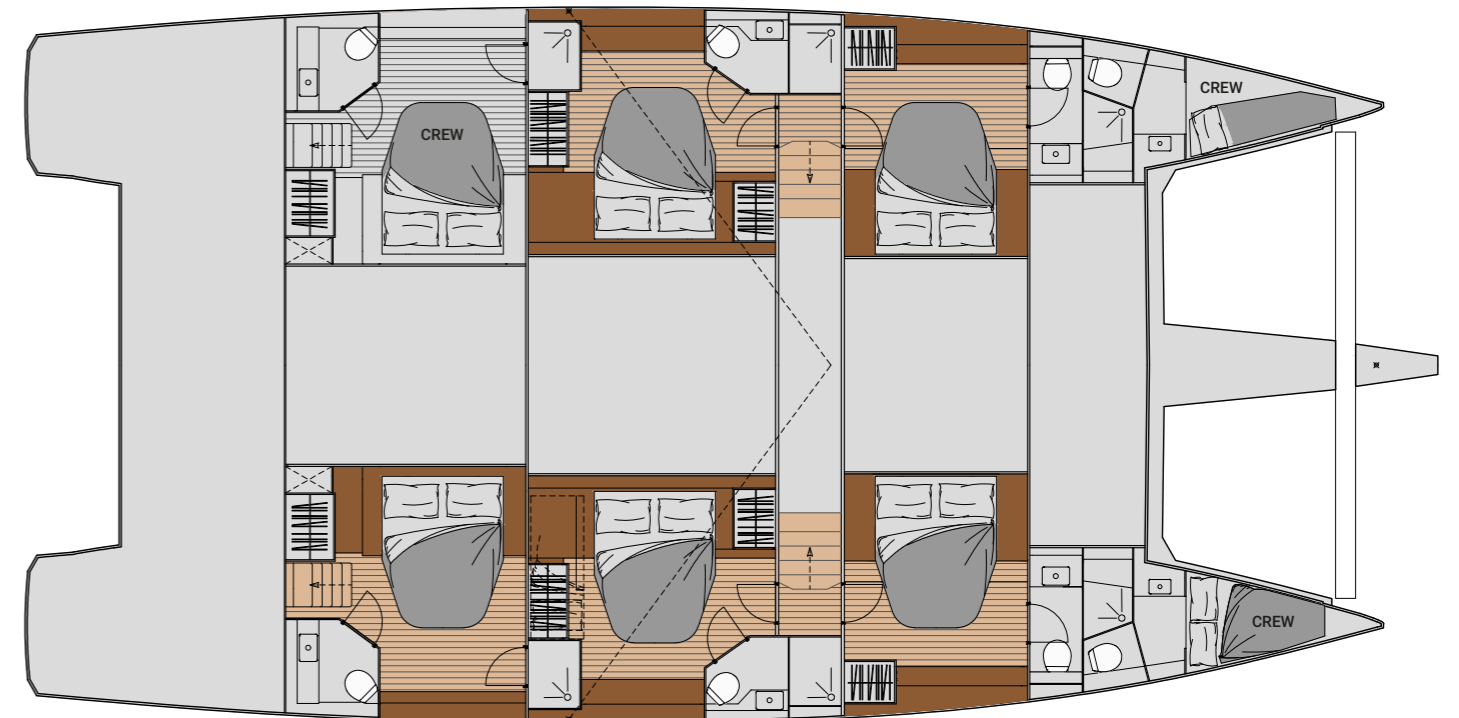
# SAMANA 59

Enjoy a vast and elegant leisure platform aboard the Samana 59 by Fountaine Pajot. The generous deck areas offer plenty of room to relax, sunbathe, or enjoy your favorite water toys. The expansive flybridge is one of the highlights, providing ample space both for those involved in sailing and for guests who prefer to unwind while taking in the views.

Inside, the Samana 59 continues to impress. Large sliding doors open into a bright, welcoming saloon. The layout flows naturally, creating a single open space that blends the galley and the lounge for a warm and social atmosphere. Below deck, all cabins are thoughtfully separated from the living areas, each featuring a comfortable queen bed to ensure privacy and restful nights.

<b>LENGTH</b> 61,6 Feet	<b>CREW</b> 3 - Captain, Chef & Host(ess)	<b>CABINS WITH QUEEN BEDS</b> 5
<b>BUILDER</b> Fountaine Pajot	<b>GUEST</b> 10	<b>ENSUITE BATHS</b> 5

SAMANA 59



\*Yacht layout & images are representative only, and vary by the particular boat specs and model year.



# MEET THE CREW OF LA PERLE

WHERE SEAMANSHIP, FINE DINING & ISLAND ADVENTURE UNITE.

“Every voyage aboard LA PERLE is an immersion in the art of ocean living.”



## CAPTAIN JADEN BUTTERWORTH

**Master of Seamanship • Fishing & Dive Specialist**

Born along South Africa’s north coast, Captain Jaden grew up on the water—fishing, diving, and navigating the wild Indian Ocean. That upbringing shaped a lifelong instinct for the sea, now refined through years of professional yachting and scuba instruction across the Caribbean. Calm, confident, and endlessly enthusiastic, Jaden brings precision seamanship and a deep respect for the ocean to every voyage. Guests benefit from his intimate knowledge of secluded anchorages, vibrant reef systems, and uncharted fishing grounds. Whether you’re joining him on a dawn fishing run, exploring hidden dive sites, or gliding into a sunset mooring, Captain Jaden ensures every detail is effortless, safe, and unforgettable.

“Jaden’s passion for the ocean is magnetic—you feel it the moment he sets the sails or drops anchor over a coral reef.”

## CHEF MICHAEL O’ BRIEN

**Culinary Artist • Dive Master • Creator of Moments**

From Pretoria’s rolling farmlands to the galleys of luxury catamarans, Chef Michael brings a soulful approach to cuisine that blends technique with imagination. A culinary-trained chef and certified dive master, he turns fresh Caribbean ingredients into sensory art—hand-caught fish grilled to perfection, tropical fruit coulis, and breads baked at dawn. Michael’s culinary philosophy is simple: authenticity, freshness, and joy. He curates each menu to reflect the mood of the voyage—vibrant seafood lunches after a dive, refined wine-paired dinners beneath the stars. His plating is elegant; his flavors, unforgettable.

“The ocean provides the ingredients—Michael provides the magic.”



## DECK/STEW JESSICA DAWN SCOTT

**Hospitality Expert • Open-Water Diver • Water Sports Guide**

Jessica embodies the grace and versatility of modern yachting service. With a background in hospitality and an adventurous spirit, she moves seamlessly between deck and interior—ensuring every guest experience is refined yet relaxed. From elegant table settings and silver-service dining to assisting with scuba gear, paddleboards, or E-foils, Jessica makes every moment flow beautifully. Her warm, attentive energy transforms LA PERLE into a sanctuary at sea. Whether she’s serving sunset cocktails, leading a guided snorkel, or arranging a private beach picnic, Jessica’s touch elevates each experience into something personal and memorable.

“Jessica has a rare gift—she makes luxury feel natural.”

## THE LA PERLE EXPERIENCE

**Fine Dining • Scuba Adventures • Sport Fishing • Water Sports • Island Luxury**

Your days aboard LA PERLE unfold like the tide—each moment a new discovery. Begin the morning with a sunrise dive led by Captain Jaden, then reel in the day’s catch as the first rays touch the bow. Chef Michael turns it into a delicate lunch, perfectly paired with island flavors. Spend the afternoon wakeboarding, paddleboarding, or simply floating in turquoise serenity as Jessica attends to every detail on deck. As dusk settles, champagne bubbles, the sky blazes gold, and another unforgettable evening begins—where stories, laughter, and the rhythm of the ocean come together under Caribbean stars.

“Step aboard LA PERLE—where luxury meets adventure, and every wave tells your story.”



La Perle

# SAMPLE MENU

(7 DAYS)

## BREAKFAST

### Hot

- Eggs
- Bacon
- Sausage
- French toast
- Pancakes
- Chef's sea Breakfast Plate
- Eggs benedict

### Cold (Set up Every Morning)

- Fruit platter
- Yogurt
- Muffins
- Toast

Note! All breakfast will have a cereal station set up as well as choice of a chef's hot breakfast plate.

## LUNCH

- Fish Tacos with Vibrant Watermelon Salad  
*Freshly caught tuna, red cabbage, cilantro, avocado, tomato, fresh citrus sauce*
- Chicken Pesto Pasta Salad  
*Grilled pesto chicken breast, cherry tomato, sweet peppers, goat's cheese, fusilli*
- Grilled Grouper Fillet with Styled Greek Salsa Salad  
*Grouper fillet, mango, red cabbage, cucumber, olives, feta Greek salsa dressing*
- Cheeseburgers in Paradise/ Sweet Potato Fries/ Pulled Wild Leaf  
*Homemade cheeseburgers, brioche bun, bacon jam, roman lettuce, sweet potato fries*
- Cheese/ Onion/ chicken / Quesadillas with Honey Mustard Salad  
*Pan seared chicken, onion, freshly grated cheddar/pepper jack, lightly toasted tortilla*
- Beef Kababs with Fresh creaser Salad  
*Prime cut of beef cubed, onions, peppers, courgettes*
- Catch of the day/rice/ grilled vegetables  
*Freshly caught mahi-mahi, basmati rice, peppers, courgettes and aubergine*

## CANAPES

- Whipped Wild Honey/ Watermelon/ Cracker  
*Honey that is whipped in a machine that is dressed over watermelon cubed, water cracker*
- Homemade hummus and Crudites  
*Carrots, celery, cucumber, blended chickpeas*
- Creamy Spinach Dip  
*Spinach, parmesan cheese, sour cream, secrete spices baked to perfecBon*
- Mini Bacon Pancake Bites  
*Confit bacon placed on a savory flour bite*
- Melon Wrapped Prosciutto  
*summer melon wrapped in prosciutto*
- Popcorn Chicken Bites/ Olives  
*Battered chicken cubed fried to perfecBon with deli olives*
- Arancini balls  
*Italian rice balls flavored with saffron and herbs lightly fried*

## MAINS

- Beef Roast/Carrots/ Steamed Baby Potatoes/Gravy  
*Prime beef cut, blanched carrots, baby potatoes, beef fat sauce with cream split*
- Meatloaf Pasta  
*Tomato based minced loaf crumbled on top of tagliatelle*
- Beef Fillet/ Pommes Anna/ Rainbow Carrots/Jus  
*Fillet of beef, layered potatoes, grilled carrots, beef trimming sauce*
- Grilled Sea Bass/ New Potatoes/ Grilled Corn/ Parsley Sauce  
*Sea bass, boiled potatoes tossed in cilantro, corn, flour-based sauce with parsley*
- Creamy Bacon and mushroom pasta with Garlic Bread  
*Roasted mushroom and bacon tossed in a creamy sauce, linguini, garlic bread*
- Chicken SUr-Fry with Glass Noodles  
*Flame grilled chicken breast, mixed vegetables, glass noodle Thai chili sauce*
- Flamed grilled lamb/ garlic crushed potatoes/asparagus  
*Local sourced lamb rack / potatoes roasted in garlic oil, steamed buttered asparagus*

## STARTERS

- Rice Paper Wrapped Mushroom and Shrimp/ Spring Rolls  
*Sautéed mushroom, spring onion, blanched shrimp, rice paper*
- Bruscheta/ Garlic Caprese Bread  
*Cubed tomato petal, garlic, parsley bread*
- Prawn Cocktail  
*Tomato, horseradish and sugar syrup, grilled prawns*
- Bacon Wrapped Scallops  
*U10 scallop, deli bacon*
- Rolled Cucumber with Cream Cheese and Sun-Dried Tomatoes  
*Thinly sliced cucumber, cream cheese, chopped sun dried tomatoes*
- Caramelized Onion and Brie Tartlets  
*Brewed white onion, brie cheese, savory tart*
- Melon of the land and sea  
*Sliced melon, brushed with apricot jam*

## DESSERT

- Crème Brulé  
*Set custard with a burnt sugar top*
- Lemon Posset  
*Cream set with lemon juice and sugar*
- Cheesecake  
*Deconstructed base with a tradiBonal cheesecake top*
- Chocolate Fondant  
*baked chocolate with a runny Centre*
- Key Lime Pie  
*Baked condense milk, lime juice and sugar, cracker base*
- Poached pear/ caramel ice cream  
*Boiled pear in red wine with cinnamon, cloves and sugar, Caramel swirl ice cream*



# TOYS ON BOARD

1X EFOIL FLITEBOARD



1X KAYAK TRINIDA



WAKEBOARD PACK 40-46 FEET SIZE



1 X ESURF VEEPORT G2 SPORT



FISHING



WAKEBOARD PACK FOR JUNIOR (33 TO 39 SIZE)



1X PACK SKIS COMBO ALLEGRE 67 JOB



2X PACK SEASCOOTER INFINITY PRO



1 X AIRSTREAM BUOY



