

DISCOVER THE WORLD OF VALINOR GLANCE

THE VALINOR EXPERIENCE AT THE GLANCE



CATAMARAN BUILD: 2023.
LAGOON 55



Cabins: 6 for Guests + Crew 2
Berth: 12 for Guests + Crew 2



BVI



The charter fee includes the services of two crew members, taxes, permits, airport transfer, three meals per day, a standard ship's bar, fuel, moorings, and all expenses related to running the vessel and using the onboard sports equipment.

YACHT CHARTERS ON A NEW LEVEL

Valinor introduces an entirely novel concept—every luxury a mega-yacht can provide, in a more intimate setting and a more compact package. You'll find everything from gourmet cuisine and top-notch entertainment to world-class amenities and 5-star hotel level service, all in a 55-foot sailing catamaran.

With 6 cabins, each lavishly furnished and equipped for the utmost comfort, we can adequately accommodate larger groups of friends and families. We've even turned both decks into the perfect holiday hangout spots, complete with sun loungers and a full bar.

So, kick back, relax, and enjoy glorious days under the sun and serene moonlit nights on the sea.

Sail with Valinor for an experience like no other!

MEET THE YACHT OF YOUR DREAMS



TECHNICAL SPECIFICATIONS

BOAT

Guest Cabins
5-6*

Guest Berths
10-12*

Crew
2/3

*Varies based on crew

BOAT SPEED

Cruising Speed Under Sail
7-11 knots / 13-20 km/h

Cruising Speed Under Engine
9 knots / 17 km/h

Distance Travelled on 4-Hour Cruise
32 nautical miles / 60 km

Distance Travelled on 12-Hour Cruise
80 nautical miles / 150 km

BOAT MEASUREMENTS

Overall Length
16,56 m / 54'4"

Maximum Beam
9,00 m / 29'6"

Draft
1,55 m / 5'1"

Mast Clearance
28,93 m / 94'11"

Light Displacement (EEC)
27,7 T / 61,079 Lbs

Fuel Capacity
1100 L / 291 US gal

SAILS & ENGINE

Upwind Sail Area
181 m² / 1,948 sq ft

Fully Battened Mainsail Area
107 m² / 1,151 sq ft

Self-Tacking Jib on Furler Area
74 m² / 796 sq ft

Code Zero area
154 m² / 1658 sq ft

Engines
2 x 115 HP

Fuel Consumption
12 - 20 l / hour

EXTRAS & EQUIPMENT

INSTALLATION

- ⊕ Air Conditioning & Heating
- ⊕ 220/110V Electricity / Inverter
- ⊕ WIFI & Starlink Internet
- ⊕ 2 Watermakers
- ⊕ Water Purifier
- ⊕ Generator & Solar Cells
- ⊕ Fresh Water Toilets

COMFORT

- ⊕ Flybridge Bar
- ⊕ Flybridge Sunbathing Lounge
- ⊕ Roof Sunbathing Lounge
- ⊕ Forward Cockpit with Sun Awning
- ⊕ Retractable TV
- ⊕ Bose Sound System
- ⊕ Ice Maker, Freezer, Dishwasher, Microwave with Grill
- ⊕ Gas Barbeque
- ⊕ Cockpit Enclosure
- ⊕ Hydraulic Swimming Platform

STYLE

- ⊕ Teak Flooring
- ⊕ Blue Underwater Lights
- ⊕ Flybridge Dining Table
- ⊕ Custom Interior Design
- ⊕ Indirect Lighting on Deck and in Cabins
- ⊕ Amenities Kit

SECURITY

- ⊕ Starlink Internet
- ⊕ Iridium Satellite Phone
- ⊕ Doppler Radar
- ⊕ Full Security Pack for U.S. and EU Standards
- ⊕ Offshore Life Rafts





CREW



STJEPAN MARINKOVIĆ
CAPTAIN

Stjepan is a versatile person with an eclectic mindset. With a spirit for adventure, he always finds some new, untrodden road. This adventurous spark led him throughout his life, and so he dabbled in many things, such as speleology, rafting, kayaking, free climbing, diving, martial arts, and many more disciplines. Along with physical activities, he enjoys reading, writing, studying languages, and disassembling and assembling things. All these combined made him a knowledgeable and inventive sailor.

Through his studies as an archaeologist, he got opportunities to travel and explore outback places and exotic locales, where he learned about many facets of local culture and folklore. Although he was always in touch with the sea, his love bloomed during an epic sailing voyage across the Mediterranean, following in the footsteps of ancient Phoenicians and Greeks. The sea called, and he could do nothing but answer. Now he takes guests on fantastic sailing adventures hoping to spark that same love that drives him. Stjepan is the happiest with a salty breeze on his face, and the horizon empty before him. Polite and curious, he enjoys stories that people tell and is always willing to listen.



ANA KLICAN
CHEF

Ana is a unique individual with a passion for food, novelty, and adventure. She has travelled extensively looking for new recipes and trying out local cuisine. She explored the street food of Thailand and India and undertook a food safari in Africa. She hunted the myriad cheeses of France and Switzerland, sailed through the Mediterranean spices and seafood, and participated in Middle-Eastern festivities followed by local food and culture. She believes that food is the best way for people to communicate and share culture, and at uni, she studied International Relations to research that belief even further.

She is an active individual who is thrilled by exploration. She is well-versed in biology, zoology, and the natural world, and you can often catch her admiring some animals she finds fascinating, from insects to birds - she loves them all. Ana worked as an adventure guide and hostess on sailing tours in an adventure travel company in Croatia, thrilling her guests with unexpected snacks and an attentive personality.

Health was always her primary mission in life, and she radiates it in all aspects of her life, from her tidiness to her cuisine. She caters confidently to any and all dietary needs, and her love of life, food, and nature would leave anyone inspired.



DAY 1

COOPER ISLAND



SAILING TIME: 1 HOURS



DISTANCE: 8 NM

The first day of sailing takes us to the enchanting and secluded Cooper Island. There's only one luxurious private resort in the island that features a tranquil beach. For those looking for underwater fun—head to Cistern Point, a great snorkeling spot frequented by sea turtles and Wreck Alley to explore three shipwrecks at depths ranging from 50 to 85 feet.



DAY 2

VIRGIN GORDA



SAILING TIME: 2 HOURS



DISTANCE: 14 NM

The Baths at Virgin Gorda is a natural wonder featuring boulders and caverns that form a maze that leads to the secret rock pools like the Cathedral Room and the Devil's Gorge. After a day of hiking and swimming, sample the island's culinary delights at renowned restaurants like Coco Maya and The Restaurant at Leverick Bay while enjoying the breathtaking scenery.

DAY 3

ANEGADA



SAILING TIME: 1 HOURS



DISTANCE: 8 NM

The crown jewel of the Virgin Islands, Anegada boasts a coastline adorned with pristine white sand beaches nestled in the protective embrace of the Horseshoe Reef to the north. Venture farther inland to the salt lakes and watch flamingos gracefully strut by, sail to the man-made marvel of Conch Island, and embark on a snorkeling adventure at Loblolly Bay.





DAY 4

MARINA CAY



SAILING TIME: 3 HOURS



DISTANCE: 22 NM

Marina Cay is a small, enchanting island with a colorful history that has managed to attract the attention of Hollywood and nature enthusiasts alike. Its claim to fame is its resort that features the iconic Pusser's Bar & Grill where you can wine and dine on relaxing sun-decks. Overall, Marina Cay's laid-back ambiance offers the perfect opportunity to unwind and unplug.

DAY 5

JOST VAN DYKE ISLAND



SAILING TIME: 2 HOURS



DISTANCE: 16 NM

At the very heart of the British Islands lies Jost Van Dyke Island, a tropical wonderland known for its white-sand beaches, turquoise waters, and vibrant Caribbean culture. Stroll along its idyllic shoreline, go on a snorkeling adventure, hit up beachside shacks for some delectable Caribbean dishes, and finally visit the Soggy Dollar Bar for their signature cocktail the Panikiller.



DAY 6

NORMAN ISLAND



SAILING TIME: 2 HOURS



DISTANCE: 12 NM

Believed to be the inspiration behind the timeless classic 'Treasure Island,' stretch of land is a treasure trove of underwater wonders. Get your snorkeling gear ready and take a thrilling dive into hidden caves at Treasure Point in privateer bay where you'll be treated to a kaleidoscope of colors—coral formations, a group of stingrays, and schools of fish.

DAY 7

TORTOLA



SAILING TIME: 1 HOURS



DISTANCE: 8 NM

This seven-day voyage ends on Tortola, the largest island in the BVI. You can begin your day at Cane Garden Bay where you can take a refreshing morning swim before heading to Sebastian's on the Beach for a drink. Alternatively, you can go to Callwood Rum Distillery, the oldest rum distillery in the entire Caribbean.



A TASTE OF WHAT TO EXPECT

DISHES



Moussaka

The classical Greek hit - aubergines, potatoes, ground beef / pork / lamb / vegetarian, tomato, Béchamel sauce, nutmeg, cream cheese.



Beef Tenderloin

Tenderloin Beef roasted to perfection with a crust of pepper and spices.



Mussels Saganaki

Mussels, tomato, onion, garlic, herbs, feta cheese.



Seafood Orzo

Star anise, shrimp, mussels, parmesan, cherry tomato.



Souvlaki

Pork or Chicken, Greek salad, mint, feta, pita, yogurt, anise.



Klefiko

Lamb wrapped in baking paper, vegetable potatoes, a mixture of cheeses



Sea Bream

Sea Bream with celery, lemon, onions, mayonnaise



Octopus Meze

Octopus, carrots, peppers, oregano, parsley, garlic



Milanese Shrimp Risotto

Shrimp, onion, garlic, saffron, wine, butter, parmesan, herbs



Gemista

Potato, aubergine, pepper, potato, zucchini, rice, garlic, onion, anise, parsley



Giouvetsi

Beef, tomato sauce, pasta, ground cheese



Greek Salad

Tomato, cucumber, pepper, onion, cheese, olives, oregano



Wrapped Feta

Pastry sheet, greek honey, sesame



Tuna Tartar

Tuna, lime, sesame, ginger



Spinach Canneloni

Bacon, milk cream, onion, metsovoone cheese, thyme



Tzatziki

Greek yogurt, cucumber, garlic, carrot, vinegar, anise



Miso Black Cod

Also known as Black Cod with Miso, this classic Japanese seafood dish is delicate, buttery, and melt-in-your-mouth delicious.



Bouillabaisse

Fish, shellfish, olive oil, onions, tomatoes, garlic, parsley, saffron, fennel, thyme, bay leaf, and orange peel. Served with rouille and toasted bread.



Lobster with Lemon & Passion Fruit Sauce

Fresh lobster steamed to perfection, served in a buttery sauce made with lemon and passion fruit.



Caviar with Blini

The original Russian recipe: Fresh caviar on soft blinis with sour cream.



Seared Foie Tournedos

Tournedos on asparagus, with seared foie gras and port wine sauce.



Lobster Bisque

Fresh lobster prepared to a creamy rich soup with lobster pieces.



Raw Oysters

A kiss from the ocean: Fresh oysters with fresh lime juice / soy sauce / onions & vinegar.



Seared Scallops

Seared scallops served in oranges and vanilla beurre blanc.



Secreto Iberico

The best pork in the world: Iberian, acorn-fed pork is the juiciest and tastiest!

A TASTE OF WHAT TO EXPECT DISHES



Truffle Tagliolini

The tastiest way to serve fresh truffle, with egg and cream / butter to enhance the taste.



Seared Wagyu Nigiri

Wagyu or Kobe beef is the best beef in the world. And the best way to taste it is thinly sliced and seared on a small rice nigiri.

BREAKFAST



Avocado Omelette

Mexican style avocado and tomato omelette with fresh coriander



Full Continental Breakfast

Continental breakfast with selection of rolls, croissants, hams, chocolate spread and pastry.



Eggs Benedict

Soft Roll roasted in butter, ham / bacon / salmon, poached egg and sauce hollandaise.



American Pancakes

Homemade American pancakes with blueberries and whipped cream.



Belgian Waffles

Belgian waffles with chocolate sauce, fresh fruit and whipped cream.



Greek Yogurt

Greek yogurt with fresh nuts and honey.



Crepes

French crepes with banana and chocolate sauce.



Granola

Granola with selection of fresh fruit, with yogurt / milk / curd.



Vegetable Omelette

French style omelette with fresh vegetables and a choice of cheese or cream.



Swiss Muesli

Swiss muesli with fresh milk and options of fruit and nuts.



Latte Macchiato

Freshly frothed milk with a shot of espresso - can be served hot or cold.



Matcha Tea

Freshly foamed milk with matcha tea powder, served hot or cold.

DRINKS



Mai Tai

Aged rum, orange liqueur, lime juice, orgeat syrup, dark rum



Beer

Selection of local and international beer, with craft beer options for beer lovers.



Wine

Selection of international wines with focus on classical vines.



Gin Tonic

Choice of different gins, tonic waters and flavors.



Long Island Ice Tea

Vodka, tequila, light rum, triple sec, gin, and a splash of cola.



Mojito

White rum, fresh lime juice, cane sugar, fresh leaves of mint, soda water



Piña Colada

Coconut cream, white rum, pineapple juice



Rum Punch

Orange juice, pineapple juice, lime juice, rum, dark rum, grenadine, nutmeg



Caipirinha

Cachaça, cane sugar, lime

DESSERTS



Panna Cotta

With fresh vanilla and berry sauce.



Lava Cake

Hot lava cake with liquid core, made with tasty Valrhona chocolate.



Creme Brulee

Identical to the original crema catalana: A dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.



Baba au Rhum

Baba au rhum is a lovely yeast-risen cake soaked in hot rum syrup.



Greek Yogurt

Greek yogurt with nuts and honey.



Pistachio Baklava

Made from pistachios this nutty and sweet baklava has the perfect balance of crunchy and chewy. Although it's very rich, it's made from wholesome ingredients that make it a healthy alternative.

DELIGHTING YOUR TASTEBUDS

Valinor works with a wide roster of professional chefs at different destinations. Menus may vary, but here's a taste of what you can expect as far as onboard dining goes.

DIVE INTO A WORLD OF FUN



- 2 SEABOB F5 S SCOOTERS
- 2 SUBNADO SCOOTERS
- AQUALUNG SNORKEL GEAR
- HIGHFIELD SPORT 420 RIB
- E-FOIL – EASY TO LEARN ACTION FOR ADVENTURERS
- 2 STAND UP PADDLEBOARDS
- 2 WAKEBOARDS + WATERSKIS
- WATER LOUNGER + MAT
- TENDERLIFT® PLATFORM

Karlo Mucar
PHOTOGRAPHY



A NA TA MÍRA SE VALINOR.
O VALINOR IS SO BEAUTIFUL