

DISCOVER THE WORLD OF VALINOR GLANCE

THE VALINOR EXPERIENCE AT THE GLANCE



CATAMARAN BUILD: 2023.
LAGOON 55



Cabins: 5 for Guests + Crew 3
Berth: 10 for Guests + Crew 3



Greece



The charter fee includes VAT, service from the three crew members, and airport transfers; additional expenses are not included.

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 5 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 sea-food, 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.

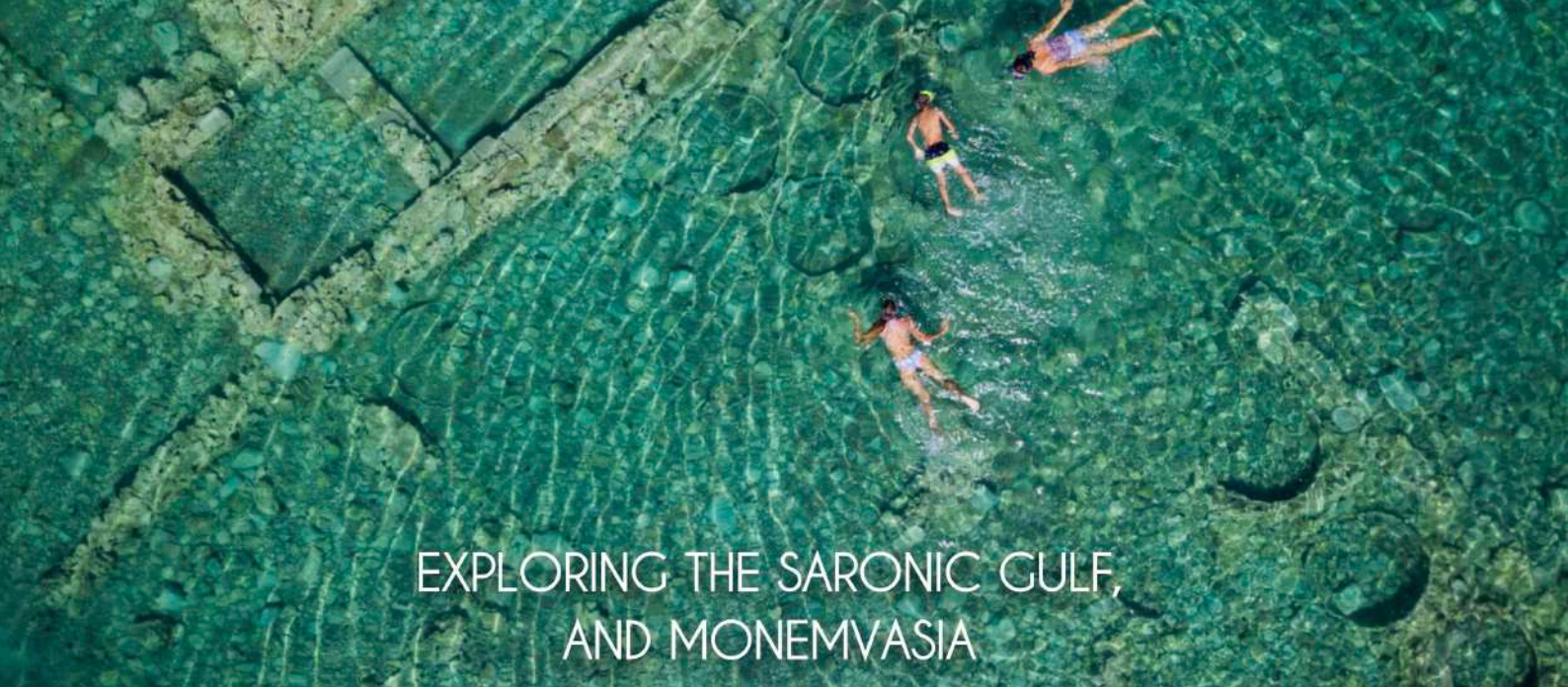
She is an active individual who is thrilled by exploration. She is well-versed in biology, zoology, and the natural world, and you can often catch her admiring some animals she finds fascinating, from insects to birds - she loves them all. Ana worked as an adventure guide and hostess on sailing tours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



NEKTARIA LEIVADA
HOSTESS

Born in Athens, Greece, I have cultivated a lifelong affinity for the sea, considering it an integral part of my natural surroundings, symbolizing both freedom and purity. During my academic years, I ventured into sailing, spending numerous summers on the seas, fostering a deep connection to maritime pursuits. My career path led me to the realm of hospitality, where I honed my hosting skills while managing my family's restaurant. It was during this time that I discovered genuine pleasure and joy in delivering exceptional hosting services to patrons. Through a fortuitous turn of events, I merged my maritime and hospitality backgrounds, embarking on a unique profession as a hostess-cook on sailing boats. This distinctive role presents a perpetual challenge, set against the breathtaking backdrop of Greece's coastal beauty and rich traditions. Navigating through new faces, diverse mentalities, and a myriad of stories, I consistently find fulfillment in creating memorable experiences. As a hostess-cook, I bring a blend of hospitality expertise and culinary proficiency to ensure a seamless and enjoyable sailing experience.



EXPLORING THE SARONIC GULF, AND MONEMVASIA

DAY 1 EGINA

- 🕒 DEPARTURE: 17:00
- ⚓ SAILING TIME: 3 HOURS
- 🎯 ARRIVAL: 20:00
- ↔️ DISTANCE: 20 NM

Egina is a charming Greek island in the Saronic Gulf, easily accessible from Athens. Known for its rich history and pistachio orchards, Egina offers a relaxed Mediterranean escape for tourists from all over the world. Marvel at the ancient Temple of Aphaia built in 500 BC, lounge around on beautiful beaches, and savor fresh seafood at seaside tavernas.



DAY 2 HYDRA & DOKOS

- 🕒 DEPARTURE: 9:00
- ⚓ SAILING TIME: 5 HOURS
- 🎯 ARRIVAL: 21:00
- ↔️ DISTANCE: 28 NM

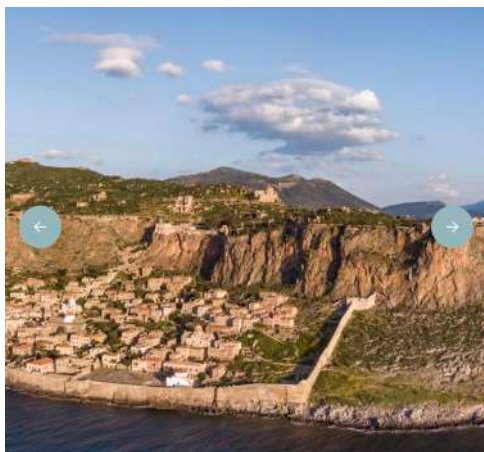
In the morning, we sail to Hydra, a car-less utopia known for its unique charm. Stroll through the island's picturesque harbor, waterfront cafés, scenic beaches, and Historical Archives Museum. Then in the afternoon, we explore Dokos, an uninhabited island steeped in ancient history and home to one of the oldest known underwater archaeological sites in Greece.

DAY 3 SPETSES

- 🕒 DEPARTURE: 10:00
- ⚓ SAILING TIME: 2 HOURS
- 🎯 ARRIVAL: 12:00
- ↔️ DISTANCE: 11 NM

Spetses is an iconic island where the Old Worlds meets the New World. Here, horse-drawn carriages pass by modern upscale boutiques and restaurants along the waterfront. But the highlights of the island are the cultural sites like the Bouboulina Museum and sprawling beaches with crystal clear waters where you can engage in some extreme water sports.





DAY 4

MONEMVASIA

- 🕒 DEPARTURE: 9:00
- ⌚ SAILING TIME: 5 HOURS
- 🎯 ARRIVAL: 14:00
- ↔️ DISTANCE: 38 NM

Affectionally nicknamed the Gibraltar of the East, Monemvasia is a breathtaking destination that transports tourists to a bygone era. This medieval fortress town is perched on a massive rock island off the south-eastern coast of the Peloponnese. With its cobblestone streets and Byzantine architecture, walking through the island feels like stepping into a living history book.

DAY 5

POROS

- 🕒 DEPARTURE: 9:00
- ⌚ SAILING TIME: 9 HOURS
- 🎯 ARRIVAL: 18:00
- ↔️ DISTANCE: 65 NM

Nestled at the heart of the Saronic Gulf, Poros is a lush, verdant island characterized by its natural beauty, relaxed atmosphere, and crystalline blue waters. Stop by the Lemon Forest, a fragrant citrus grove, and the Love Bay beach, a quaint beach that's perfect for soaking up some sun, swimming, and even some water sports.



DAY 6

EPIDAVROS

- 🕒 DEPARTURE: 11:00
- ⌚ SAILING TIME: 4 HOURS
- 🎯 ARRIVAL: 15:00
- ↔️ DISTANCE: 25 NM

Yet another historical wonder, Epidavros is famous for the Theater of Epidavros, a remarkably well-preserved ancient amphitheater that still hosts performances to this day. For the more adventurous, Epidavros is also home to Pavlopetri, an underwater archaeological site. Grab your snorkelling gear and immerse yourself in this submerged ancient town.

DAY 7

ASTIR BEACH & GLYFADA

- 🕒 DEPARTURE: 13:00
- ⌚ STOPOVER AT ASTIR BEACH: 17:00 – 18:00
- 🎯 ARRIVAL: 19:00
- ↔️ DISTANCE: 35 NM

On the seventh day, we sail back to our port of departure, but not before a couple of much needed stops. In the morning, we'll head to Astir Beach in Vouliagmeni for some time on the water and a gourmet meal. Before nightfall, we sail on through to Glyfada to sample the local cuisine, night-life, and Athens' coastal culture.



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

Tomato, 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 an 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