



EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y LADY CATRON, A LOVELY FULLY-CREWED
2017 50' FOUNTAINE PAJOT CATAMARAN YACHT



SPECIFICATIONS

BUILT: **2017**

LENGTH: **50'**

DESIGNER: **FOUNTAIN PAJOT**

MAXIMUM GUESTS: **8**

ONBOARD CREW: **2**

CABINS: **3 QUEENS, 1 DBL**

DRY HEADS: **4**

CREW: **CAPT & CHEF**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

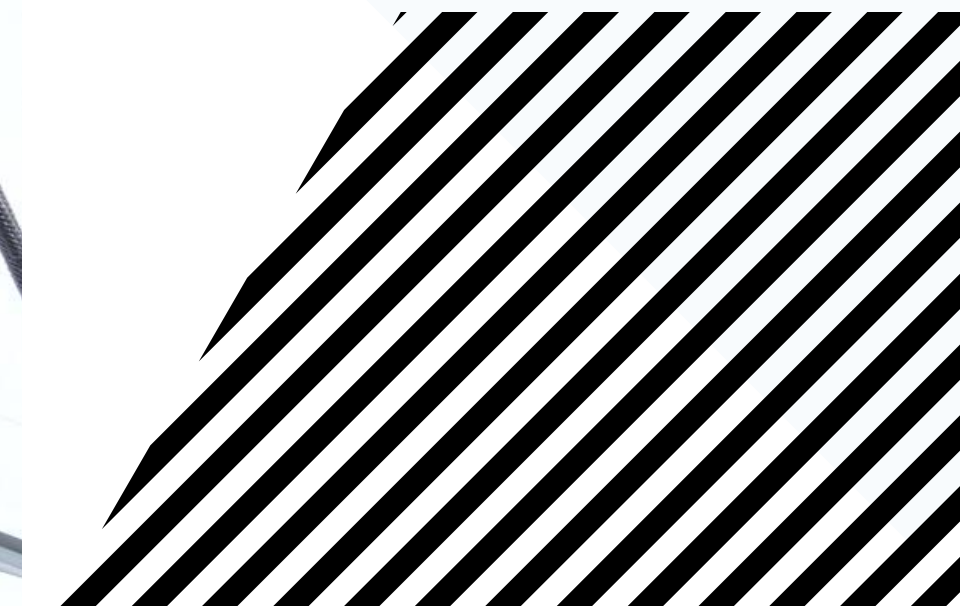
WATERMAKER: **YES**

ITINERARY: **USVI & BVI**



FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN
THE CARIBBEAN SUN
PERFECT FOR TANNING



AFT DECK

8 PERSON DINING TABLE

MULTIPLE ACCESSIBLE COOLERS

NUMEROUS LOUNGING AREAS

SUN SHADE



WATER TOYS

2 PADDLEBOARDS

1 FLOATING MAT

2 SEA SCOOTERS

1 KNEEBOARD

FISHING GEAR

SNORKEL GEAR

1 SUBWING





FLYBRIDGE

BREEZY TOP LOUNGE AREA
COMFORTABLE CUSHIONS & PILLOWS
360° VIEWS OF THE VIRGIN ISLANDS



AMENITIES

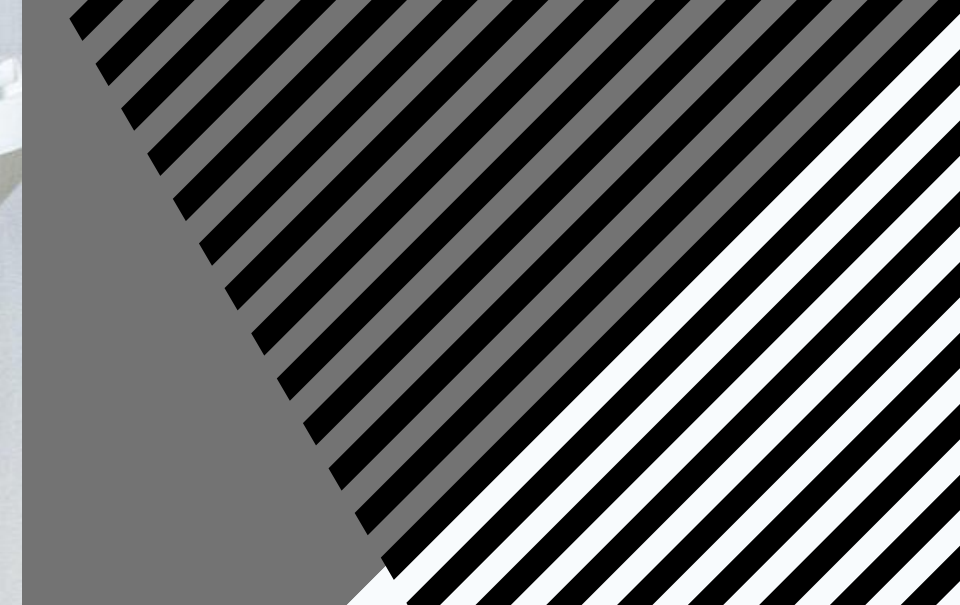
ONBOARD WIFI
FUN BEACH TOYS
OUTDOOR BAR
ECO-FRIENDLY REUSABLE TUMBLERS
FRESH WATER DECK SHOWER





SALON

BEAUTIFUL GREY UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
SPACIOUS GALLEY & FOOD STORAGE
LIGHT WOOD TRIM & TASTEFUL DECOR



CABINS

- FOAM MATTRESS QUEEN BEDS
- CUSTOM A/C CONTROLS
- PERSONAL USB OUTLETS
- LUXURIOUS ACCENT LIGHTS



LUXURY HEADS

FULL SPACIOUS SHOWERS
WET ELECTRIC TOILETS
OCEAN-FRIENDLY CLEANING PRODUCTS



THE CREW

INTRODUCING YOUR CREW ABOARD LADY CATRON,
CAPTAIN DAVID CUEVAS AND CHEF/FIRST MATE EMILY CUEVAS



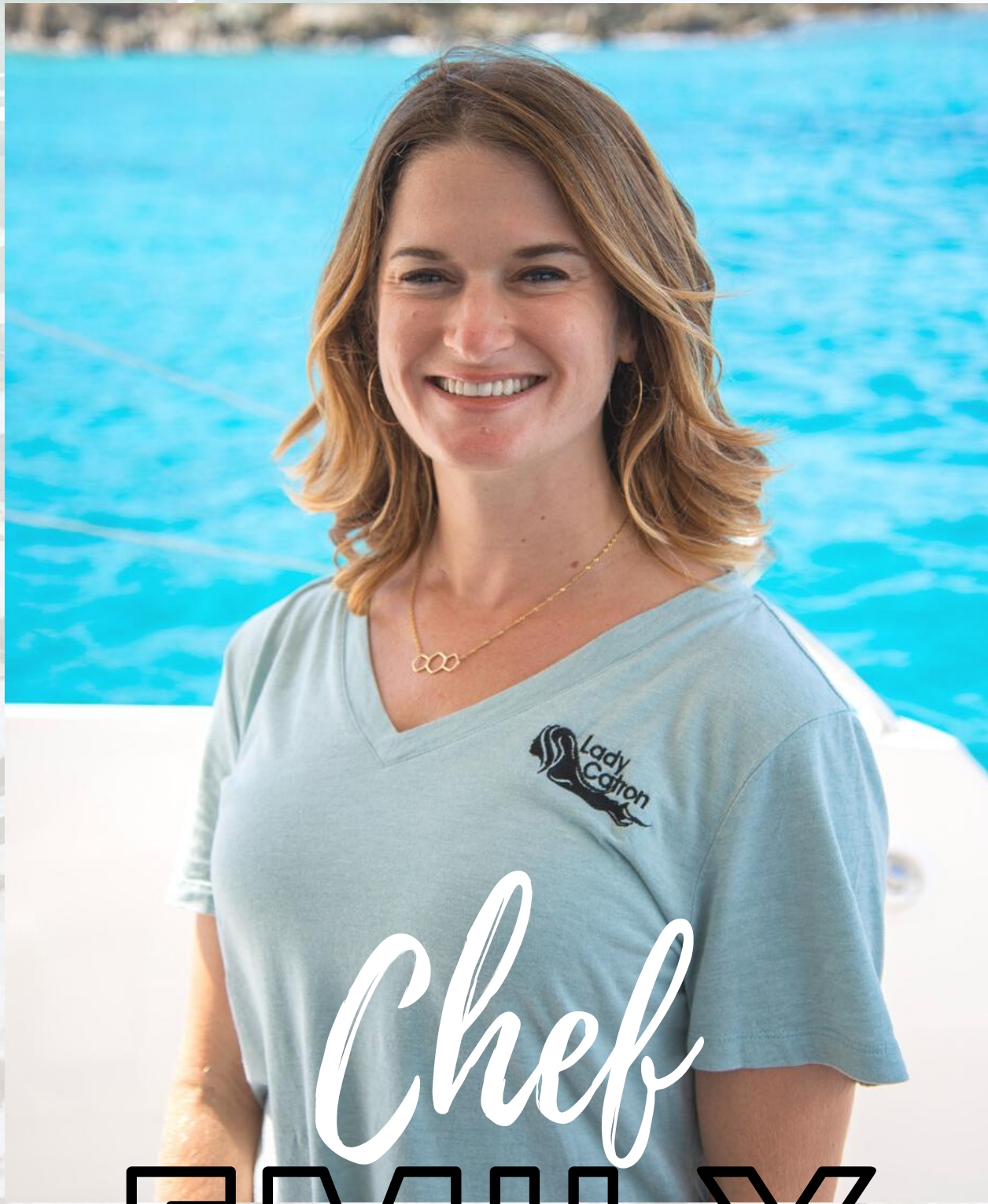


Capt.

DAVID

David and Emily met and married on the beautiful island of Kauai. There, they were flourishing, David working as a finish carpenter on luxury estates and Emily cooking as a private chef. Every afternoon when they would get off work and see the ti leaves swaying, they'd race down to Hanalei Bay to take their Nacra 20 out for a zip thru the water. Soon after saying, " I do", they bought a 44' Kelly Peterson, a classic ocean going vessel. They quickly closed down shop, moved off of Hawaii, and began prepping the boat to head south to Mexico. They took off from San Diego in December 2018 and began their adventure of a lifetime. Sailing down the primitive coasts of Baja, where all you see is brown and blue to Zihuatanejo Mexico, where they passed the March 2019 shut down on a secluded island with 5 other boats. They've surfed the coasts, fished big game, and even seen sea monsters! Their biggest challenge was crossing by themselves to Hawaii, the longest ocean passage in the world. It was 21 days of riding a roller coaster and they were hooked! They returned by passing under the Golden Gate Bridge on a clear, cloudless morning with no other boats around. Now, they are based full time in Mexico, cruising in the winter months and developing their property in the summer. Expect to see some flavor and spice on your plate!

David grew up in a boat yard in Oceanside, CA. He moved to Hawaii when it was time for a fresh start. Hawaii is known to either accept you or throw you out, and it welcomed him with open arms. He raced on Olson 30s in beer car races and across the treacherous Kauai channel to Oahu. He worked on stunning homes with vistas of the ocean. His sense of adventure and charging attitude will keep your trip moving forward! He is always trolling lines off the back and loves to reel in dinner.



Emily moved to Hawaii from Jackson, WY, where she was running an all organic and vegan bakery. It was like a light bulb going off when she learned of private chefing..as if “AH! This is what I’m supposed to do!” After a tasting trial at the head concierge’s house, her career took off. Her inspiration comes from sourcing the most beautiful ingredients she can find. She loves going to farmers markets and meeting other people passionate about creating high vibrancy foods.

We look forward to sharing our stories and learning about yours during our charter together. Feel free to kick back and relax or get involved and learn more about sailing and fishing from us. No matter your style, we will teach you our motto...”We out here living our best life!”



5-STAR DINING

DAYBREAK

MIDDAY LUNCH

SALADS

SNACKS

MAIN DISHES

DESSERTS & KIDS MENU

COCKTAILS &

SHIP'S BAR





Daybreak

-AVOCADO TOAST WITH EGG, SPROUTS, & CRISPY BACON

-FLUFFY SPINACH AND CHEESE OMELET, BUTTERED TOAST

-CHIA PUDDING

-BANANA NUT BREAD

-ACAI FRUIT SMOOTHIE BOWLS, TOPPED WITH COCONUT FLAKES, CHOC CHIPS, SLICED

BANANA, NUTS

-HOMEMADE TROPICAL SEEDED GRANOLA

-“BIG BOWL OF ENERGY”, OATS, FLAX, CHIA TOPPED WITH WALNUTS, BERRIES

-ROASTED CILANTRO MAC NUT PESTO POTATOES, CHIPOTLE AIOLI



Midday

-HONEY MUSTARD GRILLED CHICKEN SANDWICH/SALAD, SWEET PICKLES, CHIPS

-BEER BATTERED FISH TACOS WITH CILANTRO JALAPENO AIOLI, BED OF GREENS

-KALE CASER SALAD WITH GRILLED SHRIMP

-MANGO & COCONUT CEVICHE, JALAPENO, RED ONION, TORTILLA CHIPS, FRESH LIME

-BUILD YOUR OWN SANDWICH / SALAD

-FRIED RICE WITH EXTRA VEGGIES

VEGGIE

-BLACK QUINOA, ROASTED SWEET POTATO, FRIED TOFU/TEMPEH, GARLIC AIOLI, ALMONDS

- LETTUCE WRAPS WITH GINGER, CASHEWS, MUSHROOMS, PEPPERS

- BEAN & CHEESE BURRITOS, FIRE ROASTED SALSA

- EGG SALAD OR "EGG" SALAD WITH TOFU, TURMERIC

- LENTIL BURRITOS

- FALAFEL, CUCUMBER MINT RED ONION SALAD, CHIPOTLE HUMMUS, COUSCOUS/QUINOA



Salads

- HONEY TARRAGON ARUGULA SALAD WITH GRAPEFRUIT, MAC NUTS, AND LOCAL CHEVRE
- GRILLED ROMAINE CESAR SALAD, ANCHOVIES, PARMESAN CHEESE, BLACK PEPPER, LEMON JUICE
- ROASTED BEETS, GOAT CHEESE, MIXED GREENS, LILIKOI VINAIGRETTE, TOASTED PECANS
- PAPAYA PECAN COLESLAW
- BROCCOLI SALAD, RAISINS, CASHEWS



Snacks

-TRI SALSA- AVOCADO, ROASTED TOMATO, BURNT PINEAPPLE

- CUT, CHILLED FRUIT

-JALAPENO POPPERS WRAPPED WITH BACON

-COCO SHRIMP WITH CHILI LIME DIPPING SAUCE

-SEARED AHI WONTON NACHOS, WASABI AIOLI, TOBIKO

-EDAMAME HUMMUS

-SPRING ROLLS, VEGGIE OR CHILLED SHRIMP

- SASHIMI

VEGGIE

- FRIED LUMPIA ROLLS WITH CABBAGE, CARROTS

- ROASTED EGGPLANT TOSTADAS

- CHEESE PLATE WITH CANDIED PECANS, SESAME WHOLE WHEAT CRACKERS, HOMEMADE

FRUIT JAM



Main Dishes

- TERIYAKI MARINATED TENDERLOIN, KABOCHA SQUASH PUREE, LEMON PEPPER ASPARAGUS
 - JUICY ORGANIC BEEF BURGER WITH BACON JAM, PROVOLONE CHEESE, AND HOMEMADE PICKLES. SERVED WITH REGULAR AND SWEET POTATO FRIES
 - CREAMY CILANTRO AND MAC NUT PESTO SEAFOOD PASTA, CRUSTY BREAD, ROASTED BROCCOLI
 - COCHINITA CARNE TACO NIGHT, MEXICAN RICE, BLACK BEANS
 - CALDO DE RES SOPA WITH TOPPINGS
 - SLAY N FILET FRESH FISH ON THE GRILL, LEMON BUTTER, TARTAR SAUCE
 - HOMEMADE BREADS- FLAX & CHIA WHOLE WHEAT, CINNAMON CHALLAH, CARAMELIZED ONION FOCACCIA
 - CRAB CAKES/ LOBSTER CAKES WITH SAFFRON CREAM SAUCE, GRILLED VEGGIES
- VEGETARIAN DINNER
- POBLANO & CREAM CHEESE ENCHILADAS
 - RICE NOODLES, SNOW PEAS, BROCCOLI, PEANUTS, PEANUT SAUCE, MUNG BEANS SPROUTS
 - BEER BATTERED AVOCADO TACOS
 - STUFFED BELL PEPPERS, RICE, BEANS, MUSHROOMS, GARLIC, CHEESE
 - PORTABELLO MUSHROOM BURGER, VEGGIE KABOBS
 - LENTIL SOUP WITH CARROTS, POTATOES
 - GREEN CURRY, KAFFIR LEAF, WHITE RICE, BAMBOO SPROUTS, VEGGIES



Desserts & Kid's Menu

DESSERT

- ASSORTED HOMEMADE ICE CREAMS- SWEET POTATO, ROSE APPLE, VEGAN COCONUT
CHOC CHIP, MANGO SORBET
- WARM BANANAS FOSTERS AND WHIP CREAM
- MAC NUT BROWNIES
- PERSIMMON FRUIT CRUMBLE
- CHESS PIE, CHOCOLATE PIE
- STRAWBERRY CAKE
- PINEAPPLE UPSIDE DOWN CAKE, CHERRIES

KIDS MEALS

- MAKE YOUR OWN PIZZA WITH PEPPERONI, HAM, PINEAPPLE
- SIMPLE CESAR SALAD WITH CHEESE AND CROUTONS
- SHREDDED CHICKEN TACOS, ADD YOUR OWN TOPPINGS
- GUACAMOLE
- RICE CAKES WITH PB, APPLES
- SPAGHETTI & MEATBALLS
- FROZEN BANANA SMOOTHIES



Cocktails

&

Ship's Bar

COCKTAILS

-EMPRESS TONIC, MUDDLED CUCUMBER, GRAPEFRUIT AND TONIC, EMPRESS GIN ON TOP

- RISING TIDE, JALAPENO SYRUP, PINEAPPLE, TEQUILA

- MAI TAI, PINEAPPLE ORANGE GUAVA JUICE, DARK & LIGHT RUM, ALMOND ORGEAT

-MOJITOS WITH A LILIKOI TWIST

- WINE SPRITZERS!!

- PINA COLADAS WITH DARK RUM FLOAT

- STRAWBERRY INFUSED REPOSADO, CHILLED LIMONCELLO

STANDARD SHIP'S BAR

VODKA: TITO'S

RUM: CRUZAN (3-4 FLAVORS, A DARK, AND A LIGHT)

BOURBON: BULLEIT

GIN: BOMBAY SAPPHIRE

TEQUILA: MILAGRO

CHAMPAGNE: LA MARCA PROSECCO

RED/WHITE WINE

(\$12-\$15 BOTTLES TYPICALLY): JOSH, 19 CRIMES, APOTHIC, MATUA, DARK HORSE, OYSTER BAY

CORDIALS: GRAND MARNIER, ESPRESSO VODKA, AMARETTO. FRANGELICA

BEERS: ST. JOHN BREWER'S, LEATHERBACK BREWERY, CORONA



Latest

REVIEWS

"Emily and David, Thank you for an amazing week! Your mastery in the kitchen and at the helm made us feel safe and satisfied the entire time. Especially for a group of new sailors and young kids. Your patience and enthusiasm while answering a million questions about sailing, Lady Catron, and the BVI was greatly appreciated as well. From the Baths to Bitter End Yacht Club and Foxy's to Willy T's the destinations blew away our expectations. And on the naturalist side of things, from dolphins to nurse sharks and eagle rays to Tarpons the wildlife was out of this world. And on the adventuring side of things, wing foiling, SUPing, mega chillin, catching bonitos, and trying to catch tarpon, everything was just the right speed and intensity! And the food, oh the food! From omelettes to nutella banana desserts, lobster lunch, and fish tacos, everything was to die for and just the right amount and timing! And thanks again for accommodating a very particular eater. We cant wait to start planning our next trip back in the BVI's and we'll be sure to recommend you two and Lady Catron to all of our friends. Hope to stay in touch! - Jason, Emily, Ari, Ava and Cara."



Latest

REVIEWS

"Spending a week with David & Emily was so much more than we could have expected. The islands are beautiful and need to reviewing. The real attraction was watching Captain David sail Lady Catron. From pulling out of the marina to playing Gilligans Island theme song during a little rain shower we knew we were in good hands. His expertise and care for Lady Catron were evident in everything he did. His care for us was evident as well, from keeping us up to date on our sailing plans, our island hopping and the snorkeling adventures ahead of us. He kept the toys and snorkeling gear always at the ready. Chef Emily was just as impressive in Lady Catron's stocked kitchen. She prepared with ease and served with joy. She was great at accommodating our various food choices and preferences. We certainly felt silly with all our remarks with each bite but we couldn't help ourselves. Each dish was unique and delicious and deserving of praise. She also knew how to keep the party going with the extensive bar and fun drinks. Together David and Emily make a great team, and of course Lady Catron. This was a special trip for our family, one that will be one of our best! I loved that we were all together and all our decisions were made for us and our cares met. Forever grateful for this week."



"I have tried writing this email so many times but still can't seem to find the words to express HOW INCREDIBLE our trip was! I could not have even imagined that the trip could have gone as amazing as it did. The sights were amazing, the boat was perfection, our experiences made lifelong memories, but really it was Emily and David that made this trip for us. The hospitality was second to none and our time with them on Lady Catron will go down as officially the best trip we have ever had - at least until we come back and do it all over again :) Based on the responses from the friends with us and the friends that just saw our pictures, it sounds like we are bound to plan more trips in the future! I can't thank David and Emily enough for this perfect trip."

Latest

REVIEWS

