



EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y MEMENTO AMORI, A STUNNING
2023 48' BALI SAILING CATAMARAN YACHT



SPECIFICATIONS

BUILT: **2023**

LENGTH: **48'**

DESIGNER: **BALI**

MAXIMUM GUESTS: **10**

ONBOARD CREW: **2**

CABINS: **4 QUEENS, 1 BNK**

WET HEADS: **5**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**



FORWARD DECK

MULTIPLE LOUNGING AREAS
AL-FRESCO DINING TABLE
NUMEROUS PILLOWS
SALON ACCESS



AFT DECK

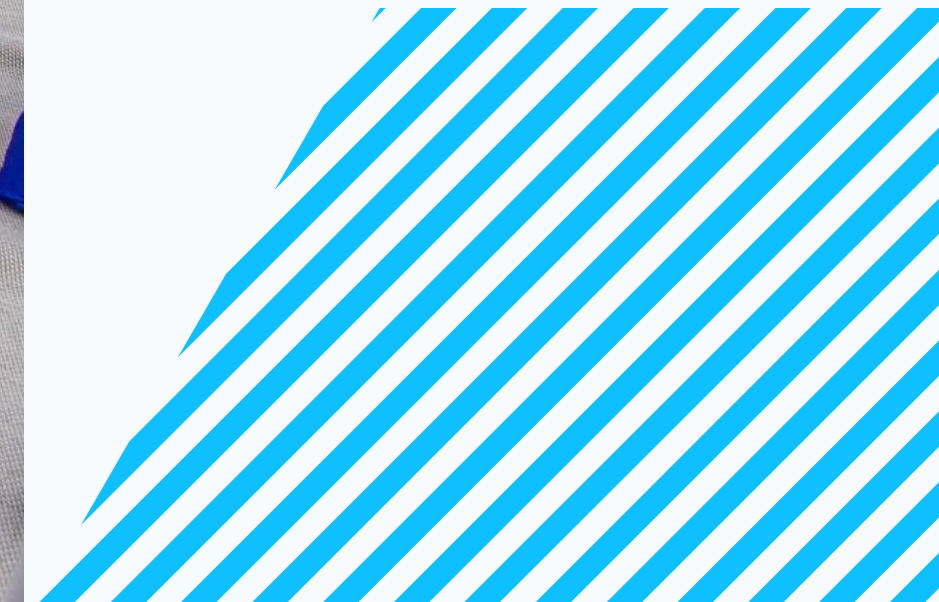
8 PERSON DINING TABLE

RETRACTABLE DOOR & WINDOWS

MULTIPLE LOUNGING AREAS

WIDE GUNNEL WALKWAYS

FLYBRIDGE ACCESS



AMENITIES

BRANDED PERSONAL TUMBLERS
ECO-FRIENDLY PRODUCTS
FRESH WATER DECK SHOWER
BEACH NECESSITIES
ONBOARD WIFI



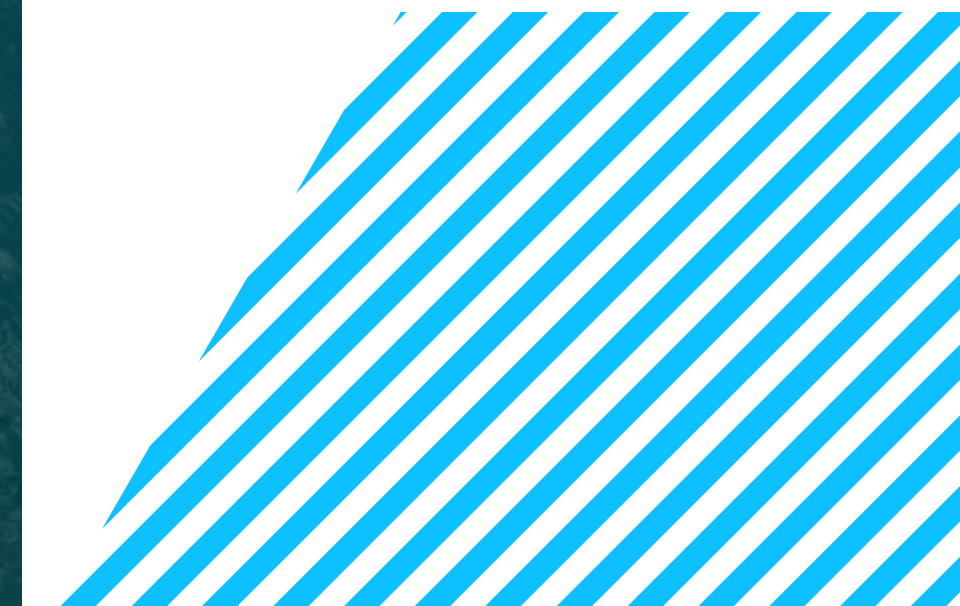
WATER TOYS

2 PADDLEBOARDS

1 LARGE FLOATING MAT

SNORKEL GEAR

FISHING GEAR





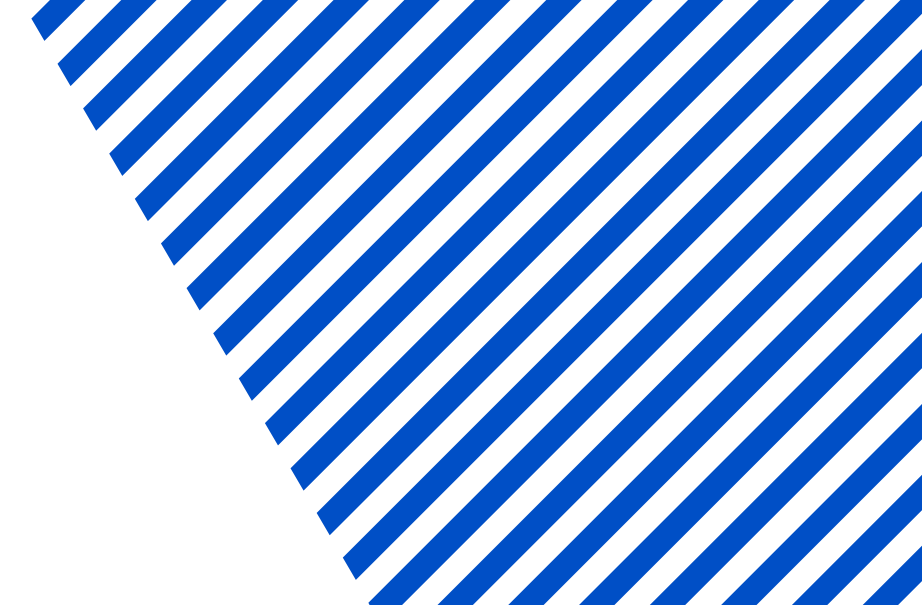
FLYBRIDGE

ELEVATED BREEZY LOUNGE AREA
COMFORTABLE CUSHIONS & PILLOWS
VILLA-STYLE LOUNGE AREA
AL-FRESCO COCKTAIL TABLE



SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
8 PERSON DINING TABLE
SPACIOUS SOFA COUCHES



CABINS

FOAM MATTRESS QUEEN BEDS
CUSTOM A/C CONTROLS
PERSONAL USB OUTLETS
PRIVATE ENSUITE BATHROOMS
BEAUTIFUL ACCENT AND NATURAL LIGHT



VANITY HEADS

WET ELECTRIC TOILETS & SHOWERS
ECO-FRIENDLY CLEANING PRODUCTS
LUXURIOUS AMENITIES & ACCENTS



THE CREW

INTRODUCING CAPTAIN ADRIANA VEGA & CHEF/FIRST
MATE RACHAEL DENNING ABOARD MEMENTO AMORI





ADRIANA

Captain Adriana was born and raised in Puerto Rico. She grew up in and out of the water but has always had the privilege of being on boats most of her life. Her love for sailing developed in her 20's when her dad bought his first cruising sailboat. This led to her being able to explore some of the most exotic sailing destinations in the Caribbean. Previous to her sailing to these exotic destinations she went to college in Florida where she got a her BBA degree and also where she met Chef Justin. During her time in Florida she also worked in the service industry where she was able to fine tune her passion for entertaining. Coming from this background she was able to combine her love of the water and hosting into the perfect career for her being a charter captain. She is a very determined young woman making her way in this industry which is thanks to being such a hard worker.

Captain Adriana and Chef Justin met during her time in Florida while she was in college back in 2018. When they first met they had an instant connection they both bonded over their love of the ocean and good food. Justin knew that Adriana was going to set sail very soon after she graduated so they remained friends for over 3 years. Adriana was always telling him come join her in her sailing adventures and he finally did in 2022. Where they rekindled their relationship and decided to pursue the sailing charter career in the Caribbean together.



Chef

RACHAEL

East coast, born and raised in the suburbs of Philadelphia, Rachael spent her summers living with her extended family in Newburyport, MA, and North Wildwood, NJ. These places are where sailing first caught her eye. For the past two years she has been a crew member of Sail Wild Hearts in sweet home Orange Beach, Alabama. Rachael enjoys surfing, yoga, tennis, playing her steel drum, braiding hair, and making people laugh. She attended the majority of her college years at the University of Pittsburgh Johnstown, majoring in Chemical Engineering with career aspirations of, one day, starting her own Holistic company. Having a deep passion for clean personal care products, Rachael aspires to fulfill a greater purpose by protecting public health from dangerous ingredients that are commonly found in our everyday household items.

Her culinary experience has been exemplified in her nine years dedicated to the restaurant industry. Fulfilling every position from the front of the house to the back of the house, Rachael took the most liking to the Food aspect of a restaurant. Notably, her “cheffing journey” really took off after her first sailboat delivery, where her crew consisted of two Israelis and a South American. This inspired her to continue developing the diversity of her culinary expertise in various locations including a Mediterranean kitchen and a quaint Italian cafe. Gaining knowledge every day through worldly experiences, Chef Rachael offers a wide variety of cultural cuisines. Today, her culinary style renders flavors of American, Asian, Italian, Mediterranean, Mexican, and is working on incorporating flavors of the Caribbean. As her grandmother always says, “If you can read a recipe, you can cook anything!”

Rachael is truly someone who cares about others. Understanding the role of her job, her goal is to ensure her guests are enjoying their time to the fullest. Nothing is too extravagant; she finds it important to go above and beyond for her guests to ensure your vacation will be unforgettable!

5-STAR DINING

DAY 1

DAY 2

DAY 3

DAY 4

DAY 5

DAY 6

DAY 7

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Day 1

**HOMEMADE CREPE SHELL STUFFED WITH WILD BLUEBERRIES, MANGO,
STRAWBERRY, BANANA, FRESHLY WHIPPED CREAM**

LUNCH:

**KALE, GOAT CHEESE, PECAN SALAD, STRAWBERRIES, APPLES, AND RASPBERRY
VINAIGRETTE. ADD CHOICE PROTEIN**

HAPPY HOUR CANAPÉ + COCKTAIL:

FRESH VEGGIES DIPPED IN HOMEMADE GARLIC HUMMUS + LAVENDER LEMONADE

DINNER APPETIZER:

THIN CRUST PESTO ITALIAN FLATBREAD

MAIN COURSE:

SHRIMP AND SCALLOPS OVER ANGEL HAIR PASTA TOSSED IN BUTTERCREAM

DESSERT:

HOMEMADE WATERMELON LIME SORBET



Day 2

BREAKFAST:

SALMON, CREAM CHEESE, DILL, TOMATO, RED ONION, CAPERS ON A TOASTED NEW YORK STYLE

BAGEL

LUNCH:

**POKE BOWL WITH SPICY TUNE, WHITE RICE, MIXED GREENS, SPINACH, EDAMAME, CORN,
SEAWEED SALAD, SESAME AND SUNFLOWER SEEDS, GINGER, CRISPY ONION, TOPPED WITH**

POKE AND EEL SAUCE

HAPPY HOUR CANAPÉ + COCKTAIL:

NORI WRAPPED VEGETABLE HANDROLL DRIZZLED IN A SWEET EEL SAUCE + REISLING

DINNER APPETIZER:

THAI SPRING ROLLED IN RICE PAPER, CUCUMBER, CARROT, PURPLE CABBAGE, CILANTRO, BASIL,

VERMICELLI RICE NOODLES, AND CHOICE OF PROTEIN (TOFU OR SHRIMP)

MAIN COURSE:

HOMEMADE PHO BROTH (BEEF OR CHICKEN). VERMICELLI RICE NOODLES, SHIITAKE

MUSHROOMS, CILANTRO, GREEN ONIONS, LIME WEDGE

DESSERT:

GREEN TEA ICE CREAM



Day 3

BREAKFAST:

**ACAI SMOOTHIE BOWL BASE (ACAI, PITAYA, OR SPRIULINA), TOPPED WITH FRESH FRUIT,
GRANOLA, HEMP SEEDS, HONEY, NUTELLA, & PEANUT BUTTER**

**LUNCH: CALIFORNIA CHICKEN/TURKEY CLUB. LETTUCE, TOMATO, AVOCADO, BACON,
HONEY MUSTARD, WITH CHOICE OF SIDE FRUIT OR CHIPS**

HAPPY HOUR CANAPÉ + COCKTAIL:

CHARCUTERIE BOARD + BASIL GIMLET

DINNER APPETIZER:

CUCUMBER SALAD

MAIN COURSE:

BLACKENED MAHI DRIZZLED WITH A LEMON BUTTER DILL

SAUCE PAIRED WITH SWEET POTATOES AND CHIMICHURRI GLAZE

DESSERT

TRIPLE-CHEESE CHEESECAKE WITH AMARETTI CRUST + EXPRESSO MARTINI



Day 4

BREAKFAST:

HUMMUS, AVOCADO, & SCRAMBLED EGG TOAST, TOPPED WITH SESAME SEEDS

LUNCH:

PESTO PANINI COMPOSED OF SAUTEED CHICKEN, MOZZERELLA, SPINACH, TOMATO,

BASIL, SERVED ON CIABATTA BREAD

HAPPY HOUR CANAPÉ + COCKTAIL:

LEBANESE TABBOULEH SALAD

PARSLEY, TOMATOES, RED ONION, BULGAR WHEAT, SHALLOTS, LEMON JUICE, AND

OLIVE OIL + FROZEN PIÑA COLADA

DINNER APPETIZER:

FRESHLY MADE GUACAMOLE FROM CARIBBEAN AVOCADOS

MAIN COURSE:

JERK CHICKEN TACOS WITH CILANTRO, CORN, AND MANGO SALSA

DESSERT: TRUFFLE TIRAMISU



Day 5

BREAKFAST:

OATMEAL PROTEIN BOWL ACCOMPANIED BY BERRIES AND IMMUNITY BUILDING SMOOTHIE

LUNCH:

PEARLED COUSCOUS MIXED IN GREEK VEGGIE BLEND TOPPED WITH SAUTEED SHRIMP

HAPPY HOUR CANAPÉ + COCKTAIL:

POMEGRANATE BRIE APPLE BITES. LAYERED FRUIT & CHEESE ON A GLUTEN FREE

CRISPBREAD + PAIRED WITH A FRENCH 75 COCKTAIL

DINNER APPERIZER:

WATERMELON SALAD WITH CILANTRO AND GOAT CHEESE

MAIN COURSE:

SEARED TUNE STEAK ASIDE BAKED SWEET POTATO AND GRILLED SQUASH

DESSERT:

CARIBBEAN RUM CAKE COVERED WITH A BROWN BUTTER GLAZE



Day 6

BREAKFAST:

CHIA SEED & GREEK YOGURT PARFAITS TOPPED WITH FRUIT AND ORGANIC, GLUTEN FREE GRANOLA

LUNCH:

MEDITERRANEAN FARO RICE VEGGIE BOWL

HAPPY HOUR CANAPÉ + COCKTAIL:

ROASTED FIGS AND PROSCIUTTO + FRESHLY MUDDLED MOJITO

DINNER APPETIZER:

MARINATED BEEF BROCHETTES

MAIN COURSE:

BAHAMIAN STYLE CONCH FRITTERS CHUTNEY SAUCE

DESSERT:

BREAD PUDDING WITH WHISKEY SAUCE



Day 7

BIG BREAKFAST INCLUDES:

**BANANA PANCAKES OR FRENCH TOAST DRIZZLE WITH CANADIAN MAPLE SYRUP,
SCRAMBLED EGGS, BACON AND A SIDE OF FRUIT**

LUNCH:

ITALIAN PINWHEELS STUFFED WITH ARTICHOKE

HAPPY HOUR CANAPÉ + COCKTAIL:

TZATZIKI DIPPED BAKED FALAFEL + HONEY BASIL TOM COLLINS COCKTAILS

DINNER APPETIZER:

QUINOAD SALAD

MAIN COURSE:

CHARRED FILET MIGNON ATOP MASHED POTATO PAIRED WITH ASPARAGUS

DESSERT:

CHOCOLATE OREO PUDDING DELIGHT



“Thank You Adriana & Rachael for helping us celebrate our 25th wedding anniversary in style. I know it was your first voyage together, but it seemed like you have been together for years. The trip was the perfect blend of relaxation, fine dining, sightseeing, and fun. I hope we can see both of you back on the Memento Amori again in the near future.”

REVIEWS

