



Euphoria

**EXPLORE THE
VIRGIN ISLANDS
ON CHARTER WITH**

**S/Y EUPHORIA, A STUNNING, FULLY-CREWED
2016 60' SUNREEF CATAMARAN SAILING YACHT**

SPECIFICATIONS

BUILT: **2016**

LENGTH: **60'**

DESIGNER: **SUNREEF**

MAXIMUM GUESTS: **6**

ONBOARD CREW: **2**

CABINS: **3 QUEENS**

DRY HEADS: **3**

DINGHY CAPACITY: **7**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**





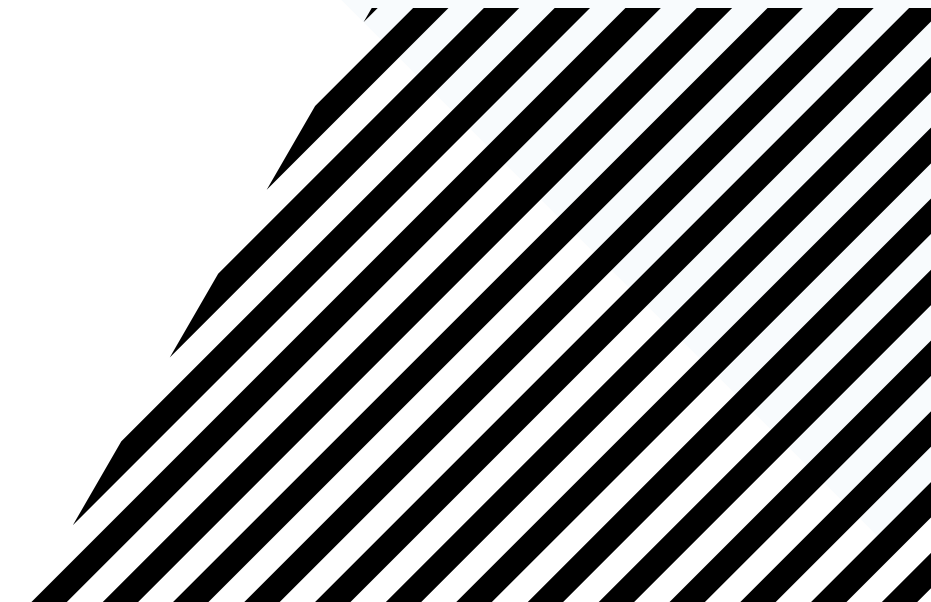
FORWARD DECK

COMFORTABLE LOUNGING BAGS
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN

THE CARIBBEAN SUN

BEAUTIFUL TEAK DECK

Euphoria



AFT DECK

6 PERSON AL-FRESCO DINING TABLE
WEATHER-PROTECTING SHADE
NUMEROUS LOUNGING AREAS
OUTDOOR BAR & COOLERS
BEAUTIFUL TEAK DECK

Euphoria



WATER TOYS

2 PADDLEBOARDS

1 FLOATING MAT

1 WAKE BOARD

1 TOWABLE TUBE

FISHING GEAR

SNORKEL GEAR

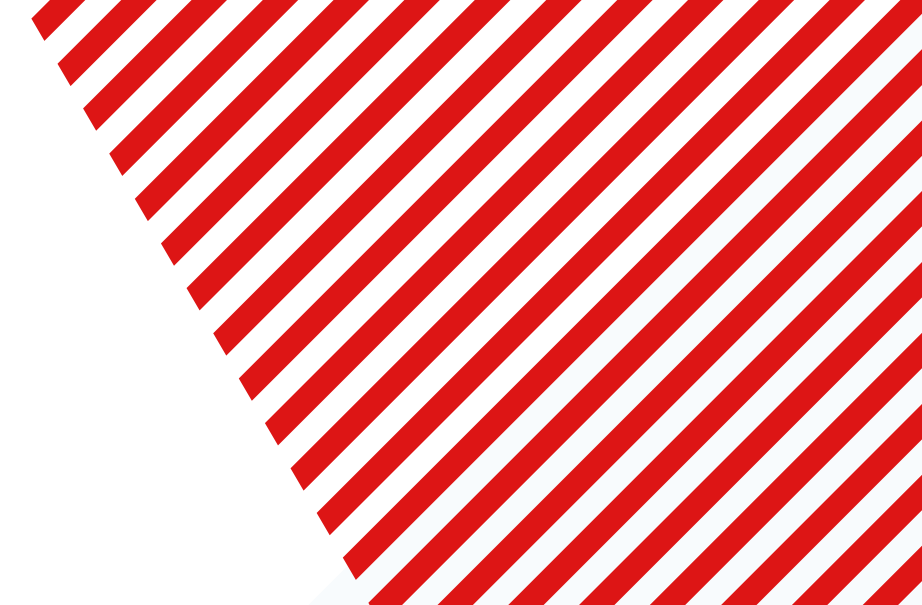
WATER SKIS

SKIM BOARD

SUBWING

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FLYBRIDGE

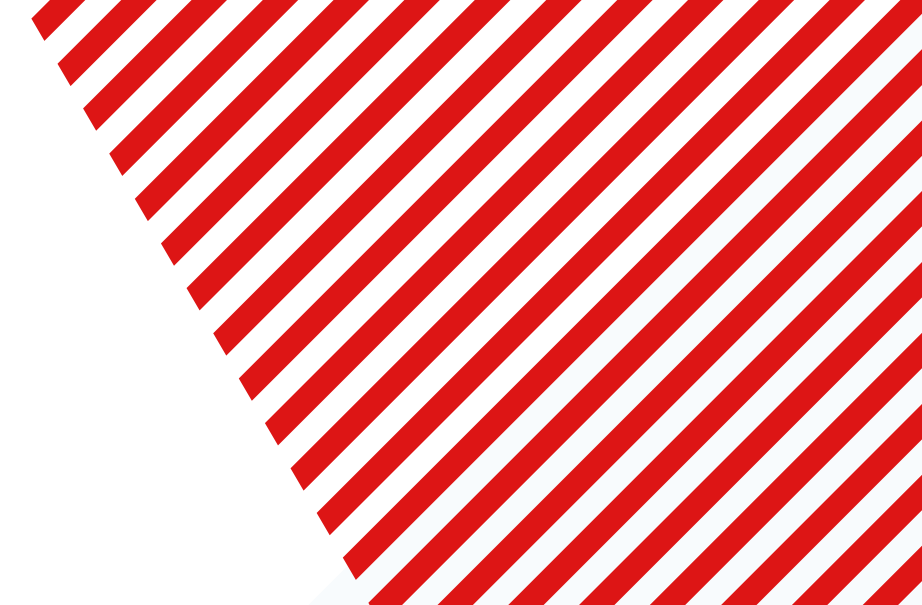
LUXURIOUS LOUNGING AREAS
YANMAR / B&G CONTROLS AT HELM
COMFORTABLE CUSHIONS & PILLOWS
WIDE OPEN 360° PANORAMIC VIEWS



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AMENITIES

ONBOARD WIFI
FUN BEACH TOYS
SALON TV
ICE MAKER
FRESH WATER DECK SHOWER



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SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
MULTIPLE LOUNGING SOFA COUCHES
LIGHT WOOD TRIM & TASTEFUL DECOR



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CABINS

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



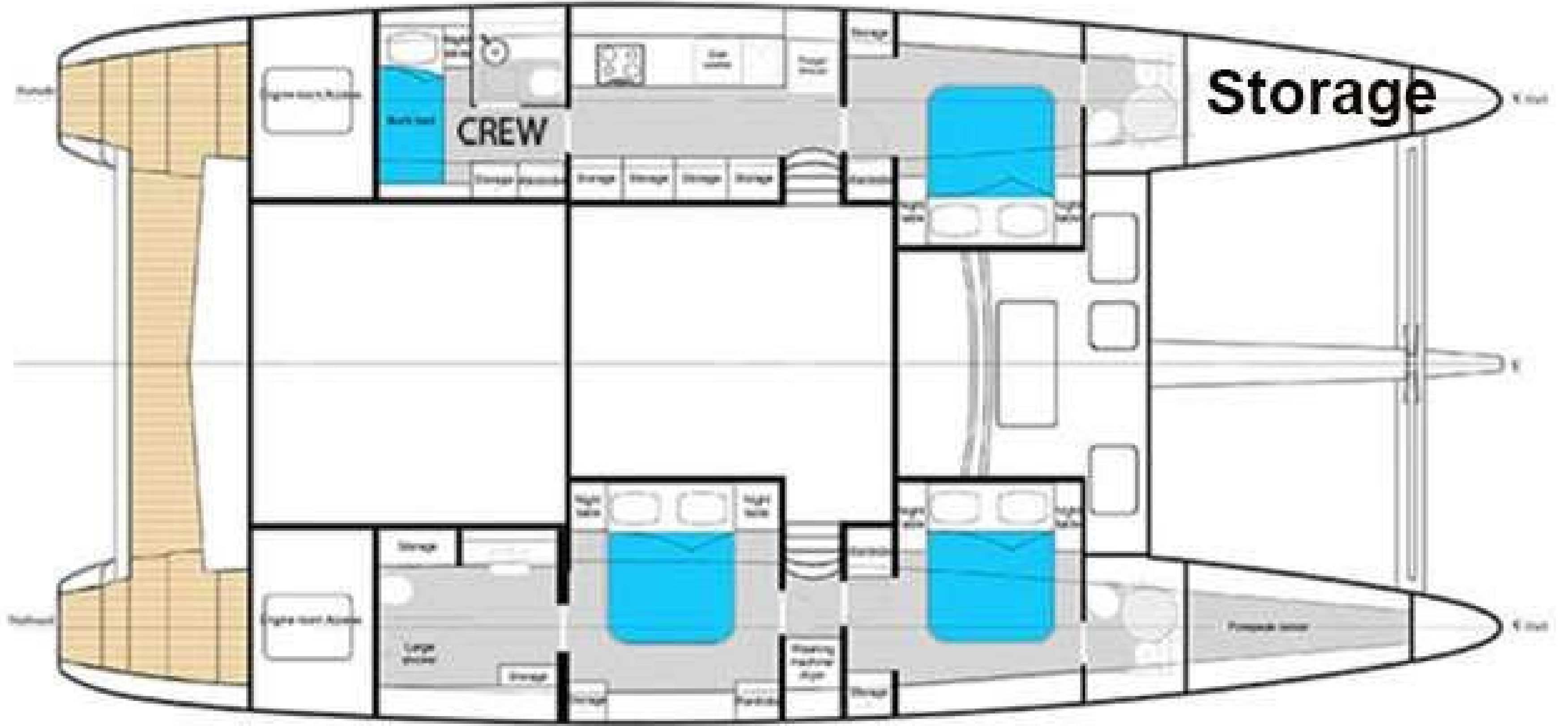


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VANITY HEADS

FULL SPACIOUS SHOWERS
DRY ELECTRIC TOILETS
OCEAN-FRIENDLY CLEANING PRODUCTS





Euphoria

THE CREW

INTRODUCING THE PROFESSIONAL CREW ABOARD EUPHORIA,
CAPTAIN KYLE FOSTER AND CHEF/FIRST MATE STACY ULMER



KYLE

As an experienced boat captain and waterman, having completed over 250 successful charters in the USVI, I strive to make sure that all of my guests leave with an experience of a lifetime and a smile on their faces. When I'm not sailing I enjoy yoga, scuba diving, wake surfing, and meeting new people. Going outside and feeling the rush of adrenaline is something I could never give up, I'll always find ways to keep my heart pumping! I grew up on the water, but my first time sailing was in the BVI during my teenage years. Discovering a new, more natural form of transportation, I left the islands mesmerized. I was left starving for adventure until I was able to leave my hometown in Maryland and booked an ASA catamaran sailing course based out of St. Thomas. Falling in love all over again, I then began to work as a sailing yacht technician on 44'-70' yachts to learn as much as I could. Months later I purchased my very own 40' sailboat, made a name for myself in the local community, and started living my dream. With my USCG Master Near Coastal captain's license, I then began chartering a 45' catamaran for a local dive shop. Now with years of experience and knowledge I'm excited to spread my love for adventure and the islands to all guests I welcome aboard!





STACY

Hailing from the Chesapeake Bay in Southern Maryland, Stacy has always been drawn to living by the water. Having spent time living in the bustling cities of Valparaiso, Chile, Washington, DC and Oakland, CA, she was looking for a slower pace of life. Originally planning to only spend her teacher summer in the USVI, she quickly fell in love with the natural wonders both on land and underwater, and decided to make this her new home. While she misses the food scenes in such culturally diverse cities and dramatic coastlines of the West Coast, she has settled into her relaxing Caribbean lifestyle here on the west end of St. Thomas

With over 15 years of hospitality experience in both fine dining and fast paced casual environments, Stacy wanted to combine her hospitality skills with her love for the water and pursued her STCW license at the local captains school in 2021. As part of her STCW and teacher training, Stacy is CPR, First Aid and Basic Firefighting certified. She holds a B.A in Spanish/Latin American Studies as well as a Masters in Education, and is fluent in Spanish. She has taken culinary classes in Italy, as well as pastry chef courses with Milk Bar's Christina Tosi and from scratch baking courses with Turner Farms. Chef Stacy is excited for her 3rd season chartering catamarans in the USVI and BVIs, and delighting guests of all ages with her customized menus, fresh cocktails and local beer & wine pairings.

In her spare time, you can find Stacy hiking to off-the-beaten path beaches with her island dogs, reading, daydreaming about her next travel destination, volunteering at the local Humane Society, testing new recipes in her kitchen, and searching for the next best snorkel adventure. While dining on board Euphoria, expect to see food inspired by Stacy's extensive travels throughout Latin America, Europe and Asia, as well as healthy, from scratch cooking that she grew up loving while cooking alongside her mom and grandmother. Both Captain Kyle and Chef Stacy share a passion for our natural world and strive to be "green" and eco-friendly on our charter trips by eliminating single-use plastics onboard, participating in local recycling programs and buying locally sourced products whenever possible. And as the wise Anthony Bourdain once said, "If I'm an advocate for anything, it's to move, as far as you can, as much as you can, across the ocean, or simply across the river. Walk in someone else's shoes or at least eat their food. It's a plus for everybody." Hope to see you in the beautiful USVI & BVIs!



5-STAR DINING

DAY 1

DAY 2

DAY 3

DAY 4

DAY 5

DAY 6

DAY 7

SHIP'S BAR

Euphoria





**BREAKFAST: SCRAMBLED EGGS WITH QUESO FRESCO, BLACK BEANS,
PLANT-BASED CHORIZO, TOSTADA**

**LUNCH: TUNA TIRADITO, TOASTED CORN + CARIBBEAN AVOCADO +
TOMATO + QUINOA SALAD**

**HAPPY HOUR CANAPÉ + COCKTAIL: GRILLED WAHOO ANTICUCHOS
WITH A ROCOTO SAUCE, JUNGLE BIRD**

DINNER: FIRST COURSE: PERUVIAN SOLTERITO SALAD

**MAIN COURSE: ROASTED PERUVIAN CHICKEN WITH SAUTEÉD
VEGETABLES + SWEET POTATO MEDLEY**

DESSERT: COCONUT COCADAS





Day 2

BREAKFAST: DRAGONFRUIT SMOOTHIE BOWL, PASTELITOS DE GUAYABA Y QUESO

LUNCH: BEEF SHORT RIB QUESABIRRIA TACOS WITH CURTIDOS MEXICANOS

HAPPY HOUR CANAPÉ + COCKTAIL: CARIBBEAN AVOCADO GUACAMOLE, HOMEMADE SALSA, TOTOPOS, MEZCAL HIBISCUS ROSEMARY MARGARITA

DINNER: FIRST COURSE: JICAMA, CUCUMBER & PINEAPPLE SALAD WITH A TAJIN + LIME DRESSING

MAIN COURSE: MEXICAN CORN-SEAFOOD STEW WITH AVOCADO & CHILES

DESSERT: MEXICAN CHOCOLATE POTS DE CRÈME



Day 3

**BREAKFAST: CARIBBEAN AVOCADO & CHILI CRUNCH EGGS ON
HOMEMADE TOAST**

LUNCH: THAI CHICKEN LARB LETTUCE WRAPS

**HAPPY HOUR CANAPÉ + COCKTAIL: GARLICKY SAUTÉED BOK CHOY +
OYSTER SAUCE, THAI BASIL FIZZ**

DINNER: FIRST COURSE: ENSALADANG MANGGA (GREEN MANGO SALAD)

**MAIN COURSE: COCONUT-BRAISED CHICKEN THIGHS WITH TURMERIC +
PEPPERS, RICE NOODLES**

DESSERT: KEY LIME PIE



Day 4

**BREAKFAST: BRIOCHE CINNAMON & VANILLA FRENCH TOAST, BACON,
SCRAMBLED EGGS**

LUNCH: FENNEL AND CITRUS SALAD WITH MINT, GRILLED SHRIMP

HAPPY HOUR CANAPÉ + COCKTAIL: GRILLED PEACH + BURRATA

FLATBREAD, CUCUMBER THYME SPRITZ

**DINNER: FIRST COURSE: ANTIPASTO SALAD WITH BOCCONCINI AND
GREEN-OLIVE TAPENADE**

**MAIN COURSE: SEAFOOD CARBONARA WITH LEMONS & CAPERS,
HOMEMADE PASTA**

DESSERT: DARK CHOCOLATE STRAWBERRY MOUSSE CAKE





Day 5

BREAKFAST: BANANA PANCAKES, SAUSAGE

LUNCH: BLACKENED GROUPEL SANDWICH WITH HORSERADISH, LEMON

+ CORNICHONS TARTAR SAUCE

HAPPY HOUR CANAPÉ + COCKTAIL: CHARCUTERIE BOARD, CLEMENTINE

VODKA SMASH

DINNER: FIRST COURSE: KALE CAESAR SALAD

MAIN COURSE: COCONUT CURRY MAHI MAHI FISH BAKE, BONIATO

MASHED POTATOES

DESSERT: GOOSEBERRY SORBET





Day 6

**BREAKFAST: HOMEMADE BANANA BREAD, OVERNIGHT CHIA OATS +
YOGURT PARFAIT**

**LUNCH: JAPANESE-PERUVIAN (NIKKEI) STYLE TUNA CEVICHE WITH A
PASSIONFRUIT LECHE DE TIGRE**

**HAPPY HOUR CANAPÉ + COCKTAIL: CARAMELIZED ONION DIP WITH
CRUDITÉS, MANGO MOJITO**

DINNER: FIRST COURSE: LOCAL GREENS WITH A VINAIGRETTE DRESSING

**MAIN COURSE: SURF + TURF WITH CHIMICHURRI SAUCE, OVEN BAKED
FRENCH FRIES**

DESSERT: BLACKBERRIES + VANILLA CREAM, CRISPY PUFF PASTRY



Day 7

BREAKFAST: HOMEMADE BAGEL & EGG SANDWICH WITH SMOKED

SALMON WITH PICKLED RED ONIONS AND CAPERS

LUNCH: COCONUT-LIME SHRIMP AND CABBAGE SALAD

HAPPY HOUR COCKTAIL + CANAPÉ: TOSTONES WITH MOJO VERDE

SAUCE, PAINKILLER

DINNER: FIRST COURSE: CARIBBEAN SPICED PUMPKIN SOUP

MAIN COURSE: CARIBBEAN JERK CHICKEN WITH A PINEAPPLE SALSA,

RICE + PEAS, GREEN BANANA ESCABECHE

DESSERT: BANANAS FLAMBÉ WITH HOMEMADE VANILLA ICE CREAM



Ship's Bar

VODKA: STOLICHNAYA, TITOS

RUM: CRUZAN DARK, LIGHT, PINEAPPLE, COCONUT | GOSLINGS

BOURBON: WOODFORD

GIN: TANQUERAY

SCOTCH: DEWARS

TEQUILA: MILAGRO SILVER | MILAGRO REPOSADO | DON JULIO BLANCO

RED WINE: ITALIAN: CABERNET | MERLOT | PINOT NOIR | MALBEC | ROSSO DI
MONTEPULCIANO | CHIANTI

WHITE WINE: CHARDONNAY (BUTTER/OAKY) | PINOT GRIGIO (CRISP) |
SAUVIGNON BLANC (NEW ZEALAND)

ROSE: FRENCH STYLE - DRY

SPARKLING WINE: PROSECCO

WELCOMING CAMPAGNE: VEUVE CLICQUOT

HOUSE BEER: CARIB | REEF LIFE IPA | BEACH BLONDE ALE | LIGHT BEER PER
REQUEST





Latest

REVIEWS

“Stacy & Kyle - Thank you so much for making this trip so incredible special. Y’all make a great team! The food was AMAZING! Stacy if all else fails you can come be my chef in Atlanta. Kyle you are an amazing captain, calm and so fun! I wish you both the best in your next adventures. Light and Love, Christen S.”



***“Stacy & Kyle,
Thank you for making our trip
so relaxing and easy. Stacy -
you cook with so much love
and it shows. So good. Kyle -
you are such a bright light full
of fun and positivity. Great
memories!***

Thank you, Carol”

Latest

REVIEWS



***“Kyle & Stacy,
Killer trip - water, food, boat, service
- all made extra by the two of you.
You made our 1st charter experience
fantastic - so much that we will
return! K - Good luck in Grenada
and beyond. S- Best of everything
with the wedding.
Mike & Christine”***

REVIEWS