EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

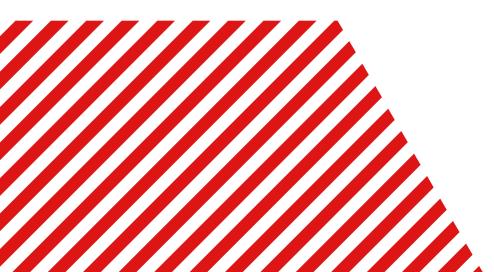
S/Y INDULGENCE, A STUNNING, FULLY-CREWED 2023 67' FOUNTAINE PAJOT CATAMARAN YACHT

m indulgence



SPECIFICATIONS

BUILT: 2023 LENGTH: **67'** DESIGNER: **FP** MAXIMUM GUESTS: 8 ONBOARD CREW: 3 CABINS: 4 QUEENS DRY HEADS: 4 DINGHY CAPACITY: 8 DIVING: **RENDEZVOUS** WATERMAKER: YES ITINERARY: USVI & BVI



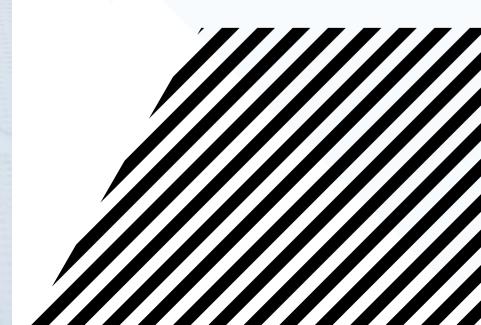




FORWARD DECK

JACUZZI STURDY TRAMPOLINES FOR RELAXING & SOAKING IN THE CARIBBEAN SUN VILLA-STYLE SECTIONAL

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

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WATER TOYS

3 PADDLEBOARDS 1 LARGE FLOATING RING 1 WAKE BOARD & 1 KNEE BOARD 1 TOWABLE TUBE 12-PERSON CLEAR KAYAK SNORKEL GEAR WATER SKIS SKIM BOARD SUBWING

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AMENITIES

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

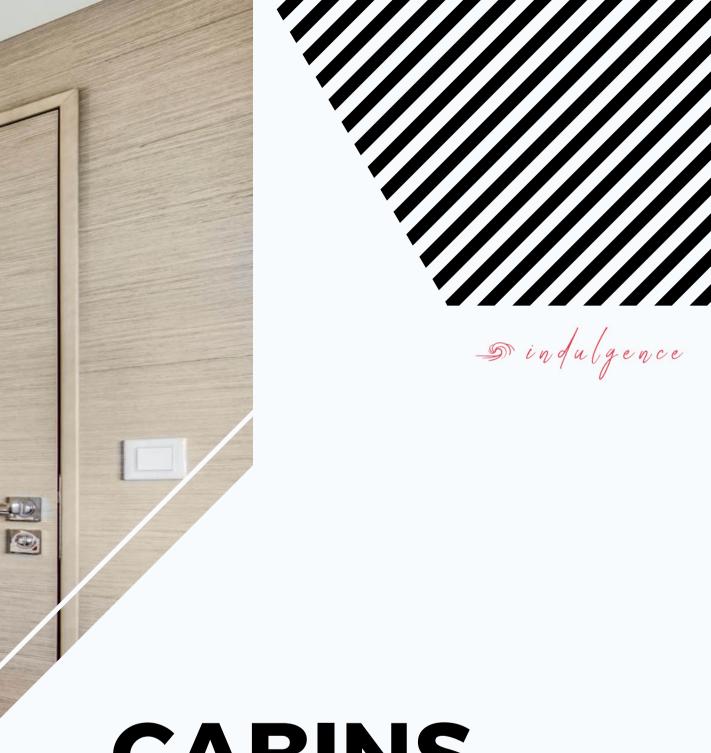


HANTLONE Chall



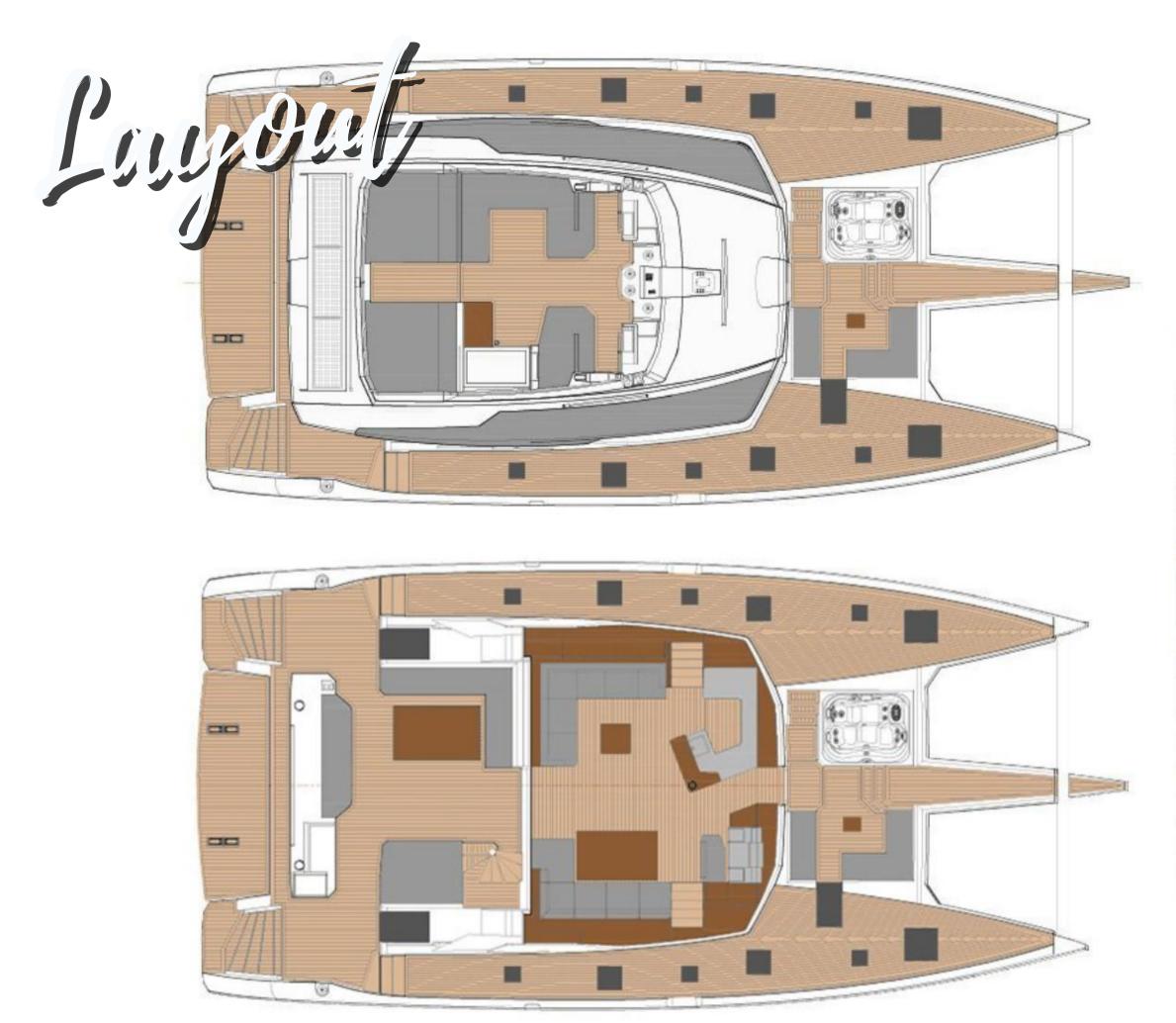
FOAM MATTRESS QUEEN BEDS CUSTOM A/C CONTROLS PERSONAL USB OUTLETS LUXURIOUS ACCENT LIGHTS

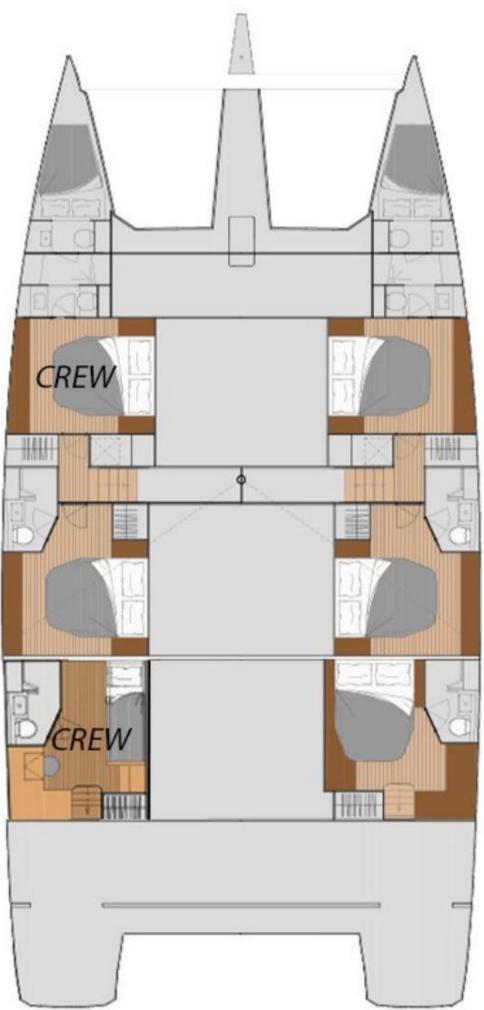
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CABINS







INTRODUCING THE PROFESSIONAL CREW ABOARD INDULGENCE, CAPTAIN TIM CLARK, CHEF/FIRST MATE SIBONEY TREVINO, & THIRD MATE MIKE "MIKE D" D'AMICO



Captain Tim Clark hails from the Midwest, where he grew up playing sports and enjoying his childhood sailing Lake Michigan. His dreams of traveling and enjoying a life at sea were realized when Tim joined the US Navy as a Rescue Swimmer. After being honorably discharged in 2001 and receiving multiple awards and high honors, Tim continued to travel and dive around the world, visiting Europe and the Middle East, and earning his NAUI Dive Master along the way. Tim's love diving landed him in coastal Texas in 2007 where he became a commercial diver and made a good living working on support vessels and oil rigs in the Gulf of Mexico. It was on a Caribbean vacation that Tim realized his true calling as a boat captain. Tim's combined love of people and hosting matches seamlessly with his passion for boats and the ocean. Since securing his USCG 100 Ton Master's Captain License, Tim and Siboney have hosted friends, family and clients aboard a variety of luxury Yachts in the Caribbean and beyond. Tim's experience and Midwestern hospitality affords him the ability to provide exceptional guest experiences and he is meticulous when it comes to the details. He and his wife share the same passion for life, people and the sea!



Chef/First Mate Siboney Trevino (pronounced Sea Bo Ney) was born in Chicago but learned to walk in Texas. Her love of cuisine and nutrition stems from her Mexican heritage as well as her own experience as a mother. Just as Siboney delighted in preparing healthy, colorful and delicious meals for her growing family, she now brings her love of hosting, entertaining and creating special memories to her charter guests, using the freshest organic ingredients. Siboney's love of all things culinary is equally matched with her love of the outdoors, where she excels in just about any activity from hunting to fishing, paddle boarding, boating, horseback riding and snorkeling. Siboney's first glimpse into the charter industry came from hosting friends, clients and family through companies like The Moorings with her hubby Tim. She loved the lifestyle so much that convinced Tim to sell everything and move to the Caribbean.

Captain Tim and Chef Siboney treat their guests to great food, endless adventure and personalized experiences. Their combined experience mixed with their attentive but easy-going personalities will leave guests feeling like they are family!



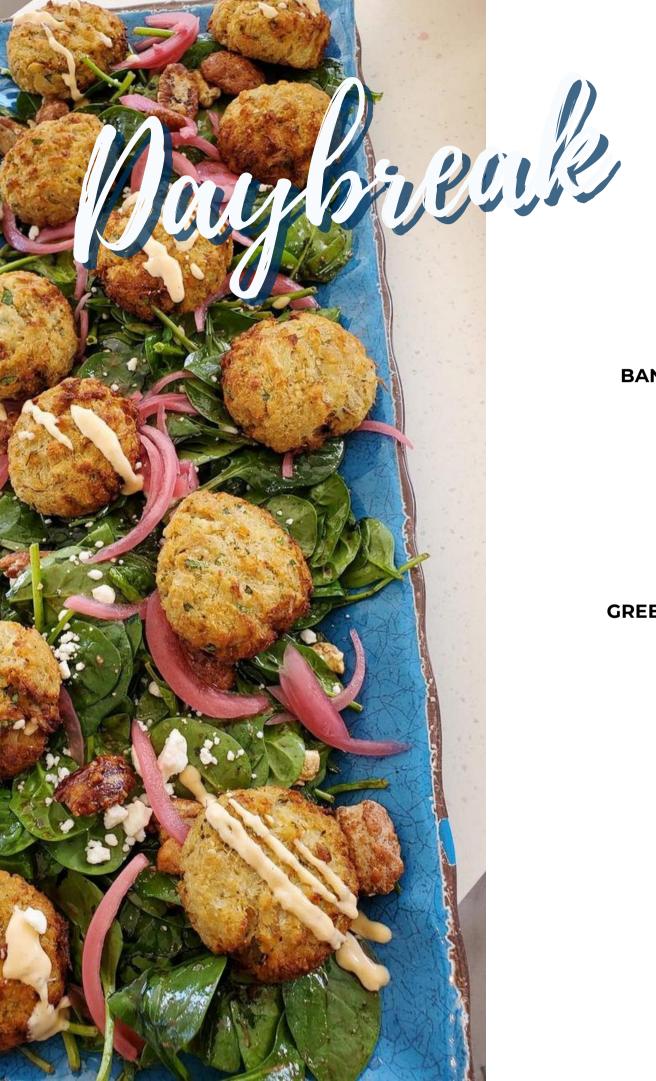
Mike D has accumulated a wealth of experience over a span of 25 years in the hospitality industry, where he has established himself as a successful restaurant and bar owner. His dedication to his craft is evident through his possession of two master bartending licenses. By relocating to the Caribbean, Mike has found a platform to apply his honed skills within the yachting community. His exceptional ability to cater to both local and international guests showcases his unwavering commitment to hospitality, constantly striving to surpass expectations during charter experiences. From expertly pairing wines and spirits to ensuring all duties onboard are in order, Mike adds a level of service unparalleled with a charter yacht of this class. Within the crew, consisting of Captain Tim and Chef Siboney, Mike seamlessly complements their expertise, fostering a delightful, professional, and familial atmosphere.



5-STAR DINING

DAY BREAK MIDDAY HORS D'OEUVRES MAIN DISHES DESSERTS SHIP'S BAR

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EGGS BENEDICT WITH CARIBBEAN CRAB CAKES & HOLLANDAISE SAUCE.

BANANAS FOSTER'S FRENCH TOAST WITH EGG CUSTARD BLEND OF RUM & CINNAMON, TOPPED WITH A DRIZZLE OF

ORGANIC MAPLE SYRUP.

ENGLISH MUFFINS TOPPED WITH THINLY SLICED SMOKED SALMON, CREAM CHEESE & CAPERS.

LA CANADIENNE CREPE

FLUFFY EGGS, MOZZARELLA CHEESE, POTATOES, BACON TOPPED WITH MAPLE SYRUP & RAINBOW FRUIT

GREEK FRITTATA (EGGS WITH SPINACH, FETA CHEESE & TOMATOES) SERVED WITH TOASTED CROISSANT, FRESH FRUIT.

MAPLE APPLE BAKED OATMEAL SERVED WITH WALDORF SALAD.

GREEK YOGURT TOPPED WITH FRESH FRUIT, GRANOLA, WALNUTS & AGAVE NECTAR

ALL SERVED WITH SEASONAL FRUIT.



- SEARED AHI TUNA SALAD WITH SESAME GINGER DRESSING
 - SHRIMP CEVICHE SERVED WITH TORTILLA CHIPS
 - **CRAB CROQUETTES & POACHED PEAR SPINACH SALAD**
 - **CROISSANT DILL CHICKEN SALAD**
 - SERVED WITH POTATO CHIPS & CESAR SALAD
- CARIBBEAN LOBSTER ROLLS & CHIPS, SERVED WITH DILL CUCUMBER SALAD.
 - SHRIMP PESTO FETA PIZZA W/ GREEK SALAD
 - TURKEY CLUB SPINACH WRAP WITH BEET, FETA SALAD
 - TOMATO BASIL BISQUE, CHEESE BREAD & ARUGULA SALAD



- SMOKED SEAFOOD DIP & PITA CHIPS, CELERY & CARROTS
- **BAKED GOAT CHEESE & HERB DIP PAIRED PITA CHIPS & VEGGIES**
- BAKED BRIE WITH CRANBERRIES, WALNUTS, HERBS & HONEY SERVED WITH TABLE WATER CRACKERS
 - FRESH GUACAMOLE WITH TORTILLA CHIPS
 - CAPRESE SALAD WITH FRESH MOZZARELLA, TOMATOES AND
- CHARCUTERIE BOARD & BAKED BRIE WITH A FRENCH BAGUETTE & SEASONAL FRESH FRUIT & MIXED NUTS
 - HUMMUS, VEGGIES, FRUIT, MIXED NUTS



SEAFOOD GRATIN: SEABASS, SHRIMP, CRAB WITH JULIENNED LEEKS & CARROTS TOPPED WITH A SAFFRON BUTTER

- WINE SAUCE WITH SALAD & BALSAMIC VINAIGRETTE
- SOUS VIDE HERBED FILET MIGNON WITH WHITE TRUFFLE MASHED POTATOES PAIRED WITH & PARMESAN
 - ASPARAGUS
 - **CREAMY CHICKEN SKILLET WITH SPINAGE AND HERB RICE**
 - STUFFED MAHI WELLINGTON W/ ROASTED VEGETABLES DRIZZLED WITH BALSAMIC GLAZE
- CREAMY CRÈME FRAICHE SHRIMP & PASTA WITH ROASTED TOMATOES, BROCCOLI & ASPARAGUS WITH CESAR
 - SALAD & GARLIC BREAD
- ROASTED RACK OF LAMB DRIZZLED WITH DEMI GLAZE, PAIRED WITH ROASTED MEDITERRANEAN VEGETABLES
 - (ZUCCHINI, CARROTS, ONIONS, TOMATOES & BELL PEPPERS)
 - **CARIBBEAN JERK CHICKEN WITH COCONUT RICE & GARLIC ASPARAGUS**







- **FLOURLESS CHOCOLATE CAKE**
 - **KEY LIME PIE**
- TRADITIONAL SWEET & TANGY CREAM CHEESE ON GRAHAM CRACKER CRUST TOPPED WITH WHIPPED CREAM
 - **IRISH CRÈME BRULÉ'**
 - CHOCOLATE CHIP CANNOLI'S
 - **BLUEBERRY GREEK YOGURT CAKE**
 - PINEAPPLE UPSIDE DOWN CAKE



CRUZAN RUM (3-4 FLAVORS - DARK & LIGHT)

BOURBON - MARKER'S MARK

TEQUILA - PATRON SILVER

SPARKLING WINE - 1928 PROSECCO

RED & WHITE WINES (OYSTER BAY, CRAWFORD, JOSH, MONDAVI, K. JACKSON)

CORDIALS - GRAND MARNIER, BAILEY'S, AMARETTO, KALUA

BEERS - ST. JOHN'S BREWERS, CORONA, LAND SHARK

ISLAND DRINKS - RUM PUNCH & PAIN KILLERS

TITO'S VODKA

GIN - BOMBAY SAPPHIRE



"Captain Tim, Siboney & Mike, Thank you so much for your ceaseless hard work and service! This was a trip of a lifetime. Thank you for taking great care of our group. We certainly shared many laughs, ate the most delicious food and drank the best cocktails. We had fun touring around the BVI's, I personally enjoyed my time at the Baths and Soggy Dollar Again! Thank you for being the most gracious hosts and keeping us safe. It gave me great comfort to know we were in the hands of an experienced Captain!! Definitely would recommend this trip with this Crew!! Best wishes!!"



"Dear Captain Tim, Mike & Siboney, Thank you guys for such an amazing week! You guys have been so awesome with all the fun activities you gave! Shout out to Mr. Mike with all the yummy drinks. Shout out to Captain Tim for keeping us safe. Shout out to Siboney with the best food! I appreciate you guys so much and I thank ya'll for keeping me calm with my motion sickness. Ya'll are the best!!! Reese <3"



"Capt. Tim, Siboney, & Mike, Thank you so much for a wonderful week! So many highlights - Willy T's to Soggy Dollar - Braving the elements for THE BEST Ribs - Amazing meals by THE BEST Chef (That's you Siboney!) - Amazing cocktails by the BEST mixologist (Mike!) - Topped off by having the BEST captain to lead us safely through this adventure Thanks, Tim! What a memorable retirement trip! - Can't wait until the next cruise with you guys!"

