



Kasiopeja

EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y KASIOPEJA, A STUNNING, FULLY-CREWED
2023 54' BALI CATAMARAN SAILING YACHT



SPECIFICATIONS

BUILT: **2023**

LENGTH: **54'**

DESIGNER: **BALI**

MAXIMUM GUESTS: **8**

ONBOARD CREW: **2**

CABINS: **4 QUEENS**

DRY HEADS: **4**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**





FORWARD DECK

COMFORTABLE CUSHIONS

AL FRESCO DINING TABLE

SPACIOUS AND WIDE BEAM

CONVENIENT SALON ACCESS

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AFT DECK

8 PERSON DINING TABLE
MULTIPLE ACCESSIBLE COOLERS
NUMEROUS LOUNGING AREAS
RETRACTABLE AFT DOOR



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WATER TOYS

2 PADDLEBOARDS

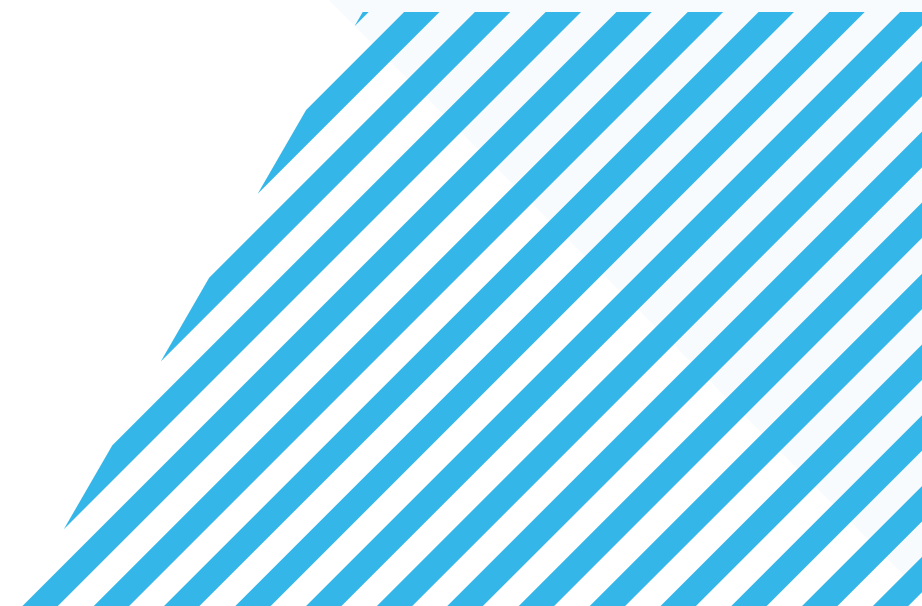
1 LARGE FLOATING MAT

FISHING GEAR

SNORKEL GEAR



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FLYBRIDGE

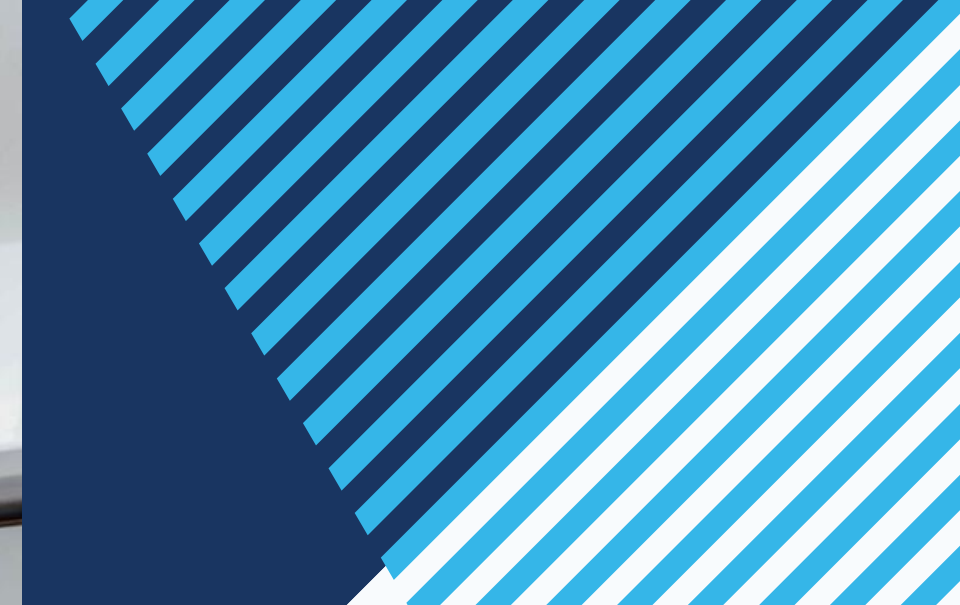
BREEZY TOP LOUNGE AREA
360° CARIBBEAN VIEWS
COMFORTABLE CUSHIONS & PILLOWS
COCKTAIL & CANAPES TABLE



AMENITIES

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





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SALON

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



CABINS

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



VANITY HEADS

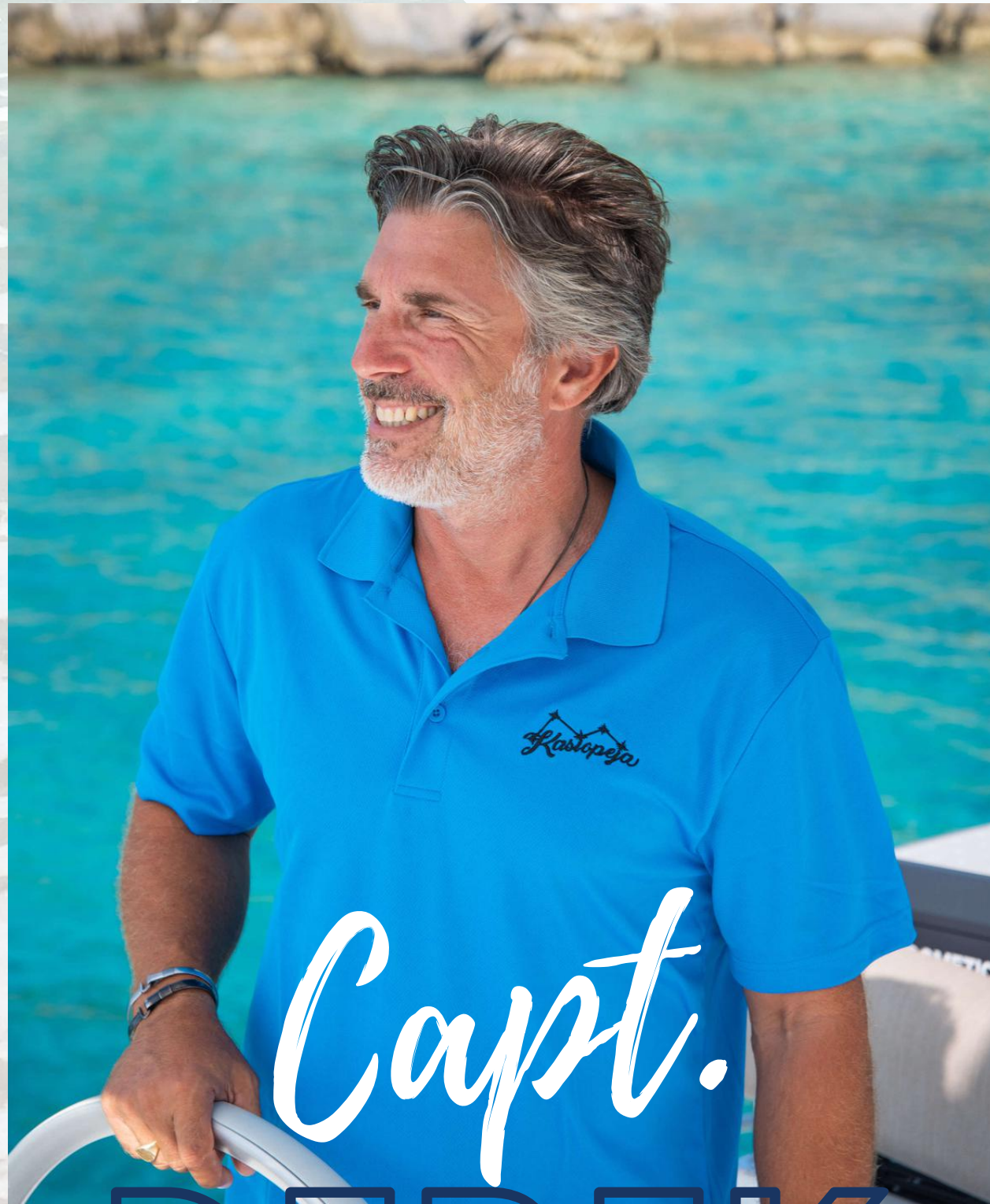
FULL SPACIOUS SHOWERS
WET ELECTRIC TOILETS
OCEAN-FRIENDLY CLEANING PRODUCTS





THE CREW

**INTRODUCING YOUR CREW ABOARD KASIOPEJA,
CAPTAIN DEREK WATKINS AND CHEF/FIRST MATE JODY OLES**



Capt.
DEREK

I was born and raised near Boston in a town called Reading, Massachusetts. I enjoyed spending time outdoors and playing various sports. During the summer, I used to go to a family campground near the White Mountains in New Hampshire. However, as I grew older, sports took over my life. After graduating from Reading Memorial High School, I decided to pursue my passion for sports. I attended East Stroudsburg University in the Pocono Mountains of Pennsylvania, where I played college football.

A few years later, I found myself living in Wells, Maine, and decided to pursue a different path. Following in my grandfather's footsteps, I became a bartender. This decision completely changed my life, allowing me to fund my love for traveling and adventure over the next 25 years. During my time as a bartender, I not only mixed drinks but also acquired various other skills. I worked as a carpenter, a skis and snowboard technician, an Alaskan fisherman, a paint salesman, a tour manager, and even ran my own muscular therapy business. Throughout my journey, I called different places home including Boston, LA, Sitka Alaska, Aspen Colorado, Squaw Valley/North Lake Tahoe, New York City, and St. John in the US Virgin Islands.

However, my life wasn't all about work. I made sure to make time for fun and rekindled my love for the outdoors. I became passionate about activities like backpacking, snowboarding, mountain biking, and traveling. I had the opportunity to visit incredible places such as India, Nepal, Central America, and various states in the USA.

In 2003, I came across pictures of a place called Maho Bay on the island of St. John in the US Virgin Islands. Although I had knowledge that St. John or the US Virgin Islands existed, those photos left a lasting impression on me. I had the intention to visit several times over the years but it never worked out. Eventually, while in New York City, I decided it was time for a change. I purchased a one-way ticket to St. John and on my very first day there, I secured a job as a bartender. However, it was on the third day that my life took a significant turn. I was invited to go sailing, an experience that would completely transform my life.

From the moment I set foot on that sailboat, I knew I wanted to learn how to sail and become a captain. Fast forward to today, and I have achieved that dream. I hold a USCG 100 Ton Masters License with Sailing Endorsements, along with CPR and First Aid certificates, and my STCW-95 qualification. One quote that resonates deeply with me is from J.R.R. Tolkien's masterpiece, 'The Fellowship of the Ring.' Within the pages of this epic tale, Gandalf imparts his timeless wisdom to Frodo, saying, 'All we have to decide is what to do with the time that is given us.' These words have been a constant source of inspiration in my life, motivating me to seize each day and make the most of every moment." Now, in my 8th year in the US Virgin Islands, I am ready to assist you in executing your dream trip in a safe and knowledgeable manner. My primary goal is to ensure that your journey becomes a beautiful and unforgettable memory. You have chosen how to spend your time, and I am here to welcome you aboard!



Chef

JODY

Chef Jody is a native Californian, but has loved chartering in the islands for the last 17 years. She holds a US Coast Guard Masters License, and is a PADI Scuba Instructor, as well as an accomplished charter chef. Her passion for beautiful food equals her passion for the ocean. Before moving to the islands, Jody was an educator for several zoos and aquariums on each coast. She fell in love with the Caribbean waters working as an Aquarist at Coral World Marine park in St Thomas. Her knowledge of marine life gives her guests an experience they won't forget! From the galley, her fresh breads, pastries, decadent desserts, and everything in between will present you with an array of goodies to tempt your taste buds. Her culinary style incorporates fresh local ingredients with culinary favorites for amazing meals that guests love. Her greatest pleasure is your smile of satisfaction!

5-STAR DINING

DAYBREAK

MIDDAY

HOR D'OEUVRES

STARTERS

MAIN DISHES

DESSERTS

SHIP'S BAR



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Daybreak

BREAKFAST IS SERVED WITH FRESH FRUIT, YOGURT, GRANOLA, CEREAL, COFFEE OR TEA, AND JUICE OF YOUR CHOICE. FOR THE ADVENTUROUS, MIMOSAS AND JODY'S FAMOUS BLOODY MARYS ARE AVAILABLE.

**FLUFFY BUTTERMILK PANCAKES WITH REAL MAPLE SYRUP OR JODY'S HOMEMADE SYRUP, SERVED WITH
CRISPY BACON**

CHEF'S CHOICE EGGS BENEDICT WITH HOUSE MADE HOLLANDAISE SAUCE

(EXAMPLES : SOUTHWESTERN, TRADITIONAL, SEAFOOD, FLORENTINE)

HAM, HAVARTI AND THYME QUICHE WITH TOASTED ENGLISH MUFFINS AND HOMEMADE JAM

RISE N' SHINE BREAKFAST SANDWICHES ON A LARGE, FLAKY CROISSANT WITH YOUR CHOICE OF FILLINGS

**LARGE NEW YORK STYLE BAGELS WITH HERBED CREAM CHEESE, SMOKED SALMON AND CAPERS, SERVED
WITH TOMATO AND ONION SLICES**

**THICK SLICED PRALINE PECAN FRENCH TOAST GARNISHED WITH ORANGE ZEST AND CONFECTIONER'S
SUGAR**

THREE CHEESE ITALIAN BAKED EGGS WITH GRILLED HOUSE MADE FRENCH BREAD



Midday

LUNCH IS SERVED WITH BEER, WINE, OR FAVORITE DRINK OF YOUR CHOICE. FRESH MADE BROWNIES OR COOKIES ARE AVAILABLE FOR DESSERT.

MARGARITA CHICKEN SALAD WITH TROPICAL FRUIT AND A MARGARITA-STYLE DRESSING, SERVED WITH A PITCHER OF JODY'S MARGARITAS

BUILD-YOUR-OWN BLACKENED MAHI MAHI TACOS WITH PINEAPPLE SALSA, KICKED UP RICE AND A COOL AND CREAMY AVOCADO SAUCE WITH CORN OR FLOUR TORTILLAS

LOADED BEEF OR CHICKEN TACO SALAD SERVED IN HANDMADE TORTILLA BOWLS WITH CHIPS, SALSA ROJA AND GUACAMOLE

AHI TUNA NICOISE SALAD SERVED ON FRESH LOCAL GREENS WITH FINGERLING POTATOES AND A HOUSE MADE FRENCH VINAIGRETTE

BLACKENED JUMBO SHRIMP OVER A GREEK SALAD WITH LOCAL GREENS, SERVED WITH FRESH MADE HUMMUS AND PITA POINTS

THE GREAT STATE OF CALIFORNIA CHICKEN SANDWICHES SERVED MILE HIGH WITH SWISS CHEESE, BACON, AVOCADO, LETTUCE AND TOMATO AND A CREAMY MUSTARD SAUCE ON BRIOCHE ROLLS, WITH HOUSE MADE SLAW



Hors d'oeuvres

SERVED WITH WINE, YOUR FAVORITE COCKTAIL, OR THE SPECIAL COCKTAIL OF THE DAY

WARM SPINACH AND ARTICHOKE DIP SERVED WITH TORTILLA CHIPS AND HERBED CRACKERS

TOMATO BRUCHETTA ON FRESH FRENCH BREAD TOASTS WITH MOZZARELLA CHEESE AND LOCAL BASIL

LOCAL CONCH CEVICHE WITH MANGO AND PEPPERS, SERVED WITH CRUDITES AND LETTUCE WRAPS

MEDITERRANEAN PLATTER WITH FRESH MADE HUMMUS, TZATZIKI, PITA TOASTS, FRESH VEGETABLES,

AND A FETA/OLIVE SPREAD

MINI LOBSTER CAKES WITH A CREOLE TARTAR SAUCE

AHI TUNA NACHOS WITH FRESH WONTON CRISPS, WASABI AIOLI, AND A SEAWEED SALAD

BAKED CRAB STUFFED MUSHROOMS WITH A DRIZZLE OF WARM GARLIC BUTTER



Starters

CAPRESE SALAD WITH BURRATA, NECTARINES, AND HEIRLOOM TOMATOES

ASIAN STYLED STEAK SALAD OVER LOCAL GREENS

WATERMELON, FETA, AND MINT SALAD WITH A LIME VINAIGRETTE

CREAM OF BRIE SOUP WITH CRUMBLED BACON AND FRESH CHIVES

HOMEMADE CRAB CAKE WITH TWO SAUCES, SERVED OVER MESCULAN GREENS

ROASTED GARLIC BISQUE WITH A TOASTED FRESH BAGUETTE SLICE



Main Dishes

DINNER IS SERVED WITH A SPECIALTY SELECTED WINE, COCKTAIL, OR DRINK OF YOUR CHOICE

MARINATED AND GRILLED PORK TENDERLOIN SERVED WITH A MERLOT MUSHROOM SAUCE, POTATO AU

GRATIN TIMBALES, AND SAUTEED ASPARAGUS

JUMBO SHRIMP SCAMPI SERVED OVER ANGEL HAIR PASTA WITH FRESH SHAVED PARMESAN, SERVED

WITH SAVORY HERBED BEER BREAD

CRAB, PARMESAN, AND HERB CRUSTED GROUPER SERVED WITH A WILD RICE BLEND AND ROASTED

VEGETABLE MEDLEY

HAND CUT FILET MIGNON GRILLED AND DRIZZLED WITH DEMI GLACE, SERVED WITH MUSHROOM RISOTTO

AND ROASTED VEGETABLES

CAJUN SPICED RED SNAPPER SERVED OVER ZOODLES IN A LEMON BUTTER SAUCE, AND SEASONED RICE

SPINACH AND MUSHROOM LASAGNA ROTINI SMOTHERED IN HOMEMADE MARINA WITH SHAVED

PARMESAN AND FRESH BASIL

RED WINE BRAISED BEEF SHORT RIBS WITH CREAMED POTATOES AND ROSEMARY BRUSSEL SPROUTS



Dessert

&

Ship's

Bar

DESSERT IS SERVED WITH COFFEE, WINE, OR LIQUEUR OF YOUR CHOICE.

KEY LIME PIE PARFAIT WITH LIME ZEST AND FRESH WHIPPED CREAM

STICKY TOFFEE PUDDING WITH WARM TOFFEE SAUCE AND FRESH WHIPPED CREAM

POACHED PEARS WITH A VANILLA RUM SABAYON GARNISHED WITH CINNAMON INFUSED CHOCOLATE "LEAVES"

RICH CHOCOLATE MOUSSE WITH FRESH WHIPPED CREAM AND SHAVED CHOCOLATE

HOT GRAND MARNIER SOUFFLES WITH POWDERED SUGAR

CHOCOLATE CHEESECAKE WITH CARAMEL SAUCE, MELTED CHOCOLATE AND FRESH WHIPPED CREAM

FOURLESS CHOCOLATE TORTE SERVED WITH FRESH BERRIES AND VANILLA ICE CREAM

JODY CAN ADAPT THE MENU TO ANY DIETARY NEED OR ALLERGY.

DIETARY RESTRICTIONS ARE ALWAYS CONSIDERED.

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



“Our fav memory or recommended activity snorkeling, watching the sunsets, listening to the sounds of the water in the moonlight, jumping off the top deck riding in the dinghy and sailing from one cove to another and of course meeting by Brianna - the best! Our goal for our annual family trip is to create memories to last a lifetime and this trip most certainly accomplished just that! Life at sea is pure magic and Derek and Chef were the best crew we could have hoped for!”

Latest

REVIEWS



Latest

REVIEWS

“This was an unforgettable vacation for all of us and we are so grateful for Chef and Captain Derek's hospitality. All of their accommodations were on point. If only we had listened to Captain Derek about going to the Baths before 7 am before the tourist shuttle boats came in. I think my favorite meal was the snapper which was out of sight! I know a few of us disagree on what our favorite meal was, which only means that every meal was fantastic. We appreciate all the luxurious touches - the great quality, reef friendly shampoos and soaps. Having our towels out to dry and finding them all folded up, organized by person in the morning. This team went above and beyond to make us feel at home, safe and entertained the whole week. Please give our best to starfish alley and turtle town. Forever grateful”