



EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y NO INHERITANCE, A BEAUTIFUL CREWED
2023 BALI 5.4 SAILING CATAMARAN YACHT



SPECIFICATIONS

BUILT: **2023**

LENGTH: **54'**

DESIGNER: **BALI**

MAXIMUM GUESTS: **10**

ONBOARD CREW: **2**

CABINS: **5 QUEENS**

DRY HEADS: **5**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

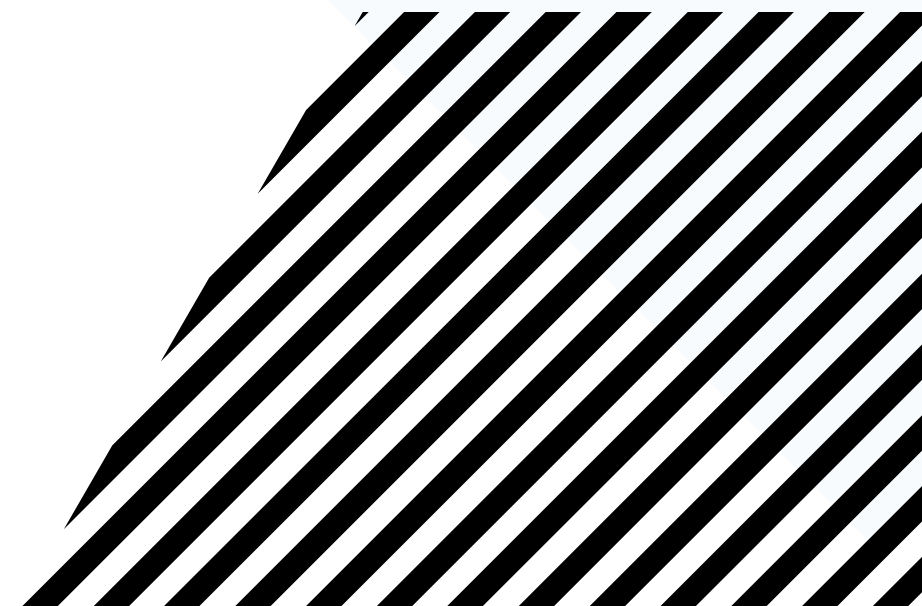
ITINERARY: **USVI & BVI**





FORWARD DECK

AMPLE SEATING FOR 10
COMFORTABLE CUSHIONS
RELAXING BEAN BAGS
CONVENIENT SALON ACCESS
VILLA-STYLE SECTIONAL





AFT DECK

10 PERSON AL-FRESCO DINING TABLE
WEATHER-PROTECTING SHADE
RETRACTABLE AFT DOOR
OUTDOOR BAR & COOLERS
AFT CABIN ACCESS


NO INHERITANCE

WATER TOYS

2 PADDLEBOARDS

1 LARGE FLOATING MAT

1 WAKE BOARD & 1 KNEE BOARD

4 SUBLUE SEA SCOOTERS

8' X 7" POP BOAR

SNORKEL GEAR

WATER SKIS

BEACH GAMES

2 SUBWINGS





FLYBRIDGE

LUXURIOUS LOUNGING AREAS
FRIDGE AND BAR AREA
COMFORTABLE CUSHIONS & PILLOWS
WIDE OPEN 360° PANORAMIC VIEWS



AMENITIES

ONBOARD STARLINK WIFI
REUSABLE TUMBLERS
SALON TV
ICE MAKER
FRESH WATER DECK SHOWER



SALON

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



CABINS

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



VANITY HEADS

- FULL SPACIOUS SHOWERS
- DRY ELECTRIC TOILETS
- OCEAN-FRIENDLY CLEANING PRODUCTS

Layout



CREW

A man and a woman are smiling and standing on a boat deck. They are wearing dark polo shirts with a logo. The background shows a body of water and a town on a hillside. There are decorative geometric shapes: a red triangle in the top right and a yellow triangle in the bottom left.

THE CREW

INTRODUCING THE PROFESSIONAL CREW ABOARD NO INHERITANCE,
CAPTAIN ERIC WARNER & CHEF / FIRST MATE MADISON HITE



ERIC

The ocean has always been a passion of mine, so I have designed a life on it! I bought my first boat with a close friend in 2016. Our Cantola 34' was a trimaran that would race between my hometown of Santa Barbara and the one of a kind Santa Barbara Channel Islands National Park. Often ferrying surfboards, dive gear, and a dozen friends, we would take trips rain or shine to catch the best conditions at the islands. Naturally, this led to more boats and crewing local charters as part time work. Sharing the outdoors with others has always been easy with sailing, but to reach a larger audience I also spent years volunteering with outdoor education groups for kids and young adults. In 2020 I began phasing out of my job as a carpenter to pursue sailing further afield. After sailing a variety of yachts across oceans, for deliveries and for fun, I bought my second boat with the love of my life in 2022. Madison and I found our 42' Albin Nimbus laid up in a boat yard in Nova Scotia, Canada. Our adventures took us down the East Coast and eventually offshore to the Lesser Antilles.

I hold a USCG Masters License and, as a captain, I want to share the joys of sailing with others in a fun and safe environment. I am a waterperson and derive immense joy from diving, wing foiling, and sailing. Ashore, I check in to island time and love to eat my way across town and check out local events. I have a life off the boat too. Time on land is spent visiting family across the US, taking off on rock climbing/mountaineering excursions, and crafts like brewing, wood working, and music. I have sailed throughout the Eastern Caribbean, all the Hawaiian islands, and much of the Pacific Coast of North America. Of all the areas I have sailed, I have found the Virgin Islands to be absolutely idyllic. I would love to share them with you!



MADISON

My favorite way to get to know someone is over a shared meal. Growing up in the Midwest, my family communed over holidays and special events with big, good food as the centerpoint. Between sharing time in the kitchen with a large family and picking food fresh from the garden, food was a cornerstone of my upbringing.

When I moved to the West Coast at 18, I found myself naturally creating this wherever I landed. Initially, this looked like cooking for nanny clients and working with a holistic nutritionist serving pop-up dinners. Over time, as my career in management took me further from the kitchen, I started hosting themed dinners for friends, cooking my way through different cookbooks and cuisines that intrigued me. This led me to working for a catering company where I really got to hone my skills in a professional setting. While I loved the creativity and total immersion in food, I also wanted to feed my adventurous side...

Eric and I got a wild hare and decided it was time to pursue the dream of cruising full time. So we sold everything, bought a boat, and started sailing! We began in Nova Scotia, CA, sailing down the east coast of the US and then finally through the Caribbean down to Trinidad. Throughout this time, I had more space than ever to dive into my hobbies. While of course that largely meant walking through any grocery store or open air market I could find and tasting new things along the way, it also meant more time for play! Some of my favorite things outside of the galley are snorkeling, rock climbing, stand up paddle boarding, hiking, swimming, drawing, playing ukulele, tattooing, trying to wingfoil, and reading.

While this might make me sound busy (which I can be!), I also find few greater joys than tying a float out behind the boat, sipping a cocktail, and taking in the beauty of the places I get to call home. "Il dolce far niente", which means the sweetness of doing nothing in Italian, is also such a beautiful part of being in stunning places with good company.

I look forward to sharing the magic of these islands with you and yours.

5-STAR DINING

DAY BREAK

MIDDAY

HORS D'OEUVRES

MAIN DISHES

DESSERTS

SHIP'S BAR





Daybreak

LOX BAGEL PLATTER - A SPREAD OF FRESH BAGELS, LOX, CREAM CHEESE, AND A VARIETY OF TOPPINGS. SIDE OF FRESH FRUIT.

LEMON RICOTTA PANCAKES - SERVED WITH LEMON CURD AND POWDERED SUGAR. SIDE OF SAUSAGE AND DRESSED GREENS.

CREPE STATION - WARM CREPES SERVED WITH SWEET AND SAVORY FILLINGS TO ASSEMBLE AS YOU PLEASE!

FRENCH OMELETS - SOFT SCRAMBLED EGGS WITH GRUYERE AND FRESH HERBS. SIDE OF BACON AND DRESSED GREENS.

EGGY AVOCADO TOAST - TOASTED BOATMADE BREAD WITH FRESH AVOCADO, PICKLED ONION, SOFT BOILED EGG, AND FRESH HERBS. SIDE OF BACON AND FRESH FRUIT.

FRESH CINNAMON ROLLS - BOATMADE STICKY CINNAMON ROLLS WITH CREAM CHEESE FROSTING. SIDE OF SAUSAGE, YOGURT, AND FRESH FRUIT.

POWER FRUIT BOWLS - BLEND OF FRESH FRUIT, GREENS, AND A PROTEIN TOPPED WITH SEASONAL FRUITS AND BOATMADE GRANOLA.



CHICKEN CAESAR SALADS - ROMAINE LETTUCE WITH CAESAR DRESSING TOPPED WITH GRILLED CHICKEN AND PARMESAN CRISPS.

AHI POKE BOWLS - SOY MARINATED AHI TUNA SERVED ON A BED OF RICE WITH PICKLED VEGGIES, SEAWEED SALAD, AND EDAMAME.

BLTA - CLASSIC BACON, LETTUCE, TOMATO, AND AVOCADO SANDWICH WITH A HOMEMADE GARLIC AIOLI.

JERK WRAP - JERK CHICKEN, PINEAPPLE SALSA, FRESH AND ROASTED VEGGIES SERVED WITH A SPICY MAYO.

BANG BANG SHRIMP TACOS - CREAMY AND SPICY SHRIMP TACOS TOPPED WITH MANGO SALSA AND AVOCADO CREMA.

CRISPY TOFU SALAD - CRISPY TOFU SERVED ON AN ASIAN CABBAGE SLAW. TOPPED WITH CRUNCHY WONTONS, EDAMAME, AND SESAME SEEDS.

ELOTE NACHOS - TORTILLA CHIPS TOPPED WITH COTIJA, SHREDDED PORK, CREMA, CORN, CILANTRO, PEPPERS, AND PICKLED ONIONS.



Hors d'oeuvres

BACON WRAPPED DATES GLAZED WITH BALSAMIC

WARM OLIVES WITH CITRUS AND HERBS

CHARCUTERIE PLATTER OF ASSORTED CHEESE, CURED MEATS, SEASONAL FRUIT, AND ROASTED NUTS

BABA GANOUSH WITH CRISPY PITA AND FRESH VEGETABLES

CAPRESE SALAD SKEWERS

FRESH MADE TORTILLA CHIPS AND GUACAMOLE

BLISTERED SHISHITO PEPPERS

FLAT BREAD WITH SEASONAL PRODUCE, CHEVE, AND FRESH HERBS

AHI TUNA HAND ROLL WITH NORI AND SESAME DIPPING SAUCE



Main Dishes

STICKY LEMON AND DATE CHICKEN - CRISPY CHICKEN THIGHS PREPARED WITH PRESERVED LEMON AND DATES. SERVED WITH TABBOULEH, HERBY LABNEH, AND PITA.

JAMMY TOMATOES WITH PORK - PORK TENDERLOIN AND CONFIT TOMATOES. SERVED WITH ROASTED BROCCOLI AND FRESH BAKED FOCACCIA.

NEW YORK STRIP - SEARED STEAK SERVED WITH A DEMI GLAZE, ROSEMARY GARLIC MASHED POTATOES, AND BROCCOLINI.

MISO GLAZED CATCH OF THE DAY - MISO AND SAKE BROILED FISH SERVED WITH GARLIC BOK CHOY, TROPICAL FRUIT, AND COCONUT WHITE RICE.

GRILLED LOBSTER WITH CHIMICHURRI - GRILLED LOBSTER TAIL TOPPED WITH A CILANTRO AND PARSLEY CHIMICHURRI. SERVED WITH ROASTED TAHINI CARROTS AND SMASHED POTATOES.

SAAG PANEER - INDIAN SPICED STEWED SPINACH WITH CHEESE. SERVED WITH CURRY SEASONED PUMPKIN, GARLIC NAAN, AND JASMINE RICE.

ALL MEALS CAN BE MADE WITH VEGAN AND/OR GLUTEN-FREE SUBSTITUTIONS WHEN GIVEN ADVANCE NOTICE.

Desserts



CARIBBEAN RUM CAKE

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICHES

FRUIT GALETTE SERVED WITH VANILLA ICE CREAM

FRESH TIRAMISU

FLOURLESS CHOCOLATE CAKE SERVED WITH FRESH WHIPPED CREAM

SEASONAL FLAVORS SEMIFREDDO

MARGARITA PIE WITH A GRAHAM CRACKER CRUST

CREME BRULEE WITH ORANGE AND CINNAMON

STRAWBERRY SHORTCAKE SERVED WITH FRESH WHIPPED CREAM

OVEN BAKED S'MORES

CHOCOLATE COVERED COCONUT BUTTER FILLED DATES

PANNA COTTA WITH PASSION FRUIT



Ship's Bar

COCKTAILS & LIQUORS

TITO'S VODKA

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

BOURBON - MARKER'S MARK

GIN - BOMBAY SAPPHIRE

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

CARIBBEAN RUM PUNCH

CLASSIC OLD FASHIONED

JAMAICA SANGRIA

FRESH HERB CLARIFIED MARGARITA

PASSION FRUIT GIN AND TONIC

PINA COLADA

BLOODY MARY

TI PUNCH

JUNGLE BIRD

NON-ALCOHOLIC

FRESH LAVENDER LEMONADE

TURMERIC TONIC

BOATMADE SHRUB MOCKTAILS

FRUIT SMOOTHIES

BOATMADE CHAI



***“I took my first charter with Eric and Madison and had the best time. It was a great bonding experience for me the loved ones I was with, they made us feel so comfortable and the views were so beautiful. Thank you so much, I can’t wait to get out there again!!
-Amy G.”***

Latest

REVIEWS



***“While I have sailed on boats worldwide, Eric is one of the most engaging and interesting crew members I have had the pleasure of sailing with. I watched him often anticipate client needs, seamlessly balance helping and giving us space, and pitch in when something needed to be done without missing a beat. He offers great conversations and a great sense of humor, and his kind presence ensures an enjoyable experience for all aboard. I highly recommend this wonderful human.
All the best, Sarah”***

Latest

REVIEWS



“We had such an amazing week with Madison and Eric! The food and drinks were out of this world. I tried to take Madison home with me! We were a spilt group with high/low energy and everyone had a great time.

-Scott”

Latest

REVIEWS