



EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y SHANGRI LA, A BEAUTIFUL, FULLY-CREWED
2016 52' LAGOON CATAMARAN SAILING YACHT

SPECIFICATIONS

BUILT: **2016**

LENGTH: **52'**

DESIGNER: **LAGOON**

MAXIMUM GUESTS: **6**

ONBOARD CREW: **2**

CABINS: **3 QUEENS**

DRY HEADS: **3**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**



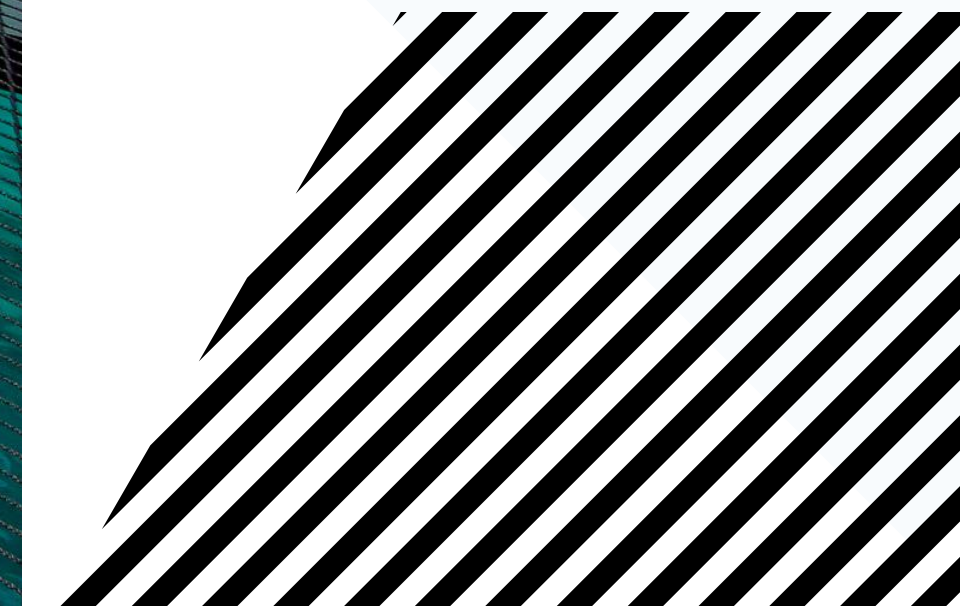


FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN
THE CARIBBEAN SUN
MULTIPLE BEAN BAGS



Shangri-La





AFT DECK

- 6 PERSON DINING TABLE
- MULTIPLE ACCESSIBLE COOLERS
- NUMEROUS LOUNGING AREAS
- SUN SHADE
- MAGMA GRILL



Shangri-La



WATER TOYS

2 PADDLEBOARDS

1 FLOATING MAT

1 WAKEBOARD

2 FLOATING TUBES

FISHING GEAR

SNORKEL GEAR

1 SUBWING



Shangri-La





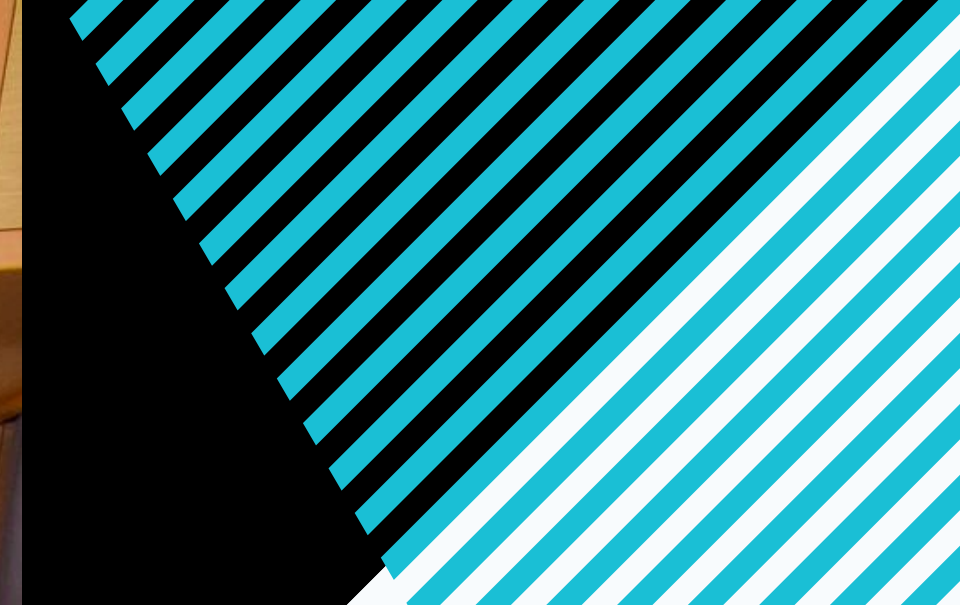
FLYBRIDGE

BREEZY TOP LOUNGE AREA
YANMAR / B&G CONTROLS AT HELM
COMFORTABLE CUSHIONS & PILLOWS
WEATHER-PROTECTING ISINGLASS SHADES



AMENITIES

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



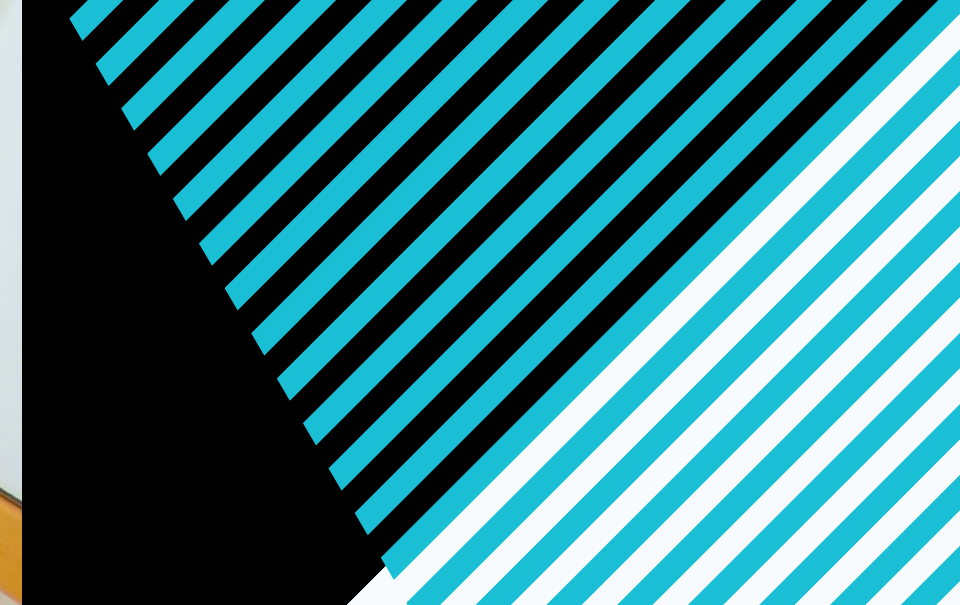
SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
SPACIOUS GALLEY & FOOD STORAGE
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
WET ELECTRIC TOILETS
OCEAN-FRIENDLY CLEANING PRODUCTS





THE CREW

INTRODUCING YOUR CREW ABOARD SHANGRI LA,
CAPTAIN SEAN O'GRADY AND CHEF/FIRST MATE JULIA RAY



Capt.
SEAN

I grew up sailing with my Dad and found the love for the ocean at an early age. After a few years off the water I got back into sailing a lot in SF Bay enjoying racing and charters both. I have worked with USA76 a former americas cup IACC yacht since 2018. I have done some commercial fishing in Alaska as well as some sport fish guiding this last summer 2022. I worked as the maintenance director and a captain on a pair of Santa Cruz 70's in Monterey Bay for the last two years. I'm making my way to the Caribbean to get some sun and share my love of the ocean breeze with all the great people I get to take out on the water.



JULIA

Chef Julia Ray grew up in Michigan surrounded by the Great Lakes. She developed a love for boating and sailing on frequent family outings on Lake Huron and the many inland waterways that are abundant in Michigan. Julia was introduced to the Virgin Islands as a child on the first of many annual family vacations more than 30 years ago. Julia learned to cook and entertain while assisting family members during daily meal preparation and by assisting with catering numerous gatherings. Julia has also worked in the restaurant and hospitality industries. She holds degrees in both accounting and social work and although she had a successful career in the corporate world, she left it all behind in 2013 to realize her dream of living in the Virgin Islands. She has since been employed as mate and chef, sailing throughout the islands.

5-STAR DINING

DAYBREAK

MIDDAY LUNCH

HOR D'OEUVRES

MAIN DISHES

DESSERTS

SHIP'S BAR



Shangri-La





Daybreak

BAKED BRIOCHE FRENCH TOAST, SAUSAGE LINKS AND FRESH FRUIT

EGGS, BACON, HOMESTYLE FRIES, TOAST AND JAM

BLUEBERRY PANCAKES WITH MAPLE SYRUP, SAUSAGE AND FRESH FRUIT

SPECIALTY QUICHE SERVED WITH BACON AND ENGLISH MUFFINS

TOSTADA WITH EGG, GROUND SAUSAGE, PICO DE GALLO, QUESO FRESCO, AND CILANTRO

FLAKY CROISSANT BREAKFAST SANDWICH WITH FRESH FRUIT

YOGURT PARFAIT WITH FRESHLY MADE COCONUT GRANOLA AND HOMEMADE MUFFINS

FRESH FRUIT WILL BE SERVED EACH MORNING ALONG WITH BREAKFAST BASED ON AVAILABILITY. COFFEE, TEA, JUICES, AND MILK ARE AVAILABLE EACH MORNING. YOUR CHOICE OF BREAKFAST MEAT INCLUDES CRISPY BACON, LINK PORK SAUSAGE OR BREAKFAST HAM.

VEGETARIAN OPTIONS ARE ALSO AVAILABLE.



MIXED GREENS SALAD WITH CHICKEN, CANDIED ALMONDS, STRAWBERRIES, CRAISINS AND GOAT

CHEESE SERVED WITH WARM BREAD

CHICKEN CEASAR WRAP SERVED WITH PLANTAIN CHIPS AND FRUIT

SOUTHWEST SALAD WITH CHICKEN, BLACK BEAN AND CORN SALSA, TORTILLA STRIPS AND

HOMEMADE BUTTERMILK RANCH

BACON CHEESEBURGER WITH BROCCOLI SALAD AND FRUIT

SPINACH SALAD WITH SHRIMP, GRAPEFRUIT, FETA AND PINE NUTS TOSSED WITH FRESH DILL RED

WINE VINAIGRETTE

CHICKEN SANDWICH WITH ARUGULA, MUENSTER AND STRAWBERRY CHIPOTLE SPREAD ON

SEEDED BREAD SERVED WITH CHIPS AND FRUIT

SHRIMP TACOS WITH SPICY SLAW ON WARM FLOUR TORTILLA WITH FRESH FRUIT



Hors d'oeuvres

CHARCUTERIE WITH A VARIETY OF CHEESES, MEATS, SPREADS AND FRUITS

CRAB STUFFED PUFF PASTRY

FRESH GUACAMOLE WITH TORTILLA CHIPS

FLAT BREAD PIZZA WITH ARTICHOKE, SUNDRIED TOMATO, FETA, PROSCIUTTO, AND FRESH BASIL

CAPRESE SALAD

TUNA NACHOS WITH AVOCADO AND LOCAL HOT PEPPERS

COCONUT SHRIMP CEVICHE



Main Dishes

BLACKENED MAHI-MAHI FILLET SERVED WITH COCONUT RICE AND HARICOTS VERTS

GRILLED STEAK, MASHED REDSKIN POTATOES, ROASTED BROCCOLINI AND BLISTERED TOMATOES

BOURBON GLAZED SALMON SERVED WITH PARMESAN RISOTTO AND STEAMED ASPARAGUS

MEDALLIONS OF PORK WITH PEACH BARBEQUE, SWEET POTATO AND ROASTED LOCAL CARROTS

CAJUN SHRIMP TORTELLINI WITH GARLIC TOAST POINTS

SEARED SCALLOPS, PUREED CAULIFLOWER AND CARROT, MIXED GREENS WITH CITRUS BALSAMIC

TUNA POKE SERVED WITH RICE NOODLES AND SESAME



Desserts & Ship's Bar

BANANA TURNOVER WITH CHOCOLATE AND CARAMEL DRIZZLE

PEANUT BUTTER PIE WITH CHOCOLATE DUST

SMORES PIE WITH TOASTED MARSHMALLOW

FROSTED FUDGE BROWNIE

HUMMINGBIRD CAKE WITH CREAM CHEESE FROSTING

PAVLOVA WITH CREAM AND BERRIES

KEY LIME PIE WITH FRESH WHIPPED CREAM

EACH CHARTER MENU IS CUSTOM DESIGNED BASED ON GUEST PREFERENCES!

SHIP'S BAR

VODKA- ABSOLUTE/TITOS

RUM- PARADISE/CRUZAN DARK

BOURBON- JIM BEAM/BULLET

WHISKEY- JACK DANIELS/MAKERS MARK

TEQUILA-SUAZA/PATRON

GIN-BOMBAY/HENDRICKS

WINE

BASIC RED/WHITE - JOSH

SPARKLING- LA MARCA