



VALENTINE

# EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y VALENTINE, A STUNNING FULLY-CREWED  
2021 60' SUNREEF CATAMARAN YACHT

# SPECIFICATIONS

BUILT: **2021**

LENGTH: **60'**

DESIGNER: **SUNREEF**

MAXIMUM GUESTS: **8**

ONBOARD CREW: **2**

CABINS: **4 QUEENS**

DRY HEADS: **4**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**

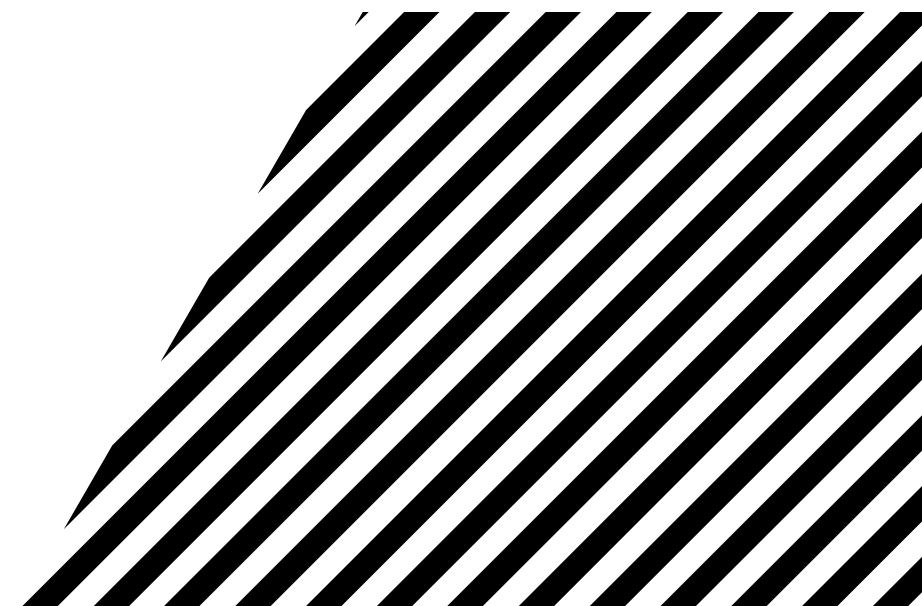


# FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS  
STURDY TRAMPOLINES FOR  
RELAXING & SOAKING IN  
**THE CARIBBEAN SUN**



VALENTINE

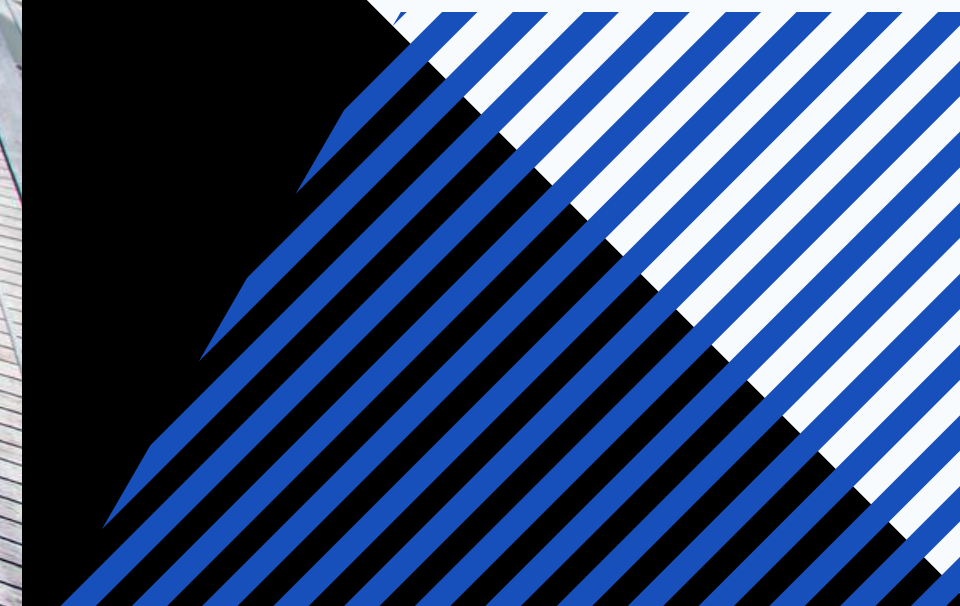


# AFT DECK

OPEN SPACE WITH TEAK FLOORING  
8 PERSON DINING TABLE  
BAR STATION & LOUNGE  
MOTORIZED SWIM PLATFORM  
FLYBRIDGE ACCESS



VALENTINE



# WATER TOYS

2 PADDLEBOARDS

1 ADULT WATER SKI SET

1 WAKE BOARD

1 LARGE BOTE INFLATABLE

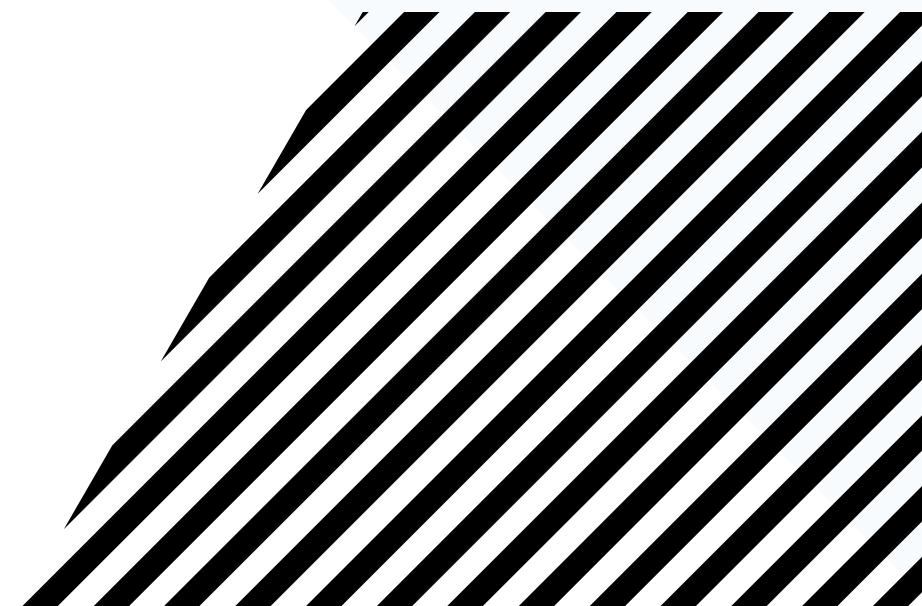
1 SEABOB

FISHING GEAR

SNORKEL GEAR



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# FLYBRIDGE

MULTIPLE BREEZY LOUNGE AREAS  
8-PERSON DINING TABLE  
360° CARIBBEAN VIEWS  
TINTED PANEL SKY ROOF



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# 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  
FORWARD DECK ACCESS  
LUXURIOUS WHITE TRIM & DECOR





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# CABINS

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



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# HEADS

FULL SPACIOUS SHOWERS  
WET ELECTRIC TOILETS  
OCEAN-FRIENDLY CLEANING PRODUCTS

# Layout





VALENTINE

# THE CREW

INTRODUCING YOUR CREW ABOARD VALENTINE, CAPTAIN  
STEPHEN POWELL AND CHEF/FIRST MATE CELIA "CC" CORBIN



*Capt.*

**STEPHEN**

Captain Stephen Powell grew up sailing in Newport Beach, California. "My brother and I would spend the summer sailing in Newport Harbor, like a modern version of Tom Sawyer and Huckleberry Finn. My entire family were lifeguards, sailors, scuba divers, pilots, and general Bon Vivants", he said.

After graduating from the University of Southern California, Stephen traveled down to South Africa, to race and deliver sailboats, where he earned his Yachtmaster Ocean certification. Captain Stephen has sailed in all of the great oceans of the world and has logged in excess of 50,000 miles offshore, including two trans-Atlantic crossings and two Indian Ocean passages.

He holds a USCG 200 ton Master license and is also a PADI Divemaster and a private pilot. In 2017 he purchased his very own 41' sloop in Palma de Mallorca, which he sailed across the Atlantic, through the Caribbean, and up the east coast of the USA. As a result of his extensive travels, Captain Stephen speaks fluent Spanish and can generally get by in a couple other languages as well. He will keep you entertained with tales of the high seas and even teach you a few sailing knots if you so choose.



Chef and First Mate Celia, who goes by the nickname “CC”, was born and raised most of her life near the ocean in Southern California. It wasn’t until 2015 that CC gave up her corporate career as a Meeting & Event Planner and started traveling the world spending three of those months sailing across the South Pacific on a Lagoon 450. Traveling brought CC to earning her PADI Dive Instructor certification which then led her into the superyacht and luxury liveaboard industry where she worked in a variety of roles - one of them more recently being a chef cooking for 25 guests and crew combined in the Bahamas and Turks & Caicos.

After nearly 7 years working in the yachting industry, she’s now able to combine her passion for the ocean and focus on her creativity skills preparing modern fare cuisine. When CC is not on charter, you’ll likely find her traversing through mountains and enjoying the culinary delights of the country she’s in or continuing her education working toward her sommelier certification and yoga teacher training.

We’re pleased to have Celia onboard with her shared passion for the ocean and enthusiasm for food.

# 5-STAR DINING

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



VALENTINE





*Saturday*

**BREAKFAST**

**AVOCADO STACKED ON SOURDOUGH TOAST WITH ARUGULA, POACHED EGGS, MICRO GREENS, PICKLED ONIONS, COJITA CHEESE, AND FRESH OREGANO WITH A SIDE OF STREAKY BACON**

**LUNCH**

**MARINATED AHI SERVED ON TOP FURIKAKI SUSHI RICE, WAKAME SALAD, AVOCADO, EDAMAME, MANGO, AND WATERMELON RADISHES TOPPED WITH SESAME SEEDS AND CHEF-MADE LAVA SAUCE**

**APPETIZER**

**COCONUT AND LIME SCALLOP CRUDO SERVED WITH PLANTAIN CHIPS**

**DINNER**

**PORK TENDERLOIN WITH APPLE CIDER REDUCTION OVER SWEET POTATO PUREE, SAUTEED BOK CHOY, AND POMEGRANATE SEEDS**

**DESSERT**

**CHEESECAKE WITH A BERRY COMPOTE**





# Sunday

## **BREAKFAST**

**SPINACH AND FETA CREPES WITH ANDOUILLE SAUSAGE**

## **LUNCH**

**BURATTA SALAD WITH PROSCUITTO, ARUGULA, TRUFFLES, TAMARIND GLAZE, AND BALSAMIC PEARLS**

**APPETIZER MANCHEGO-CRUSTED BBQ PORK QUESADILLAS**

## **DINNER**

**PAN-SEARED DUCK BREAST SERVED WITH SAUTEED HARICOT VERTS, THYME-ROASTED FINGERLING**

**POTATOES AND VELVETY-CITRUS ROSEMARY SAUCE**

## **DESSERT**

**SOGGY DOLLAR TIRAMISU**



*Monday*

**BREAKFAST**

**CARIBBEAN RUM BRIOCHE TOAST WITH NUTMEG MAPLE SYRUP AND BREAKFAST SAUSAGE**

**LUNCH**

**CHILLED GREEN TEA SOBA NOODLES, MASSAGED KALE, CHERRY TOMATOES, AVOCADO, MICROGREENS, SUNFLOWER SEEDS, AND HONEY GINGER SOY DRESSING. SERVED WITH CRISPY SALMON SKIN**

**APPETIZER**

**PARISIAN GNOCCHI BITES WITH DUCK CONFIT**

**DINNER**

**HERB-CRUSTED RACK OF LAMB SERVED WITH CREAMY SUN-DRIED TOMATO POLENTA, BALSAMIC-GLAZED BRUSSELS SPROUTS, AND TOPPED WITH MINT CHIMICHURRI**

**DESSERT**

**CHOCOLATE GUAVA CAKE COVERED IN COCONUT GANACHE**



*Tuesday*

**BREAKFAST**

**QUICHE OR FRITTATA WITH CHEF CHOICE OF MEATS AND VEGETABLES WITH PARFAITS ON THE SIDE**

**LUNCH**

**SOUS VIDE HERB-MARINATED CHICKEN SERVED WITH MYKONOS SALAD, ORZO PASTA, TZATZIKI,  
AND DOLMADES**

**APPETIZER**

**CHEESE AND CHARCUTERIE BOARD**

**DINNER**

**PAN-SEARED CHILEAN SEA BASS ON TOP OF PURPLE MASHED POTATO, SHAVED ASPARAGUS,  
MANGO-PAPAYA SALSA, AND SHALLOT BEURRE BLANC**

**DESSERT**

**KEY LIME PIE WITH PASSION FRUIT WHIP**



*Wednesday*

**BREAKFAST**

**CRAB BENEDICT ON TOP OF BUTTER-TOASTED SOURDOUGH MUFFIN, WILTED GREENS, AND  
HOMEMADE ZESTY HOLLANDAISE SAUCE**

**LUNCH**

**KOREAN-SPICED AND 24-HOUR MARINATED BEEF TENDER- LOIN BULGOGI MEAT SERVED ON TOP OF  
SHORT GRAIN BROWN RICE AND KIMCHI**

**APPETIZER**

**CAVIAR WONTON TACOS**

**DINNER**

**REVERSE SEARED BEEF TENDERLOIN TOPPED WITH RED WINE JUS, KING OYSTER MUSHROOMS,  
PARSNIP PUREE AND CRISPS**

**DESSERT**

**WHITE CHOCOLATE AND COCONUT CREME BRÛLÉE**



*Thursday*

**BREAKFAST**

**HAWAIIAN-STYLE MACADAMIA NUT AND BANANA-RUM COMPOTE PANCAKES DUSTED WITH POWDERED SUGAR AND SERVED WITH STREAKY BACON**

**LUNCH**

**BAKED THEN CHARRED BRANZINO WITH ANCIENT GRAINS, AND SMOKED EGGPLANT**

**APPETIZER**

**MEZZE PLATTER**

**DINNER**

**BORDEAUX-BRAISED BEEF SHORT RIB RAGU DELICATELY FOLDED IN PAPPARDELLE, PARSLEY, AND FRESH SHAVED PARMESAN**

**DESSERT**

**MUD PIE TOPPED WITH HOT FUDGE AND TOASTED HAZEL-NUTS**



*Friday*

**BREAKFAST**

**2-EGG OMELETTE STUFFED WITH SHITAKE MUSHROOMS, PROSCIUTTO, TRUFFLE CHEDDAR CHEESE AND BUTTERY MUSHROOM JUS OVER A BED OF LIGHTLY DRESSED SALAD GREENS**

**LUNCH**

**CRISPY GOAT CHEESE SALAD WITH TOASTED HAZELNUTS, CONFIT TOMATOES, AND A HONEY ROSEMARY DRESSING**

**APPETIZER**

**LAMB AND FETA BALLS**

**DINNER**

**BAKED MAHI TOPPED WITH ROMESCO SAUCE OVER COUS- COUS AND BROCCOLINI**

**DESSERT**

**NUTMEG CUSTARD TART WITH FRESH STRAWBERRIES, BASIL CANDY, AND LIME SUGAR**



***“This was my first vacation that I truly was able to 100% relax and not have to make any decisions. I'm a type A personality who plans every minute to the detail, but once you take your shoes off and step aboard everything is taken care of for you. The Valentine is comparable to many 5 star hotels that I have stayed at with all the luxuries.***

***The boat is so roomy and beautiful and the service and food is outstanding. The crew is so knowledgeable about where to go each night and the ease of discovering each island on your own time. This is one of those trips/boats you can't explain to someone. They just have to experience it for themselves.”***

*Latest*

**REVIEWS**