

QUARANTA

CURVELLE 2013 **LOA** 34.1m/111'11" **BEAM** 9m/29'6" **DRAFT** 2.3m/7'7"

"Quaranta's appearance is very stylish and her interior design is warm and feels very comfortable. Her six double cabins are suitable for family charters. The crew guided me through the yacht and also the kitchen, which was a very interesting experience. They were also very kind and professional."



GUESTS 12 / **CABINS** 6 / **CREW** 6 / **RATES FROM** €109,000 PW / **SUMMER** CROATIA AND MONTENEGRO / **WINTER** UNAVAILABLE

SPECIFICATIONS

Cruising Speed	13 knots
Range	3,000 nm
Engines	2 x Caterpillar C32 1,900 hp
Naval Architect	Incat Crowther
Exterior Designer	Mauro Giamboni
Interior Designer	Alex Isaac

THE YACHT

A leader in her class and the first motor yacht out of the Curvelle Shipyard in Turkey, Quaranta is a trailblazer in every sense. Built in 2013, she has won a myriad of prestigious design awards and it's easy to see why once you step on board.

This deceptively spacious 34m superyacht presents an interior and exterior volume which appears closer to a 40 metre craft, making her a natural choice for mixed family groups.

Every guest cabin boasts huge windows and the flexibility of the cabin configurations means that accommodation can be easily and speedily rejigged to suit the client's needs. With a total of over 20 different layouts possible, double, twin and triple cabins are all available as required.

Sleeping 12 guests, Quaranta has a cruising speed of between 10 knots and a max of 18, along with a knowledgeable and friendly crew of six.



SPECIAL FEATURES

- Flexible layout with over 20 different possibilities
- Flexible cruising speed from 10 to 18 knots
- Guest interior and exterior space is comparable with monohull yachts over 40 metres
- Lifting platform that can be used by guests to have more contact with the water
- Skilled and experienced captain ready to show you the hidden gems in Croatia



CAPTAIN PAUL FRASER

Captain Paul's impressive career spans three decades and includes stints aboard Crackerjack and Imagine. He joined Quaranta as soon as she emerged from the shipyard in 2013 and describes the superyacht as homely and amiable.

His personal style as captain is to endeavour to provide whatever the guests desire, be that exploring under the radar beauty spots in Croatia and Montenegro or ramping up the excitement levels for a challenging afternoon of water sport thrills and spills!

THE EXPERIENCE

Light and airy interiors are accentuated by enormous single panel windows, providing Quaranta with an incredibly bright and uplifting ambience.

The yacht's contemporary and minimalist design is highlighted by the choice of natural materials. A combination of blonde and dark wood cabinetry has been used, as well as coral-coloured marble, terracotta and mosaic tiles – creating an individual style that feels more akin to a boutique hotel.

Quaranta's versatile design means that space is at a premium wherever you are on the yacht, and particularly when it comes to the six convertible staterooms.

A four-person sun deck jacuzzi provides hours of effortless relaxation, while a lifting platform that double as a beach club for sun worshippers provides easy access to and from the water.

Discover the hidden gems of Croatia as you cruise through its stunning turquoise waters, and when you want to up the ante, look no further than Quaranta's watersports department. There is a Williams Sport Jet tender, two Bladefish sea jets, two inflatable SUPs, water skis, snorkelling and fishing gear, various towable toys, a beach picnic setup and even a sophisticated sun deck misting system to provide natural air conditioning!

THE CUISINE

Quaranta retains a new executive chef each summer season to ensure that recipes and catering styles remain fresh and interesting.

Previous star chefs include Konrad Rosiak, who trained under Michelin starred Conrad Gallagher and Alain Ducasse as well as working with Ciro Geroso – the White House's Italian head chef during Bill Clinton's presidency.

Breakfast consists of fresh fruit, juices, smoothies, granola, porridge and yoghurt and a la carte choices like eggs Benedict with bearnaise sauce, eggs Royale, omelettes, French toast with strawberries, streaky bacon and maple syrup, American pancakes and crepes with cinnamon infused ricotta.

Lunch choices include soups like summer minestrone, cucumber and miso with wakame and tofu, followed by turbot with sauce vierge and purple potato salad, steamed veggie gyozas and seabass puttanesca.

Blue tail lobster with kiwi and scallion mayonnaise, salmon teriyaki with rice noodles, pave of ray, chorizo and mussels beurre blanc, tuna tartare with avocado puree and pickled ginger and saddle of lamb with black olive crust and pumpkin puree are among the dishes on the dinner menu.

