

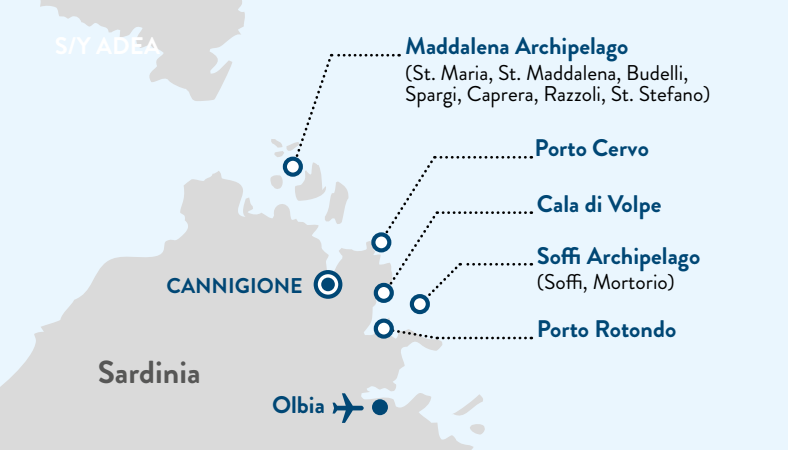


3-day, all inclusive mini cruises to Northern Sardinia's most beautiful hideouts, secret beaches and harbours.

3-DAY

SAILING BREAKS IN NORTH SARDINIA PARADISE

Maddalena Archipelago, Sardinia



Cabin prices (all-inclusive, 3 days)*

	MONDAY→THURSDAY OR FRIDAY→SUNDAY
LOW SEASON 18.05 > 21.06 and 21.09 > 26.10	HIGH SEASON 28.07 to 30.08
€ 3.250,00 / MASTER'S CABIN € 2.900,00 / SUPERIOR CABIN € 2.500,00 / KIDS' CABIN	€ 3.700,00 / MASTER'S CABIN € 3.400,00 / SUPERIOR CABIN € 3.000,00 / KIDS' CABIN

* Prices include: Engine and generator fuel, 22% Italian VAT, 20% of APA (Advanced Provision Allowance)

Coming by plane

- Olbia Airport (OLB)
- We provide transfer from and to the airport (30 minutes driving)

Pack your luggage in soft bags for voyage aboard S/Y ADEA

Reservations

- For reservations and additional questions, please contact us at: info@adea-yachting.com

Boarding site

- Cannigione bay (opposite the harbour marina)

Boarding times

- **Monday→Thursday** cruises:
CHECK-IN: Monday, 6:00 PM
CHECK-OUT: Thursday, 10:00 AM
- **Friday→Sunday** cruises:
CHECK-IN: Friday, 4:00 PM
CHECK-OUT: Sunday, 6:00 PM

Included in price

- Captain, Chef and Deckhand
- Three meals served per day (breakfast, lunch, dinner) with two menu options available (vegetarian & Mediterranean)
- Champagne glass upon arrival
- Impeccable cabin service
- Unrestricted use of the water toys (snorkelling gear, kayaks, paddleboards, fishing gear, donuts)
- Open bar with mineral water, soft drinks, local wines and beers (only during the meals)
- On-board home cinema and PlayStation
- Transfer from and to the airport
- Dinghy with a 60 HP outboard engine



S/Y ADEA. Your luxury afloat vacation home



Plenty of space on board



Flybridge dining



Comfortable cabins



An array of water toys



Saloon with TV and gaming console



Watersports equipment



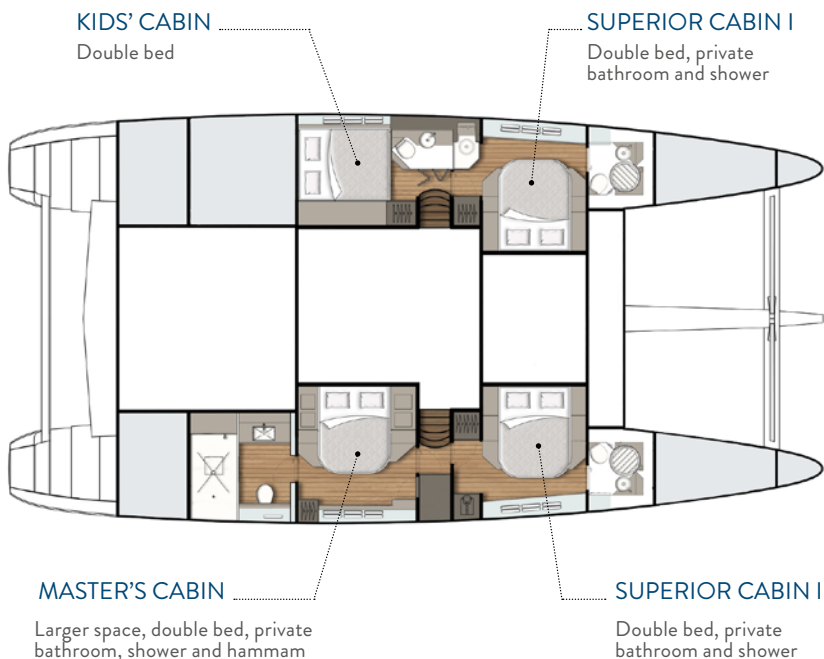
Speed under sails up to 15 knots



Sundeck



Gourmet food served by Chef



Imagine a 62-ft catamaran equipped with all modern amenities becoming your luxury afloat vacation home for a week or two. Invite up to 8 family members or friends to enjoy freedom of sailing azure, warm waters of the Mediterranean, Tyrrhenian and Ligurian Sea. At 160 sq m of combined deck area you will find a lot of space for sunbathing, dining and relax. Plus gourmet food from a private chef and selection of on-board sports and wellness activities.





Chef Marta sample menu

From aromatic, freshly brewed morning coffee, light and delicious breakfast to appetizers and main dishes freshly prepared by our Chef from local, Mediterranean products, ADEA's cuisine is nothing short of art. All served in the saloon or on deck while passing paradise islands, with a warm breeze from the azure seas.



Breakfast

Breakfasts all include tea, coffee, espresso, latte macchiato, hot or cold chocolate, freshly squeezed orange juice, cereal, bread, assorted pastries, cake, fresh fruit salad, cheese, jam, yoghurt and honey.

- Full American/English Breakfast
- French Toast - any style
- Choice of Eggs: Benedict, Scrambled, Fried or Poached
- Homemade Pancakes with caramelized apple
- Swiss Style Müsli

Appetizers

- Sardinian or Corsican Olives
- Selection of Locally Produced Cold Sausage and ham served with sardinian or corsican Cheese
- Mini Pizzas Italian Style
- Bruschetta: eggplant, tomatoes and herbs, herbs and oil, ham or anchovies
- Vegetarian Mezze Platter includes humus, eggplant caviar and tzatziki
- Mini Crostini with goat cheese, pesto, bacon and rocket

Vegetarian Dishes

- Coconut milk root vegetables with raisins and cinnamon couscous
- Vegetable Lasagne
- Vegetarian green or red Thai Curry with basmati rice
- Quinoa Salad with mango, avocado, tuna or salmon
- Greek Style Gourmet Avocado and Tomato Salad
- Various Styles of Risotto

Lunch

All lunch dishes include typical Sardinian bread and local, fresh salads.

- Caprese Salad
- Octopus and Potato Salad
- Italian Style Pasta Carbonara
- Fish Carpaccio (various fish) served with vegetables of the day
- Brazilian Shrimp and Fish Stew (Moqueca de Camaroes)
- Tuna Tataki with sesame served with cucumber salad
- Melanzane ala Parmigiano (Southern Italian Style)
- Pasta Orecchiette Tricolore (pomodoro fresco basilico parmigiano reggiano)
- Homemade Pasta al Pesto Genovese
- Seasonal Vegetable Quiche

Dinner

Grilled dishes are accompanied by sauteed vegetables.

- Tuna Ceviche
- Baked Chicken served with roast potatoes and a fresh salad
- Lobster from the Grill served with vegetable of the day and garlic sauce
- Grilled Octopus served on a bed of sweet potato puree
- Spaghetti or linguine "Frutti di Mare" (various types of fish)
- Barbecue Grilled Steak served with crushed potatoes and a fresh salad
- Gently Steamed Fresh Fish served with sauteed vegetables on a bed of mashed carrots

Desserts

- Assorted Biscuits and Cakes for special occasions
- Tiramisu a'la Captain Fabio
- Grilled Pineapple topped with honey and mango ice cream
- Sticky and Hot Chocolate Fondant served with Italian Ice Cream
- Pavlova with Red Berries
- Mousse au Chocolat Panacotta topped with fruit coulis and fresh berries
- Gently Steamed Fresh Fish served with sauteed vegetables on a bed of mashed carrots

Cocktails

- Brazilian Caipirinha
- Mojito
- Margarita
- Mai Tai
- Spritz





The crew



Fabio Faelli CAPTAIN

NATIONALITY: ITALIAN
LANGUAGES: ITALIANO, ENGLISH, FRANÇAIS

A passionate sailor and a professional skipper, Fabio has been cultivating his love for sailing for more than 20 years. During the time, he has logged around 60,000 Nm, mainly on sailing yachts. He has made 7 Atlantic crossings, one of which he conducted solo. Fabio is a man of sound principles, with genuine respect for the sea which makes him the kind of captain any guest would love to be sailing with. He has mastered the art of living at sea and loves to share his inexhaustible passion with the guests of ADEA. And if any of the guests declares to be an enthusiast of sailing, the Captain happily offers an opportunity of participating in sailing manoeuvres. Fabio is also a qualified diving and swimming instructor and will be happy to take the guests on underwater expeditions. His talents go beyond ADEA's bridge and include juggling in the kitchen and serving the guests with delicious fresh cocktails.



Marta Tembe CHEF

NATIONALITY: PORTUGUESE
LANGUAGES: PORTUGUÊS, FRANÇAIS, ENGLISH, ESPAÑOL

Born in Mozambique, Southern Africa and educated in Portugal, I draw inspirations from a mix of cultures. Ever since I have expressed particular interest in cooking, so eventually after graduating in International Relations and spending some time travelling between Europe and South America, my passion prevailed. Paris, the culinary capital of the world, was a natural choice to seek education to develop my professional skills. I completed an advanced cooking course at Centre Européen Des Professions Culinaires and was awarded the Certificate of Professional Competence (CAP). Right after school, I went through several internships at reputed restaurants in Paris and London, including Michelin-star. Aboard ADEA, I serve international (Indian, Asian, French, Portugues and of course Mozambican) and local Mediterranean creations with a fresh product of Sardinia, Corsica or Sicily.

S/Y ADEA. State-of-the-art sailing

GENERAL SPECIFICATIONS

- Length 18.3 m
- Beam 9.2 m
- Draught 1.6 m
- Weight 33 t
- Top speed under sail 15 kt
- Architecture & Design: Sunreef Yachts
- Year of launch: 2017

SAILS

- Main sail and 3 head sails (genoa / gennaker / yankee)
- Main sail: 112 sq.m
- Genoa 70 sq.m
- Gennaker 145 sq.m
- Storm sail 35 sq.m
- Mast and boom: carbon
- Mast length 24.1 m
- Winches: Harken, all-electrical

www.adea-yachting.com

