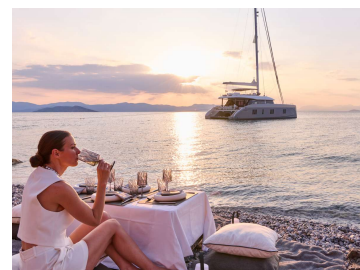
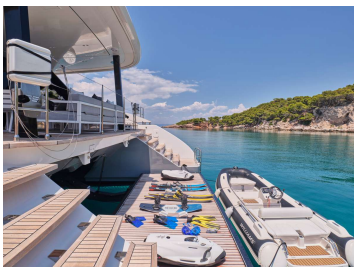
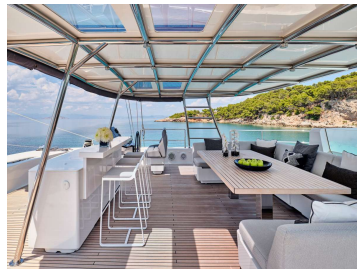
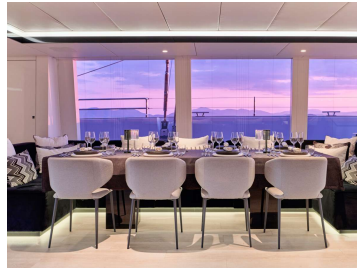
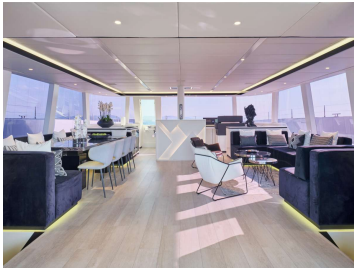


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ABOVE & BEYOND**€55,000 to €75,000**

Type:	Cat	Year:	2019	Length:	80 Feet
Beam:	37.10	Draft:	13' 4"	Builder:	Sunreef Yachts
Flag:	Greek	Cabin:	4	Guests:	8
Kings:	0	Queens:	4	Twins:	0
Pullman:	0	Jacuzzi:	Yes	AC:	Full
Refit:	2023				
Cruising:	8	Max Speed:	11	Crew:	5
Captain:	Andreas Rossos			Nation:	Greek
Crew Smoke:	Inq	Gst Smoke:		Children:	Yes
Summer:	Greece				
Winter:	Greece				
Dinghy:	Highfield 5,20 m	Dinghy HP:	70 HP	Dinghy Pax:	7
Jet Skis:	0	Adult Skis:	2	Kid Skis:	Yes
Knee Board:	0	Wake Board:	Yes	Wave Run:	0
Kayaks 1:	0	Kayak 2:	1	Snorkel:	Yes
Pdl Board	3	WIFI	Onboard WIFI	Fish Gear:	Yes
WaterMaker:	Yes (2)	Water(Max):			



CREW PROFILES

Captain: Andreas Rossos **Nationality:** Greek
Number of Crew: 5 **Languages:** English, Greek

Crew Profiles:

Captain: Andreas Rossos

Captain Andreas is a seasoned yacht captain with a wealth of experience navigating everything from luxury motor yachts to sailing catamarans. His journey began in 2004 when he stepped in as a deckhand on M/Y Lady Dana and quickly worked his way up to be a Captain. Over the years, he's captained a variety of vessels, including a 31m steel yacht, a 585 Privilege Sailing Catamaran, and a San Lorenzo 88, always with an unwavering commitment to safety and excellence. After taking a few years off for family time, Andreas returned to the industry in 2024, eager to bring his expertise back to the seas. Born in Cyprus, raised in Saudi Arabia, and later in Greece, Andreas's international background gives him a unique perspective and a steady hand as Captain aboard Above & Beyond.



Andreas Rossos Captain



Savvas Lichanidis Chef

Chef: Savvas Lichanidis

Chef Savvas, born in 1989, stands out as one of Greece's most promising culinary talents. He acquired his culinary expertise at the professional school OAED, complemented by a degree in Fast Pace cooking and participation in seminars on Japanese and molecular cuisine. Commencing his journey at the esteemed King George Palace Hotel in 2005, Savvas progressively climbed the culinary ladder.

In 2018, he achieved a notable fourth place in the Master Chef competition in Greece, showcasing his exceptional culinary skills. With experience as the Chef for renowned Michelin-starred restaurants, including the esteemed Divani Caravel Juju Bar Restaurant, where he earned the FNL Star award, Savvas has collaborated with some of the industry's top chefs.

Driven by his passion for the sea, Savvas ventured into the world of yachts, aiming to bring the Michelin guide's excellence from restaurants to the high seas. His culinary creations are a fusion of flavors, skillfully blending Greek local elements to craft exquisite dishes.

Notable achievements include winning 1st place in the Platinum category at MEDYS 2022 and securing the 1st place in the Diamond category at EMMYS 2023 and EMMYS 2025!

Chef Savvas continues to elevate the culinary experience, promising a gastronomic journey that reflects his dedication and innovation.



Vasilis
Papoutsoglou Deckhand

Previous Yacht: Genny

Chief Stewardess: Polyxeni Politidou

Poly brings a wealth of hospitality experience to the Above & Beyond crew, having spent the last three seasons as a hostess on motor yachts. In the winter months, she honed her skills as a head waitress and shift responsible in Athens' bustling restaurant scene. Prior to her yachting career, Poly worked in various hotels, learning everything there is in hotel service, and refining her customer service expertise. Armed with a Le Monde certificate in Food & Beverage Management from Athens, she is adept at ensuring seamless guest experiences and satisfaction. She is efficient, organized, a team player and adaptable. Fluent in both Greek and English, Poly's versatile communication skills and extensive background in hospitality make her a valuable asset aboard Above & Beyond for the upcoming season.



Polyxeni Politidou Chief
Stewardess

Previous Yacht: TiAmo

Deckhand/Stew: Glykeria Rapti

Warm, professional, and proudly Greek, Glykeria brings a dynamic blend of seamanship and hospitality to her role as Deckhand/Stewardess aboard Above & Beyond. With a strong background in guest services and a deep love for the sea, she ensures every detail on board is thoughtfully managed from maintaining the vessel's pristine condition to assisting with deck operations. Energetic, attentive, and deeply knowledgeable about the local waters, Glykeria helps create an unforgettable journey where comfort, safety, and charm go hand in hand.



Glykeria
RaptiDeckhand/Stewardess

Deckhand: Vassilis Papoutsoglou

Vassilis Papoutsoglou, born in Athens in 1993 and currently residing in Piraeus, has a remarkable maritime journey that began at the age of seven. Starting in the Optimist class, he achieved numerous national and international victories, showcasing his early prowess in sailing. Transitioning through the 420 class in 2006-2008 and the 470 Olympic class in 2008-2009, Vassilis has been a member of the Greek National Team since 2005 and a part of the Pre-Olympic team for the 2020 Olympic Games in Tokyo. Currently holding the title of National Champion in the Class 470 Olympic.

In 2018, he ventured into the yachting industry as a deckhand, contributing his expertise to vessels like Sea Energy V (Fountaine Pajot Saba 50) and Lusea (motorboat - Princess 78). Vassilis seamlessly supports the crew in managing the yacht, drawing from his exceptional accomplishments and experience. His commitment extends to ensuring guests have a memorable experience, always ready to provide attentive service.

Fluent in English, Vassilis Papoutsoglou brings a wealth of sailing expertise and dedication to enhance the overall yachting experience

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