

# LIR

20.44m Luxury Catamaran





## LIR

### Luxury sailing catamaran

Specifically designed and built for private charters, with outstanding service provided by her attentive crew members, LIR has developed a great reputation on the charter market.

Boasting just over 20 metres in length overall, this beautiful catamaran provides accommodation for a maximum of 8 guests in 4 deluxe cabins and has lovely deck spaces to relax.

# Charter Specifications

Length	20.44m (67' 1")
Beam	9.50m (31' 2")
Guests	8
Cabins	4
Cabin configuration	1 King, 3 Queen cabins

Crew	3
Built	2014
Refit	2024
Air conditioning	Yes
WiFi	Yes





## Exterior

Guests will be spoilt for choice on deck

The spacious exterior provides a large sunbathing and lounge area on the deck together with a al fresco dining area.



On deck relaxation area

Al fresco dining

Comfortable seating area



## Exterior

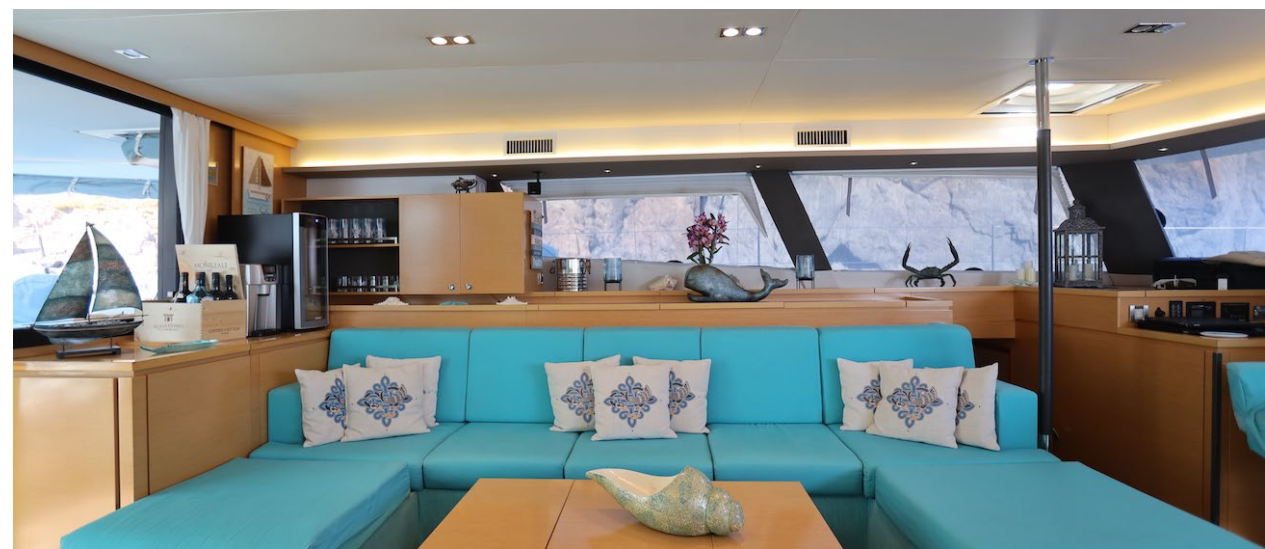
Relax and unwind





## Interior

Designed to maximise guest comfort



The interior is inviting and clean, blending light wood panelling with soft turquoise colours of the upholstery and white linear galley design. The atmosphere is relaxed and calm, elegant and stylish, creating a relaxing haven for charter guests.

The main salon offers a comfortable dining area featuring c-shaped built-in seating. Every meal is complemented with beautiful table settings created by the crew.



## Accommodation

### Owner's suite

With a King-Sized central bed, the owner's suite is for guests who wish to make the most of luxury on their sailing vacation. With large storage capacity from cupboards to shelving guests have everything they need in their cabin.

Within, the Owner's Suite there is a saloon area with a sofa, a large wardrobe and a desk with bookshelves.



A luxury ensuite bathroom has a deluxe feel and includes double sinks, separate shower, head and plenty of thoughtful lighting – so guests can get ready for night out in comfort.





## Accommodation

Aft-starboard cabin



The double cabin has a queen-sized island bed – with walk-around space on both sides – and plenty of storage with cupboard and a wardrobe.

A full-length mirror hangs on the door from the companionway and a luxury ensuite includes a modern shower unit, electric flush toilet and great lighting.





## Accommodation

### Mid-starboard and forward-starboard cabins

Accessed from the front passageway, these two double cabins are fitted with queen-sized beds and have luxury ensuite bathrooms which include a shower unit and electric flush toilet.

Both cabins have plenty of storage with large spaces under the beds, cupboards and wardrobes. Convenient full-length mirrors are mounted on the doors.



## Accommodation

All the cabins are equipped with features to enhance guest comfort and convenience

The starboard cabins share a common staircase while the aft starboard cabin has its own private access.

Blinds and mosquito nets across the portholes.

Power sockets for charging electrical appliances.

Individually controlled air conditioning.



# Water Toys and Amenities

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Caribe tender 4 m with a Honda 50 hp

Jobe wakeboard

Jobe kneeboard

Jobe set of waterskis

Jobe Adult lifejackets

Jobe Adult lifejackets

Jobe kickflip Inflatable tube for towing (2 seater)

Jobe hydra inflatable tube for towing (solo rider)

Kitesurfing kit: ORAO 9m<sup>2</sup> Freeride-Hangtime, 52cm ORAO Control Bar with Board and all fittings, 12m<sup>2</sup> kite

Inflatable platforms\*

Itiwit inflatable paddle boards (1x10' and 1x11')

Masks and snorkel sets

Sets of Cressie fins (4x S-M. 4x M-L. 4x L-XL)

Aqua Lung BCDs (1x small and 3xmedium and 1xlarge)

Oceanic BCD (M)

Seaquest BCD (XS)

Shorty wetsuits (1x XS, 1x M, 3x L 2x XL, 1x XXXL)

\*Both 4m x 1m, can be tied to make 2m x 4m or 8m x 1m as part of an obstacle course

# Water Toys and Amenities

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5mm full scuba wetsuits : Aqualung 1x XS, 3x S, 4x M, 3xL

3mm full surf wetsuits - West (3x L)

Dive tanks (6x aluminum 12L, 2x steel 12L, 1x Steel 15L)

Regulator sets (4x Aqualung, 3x Scubapro)

Emergency DAN O2 oxygen kits

Optional full bimini cover for the top deck and enclosure for the cockpit if required

Hobie kayak (2 seater)

Trampoline beanbags

Lounge beanbags

Trolling fishing rods (with Okuna multiplier reel)

Spinning fishing rods (with Shimano and Penn single spool reels)



# Audio Visual Equipment

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Philips 48" 3D smart TV + DVD

Bose sound system with Bluetooth connection to any device, incl. cockpit and fly deck sound system. Also cable connection mini jack

4G Internet router with Wi Fi connection

Inmarsat C

Navtex

Garmin AIS VHF + touch screen plotter

KVIH V3 sat comms. with Wi Fi connection

Navilec Ultimate boat control by a central wireless computer

# Sample menus

"I strive to prepare meals using fresh, locally sourced ingredients, tailored to the guest's needs and the availability of seasonal produce. For instance, fish dishes feature locally caught seafood whenever possible.

I can also create gluten-free, vegetarian, or vegan options and adapt meals to accommodate specific preferences, allergies, or intolerances."

Sophie Ferguson



## Sample menus

### Breakfasts



Breakfast bagels with crispy bacon, scrambled eggs, pan-seared mushrooms, and jalapeño cream cheese

Shakshuka with crumbled feta, mint and coriander yogurt, and fresh flatbreads

Poached eggs with hollandaise, avocado, salmon, and toasted English muffins

Fluffy banana and oat pancakes with caramelized bananas, whipped cream, and toasted nut crunch

Mango smoothie bowls topped with toasted nuts and seeds, fresh fruit, granola, and dried fruit

Breakfast burritos with guacamole, pico de gallo, breakfast potatoes, and coriander crema

French toast with crispy bacon, Chantilly cream, and fresh berries

Cinnamon crunch overnight oats served with a fruit platter and mango yogurt lassi

Spinach, cheddar, and egg frittata with tomato salsa and potato rösti

Homemade cinnamon buns with toasted nut and coconut granola, yogurt, and berry compote

Baked carrot cake oats topped with cashew cream, chia berry puddings, fresh fruit, and homemade cinnamon granola

## Sample menu

### Lunches



Fresh pesto pasta with roasted lemon herb chicken, broccolini topped with toasted hazelnuts, and caprese salad

Sesame-crusted seared tuna poke bowls with seaweed, spring onions, edamame, avocado, pickled vegetables, and jasmine rice

Pan-fried mahi mahi served with Pad Thai noodles, Som Tam salad, crispy tofu, and garlic stir-fried vegetables

Salt and pepper squid with chicken in black bean sauce, fried rice, and steamed bok choy

Pulled pork burgers with sweet potato fries, summer slaw, and grilled corn on the cob

Fish tacos with guacamole, charred corn salsa, coriander and garlic crema, and three-bean salad

Lamb kofta and falafel wraps with Greek salad, tabbouleh salad, hummus, and baba ganoush

Jerk chicken served with plantain tostadas, rice and peas, and slaw salad

## Sample menus

### Dinner canapes



Goat cheese, beetroot, and  
rosemary tartlets

Vietnamese fresh spring rolls with  
vermicelli, mango, and prawn

Classic prawn cocktail with Thousand  
Island dressing

Roasted red pepper hummus and  
baba ganoush served with crunchy  
vegetables and crisps

Samosas served with mango  
chutney and mint sauce

Feta filo parcels with sesame  
seeds and a hot honey drizzle

Thai chicken skewers with  
satay sauce

Smoked salmon blinis



## Sample menus

### Dinner starters



Pan-fried scallops with crispy lardons and pea purée

Whipped goat cheese and roasted beetroot salad with toasted pecans and mixed leaves

Roasted butternut squash soup with rosemary croutons and toasted seeds

Fresh burrata with grilled grapes, toasted pine nuts, and balsamic glaze

Tomato bruschetta with basil oil

Juniper berry-cured salmon with pickled cucumber and whipped cream cheese

Pea and leek soup with roasted potato and bacon crumble

Ceviche tostada with toasted corn, avocado crema, and pickled chilies

Pork and crab soup dumplings with ginger soy dipping sauce

## Sample menus

### Dinner main courses



Harissa slow-roasted lamb leg with couscous salad, pomegranates, and toasted pine nuts

Green Thai prawn curry with coconut rice and sautéed tenderstem broccoli

Goan fish curry served with lentil dahl, steamed rice, garlic naan, mango chutney, and lime pickle

Grilled steak with chimichurri sauce, potato wedges, roasted mushrooms, and wilted spinach

Venison stew with creamy polenta, roasted carrots, and parsnips

Pesto-crumbed hake with pan-fried asparagus, Parmesan-crusted roast potatoes, and pea purée

Birria tacos with consommé, corn ribs, and green salad with avocado dressing

Brown butter and sage ravioli with roasted butternut squash, toasted walnuts, and fresh basil

Roast pork loin with fondant potatoes, pork jus, caramelized apple purée, and roasted carrots

Five-spice duck breast with rice noodles, peanut sauce, pickled chilies, pan-fried spinach, cabbage, and carrot

Porcini mushroom risotto with Parmesan crisp and garden peas

Toasted coconut-crusted cod with laksa sauce, jasmine rice, and seasonal vegetables

Roasted rack of lamb with dauphinoise potatoes, green beans, lamb jus, and mint sauce

## Sample menu

### Desserts



Chocolate fondants with candied hazelnuts and fresh cream

Lemon polenta puddings with Chantilly cream and toasted pistachios

Lemon tart with strawberries and Chantilly cream

Tropical Eton mess with mango and passion fruit

Key lime pie with Italian meringue and lime-macerated strawberries

Dark chocolate mousse with miso caramel and peanut sesame crumble

White chocolate mousse with sour cherry and caramelized white chocolate

Basil panna cotta with basil oil



## Crew Profiles

Friendly and professional crew members

## Crew Profiles

### Captain



### Luc Bastide | French

You can be sure you are in the best hands with Captain Luc for your time on Sailing Catamaran LIR.

Luc was born in Southern France and grew up in the mountain farmlands.

Although sailing was always a passion, Africa drew him in first of all as many of his lifestyle stories would enthrall you with - being part of the anti - poaching teams.

The mountains and wildlife gave Luc a deep sense of the importance of the environment , whilst his absence from the sea heightened his love of it. Luc is totally focussed on delivering sailing experiences to his guests which will leave them wanting to return as soon as possible.

He has built up a wealth of charter experience since leaving Africa, in both the southern Caribbean and Mediterranean areas; always recognising the diversity of guests' needs on charter with him and his team.

## Crew Profiles

### Rotational Captain



#### Darragh McCarthy | British

Darragh has sailed professionally for more than 13 years so brings with him a wealth of knowledge and experience.

With more than 150,000 miles notched up you can be certain that he will ensure that you have the best possible experience during your time on LIR.

Darragh has spent a considerable amount of time in the Mediterranean (plus, areas such as Thailand and Mexico).

Darragh gives his constant support to team LIR, ensuring the highest standards of guest hospitality, yacht maintenance and refurbishment are maintained.

Darragh speaks English and basic Spanish.



## Crew Profiles

### Chef



### Sophie Ferguson | British

Born and raised in Hong Kong, Sophie Ferguson's upbringing and extensive travels sparked her passion for crafting international cuisine, with a focus on using fresh, locally sourced ingredients whenever possible.

Her culinary journey began in esteemed establishments such as Prawn on the Lawn and The Lake Hotel, where she honed her skills and cultivated a deep appreciation for exceptional dining experiences. Realizing a desire to merge her love of the ocean with her culinary expertise, Sophie pursued advanced training at the prestigious Ashburton Culinary School, renowned for its specialization in yacht charter cuisine.

In addition to her culinary credentials, Sophie is a certified Dive Instructor and holds RYA qualifications, allowing her to blend her passions for sailing, diving, and hospitality. Her career has taken her to stunning destinations, including Indonesia, Thailand, Honduras, and the British Virgin Islands, where she has thrived in sea-based industries, both above and below the water.

## Crew Profiles

### Stewardess and Deckhand

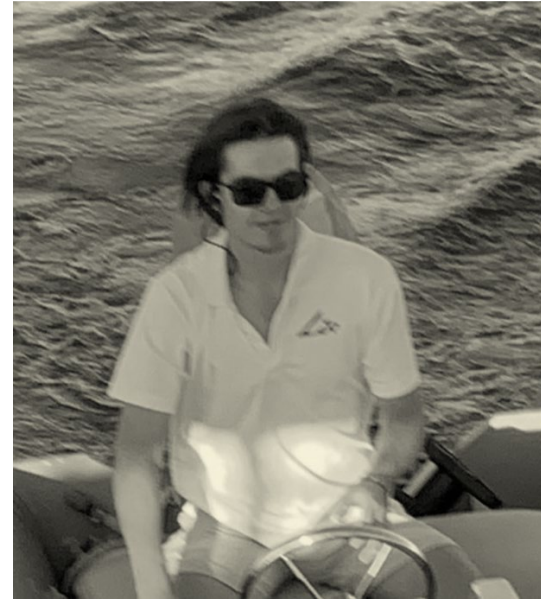


#### Valerie Statham-Sprod | British

Valerie served as a Flotilla Skipper in Croatia in 2024, which included up to 15 other yachts. Her role included guiding guests on island excursions, assisting with their holiday plans, and ensuring the highest levels of customer service throughout the week.

With extensive experience in high-end hospitality, Valerie has worked as a Front of House Manager in hotels, restaurants, and theatres for many years before embarking on a career at sea. Her expertise also includes organizing and leading various themed events, such as murder mystery nights.

Rest assured, with Valerie's experience, your guests are in the best hands.



#### Daniel Yelseth | South African

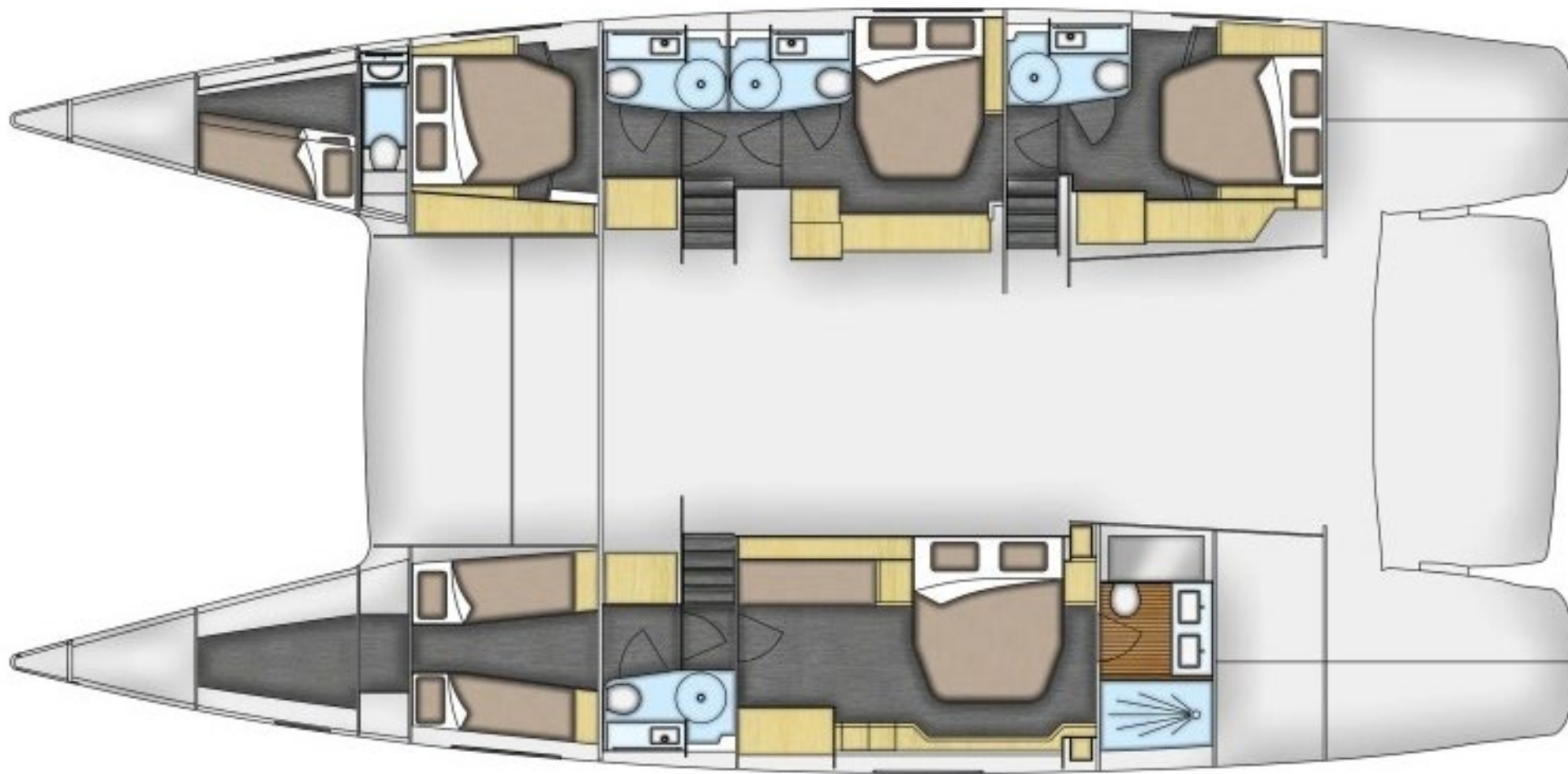
Daniel grew up in South Africa always gravitating to the sea and water sports, becoming an experienced kite-surfer and loving his fishing.

As soon as it was feasible he qualified for a future career at sea with his RYA PowerBoat and Open Water Diving and then graduated into yacht sailing and water-craft.

He can also add a lot of fun to any charter , not just "out on the water" but also with his other passions: photography and drone operation.

To round out his present skills sets, Daniel has also enjoyed graduating from a SuperYacht Steward training programme.

This will be his 3rd full season with LIR in the Tyrrhenian Sea and Corsica areas.



## General arrangement

Lower deck accommodation



A background image showing two women smiling. The woman on the right is in the foreground, smiling broadly, showing her teeth. The woman on the left is slightly behind her, also smiling. The image is faded and serves as a backdrop for the text.

“

Thank you for all the snorkelling, knee boarding, cove swimming, nice anchorages, wakeboarding, delicious food, your kindness and helpfulness, very nice team spirit JB / From client to broker: The charter went really perfect!

Formidable – Enjoyable. Great skipper, deckhands, dive master and the chef cooked some delicious food. A most enjoyable week onboard. The table decorations were unforgettable!

What a magical experience! We spent a marvellous moment with a super crew. Thank you for turning these moments into souvenirs that will forever stay in our memories. Can't wait for a new trip!

”





**LIR**

We look forward to welcoming you aboard