



SIXTY
5



CATAMARAN AMADA MIA

SPECIFICATIONS

Produced	2021
Length	20,55 m
Beam	10.00 m
Draft	1,5 m
Engine	2 x 175 HP Volvo D4-175
Generator	2 x Onan (19 + 13) KVA 230V 50HZ
Fuel tank (L/US gal)	1300/343
Water tank (L/US gal)	1000/264
Cabins	4 + CREW
Berths	8 + CREW
Bathroom	4 + CREW



Skipper



Hostess



Cook

EQUIPMENT

- WI-FI
- High quality TV and sound system in saloon, cabins and flybridge
- Fully air- conditioned
- Generator & heating
- Freezer
- Electric refrigerator
- Electric grill in aft cockpit
- Coffee maker
- Icemaker in aft cockpit and flybridge
- Water maker and water purifier
- Wine cooler in saloon
- Washer/dryer
- Dishwasher microwave oven
- Beach towels





- Hydraulic aft platform and retractable gangway
- composite bimini on flybridge
- Teak on cockpit, flybridge, foredeck and deck passageway
- 4 LED underwater lights + 2 LED spots lights in aft beam



Sail - away and find your favorite spot in Croatia and aboard.







ADRIATIC SEA

Water temperature (summer average): **24 ° C | 75 F**
Perfect for swimming, jumping, snorkeling...

2 sea bobs – water ski – 2 S.U.P. boards – water tube – wakeboard







DALMATIA

Air temperature (summer average) : **26 °C** | **79 F**

Perfect for exploring Croatia's best beaches, coves, towns, restaurants, wines...





The main saloon is comfortable and luxurious with open spaces and natural light, features a galley for easy meal preparation, as well as a dining area.

Get comfortable in 4 luxurious double guest cabins with ensuite bathrooms.









GET PAMPERED

Relish in
meals
prepared on
board
according to
your needs



HOSTESS **ARIJANA**

Arijana studied Marina and Yacht Safety Management and specialized in Nautical tourism. Once an exceptional student, she has now become an exceptional sailor, with multiple sailing seasons under her belt on boats of all sizes.

While she certainly knows her way around on deck, Arijana also stuns with her interior skills: From excellent service, including professional food preparation and cocktail mixing, to childcare and provisions management. She effortlessly strikes up a conversation in 4 languages: Croatian, German, Russian, and English. Her friendly personality and responsible work attitude make her a pleasure to have onboard.

According to Arijana, the best thing to do in ones' free time is exploring new culture, travelling the world or enjoying nature in the company of a good book.



CHEF NIKOLINA

While studying at the Faculty of Forestry and working as a restaurant manager Nikolina became fascinated with all aspects of food production and consummation. She has since gained experience as a hostess on various luxury yachts on the Adriatic.

Nikolina is friendly and thoughtful, you can be certain she will always make sure all your dietary requirements are met. Do you prefer a macrobiotic, gluten - free, vegetarian, or maybe even vegan menu? No worries, just say the words and she will provide you with fresh and tasty food that is also appealing to the eye.

Communication won't be a problem since Nikolina speaks four languages, English, French, Slovenian, and German. Not only is she smart, she is also very active. Some of her hobbies such as yoga, swimming, hiking, and biking.



MENU SELECTION

BREAKFAST

Beverages

Coffee, tea, fresh juice, milk, chocolate milk

Fresh & sweet

Fresh fruits, fruit salad, berries, smoothies, butter, jam, honey, Nutella, yoghurt, fruit yoghurt, cereals, muesli, granola, porridge, pancakes

Eggs

Fried, eggs and bacon, scrambled eggs, ham and eggs, omelette, poached eggs, eggs Benedict

Panini

Bread, baguette, toast, French toast, croissant, pain au chocolat, donut

Sides

Cold cut platter, cheese platter, sausages, cottage cheese, cream cheese, avocado





APPERTIZER

Fresh fish carpaccio with citrus fruits, Cream soup, Onion soup

MAIN COURSE

Fish: Gazpacho, Fish in „škartoc“, Salt- crusted fish, Squid stew

Meat: Grilled or deep fried chicken / pork with roasted bellpeppers, Wok meals

Pasta: Spaghetti Bolognese, Fettuccini Carbonrara, Spaghetti Puttanesca

Risotto: Vegetable risotto, Mushroom risotto, Chicken risotto, Beef risotto

Salads: Beetroot salad, Seasonal fresh green salad, Cabbage salad

DESSERTS

Strawberrie roulade, Poached pears, Fried fruits with mascarpone cream

FOR KIDS

Burger, Club sandwich, Hot Dog, Fish & chips, Deep fried chicken bites

Meals are provided due to ingredients availability which depends on our sailing route and market supply at that day.

Any other meal is also available upon request.

Vegetarian, gluten free, lactose free and nuts free meals are made separately, in agreement with guests, as well as any other meal with allergen you listed.

SKIPPER **RATKO**

Ratko has been sailing with our guests for several years and has proven to be an excellent skipper. He has over 15 years of skippering experience and all the necessary marine certificates. Excellent knowledge of boats is a result of his employment in boat sales. One of the most important qualities of an outstanding skipper is his local knowledge and guests aboard the Lagoon Sixty5 – Amada Mia will be able to truly enjoy the Croatian coast.

Ratko's understanding of the catamaran itself, combined with his easygoing character, promise a glorious sailing vacation exploring the most popular or the most secluded spots.



