



*S/Y Moonlight*



*Sail to the moon and back....*



*S/Y MOONLIGHT has a large eternal and external dining area. Her soft lighting and panoramic windows give you a sense of freedom. Her vast cockpit area is great for dining “al fresco”! For those who enjoy the rays of sun the fly bridge is the place to be while enjoying the view of the sea and sipping your cocktails. Plenty of area on the trampolines for sun tanning and experiencing the sea! Let us sail you to the moon and back on board S/Y Moonlight.*

# Outdoor area



## Saloon & galley area



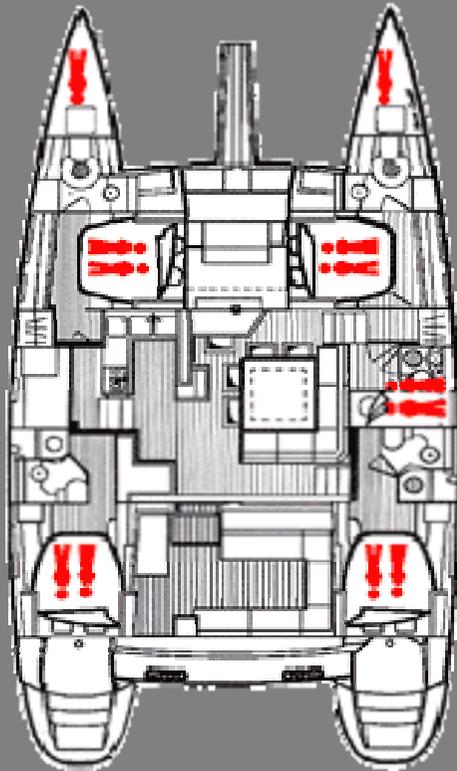
# Cabins



She has four double cabins and one cabin with bunk beds. All cabins have ensuite facilities. Each cabin is equipped with TV, DVD, I-pod connection, individual heating and cooling controls. Crew of two in separate cabins.



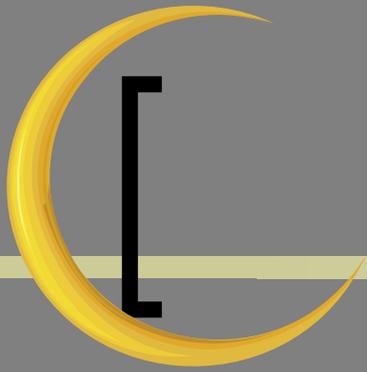
# Layout and Specifications



Construction	Composite
Length	15.54m / 51 ft
Maximum beam	8.53 m / 28.18 ft
Displacement	17 T
Draft	1.40 m / 4.6 ft
Mast length	25 m / 82 ft
Main engines	2 x 75 HP
Fuel capacity	2 x 960 lt
Fresh water tank	4 X 240 lt
Main sail	93 m <sup>2</sup> / 990 ft <sup>2</sup>
Genoa	62.2 m <sup>2</sup> / 669 ft <sup>2</sup>

## Charter Amenities and Extras

MOONLIGHT has the following tenders & toys: Parlour games, 2 Swimming ladders, semi-rigid tender 13ft / 3.70 m with a 20 HP, Donuts, banana, fishing equipment, Snorkeling equipment for 10, Communications includes:,1 VHF + 2 cordless VHF, GSM phone, Audio Visual Equipment and Deck Facilities include Radio CD MP3 in saloon with 2 speakers inside, 2 at cockpit, 2 at fly, HI-FI set radio CDs in each cabin, TV and DVD in the saloon and in all cabins. Deck facilities include Fly bridge, Cockpit, roof & deck cushions, 2 Deck showers :(hot & cold water), Cockpit table, Speakers connected to lounge HI-FI set , Cockpit lights, Electric Windlass. Water maker, underwater lights



## Watertoys



semi-rigid tender 13ft / 3.70 m with a 20 HP,  
Donuts  
banana  
fishing equipment,  
snorkeling equipment for 10 pax,  
kayak,  
wakeboard



## Crew Profile



### **DIMITRIS PRANTZIOS**

Dimitris is 29 years old and a wonderful captain, married and father of one . He is RYA certified and has been at sea for the past 12 years. He has worked on crewed motor yachts and sailing yachts in the past. In addition to his sailing skills Dimitris is an all around sports man. In his spare time he rock climbs, swims and hikes. He is very good with children especially since he has 11 brothers a sisters. He always aims to please and is very patient. Come join Captain Dimitris on board S/Y Moonlight.



### **Marianna Xynia - Chef**

Marianna will amaze her guests onboard Moonlight she is a perfectionist when it comes to taking care of her guests onboard. Marianna is an island girl and the sea runs through her blood. She is an excellent chef and pays close attention to detail when preparing meals - sprinkled with a little love and imagination she sends your pallet on a dream. Make sure you try one of her Mojito's ...they are the best! In her spare time Marianna enjoys participating in sailing races, swimming, biking, trumpet playing and she loves to make movies! Marianna is fluent in Greek, English, French and Spanish.

# Sample Menu

## COCKTAIL FOODS

GREEK MEATBALLS – CHEESE PIE – SAUSAGE PIE – SHRIMP BALLS –  
FRIED KALAMARI – CRAB MEAT – ANCHOVIES – PICKLED  
VEGETABLES – OCTOPUS – SALMON – SHRIMP

## STARTERS

BROILED VEGETABLE WITH BALSAMIC AND YOGURT SAUCE  
WILD MUSHROOMS WITH WINE SAUCE

PIE WITH ROKA – FRESH CHEESE AND TOMATO SAUCE  
BAKED EGGPLANT WITH MONZARELLA

SMOKED SALMON WITH AVOCADO AND AROMATIC HERBS

(1)

CEASAR SALAD

PORK FILLET FILLED WITH CHESTNUTS AND CHEESE WITH SAUCE OF  
CHESTNUTS & BROWN SUGAR

FRESH FRUIT

(2)

SMOKED SALMON SALAD (AVOCADO, MIX GREENS, COTTAGE CHEESE  
AND BRIE)

WRAPPED IN FILO PASTRY SHRIMP WITH TOMATOES AND COURGETTE  
CHOCOLATE MOUSSE WITH ORANGE WHIPPED CREAM

(3)

GREEK SALAD

BAKED CHICKEN WITH POTATOES

ICE CREAM

(4)

SALAD MADE WITH SPINACH, MUSHROOMS, CHEESE WITH SAUCE  
VINAGRET

FISH (BREAM) GRILLED LEMON OIL SAUCE, STEAMED VEGETABLES  
(BROCCOLI, COURGETTE, CARROT AND POTATOES)

PANACOTTA WITH CHOCOLATE CARMEL SAUCE

(5)

EXOTIC SALAD – MIXED GREENS, WALNUTS AND SAUCE FROM FRESH  
FRUIT

GRILLED SQUID WITH FRIED POTATOES

TARTES WITH ICE CREAM AND COOKIES

(6)

FILLET SALAD – MIXED GREENS AND SAUCE NOLANA

BEEF FILLET WITH POTATOES DEFINOUL

FRESH FRUIT

(7)

ORIENTAL SALAD – MIXED GREENS, CRAY FISH, SAUCE BISK  
SPAGETTI LOBSTER (MYKONOS STYLE)

BROWNIES WITH ICE CREAM

(8)

SALAD – TOMATOES, MONZARELLA, ROKA WITH PESTO  
SAUCE

BROILED SALMON WITH STEAMED VEGETABLES  
GREEK WALNUT CAKE WITH HONEY AND ICE CREAM

(9)

SALAD – ROKA, PARMESAN, PINE SEEDS, SAUCE  
VINAGRETTE

CHICKEN FILLED WITH FETA, DRIED TOMATOES WITH  
ROSEMARY SAUCE

APPLE PIE WITH ICE CREAM

(10)

SALAD – MIXED GREENS, SHRIMP WITH COCKTAIL SAUCE  
GRILLED TROUT WITH HERBS AND VEGETABLES  
ICE CREAM WITH MERENGE SAUCE MADE FROM ESPRESSO  
COFFEE

(11)

SALAD – MIXED GREENS WITH DATES AND MANGO SAUCE  
BLACK TAGATELLS – WITH SHRIMP AND SAFRON  
FRESH FRUIT

(12)

SALAD – MIXED GREEN, AVOCADO AND SWEET SAUCE  
PENNES WITH PESTO AND WILD MUSHROOMS  
WHITE CHOCOLATE SAUCE WITH COCKIE CRUMB AND  
BANANA SAUCE

## PASTA

FARFALLES WITH GREEN PEPPER

CARBONARA

PENNES WITH SEAFOOD AND RED SAUCE

SPAGETTI WITH SAGE

SPIRAL SPAGETTI WITH CHICKEN, OLIVES AND RED SWEET  
WINE