



EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y HEAVENLY, A STUNNING, FULLY-CREWED
2016 62' LAGOON CATAMARAN SAILING YACHT



SPECIFICATIONS

BUILT: **2016**

LENGTH: **62'**

DESIGNER: **LAGOON**

MAXIMUM GUESTS: **8**

ONBOARD CREW: **2**

CABINS: **4 QUEENS**

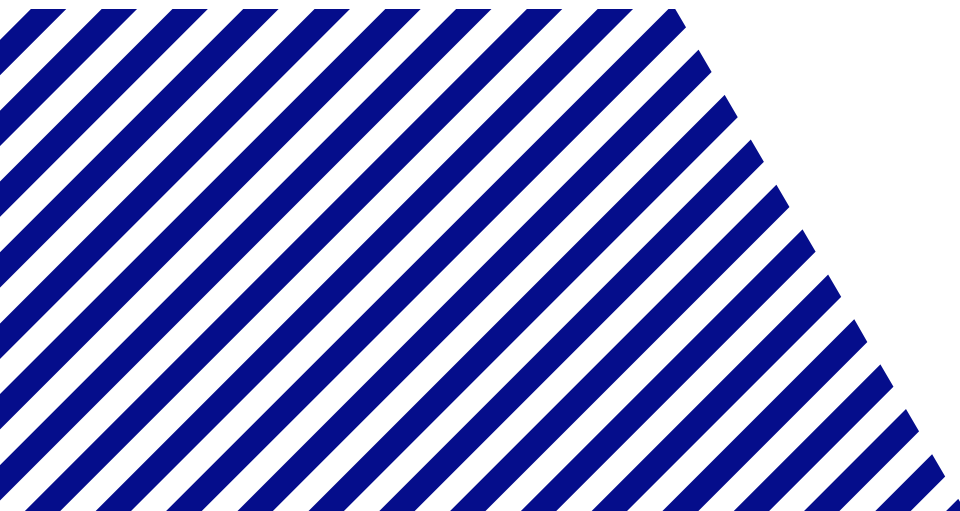
DRY HEADS: **4**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

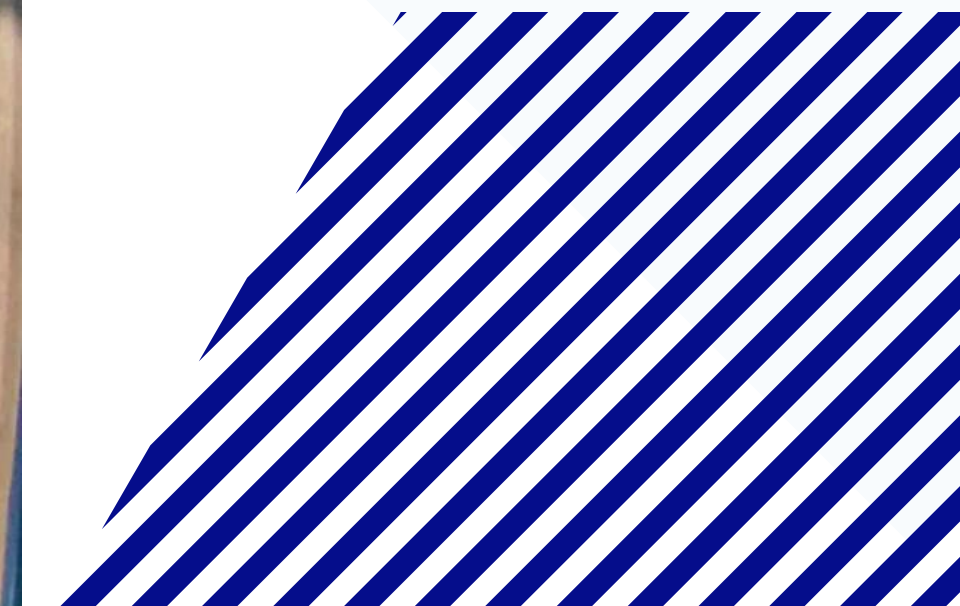
ITINERARY: **USVI & BVI**



FORWARD DECK

COMFORTABLE LOUNGING AREA
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN
THE CARIBBEAN SUN

HEAVENLY



AFT DECK

8 PERSON AL-FRESCO DINING TABLE
WEATHER-PROTECTING SHADES
NUMEROUS LOUNGING AREAS
OUTDOOR BAR & COOLERS
BEAUTIFUL TEAK DECK



HEAVENLY

WATER TOYS

1 PADDLE BOARDS

1 FLOATING MAT

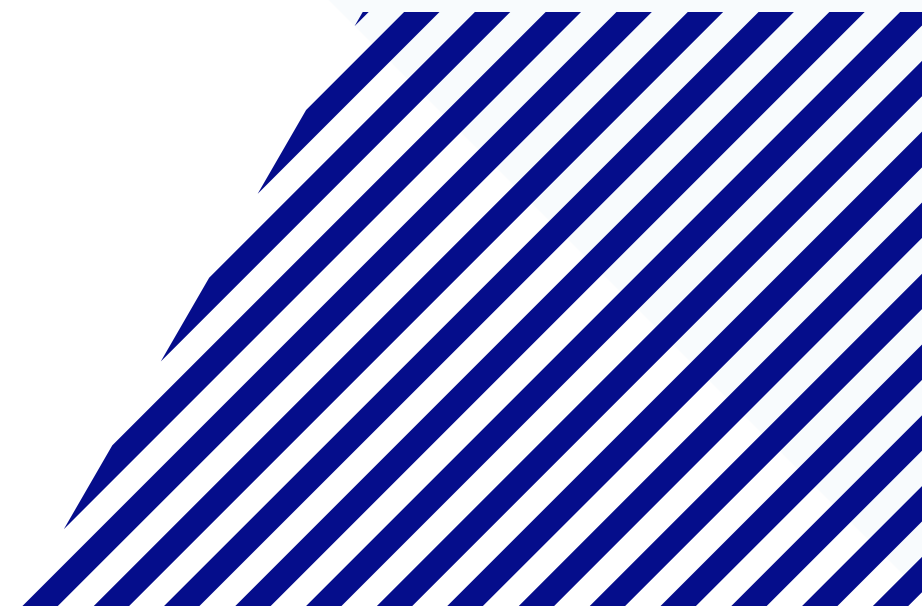
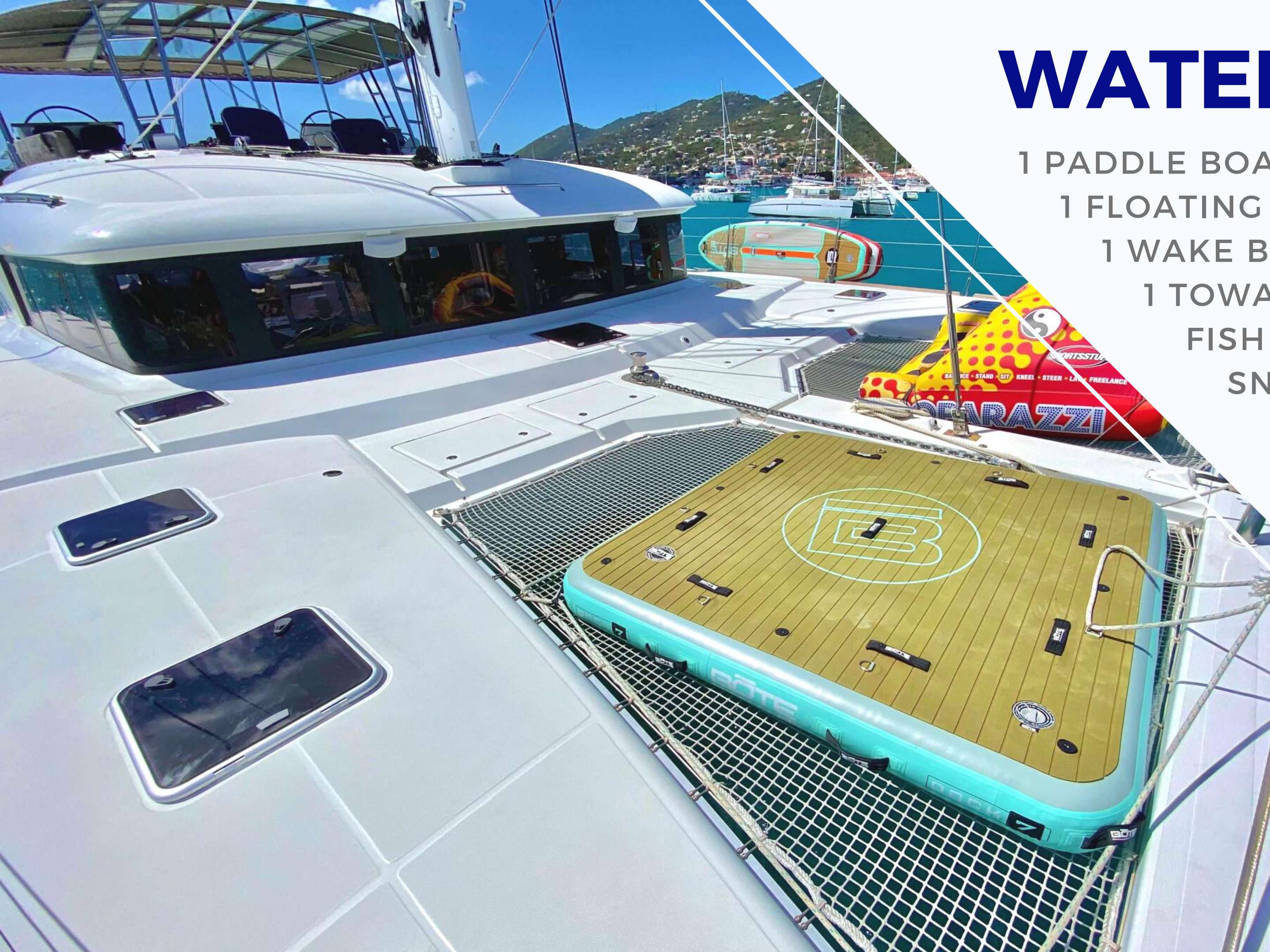
1 WAKE BOARD

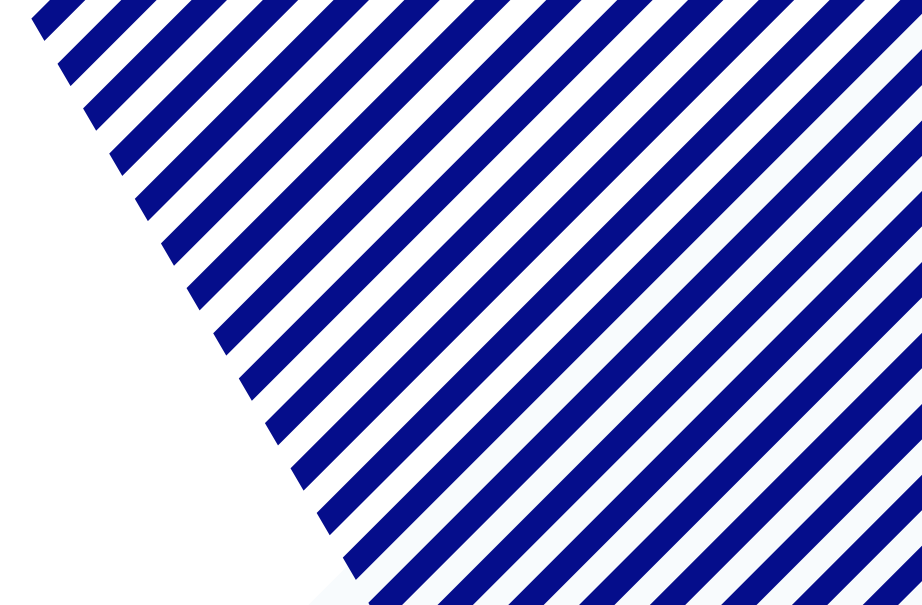
1 TOWABLE TUBE

FISHING GEAR

SNORKEL GEAR

HEAVENLY





HEAVENLY

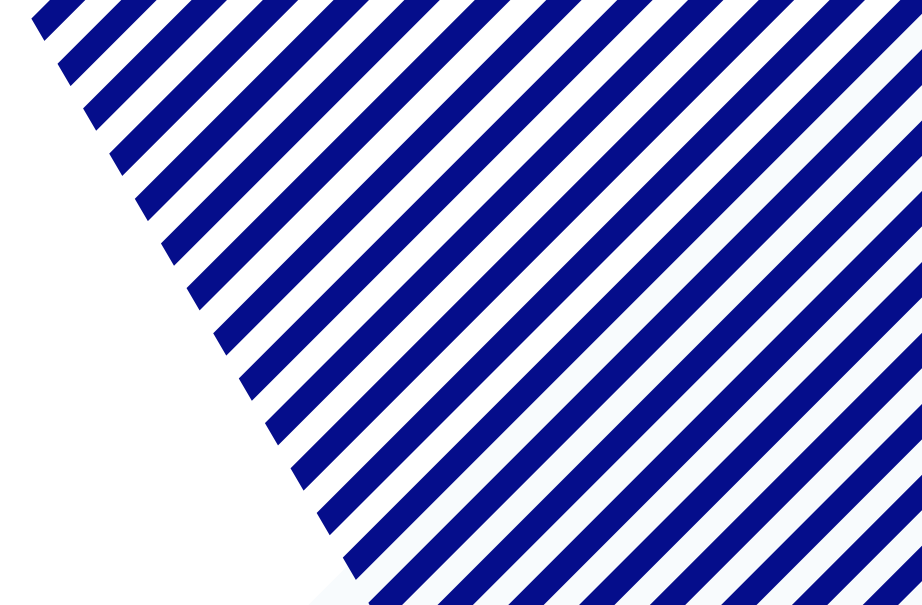
FLYBRIDGE

LUXURIOUS LOUNGING AREAS
YANMAR / B&G CONTROLS AT HELM
COMFORTABLE CUSHIONS & PILLOWS
WIDE OPEN 360° PANORAMIC VIEWS



AMENITIES

- ONBOARD WIFI
- FUN BEACH TOYS
- SALON TV
- ICE MAKER
- FRESH WATER DECK SHOWER



HEAVENLY

SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
MULTIPLE LOUNGING SOFA COUCHES
LIGHT WOOD TRIM & TASTEFUL DECOR



HEAVENLY

CABINS

FOAM MATTRESS QUEEN BEDS
CUSTOM A/C CONTROLS
PERSONAL USB OUTLETS
LUXURIOUS ACCENT LIGHTS



VANITY HEADS

- FULL SPACIOUS SHOWERS
- WET ELECTRIC TOILETS
- OCEAN-FRIENDLY CLEANING PRODUCTS



THE CREW

INTRODUCING THE FUN AND PROFESSIONAL CREW ABOARD
HEAVENLY, CAPTAIN NICK AND CHEF/FIRST MATE AMY CANN!



NICK

Originally from Coeur d'Alene, Idaho Nick got an early start sailing with his father on lake Coeur d'Alene. Once the sailing bug got him he was hooked and at the age of 19 turned his love for the water into a career accepting a summer job on the Yukon River. The following summer setting his sights on a larger cruising ground Nick accepted a position with Alaskan Dream Cruises aboard the Alaskan Dream. For nearly the next decade he enjoyed cruising through beautiful Southeast Alaska chasing whales, dodging icebergs and exploring all the unique towns and villages the Southeast has to offer. During his second winter off-season he purchased his first sailboat, an Ericson 27 and spent his free time exploring the Puget Sound and San Juan Islands with the occasional snow covered decks and dreams of warmer waters. After three years he sold his boat and started to save for a blue water boat to take him to warmer climates and white sand beaches . In 2018 he found his boat, a 39ft Camper Nicholson Ketch in Rockland Maine. He purchased the boat in October and began to hop down the east coast spending as much time as possible exploring but holding firm to the rule, when the dock lines freeze its time to keep moving south. He arrived in the Bahamas in early 2019 and spent the remainder of that cruising season and the next exploring the islands. When Covid hit in 2020 and temporarily put a hold on cruising both professional and recreationally Nick relocated to Tahoe where he captained day tour vessels and parasailing boats for two summers and enjoyed a winter of snowmaking, grooming and snowboarding at Heavenly Ski Resort.



AMY

Chef Amy was born & raised in the Land of 10,000 Lakes where she spent summers water skiing, wake boarding and fishing with her family. After spending 15 years in the Minneapolis restaurant scene Amy's desire for adventure drew her to Alaska in 2015, where she quickly knew that boat life was perfect for her. While spending off-season backpacking around the world she never missed an opportunity to learn about the local flavors and cuisine, learning from chefs in Peru, Thailand, Vietnam & India. You'll find hints of these world flavors when dining onboard with Chef Amy. After several years the idea of traveling by water had her very intrigued. She stepped onto a sailboat for the first time the day before her & Nick left on a 1,600 mile journey down the East Coast. Quickly learning the ins and outs of sailing in the cold October weather, some of her favorite parts of the journey was provisioning with locally sourced ingredients to create incredible dishes to keep them warm on their adventure. Once they arrived in The Bahamas the fun really started. Incorporating fresh island ingredients into onboard dishes and craft cocktails while exploring the crystal clear waters, Nick and Amy finally found their paradise. She never misses an opportunity to practice yoga on deck or find that perfect beach to lay out a mat with guests. Most of all, she is passionate about sharing her food and innovative cocktails while catering to guests personal tastes.

****Amy won 1st place at the 2021 VIPCA Charter Yacht Show for Best Cocktail!**

5-STAR DINING

DAYBREAK

MIDDAY LUNCH

HOR D'OEUVRES

MAIN DISHES

SHIP'S BAR



HEAVENLY



Daybreak

FRESH HOT COFFEE, COLD BREW, ASSORTED TEAS

SMOKE SALMON BENNY

LOX, POACHED EGG, ENGLISH MUFFIN WITH SOFT HERB CHEESE, TOPPED WITH DILL HOLLANDAISE

GRANOLA PANCAKES

AMY'S HOMEMADE GRANOLA, FRESH BLUEBERRIES, MAPLE SYRUP, SERVED WITH BACON

ULTIMATE BREAKFAST BLT

THICK CUT BACON, PEPPER JACK, TOMATO, BIBB LETTUCE, FRIED EGG, SPROUTS, GARLIC AIOLI

HEALTHY BANANA SPLIT

HONEY GREEK YOGURT, BLUEBERRIES, STRAWBERRIES, BANANA, HOMEMADE GRANOLA

ROOT VEGETABLE HASH

POTATO, PARSNIP, SWEET POTATO, RED PEPPER, ONIONS SERVED WITH HAM STEAK AND FRIED EGG

QUICHE

PROSCIUTTO, CARAMELIZED ONIONS, GRUYÈRE OR ASPARAGUS, HERBS, FETA

POTATO LATKAS

POTATO PANCAKES WITH APPLE COMPOTE OR HERB CREMA



Midday

BAHN MI

CHAR SUI MARINADED GRILLED CHICKEN, PICKLED CARROT AND DAIKON, CUCUMBER, CILANTRO,
SRIRACHA ON A FRESH BAGUETTE

SOUTHWEST CHOPPED SALAD WITH GRILLED STEAK

ROMAINE, GRILLED SWEET CORN, AVOCADO, BLACK BEANS, BELL PEPPER TOSSED WITH JALAPEÑO
CILANTRO DRESSING

GREEN FLATBREAD

PESTO, ARTICHOKE, BROCCOLI, FETA

ASIAN LETTUCE WRAPS

GARLIC GINGER CHICKEN, MUSHROOM, CARROT, CRISPY SAIFUN NOODLES, BIBB LETTUCE

CHICKEN SHAWARMA

SPICED YOGURT MARINADED CHICKEN, WARM PITA, TZATZIKI, TOMATO, FRESH HUMMUS

SHRIMP SALAD CROISSANT

CHOPPED SHRIMP, CELERY, CREAMY OLD BAY DRESSING

GRILLED ROMAINE CAESAR WITH CRAB BREAD

HOMEMADE YOGURT LIME CAESAR, CRISPY BACON SERVED WITH BAGUETTE TOPPED WITH LUMP
CRABMEAT, ARTICHOKE, MELTED CHEESE



Hors d'oeuvres

CARIBBEAN CHICKEN EGGROLLS

JERK CHICKEN, BLACK BEANS, PEPPERJACK, CORN, RED PEPPER SERVED WITH JALAPEÑO RANCH

JALAPEÑO POPPERS

CHEDDAR, CREAM CHEESE, GREEN ONION, BACON

HOMEMADE HUMMUS

SOUTHWEST BLACK BEAN OR ROASTED RED PEPPER HUMMUS SERVED WITH PITA AND SLICED VEGGIES

BUFFALO CHICKEN PUFFS

SPICY BUFFALO CHICKEN, WHIPPED BLUE CHEESE WRAPPED IN FLUFFY PASTRY

TOMATO BRUSCHETTA

FRESH TOMATO, BASIL, GARLIC SERVED WITH TOASTED GARLIC BREAD

BLACKENED SHRIMP AVOCADO BITES

CAJUN SHRIMP, SMASHED AVOCADO, SLICED CUCUMBER

GOAT CHEESE POPS

PANKO CRUST, SOFT CHÈVRE, HOT HONEY





Main Dishes

SHRIMP GREEN CURRY

ORGANIC VEGETABLES, SHRIMP, COCONUT MILK, JASMINE RICE

RACK OF LAMB

PISTACHIO PARMESAN CRUST, MINT CHIMICHURRI, GOUDA POLENTA

JERK CHICKEN

JERK MARINATED GRILLED CHICKEN, MANGO SALSA, AVOCADO CILANTRO RICE

PARMESAN HERB SALMON

PARMESAN HERB CRUST, MAPLE BACON BRUSSEL SPROUTS

CARNITAS TACO BAR

SLOW COOKED CARNITAS, TORTILLAS, GUACAMOLE, PICO DE GALLO, QUESO

PENNE SAN REMO

PENNE PASTA, CHICKEN, ARTICHOKE, PEAS, SUN-DRIED TOMATO, WHITE WINE CREAM SAUCE

PAN SEARED SEA BASS

SUMMER VEGETABLES, HERB ORZO, BÉARNAISE

Ship's Bavi

VODKA: TITO'S

RUM: CRUZAN (3-4 FLAVORS, A DARK, AND A LIGHT)

BOURBON: BULLEIT

GIN: BOMBAY SAPPHIRE

TEQUILA: MILAGROA

CHAMPAGNE: LA MARCA PROSECCO

RED/WHITE WINE

(\$12-\$15 BOTTLES TYPICALLY): JOSH, 19 CRIMES, APOTHIC, MATUA, DARK HORSE, OYSTER BAY

CORDIALS: GRAND MARNIER, ESPRESSO VODKA, AMARETTO. FRANGELICA

BEERS: ST. JOHN BREWER'S, LEATHERBACK BREWERY, CORONA





“What an unbelievable week! This trip for exceeding our expectation, the food, the adventures, the new friends. Truly – you two outdid yourselves! As Big Daddy said, you really are the best at what you do. We feel so lucky to have been the recipients of your hospitality. I am quite sure we will be talking about the exquisite meals, the beautiful hikes, the many snorkels, the games, the dinghy rides, and the tandem adventures with Deep Blue for many years to come! Thank you for welcoming us into your home for the week. We are definitely leaving with new friends and for that we are thankful. Best of luck on Heavenly! Hope to see you both again soon! Anne and Jason Sorrells.”

Latest

REVIEWS



Latest

REVIEWS

“Dear Nick and Amy,

Thank you for the most amazing five days. We really enjoyed getting to know you two and exploring the islands. Thank you for the delicious food, but most importantly for accommodating my dad (who’s eyes widened and potentially even glistened) at seeing every meal. I swear he hasn’t eaten that well in years.

I think we were all fascinated at your way of life, and at the true happiness you two express towards your work. We wish you the best of luck in your future endeavors (bigger boat – woo hoo!) Thank you again for everything.

With love, the Kimble family.”



“Captain Nick and chef Amelia Josephine, it has been both an honor and immense privilege to sail with you. You put meaning to the phrase fairwinds and following sails. I thanks you for the many adventures and the family fun we shared! The surprise of seeing Sy and Kara was icing on a sumptuous Amy-cooked cake. I wish you many blessings and much love and look forward to when we meet again.”

Latest

REVIEWS