

Luxury Catamaran 60 ft.





PLAN YOUR NEXT LUXURY ADVENTURE

"There's no better way to enjoy life."

60 Ft

of dedicated space to

Confort

Featuring an innovative large open lounge area on flybridge and spacious hulls.

providing 360-degree views.





The brilliantly appointed interior accommodations has a 3 stateroom layout, which accommodates 6 guests.



3 staterooms



3 showers



6 guest

(For overnight charters only)

"Embrace the moment with your closest friends."







CREATE UNFORGETTABLE MEMORIES.



WHAT WE INCLUDE

Different Menu Options:

- Sushi Bar Hand-made sashimi Fig Bites
- Seafood Paella Lasagna Taco Party Desserts
- Premium Menu Available Lobster & Steak
 - Fancy Cocktails
 - Open Bar
 - Water Mat
 - New Sea Scooters
 - Satellite Tv System
 - 2 Paddle Boards
 - Snorkel Full Equipment
 - Water Seats
 - Kayak
 - Fishing Gear

2.5 Hrs

\$2,700 USD

Up to 8 pax (Extra Cost \$100 USD Each) 3 Hrs

\$3,200 USD

Up to 8 pax (Extra Cost \$100 USD Each) 4 Hrs

\$3,900 USD

Up to 8 pax (Extra Cost \$125 USD Each)

5 Hrs

\$4,650 USD

Up to 8 pax (Extra Cost \$125 USD Each) 6 Hrs

\$5,200 USD

Up to 8 pax (Extra Cost \$150 USD Each) 8 Hrs

\$6,700 USD

Up to 8 pax (Extra Cost \$175 USD Each)

Maxium capacity 15 guests.

Crew tip NOT included - Mexican sales taxes NOT included.

Payment options:

Cahs - Wire- Venmo - Amex - Visa- Mastercatd



CULINARY EXPERIENCE

Indulge In Romance: A unique dining escape for couples



CULINARYEXPERIENCE



Embark into a gastronomical adventure that promises to delight your appetite.



APETTIZER

Papaya basquet with mixed skewers: shrimp, octopus, beef and chicken.

ICEBERG SALAD

Organics lettuces, red grapes, dried dates, feta cheese and mango vinagrette.

MAIN COURSE

IMPERIAL JUMBO SHRIMP: graped with bacon and passion fruit essence, served with capellini and vegetables pasta.

DESSERT

Lemon and peach tartlet.



APETTIZER

Mini quich of smoked salmon: with creamy dried chili sauce.

CAPRESSE SALAD

Fresh mozzarella cheese, tomato, fresh basil and pesto, orgaics lettuces, parmesano and valsamic vinaigrette.

MAIN COURSE

ROASTED BEEF TENDERLOINE WITH LOBSTER TAIL: served with curry golden sauce, asparagus and baked baby potatoes.

DESSERT

Tapioca gelato with coconut and maracuya fruit.



APETTIZER

MAHI MAHI PETTITE HAMBURGER: served with bacon, cabbage and roasted jalapeño.

ORGANICS LETTUCES MIX WITH CITRUS

Orange and grapefruit segments, green grapes, jicama and yuso misso dressig.

MAIN COURSE

LOCAL AND FRESH CUBERA SNAPED: With huajillo chili marinade seared and baked, served with quinoa and spinach potage.

DESSERT

CRISPY FLUTE OF PLATAIN: with cinnamon and coconut cream with passion fruit.



DESIGNED EXCLUSIVELY FOR COUPLES

Sail into sunset serenity on a journey of culinary delight and romantic bliss as we sail through Medano Beach overlooking the Land's End.

Introducing a exquisite Four-Course menu curated to perfection by our talented chef.

"Escape the ordinary and embark on a culinary adventure tailor-made for couples."

Sunset

Overnight

From: 4:30 PM To: 7:30 PM From: 4:30 PM To: 11:00 AM



Sunset \$3,200 USD 2 pax

(Extra pax \$100 USD) Up to 4 pax.

Overnight

\$6,700 USD

2 pax

(Extra pax \$100 USD) Up to 6 pax.

Breakfast Included

Mexican sales taxes NOT included.

Gin, Caramelized Pineapple Lime Juice & Tonic Water



Expresso Martini Vodka, Kahlúa, Cinannamon & Expresso





Mex-calitas

Mezcal, Controy, Lime Juice
and Your Favorite Flavor:

Pineapple - Jamaica - Mango Berries - Apple - Cucumber - Coco



Fancy Jack

Jack Daniels, Apple Pureé
Curacao, Natural Syrup
Lime Juice



Vodka, Cucumber Pureé, Natural Syrup & Jalapeño



Clerifruit

Red Wine, Strawberry
Licor, Peach Licor, Natural
Syrup, Sparkling Water
Lime Juice

Cocktail Bar



Alamar Dreams

Vodka, Bailey's, Kalhúa, Coconut Cream, Cinnamon Vainilla Ice cream



Alamar Punch

White Rum, Lime Juice Cherry Pureé, Caramelized Pineapple, Mango Pureé



Mango Margarita

Tequila, Controy, Lime Juice

Pineapple - Jamaica - Strawberry Apple - Cucumber - Coco



Blue Ocean

Rum, Kalhúa, Apple Pureé & Curacao



Fresh Red Mojito

White Rum, Controy, Brown Sugar, Mint Leaves, Red Fruit Pureé, Lime Juice Sparkling Water



Cuban Mojito

White Rum, Controy, Brown Sugar, Mint Leaves Lime Juice & Sparkling Water

Liquor Brands

























Transportation Options:



Roundtrip from:



Toyota Hiace

Chevrolet Suburban

Cabo San Lucas

\$130 USD

Tourist Corridor

\$140 USD

San José del Cabo

\$150 USD

East Cape

\$300 USD

Maxium capacity: Hiace 13 pax | Suburban 6 pax. Mexican sales taxes not included.



HOW TO FIND US:





Scan to open Google Maps

