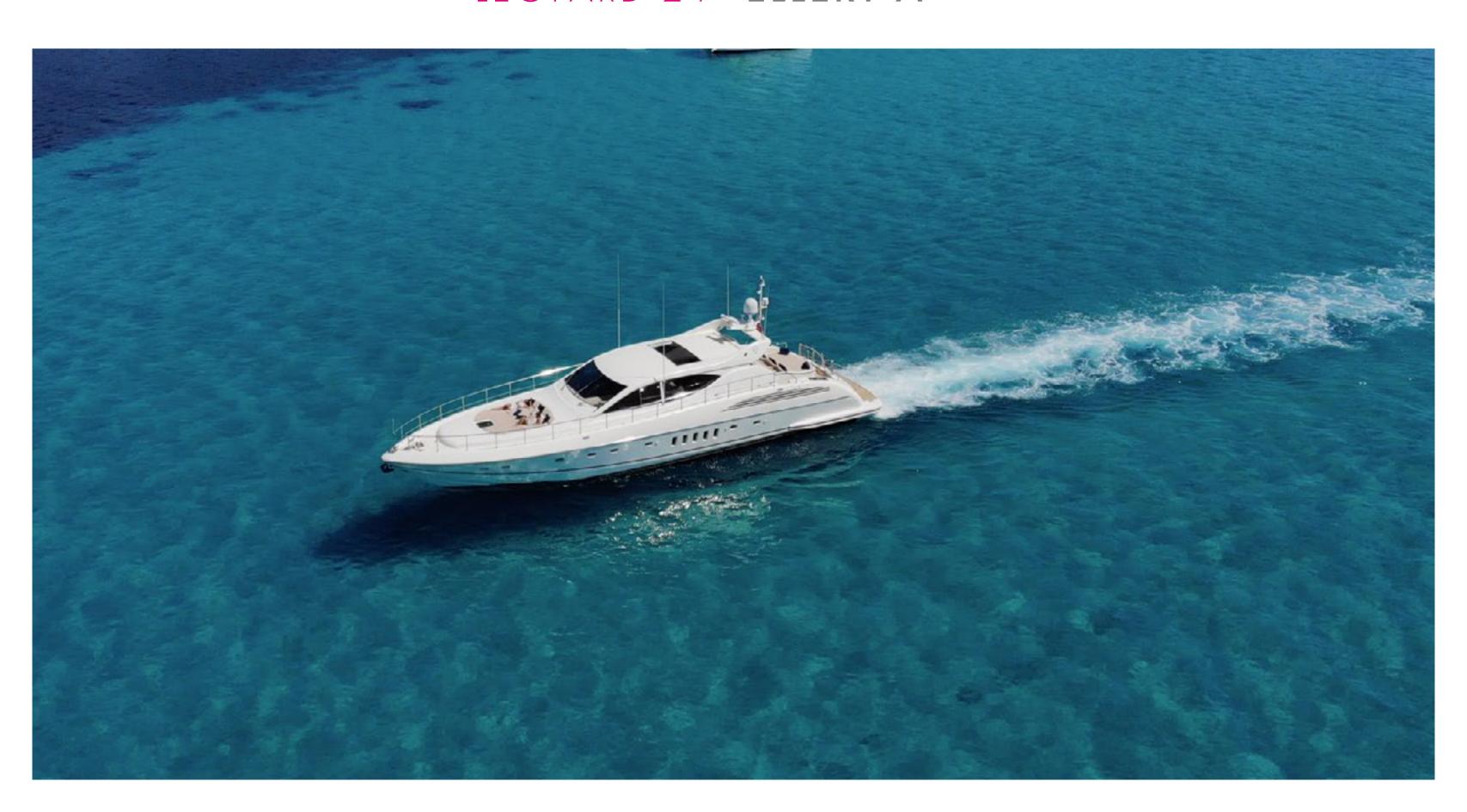
LEOPARD 24 "ELLERY A"









LEOPARD 24 "ELLERY A"

xclusive motor-yacht "ELLERY A" with a modern design and comfortable interior is ready to gives an amazing experience during the cruise. When stepping aboard this 24 meter' luxurious yacht, you will appreciate the spacious aft deck with a large sun-pad.

The deck saloon offers a luminous formal dining area with comfortable seating. The main saloon is set in light tones enhancing the relaxed atmosphere, feeling as if you were in a movie theatre with a large TV screen and an adjustable sofa.

The Leopard "ELLERY A" provides plenty of possibilities for those who love enjoying the sun and the water of the Mediterranean Sea. A wide swim platform and a generous sun-pad at the foredeck are the perfect places to relax and to delight the charm of the area.

Luxurious "ELLERY A" can accommodate up to 6 guests in 3 spacious cabins with en-suite facilities. The master and the VIP cabins are equipped with double beds, and the guest's cabin offers 2 single beds.



LEOPARD 24 "ELLERY A"

Amenities:

1 high performance tender • Audio/video equipment • 1 buoy • 1 donut

The yacht charter includes:

- Crew (captain & stewardess/cook)
- The yacht charter does not include: diesel, harbor fees outside of base harbor, food and drinks.









LEOPARD 24 "ELLERY A"

















Specifications:

Length	23.96 m
Beam	5.95 m
Built	2003
Builder	Leopard (Arno)
Engines	MTU 12V 2000 M91, 2206,00kW
Maximum speed	35 Knots
Cruising speed	28 knots
Fuel consumption	500 Litres/Hr
Area of navigation	Mediterranean
Base	Antibes, France

Guests:

Sleeping	6+1
Cruising	10
Cabins	2 double + 1 twin (1 pullman)
Bathrooms	3
Crew	2

Price per day:

4 500 euros...... plus VAT + APA

Price per week:

27 000 euros...... plus VAT + APA

CREW PROFILE



GRÉGORY ALARCON

- CAPITAN

Grégory is a French captain who discovered a love for the sea and sailing from a young age. With more than 20 years' experience as a professional yachtsman, he has captained both private and charter yachts cruising different seas and oceans, but the Mediterranean has become his favourite destination. He has a good understanding of what safety on a yacht means and is keen to share his knowledge offering your guests a wonderful cruising experience.



VANESSA DURANDO

-STEWARDESS / COOK -

Vanessa is dedicated to ensure customer satisfaction through prompt service which lies above everything else. Her primary motto is to serve passengers and ensure their well being, comfort and safety.



ONE WEEK SAMPLE MENU





BREAKFAST_____



Black coffee, cappuccino, Selection of tea, Hot chocolate,
Fresh fruit juices, smoothies, milkshake
Fresh and toasted bread, croissants and other French pastries
Pancakes, crêpe
Butter, jam, marmalade, honey, jelly jam...
Selection of cheese and ham, local sausages
Porridge, muesli, corn flakes
Fresh fruit salad, selection of fruit
Eggs (baked, poached, boiled, scrambled with bacon, cheese, ham...)

Or anything on request...

APPETIZERS_____



Red salad with hot goat cheese
Niçoise salad with tuna filet
Fried calamaries with tomatoes
Vegetarian Quiche
Green salad
Egg "Mimosa" with salad
Buffalo mozzarella with tomatoes and basil
Salad with mixed raw vegetables
Homemade puff pastry
Thai soup

And Many More...



LUNCH__

MONDAY

LEOPARD 24 ELLERY A

Grilled sea bream with roasted vegetables and potatoes

Lemon pie

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TUESDAY

Baked potatoes with lamb chops

Ice Cream Parfait



WEDNESDAY

Fresh linguine with king prawns

and tomato-basilic sauce

Roasted strudel

with apricot and pistachio nuts

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THURSDAY

Tajine with cod fish

and vegetables

Tiramisu

FRIDAY

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Magret de Canard

grilled mixed vegetables

Grilled banana

with brown sugar

SATURDAY

Coco and curry chicken

Rice

Strawberry cake

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SUNDAY

Fresh raviolis

with nut cream sauce and mashed potatos with mushrooms

Crêpe « suzette »



DINNER_

MONDAY

Salmon tartare with avocado

roasted beet and fennel salad

Fruit salade

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TUESDAY

St Jacques cobbler and pudding

Marinated chicken salad

Chocolate and banana crepes



WEDNESDAY

Mushroom soup

Grilled sesame seeds crusted Thai tuna

Watermelon & Melon duo

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THURSDAY

Rice cakes

with melted goat's cheese

Roasted Salmon

parmesan chips

Green vegetables mix

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FRIDAY

Shrimp salad

Filet mignon

with small potatoes

Apricot carpaccio with rosemary

SATURDAY

Greens and grains salad

Thai Curry Cod

Apple Pie

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SUNDAY

Tenderloin

with roasted baby carrots

Chocolate fondant vanilla ice cream

