

CELIA

FALCON 2006 (2019) LOA 35.5m/116'6" BEAM 6.8m/22'4" DRAFT 2.7m/8'10"

"Best vacation ever! I loved every minute of it and you were the greatest help at all times. Thanks for being like family and laughing with us!!"



GUESTS 12 / CABINS 5 / CREW 7 / RATES FROM €65,000 PW / SUMMER EAST MEDITERRANEAN / WINTER EAST MEDITERRANEAN

SPECIFICATIONS

Cruising Speed	23 knots
Range	700 nm
Engines	2 x MTU 2,252 hp 396 12V TE 94
Interior Designer	Luca Dini

THE YACHT

'Inspired by adventure, crafted in elegance', the mission statement of Falcon Yachts is more than achieved in the 35 metre yacht Celia. With Italian design crafted through a meticulous build process, Celia provides a striking look and a smooth ride cruising at 23 knots.

Muted tones provide a calming ambience throughout the interior of this yacht, with plenty of natural light flooding the living areas. The perfect choice for groups

of families or friends Celia accommodates 12 guests in five cabins – three doubles and two convertible twins.

A complete refit in 2019 included an upgrade to Celia's audio-visual system providing entertainment options to suit every taste, complete with an outdoor cinema on the sun deck for relaxed evenings under the stars. For more active guests Celia houses a superb range of water toys and the professional and discreet crew are on hand to assist and assure safety.



SPECIAL FEATURES

- Full refit of both interior and exterior
- Stabilisers underway
- New audiovisual system, with countless entertainment options
- 65" outdoor cinema screen on the sun deck



CAPTAIN NASOS GRAMMATIKOS

Captain Nasos Grammatikos joined the superyacht world in 2007 following a career in commercial shipping. With years of worldwide experience,

he commands Celia with discretion and professionalism, leading a loyal crew dedicated to enhancing the guest experience throughout their time on board.

Captain Nasos is fluent in English and with his excellent knowledge of the Mediterranean he delights in finding perfect bays for a scenic lunch or time on the water. As a keen watersportsman, he is always delighted to share his skills with guests.

THE EXPERIENCE

Magical memories are an essential part of every yacht charter holiday and spending time on Celia will make many. Guests will appreciate the superior entertainment system seamlessly programmed throughout the yacht, and the extensive movie library for an escape into the silver screen in the privacy of your cabin or on the 65" cinema screen on the sun deck.

For fun out on the water Celia offer a superb range of toys including personal watercraft, a SeaBob, flyboard, stand-up paddleboards, a water sofa and snorkelling equipment, all accessible from the beach club at the stern.

Water ski and wakeboarding for both children and adults are also provided under the care of the experienced crew.

For trips ashore, Celia's stylish tender is available to take you to and from the shore for excursions and to explore the stunning coastal towns and charming villages visited throughout your stay.

For sun lovers there are multiple relaxation areas where comfortable loungers and beds are perfectly placed to provide both sun and shade options whilst the professional crew take care of every request with efficiency and discretion.



THE CUISINE



CHEF KONSTANTINOS VLANTIKAS

Chef Konstantinos Vlantikas is an award-winning superyacht chef, achieving first place in the respected Category A at the Mediterranean Yacht Show in 2018, and Platinum status at the same show the following year, clear recognition for this fine graduate of Le Monde Institute of Hotel and Tourism Studies in Greece.

Fluent in English and Greek, Chef Konstantinos puts passion into every menu, creating mouthwatering dishes with international influence. Exceptionally well-travelled, Konstantinos always seeks out the finest ingredients, keen to respect the local cuisines and traditions that colour his creations. Directing stewardesses Katerina and Emmanouela to create the most delightful table settings, the culinary experience on board Celia is a feast for the eyes as much as the palate.

A typical menu might begin with quinoa salad with avocado, tomato, fresh parsley and yuzu, followed by sautéed langoustine with squid ink mayonnaise, a main course of sea bass with celery root puree and spinach or salmon with a light garlic mayonnaise and beluga lentils, ending with a delicious chocolate mousse with caramel and passion fruit.

