

CORNELIA

RMK MARINE 2006 (2020) LOA 34m/111'7" BEAM 8m/26'3" DRAFT 3.2m/10'6"



"Wanting to extend the hugest of thanks for our charter on board Cornelia; our family had such a wonderful time and thoroughly enjoyed the yacht and her excellent team. The captain is a total joy to work with – he is so helpful and he delivered a fabulous experience for us all. Thank you so much and we look forward to seeing you next year."

GUESTS 9 / CABINS 4 / CREW 6 / RATES FROM €70,000 PW / SUMMER WEST AND EAST MEDITERRANEAN / WINTER WEST AND EAST MEDITERRANEAN

SPECIFICATIONS

| | |
|--------------------------|---------------------------|
| Cruising Speed | 10 knots (max 12.5 knots) |
| Range | 4,600 nm |
| Engines | 1 x ABC 818 hp |
| Naval Architect | Willem de Vries Lentsch |
| Exterior Designer | Willem de Vries Lentsch |
| Interior Designer | Felix Buytendijk |

THE YACHT

For your next family holiday, step back to a time of grace, sophistication and understated glamour with the 34 metre Cornelia. Designed to capture the spirit of the golden days of yachting, this superyacht's classic exterior is home to a modern and sophisticated platform that was built in 2006 at the RMK Shipyard in Turkey.

Cornelia has been excellently maintained and kept in pristine condition since delivery, with her latest refit

taking place in 2020 and with continual upgrades and improvements subsequently.

Cornelia was commissioned by an experienced owner and as such, she was designed and built from the ground up to be the perfect vessel for authentic ocean adventures for the entire family. The result? An outstanding yacht with a well thought-out layout and modern-day amenities offering family-orientated charters throughout the Mediterranean.



SPECIAL FEATURES

- 2020 refit with new interior and exterior furniture, fabrics and upgrades to AV equipment
- Economical cruising
- Stabilisers at anchor and underway
- Fun and professional crew
- Swim platform for easy water access
- Naval Architecture Willem de Vries Lentsch



CAPTAIN CARSTEN FRANIK

Led by Captain Carsten Franik, Cornelia's professional yacht crew are well-prepared to create the perfect bespoke charter experience, from soaking up historical marvels in Croatia to dining in the best restaurants in the French Riviera.

"We go the extra mile to understand the specific needs of each guest," says Captain Carsten. "I ensure that I personally greet every charter party at the airport myself, and guests can expect a fantastic time on board with our friendly, respectful and service orientated crew!"

THE EXPERIENCE

Cornelia is a high-volume tri-deck cruiser custom-built by an owner with a lifetime of yachting under his belt. With no stone left unturned in the pursuit of perfection, every inch of the vessel has been optimised for ultimate guest satisfaction.

On several levels, she offers far more than any conventional 34 metre motor yacht ever can. From her complete wrap-around decks on each level to the generous aft deck spaces and functional swim platform for direct ocean access, everything about this yacht invites you to feel welcome and at home.

Guest-favourite areas on board include the secluded sun lounge on the Portuguese deck and the bridge deck aft dining area. The main deck aft is well protected from the wind and waves, allowing the area to be enjoyed even while underway as you steam towards your new anchorage for lunch.

With her own five metre tender stored inside the stern garage, Cornelia is not just a yacht focused on superior living space and classic design.

Offering endless days of watersports fun, she comes with a host of toys and gadgets designed to entertain everyone from young to old, all day long.

THE CUISINE

The cuisine aboard Cornelia is Michelin-star quality, to match the first-class service and ambience onboard. Our chef is professionally trained and worked in several high-end restaurants ashore, perfecting his skills in a variety of classical and modern styles, prior to joining the yachting industry.

Where possible, the dishes are prepared with local, fresh and in-season ingredients and our chef is able to cater to all palates and dietary requirements, including (but not limited to), vegan, gluten-free, lactose intolerant, low-carb, shellfish and nut allergy.

A sample menu might include tuna sashimi with sesame seeds, grapefruit and coriander or scallops with pea and coconut purée, dried tomato, radish shavings and shoots, followed by beef fillet, with baby leeks, onion purée and jus or sea bass fillet, with basil couscous, pickled red onion and mint dressing, finished off with lemon panna cotta, with fresh berries and raspberry coulis or dark chocolate delice with home-made coffee ice cream and a crisp cocoa tuile.

For younger guests, our chef is equally happy to cook simpler dishes, so whether you fancy pizzas for the family, or a full-blown tasting menu long into the evening, you can consider it done.

