

# ETERNITY

**CODECASA** 2010 (2020) **LOA** 65m/213'3" **BEAM** 11.2m/36'9" **DRAFT** 3.5m/11'6"



*"Thank you to the crew for an amazing experience on board. We have been lucky to charter numerous yachts in the 65 metre range and we found Eternity and her delightful crew set a new standard in the Bahamas! We are forever grateful for the family memories and look forward to our return."*

**GUESTS** 12 / **CABINS** 7 / **CREW** 17 / **RATES FROM** \$330,000 PW / **SUMMER** BAHAMAS / **WINTER** BERMUDA, BVIs, LEEWARDS, BAHAMAS, US VIRGIN ISLANDS

SPECIFICATIONS	
<b>Cruising Speed</b>	14 knots (max 17 knots)
<b>Range</b>	6,000 nm
<b>Engines</b>	2 CAT 3516B 2,483 hp
<b>Naval Architect</b>	Codecasa
<b>Exterior Designer</b>	Codecasa
<b>Interior Designer</b>	Della Role Design (refit Suzanne Lovell)

## THE YACHT

Having undergone a major top to toe interior and exterior refit in 2020, the 65 metre superyacht Eternity is sure to impress with her stylish, assured and sophisticated ambience.

Built by Codecasa in 2010, she boasts a 17 strong crew and a maximum speed of 17 knots.

Seven cabins accommodate up to 12 guests and all staterooms feature marble en suites with bath

and shower while the master cabin offers a fold-out balcony to admire the endless views, a dedicated office zone, a jacuzzi tub and steam shower as well as his and hers dressing areas.

If you're in search of elegant surroundings coupled with thoughtful and functional design, accentuated by bespoke pieces of art which change every six months – all of which are for sale – then look no further, for Eternity is the ultimate base for the discerning traveller.



## SPECIAL FEATURES

- 2020 extensive interior/exterior refit
- Art gallery throughout, featured pieces discreetly for purchase
- Master office with fold-out balcony, ideal for over-the-water dining/relaxing
- 5.25m/17.3ft foredeck jacuzzi doubles as an exercise/resistance pool
- Dedicated sun deck gym includes Peloton, punching bag, stability balls, yoga mats, etc



### CAPTAIN ALDON BEUKMAN

Captain Aldon Beukman grew up in the fishing village of Yzerfontein on South Africa's west coast. Spending time at his family beach shack imbued in Aldon a deep respect for the sea and his ocean career began as a commercial fisherman. He made the move into yachting in 2007 and worked his way up through the ranks. Aldon oversaw the 2018 refit of Eternity and his easy charm and natural leadership have created a relaxed yet high performing crew environment.

## THE EXPERIENCE

Eternity strikes the optimum balance between hedonistic relaxation, soulful recharging and energising activity, meaning there's something to suit everyone on board.

Her expansive deck areas abound but it's the cool semi-circle sun deck bar with swivel stools and large screen TV which is sure to become a favourite spot to take in a movie, the latest Netflix box set or some sporting action.

The décor sings with tonal neutrals, geometric patterns and nautical stripes, creating a calm yet mindful and uplifting environment perfect for reading, tanning and enjoying al fresco meals with loved ones.

A spacious lounge studded with colourful contemporary artworks also offers a separate media area as well as a bar, and access between decks is via a four person elevator.

Meanwhile, the sun deck offers cocooning daybeds and for the more active members of the party, there's simply no reason not to stay in shape while on board thanks to an adjacent gym area equipped with a Peloton bike, yoga mats and a punching bag.

Just beyond is an extensive range of water toys destined to keep all ages happy, especially the younger guests, who will also adore the inflatable swim platform extension and 5.25 metre foredeck jacuzzi, which cleverly doubles up as an exercise/resistance pool.



## THE CUISINE



### CHEF CARLOS CONCHA

Chef Carlos Concha specialises in a rustic, contemporary farm-to-table dining style. Carlos hails from Latin America and a career spent travelling, cooking and dining all over the world has led to precious rapport with local farmers, charcuterie artisans and small crop producers, all of which drive his dazzling seasonal creations.

Adept at Asian cuisine, advanced cheese making and creating healthy platters from foraging and sourcing the finest local ingredients at every port, his mantra is uncomplicated: keep it simple and authentic.

A typical menu might start with fresh fruit platters, eggs cocotte and caviar or an organic egg frittata with goat cheese, asparagus and roasted balsamic tomatoes.

For lunch guests will be wowed by Spanish fire charred leeks with Beluga caviar, celeriac and herbs, confit and smoked octopus with bacon-roasted root vegetable salad and a mustard and pepper crusted Wagyu tenderloin with port reduction.

Finish your day in style with a supper of scallop and lobster carpaccio with citron dressing, vegetarian cauliflower steaks with tarragon and truffle dressing, slow-roasted tandoori spiced lamb and Greek fig panna cotta.

