

# HANNA

RIVA 2019 LOA 28.65m/94' BEAM 6.40m/21' DRAFT 2.1m/7'



*"Our family had an amazing time on Hanna. Aside from relaxing for hours on the sunbed and on that spacious sun deck, Captain Andrew took us to snorkel and explore various islands of the Bahamas alongside the pigs and sharks. The Chef's food was fantastic and the service was superb. We look forward to returning next winter."*

GUESTS 6 / CABINS 4 / CREW 4 / RATES FROM \$75,000 PW / SUMMER FLORIDA, BAHAMAS / WINTER FLORIDA, BAHAMAS

## SPECIFICATIONS

<b>Cruising Speed</b>	25 knots (max 30 knots)
<b>Range</b>	300 nm
<b>Engines</b>	2 MTU 4870hp 16 cylinders
<b>Naval Architect</b>	Ferretti Engineering Department
<b>Exterior Designer</b>	Officina Italiana Design
<b>Interior Designer</b>	Officina Italiana Design

## THE YACHT

This striking craft is one of the most contemporary and cutting-edge motor yachts currently available for charter. Built by Riva and launched in 2019, Hanna boasts superlative quality and is completed to an incredibly high spec.

As befits this pedigree marque, the 28.65 metre Hanna is ultra-modern in design and built to house eight guests across four cabins, attended to by a crew of four.

As such, Hanna offers intimate and highly individual

surroundings for discerning guests, with interiors designed by Officina Italiana Design. Her exterior blonde teak wood decks host a bar counter, stools and sofa seating on the aft deck while aft modular seating as well as bow seating is the ideal spot in which to experience Hanna's exhilarating 30 knot top speed.

With a cruising speed of 25 knots, Hanna makes the perfect charter for day cruising, welcoming up to 12 guests, as well as a wonderful choice for memorable vacations.



## SPECIAL FEATURES

- 2019 pedigree Riva, contemporary design
- Based in the Bahamas - no delivery fees for Nassau charter starts
- Captain and crew have excellent knowledge of Bahamas cruising
- Bahamian chef with broad repertoire
- Available for day charters



### CAPTAIN ANDREW REID

Captain Andrew Reid's love of the Bahamas will ensure you get the very best from your charter. A PADI certified rescue diver, he has over 25 years of experience on private and charter vessels across the Panama Canal, New England, Fort Lauderdale, the Mediterranean and, of course, the Caribbean.

He will guide you around secret reefs he has discovered in the Bahamas and his impeccable local contacts and relationships will translate to a trip filled with the finest provisioning and cultural excursions.



## THE EXPERIENCE

Oversized picture windows flood the clubroom-style main salon with light, while minimalist daybed sofa seating, designer leather armchairs, funky wood panelling and an adjacent open plan dining area punctuated by chic leather chairs and glass table all present as the ultimate in boutique hotel style décor.

Comprising four staterooms, two of which are convertible, Hanna's master suite sets the bar high with clean minimalist lines. An oversized one-panel window stretches almost the entire length of the stateroom while a vast white backdrop sets off the king size bed.

An entertainment system, ample storage and fitted sofa seating complete the owner's quarters, which also feature a stylish and generously proportioned en suite clad in white marble.

The VIP suite is a slightly scaled down version of the master, with similar high-end finishes and en suite shower room. Further to this, there are two well-appointed double/convertible en suite cabins that are inviting and cosy, designed with functionality forefront of mind.

Casual al fresco dining can be enjoyed on the sun deck under the shade of the flybridge bimini and after lunch, watersports enthusiasts can take to the waves courtesy of the Williams Jet tender, SeaBobs or Sea Doo.



## THE CUISINE



### CHEF LISA STUART

A delectable selection of innovative recipes awaits you at the hands of experienced Bahamian chef Lisa Stuart, whose family style cooking draws heavily on tradition.

Breakfast comprises fresh fruit platters, orange juice, tea or coffee alongside eggs any style, bacon, sausages, smoked salmon with capers and red onion, a boulangerie basket of toast, bagels, croissants and pastries, cereal, yoghurts and pancakes.

A typical lunch might include gourmet wraps with a choice of ham, turkey or pastrami and American or provolone cheese, a veggie platter with potato chips, shrimp pasta with a green salad garnish, Greek salad with a grilled chicken breast or grilled salmon served atop vegetable couscous, asparagus and salad.

Dinner is a sumptuous affair with plates including lamb marinated in rosemary, garlic and lemon served with cilantro lemon rice and green salad, fillet steak on a bed of potato puree with asparagus and watercress or lightly grilled lobster served with asparagus and hollandaise dressing. Save space for dessert such as Hanna's apple pie and chocolate ganache gateaux served with chocolate or vanilla ice cream.

