# HAPPY ME

## BENETTI 2020 LOA 40.24m/132' BEAM 8.18m/26'10" DRAFT 2.24m/7'4"



GUESTS 11 / CABINS 5 / CREW 7 / RATES FROM €190,000 PW / SUMMER EAST AND WEST MEDITERRANEAN / WINTER EAST AND WEST MEDITERRANEAN

## **SPECIFICATIONS**

Cruising Speed Range Engines Exterior Designer Stefano Righini

11 knots (max 15 knots) 3,400 nm 2 x MTU 12V 2000 M72 Naval Architect Benetti/Stefano Righini Interior Designer Francois Zuretti

## **THE YACHT**

Measuring 40.2 metres, the motor yacht Happy Me is the brand new child of Benetti's extremely successful Classic Supreme 132 series. The yacht was launched in June 2020 and made a very positive impact on the Mediterranean charter market. She is defined by her elegant exterior lines and generous outdoor spaces, perfect for al fresco living and relaxing in style.

With an exterior design by Stefano Righini and an interior imagined by Francois Zuretti, Happy Me has been commissioned with every latest luxury and sought-after amenity in mind. Whether you are in the mood to soak in the jacuzzi, be pampered in the massage room, entertained in the sky lounge, or wined and dined by the chef, you can be sure that Happy Me has everything covered.



## SPECIAL FEATURES

- One of the newest superyachts on the market
- Commissioned with every latest luxury in mind
- All staterooms boast underfloor heated marble bathrooms • Massage room
- Ample space for al fresco dining
- 12 metre chase boat tender with 850 hp
- Self-levelling pool table and table football
- Aft deck space can be converted into a dance club with laser lights and smoke effects



#### CAPTAIN **BORIS SLATINA**

Captain Boris Slatina has a unique background, having captained a Croatian Police and Rescue vessel from 1984 to 2004. After retiring from

this noble career, he turned his talents to yachting, bringing with him an unparalleled knowledge of the coastline, as well as enormous respect for the sea.

Captain Boris oversaw the entire build of Happy Me and takes great pride in what has been achieved with the finished product. He has gone out of his way to welcome guests and to ensure they all had an unforgettable charter during the 2020 charter season.



## **THE EXPERIENCE**

Happy Me was built by an owner with an incredible eye for detail. Modern, stylish and immaculate throughout, she boasts the finest amenities including a high spec entertainment system, a self-stabilising pool table, table football and a massage room.

The spacious bright main salon features beautiful artworks in silk, a feature echoed in the five sublime cabins – a master suite with a steam shower, two VIPs and two twins, all with under floor heated marble bathrooms.

But however luxurious the interior, Happy Me was built with outdoor living in mind. A partly enclosable sun deck boasts a dining table for 10 with sweeping views, while the main deck aft comfortably seats up to 10 for al fresco dining day or night.

Venture down below and you'll discover a fabulous range of the latest watersports toys, and you can rest assured that one of the seven highly qualified crew will be on hand to demonstrate and assist you.

Further star features include a chic sky lounge and aft deck space that converts into a dance club. Equipped with a back-lit onyx bar with beer taps, a karaoke machine, laser lights and smoke effects, and the ambience is sure to heat up when night falls.



# **THE CUISINE**



#### CHEF MARKO RAJILIĆ

The fabulous cuisine on board Happy Me is the creation of Chef Marko Rajilić. After 10 years working as a professional chef in restaurants and hotels, he wanted a change and

turned his talents to the yachting industry. Inspired by the mythic Massimo Bottura and Slovenian chef, Janez Bratovz, he proudly says that he is always learning and experimenting with new techniques - always pushing himself to be better.

Chef Marko is master of mixing Eastern and Western Mediterranean cuisines, while also staying true to his roots, modernising the classic dishes found in Croatian and Bosnian homes. For example, his signature dish of slow cooked beef tongue and fast marinated oysters has its roots deep in his culture but with a refined touch sure to please the most discerning of clients.

Chef Marko says that as a yacht chef, the key is personalisation - always interacting with the guests to discover their likes and dislikes. "I will respect their wishes," he says, "but at the same time try to show them something new, fresh, tasty, and seasonal." Cooking for the children on board is also something that he loves. "Kids' imaginations have no limits!"





