

# KATHLEEN ANNE

**FEADSHIP** 2009 **LOA** 39m/127'11" **BEAM** 9.1m/29'10" **DRAFT** 2.7m/8'10"



*“What an amazing trip! Croatia was a wonderful surprise and the Kathleen Anne was a perfect fit for our family trip. We thank you all for the attention to every detail. You spoiled us and we appreciate each and every one of the great crew.”*

**GUESTS** 10 / **CABINS** 5 / **CREW** 7 / **RATES** €140,000 PW / **SUMMER** WEST MEDITERRANEAN (FLEXIBLE) / **WINTER** UNAVAILABLE

SPECIFICATIONS	
Cruising Speed	12 knots
Range	3,300 nm
Engines	2 x MTU 12V2000M70 1070hp
Naval Architect	De Voogt
Exterior Designer	Guido de Groot Design
Interior Designer	Bannenberg & Rowell Design

## THE YACHT

This sleek 39m Feadship is the ultimate in stylish seafaring. Custom built in the Netherlands in 2009, her interior was designed by Bannenberg & Rowell with exterior styling by Guido de Groot.

Sleeping 10 guests across five elegant staterooms, Kathleen Anne also boasts a well-stocked RYA watersports centre, on-deck jacuzzi, gym and numerous nooks for elegant relaxation.

A chic ambience is evident from the moment you step on board, with a calm and neutral palate offering rich dark wood accents and punchy colour highlights throughout, which combine to create a tailored, lively yet peaceful vibe that's perfect for family entertaining.

With a cruising speed of 12 knots and a highly capable crew, you can be sure that your every whim will be catered for. If art and design are your passions, you will feel immediately at home on Kathleen Anne.



## SPECIAL FEATURES

- Full-beam owner's suite with excellent views and walk-in dressing room
- One of the cabins can be configured into one full-beam VIP stateroom with separate lounge
- The lounge can be joined with the deck space to create a "beach lounge" type area



### CAPTAIN BRENDON GORN

Captain Brendon Gorn's varied career path, which includes the operation of high-speed ferries, eventually led him to Kathleen Anne after captaining several other superyachts including Ninja, Oscar, Shandor and Sirocco.

After more than 25 years as a captain, Brendon is relishing helming a known family favourite where the crew go above and beyond each day to deliver an unforgettable experience.

His charter grounds span the Mediterranean and favourite destinations include the Balearics, Corsica, Sardinia, Greece, Turkey and Croatia.

## THE EXPERIENCE

An oak and walnut parquet entrance lobby is offset by a striking sculptural staircase in stainless steel, oak and leather, which links all three decks and sets the tone for truly seven star luxe interiors.

An open-plan lounge and dining area boasts an oak and nickel dining table, and a contemporary furnishing scheme punctuated by curated artworks chosen by the owners, including carved limestone sculptures by John Farnham. This versatile space can be joined with the exterior deck to create a beach lounge.

Other personal touches include a rug in the dining area that's decorated with a free form pattern inspired by the owner's herd of Shorthorn cattle!

The full-beam owner's suite includes a study with spectacular views, a walk-in dressing room, black and white photography by Jason Langer and a panelled en suite with white marble and Art Deco lighting.

Two spacious and individually designed twin cabins with green and red detail, and a further double cabin, make up the accommodation along with a convertible cabin that can be configured as a full-beam VIP stateroom with separate lounge.

Watersports lovers will appreciate the 5m jet tender Castoldi, two SeaBobs, two Laser Picos, two kayaks, a knee board, wakeboard, paddleboards, water skis, inflatables and snorkelling equipment.

## THE CUISINE



### CHEF ERIK HENDRIKS

Described as a 'true professional' by his captain, Erik Hendriks hails from Holland with a background steeped in gastronomy and hospitality.

After hotel school, Erik worked in restaurants at home and abroad before becoming a superyacht chef two decades ago.

A passion for searching out fresh, seasonal ingredients and an enviable skill for cooking international classics as well as developing innovative creations, has earned him a reputation for outstanding cuisine.

Buffet breakfast offers the usual choices of fresh fruit platters, cereal, yoghurt, freshly baked French pastries and traditional cooked breakfasts with eggs any style.

Lunch might begin with smoked salmon bruschetta, capers and horseradish cream, asparagus wrapped in prosciutto with hollandaise sauce and crostini with baked ricotta, followed by gazpacho, beef carpaccio, antipasti and seared tuna niçoise salad.

Dinner includes seared scallops with herb vinegar and rocket, grilled seabass with lime and chilli, slow roasted veal with thyme, polenta and garlic or Dover sole tempura. Save room for pannacotta with Grappa and blackberries, rhubarb and apple crumble and tarte tatin.

