

O'MATHILDE

GOLDEN YACHTS 2018 LOA 56m/183'9" BEAM 9.2m/30'2" DRAFT 2.8m/9'2"

"The week was great, I had so much fun, thank you for taking such good care of us all! The watersports were AMAZING - I especially loved the SeaBob and the slide! And thank you Valentina for all the delicious food, and for accommodating all our dietary needs."



GUESTS 12 / CABINS 7 / CREW 12 / RATES FROM €220,000 PW / SUMMER EAST MEDITERRANEAN, GREECE, TURKEY / WINTER EAST MEDITERRANEAN

SPECIFICATIONS

Cruising Speed	15 knots
Range	4,000 nm (at 12 knots)
Engines	2 x CAT 3512C 2,365 hp
Naval Architect	Interim Studio, Georgio Vafiadis
Exterior Designer	Georgio Vafiadis
Interior Designer	Georgio Vafiadis

THE YACHT

Built in 2018 by Golden Yachts and featuring a sophisticated interior and exterior design by the award-winning Studio Vafiadis, the 56 metre superyacht O'Mathilde is a triumphant display of the very best of Greek shipbuilding and design.

Comfortable living areas filled with light define her interior, while her exterior decks are perfect for soaking up the yacht life. A large swim platform provides seamless access to the water; the sun deck is complete

with a jacuzzi, sun loungers, al fresco dining area and bar, and a fully-packed tender and toys collection means there is never a dull day on board.

O'Mathilde accommodates 12 guests across seven en suite cabins. A 70 square metre owner's suite is located on the upper deck, with the VIP and twin cabin on the main deck. The lower deck hosts three double cabins and one twin cabin with a pullman berth.



SPECIAL FEATURES

- Outdoor gym and cinema area
- Large sun deck with jacuzzi
- Seven spacious cabins
- Onboard diving, water ski and wakeboard instructor
- Large 70 square metre owner's suite
- Three tenders and plenty of water toys



CAPTAIN PANITSAS MANOS

Over the past 20 years, Greek Captain Panitsas Manos has stood at the helm of some of the world's best superyachts – including the iconic Maltese Falcon.

"I have had a love for the ocean and boats from a young age," he says. "My dream was to be able to combine my love for the sea with my profession. The ability to offer these incredible, once-in-a-lifetime moments to people on a yacht trip is an excellent side effect of my job."



THE EXPERIENCE

O'Mathilde is packed with modern charter-orientated features, making her just as well suited for a multi-generation family vacation as for a memorable week of Mediterranean partying with friends.

Leading the professional crew of 12, Captain Manos describes the O'Mathilde experience as the perfect holiday retreat. "The crew is very passionate and highly energetic," he says. "We all work together to create a place where guests can come on board, forget about their daily stresses, escape to somewhere new and exotic, or even tick something off their bucket list."

Indeed, off-the-beaten-track adventures exploring hidden coves and private beaches are a breeze using one of O'Mathilde's three tenders. Wakeboards, two Sea Doo jet skis, kayaks, SeaBobs and a range of inflatables ensure fun for everyone when exploring the azure waters of the Mediterranean.

"We offer an environment filled with seven-star service, luxury accommodation," Captain Manos continues. "O'Mathilde is a personal floating oasis. The experience is something that is just unmatched, in my opinion." It's hard to disagree. Amongst O'Mathilde's many features are a fully-equipped outdoor gym area, a jacuzzi on the sun deck and an outdoor cinema on the main deck – a treat for warm, lazy evenings unwinding after dinner.



THE CUISINE



CHEF KOSTIS KAMPAS

Born and raised in Greece, Chef Kostis Kampas studied Culinary Arts at Le Monde Institute of Hotel and Tourism Studies in Athens before working in high-end hotel restaurants across Greece. You might even recognise him as the joint winner from the Greek Master Chef II series back in 2013, and he has starred on a number of cooking shows since.

While Chef Kostis will often bring his Greek heritage into his menus, he is also an expert in Italian, Mexican, Mediterranean, French and Asian cuisine, so it's safe to say he has all bases covered. What's more, his presentation is second to none, and he will work tirelessly to create dishes that look just as good as they taste.

Menus change daily on board O'Mathilde, but a sample dinner menu might start with beef carpaccio with truffle oil, sundried tomatoes, dried black olives and 'Sa Mihali' Greek gruyere cheese. Mains include lamb chops with a crust of Mediterranean herbs, artichokes and chimichuri sauce, followed by bitter chocolate ganache with strawberries for dessert.

