O'PARI

GOLDEN YACHTS 2020 LOA 95m/311'8" BEAM 13.8m/45'3" DRAFT 3.6m/11'10"



GUESTS 12 / CABINS 14 / CREW 30 / RATES FROM €1,000,000 PW / SUMMER EAST AND WEST MEDITERRANEAN / WINTER CARIBBEAN

SPECIFICATIONS

Cruising Speed	16 knots
Range	4,000 nm at 10 knots
Engines	2 x CAT 3516C-HD 2,525 k
Naval Architect	NHellas
Exterior Designer	Studio Vafiadis
Interior Designer	Studio Vafiadis

THE YACHT

Launched in 2020 and measuring 95 metres, O'Pari is one of the most eye pleasing, elegant vessels to hit the market. Built by Golden Yachts and designed by Studio Vafiadis, her sleek lines are contemporary and modern, while the interior provides an experience in luxury beyond compare.

The most recent yacht to join the Atalanta fleet, O'Pari is sure to be the star of the charter market. Able to effortlessly receive up to 12 guests, and with a stellar crew of 29 trained to cater to their clients' every need, the possibilities are endless.

A 'green yacht' equipped with the latest DPJ systems to combat and reduce pollutants, O'Pari is ready to cruise in complete serenity. With an average speed of 16 knots and stabilisers for use at anchor and underway, she is ready for adventure and is sure to keep guests coming back for more.



SPECIAL FEATURES

- Large aft pool deck
- Foredeck helipad
- Sun deck jacuzzi
- Marble-finished en suite bathrooms
- Impressive and spacious owner's suite



CAPTAIN ALEX SKARIS

Greek Captain Alex Skaris has been in the charter business for almost 20 years. Speaking of his role as captain, it is clear that he has a true passion for

delivering the ultimate ocean experience. "The challenge in my role is to offer memories that extend beyond the yacht and the destination," he says, "to build a connection with the guests and be part of their memories.

"O'Pari is truly an extraordinary yacht with a grandiose presence of 95m; no matter which port she enters, she makes all heads turn. With amazing interior spaces, an abundance of wellness amenities, a vast choice of outdoor lounging and dining options, she offers a dream vacation. It's an honour being her captain!"



THE EXPERIENCE

O'Pari is a yacht that offers a little something for everyone. Her ample space and superb contemporary decoration give an immediate feeling of calm and luxury. Exotic marble walls contrast with sleek wooden floors, allowing guests to breathe a sigh of relief when they step on board.

The upper deck plays host to an impressive owner's suite complete with its own salon. In total, O'Pari offers 14 guest cabins, including a master, two VIPs, six doubles, four twins with pullman and one single/ hospital cabin.

A full gym and spa including a massage room, a Turkish hammam and a Finnish sauna are sure to delight those seeking ultimate relaxation. For others in the mood for more of a party, the open plan sun deck offers a full bar, a DJ booth and plenty of space to dance the night away while taking in the panoramic views. A touch and go helipad on the upper deck adds the final touch of prestige to this incredible vessel.

Venture down to the lower deck and you'll find that O'Pari has even more to offer. Several tenders are ready and waiting, whether you are looking for a smooth ride into port or a beach landing for a barbecue.

SeaBobs, Sea Doos and inflatable jungle gyms and infinity pools are just a few of the treats O'Pari has in store.



THE CUISINE



TAKIS PAPAYIANNIS

The talented Chef Takis Papayiannis brings the best of Mediterranean cooking to every dish he creates. Born and raised in Greece, he trained in Athens at the Culinary Academy

of Greece where his mentor inspired him with his love of culinary art and introduced him to the works of greats like Guy Savoy, Marco Pierre White and Alain Ducasse.

A key feature in his menus is fresh seafood. "Mediterranean cuisine combined with Asian ingredients is very interesting, playful and well-rounded," says Chef Papayiannis. "I always try to provide our guests with my best. I enjoy cooking chic dishes with a touch of luxury, the kind of flavours that remind someone of tastes they enjoyed when they were younger or beloved recipes prepared with a mother's tenderness."

Popular dishes might include freshly caught lobster baked with hollandaise sauce served with sweet potatoes and green apple, or healthy salads packed with flavour, such as scallop, tuna, tomato and fresh herbs finished with a zingy lime dressing. Whatever the mood, Chef Papayiannis always rises to the occasion whether he's catering laid-back brunches with classic favourites or formal dining and celebratory feasts.







