

TAIL LIGHTS

AZIMUT YACHTS 2011 (2016) **LOA** 35.36m/116' **BEAM** 7.92m/26' **DRAFT** 1.96m/6'5"

"We heard about the majesty of Tail Lights and just had to experience her for ourselves. Our week long step into paradise in the Caribbean was magnified by Tail Light's onboard elegance, cuisine, hot tub, and our favourite - the awesome water toys! We will be back again. Thank you all for making our charter vacation a memorable experience. It's like having a private floating resort!"



GUESTS 12 / **CABINS** 5 / **CREW** 6 / **RATES FROM** \$80,000 PW / **SUMMER** BAHAMAS / **WINTER** CARIBBEAN

SPECIFICATIONS

Cruising Speed 25 knots
Range 4700 nm
Engines Twin MTU 16V 2000 M93 HP Diesel Engines
Naval Architect Stefano Righini
Exterior Designer Stefano Righini
Interior Designer Stefano Righini

THE YACHT

Built in 2011 and fully refitted in 2016, the stunning 35 metre Tail Lights, built by the Italian shipyard Azimut, is one of the most popular yachts on the charter market. A private floating resort offering a world-class experience, she is the perfect choice for families and groups of friends looking for the ultimate vacation.

Beautifully decorated throughout, she offers an array of living spaces with a state of the art audio visual system and a high tech media room for movie nights.

With a striking two tone metallic grey hull, Tail Lights is equally stylish outside with ample deck space for outdoor living complete with a full wet bar, a jacuzzi, large sun pads and a superb range of all the latest water toys.

Boasting an impressive range of 4,700 nm and a cruising speed of 25 knots, Tail Lights is the ultimate choice for smooth island hopping in supreme style.



SPECIAL FEATURES

- Modern interior bathed in natural light featuring contemporary décor
- Full beam master suite midship with private entrance separate from other guest cabins
- An array of additional staterooms for guests
- Vast flybridge with full wet bar, six-person jacuzzi and large sun pads on the bow



CAPTAIN SEAN KAMPFER

Born and raised on Long Island NY, Captain Sean joined the boating scene at a young age enjoying fun trips out on the water with his parents.

He fell in love with yachting one summer when he joined a busy charter yacht in New England and progressed through the ranks to take the helm of popular vessels such as Seafarer, Endeavour, Serenity and Jopaju before joining Tail Lights in 2020.

A hands-on captain focused on guest satisfaction, Sean is also a licensed pilot, and in his spare time you will find him sailing, paddle boarding, golfing, flying or enjoying down time at the beach.



THE EXPERIENCE

Tail Lights is a labour of love for her dedicated owners. Sleek, modern and immaculate throughout, she is tastefully decorated in neutral tones of taupe and cream with rich wood panelling and an abundance of natural light.

Sleeping up to 12 guests in five stylish staterooms, the star of the show is undoubtedly the owner's private suite, separate from all other cabins and accessed by a private staircase.

Meal times are also a treat on Tail Lights, with talented Chef David Ogden delighting the taste buds in the formal dining room or serving breakfasts and lunches al fresco on the aft deck.

Cruising the Caribbean in the winter and the Bahamas in the summer months, Captain Sean Kampfer says no two days are the same: "We have such a variety of itineraries and guests and we are kept on our toes! Guests love the aft deck and the flybridge and the yacht is always ready to party with our state of the art lighting and sound system."

Tail Lights also boasts a superb range of water toys which includes a two-person Yamaha jet ski, inflatable paddle boards and two-person ski tube but Sean confides "The floating party island is the most popular among guests!"



THE CUISINE



CHEF DAVID OGDEN

A versatile chef with over 20 years of five star culinary experience, Chef David Ogden is a talented and inspired cook who delivers a feast for the eyes and the palate.

A native of Michigan in the US, Chef David spent many childhood summers on the shores of Lake Michigan, and it was during this time that he discovered his love of cooking. After attending the Culinary Institute of America in Hyde Park, New York, he worked in some of the top kitchens in New York City, Boston and Cape Cod – a highlight being the opportunity to work with world famous chef Thomas Keller at the French Laundry in Yountville, California.

After a successful career ashore, his love of travel inspired a move to superyachts where Chef David continues to thrill guests from the galley on board Tail Lights. A typical dinner menu might start with bacon wrapped scallops with honey butter followed by roasted duck breast or grilled swordfish with creamy parmesan polenta, charred broccolini and wild mushroom fricassee. And be sure to save room for dessert – his passion fruit cheesecake is simply out of this world!

