

**S/Y ELVIRA 52**  
LAGOON 52





## **ABOUT ELVIRA 52**

ELVIRA 52 is a 52-foot sailing catamaran built by Lagoon in 2019. This elegant yacht features a well-thought-out layout with 5 queen cabins, comfortably accommodating up to 10 guests. Designed for both style and comfort, ELVIRA 52 is perfect for unforgettable cruising experiences.

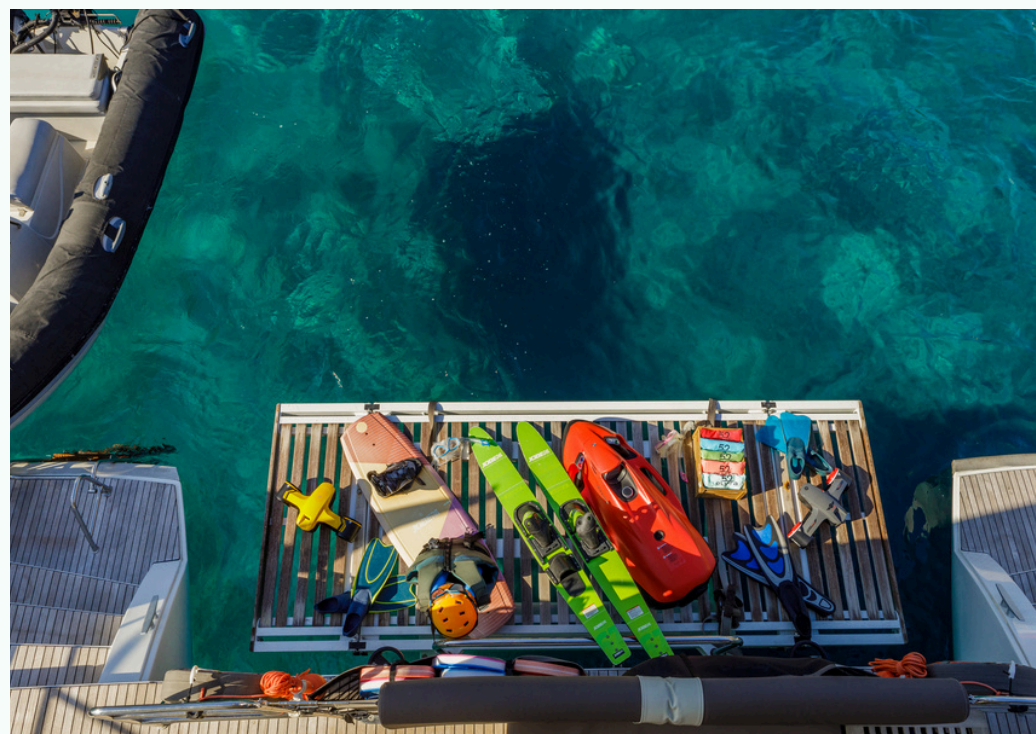
# EXTERIOR



# EXTERIOR



# EXTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



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# INTERIOR





**Length:** 52 ft

**Beam:** 28.3 ft

**Draft:** 4.11 ft

**Year Built:** 2019

**Builder:** Lagoon

**Cabins:** 5 VIP, en-suite & A/C

**Guests:** up to 10

**Crew:** 3

**Home Port:** Alimos Marina,  
Athens

## SPECIFICATIONS

# KEY FEATURES

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- Huge amount of space on and below deck
- Unprecedented level of comfort
- Five well-appointed double cabins with en-suite heads
- Excellent crew of three, including chef onboard
- Improved performance due to the mast moved further aft
- Dual access to the flybridge





## TENDERS & TOYS

3 Kayak ( 2 double, 1 single)

Wakeboard (adults)

Water ski (adults & children)

SUP x 2

Banana

2 donuts

Oceanic 390, Tohatsu 50HP

Fishing Equipment

Snorkeling equipment

Tube

Sea Scooter x 2

SeaBoB F9 (upon request, euro 800/week)

SeaBoB F5 (upon request, euro 600/week)



## **...to make your stay comfortable**

- New carpet
- Smart TV in all cabins
- Washing machine
- Hairdryer in all cabins
- Straighteners in all cabins
- Steam iron

# REFITTING

- 3 fridges on the flybridge
- Custom-made round panoramic sofa on the flybridge
- Sunbed poufs on the bow
- New bimini



# PRICELIST 2025

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**High Season:**  
**July-August 22.500€**  
**Mid-season:**  
**June & September**  
**20.500€**  
**Low Season:**  
**Rest months 18.500€**

**Extras:** VAT 12% of the charter rate & A.P.A 25% of the charter rate

\*The applicable VAT rate depends on the specific boat

# CREW PROFILE

## VANGELIS PATRIKIS CAPTAIN



Captain Vangelis Patrikis has been captain of our previous catamaran since 2009. He has extensive experience and passion for the sea and is excited to welcome you aboard our new catamaran Elvira 52 for the new season. He holds an A' Class Master Captain's License and has graduated from the Merchant Marine Academy of Oinousses, located in Chios, Greece. Captain Vangelis also holds a diploma of offshore sailing, of advanced medical and a life safety certificate. He was introduced to the yachting industry in 1996 when he started being the captain on various motor yachts and sailing vessels and, thus, he has been entertaining visitors for the past 20 years! Captain Vangelis' passion is to ensure that each and every guest's need is catered to and all aboard the luxurious catamarans feel safe and secure while cruising through the beautiful Greek Archipelago. He has tremendous knowledge about each Greek island and loves to pass his knowledge to his guests! He speaks English, basic Portuguese and Greek.

# CREW PROFILE

**LIA**  
**KOKOTSIU**  
COOK/HOSTESS



Lia was born in Corfu in 1974. Her family is from Corfu, and she has spent her summers here since her childhood. As a result, she developed a love for the ocean, and over the years, she has practiced various water sports, including sailing. Her interest in food and taste and her curiosity led her to work in restaurants in Athens and the Greek Islands. In recent years, Leah has been working on yachts and yachts, exploring beautiful places and meeting new people while creating and sharing unique hosting experiences.

# CREW PROFILE

## CHRIS PATRIKIS DECKHAND



Meet Chris, the versatile and dedicated deckhand/stew service onboard the luxurious catamaran Elvira 52. With a background in both maritime operations and hospitality, Chris seamlessly combines his skills to provide guests with a top-notch experience on the open seas. As a deckhand, Chris ensures the smooth operation of the vessel, from navigating the waters to maintaining the exterior of the catamaran. His attention to detail and commitment to safety make him an invaluable member of the crew.

In his role as a service stew, Chris goes above and beyond to cater to the needs of guests, whether it's preparing delicious cocktails or providing impeccable service with a smile. His friendly and approachable demeanor creates a welcoming atmosphere onboard, where guests feel pampered and well taken care of. Chris speaks very good English and a bit of German.

Join Chris on the Elvira 52 for a sailing experience like no other, where his expertise, professionalism, and genuine hospitality ensure that every moment spent on board is nothing short of extraordinary. Welcome aboard!

# Menu

## BREAKFAST

**Savory:** fresh wheat and white bread, toasted bread, sunny up eggs, poached eggs, scrambled eggs, boiled eggs, all kind of omelets, cheese and cold cut platters, bacon and sausages (pork or beef or turkey) etc.

**Sweet:** Greek yoghurt with honey, seasonal fruits platter, cereals, croissants, pancakes with nutella, nuts and marmalades, fresh baked muffins etc.

**Drinks:** fresh juices, coffees, teas, shakes, mimosas etc.

# Menu

## STARTERS

tzatziki, smoked eggplant salad, saganaki with lemon pearls, grilled talagani cheese with a chutney of cherry tomatoes, feta cheese fried in phyllo crust with a sirop of baby walnuts, dolmadakia, beef carpaccio etc.

## FISH STARTERS

taramosalata, prawns saganaki with ouzo, steamed mussels, delicious grilled squid in lemon and herbs sauce, marinated octopus in grape vinegar, marinated anchovies in lemon and vinegar, sea bass ceviche, spicy shrimps ceviche etc.

# Menu

## SALADS

Greek salad, Cretan dakos salad, tabouleh, quinoa salad, variety of green leaves salad with different dressings sometimes mixed with fresh or dried fruits and nuts, beetroot salad with fresh spinach and fried manouri cheese, caprese, boiled seasonal vegetables and roots with a dressing of oregano, olive oil and lemon etc.

## PASTA /RISOTTO

with mushroom sauce, prawns and cherry tomatoes, italian carbonara, pomodoro and basilico, fresh basil pesto with nuts and pecorino etc.

## MEAT COURSES

beef and pork steaks served with different sauces served with potatoes puree, osso buco milanese, crusted (pistachio and herbs) roast rack of tender lamb served with oven potatoes, chicken fillet stuffed with pesto and parmesan served with aromatic basmati rice etc.

# Menu

## SEAFOOD COURSES

octopus in wine sauce with fava puree,  
all kind of fishes grilled and served  
with warm potato salad or rice or wild  
greens, salmon with a sauce of dill and  
cherry tomatoes served with sauteed  
spinach, prawns with orzo in tomato  
sauce with star anise etc.

## GREEK TRADITIONAL DELICIOUS COURSES

mousakas, stuffed tomatoes and  
peppers, pastitsio, sofrito (corfu  
island), scorpio fish bourdeto (corfu  
island), pastitsda (corfu island),  
sardines alla spetsiota (spetses  
island), stifado, gamopilafo (cretan  
island), kleftiko, revithada (sifnos  
island) etc.

# Menu

## DESSERTS

chocolate mousse, panacotta  
flavoured with masticha, yoghurt  
mousse, chocolate mosaic with  
caramelized nuts, baklava,  
galaktoboureko, ice creams etc.

**NOTICE: we use only fresh organic products, open sea  
fishes, top quality meats, extra virgin olive oil.**