

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.

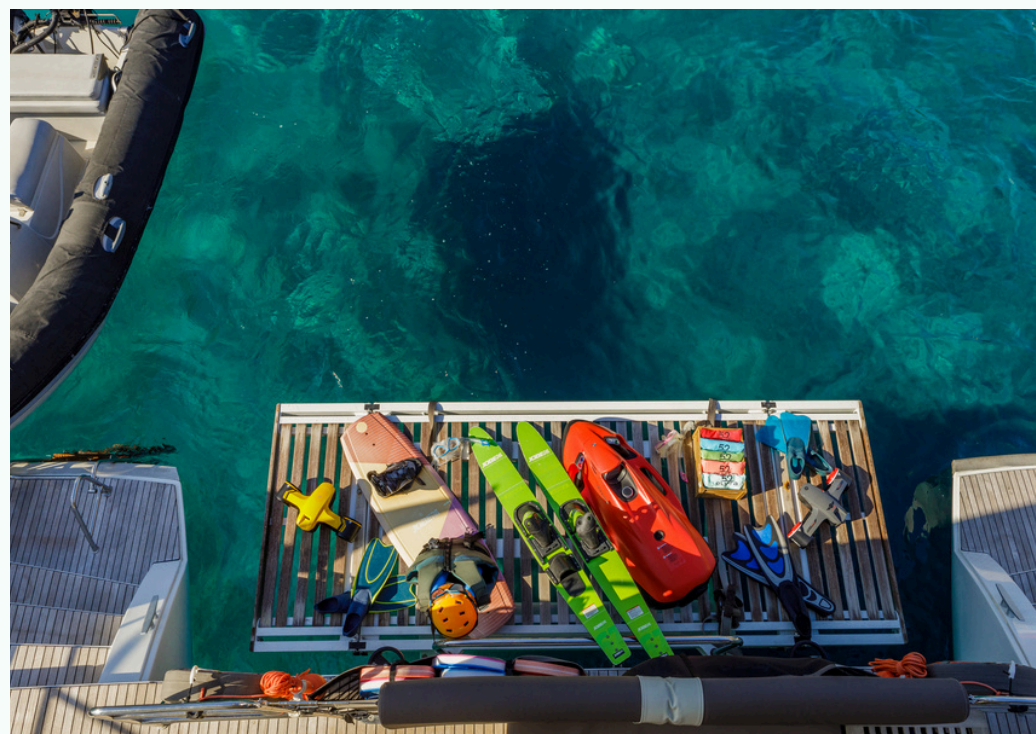
EXTERIOR



EXTERIOR



EXTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR



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

- 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 2026



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



Leah 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, gluten free bread, baked french toast/oatmeal, bagels, toasted bread, spinach pie, feta cheese pie, quiche, sunny up eggs, poached eggs, scrambled eggs, boiled eggs, omelettes, frittatas, bacon, sausage patties, smoked salmon, charcuterie board etc

SWEET: croissants, pancakes or waffles with maple syrup and fruit compotes, crepes with nutella, mini muffins, danishes, glazed donuts, cinnamon rolls, greek yoghurt with granola and honey, seasonal fruit platter etc

BEVERAGES: all kind of coffees, tea, any kind of milk, chocolate, shakes, smoothies, mimosas etc

Menu

STARTERS

Tzatziki, taramosalata, eggplant salad,
fried saganaki cheese, grilled halloumi,
grilled talagani, feta cheese fried in
phyllo crust with honey,
dolmadakia, carpaccio, ceviche,
prawns saganaki with ouzo, steamed
mussels,
grilled octopus, bruschetta etc

SALADS

Greek salad, summer spicy salad with
watermelon and feta cheese, arugula
salad, beet salad, caprese, cherry tomatoes
couscous salad, creamy coleslaw,
broccoli slaw, summer corn salad with juicy
peaches, potatoes salad etc

Menu

PASTA /RISOTTO

Classic italian carbonara,
ragù,puttanesca, cacio e pepe, alfredo,
tartufo bianco,
alle vongole, amatriciana, al pesto, oven
lasagne etc
classic wild mushroom and porcini,
butternut squash and sage, lemon peas
and
asparagus, smoked salmon and vodka,
squid ink, creamy leek,apple and brie,
prawns and saffron etc

MAIN COURSES

Beef fillet, beef steak, pork steak, grilled
and served with various sauces such as
peppercorn, béarnaise, red wine jus,
chimichurri, blue cheese etc
Chicken fillet, sauces range from creamy
garlic, mushroom sauce, honey garlic etc.
Lamb fillet, lamb chops served with mint
sauce, creamy whipped feta dip, green
tahini sauce, garlic and rosemary sauce,
mustard and thyme sauce etc

Menu

SEAFOOD COURSES

Any kind of fish grilled or fried, grilled prawns, stuffed calamari etc

SIDES

Roasted potatoes, baked sweet potatoes, gratin dauphinois, different kinds of purée, grilled veggies, rice etc

Menu

TRADITIONAL COURSES

Moussaka, sofrito, pastitsio, pastitsada,
stifado, stuffed tomatoes, fish
bourdeto, sardines ala spetsiota, lamb
kleftiko etc

DESSERTS

Baklava, galaktoboureko, karidopita,
chocolate mousse, panna cotta,
cheesecake, lava cake, apple tart,
tiramisu, lemon cake, ice cream etc