

S/CAT HAPPY
LAGOON 55





ABOUT HAPPY

HAPPY is a luxurious 55 ft. catamaran built by Lagoon. A model created by passionate designers for sea lovers searching for freedom. HAPPY features 4 cabins and accommodates 8 guests. A vessel with nothing left to chance, Lagoon has designed it in all its smallest details. You can enjoy a gentle lifestyle on board of HAPPY, far from the constraints of daily life.

EXTERIOR



EXTERIOR



EXTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR





Length: 55 ft

Beam: 9 ft

Draft: 1.55 ft

Year Built: 2024

Builder: Lagoon

Cabins: 1 Master & 3 Double

Guests: up to 8

Crew: 3

Home Port: Alimos Marina,
Athens

SPECIFICATIONS

KEY FEATURES

- 1 Master cabin amazingly comfortable forward cockpit with sofas and loungers
- Spacious and clever flybridge with a dining area and a bar
- Exceptional luminosity throughout the interior
- Distinguished balance between luxury and comfort



TENDERS & TOYS



Tender: Highfield 420 + Honda 60hp

2 x Seabob

3 x Sea Scooter

2 x SUP

2 x Kayak (two-seater inflatable)

Waterski (adults/kids)

Wakeboard (adults)

Tubes (two-seater inflatable sofa)

Snorkeling & Fishing equipment (7 x fishing rods)

Jetsurf (optional extra charge)

PRICELIST 2026



High Season:
July-August 30.500€
Mid-season:
June & September
26.500€
Low Season:
Rest months 22.000€
Off-season:
April & November 15.000€

Extras: VAT 6.5% of the charter rate & A.P.A 25% of the charter rate

*The applicable VAT rate depends on the specific boat

CREW PROFILE

GIORGOS STROUMPOULIS

CAPTAIN



Giorgos born in 1987 in Athens, Greece, considers Athens his home—a bustling city that conveniently opens the gates to the alluring Greek islands. This proximity has fostered his profound bond with the seas from a young age, shaping his connection to the maritime world and the beauty of the surrounding waters. With over 5 years of experience, Giorgos is a passionate captain fluent in English with a breadth of skills and a range of essential certifications, including RYA, GMDSS, open water diving, First Aid, and Power Boat qualifications. He has a background as a technician, ensuring safety and security in all situations during your sailing holiday. Besides his profound bond with the maritime world, Giorgos is also a certified kite surfing IKO instructor, further showcasing his versatility and expertise in various water sports. His responsible team-working attitude, professionalism, and dedication to personalized service prioritize your needs and provide you with relaxation and safety throughout your sailing holiday.

Giorgos has additional experience exploring various countries through delivery boat sailing ventures and providing technical support and sailing in the BVI.

CREW PROFILE

**DIMITRIS
AFENTAKIS**

CHEF



Dimitris was born in 1979 in Athens & has studied at the Chef d' Oeuvre College. He has 14 years of working experience in high-end restaurants in Athens and Santorini and he joined the yachting industry 3 years ago. He is passionate for creating and combining flavors and textures using local ingredients and he eagerly anticipates welcoming guests on board Happy and sharing his culinary expertise, particularly in Greek and Mediterranean cuisine. When not working he loves travelling. He speaks Greek & English.

CREW PROFILE

DIMITRIS

TSACHOURIDIS

DECKHAND/STEWARD



Born and raised in Athens, Dimitris has had a lifelong passion for the water. From a young age, he excelled as a water polo athlete, demonstrating his dedication in aquatic environments. He has valuable experience working on large commercial ships, bringing maritime knowledge to his role. Additionally, he holds a license for sailing boat and speed boat. He has also served in maritime forces and studied music production in Amsterdam. He loves spending time with family, friends and his dog.

Languages: Greek, English

Interests: Water sports, swimming, music

Menu

DAY 1

LUNCH

Green salad with parmesan

Sea bass fillet with boiled vegetables and
asparagus

DINNER

Greek salad with feta olives and capers

Pita bread with Tzatziki

Chicken souvlaki marinated with herbs

Menu

DAY 2

LUNCH

Rocket salad with cherry tomatoes and
cheese

Sausage with leak and Dijon mustard

Risotto with mushrooms and truffle oil

DINNER

Cherry tomatoes salad with mastelo cheese
and fresh onion

Sweet peppers with cream cheese and
balsamic cream

Stuffed tomatoes and peppers with rice and
herbs

Menu

DAY 3

LUNCH

Tomatoe salad with goat cheese

Grilled mushrooms with herbs

Black Angus steak with grilled baby potatoes

DINNER

Quinoa salad with lemon

Pita bread with tarama cream

Grilled shrimps with garlic

Menu

DAY 4

LUNCH

Cold pasta salad with smoked tuna
Rice with herbs
Stuffed calamari with feta

DINNER

Ceasars salad with prosciutto
Black Angus burgers and french fries

Menu

DAY 5

LUNCH

Green salad with anothiro cheese nuts
and dried fruits
Sea bass Sashimi
Lobster pasta

DINNER

Caprese salad
Eggplant salad with tortilla
Pasta with smoked salmon and lemon

Menu

DAY 6

LUNCH

Salad with grilled vegetables

Red snapper tartar

Red snapper fillet with sweet potato purée

DINNER

Greek salad with talagani cheese

Pita bred and Tzatziki

Chicken and pork gyros

Menu

DAY 7

LUNCH

Green salad with orange and lime

Salmon tartar

Grilled salmon fillet with vegetables
and rice

DINNER

Salad with baby spinach.

Grilled feta with peppers.

Slow cooked beef with orzo (giouvetsi).