

S/CAT
ONEIDA
LAGOON 52





ABOUT ONEIDA

ONEIDA is a beautifully maintained yacht built in 2020, offering an exceptional charter experience for up to 10 guests. She features 5 comfortable double cabins, all fully air-conditioned and equipped with en-suite facilities, ensuring privacy and relaxation throughout your stay. Designed for smooth cruising at 8 knots with efficient fuel consumption, ONEIDA combines performance with comfort, enhanced further by her mast positioned aft for improved sailing capabilities. A professional crew of 3 delivers attentive service and seamless onboard experience. Guests can enjoy a full range of onboard amenities, including among others TV, indoor and outdoor audio systems, Wi-Fi, plenty of water toys, everything needed for a comfortable and enjoyable cruise.

EXTERIOR



EXTERIOR



EXTERIOR



INTERIOR



INTERIOR



— INTERIOR



— INTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR





Length: 52 ft

Beam: 28.3 ft

Draft: 4.11 ft

Year Built: 2020

Builder: Lagoon

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

Guests: up to 10

Crew: 3

Home Port: Nea Peramos,
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
- Improved performance due to the mast moved further aft
- Dual access to the flybridge
- Amazing crew of 3 / great guests' comments





TENDER & TOYS

Tender AB 240 with Yanmar
engine 40hp

2 x SUP

Wakeboard

Water Ski (adults + kids)

Tube – inflatable 2 seated
Snorkeling & Fishing equipment

PRICELIST 2026



High Season:

July-August 22.500€

Mid-season:

June & September 20.500€

Low Season:

Rest months 18.500€

Extras: VAT 13% of the charter rate & A.P.A 25% of the charter rate

*The applicable VAT rate depends on the specific boat

CREW PROFILE

SOTIRIS DROKALOS CAPTAIN



His name is Sotiris but everyone calls him "Captain SO." Everything he knows about himself is that he loves the sea, that he was born near it, that he lives by and for it. His sailing experience began when he was ten years old, thanks to his father who bought him his first windsurf. This is when he decided to follow his dream of becoming a seafarer. He has spent more than ten years as a captain on a variety of sailing vessels in the Atlantic Ocean and the Mediterranean Sea. Because of his sailing experience, calmness, dedication, and vigilance, he can safely sail you under any circumstances and he will do my best to ensure that your holiday exceeds your higher expectations! A bit more of me... S.C.U.B.A. is one of his hobbies. Diving, flying ultralight aircraft, skiing, windsurfing, playing the guitar, playing and designing board games are all things he enjoys doing but ultimately, all he does is spend his free time with his 3-year-old twins. Don't forget... "A bad day of sailing is much better than a good day of working"

See you aboard.

CREW PROFILE

**GIORGOS
GAKIS**
CHEF



Hello, my name is Giorgos, and I am a professional chef with over 25 years of experience. In recent years, I have specialized in the yachting industry, creating refined, personalized dining experiences that showcase the freshness and quality of premium ingredients. My cuisine is rooted in Greek and Mediterranean traditions, with a focus on seafood and elegant presentation. I am experienced in accommodating a wide range of dietary preferences, including vegan, vegetarian, and gluten-free options, always maintaining the highest standards of taste and aesthetics. Accustomed to life at sea, I work with precision and efficiency to ensure smooth galley operations and consistently high-quality results, even in demanding environments. My goal is to create memorable culinary experiences through attention to detail, passion, and genuine hospitality. Outside the galley, I enjoy hiking, climbing, and cycling—activities that reflect my love for nature and adventure.

CREW PROFILE

AGGELOS EPITROPAKIS DECKHAND



Hello, my name is Aggelos, and I will be part of your crew as deckhand onboard Oneida this season. I am a friendly, sociable, and approachable person who truly enjoys working with people and creating a warm and positive atmosphere onboard. I take pride in making guests feel welcome from the very first moment.

I gained valuable experience working on daily yacht tours in Milos during the summer season, where I developed strong skills in guest service, organization, and teamwork. I am always ready to assist with any task, ensuring that everything runs smoothly and that every guest feels comfortable, safe, and well looked after. I hold a speedboat license, a sailing license, and an STCW certification. Greek is my native language, and I speak English at a very good level, allowing me to communicate easily with international guests. My goal is to make your time onboard as enjoyable, relaxing, and memorable as possible. I look forward to welcoming you and being part of your experience at sea.

Menu

BREAKFAST

Pancakes with caramelized bananas

Coconut pancakes with mango and lime syrup

Croissant: chocolate- butter - marmalade

Handmade traditional pies

Eggs benedict with dill avocado and smoked salmon

Poached eggs with aromatic yoghurt

Mediterranean Delight omelette

Seasonal fruits

Berries and yoghurt bowl

Yoghurt with granola and thyme honey

Variety of homemade cakes

Coffee - tea - smoothies

Homemade jams

Fresh juice

Menu

DAY 1

LUNCH MENU

Salad with shrimp mango, cherry tomatoes,
spring beans, &
orange vinaigrette

Tuna tartar with lime and avocado

Sea buns filled with sweet potato purée and
colorful microgreens

DESSERT

Orange pie with ice-cream

Menu

DAY 1

DINNER MENU

Salad with lettuce, strawberries, gorgonzola,
prosciutto, &
strawberry vinaigrette

Beef carpaccio with rocket truffle oil &
parmesan flakes

Beef fillet Wellington with baby potatoes, fresh
herbs, & white wine sauce

DESSERT

Mille-feuille with fresh strawberries
& vanilla cream

Menu

DAY 2

LUNCH MENU

Mixed green salad with cherry tomatoes, orange, cranberries, pomegranate, manouri cheese, & orange vinaigrette
Tzatziki Fresh & aromatic
Beef Tartare
Stuffed chicken roll with mushrooms, cheese, & vegetables

DESSERT

Galaktobourekó

Menu

DAY 2

DINNER MENU

Salad with rocket, beetroot, spinach, & fennel
with orange vinaigrette

Mille-feuille with shrimps (sea breeze)

Grooper with vegetable couscous

DESSERT

Cheesecake

Menu

DAY3

LUNCH MENU

Pasta salad with penne, cherry tomatoes,
mozzarella, & basil pesto

Crispy feta saganaki (fried cheese) with spoon
sweet and caramelized nuts

Stuffed zucchini with avgolemono sauce

DESSERT

Chocolate yoghurt mousse

Menu

DAY3

DINNER MENU

Dakos with cherry tomatoes and fig honey,
Cretan rusk, rocket, & Katiki Domokou cheese
Sea bass ceviche with corn, sweet potatoes,
onion, & coriander
Lobster pasta

DESSERT

Tiramisu

Menu

DAY 4

LUNCH MENU

Greek salad with samphire & rusk

Smoked eggplant salad with tahini & yoghurt

Beef RibEye with red wine sauce

DESSERT

Crème brûlée

Menu

DAY 4

DINNER MENU

Salad with orange, beetroot, cherry tomatoes,
fresh mint, & chicken

Canelloni with asparagus and smoked salmon

Pappardelle with lamb and xynomizithra

DESSERT

Banoffee pie with biscuit base,
caramel, banana, & whipped cream

Menu

DAY 5

LUNCH MENU

Mixed salad with avocado, feta, fennel, carrot,
cherry tomatoes, & lemon
Scalops with pumpkin purée
Sautéed salmon with spinach & lemon

DESSERT

Raspberry sorbet ice-cream

Menu

DAY 5

DINNER MENU

Salad with spinach, prosciutto, & halloumi
Fava with caramelised onions & fried capers
Traditional Greek pastitsio

DESSERT

Golden loukoumades with honey
& cinnamon

Menu

DAY 6

LUNCH MENU

Salad with spinach, mushrooms, talagani cheese,
sun-dried tomatoes, & bacon vinaigrette

Crispy vegetable spring rolls with a sweet chilly
dipping sauce

Stuffed beef roll with vegetables

DESSERT

Traditional baklava with walnuts
& pistachios

Menu

DAY 6

DINNER MENU

Salad with rocket, grilled anthotyro cheese,
cherry tomatoes,
capers, rusk, & balsamic-honey vinaigrette

Mediterranean seafood dolmades with a zesty
lemon sauce
Seafood pasta

DESSERT

Greek yoghurt mousse with quince jam

Menu

DAY 7

LUNCH MENU

Chickpea salad with feta cheese

Grilled talagani cheese with forest fruit jam

Picanha Black Angus sautéed with garlic &
thyme essence

DESSERT

Fresh seasonal fruit salad

Menu

DAY 7

DINNER MENU

Quinoa salad with fresh cucumber, avocado, &
white balsamic syrup

Taco with crispy chicken

Hummus

Octopus giouvetsi with cherry tomatoes, capers,
& olives

DESSERT

Walnut cake with ice-cream