

S/CAT
ONEIDA 2
LAGOON 50





ABOUT ONEIDA 2

Sail the Greek islands in style onboard our premium Lagoon 50 catamaran. The yacht features a nice layout of 4 spacious VIP en-suite cabins accommodating up to 8 guests, elegant living areas, full air-conditioning, and exclusive furnishings for a luxurious stay on board. Based in Preveza, enjoy 5-star service as you explore the hidden bays and beaches of the Ionian islands. A professional crew of 3 is ready to pamper the guests offering a lifetime cruising experience. Oneida 2 is perfect for families, couples, and friends seeking unforgettable holidays in the stunning Greek landscape.

— EXTERIOR



EXTERIOR



EXTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR





Length: 50 ft

Beam: 26.7 ft

Draft: 4.7 ft

Year Built: 2022

Builder: Lagoon

Cabins: 4 VIP, en-suite, & A/C

Guests: 8

Crew: 3


Home Port: Preveza, Greece

SPECIFICATIONS

KEY FEATURES

- Environmentally friendly with sustainable amenities
- Dual access to the flybridge
- Amazing crew of 3, able to provide services of a much larger yacht





Tender Highfield 340
with engine 25hp
2 x SUP
2 x Sea Scooter

Water ski (for kids)
1 x Tube towable
(2-seater)
Snorkeling equipment

TENDER & TOYS

PRICELIST 2026



High Season:

July-August 19.500€

Mid-season:

June & September 17.500€

Low Season:

Rest months 15.000€

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

DIMITRIS BOKOLAS CAPTAIN



“Sea is my life” is Dimitris’s life quote. Since he was a child he remembers himself in a boat. He is an experienced sailor and captain of power and sailing boats. The first boat he was captain in, was his family’s 55ft. traditional Greek Kaiki. Since then he had the opportunity to sail around Greek waters with different kind of boats. During all these years he came across of all kind of weather and sea conditions which made him familiar with the difficult Greek seas. His natural capability of communicate with people and the fact that he can remain calm in any unpredictable situation, creates for his passengers and fellow crew members a feeling of comfort, relaxation and above all safeness during the travel.

CREW PROFILE

MARKOS GKOLEMIS

CHEF



For me, cooking is not simply a profession, but a way of life—one I have devoted myself to since the age of 19.

Over the years, I have developed strong expertise in Mediterranean and Italian cuisine, alongside a deep passion for traditional Greek gastronomy, which reflects my roots and upbringing.

My culinary philosophy is centered on the freshness and quality of ingredients, the balance of flavors, and the creation of memorable dining experiences that make every guest feel welcome and at ease.

I take great pride in caring for others, ensuring that each moment at the table is both enjoyable and meaningful.

The sea and nature play an essential role in my life, providing inspiration, clarity, and a sense of balance that naturally influence my work.

In my free time, I enjoy staying active through workouts, walks, and five-a-side football, as well as spending quality time with friends—valuing genuine connections and shared experiences above all.

CREW PROFILE

NIKOLAS GARDELIS

DECKHAND/STEWARD



Hello everyone, I'm Nickolas, your steward onboard Oneida 2.

For me, the sea is not just a destination—it's a way of life. I approach my role with the discipline of a sailor and the sensitivity of a poet, ensuring that every detail onboard flows seamlessly, while never losing sight of the beauty that surrounds us.

When I'm not at sea, I enjoy exploring the world on two wheels, writing poetry, and playing music.

I value meaningful conversations—whether about hidden coastal gems or the rhythm of a song—and I believe these shared moments are what make every journey truly special.

My goal is to turn your time onboard into more than just a trip, creating an experience filled with comfort, elegance, and unforgettable memories.

I look forward to sailing with you.

Menu

BREAKFAST

Bakery selection with fresh bread and croissants, eggs cooked to preference, fluffy pancakes with fruits, and a refreshing selection of seasonal fruits

Menu

DAY 1

LUNCH

Salad

Greek Salad – Traditional salad with ripe tomatoes, cucumber, olives, and feta, finished with extra virgin olive oil

Starter

Fava & Fried Calamari – Smooth yellow split pea purée with caramelized onions, served with crispy calamari

Main Course

Oven-Baked Lamb – Slow-roasted lamb with potatoes, lemon and aromatic herbs

DINNER

Salad

Fig Salad – Fresh greens paired with figs, balancing sweet and savory

Starter

Spicy Feta Dip & Zucchini Fritters – Creamy whipped feta with crispy fritters

Main Course

Beef Stifado – Slow-cooked beef stew with pearl onions in rich tomato sauce

DESSERT

Banoffee – Creamy banana and caramel dessert with biscuit base and whipped cream

Menu

DAY 2

LUNCH

Salad

Tabbouleh – Fresh herb salad with bulgur, lemon, and olive oil

Starter

Sea Bass Ceviche & Vine Leaves – Fresh marinated fish with citrus, paired with stuffed vine leaves

Main Course

Grilled Sea Bream – Whole fish grilled with olive oil and lemon

DINNER

Salad

Spinach Salad – Fresh spinach with cheese

Starter

Baked Feta & Bruschetta – Warm feta with tomato and herbs

Main Course

Moussaka – Layered eggplant, minced meat, and béchamel

DESSERT

Greek Yoghurt – Strained yogurt with thyme honey and walnuts

Menu

DAY 3

LUNCH

Salad

Wild Greens – Seasonal greens dressed with olive oil and lemon

Starter

Shrimp Tartare – Fresh shrimp finely chopped with citrus

Main Course

Grilled Sea Bass – Lightly grilled fish with Mediterranean flavors

DINNER

Salad

Dakos – Barley rusk with tomato, feta, and olive oil

Starter

Tomato Fritters – Crispy fritters with herbs

Main Course

Stuffed Vegetables – Tomatoes and peppers filled with rice and herbs

DESSERT

Semolina Halva – Traditional dessert with cinnamon

Menu

DAY 4

LUNCH

Salad

Shrimp Salad – Fresh salad with shrimp and light dressing

Starter

Mussels & Ceviche – Steamed mussels and citrus-marinated fish

Main Course

Black Risotto – Creamy risotto with seafood flavors

DINNER

Salad

Rocket Salad – Arugula with parmesan

Starter

Mushrooms & Cheese Fritters – Crispy bites with herbs

Main Course

Pastitsio – Baked pasta with minced meat and béchamel

DESSERT

Chocolate Mousse – Rich and airy dessert

Menu

DAY 5

LUNCH

Salad

Green Beans Salad – Light seasonal vegetable salad

Starter

Shrimp Saganaki – Shrimp in tomato sauce

Main Course

Baked Fish – Oven-baked fish with herbs

DINNER

Salad

Beetroot Salad – Fresh beets with light dressing

Starter

Eggplant Imam – Slow-cooked eggplant

Main Course

Soutzoukakia – Spiced meatballs in tomato sauce

DESSERT

Fruit Tart – Crisp tart with cream and fruits

Menu

DAY 6

LUNCH

Salad

Tomato Salad – Fresh tomatoes with olive oil

Starter

Octopus & Tuna Tartare – Tender octopus
and fresh tuna

Main Course

Stuffed Calamari – Calamari filled with herbs

DINNER

Salad

Chicken Mango Salad – Fresh salad with
sweet notes

Starter

Fried Zucchini – Crispy slices

Main Course

Ribeye Steak – Grilled premium beef cut

DESSERT

Orange Cake – Moist citrus dessert

Menu

DAY 7

LUNCH

Salad

Wild Greens with Cheese – Greens with soft cheese

Starter

Salmon Tartare – Fresh salmon with citrus

Main Course

Baked Scorpion Fish – Oven-baked fish

DINNER

Salad

Lentil Salad – Beluga lentils with herbs.

Starter

Beef Tartare – Finely chopped beef

Main Course

Ossobuco – Slow-cooked veal shank

DESSERT

Honey Pie – Traditional Greek dessert