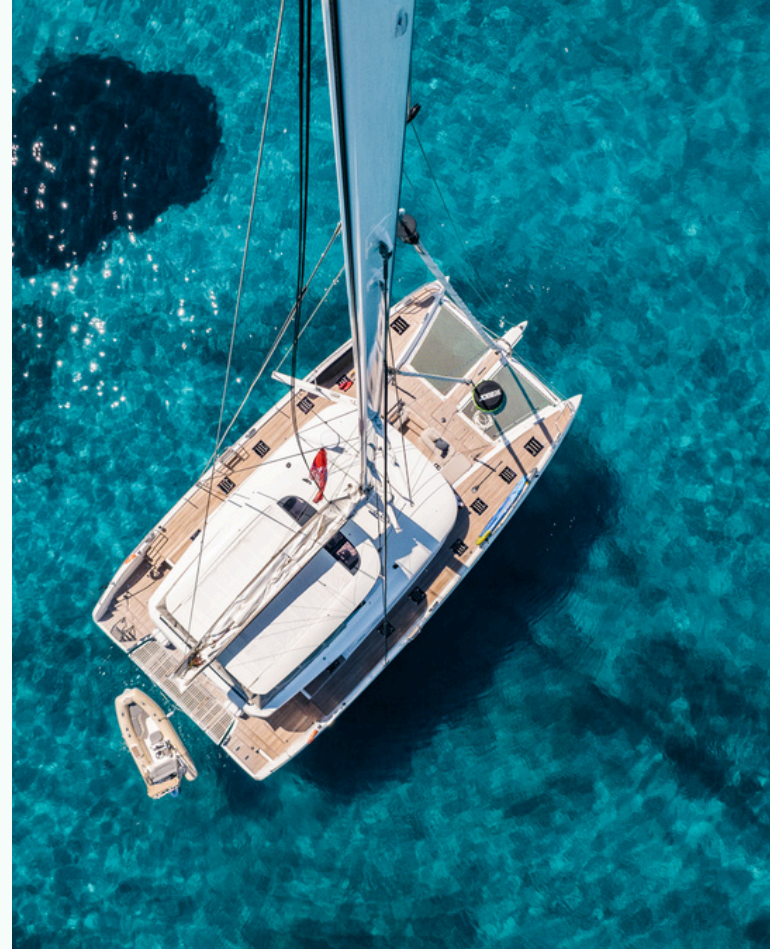


**S/CAT**  
**WHITE CAPS**  
**LAGOON 65**



## ABOUT WHITE CAPS



**WHITECAPS** is a remarkable Lagoon 65 catamaran, custom-designed to deliver unparalleled comfort, safety, and modern convenience. The vessel accommodates guests in five signature cabins, each uniquely decorated and color-coordinated—Orange, Blue, Black, Brown, and Green—with matching beach towels for a thoughtful, personalized touch. Innovative features include a wide, accessible passarella suitable for all guests, even those with baby carts, and a flybridge equipped with an electric roof that opens to reveal a 130-inch cinema screen with surround sound, streaming services, and HDMI connectivity for laptops. Every cabin is fitted with a backlit make-up mirror, combining practicality with elegance, while a 5G Wi-Fi router with telephone functionality ensures seamless connectivity, including emergency international calls. With careful attention to detail and a commitment to enhanced comfort and sustainability, WHITECAPS offers an extraordinary experience for those seeking both luxury and thoughtful design at sea.

# EXTERIOR



# EXTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# SPECIFICATIONS



**Length:** 67 ft

**Beam:** 10 m

**Draft:** 1.15 m

**Year Built:** 2021

**Builder:** Lagoon

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

**Guests:** up to 10

**Crew:** 4

**Home Port:** Nea Peramos,  
Athens

# KEY FEATURES

- Vast flybridge featuring a dining area as well as an opening hard top
- Forward sliding door that connects the cockpit with the forward salon area with sunbeds
- Cinema onboard (projector)
- All-year round crew of four





## TENDER & TOYS

Tender: APEX 445 60 hp 70hp

Suzuki

SEABOB

SUP x 2

Wakeboard (kids + adults)

Tube

Water Ski (adults)

Canoe

Snorkeling Gear

Fishing Gear

# PRICELIST 2026

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**High Season:**  
**July-August 41.500€**  
**Mid-season:**  
**June & September 37.000€**  
**Low Season:**  
**Rest months 35.000€**

**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

## CHRISTOS LOUKATOS CAPTAIN



Captain Christos was born in 1984. Since day one, he had a special connection with the sea. He participated in several sailing races in his spare time and he has also operated as a FIV sailing instructor in Italy. He also holds a motor yacht license, and life guard certificate. Professionalism and graciousness are his main characteristics and he will make sure that you have what you need throughout your vacation. His calm and alongside cheerful character will make anyone feel comfortable around him. In his free time he enjoys to hike, listening to music and cooking. Captain Christos is fluent in Greek, English and Italian.

# CREW PROFILE

**IOANNIS  
TSIAPAS**

CHEF



Chef Ioannis was born in 1995. His interest in food and taste and his curiosity led him to work in restaurants in Athens and the Greek Islands. He produced high quality plates of modern Greek & healthy cuisine. His culinary skills along with passion for travelling led him join the yachting industry. He customized weekly menus based on client's dietary preferences. He maintained a safe kitchen environment and adhered to food safety regulations. Ioannis developed and executed menus that cater to gluten-free and diabetic-friendly dietary needs. He is a hard working person with excellent customer service skills and takes pride in providing the best to those onboard. He speaks Greek (native), English (professional).

# CREW PROFILE

**ELEONORA**

**FYSEKI**

**STEWARDESS**



Eleonora was born in 1989. She is a very professional, dedicated and kind person. She has over 10 years of experience in the hospitality industry working for different hotels in Greece and England. She always looks for ways to improve herself personally and professionally. Eleonora is a graduate from the John Moore's University in Liverpool. She is certified in Silver Service, speaks fluent English, she holds a power boat license and has attended various hospitality seminars. Her charismatic personality and charming smile contribute to a very lively and attentive atmosphere on board. Eleonora loves travelling, listening to music, and experiencing art.

# CREW PROFILE

**NIKOS**

**KALAPOTHARAKOS**

DECKHAND

Nikos is very motivated and ambitious, with 4+ years of experience in lifeguarding. He has a skipper license, a speedboat operator license and diploma in personal safety, in survival techniques, and in first aid elementary. His proven ability to remain calm under any situation, adapt in changing environments & responded with decisive action in dynamic situations. He has strong communication skills, emphasizing in clarity and effectiveness. His is an excellent addition to WHITE CAPS team.

# Menu

## BREAKFAST CHOICES

Eggs cooked to order: omelet with cheese and ham, fried eggs, or scrambled eggs

Croissants

Bruschetta with avocado and poached egg

Fresh fruit platter

Cheese and cold cuts platter

Jam, cream cheese, butter, honey, and peanut butter

Cereals, oats, and yogurt

Fresh juice or smoothies, green tea, and English breakfast tea

# Menu

## DAY 1

### LUNCH

Gazpacho tomato soup with spices

Fish of the day, sautéed, with couscous  
salad and asparagus

Salmon tartare with sesame and avocado

Dakos salad with carob rusk  
and feta mousse

Fresh fruit platter

### DINNER

Rib-eye fillet with greens, baby potatoes, shimeji  
mushrooms, and teriyaki sauce

Oven-baked feta with fresh tomatoes  
and peppers

Mesclun salad with honey-mustard dressing,  
dried figs, and croutons

Homemade pita bread

Cheesecake

# Menu

## DAY 2

### LUNCH

Bread with herb butter

Pastitsio (spaghetti with Bolognese and Mornay sauce, baked and served by the slice)

Pink tomato salad with cucumber, caper leaves, and feta  
mousse

Grilled talagani cheese served  
with tomato chutney

Fruit salad

### DINNER

Mushroom soup

Green salad with octopus carpaccio  
and vinaigrette

Fried rice with mixed vegetables

Mesclun salad with soy vinaigrette  
and tuna tataki

Grilled cauliflower with spices

Ekmek kataifi with kaimaki ice cream

# Menu

## DAY 3

### LUNCH

Moussaka (eggplant with ground beef,  
Mornay sauce, and potatoes)  
Greek salad  
Tzatziki with pita bread  
Cheese balls with yoghurt-mint sauce  
Bruschetta with vegetables  
and grilled goat cheese  
Fresh fruit

### DINNER

Shrimp pasta with shrimp tartare and caviar  
Grilled vegetables with burrata, light goat  
cheese, and balsamic glaze  
Caprese salad with cherry tomatoes,  
strawberries, mint, and fresh basil  
Portokalopita with ice-cream

# Menu

## DAY 4

### LUNCH

Gilthead bream fillet with pea purée  
and potato salad

Tabbouleh salad with parsley, tomato, and  
lime-olive vinaigrette

Oven-baked chickpeas  
with lemon and rosemary

Fresh fruit platter

### DINNER

Briam (eggplant, zucchini, potatoes, and onion  
in tomato sauce) served with feta and herbs

Fried zucchini balls with sour cream sauce

Salad with mushrooms, pear, rocket, mixed  
leaves, sesame, and orange vinaigrette

Kataifi and baklava bites

# Menu

## DAY 5

### LUNCH

Seafood orzo cooked like risotto in shrimp  
bisque with vegetables, shrimp, and calamari  
Traditional octopus marinated in vinegar  
Mixed mesclun salad with mint, orange  
segments, oregano, and nuts from Aegina  
Bruschetta with goat cheese and herbs  
Fresh fruit platter

### DINNER

Slow-braised lamb, oven-cooked with wine and  
vegetables for 7 hours  
Potato purée  
Cherry tomato salad with mint  
and anthotyro cheese  
Pita bread with cheese mousse  
Light yoghurt cream with fruit and honey

# Menu

## DAY 6

### LUNCH

Gemista: stuffed tomatoes and peppers with rice, cooked in fresh tomato juice with herbs

Mixed leaves salad with pomegranate vinaigrette, figs, and Parmesan

Baby potatoes roasted with lemon and rosemary

Yoghurt with cherries in syrup and fresh fruit

### DINNER

Grilled Mediterranean tuna with lemon and olive oil sauce

Bruschetta with tuna pâté and herbs

Pita bread

Stuffed peppers with feta cheese

Summer cheesecake with strawberries

## CHEF'S NOTE

Each day, according to our guests' schedule, we discuss the menu in advance so we can accommodate individual tastes and preferences. We also make every effort to source fresh local fish, meat, and vegetables from the islands we visit, allowing us to bring authentic, fresh, and flavorful local ingredients to your table.

Please kindly inform us of any allergies or dietary restrictions.