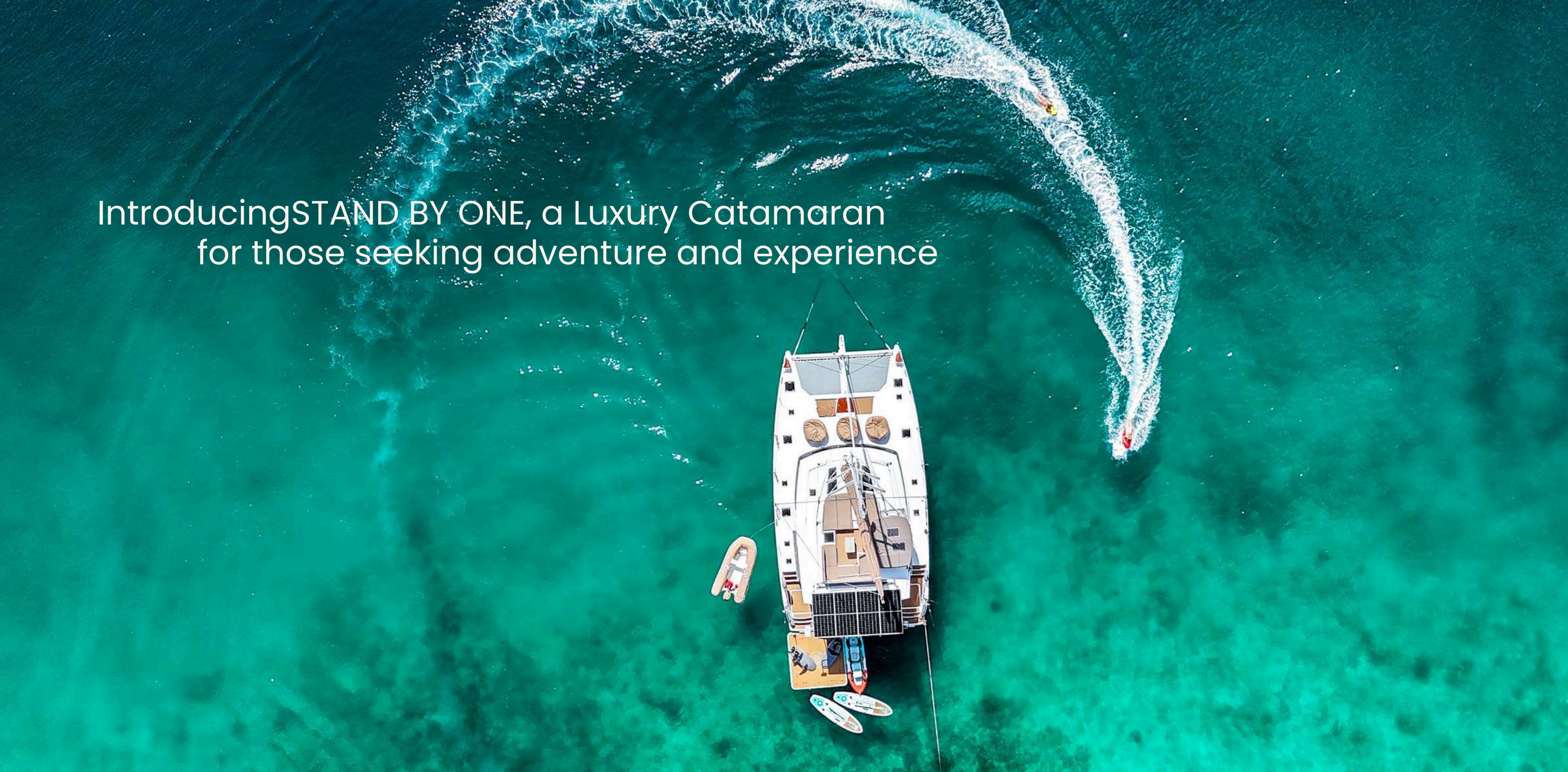


STAND BY ONE

50FT FONTAINE PAJOT

EXPLORING THE CARIBBEAN OFF THE BEATEN TRACK

An aerial photograph of a white catamaran on clear turquoise water. The catamaran is positioned in the lower center, with a small inflatable boat attached to its stern. A wakeboarder is visible in the upper right, leaving a white wake. The water's clarity reveals the seabed below.

Introducing STAND BY ONE, a Luxury Catamaran
for those seeking adventure and experience

STAND BY ONE



Luxury
Adventure
All Inclusive

STAND BY ONE

All about the environment

Onboard, we take pride in minimising our environmental footprint. Reuse, Recycle and Regenerate is our ethos. Using reef safe methods inside and out to help reduce our impact on the ocean and marine life.



Relax
Unwind
Enjoy

Social Spaces

Stand By One offers more than just space for dining, the saloon has an extendable table for games night and the galley is equipped for not only meals, but fresh juices and smoothies. Indoor-Outdoor living elevates that homey feel onboard.

The cockpit has lounge space for family time or individual lounging. Enjoy a sunset on the trampoline, bean bags or a read from the book selection on the fly bridge.

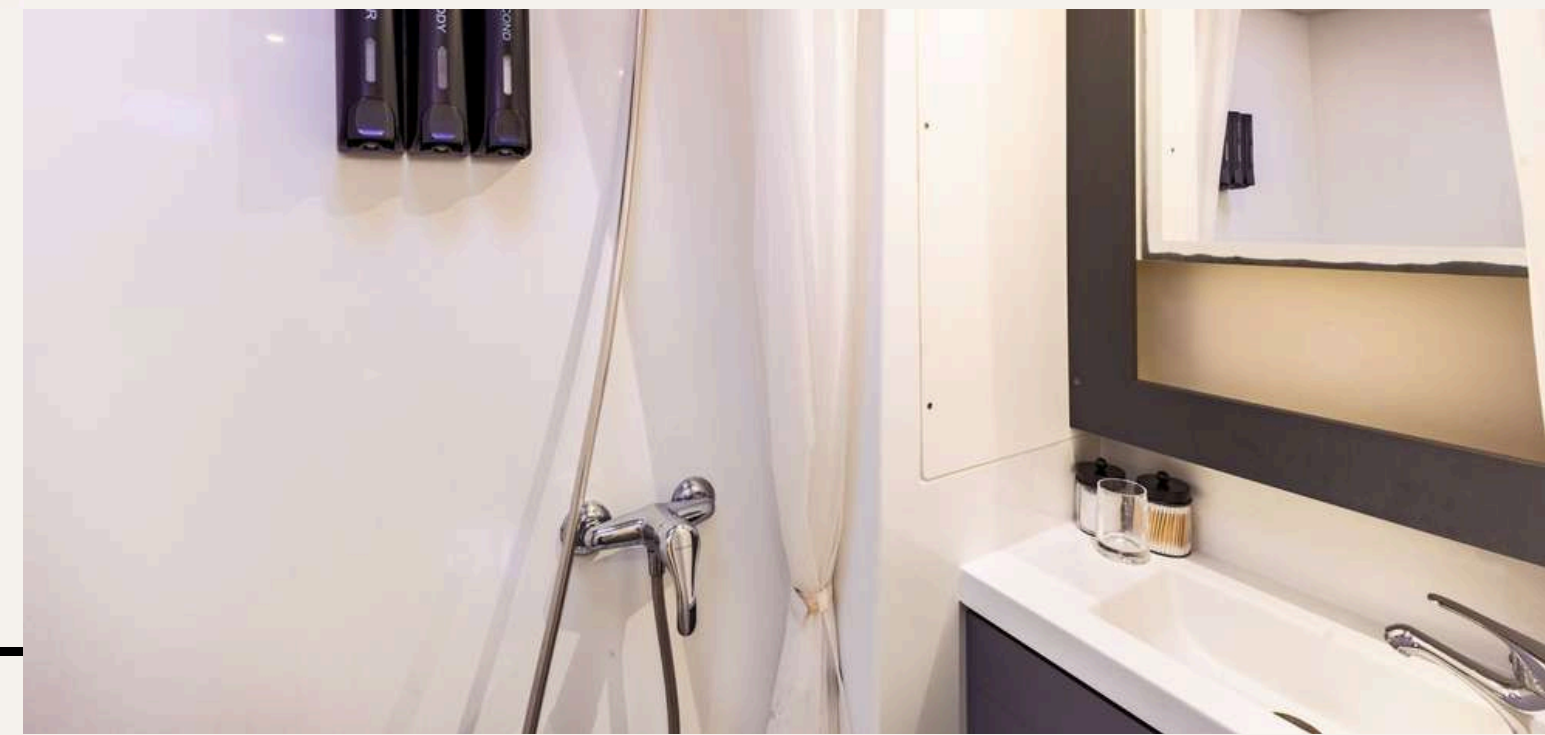


Accommodation

3 queen cabins, 1 double, all with en-suit heads. Lots of storage space with drawers, hanging space fitted with wooden hangers and lots of hanging space for towels and beach bags. Luxury bedding was chosen for the cabins to elevate that holiday feeling. All heads have reef safe shampoo, conditioner and body wash. The heads also have organic cotton pads, q-tips as well as toilet paper and reef safe hand wash.

Accommodating up to eight guests in four cabins

STAND BY ONE





British Virgin Islands

Stand By One is crewed by a Captain & Chef team who have extensive sailing knowledge and traveling experience in the Caribbean. They love taking guests to locations not on the usual charter itinerary whilst playing tour guide with fun facts about each islands history.

The BVI itinerary includes the famous baths in Virgin Gorda, Soggy Dollar with the one and only Dr. Painkiller as your bartender and Anegada like you haven't experienced it before.

St Maarten

Take your picture at Maho Beach



Saint Vincent & the Grenadines

Live out The Pirates of The Caribbean



St Lucia

Have the Pitons as your backdrop



Grenada

Snorkel the Underwater Sculpture Park



STAND BY ONE

All Inclusive With all inclusive, you get 3 meals a day. Starting off with breakfast, including a smoothie or fresh juice. Lunch with a selection of soft drinks/juices to choose from. A three course dinner complimented with wine, followed by coffee/tea.

Coffee station in the morning, snacks of choice throughout the day and a Captains cocktail at sunset with Hors d'oeuvres.

Champagne for those special occasions included



Cullinary The crews love language is food, they are both culinary trained and often you will find them working on something together as a chef duo. Catering to all dietary requirements and cooking healthy, colourful, filling meals.

If you would like to dine ashore, the crew can take you to the best restaurants, wether you seek local dining or want to experience the fine dining the Caribbean has to offer.



Sample Menu

breakfast

Smokey mushroom frittata

with roasted baby tomatoes and brioche

French Toast with bacon, berries and maple syrup with banana muffins

Cheese and chives flapjacks with fried eggs

Salmon and avo eggs

Benedict

Spinach and feta egg buns

with garlic mushrooms

lunch

Herby Lemon Prawn Stir Fry with Vermicelli Noodles

Tuna poke bowls with sushi rice

Coconut-Crusted Red Snapper with Mango Salsa, Cilantro-Lime Quinoa & Charred Zucchini

Chargrilled chicken on a bed on mixed vegetables with a creamy Romesco sauce and black rice

Sesame crusted salmon on a bed of coconut rice with a aromatic Thai red curry broth

Steak tacos, chipotle, char grilled veg, avocado and cheese



appetisers

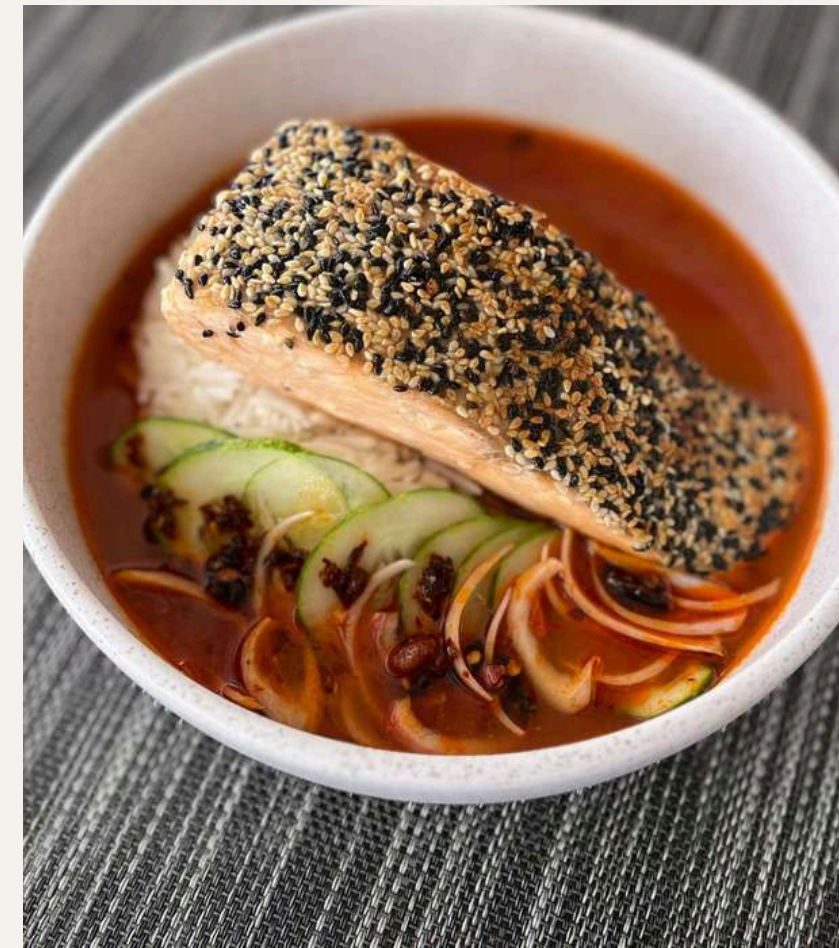
Mushroom risotto with Parmesan and almonds

Sweet potato medallions topped with Caramelised onion and bacon with spicy mustard drizzle

Spinach and Ricotta Ravioli with a tomato consommé

Watermelon, radish, pinenut and feta salad

Glazed pork and pineapple skewers with Chilli - lime drizzle and beetroot purée



entree

Peanut and pumpkin seed crusted tuna steaks with tomato basil compote and mash potatoes

Chicken Thai green curry with lime rice

Calamari, fresh linguine pasta with a rich marinara sauce

Lamb chops, mint pesto, roasted potato and caramelised baby carrots

Beef Fillet, grilled strawberry, roasted beetroot with a pepper and balsamic sauce and crispy kale

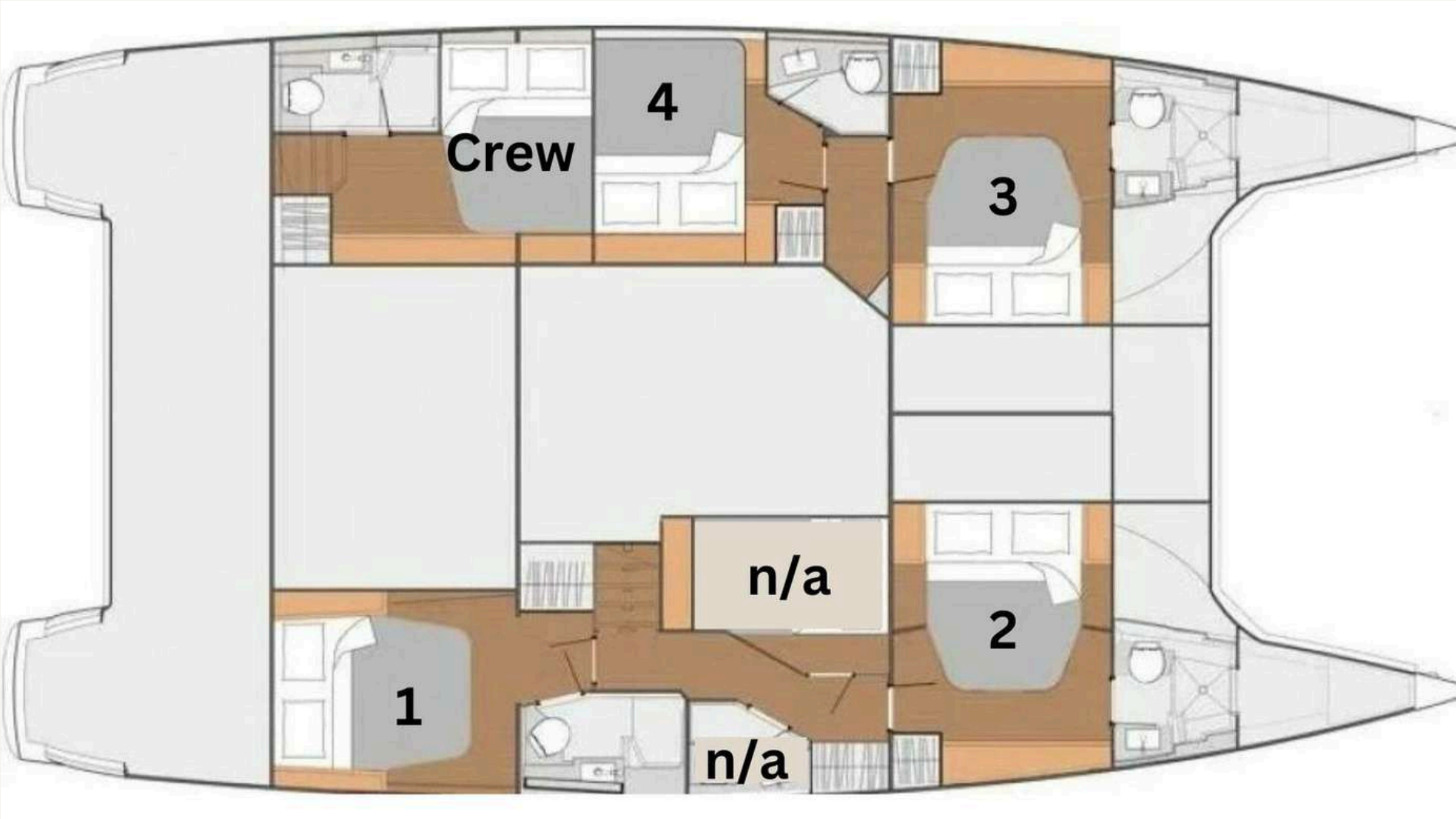
desert

Chai spiced panna cotta with a pistachio toffee

Chocolate soufflé with a spiced orange sauce

Mango crème brûlée with passion fruit puree

STAND BY ONE



specifications

yacht name: Stand By One
builder: Fontaine Pajot
model: SABA **year:** 2015
refit: 2024

loa: 29.2ft / 15m
beam: 26.2ft / 7.99m
draft: 4.1ft / 1.70m
propulsion: 2 X 75HP

guests: 8 in 4 cabins (3 queen, 1 double)
crew: two
tender: 15HP

Toys and Activities (on board)

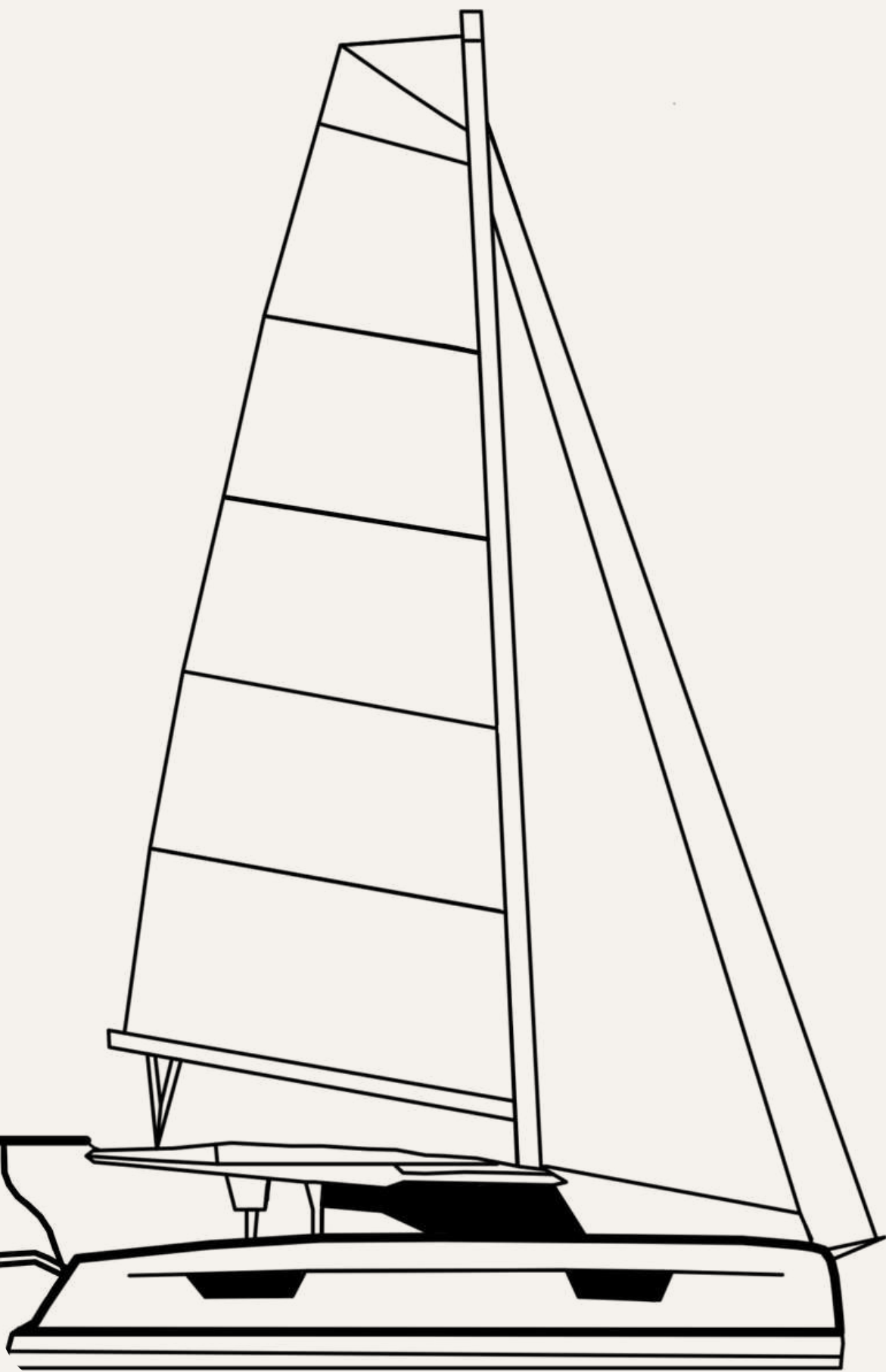
- 2 person Kayak
- X2 SUPs
- Floating Dock
- Pool Noodles
- Floating Lounge Chairs
- X2 Seabobs
- X2 eFoil
- Fishing Gear
- Snorkeling Gear
- Diving Gear
- Diving Compressor onboard

Activities Ashore

- Jet Ski
- Banana Boat
- Kite Surfing
- Moke Rentals
- Offshore Fishing



STAND BY ONE



STAND BY ONE

Captain



Nicholas

Nicholas grew up in Durban South Africa, he's always had a love for the ocean and a passion for water sports, which he was given the opportunity to pursue full time after university. He loves all water sports but mostly has a passion for sailing, surfing, fishing, free diving, scuba diving, spearfishing and wakeboarding as well as his intellectual interest in mechanical and electrical workings.

First mate/
Chef



Jade

Her passion for food, the ocean, adventure and nature has led her to an incredible career at sea, where she is able to combine all the things she loves. With a food philosophy rooted in freshness and creativity, Jade specializes in crafting vibrant, flavourful meals that blend global cuisines and techniques. She has a deep appreciation for seafood and beautiful vegetables, creating dishes that are both elegant and full of taste.

STAND BY ONE



**CONTACT YOUR CHARTER BROKER FOR MORE INFORMATION
OR CONTACT US DIRECTLY: info@planetoceancharters.com**