

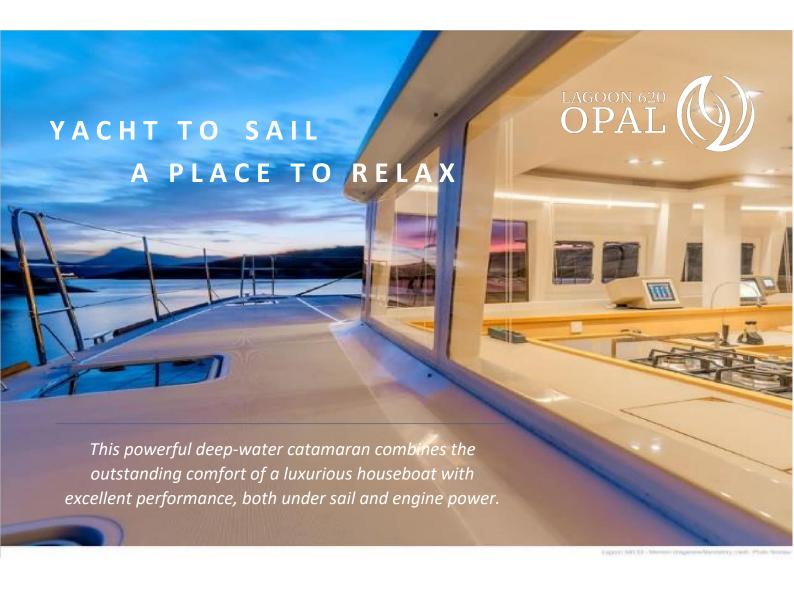
Discover this even more luxurious and comfortable catamaran.

Lagoon 620 "OPAL" is an innovative solution to the needs of today's cruising yachtsman: beautiful design, strength, comfort & performance.

# OPAL is ideal for the client who want to experience **the art of living aboard** in an innovative way.

There is just nothing to compare to relaxing aboard this charming & luxurious catamaran. The architects Van Peteghem-Lauriot Prévost and Lagoon R&D (exterior) department and Nauta Yachts (Interior) fitted the Lagoon 620 with the latest developments in naval architecture.

Lagoon 620 OPAL with five queen size bed ensuite cabins design is very **accommodating**. Complete interior layout is elegantly incorporating wood finish, upholstery, inner liners, and more. A **functional flybridge** can also accommodate guests thanks to separate crew and reception areas. Saloon and cockpit are beautifully integrated and include "wet bar", areas for lazing around and the option on taking delicious meals inside or out without having to make any adjustments.



OPAL is outstanding in any case. The **new gem** in our fleet for season 2017.

## Lagoon 620 OPAL: the art of living...

- exceptional living space, both above and below deck
- choice of 5 queen size bed ensuite cabins in which can sleep up to 10 guests
- cruising in sophisticated surroundings and in total safety

Lagoon 620 Opal, **available for charter in Croatia**, has 5 queen size berth cabins (sleeps up to 10 guests), all ensuite, plus separate cabins for three professional crew members.





## **LAGOON 620 OPAL**

## **TECHNICAL SPECIFICATIONS & LAYOUT**

### Main **Information**

| NAME | MODEL      | TYPE      | PRODUCTION YEAR | PROPULSION      |
|------|------------|-----------|-----------------|-----------------|
| Opal | Lagoon 620 | Catamaran | 2017            | 2X Volvo 150 hp |

### The **Layout**



18,90 m 10,00 m 33,300kg 1,55 m 5/10

Length over all

Beam

Displacement

Draught

Cabins / Berths











#### **BELOW DECKS**

- immense saloon with clearly defined dining, relaxing, sitting and navigation areas
- lateral galley in the port hull includes direct access to the saloon and a separate exit to the cockpit
- owner's cabin in the starboard hull with private sitting area and direct access to the cockpit
- luxurious, well-designed cabins with side access to beds, washrooms with separate showers
- large hull windows and picture windows in the galley and aft starboard cabin give plenty of natural light
- indirect lighting in saloon and cabins provides softer light and the saloon windows can be fitted with blinds
- engine compartments are far from the living areas and perfectly insulated



## SAILING **DESTINATION**

DISCOVER CROATIA, LAND OF MORE THAN 1000 ISLANDS

Discover everything that the Adriatic has to offer, from the old city of Dubrovnik and Korcula, night life of Split & Hvar, waterfalls near Sibenik, sea organs in Zadar, to hidden coves on Kornati Islands. New destinations every day. With its 1246 islands and islets Croatian coastline presents the most intended coastline in the Mediterranean & 2600 sunshine hours per year













make Croatia one of the sunniest regions of the Mediterranean basin.



















#### MEDITERRANEAN BREAKFAST

Buffet style breakfast, spread of fresh products from local market.
Fresh bread, toast, bagels, Milk, butter, Fresh fruits, cereals, oatmeal, Yogurts, Croissant, homemade jams, honey and spreads, variety of local cheese (sheep, goat, cow) and cold cuts (ham, prosciutto, pancetta, salamis) Eggs (boiled, poached, scrambled, sunny side up, ham and eggs, omelettes)

#### TAPAS CROATIAN STYLE

Pancakes

Mixed plate or bites that present local flavours:

Tuna or sword fish tartar, Marinated scampi & anchovies, Smoked tuna salmon & sea bass, Zucchini & scampi bruschetta

Melon & prosciutto, marinated water melon with basil & goat cheese, zucchini flower & variety of local cheeses

Spring rolls (veggie/meat/shrimp)
Mussels in white wine sauce,
all paired with local Croatian wines,
produced in the area.

#### **SEAFOOD DISHES**

Fresh lobster prepared traditionally in buzzara sauce or grilled lobster salad

Tuna steak on arugula and cherry tomatoes salad

Scampi risotto with zucchini
Grilled Sea bass with mangold done
traditionally or with grilled vegetables Gish
file alla cartoccio with potatoes & olives

#### **MEAT DISHES**

Marinated chicken kebabs with potato, rocket & radicchio salad Lasagne Bolognese
Veal medallions in mushroom sauce with green pure Beefsteak with grilled vegetables

#### **VEGETARIAN DISHES**

Pasta with truffles Quiche with spinach & cheese Grilled cheese with mangold Eggplant with parmigiana

#### SWEET TOOTH/DESERTS

Cheesecake Chocolate soufflé Cooked sweet chocolate pear Fruit salad & ice cream

#### **INTERNATIONAL DISHES**

Indian chicken curry, Mexican fajitas & WOK



### **Boris Vrhovac**

### Captain

Boris Vrhovac, born 1979 in Zagreb, Croatia, has been sailing since he was a boy. First with his parents, and then as he grew older he continued to sail with his friends. After his first job as a skipper when he was 19, he knew that this was exactly what he wanted to do in life. He has therefore been working as a skipper ever since. Boris completed his MCA/RYA Yacht Master Offshore based in the Solent, UK and holds D2 Basic Safety (STCW) Certificate. He is a fluent



English speaker and can get by in Italian, French and German. His experience before includes being a captain aboard our Lagoon 560 ARCTIC QUEEN. Setting the high standards for the crewed catamarans in Croatia, Arctic Queen has been known for the impeccable service. His passions for the sea, nice food and fine wine are easily contagious; Boris will make just anyone fall in love with his world. He has a calm nature which makes him pleasant to be around and which enables him to keep a cool head to handle any situation that could occur.

WHAT MAKES ME HAPPY BESIDES MY WORK, SEA & BOATS: I am passionate about wines, pairing wine with high end cuisine. In 2015 I have realized my dream of becoming a certified sommelier.

## **Marina Andrijasevic**

#### **Stewardess**

Marina Andrijasevic was born in1982 in Zagreb, Croatia. From her early age she was drawn to the art of food preparation and didn't take long before she was pulled in and is still mesmerized by it. Marina joined our team in 2016 as the stewardess/chef aboard Arctic Queen, and quickly adjusted to the strict regime of living and working on the sea. She is hard working eye for details. Marina is fluent in English & Italian. She is a bachelor of visual



communication & graphic design, graduated at Academia Italiana/Firenze. Marina's mission is making your holiday on Lagoon 62 Opal the best you ever had - a truly royal experience. WHAT MAKES ME HAPPY BESIDES MY WORK, SEA & BOATS: photography and crafting souvenirs. Our little clients are always entertained with our locally designed board games.

## Dragan Dragojlović "Gaga"

#### Chef

Chef and food stylist, Dragan made the Croatian luxury yachting world richer for an outstanding professional, that completes every assignment in response to his guests most demanding needs. His vision of food, what food is supposed to be and the appearance of each plate is a story in itself. The food he serves amazes guests with exquisite taste and complexity of ideas. His approach to cooking, creativity and



knowledge is what makes the difference. When we talk about food, we can openly state Gaga is simply creative with a touch of genius.









