h2o LUXURY YACHTS
exclusive yachting vacations

C'EST LA VIE

EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y C'EST LA VIE, A LUXURIOUS FULLY-CREWED 2020 46' LAGOON CATAMARAN YACHT

SPECIFICATIONS

BUILT: **2020**

DESIGNER: **LAGOON**

LENGTH: **46'**

BEAM: **25'**

DRAFT: **5'**

CRUISING SPEED: **8 KTS**

MAX SPEED: **10 KTS**

MAXIMUM GUESTS: **6**

CABINS: **3 QUEENS**

VANITY HEADS: **3**

CREW: **CAPT & CHEF**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN
THE CARIBBEAN SUN
MULTIPLE BEAN BAGS

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AFT DECK

6 PERSON DINING TABLE
MULTIPLE ACCESSIBLE COOLERS
NUMEROUS LOUNGING AREAS
SHADED TOP OVERHANG
MAGMA GRILL

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WATER TOYS

2 PADDLEBOARDS
1 FLOATING MAT
2 FLOATING TUBES
FISHING GEAR
SNORKEL GEAR

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FLYBRIDGE

BREEZY TOP LOUNGE AREA
YANMAR / B&G CONTROLS AT HELM
COMFORTABLE CUSHIONS & PILLOWS
BIMINI TOP WITH 360° VIEW

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AMENITIES

ONBOARD WIFI
BEACH NECESSITIES
SHADY SUN AWNING
FRESH WATER DECK SHOWER

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SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
SPACIOUS GALLEY & FOOD STORAGE
DARK WOOD TRIM & BEAUTIFUL DECOR

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CABINS

FOAM MATTRESS QUEEN BEDS
CUSTOM A/C CONTROLS
PERSONAL USB OUTLETS
LUXURIOUS ACCENT LIGHTS

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VANITY HEADS

FULL SPACIOUS SHOWERS
WET ELECTRIC TOILETS
OCEAN-FRIENDLY CLEANING PRODUCTS

THE CREW

INTRODUCING YOUR CAPTAIN AND CHEF/FIRST MATE
ONBOARD C'EST LA VIE, NICK AND LAUREN

Capt. NICK

Many people don't initially consider Chicago to be a Coastal City, but it is. It has a thriving boat community, and it is the starting line to the longest fresh water sailboat race in the world. This is where I'm from. I love being from Chicago. I love city bike rides, the delicious food, and in the winter I loved taking vacations to somewhere warm and tropical. I remember always being amazed by the ocean and all the beautiful sea life.

Enrolling in captain school was my birthday present to myself. Shortly after completing captain school is when I met Lauren. We both loved the ocean, hiking, and adventure sports and it turned out we grew up not too far from each other so we naturally hit it off. We started racing on a mono haul sailboat together and formed strong bonds with our team. Lauren had caught the sailing bug too, With enough determination we knew we could use this skill to see the world. We are excited to be in the Virgin Islands and want to share our adventure with you.

CREW IS FULLY VACCINATED AGAINST COVID-19*

Chef LAUREN

As the first mate, chef and professional photographer on board C'est La Vie, I will ensure total guest satisfaction and more on charter!

Growing up on a lake in Wisconsin I always felt at home on the water. I've been water skiing and wakeboarding since I was 6 years old. In college I studied photography in Milwaukee. In 2014 I moved to Maui which was the best thing I could have done for my then budding wedding photography career. In my free time I took up all the awesome water sports that come with living on a tropical island. I took a job on the boats just to get closer to the whales. But what I really found was a combination for my passion for the water and for photography onboard sail catamarans.

My Mother's side is Croatian, so I grew up cooking traditional Croatian cuisine but don't worry my palate doesn't stop there, I like to incorporate all different styles of cuisine in my cooking and am always up for any special requests guests may have!

5-STAR DINING

DAYBREAK

MIDDAY LUNCH

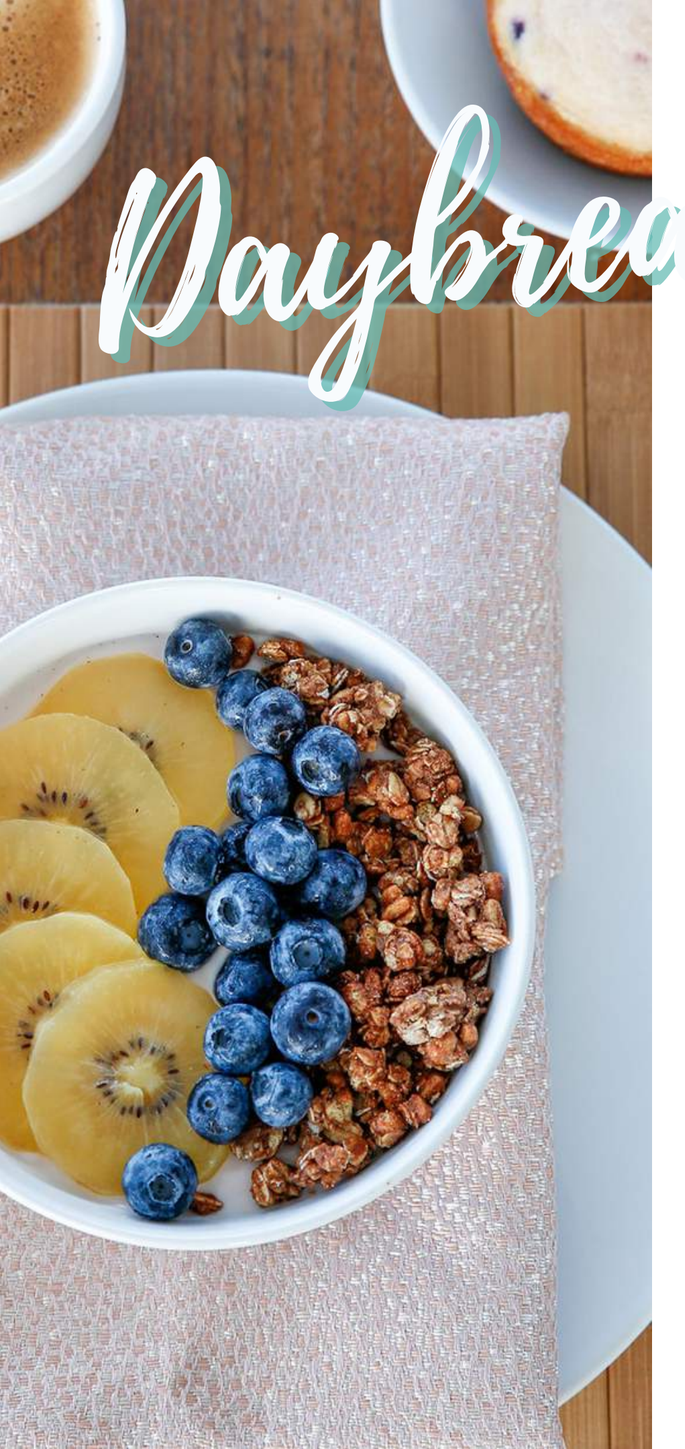
HOR D'OEUVRES

MAIN DISHES

DESSERTS

SHIP'S BAR

C'EST LA VIE



Daybreak

STUFFED NEUFCHATEL FRENCH TOAST WITH STRAWBERRY BASIL COMPOTE

AVOCADO TOAST WITH EGGS (MADE TO ORDER)

LOX BAGELS WITH CAPERS & RED ONION

EGGS BENEDICT / FLORENTINE

CREPES WITH CHEESE, MUSHROOMS & SPINACH

PORK BREAKFAST PASTRY (**BUREK**)

CINNAMON ROLLS WITH FRESH FRUIT

Midday

CHICKEN AND RED PEPPER EMPANADA WITH CILANTRO AVOCADO SAUCE

JERK CHICKEN WITH PINEAPPLE SALAD

SHRIMP TACOS WITH FRIED PLANTAINS

CUBANO SANDWICH WITH PICKLE AND CHIPS

CROATIAN STYLE HAND-ROLLED SAUSAGE WITH PITA BREAD AND GREEK SALAD

HAWAIIAN HAMBURGER – SWISS CHEESE, PINEAPPLE, HAM, TERIYAKI SAUCE

POKE BOWL

Hors d'oeuvres

WALNUT AND APRICOT BRIE WITH APPLES AND CRACKERS

ROASTED RED PEPPER **HUMMUS** PLATTER

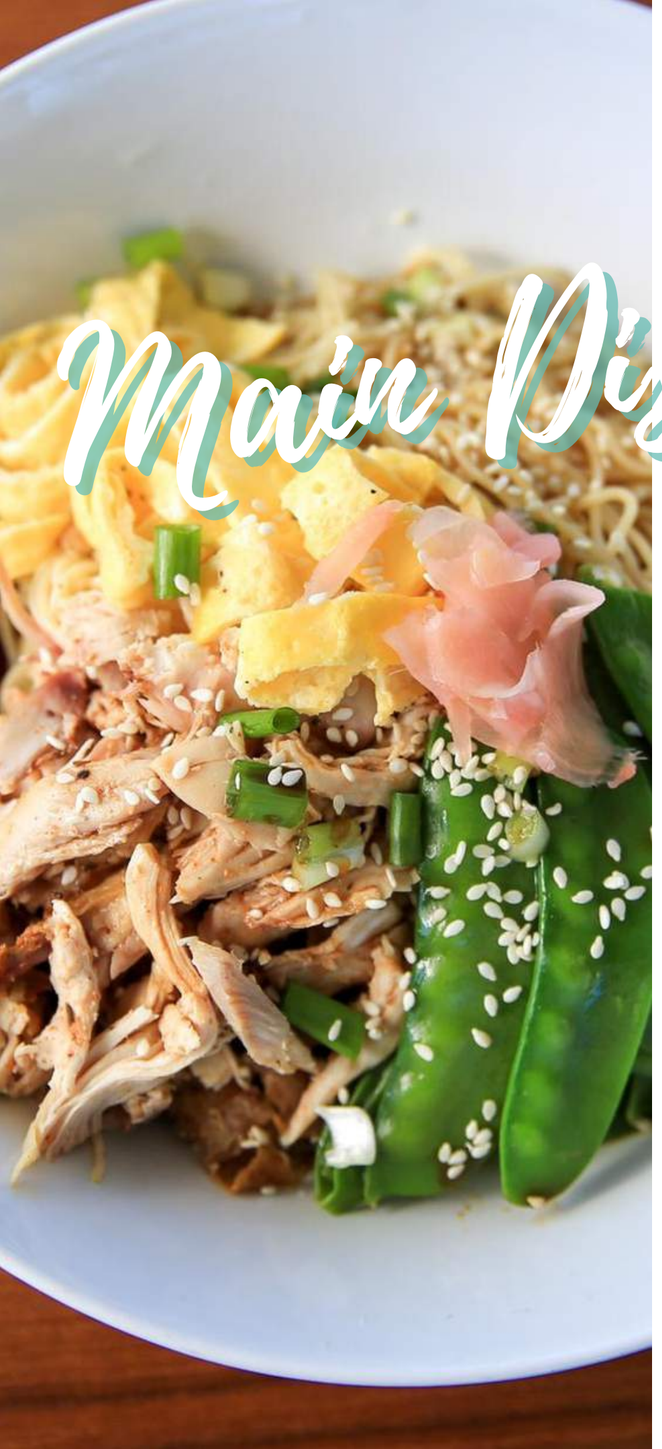
CHICK PEAS WITH COUSCOUS SALAD AND TZAZIKI SAUCE

BUTTERNUT SQUASH RAVIOLI WITH GOAT CHEESE AND ARUGULA

STUFFED MUSHROOMS WITH PARMESAN

SHANGHAI EGG-ROLLS SERVED WITH SWEET AND SOUR

RICOTTA, HONEY AND ALMOND **CROSTINI**



Main Dishes

BLACKENED MAHI-MAHI WITH MANGO CHUTNEY, CAJUN STYLE RICE AND COLESLAW

STEAK WITH ASIAN SESAME GREEN BEANS AND MASHED POTATOES

LOBSTER MAC AND CHEESE WITH GARLIC BREAD

THAI STYLE GREEN CURRY WITH CHICKEN OR SHRIMP

CHICKEN PARMESAN WITH ANGEL PASTA AND CAESAR SALAD

CHINESE ORANGE CHICKEN WITH BROCCOLI AND RICE

HONEY GLAZED SALMON WITH ASPARAGUS

Desserts & Ship's Bar

JAMAICAN RUM CAKE

KEY LIME PIE

CINNAMON SUGAR BANANA LUMPIA

CHOCOLATE COVERED OREOS

APPLE PIE & ICE CREAM DRIZZLED IN A SPICED RUM SAUCE

RASPBERRY CHEESE CAKE

SOUTHERN BANANA PUDDING

SHIP'S BAR

VODKA: TITO'S

RUM: CRUZAN (3-4 FLAVORS, A DARK, AND A LIGHT)

BOURBON: BULLEIT

GIN: BOMBAY SAPPHIRE

TEQUILA: MILAGRO

CHAMPAGNE: LA MARCA PROSECCO

RED/WHITE WINE

($12-$15 BOTTLES TYPICALLY): JOSH, 19 CRIMES, APOTHIC, MATUA, DARK HORSE, OYSTER BAY

CORDIALS: GRAND MARNIER, ESPRESSO VODKA, AMARETTO. FRANGELICA

BEERS: ST. JOHN BREWER'S, LEATHERBACK BREWERY, CORONA

Latest REVIEW

"We had a great week on C'est La Vie with Nick and Lauren. The boat is clean and comfortable, we enjoyed the outdoor lounge spaces and the convenience of electric heads, water maker and AC! Water toys were so much fun. Nick and Lauren make a great team and are a pleasure to have as a crew. We enjoyed spending time together and learning about each other's backgrounds. They picked great spots for scenic views, snorkeling and hiking! We even got to do some bird watching. We felt very comforted knowing we are in good hands under sails or on the anchor. Lauren went above and beyond to accommodate our food and wine preferences. The meals were well planned and delicious! Stuffed French toast, empanadas and burgers were kid's favorites, adults also enjoyed chicken curry and nick's special egg rolls. Home-made desert with every dinner was an unexpected treat! It was a perfect start for 2022 and we hope to sail again soon!"

Let's BOOK IT

Weekly rates in the Virgin Islands start at $17,325.
For current availability and to start the reservation process feel free to contact us at:

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https://h2oluxuryyachts.com/yacht/rapscallion

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Please refer to the online brochures for any updates. V.01.22.01