 SEAZEN II

A 21.4M YACHT BUILT BY SUNREEF YACHTS

The yacht's interior was designed in a unique, minimalistic style for a relaxed, beach club feel using natural colours & neutral tones. It is the second sailing catamaran of that length constructed in the Sunreef yard.

Seazen II possesses all the unique features of the Sunreef 70 line with an elegant interior and streamline shape.

The yacht is a unique catamaran and the ideal platform for sea adventures that will guarantee unforgettable memories.



YACHT SPECIFICATIONS

BUILD
Sunreef Yachts

CABINS
1 Queen, 2 Double, 1 Twin

LENGTH
70 feet

BUILT
2008

BEAM
34.1 feet

REFIT
2023

DRAFT
6.2 feet

ENGINE
2 x 240 Diesel

CAPACITY
9 guests

FUEL CONSUMPTION
40 liters/hr

SPEED
8 knots

SHOWERS
4

HULL CONSTRUCTION
Carbon

HULL CONFIGURATION
Multihull

FLAG
British



WATER SPORTS & AMENITIES

1x Seabob
1x Sublue scooter
1x Wake Board
1x Water Ski
2x Kayaks
2x Paddleboards
1x Banana Boat
1x Fishing Gear
1x Snorkeling Gear



Wifi
Air Conditioning
Television
Sonos Sound System
Aesop toiletries available
4x Bathrooms
Ice Maker
2x Water Maker



MASTER
CABIN



VIP
CABIN



TWIN
CABIN



GUEST
CABIN



GUEST
AREA



THE
GALLEY



EXTERIOR
VIEW



THE
LIFESTYLE

FOOD MENU

YOUR EVERYDAY BREAKFAST

- French toast with honey or jam
- Banana pancakes with honey or jam or Nutella (cooked with almond flour)
- Oatmeal with almond milk, fruits and maple syrup
- Fruits salad
- Fried eggs with toasted bread (cooked with coconut oil or butter)
- Omelet with (avocado, tomatoes, ham, cheese, vegetables)
- Toasted bread with butter and caviar
- Buckwheat with milk and fruits
- English breakfast
- Turkish breakfast

DAY 1

LUNCH

- Gazpacho
- Green salads with shrimps
- Fried calamari with tartare sauce
- Grilled seabass with grilled asparagus
- Lemon sorbet

DINNER

- Tapas
- Salads with mozzarella cheese
- Artichoke cooked with orange and olive oil
- Filet mignon with eggplant souse
- Tiramisu

DAY 2

LUNCH

- Baby Spinach salads with nuts
- Shrimps with sweet mango souse
- Zucchini chips
- Grilled sole fish with grilled vegetables
- Magnolia with peach

DINNER

- Carpaccio
- Rucola salads with cheese, nuts and strawberry souse
- Foie gras cooked with red grapes
- Duck conflict with green lentil and green pea pure
- Panna cotta

DAY 3

LUNCH

- Mozzarella with tomatoes
- Shrimps bisque
- Red mullet with saffron souse serving with peas gnocchi
- Chocolate soufflé

DINNER

- Lobster ceviche
- Green salads
- Mussel with tomatoes sauce
- Grouper (cooked in salt) with roasted vegetable
- Vanilla Romshake

DAY 4

LUNCH

- Vegetable cream soup (cold service)
- Green mango salads
- Shrimps tempura with sweet chili and avocado souse
- Salmon teriyaki with grilled vegetables
- Strawberry sorbet

DINNER

- Steak tartare
- Greek salads
- Roasted rabbit with beer sauce and baked potato (Swedish style)
- Cheese cake with lemon

DAY 5

LUNCH

- Oyster soup with fennel
- Green salads
- Scallops (cooked old Italian style)
- Pasta with lobster
- Ice cream

DINNER

- Beetroot salads with vinaigrette souse (Russian style)
- Eggplants (stuffed with cheese and vegetable)
- Fillet in carrot and red wine souse
- Pumpkin with syrup and walnuts

DAY 6

LUNCH

- Tuna fish salads
- Risotto with zucchini and basil pure
- Sea bream confit
- White chocolate, fruits mouse

DINNER

- Salmon carpaccio
- Green salads
- Fried sea bass with garam masala potato
- Pina colado bounty

DAY 7

LUNCH

- Marine tuna
- Baby Calamari with white wine souse
- Grilled Sole fish with dill and butter
- Pizza dolce (sweet pizza)

DINNER

- Rucola salad with balsamic souse
- Fried Zucchini flowers with garlic and yogurt
- Lamb chops
- Mandarin sorbet

DAY 8

LUNCH

- Stuffed zucchini (cheese and green herbs)
- Rice vermicelli with sea food
- Salmon grilled (cooked in white wine and mango souse)
- Magnolia with strawberry

DINNER

- Tomato and avocado salads
- Stuffed baby calamari
- Grilled sea bream with melon grill
- Chocolate bon bon

DAY 9

LUNCH

- Grecka salads
- Shrimps soup
- Spaghetti with clams
- Grilled crawfish
- Apple crumple

DINNER

- Mediterranean salads
- Mozzarella farcia
- Grilled Lobster with sweet potato
- Carrot balls in coconut and bitter chocolate

DAY 10

LUNCH

- Salads with grilled hellim cheese
- Grilled shrimps
- Turbot fish
- Pineapple sorbet

DINNER

- Salmon tartare
- Cous cous salads
- Octopus grilled
- Cream Brule

OUR CREW



OZEMIR FIDAN

CAPTAIN

Ozy is responsible for the navigation, safety, the overall running and financial management of the vessel, crew and guests. He ensures the safe and efficient operation of the yacht at all times, including compliance with all safety procedures and regulations. He takes care of adhering to flag regulations, port, state, and local laws and regulations, and manages the crew to ensure adherence to, and a full understanding of, the vessel's policies.



SEREF TOSUN

DECKHAND

Seref has the expertise required to stand in for Captain in his absence, acting as second in command. He assists the Captain during navigation and participates in all on-deck operations, respecting guest's activities. He has extensive knowledge of sailing yachts maintenance and is responsible for the running of deck equipment and machinery.



AYSE ERGIN

COOK STEW

In charge of the galley and is responsible for all guests and crew meals, assuring a rich variety of food. Ayse estimates food needs, reviews inventory assuring adequate supplies are available, sticking to budget and guests' expectations. Carries out food service activities in order to have meals prepared at scheduled times and makes sure she complies with health regulations. Thanks to her creativity, she develops new recipes and ways of serving food in order to satisfy different guests' wishes.

LOW SEASON / WEEK

€30,000.00

+ expenses

HIGH SEASON / WEEK

€38,000.00

+ expenses

DAILY RATE

€7,500

Prices do not include: VAT * and
APA (if applicable), fuel
consumption, moorings, food and
drinks. The VAT calculation
depends on the country of the
embarkation port and the cruise
area.

Contact

contact@seazen2.com

 SEAZEN II

REVIEWS

” Thank you for a wonderful time. We learned so much and felt very well taken care of. I hope to see everyone again next summer

M. Family, (May 2023)



” Perfect charter and crew !

Mr. F, (July 2022)



” The boat Seazen II was incredible. The crew members such as the captain were amazing and always looking after us. The charter was piece of paradise on earth and we recommend the boat Seazen II for every sailing boat lovers.

Mr. C, (August 2022)



” To the whole crew of Seazen II and captain Ozemir, we enjoyed our charter a lot and sampled a bit of life at sea including storms and swells. Many thanks to Ozemir's knowledge and the crew's care. We are very happy and hope to see you soon next year.

M. Family, (May 2023)



” The food was amazing and the trip was so peaceful and never stressful through out the whole journey. We felt very close to the staff and we even learned a few sailing tips from the captain. We went on a few vacations on boats but this one was the best and most fun and we will miss it very much. Thank you very much team!! Without you guys our trip will not be fun

V. Family, (july 2023)



” Thank you very much! We had an amazing week and the service and food were out of this world.

M. & T., (July 2023)



” For 7 days, we enjoyed every destination we visited from Antibes to Corsica, to Sardinia and back, including the activities we had from Bonifacio to Madelena and Cala di Volpe.

Seazen II is truly fantastic

A. Family, (July 2023)






SEAZEN II ensures the perfect setting for the best quality time together with friends and family.

Indulge in gourmet dining, engage in thrilling water activities, and explore breathtaking destinations, all while creating lifelong memories.

Whether you seek privacy or togetherness, this luxurious vessel offers the ideal balance. Customize your itinerary, immerse yourselves in the serenity of the sea, and strengthen your bonds amidst unparalleled beauty.

Choose to cruise on SEAZEN II for a remarkable journey filled with joy, adventure, and the sheer delight of shared moments with your loved ones.

 www.seazen2.com

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