

SÓL, *noun*, (soul) Nordic goddess of the sun



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eco luxury pure enjoyment on the water

## our ethos

Offering luxury in the sustainable, SÓL invites you to explore beautiful destinations silently with clean power and a minimized environmental footprint. Equipped with cutting-edge green technology, this Sunreef Eco 80 sets a new standard for upscale yachting and conscientious cruising. Within her elegant and comfortable vegan interior, SÓL emphasizes wellness and connection with nature. This is paired with the hospitality of her professional crew and unique on-water activities for a truly holistic experience.









Ethically-sourced and eco-friendly materials

## social spaces

SÓL's social spaces offer outstanding lounging and dining experiences with options for guests to gather together or separately. Wraparound windows frame the light and airy main salon for ocean-view panoramas, which continue through to the extensive aft cockpit. Natural materials and furnishings on the open flybridge and expansive bow area with hot tub blend seamlessly with her surroundings, creating a refreshing indoor/outdoor atmosphere throughout.



## accommodations

The king-sized master cabin sits amidships within the starboard hull with a queen-sized cabin forward. The portside hull accommodates two additional queensized staterooms. Each guest cabin has been intricately designed for maximum space, with ample storage options and deep closets. Organic bedding has been chosen for its highest quality and natural design, allowing a peaceful sleep each night. The ensuites provide eco-friendly and reef-safe toiletries.

**click here** to view 3D walk-through tour

Accommodating up to eight guests in four spacious ensuite staterooms, SÓL offers complete, **private spaces for family and group charters.** 



# Expansive deck spaces invite lounging, fitness and entertainment





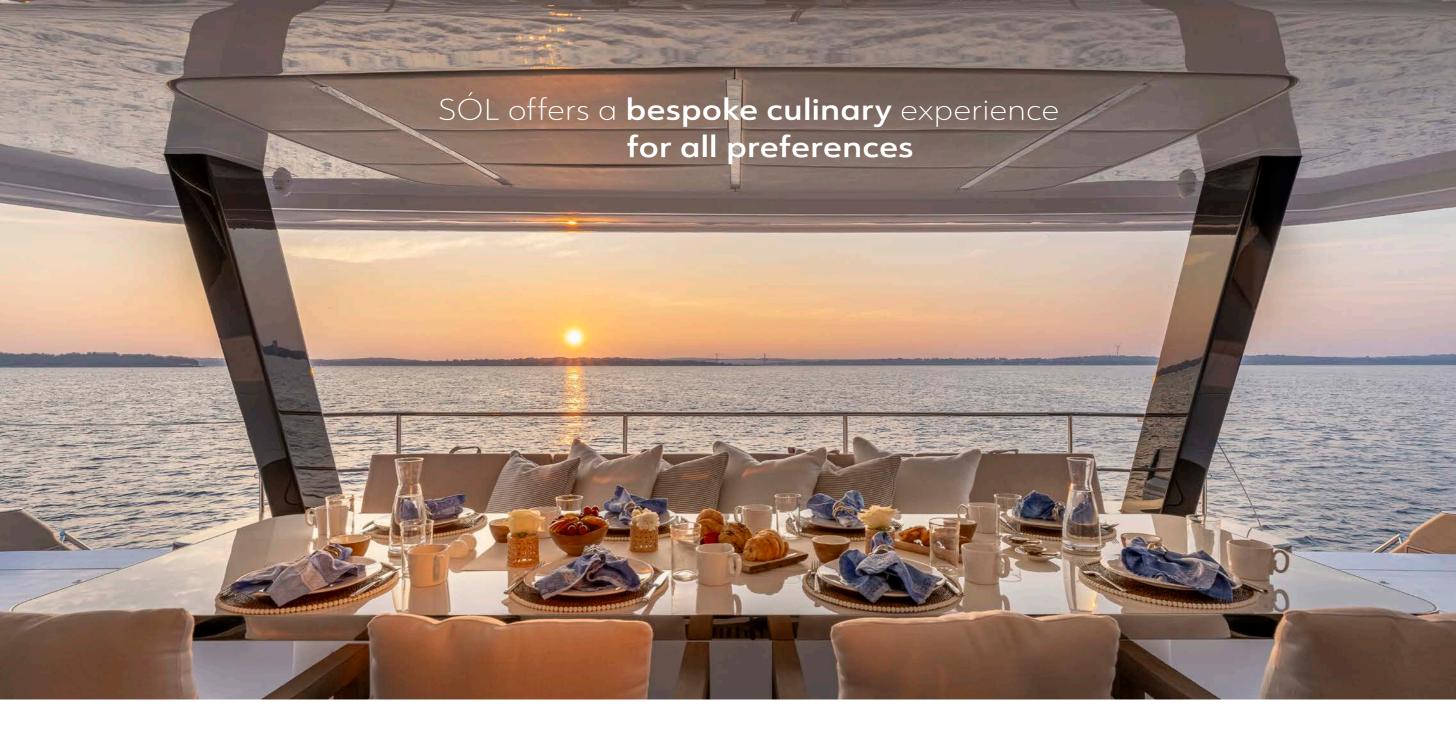
## destinations

Your time on SÓL will be bespoke and tailored, ensuring you have an exceptional charter. From the BVI to the Bahamas, SÓL is perfect for Caribbean cruising.

Whether you spend your days relaxing onboard, getting out all the water toys or going ashore for an adventure, the crew onboard SÓL will go above and beyond to ensure your days are full and memorable, while delivering bespoke and concierge service that sets the SÓL charter in a class of its own.

explore		relax		visit		escape		cruise
the exquisite	••••	paradise in	• • • •	sophisticated	• • • •	the glorious	• • • •	idyllic
Exumas		the BVI		St. Barth's		Grenadines		St. Maarten





## wellness

Your time spent on SÓL is to prioritize you. It is the perfect base for wellness focused experiences to switch off, relax and reconnect with nature. SÓL offers a holistic approach to wellness, with plentiful space for fitness opportunities and relaxation. Various cushion areas position perfectly for sunrise meditation.

Our crew will go above and beyond to create the itinerary that suits your needs. From onboard entertainment to professional massage or private yoga instruction to rendezvous diving, your charter will be tailored to you and your guests. A full complement of water toys provide fun in, on or under the water.





## pair your activities with nature's bounty

## culinary

Aboard SÓL, culinary offerings blend with and enhance the surroundings. Taking into account any allergens and dietary needs, SÓL's onboard chef will create gastronomic feasts focusing on the freshest locally sourced ingredients. You will enjoy flavorful, exotic and healthy menus with dishes that exceed your expectations. Our chefs are additionally trained at the world's finest plant-based culinary institute, and can provide gourmet plant-based menus upon request.

## sample menu



#### breakfast

Blueberry Buttermilk Hotcakes - Cream Cheese, Butter and Hot Maple Syrup, Graham Crumble and Sausage Chilaquiles Divorciadoes - Duo of Salsa Verde and Mole Rojo, Spicy Chorizo, Black Beans, Sunny Egg, Pickled Red Onion, Queso Fresco, Cilantro

Crab Cake Egg Benedict - Homemade Toasted English Loaf, Blue Lump Crab, a Poached Egg, Paprika Hollandaise Strawberry Coconut Crepes - Fresh Berries, Slivered Toasted Almonds, Warm Coconut Syrup Acai Chia Bowl - Berries, Almond & Pumpkin Seed Granola,

Almond Butter, Coconut Chia, Goji Berries, Agave, Minty Herbs

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#### lunch

Fried Chinese Eggplant Bao Buns - Roasted Miso Aioli, Red Cabbage, Cilantro

Thai Shrimp - Grilled Shrimp Marinated in a Chilled Carrot
Sauce, Greens, Carrot Ribbons, Orange, Sesame, Thai Basil
Lemon Farro Salad - Warm Farro, Baby Heirloom Tomatoes,
Roasted Beets, Micro Arugula, Avocado, Pumpkin Seeds, Herbed
Goat Cheese

**Soba Salad -** Chilled Noodles, Carrot, Cucumber, Mango, Chilies, Peanut Sauce, Macadamias, Local Herbs

Yellow Tail Poke Bowl - Local Caught Tuna Served Raw, Sushi Rice, Edemame, Avocado, Watermelon Radish, Mango, Furikake

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### hors d'oeuvres

Maryland Style Crab Cake by Captain Jack - Served with Remoulade and Lemon

Vegetarian Ceviche - Roasted Corn, Red Onion, Avocado, Blood Orange, Grapefruit, Toasted Quinoa, Golden Beet, Corn Shoots

Yellow Tail Tacos - Wonton Shell, Island Slaw, Wasabi Avocado Creme

Shishito Peppers - Blistered, Tossed in Lemon, Chili Flakes, Avocado Oil, Served on Garlic Aioli Coconut Shrimp - Thai Chili Mango Chutney



#### starter

Watermelon & Feta - Mint, Balsamic Pearls Mahi Ceviche Peruvian Style - Avocado, Sweet Potato Crisp, Yellow Chili Pepper Sauce, Cilantro Chilled Cucumber Soup - Blue Crab, Dill, Parsley Oil Carrot Ribbons & Ginger, Sesame, Orange Miso Vinaigrette, Persian Cucumbers, Sesame Pickled Daikon, Chili Oil, Cilantro

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#### entree

Moroccan Spiced Duck Breast - Crispy Skin, Roasted Beetroot, Sauteed Spinach, Pearled Onion, Roasted Root Vegetables, Beetroot Pan Sauce White Bean & Beef Short Rib Ravioli - Slow Braised, White Bean Puree, Edemame, Arugula, Chive Oil Grilled Octopus - Crispy Fingerlings, Romesco, Lemon Arugula Butternut Squash Gnocchi - Butternut Faro Bolognese, Parsley Oil

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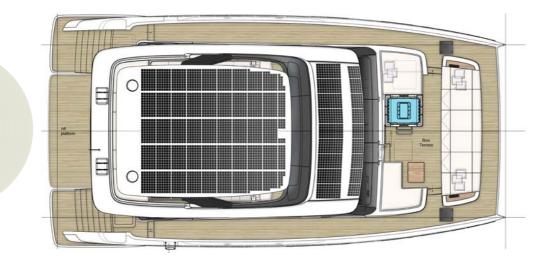
#### dessert

Dark Chocolate Pistachio TartGrilled Pineapple - Toasted Macadamia Crumble, Ginger Whip,Lavender HoneyChocolate Berry Mousse - Hazelnut Ice Cream, Pico Berries,Passion Fruit SauceHibiscus Strawberry Cheesecake - Lime Purée, Lime Curd, CandiedPistachioLady Gala Apples - Cardamom Cream, Candied Pecans,

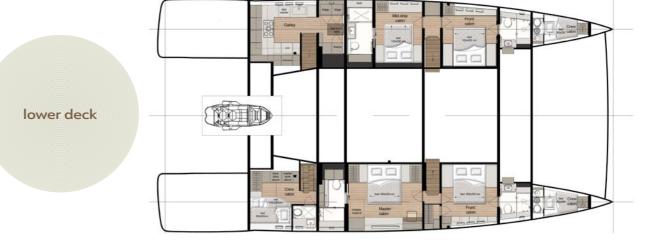
Pomegranate Reduction

# Enjoy **uninterrupted views** enhanced by **your surroundings**









## specifications

sun deck

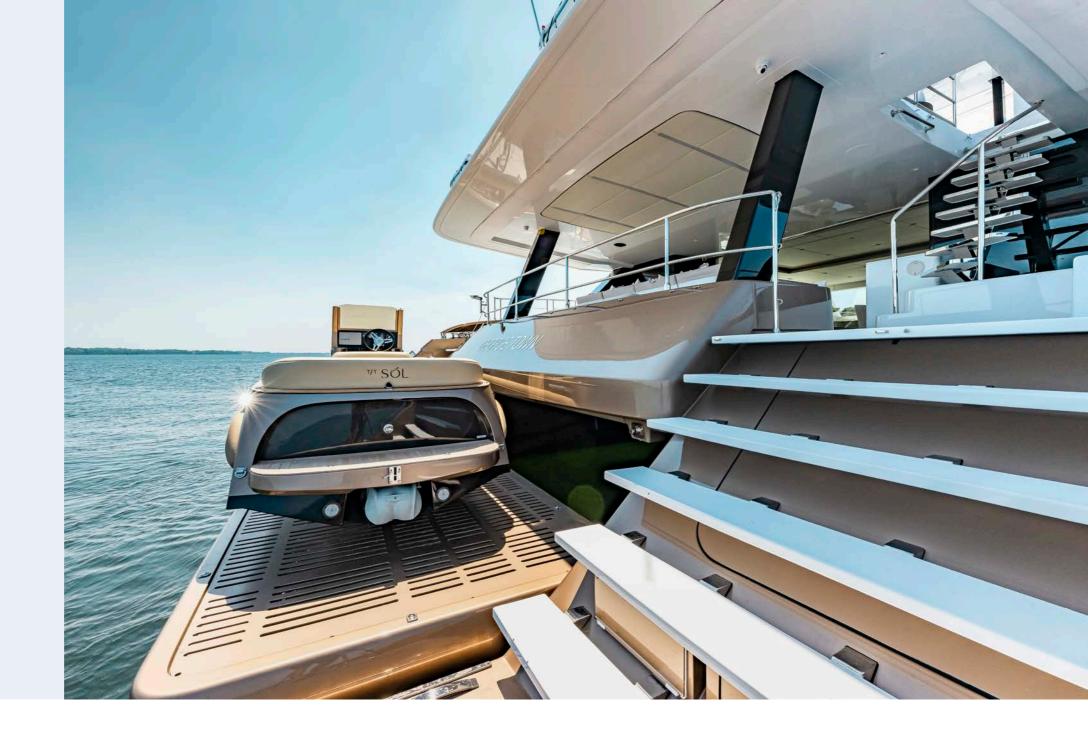
yacht name: SÓL builder: sunreef yachts model: power eco year: 2023 loa: 80ft | 24m beam: 38ft | 11.5m draft: 7.1ft | 2.2m total area: 3,725ft<sup>2</sup> | 346m<sup>2</sup> interior area: 2,000ft<sup>2</sup> | 186m<sup>2</sup> exterior area: 1,725ft<sup>2</sup> | 160m<sup>2</sup> propulsion: 2 x 360kW electric engines and 990kWh battery power energy: Integrated solar panels, shore power and range extending generators guests: 8 in 4 cabins (1 king, 3 queen) crew: four tenders: 10pp carbon craft 130hp jet drive tender

bridge deck

## toys and activities

This Eco Sunreef is equipped with numerous toys for on- and off-water acivities, including beach toys and furniture, seabobs, e-bikes, foil board, kayaks, paddleboards, floats, wakeboards, tubes and snorkeling gear. Depending on your charter location, your crew can also arrange for a variety of on-water and onland activities ranging from scuba diving, fitness, yoga and beach luncheons to hiking shopping, dining and tours or excursions.

Inquire about custom activities to enhance your charter experience.



SÓL offers **3,725 square feet** of onboard **living space** 

CARGON CRAF

## Jack Captain



## "Keep the heart of an explorer, and you will go far."

Navy veteran and Chesapeake-born Jack is fulfilling his lifelong dream of being a sea Captain and has spent the last 10 years in the yachting and charter world. He has sailed, single-handedly, across the Atlantic and is a qualified Dive Master.

Mallory Chef (rotational)



## "Truly good food is only had with good company."

Mallory holds a Hotel & Restaurant Management degree from Johnson & Wales University and has been a successful yacht chef since 2013. She holds a Yachtmaster and loves to sail, free dive, water ski, scuba, cook and travel.

"An excellent meal made with quality ingredients has the power to change a life."

Born and raised on a farm in North Dakota, Sara is passionate about food sourcing and selects the freshest, locally grown produce. She's been a yacht chef for six years.



Caroline First Mate

From day sails to luxury term charters, Caroline has worked on a multitude of vessels. Growing up on the beach, she developed a passion for sailing and water sports. She received her 200hr RYT certification and is thrilled to create custom classes on board SÓL.

"Travel to discover yourself."

summers in Croatia working as a chef/

sole stewardess on sailing boats. She

Caribbean to pursue her career. Blake

enjoys sharing travel stories with guests.

loved it so much she moved to the

With dreams of seeing the world, Minnesota native Blake spent her

"Open soul, open ocean."

# Sara Chef (rotational)



## sustainability

SÓL's design and operations lead the yachting industry in sustainability. Her cutting-edge technologies and systems minimize emissions and waste, while her electric propulsion system runs silently and odor-free with carbon-free electricity whenever possible. SÓL's large solar panels and (21kW) fuel battery banks provide propulsion and house power needs. Generators are run only briefly, if necessary, to re-charge the large battery system. Energy demand is minimized with a best-in-class high-efficiency cooling system as well as eco watermakers. SÓL's waste management features onboard composting, and shipping and disposal of single-use water bottles is eliminated with onboard watermaking and reusable bottles. SÓL uses only the safest, non-toxic and ocean/reef-safe cleaning supplies and personal care products available. All décor, furniture and finishes are vegan (cruelty-free, no animal products). Food is sourced from local growers as much as possible, to further reduce emissions and support small farms and local businesses.

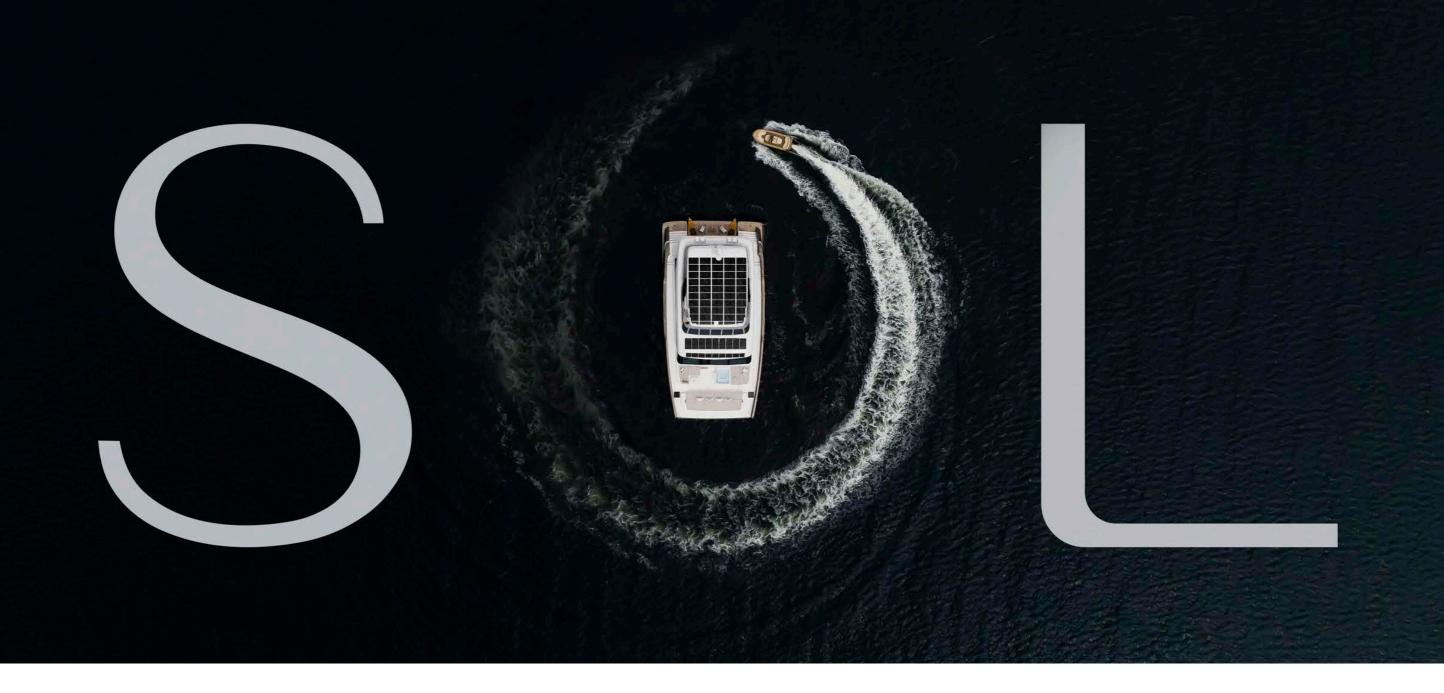
Blake Chief Stewardess



SÓL

Integrated **solar panels** and **all-electric propulsion** 





Contact your charter broker for more information