

World's Best Cuisine Created on board Luxury Yacht Charters

Contributed by Shannon DeFries

For vacationers who haven't fully discovered the benefits between a cruise vacation and a private yacht charter, the cuisine is definitely one of the major differences. While most cruise ships host all you can eat buffets and stringent meal times often compared to a cattle call, the relaxed structure of a personalized yacht itinerary totally justifies the marginal expense differences. With a fully crewed private yacht charter, guests are able to enjoy their own personal chef who prepares exotic gourmet cuisine tailored to their guests' tastes. Also on a crewed yacht charter, meal times and snacks in between are always flexible.

The luxury yacht charter industry takes menu and provision preparation very seriously when coordinating dream vacations for its affluent clientele. Some of the best chefs in the world have been recruited from five star kitchens to work on luxury yachts. Since the industry is so detail oriented, it is often its own toughest critic which keeps the caliber of talent extremely high.

There are two definitive charter shows each year in December that allow the industry professionals to inspect the world's finest yachts for charter and sample chef cuisine. The St. Maarten and Antigua Yacht Charter shows attract the most talented yacht crews and charter experts looking to make their recommendations for the best charter vessels for the upcoming Caribbean Yacht Charter and Mediterranean Yacht Charter seasons.

The shows fill up two weeks worth of non-stop events including captain conferences, wine tasting events and most importantly, gourmet cuisine competitions. The 2007 winner at the Antigua Yacht Charter Competition, was Emma Rye who works aboard Lazy Z. She received accolade in several of the judging categories including best table display and best overall cuisine.

Emma Rye was an England native who developed a passion for cooking as a child when she would vacation in France and make exotic deserts with her father. Rye got her start as a chef when she won a scholarship in a one-day cookoff to attend the Academie de Culinaire in France. She then went on to study as an apprentice at the Savoy Hotel and the Michelin restaurant in London.

After college, Emma got her first call from the head chef of the 416 foot mega yacht, The Octopus which was owned by one of the Co-Founders of Microsoft, Paul Allen. She went to work as their villa chef in the South of France and became accustomed to cooking on boats. Rye also gained experience as a second chef on a yacht before she found a home as head chef on Lazy Z.

Lazy Z is a 165' Oceano that can accommodate a party of 12 for a motor yacht charter. The vessel is maintained by a crew of 12 who are available to facilitate each guest's wish. A one week luxury yacht vacation aboard Lazy Z is like a stay aboard a floating 5 star luxe resort with every amenity you can imagine. The 165 footer comes with all of the toys, she has a top of the line Jacuzzi 2 wave runners, water skis that are pulled by a versatile tender, compressor, scuba & snorkel gear, ski-biscuit, skurfer, kneeboard, volley ball set-up, beach tent and games.

The vessel has one king and two queen staterooms with six single berths. The yacht typically charters in Caribbean locations such as Leeward Islands, Virgin Islands during the winter months and Mediterranean locales such as French Riviera, Gulf of Naples and Sardinia in the summer months.

Lazy Z is just one of the many luxury vessels that provide excellent service and decadent fare, the worldly lifestyle of the yachting industry has attracted the most talented chefs from across the globe and contributes to some vacationer's most memorable travel experiences. If you plan a luxury yacht charter vacation, you can be sure that the menu will be one of the most extravagant elements of your experience and unparalleled to any commercial cruiseline vacation.