

ALTEPSAIL

alternative sailing activities



SAILING & Culinary Experience

Heraklion, 2017

Short Abstract:

Let us guide you through a magnificent trip. Sail and learn from the experts some secrets of the most famous cuisine in the world and enjoy.

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Culinary Session/ Wine tasting

Let us introduce you to Mediterranean Cuisine, emphasising in Cretan diet, ingredients, and way of preparation.
Enjoy!



What we actually do!

We are going to sail for about an hour, “escaping” from crowded places while an introduction to mediterranean diet is held by our professionals.

We choose carefully our destination, emphasising in safety and calmness. Natural beauty, clear water and tranquility is the ideal scenery for our session.

A dive is essential, while our chef begins preparing the session.

Just in time, wish you a tasteful trip!



Pax: Max 5 on each yacht

Crew: 2 on each yacht + chef

Activity Sail and Culinary experience.

Offer for
day sailing
trip

Normal Schedule (FULL- DAY)

10:00	<p>As soon as the guests arrive on the yachts in Heraklio Old Venetian port, a small briefing concerning safety regulations as well as boat handling will be given by the instructor/skipper on the yacht.</p> <p>We set sails for the nearby island of Dia. (around 6 miles ~1 hrs). Our experienced crew will help our guest feel comfortable while sailing (not motoring). Enjoy silence, while the yacht moves only by sails.</p> <p>Your skipper is a certified sailing instructor and will guide you thorough some secrets of .</p> <p>Everybody is welcome to participate, if would like to.</p>
11:00	<p>We put our anchors in a protected cove of Dia island which belongs in the Natura 2000 project.</p>
11:30	<p>A refreshing dive in the crystal clear water is a must.</p>
13:00-15:00	<p>It is time for the culinary experience.</p> <p>A brief introduction follows:</p> <ul style="list-style-type: none">- Cretan Raki, variety of local cheese, home made bread, and paximadi (dry bread), olives. Olive-oil tasting.- Appetizer: Cretan “dakos”, fava beans, octopus, mussels in steam.- First dish: Risotto with seafood and roe (bottarga).- Main: Grilled sea bass with rosemary/ sepia in the stove with ink/ squid risotto- Wine: <p>Three different high quality wines that perfectly accompanying our menu.</p> <ul style="list-style-type: none">- Dessert: <p>Home made jams, pies with honey, fresh figs</p> <ul style="list-style-type: none">-Dessert Drink: <p>Dessert wine from sun-dried grapes.</p> <p>(Menu is a subject of change depending on the seasonal availability.</p>
16:00	<p>As the sun declines, we set sails to the marina, wishing only to meet the pair of dolphins on our way.</p> <p>Check out at 17:00</p>

Notes / FULL DAY

Included in the price	Yacht with full inventory, insurance, crew of 2 on each yacht, snorkeling equipment, mineral water, fruits, coffee, tea, all taxes & fees, diesel.
Not included	Transfer to/from the yacht.
Upon request	Wine (40 euro per bottle), Liguers (euro 60 per bottle), Champaign, Brut or similar (euro 90 per bottle).
Remarks	Embarkation to the yacht: From your hotel, weather permitting.

OPTIONS/ RATES

Heraklion marina:	Full-day sailing: Price per yacht: 600€
Culinary experience	Aboard one of our yachts: 90€ per person

OUR YACHTS



Contact Us

We will be happy to help you form the activity depending your needs and special characteristics of your customers

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