



CHARTER THE VIRGIN ISLANDS IN STYLE WITH

SOGGY DOGGY, A BEAUTIFUL FULLY-CREWED
2019 51' LEOPARD CATAMARAN YACHT



SPECIFICATIONS

BUILT: **2019**

LENGTH: **51'**

DESIGNER: **LEOPARD**

MAXIMUM GUESTS: **6**

ONBOARD CREW: **2**

CABINS: **3 QUEENS**

DRY HEADS: **3**

CREW: **CAPT & CHEF**

DINGHY CAPACITY: **6**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**



FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS
STURDY TRAMPOLINES
ENJOYABLE COCKPIT LOUNGE
MULTIPLE BEAN BAGS

Soggy Doggy



AFT DECK

6 PERSON DINING TABLE

MULTIPLE ACCESSIBLE COOLERS

NUMEROUS LOUNGING AREAS

SHADED TOP OVERHANG



Soggy Doggy

WATER TOYS

2 PADDLEBOARDS

1 FLOATING DOCK

1 2-PERSON TUBE

1 KNEEBOARD

1 SUBWING

FISHING GEAR

SNORKEL GEAR

Soggy Doggy





Soggy Doggy

FLYBRIDGE

BREEZY TOP LOUNGE AREA
COMFORTABLE CUSHIONS & PILLOWS



Seggy Doggy

AMENITIES

ONBOARD WIFI
FUN BEACH TOYS
SHADED SUN AWNING
FRESH WATER DECK SHOWER





Seggy Deggy

SALON

BEAUTIFUL CREAM UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
PANORAMIC WINDOWS
SPACIOUS GALLEY & FOOD STORAGE
TASTEFUL DECOR



Seggy Deggy

CABINS

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



Soggy Doggy

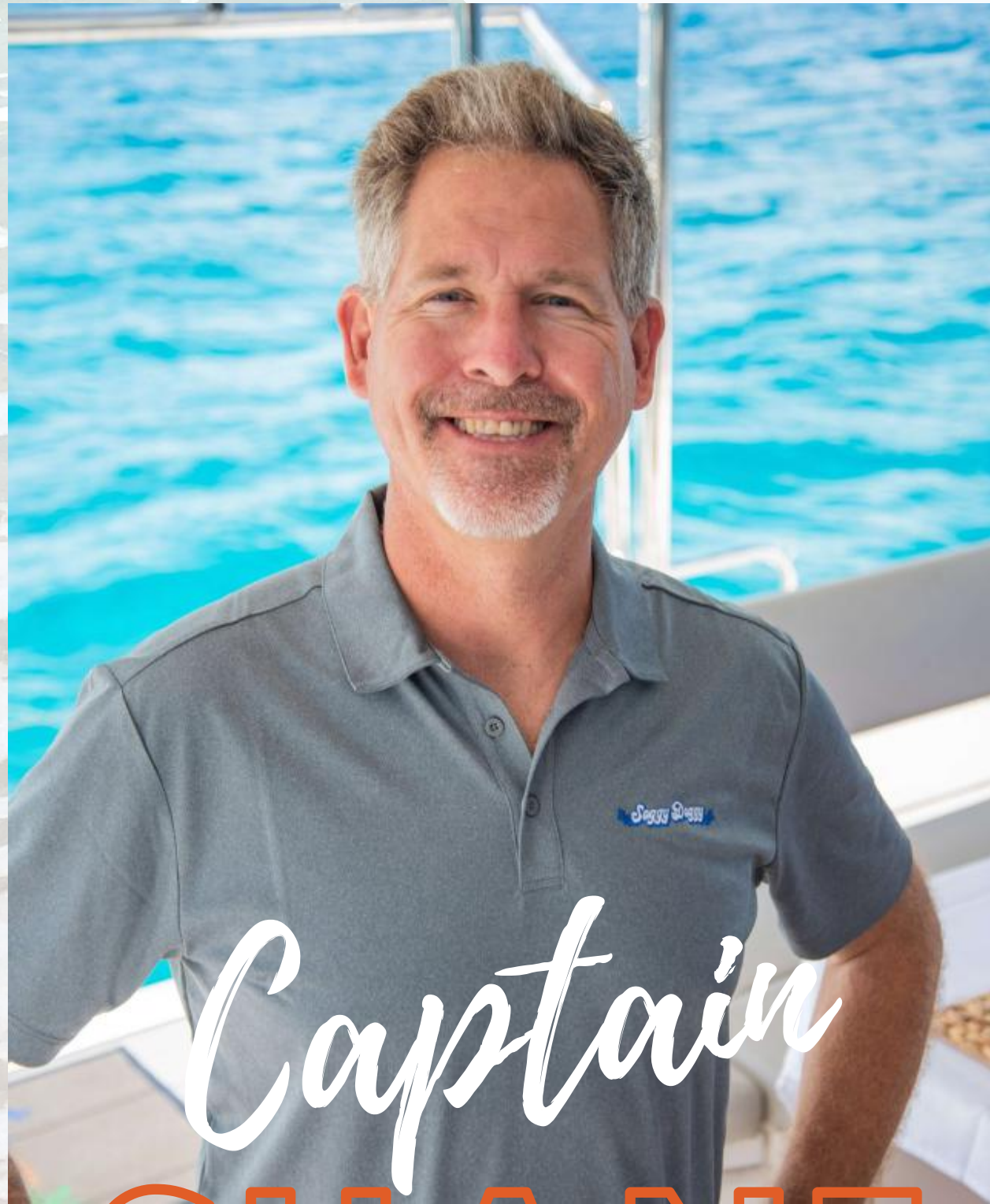
LUXURY HEADS

3 DRY HEADS
OCEAN-FRIENDLY CLEANING PRODUCTS



THE CREW

INTRODUCING YOUR CAPTAIN AND CHEF/FIRST MATE ONBOARD
SOGGY DOGGY, CAPT. SHANE MCCLELLAN AND CHEF LILY PACHECO



SHANE

Born and raised in Dallas, I moved to Colorado at the age of 20 to finish up my degree at the University of Colorado. After school I spent 18 years in Colorado and had a career as a financial auditor and a volunteer firefighter. In 2009 I realized my life-long dream of owning a boat and cruising the world. I cruised my boat along the Gulf and East Coasts of America for a year, the Bahamas for another year, and finally made it to the Virgin Islands.

By the time I arrived in the Virgin Islands I learned that entertaining guests aboard my vessel was my favorite part of the experience. Since then I have been a charter boat captain for 12 years and 170+ charters... and counting. I have run charters in the Virgin Islands, the Leeward & Windward Islands, the Greater Antilles, and Central America, becoming quite a staple in the Caribbean charter scene.

I have always had a love for cooking and during my long chartering career I have developed many highly received dishes. In fact, I have written a successful cookbook called "Cooking On The Guiding Light" that is filled with recipes I cook on charter and stories from my cruising life. My homemade bread become famous enough it has earned me the nickname "The Bread Captain".

In addition to being a captain and chef, I love to teach sailing as an ASA instructor, taking people snorkeling to see what is under the sea, free diving, playing board games, sharing my passion for the history of the various areas I have visited, and basically anything else that makes my guests have the "vacation of their life!" You can say that I have set the standard for certain types of charters.



LILY

I grew up in Guadalajara, the 2nd largest city in Mexico, with 6 brothers and a sister. As a person who always has had a quest for knowledge, I obtained a master's degree in Design & Development of New Products from the University of Guadalajara. I starting my career as a high school teacher, but realized how awful teenagers can be (haha). Over several years I transitioned to becoming a university professor of marketing, which is a position I held for 17 years.

I have three wonderful grown children. My oldest is 29 and became a social media influencer...after obtaining her medical degree! What a world we live in now!!! My second daughter is 22 and studying to become a lawyer, but has become quite the business woman in the meantime. My baby boy is 21 and studying to become an environmental urban planner through the architecture school.

My Voyage: My time on a boat only started once I met Shane, but I have enjoyed every minute of it since then. We have cruised the Greater Antilles and Central America since I have been aboard. My favorite places to visit were Cuba, the Honduras Bay Islands, and Panama's San Blas Islands. I never knew how much I would enjoy interacting with guests and making sure everyone is happy while I am assisting Shane to show guests the joys of each new location. My favorite parts of a charter is leading a morning workout on the bow, fixing breakfast fruit bowls, and game nights.

Moving Forward: Since meeting Shane I have moved full forward into this new adventure by retiring from my professor position. During the offseason I have loved the amazing adventures we have taken. From Shane showing my my own country to traveling down the Amazon River on a local river boat.

Motto: Well behaved women rarely make history!



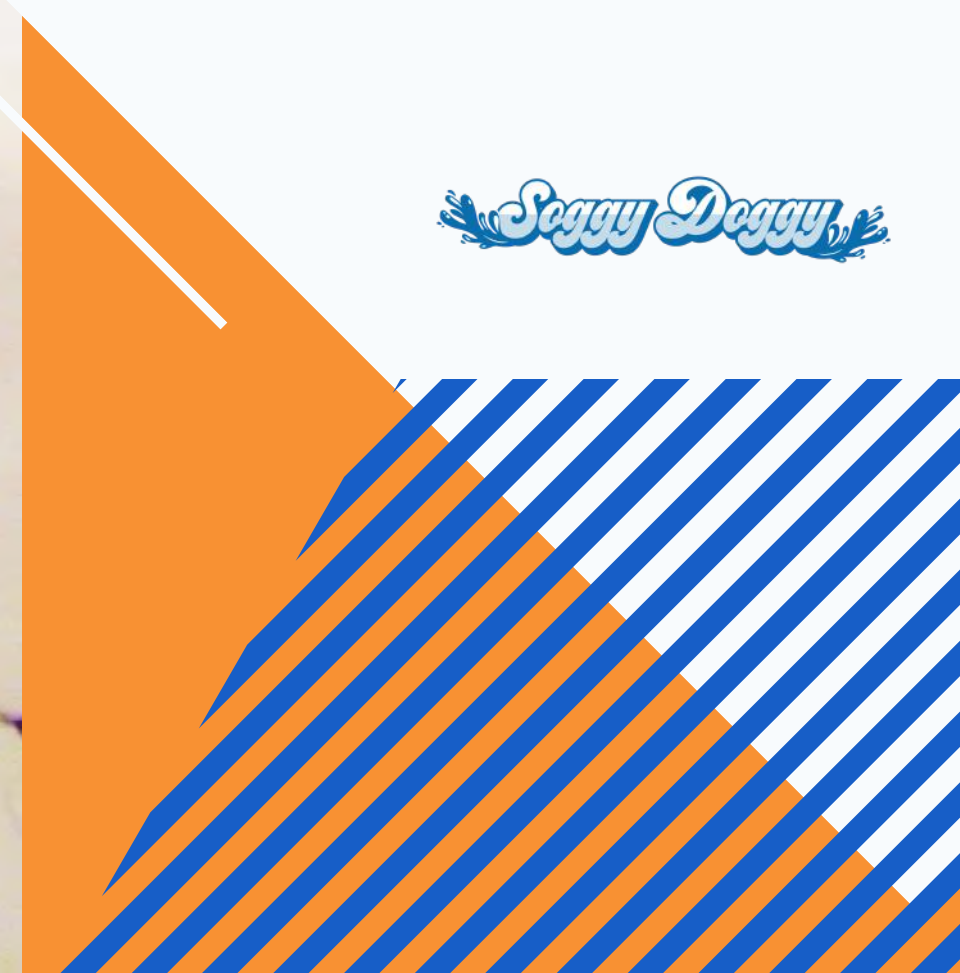
5-STAR DINING

DAY 1, 2, & 3

DAY 4, 5, 6, & 7

DESSERTS & SHIP'S BAR

Soggy Doggy





*Day 1,
2 & 3*

DAY 1

BREAKFAST: OMELETS WITH FRUIT BOWL

LUNCH: TUNA CEVICHE WITH MANGO

DINNER: CARIBBEAN MEATBALLS

DAY 2

BREAKFAST: FRUIT BOWL WITH YOGURT, GRANOLA AND HONEY

LUNCH: QUESADILLAS WITH HOMEMADE GUACAMOLE

DINNER: CHICKEN SPINACH FLORENTINE CREPES

DAY 3

BREAKFAST: AVOCADO AND EGG TOAST

LUNCH: CHICKEN BREAST SALAD

DINNER: PORK CHOPS WITH A PAPAYA SALSA



DAY 4

BREAKFAST: BANANA PANCAKE WITH A RASPBERRY SAUCE

LUNCH: CLUB SANDWICHES

DINNER: SEARED TUNA W/ CARROT & GINGER TOPPING

DAY 5

BREAKFAST: MEXICAN-STYLE MUFFINS WITH PICO DE GALLO

LUNCH: VEGETARIAN CEVICHE

DINNER: LEMON PEPPER FLANK STEAK STUFFED W/ SPINACH & CHEESE

DAY 6

BREAKFAST: FRENCH TOAST

LUNCH: CHICKEN STUFFED AVOCADOS

DINNER: SAGE & HAM WRAPPED FISH

DAY 7

BREAKFAST: WAFFLES WITH FRUIT TOPPINGS

LUNCH: BREAD, FRUIT, CHEESE SALAD

DINNER: LEMON ASPARAGUS CHICKEN



Desserts & Ship's Bar

DESSERT

WHITE CHOCOLATE & CRANBERRY TART

KEY LIME MOUSSE

MOJITO CAKE

STANDARD 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