





ALVIA

## MASTER OF THE HELM

We spoke to **Matthew Baldizzone**, rotational captain on board the stunning 76m Feadship, ALVIA, about life at sea, adventures and challenges.

What inspired you to become the captain of a superyacht like ALVIA, and what was your path to this role?

The inspiration comes from a deep love of the sea, adventure, and leadership. There's something truly captivating about navigating the open waters and providing exceptional experiences for guests on board. The freedom of the ocean, combined with the technical challenges of captaining a large yacht and crew, is an irresistible draw. The role involves overseeing a team of skilled professionals; mentoring, guiding and leading such a crew is very rewarding.

Could you tell me more about ALVIA's unique design and features that set her apart from other superyachts?

ALVIA is designed as the ultimate family or charter yacht. The layout encourages guests to move

seamlessly throughout the day, sharing moments in a casual yet luxurious environment. A focal point is the stunning pool on the main deck, which remains filled even while underway – a rare feature that ensures no moment is wasted moving between destinations. Just below, the spa and gym become a hub of activity in the morning hours, featuring an ice bath/cold plunge, sauna and steam room – a huge hit for the health and wellness enthusiasts.

Dining on ALVIA is an experience, with several options ranging from casual to formal. The fire pit on the owner's deck aft sets a beautiful ambience and is a favourite gathering spot before or after dinner. The sun deck and bridge deck offer open, versatile lounging areas, both shaded and sun-drenched, perfect for unwinding during the day. This area also turns into a unique party space in the evenings.





What do you think makes for an exceptional guest experience aboard ALVIA?

The crew! Everyone works seamlessly towards the same goal: ensuring the guests have an amazing time while remaining safe and secure.

Can you share a favourite memory or standout moment from your time as a captain?

Cruising in Alaska has been a highlight moment.

What's the most challenging situation you've encountered at sea, and how did you handle it?

We encounter many challenging situations in any given day, some are more than others. I believe that they are as difficult as you make them. That said, any challenging situation should be handled in the same manner: with calmness, logic, and empathy. There are always two or more sides to every story, remaining professional, neutral and having the safety of the people, environment and yacht are critical.

Are there any special or unexpected features on ALVIA that most people wouldn't know about?

ALVIA is very efficient in its design, we try to minimise energy





consumption as much as possible in all aspects. One standout feature is the yacht's ability to cruise efficiently on a single engine, reducing fuel consumption, emissions and service hours on the engine itself. We also have a large battery system, which can share load spiking, reducing the need to start additional power generators.

What's your favourite aspect of captaining a yacht like ALVIA, and what continues to motivate you in this role?

The people are, without a doubt, the best part of this role – whether it's the crew, the owners, or the charter guests. I enjoy mentoring and guiding the upcoming crew, they have a great energy and appreciation, which continues to fuel my own motivation to keep delivering an enjoyable experience on board for all. I also love to see the looks on guests' faces at the end of a week on ALVIA.

The time spent with family and friends is often undervalued, and if we can help create a memory on board that guests will cherish for years to come, then we have done our job!





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## NAVIGATING EXCELLENCE

We gathered information from **Richard Martin** about his journey to becoming captain, his must-see spots and fostering a positive environment on ALVIA.

What inspired you to become the captain of a superyacht like ALVIA, and what was your path to this role?

Having worked for the owners for several years, moving to ALVIA was a natural progression. Like any career, captains continuously strive for growth, honing their skills and expanding their knowledge. Serving as the captain of ALVIA is not only a professional milestone but also a privilege – one that represents the pinnacle of the yachting industry.

What's the most breathtaking location you've been to in your career?

Alaska was absolutely incredible. The scenery and wildlife are truly unmatched; nowhere else I've been even comes close.

What do you enjoy most about working with your crew?

With each crew member coming from a different walk of life, they bring a unique set of skills and talents that create a well-rounded team. I love hearing their stories and learning about their journeys – how they got to where they are today. This diversity is especially valuable when hosting charter guests, as everyone has something special to contribute. What I enjoy most is tapping into these individual strengths to create the best possible experience on board.

Are there any special or unexpected features on ALVIA that most people wouldn't know about?

The freezing cold plunge pool is always a refreshing surprise, especially first thing in the morning!



## How do you go about planning an itinerary for guests?

After nearly 20 years of working on busy charter yachts, I've had the privilege of exploring most of the cruising areas our guests love. This firsthand experience provides invaluable insight when selecting the perfect bay to anchor in or discovering a hidden beach for a secluded setup. Crafting the ideal charter itinerary requires more than just planning, it's about adaptability. The ability to adjust and refine an itinerary on the go is a skill that has been honed over many years at sea.



## How do you keep crew morale high?

I like to encourage teamwork by creating a supportive and respectful atmosphere. Giving crew members autonomy in their roles and trusting them to do their jobs well fosters a sense of responsibility and pride in their work.

Ultimately, a motivated crew creates an unforgettable experience for guests. When they feel valued and supported, they'll go above and beyond to deliver exceptional service.

## What's your favourite aspect of captaining a yacht like ALVIA, and what continues to motivate you in this role?

It's all about loving what you do and creating unforgettable memories along the way. That's what we strive for on every charter aboard ALVIA.

Our goal is to craft the perfect atmosphere and experience so that, by the end of their journey, our guests leave with incredible memories that will last a lifetime. Being able to share these moments with family and friends is truly priceless – and that's what drives me to do what I do.



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## BEHIND THE BRIDGE

We spoke to Sebastian and Louis, rotational chief officers on ALVIA, to find out about their biggest challenges and roles on board.

What's the biggest challenge you've faced as a chief officer, and how did you handle it?

**Sebastian Evans (Chief Officer):** My personal biggest challenge was studying for my Master 3000 oral exam while also juggling being a father of three – you would have to ask my wife how I handled it! The biggest challenge I have faced on board would be an emergency situation I encountered on a previous vessel; we had a great team, who were well drilled, reacted efficiently and remained calm throughout the situation.

**Louis Ambrose (Chief Officer):** The biggest challenge would have been joining ALVIA during the final part of the build process and helping with the successful launch, maiden voyage, and a challenging first summer season. Fortunately, we had an excellent team with us – from management and the build team to the captain and all the

crew. While it's important to keep the big goal in mind, I prefer to break it down into smaller, manageable chunks and focus on achieving those day by day, week by week.

How do you balance being a leader and keeping a good team spirit on board?

**Sebastian Evans (Chief Officer):** A good mix of high standards, humility, and not taking yourself too seriously is key. Although it is a bit cliché, I aim to lead by example – there isn't anything I ask to be done that I haven't done myself before. A lot of the legwork for creating good team spirit is done during the hiring process; ensuring that great personalities and attitudes are selected puts the team in good stead.

'I aim to lead  
by example.'

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**Louis Ambrose (Chief Officer):** As a former Royal Marines Commando, I understand the importance of working hard, playing hard, and keeping morale high. I wouldn't ask anyone to do something I haven't done myself – I believe in leading from the front and by example. Work can be hard and demanding, but the key is finding the balance so that it's also enjoyable. We are fortunate enough to go to some amazing places and experience things that many people never will, so when the opportunity comes, you need to enjoy it.

**If you could plan the ultimate guest experience, what unique element would you add?**

**Sebastian Evans (Chief Officer):** This would be completely dependent on guest preference; however, personally, I would love to design an itinerary around world sporting events, allowing sports-loving charter guests to visit numerous major events from the comfort of a superyacht.

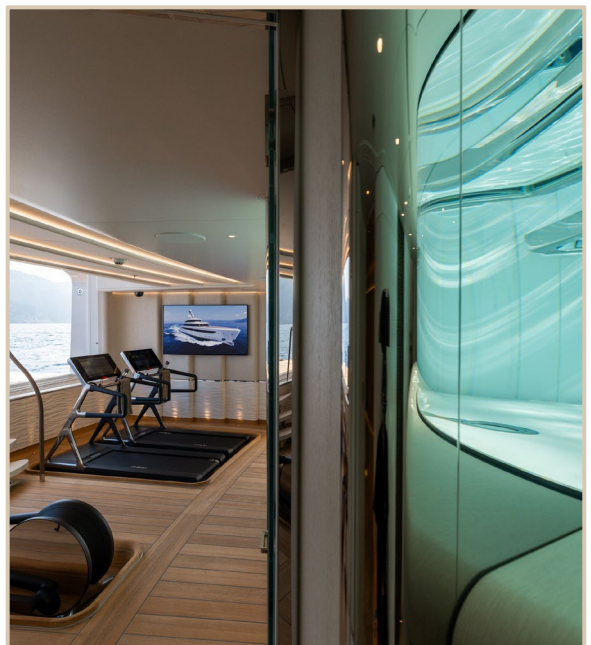
**Louis Ambrose (Chief Officer):** It would depend on the guests, but for me, I'd love to organise the ultimate golf event. As a passionate golfer, I'd arrange a golf day at a top-tier course.

We could even practice on board using our golf clubs and fish food balls. For anyone particularly keen to improve their swing, I would use AI Sportsbox to help them make improvements and take their game to the next level.

**If you weren't a chief officer, what other job on board would you love to try for a day?**

**Sebastian Evans (Chief Officer):** I'd like to spend a day in the laundry, working alone, with clear targets and music blasting as loud as I want.

**Louis Ambrose (Chief Officer):** I'd join Sebastian in laundry! I think there is something therapeutic about ironing and folding clothes nicely.





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## GALLEY CHRONICLES

Hector Urquiaga, one of the rotational chefs on board ALVIA, shared with us his culinary journey that started in South America.

What is your favourite dish to cook on charter?

I really enjoy our Japanese night. We combine beautifully fresh sushi with a live Japanese BBQ (Hibachi) cooking show right in front of the guests.

The Wagyu skewers with white miso glaze are absolutely the star!

Do you enjoy having guests in the galley?

Absolutely! The galley is such a lively and dynamic space where so much creativity happens. I think it's great for guests to see the behind-the-scenes process of how their meals come together. One of my favourite moments was last summer when we introduced a cooking lesson for kids on board.

We decided to make cookies together, and it was such a hit. The kids were fully engaged, laughing and having fun.

Of course, half of the cookie dough disappeared before it even made it to the oven. Once the cookies were baked, the kids proudly shared them with their parents. It was one of those perfect memories that I'm sure they will always look back on as a highlight of their experience on board.

What is the one ingredient you cannot live without?

That's easy – a really high-quality olive oil.

'The focus is  
always on  
making the  
guests feel  
special.'



What is your favourite restaurant, anywhere in the world?

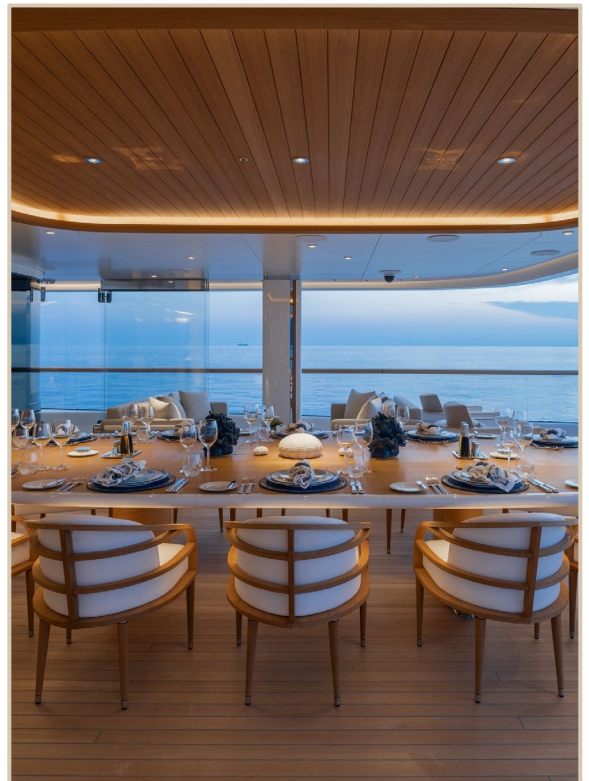
Just one? I'd have to say *Diverxo* in Madrid, Spain. I personally know the chef, and the way that they create dishes is pure magic. It's not just a meal; it's a journey of flavours and artistic presentation that redefines fine dining.

If you could only make one dish for the rest of your life, what would it be?

Ceviche. It's arguably the most iconic dish in Peruvian cuisine and can be prepared in so many creative ways. It perfectly reflects my style of cooking – using quality ingredients and turning them into something simple yet extraordinary.

Do you have any specialist training in a cuisine?

A few years ago, I spent seven months in Peru, the country where I was born. This experience not only reconnected me with my roots, but also deepened my appreciation of Peruvian cuisine, which has become very popular in recent years. I had the opportunity to work with ingredients from the coast, Andes and the jungle – exploring traditional techniques and immersing myself in the country's rich gastronomic culture.





How do you like to celebrate a guest's birthday with your cooking?

A cake is an absolute must, but I also love preparing their favourite meal. With the whole team collaborating, we always create a thoughtful plan – whether it's a comforting family dish or something inspired by their cultural traditions. The focus is always on the guest, ensuring they feel celebrated as the most important person on board.

What cooking qualifications do you have?

I completed a two-year cooking course in Madrid at the Lago Hospitality School.

What restaurants have you worked in/chefs have you worked with that have been important/noteworthy in your career as a chef?

I started my career in a small family-run restaurant, *El Cenador de Salavador*, in Madrid which taught me the value of traditional techniques and genuine hospitality. From there, I worked at *Viridiana*, where I gained deeper insight into creative Spanish cuisine, and later became a head chef at *No Restaurant* in Madrid.

I've also had the privilege of completing *stages* at remarkable establishments,

'It's not just a meal, it's a journey of flavours.'

including *El Celler de Can Roca* in Girona and *Restaurant Gordon Ramsay* in London.

One of the most rewarding experiences was working as a private chef in Ibiza with *The Knife Service*, where I created bespoke dining experiences in private villas, connecting personally with clients to bring their visions to life.

What special dietary restrictions are you comfortable cooking for?

Over the years of working on yachts, I've encountered a variety of dietary restrictions. I am very familiar with vegan and vegetarian cuisine, and more recently with Keto. In general, my style of cooking is Mediterranean – naturally light, fresh, and versatile – making it easier to cater to a wide range of dietary needs while still delivering flavourful and satisfying meals for everyone to enjoy.





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# A VOYAGE THROUGH FLAVOURS

Rotational chef **Mark Saddler** took us beyond the galley, discussing his path to becoming a chef, some of his favourite dishes and where to find them.

**What is your favourite dish to cook on charter?**

I love getting to work with freshly caught seafood and shellfish. Crudo, ceviche and carpaccio always make it on the menu when a local fisherman delivers to the boat or a guest catches something.

**What's the most unusual guest request you've ever received?**

A traditional crab boil where all the food was tipped directly from the pot onto the middle of the table for the guests to roll up their sleeves and get involved. It was great!

**What is the one ingredient you cannot live without?**

A proper homemade jus. It's time consuming doing it from scratch but it's worth it.

**What is your favourite restaurant, anywhere in the world?**

*Elkano* near San Sebastián in Spain. Their signature whole turbot roasted over coals and filleted table side is amazing.

**What special dietary restrictions are you comfortable cooking for?**

I think it's essential to be able to cater for every dietary requirement nowadays. It's important that every guest on board is given the same special experience regardless of any dietary restrictions.

**How do you keep your creativity fresh when writing menus?**

One of the best things about working on board a yacht is being able to visit many different restaurants around the world. Local restaurants will always give you inspiration for how to work with local ingredients.





If you could only make one dish for the rest of your life, what would it be?

Pizza. It can be made using so many different flavours and can be enjoyed at breakfast, lunch and dinner.

Do you have any specialist training in a cuisine?

Modern European fine dining. The majority of my career before joining the yachting industry was spent working for Michelin starred chefs.



‘It’s important that every guest on board is given the same special experience.’



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## FAIRIES ON BOARD

We have exchanged with the interior team on board ALVIA – the amazing stewardesses who are making it all happen behind the scenes.

What is your favourite charter day/night theme and why?

**Tammi Kennedy (Chief Stewardess):** I like 'White Night', which we usually host on the final evening of the trip. Elegant yet effortlessly luxurious, it perfectly complements ALVIA's aesthetic, so everything feels in unison. Guests are reflective, grateful and savour their last evening together on what has been an unforgettable holiday. It creates such a nice feeling on board for everyone.

**Melodie Edwards (Stewardess):** My favourite theme day is an Olympics-style event or a crew-vs-guests competition. It's a great way to get everyone involved and break the ice in a fun, competitive setting. These days always stand out because they create unique interactions and memories for both guests and crew – something different from the usual charter experience.

**Rebecca Golden (2<sup>nd</sup> Stewardess):** I love Mexican-themed days because you can really go all out with the colours and decor. Everything is bold and bright. Not to mention the delicious Mexican family-style buffet and those delicious Margaritas we make!

What is your favourite cocktail to make?

**Harriett Pugson (2<sup>nd</sup> Stewardess):** Any twist on a Margarita – this cocktail is so versatile with flavours and style. My favourite is a coconut Margarita around Christmas time, garnished with a sprig of rosemary and some frozen cranberries.

**Tammi Kennedy (Chief Stewardess):** I love making a Bloody Mary. They always taste fantastic, and you can really go wild with garnish. They are such fun to personalise and offer a great way to learn about your guests' palate and preferences.





If there was a guest birthday on board, how would you make it memorable?

**Tammi Kennedy (Chief Stewardess):** Before a trip we will always find out if there are any birthdays we can celebrate on board. That gives us some time to find out what the guest likes as best we can and really make the day about them. After all, it's a celebration of their life! One of my favourite birthday memories from my career was when a charter guest celebrated his 21st birthday, and we threw a massive tiki-style frat party on the sun deck. I cannot wait to bring that experience to someone on board ALVIA!



**Melodie Edwards (Stewardess):** I would turn the birthday into a fun themed night by having the entire crew dress up as the birthday guest for dinner. Then everyone has to go around telling their favourite story or memory of them.

‘On board  
ALVIA we  
have a secret  
fairy garden.’



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What does good service mean to you?

Linnea Hellsten (Stewardess): To always be there when guests need you without being noticeable when you're not needed.

Tammi Kennedy (Chief Stewardess): I love seeing my team in perfect synchronisation, seamlessly performing that fluid dance around the table and gracefully exiting in single file – just like a ballet.

What is your one favourite interior feature on board?

Katherine Osner (Stewardess): The cold plunge and infrared sauna.

Tammi Kennedy (Chief Stewardess): The main guest stairwell totally deserves a mention. I love how you can look up from the cinema, through the centre of the staircase, and see the sky. For me that is pure magic and brings such a warm but fresh feeling.

‘Good service is my passion. Every little detail counts.’

Do you have any skills to highlight that make a difference on board?

Harriett Pugson (2nd Stewardess): I absolutely love getting creative and showing off my skills with tablescaping and themes. I am also a fitness instructor and enjoy making epic smoothies or juices for the breakfast selection!

Melodie Edwards (Stewardess): Playing around with flower arrangements and making cocktails.

When you have kids on board, what is your favourite thing to organise for them?

Rebecca Golden (2nd Stewardess): We love dressing up. Anything from fairies to favourite animals, you name it – it's really fun for us as crew as well!

Tammi Kennedy (Chief Stewardess): Having kiddies on board is so much fun and brings such a light energy to the entire trip! On board ALVIA we have a secret fairy garden where only fairies can go to play. We have an entire interior team of fairies and even some male deckhand fairies! This is a magical space hidden behind the vines where playing, singing, drawing, dancing and reading books are at the forefront of activities.





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## CURATORS OF MEMORIES

We spoke with more stewardesses on board to get an insight into how they make each guest's experience different and special.

What is your favourite charter day/night theme and why?

**Hannah Williams (Stewardess):** My favourite daytime theme is the Olympics. I love that it gets everyone involved and seeing guests going head-to-head with crew is always funny, especially when people's competitive side comes out.

My favourite nighttime theme would have to be anything that involves music, whether that's disco, karaoke night or a good old 70s themed party.

**Lisa Du Toit (Stewardess):** I love a white party in the evening – it's classy and everyone always enjoys it.

If there was a guest birthday on board, how would you make it memorable?

**Orshe Drenyovszky (Chief Stewardess):** I would organise something based on the birthday

person's preferences – decorate using their favourite colour, work on a menu with the chef, plan a sunset cocktail cruise followed by an elegant dinner. I would also cater to their music tastes by inviting a band/DJ on board, so they can dance the night away under the stars. Bearing in mind their preferences, hiring a photographer to capture precious moments can be a special addition too.

What does good service mean to you?

**Erica Brownell (Stewardess/Spa):** Organisation, fast thinking and giving the guests an unforgettable experience.

**Hannah Williams (Stewardess):** Good service to me means already anticipating the guests' needs before they even have to ask. It's also very important to always have a genuine smile on your face to make any guest feel at ease.





When you have kids on board, what is your favourite thing to organise for them?

Ana Costa (Stewardess/Spa): Spa day!

Orshe Drenyovszky (Chief Stewardess): A scavenger hunt either on board or on the beach is always fun.

What is your favourite cocktail to make?

Hannah Williams (Stewardess): I would have to say my favourite cocktail to make is one you've never heard of before. I love getting to know a guest's preferences and being creative with mixology to create the perfect cocktail for them.

Orshe Drenyovszky (Chief Stewardess): A cocktail that engages all senses – one that not only tastes amazing but is also visually engaging and smells inviting. I also love a spicy mezcal Paloma!

‘It’s also very important to always have a genuine smile.’





Do you have any skills to highlight that make a difference on board?

**Hannah Williams (Stewardess):** I absolutely love getting involved in the tablescaping on board. I have always loved starting with a bare table and turning it into something that really adds to the atmosphere of the event. I am also a big coffee lover – from chai lattes to iced matcha, I've got you covered.

**Erica Brownell (Stewardess/Spa):** I am a Pilates and yoga instructor and can also carry out Angel Card readings. On a previous charter, I played the Physic in *The Greatest Showman* and read the guests' fortunes.

What is your one favourite interior feature on board?

**Orshe Drenyovszky (Chief Stewardess):** The master cabin ceiling window above the bed is a masterpiece.

**Hannah Williams (Stewardess):** I am a big fan of the cinema room. It's perfect for those cosy nights on board; from a big boys' night in watching sports or for a soppy romcom marathon.





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## BOW-TO-STERN BRIGADE

Following a chat with the deck team, you can be confident that they are dedicated to ensuring guest safety and providing a fun experience.

What is your favourite charter day to organise?

Hugo Follas (Deckhand): I enjoy a good beach set-up! You get to create a private paradise with inflatables, toys, lunch, drinks and more.

What is your most impressive watersports skill or trick you can do?

Thysie Van Rooyen (Deckhand/PT): I can backflip off anything and everything.

Which is your favourite toy on board?

Christiaan De Beer (Deckhand/PT): I like the wakeboards; they're fun, challenging and a great form of exercise!

What skill are you best at teaching guests?

Filip Bergkvist (Deckhand): I enjoy teaching guests how to use the Flite board. It can be daunting at

first, but nothing beats the thrill of getting air on your first foil board.

If there was a guest birthday on board, how would you make it memorable?

Sholto Nene (Deckhand): With a guest's birthday on board, I would make it as memorable as possible by ensuring they are the focal point of the day. Jumping out of a human-sized cake would definitely make it a day to remember! Another great idea would be getting them to try as many different watersports as possible, keeping them active and ensuring they've had a birthday they'll never forget.

'You get to  
create a private  
paradise.'





How do you get people to feel safe / keen to try out a new watersport?

**Aaron Paul (Deckhand):** To help you feel comfortable using the watertoys on board ALVIA, we have several safety measures in place to reassure you.

All toys are fully controlled by the user. For example, if you're riding a jetski and prefer to go slowly, you're in complete control. If you ever feel like you're losing control, there's a cord attached to your life jacket. Pulling this cord will immediately turn off the jetski. Similarly, if you fall off, the jetski will automatically shut down.

For your peace of mind, a crew member from ALVIA will always follow you in a tender to ensure your experience is both enjoyable and safe. We're always available to assist with anything you need.

If at any point you wish to stop the watersports or feel uncomfortable and are away from the yacht, we will bring you back to the boat safely via tender.

The watertoys on board are designed to be fun and provide a fantastic experience in some of the world's most beautiful locations. We're here to ensure you have a great time!



How do you reassure people who are nervous about swimming and getting in and out of tenders?

Sean De Beer (2nd Officer): I completely understand that it can feel daunting, but please rest assured that guests' safety and comfort are always our top priorities. We specifically choose a location with calm, clear waters, ensuring it is an ideal spot for a safe and enjoyable experience. We also have plenty of flotation devices available, and the crew is here to support guests every step of the way. If they'd like, they can ease into it by simply dipping their toes or trying out a float close to the yacht – there's absolutely no pressure! We're here to make sure guests feel confident, supported, and have a great time – they can take things at their own pace. During any tender ride, our highly experienced crew is always on close lookout, ensuring their safety 100% of the time.

'Our crew is here to support you every step of the way.'





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