



YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC

11 PASSENGERS



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





YACHT -AZIMUT 46 GC

BARCELONA – PORT OLIMPIC

RATES 2024

ESPECIFICACIONES:

Eslora: 15.00 m
Manga: 4.15 m
Motores: 2 x 455 HP

ACOMODACIÓN:

Camarotes: 3
Camas: 2 dobles , 2 individuales
Baños:2
Pasajeros de Día: 11
Pasajeros de Noche: 4
Tripulación: Patrón incluido

EQUIPAMIENTO:

Motor: 2 x 455 HP
Velocidad de Crucero: 14 nudos
Consumo: 80 litros/hora

PUERTO BASE:

Port Olimpic de Barcelona

PRICES 2024 EXCEPT AMERICA'S CUP	CHARTER
Rental 1 hour	600 €
Rental 2 hours	990 €
Rental 3 hours	1.480 €
Rental 4 hours	1.870 €
Extra Hour	240 €
INCLUDE: Skipper, 1 bottle cava, snacks, drinks (2 p.p.) 21% VAT	

INCLUIDO/INCLUDED:

- ☐ 21% IVA / 21% VAT
- ☐ Seguro del Barco y Pasajeros / Insurance
- ☐ Amarre en Puerto Base / Mooring in Port Olimpic
- ☐ Combustible Zona Barcelona / Gasoil
- ☐ Patrón / Skipper
- ☐ Refrescos, cervezas, vino / soft drinks, beer, wine (2-3 p.p.)
- ☐ Snacks
- ☐ Tabla de Paddle surf y toallas

NO INCLUIDO/ NOT INCLUDED:

- ☐ Amarre en Otros Puertos / Mooring in other harbors
- ☐ Extra fuel Blanes: 900 €
- ☐ Extra fuel Sitges: 600 €



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11



AZIMUT 46 – Visit to Alta Alella wine cellar



DESCRIPTION

Sailing from Barcelona to the town of El Masnou to visit the wineries and vineyards of Alta Alella, not forgetting a magnificent wine tasting. A fresh sea trip to contemplate the characteristic landscape of the DO Alella, the oldest wine-producing area in Spain. Undoubtedly, an exciting journey of contrasts.

Direct journey 1 h basic

Additional person

1 600,00 €

60,00 €

Includes: 1 hour sailing, bottle of cava, courtesy drinks, small appetizer, along with skipper, fuel, 21% VAT and port taxes.

Transfer in a private vehicle to the winery. Guided visit to the winery and return to Barcelona in a private vehicle.



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11



AZIMUT 46 – Barcelona-Sitges



DESCRIPCIÓN

Trayecto privado Barcelona – Sitges / Sitges – Barcelona en moderno yate con capacidad para 11 personas más capitán.

Un exclusivo recorrido desde 1,5 horas, directo, hasta 2 horas con parada para baño en alta mar.

Trayecto directo 1,5 h

Trayecto con baño 2 h

1800,00 €

1950,00 €

Incluye: 1,5 o 2 horas, botella de cava, bebidas de cortesía, pequeño aperitivo, además de capitán, fuel e IVA del 21% y tasas de puerto



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11



AZIMUT 46 - NAVIGATION WITH GUIDE



Private tour in a modern yacht with capacity for 10 people and captain.
A 2 hours tour of the Barcelona skyline: culture, history and urban planning, narrated by a professional guide who will accompany you during all the trip. Guide languages: Spanish, English, French, German, Italian, Chinese, Russian or Portuguese.

NAVIGATION WITH GUIDE / 2 h.

Up to 10 people 1150,00

Includes: 2 hours, professional guide (Spanish or English), bottle of cava, courtesy drinks and little appetizer, also captain, fuel and 21% VAT.



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11



YATE A MOTOR *Puesta de sol*



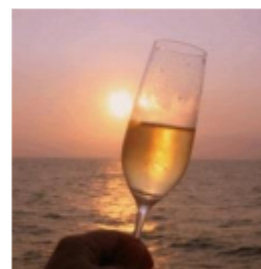
Servicio privado para ver la puesta de sol en Barcelona. 1 hora de navegación en moderno yate a motor de 15 metros con capacidad hasta 11 personas más patrón.

HORARIOS SEGÚN FECHA DEL AÑO

€550

Incluido:

1 hora de navegación, patrón y combustible.
Botella de cava y snacks. IVA incluido



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11



PICA-PICA *en alta mar*



Servicio privado: 1 hora de navegación con pica-pica para dos en alta mar. Precios con IVA incluido

NAVEGACIÓN + PICA-PICA / 1h.

2 personas

550,00



AÑADE EXTRAS

Extra navegación 45 min.	220,00
Extra noche suite	100,00
Extra desayuno para 2.	22,00

Incluye:

Surtido de tortillas, jamón, fuet y queso con pan con tomate. Botella de vino.



www.barcosyeventos.com info@barcosyeventos.com +34 656 96 20 11





Catering Options

Basic

Tray of Iberian ham with bread with tomato (4 people)	€65
Tray of fuet and cheese with bread with tomato (4 people)	€39
Medium quality red wine.....	€23
Top quality red wine or cava.....	€35
Extra drink: soda or beer.....	€3



APPETIZER 1 **CV 15/80APN1**

Montadito of Iberian ham
Mini cocktail croquettes
Focaccia of charcoal-grilled red peppers with anchovies
Spanish potato omelet, diced
Melon and duck ham mini brochette
Dices of Catalan sausage and Edam cheese
Tomato bread (Catalan-style)

€19.90

APPETIZER 2 **CV 15/80APN2**

Spinach quiche
Mini toast with Brie and nuts
Battered zucchini, diced
Mini vegetable spring rolls with sweet and sour sauce
Little plate of avocado and tuna salad
Fried fillets of fish
Manchego sticks with Idiazábal cheese
Slices of Iberian cured ham
Tomato bread (Catalan style)
Cream spinach tartlet

€29.90

€20 transport for groups of less than 10.





Catering Options

LUNCH 1

CV 15/80LUN1

Chicken fingers
Country sausage with wild mushrooms
Potato, vegetable omelet triangles
Chistorra (red sausage) and fried quail egg canapé
Fried squid Andalusian-style
Spinach Quiche Lorraine
Green grilled asparagus brochette
Focaccia of grilled red pepper with zucchini
Iberian cured ham croquettes
Assortment of national and imported cheeses
Selection of charcuterie
Tomato bread (Catalan style)

Dessert

Fresh fruit brochette

€42.00

LUNCH 2

CV 15/80LUN2

Iberian cured ham canapé
Citrus marinated chicken lollipop
Prawn with cocktail sauce tartlet
Quail egg skewer
Roast-beef rolls with yolk threads
Mini baguette of crab salad
Eggplant, diced and battered
Tomato cubes and cheese salad with virgin olive oil and rosemary
Mini tuna pasties
Fish and zucchini in batter mini brochette
Mini toasted of caramelized duck foie with apple
Mini stewed beef with mushrooms roll

Dessert

Mini fresh fruit brochette
Rock chocolate and walnut brownie

€55.00

Añadir 20€ de transporte a grupos de menos de 10 personas

