



SOCA QUARTERLY

ACCESS INTO EXCLUSIVE YACHT INDUSTRY

5 THINGS YOUR YACHT CHEF SHOULD KNOW BEFORE YACHT VACATION

BY: SHEILA RUFFIN



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Yacht vacations by Soca Caribbean Yacht Charters include a gourmet chef who uses fresh Caribbean ingredients to create culinary delights and exquisite delicacies.

After booking, we'll send you a food and beverage preference form to be completed several weeks prior to your charter. Here are 5 things your yacht chef should know before the yacht vacation.

Sheila Ruffin is The Boss of Soca Caribbean Yacht Charters.
Book now at www.socayachtcharters.com.



1. RESTRICTIONS/ ALLERGIES

Include all dietary restrictions: vegan, vegetarian, gluten-free, lactose-intolerant, salt-free, diabetic, religious restrictions, pregnancy, diet plans, and food sensitivities/dislikes. Food allergies can be life-threatening, so remember to list them too, such as peanuts, shellfish, and sesame.

2. MEAL STYLE

Do you prefer an English, American, or continental breakfast? Do you want meal portions to be small, average, or large? Do you prefer dessert to be rich or light? Do you want a mixture of hot and cold meals?

What about plated or family-style? Be specific so your yacht chef can cater to your every whim.

3. BEVERAGE PREFERENCE

Yacht charters include quality house wines, sparkling wines, liquors, soft drinks, juices, coffee, and teas. Want top shelf liquors or a vintage champagne, just tell us. Perhaps your favorite red wine to be paired with red meats?

No problem. If your morning ritual begins with a peach bellini and your nightcap is an Old Fashioned . . . the more information, the better.

4. TIME

We encourage flexibility and leisure, but perhaps meal times are important to you. You want breakfast at 8:30, followed by fruit platters at 9:30? No worries. Maybe appetizers and cocktails as the sun goes down, or a late dinner for a dining experience under the stars? Keep us informed for an amazing yachting experience.

5. SPECIAL OCCASSIONS

Do you need themed decorations for a child's birthday? Perhaps a black-tie dinner with signature drinks for a corporate charter or red balloons with red velvet cake for a wedding anniversary? Maybe the engagement ring on a classic cheesecake before asking that magic question? Just let us know and we'll make it happen.