



MAIA

53m luxury motor yacht



MAIA

Luxury motor yacht for charter

The heritage green hull – elongated at the bow and stern, soft-white and wood-panelled superstructure and teak decking are crowned by a quintessential yellow and black funnel.

The elegantly curved deck levels complement the continuous rows of arched windows which hark back to a bygone yachting era.



On deck

Premium sun deck

Contemporary luxuries on the sun deck include an elevated circular jacuzzi surrounded by sun pads, a sit up bar and plush sofas which can be sheltered using soft sail shades.





On deck

Main deck, beach terrace and modular floating dock

The main deck aft is set up to offer wonderful al fresco dining experiences and a big surprise!



The dining table can accommodate everyone on board for leisurely al fresco dining experiences.



The fold out transom creates a fabulous beach terrace which can be further extended with an expansive modular floating dock.

The exclusive water's edge playground hosts the jet skis and other water toys, while there is also a trampoline, seating and sunbathing arrangements.



Main salon

Comfortable, welcoming and beautifully presented



The interior is a delightful blend of neutral tones with restful green accents across the contemporary furnishings.

The main salon is configured with a bar and lounge aft and dining setting forward - with the tables and bar top being a rich green marble to coordinate perfectly with the green soft furnishings.

From the main salon there is access onto the main deck aft, through to the main deck master suite and down to the lower deck guest suites.



The exclusive media salon is located on the top deck and is the perfect setting for family movie night or challenging fellow guests to the latest video games.

Interior

Cinema lounge



Staterooms

Accommodation for up to 12 guests in six cabins

MAIA has been expertly configured for up to twelve charter guests who will be accommodated in six elegantly appointed private staterooms all with bespoke ensuite bathrooms.

The main deck master stateroom is exceptionally well-appointed and is a haven for primary charter guests secluded from the other accommodation on the lower deck.



The master stateroom benefits from a deluxe ensuite bathroom which features contemporary marble finishes throughout with jade green accents to blend with the décor seen across the yacht.

An in-room bathtub creates a premium, hotel-quality atmosphere.



Staterooms

Lower deck suites and multipurpose cabin



The guest suites are all light and contemporary with beautiful soft furnishings and linens plus thoughtful lighting in both the bedroom and ensuite bathrooms.

A seventh multipurpose cabin contains:

Sauna, gym equipment, massage table, pullman bed which can be used for staff and full-size bathroom with a shower.



Staterooms

Lower deck suites

Charter Specifications

Length	53.10m (174' 3")
Beam	8.24m (27')
Draft	3.20m (10' 7")
Guests	12
Cabins	6
Cabin configuration	1 Master, 2 VIP, 2 convertible, 1 twin

Master cabin is 34sqm with King bed (200cm x 200cm)
2 VIP cabins are 23sqm with Queen beds (200cm x 180cm)
2 convertible cabins are 18sqm with twin beds (90cm x 200cm) or convertible to Queen beds (180cm x 200cm)
1 twin cabin is 17sqm with twin beds (90cm x 200cm)

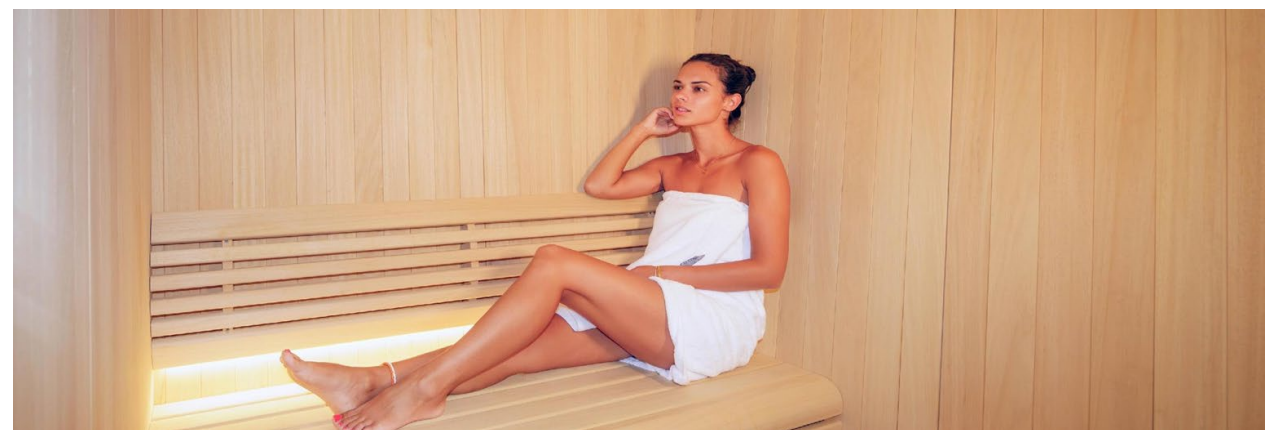
The ceiling height in all cabins is 2.25m
Cabins are equipped with Satellite TV, Safes, individually controlled air-conditioning, Music Systems with bluetooth and USB connectivity, robes and slippers

Crew	10
Built	2024
Construction	Steel with teak decking
Max speed	14 knots (TBC)
Cruising speed	11 knots
Engine	2 x C18 447kW Caterpillar



Premium leisure amenities

Inside and out



Water Toys and Amenities

Tender

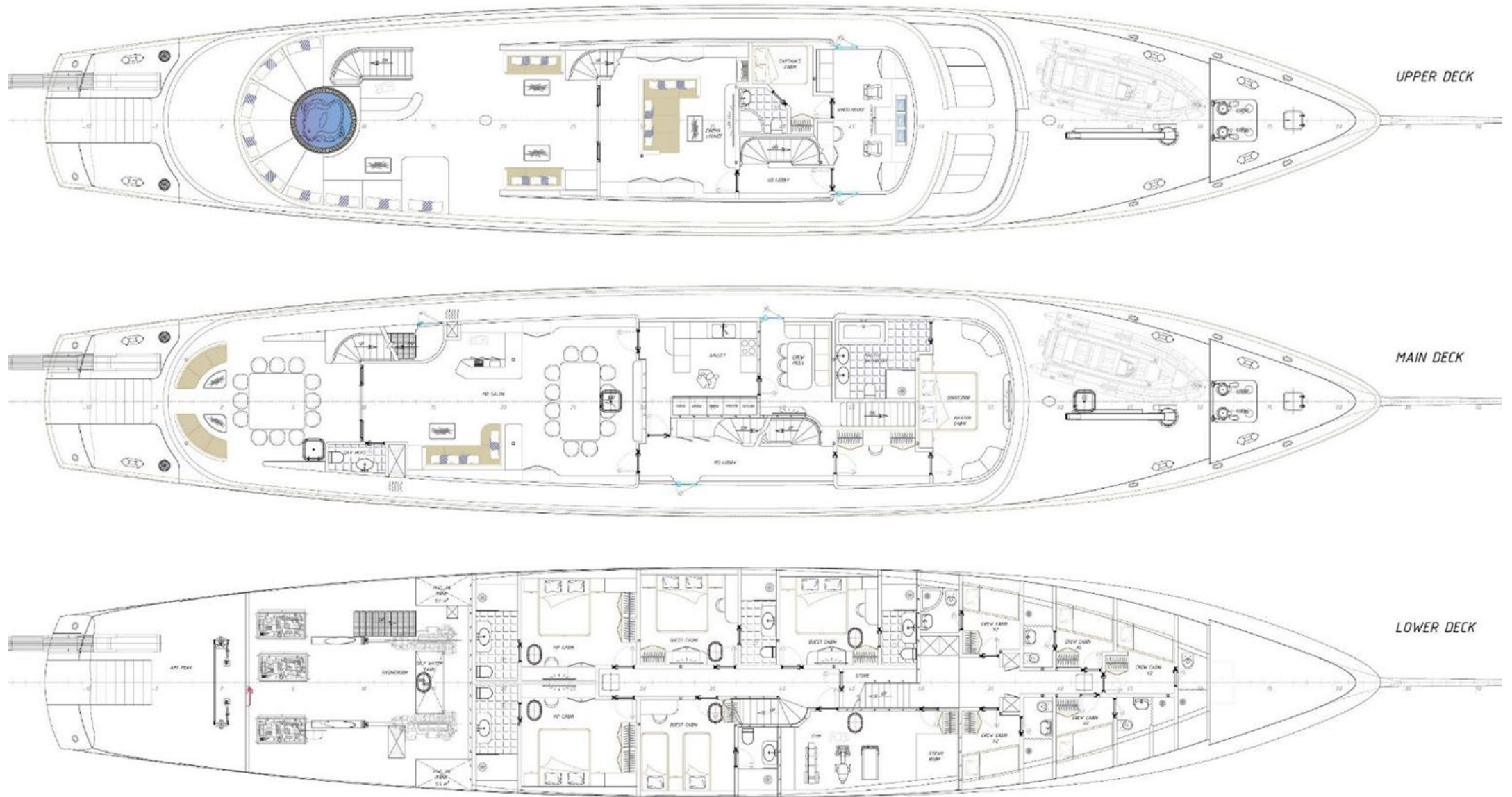
6.5m RIS MARINE with 175HP for 12 passengers

Toys

2 Waverunner jet skis	2 seabobs
2 E-foils, including an Air Pro	Towables
2 kayaks	Selection of inflatable platforms
2 paddleboards	Water skies for adults and children

Gym equipment

The gym will be equipped with Technogym including a treadmill, bike and multipurpose bench with weights



General arrangement

MAIA Crew

Dedicated onboard team

The Crew

On the bridge



Filip Jakir | Captain

Captain Filip brings a lifetime of maritime experience and passion to Maia, his custom-built luxury yacht debuting this season. With eight generations of seafaring tradition behind him, Filip's journey began in childhood, growing into a career that included nearly a decade as captain of Tajna Mora, his family's yacht.

To prepare for the launch of Maia, Filip also spent a season as a captain aboard a luxury yacht Scorpions, gaining valuable insights into delivering high-end service and refining every detail of the guest experience. Filip has sailed far beyond the Adriatic, with memorable voyages aboard classic ships like the Oosterschelde and yacht charters in the Caribbean.

Known for his dedication and attention to detail, Filip strives to create memorable journeys that showcase Croatia's stunning landscapes, rich history, and renowned cuisine. Under Filip's leadership, Maia promises to deliver an exceptional service.



Pero Kljajic | Chief Officer

Pero wasn't born near the sea but always felt drawn to it because of the peace and freedom he feels when onboard. He joined yachting 9 years ago and immediately felt that this profession suited him down to the grand.

Aside from that he has 6 years' experience in the hospitality industry, working in restaurants. During this time, he has gained excellent professional skills and patience along with a strong work ethic and a positive attitude towards guests and fellow crew members. Being ambitious, Pero sees everyday as an opportunity to learn something new and aspires to become a Captain.

His hobbies are soccer, and his true passion is cooking. Pero is fluent in English.

The Crew

In the galley



Zlatko Poljak | Chef

Zlatko began his culinary career working along the Dalmatian coast and later as a chef on luxury charter yachts, gaining over 20 years of experience. He specializes in creating fully customized meal plans tailored to his guests' preferences and dietary needs. In 2011, he earned the prestigious title of Master Chef with honours from the Croatian Chamber of Trades and Arts.

Zlatko is passionate about using fresh, seasonal, locally farmed ingredients, building a robust network of local farmers and fishermen. While he recommends Mediterranean cuisine, he is equally skilled in preparing international classics, ensuring each meal is healthy, balanced, and visually stunning.

Known for his simple, outgoing, and cheerful nature, Zlatko's dedication to delivering exceptional dining experiences has made him a favourite among guests.

Outside of the kitchen, he enjoys exploring culinary trends, staying active with sports and outdoor activities, and, most importantly, spending quality time with his family as a father of three.



Ivan Marsanic | Sous Chef

Ivan is a skilled Sous Chef with 10 years of experience in bistros, and fine dining, and a season onboard the Gulet. Ivan has further honed his skills through specialized courses, including bread-making in Italy and a Sushi masterclass.

Specializing in Mediterranean cuisine with Asian influences, Ivan's approach blends local ingredients with international techniques, offering precise, balanced, and visually appealing dishes. He values the dynamic nature of yacht work, embracing challenges, changing locations, and close guest interaction.

Professional, organized, and detail-oriented, Ivan is committed to creating memorable guest experiences through exceptional service and culinary excellence. He aspires to grow within the yachting industry and become a Head Chef. He enjoys hiking, music, and nature in his free time, reflecting his passion for balanced living.

The Crew

Stewardesses



Rafaela Karl Vidic | Chief Stewardess

Rafaela, a dedicated and passionate Chief Stewardess, brings seven years of experience in the yachting industry, having worked on various vessels, including catamarans ranging from Lagoon 42 to Lagoon 62, and the Gulet Dragon Fly.

Her love for the sea stems from her family's deep connection to boating, a natural part of her life since childhood. She holds a degree from the University of Portsmouth in the UK and is fluent in English, with a basic understanding of German, Turkish, and Spanish.

With a calm and professional demeanour, Rafaela takes pride in creating unforgettable experiences for guests, treating them with professionalism and warmth.

In her free time, she enjoys photography, videography, social media, interior design, and sports. Whether ensuring exceptional onboard service or sharing the beauty of the Mediterranean, Rafaela is committed to excellence in every aspect of her role.



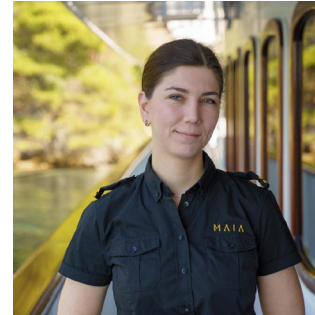
Tea Sabljic | Stewardess

Growing up by the sea with a fisherman father, Tea developed a deep love for the sea early on, finding joy and peace in it. With a strong hospitality background, she has worked in the industry since she was 14, including in her family's restaurant, Austrian wellness hotels, and various summer seasons.

Fluent in English and German, she excels in guest interactions, creating a warm and welcoming atmosphere. Tea thrives in a team-oriented environment where camaraderie affects the onboard experience. She takes pride in creating a welcoming atmosphere through her kindness, strong communication skills, and attention to detail.

Her ultimate satisfaction comes when guests recognize her dedication, warmth, and willingness to go the extra mile to make their stay unforgettable and to make them feel at ease.

An active person, she enjoys boxing, cycling, swimming, and long walks. Now in her second season at sea, she is excited to continue growing in the industry, aspiring to become a Chief Stewardess.



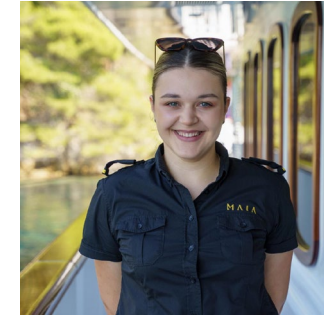
Kristina Kerum | Stewardess

Kristina is a dedicated and detail-oriented with a background in the yachting industry since 2020. She has worked on prestigious yachts such as M/Y Aurum Sky, M/Y Relax, M/Y Agape Rose, and M/Y Adri, gaining valuable experience in housekeeping, service, and guest relations.

She is fluent in English and has a basic understanding of Italian and German, allowing her to connect with an international clientele. She believes that beyond professionalism, creating a relaxed and welcoming atmosphere onboard is key to offering guests a true "home away from home" experience.

Known for her calm demeanour, adaptability, and strong organizational skills, she excels in providing high-level service, from table setting and food service to cabin preparation and interior maintenance. She values teamwork and understands the importance of communication and cooperation in delivering impeccable service.

In her free time, she enjoys baking and decorating cakes, reading, painting, and practicing yoga, all of which contribute to her creativity and attention to detail in her work.



Marija Laco | Housekeeping

Marija has been part of the yachting industry since 2022. Her passion for the sea and meticulous attention to detail make her an exceptional fit for the housekeeping department, where she consistently maintains impeccable interiors.

Marija believes that communication is the cornerstone of exceptional customer service, a belief reflected in her friendly and professional demeanour. She brings a wealth of experience to the team, having previously worked as a Sous Chef on yachts Apollon and Adris, as well as serving aboard the luxury yacht Navilux last season. These roles have equipped her with versatile skills, ranging from culinary expertise to superior hospitality.

Beyond her professional capabilities, Marija enjoys creative pursuits like playing the piano, practicing makeup artistry, and preparing gourmet meals. Her love for children and babysitting experience further highlight her well-rounded personality and adaptability, making her a valued addition to Maia's crew.

The Crew

Deck team



Dominik Dujmovic | Deck/engineer

Growing up in Omiš, Dominik developed a fascination with boats as a child, watching yachts and tour boats come and go from the local harbour. This early curiosity led him to a career at sea, where he gained extensive experience working on various vessels, from small speedboats to large charter yachts.

With a background in electronics and certifications in seamanship and safety, he brings both technical skills and hands-on experience to his role. Dominik is known for his reliability, strong work ethic, and ability to lighten the mood with a well-timed joke. He enjoys the ever-changing scenery of life at sea and values the friendships built with crew and guests alike.

Outside of yachting, he spends his time traveling, skiing, and watching films and TV series. While committed to his career on the water, he sees yachting as a chapter in his journey and plans to explore new opportunities in the future.



Dominik Filip Seric | Deckhand

Dominik Filip has had a passion for the sea since childhood, which led him to pursue a degree in Maritime Management and Yacht & Marina Technologies. With over a decade of experience on the water, he has worked on various vessels, from small boats and RIBs to luxury yachts up to 50 meters.

His background also includes working as an assistant manager, developing charter programs focused on sustainability and environmental impact reduction. A hardworking and resourceful team player, Dominik Filip thrives in dynamic environments where he can connect with new people and expand his skills.

One of his most memorable moments at sea was witnessing a couple's engagement onboard and it was great being a part of such a special occasion.

Outside of yachting, he enjoys sports and playing chess. Dedicated to professional growth, he continues to refine his skills, embracing each new challenge the industry brings.

Sample Menu

From Chef Zlatko





Chef Zlatko Poljak

Creating delicious cuisine throughout the charter

After completing his formal culinary education, Zlatko began his career working in restaurants along the Dalmatian coast. Motivated by nature, he embraced the challenge of working as a chef on a merchant vessel, where his creativity and organization allowed him to deliver diverse, high-quality meals from limited provisions.

Zlatko's distinguished career as a chef started in 2006 on luxury charter yachts, and he has accumulated over 20 years of experience. The satisfaction of cooking for smaller groups of guests according to their pre-announced preferences has defined his path. The need to create fully customized meal plans, respecting the preferences and dietary restrictions of his guests, continues to drive Zlatko to constantly improve his knowledge and techniques. He achieved the highest professional level by completing the Master Chef Program in 2011 with honors and was awarded the title of Master Chef by the Croatian Chamber of Trades and Arts in Split.

Focused on fresh, seasonal, locally farmed ingredients, Zlatko recommends variations of Mediterranean specialties. However, he is also adept at preparing international classics and will amaze you with every meal.

Dedicated to creating balanced meals in terms of macronutrients and micronutrients, and attentive to portion sizes, Zlatko believes in making every dish visually appealing.

Zlatko has built a robust network of local farmers and fishermen along the Adriatic, selected based on his high standards. These suppliers are devoted to him for the support he provided during times when they struggled to sell their organic products.

Chef Zlatko has three primary food requirements: "Healthy, fresh, and balanced." He fully respects the requirements of his guests, boldly creating meals that turn into memorable experiences.

His dishes are complete and well-seasoned, not just a collection of properly prepared ingredients.

Zlatko is appreciated for his simple, outgoing, and cheerful character, along with his vast knowledge, skills, and diverse interests. In his free time, he enjoys exploring culinary trends, staying active with sports, and outdoor activities. However, what he values most is his family, where, as a father of three, he's always making the most of the time they spend together.



Sample menu

One

Starter

Scallop with Pancetta, Vegetables, Olive Oil, and Black Olive Powder

Scallops wrapped in pancetta, served with vegetables, and seasoned with olive oil and black olive powder.

Risotto

Beetroot Risotto with Monkfish

Beetroot risotto paired with monkfish.

Main

Lamb Rack with Vegetables

Lamb rack served with a medley of vegetables.

Dessert

Chocolate Mousse with Pistachio

Creamy chocolate mousse topped with pistachios and lemon sorbetto.



Sample menu

Two

Starter

Zucchini Flower Stuffed with Prosciutto and Mozzarella

Delicate zucchini flower filled with prosciutto and creamy mozzarella.

Soup

Hokkaido Squash Soup

A creamy soup made from Hokkaido squash.

Main

Salt-Crusted Fish (Dentex) and Tempura-Battered Octopus

Whole Dentex baked in a salt crust paired with crispy octopus in light tempura batter.

Dessert

Deconstructed Tiramisu with Mango Sauce

A modern twist on the classic Italian dessert, served with a vibrant mango sauce.



Sample menu

Three

Starter

Pine Nut and Tomato Bruschetta

Toasted bread topped with pine nuts and fresh tomatoes.

Tuna Tartare with Avocado

Fresh tuna tartare paired with creamy avocado.

Main

Grilled Lobster with Lime and Butter Sauce

Grilled lobster served with a lime and butter sauce, accompanied by potatoes baked in a mix of Mediterranean herbs.

Dessert

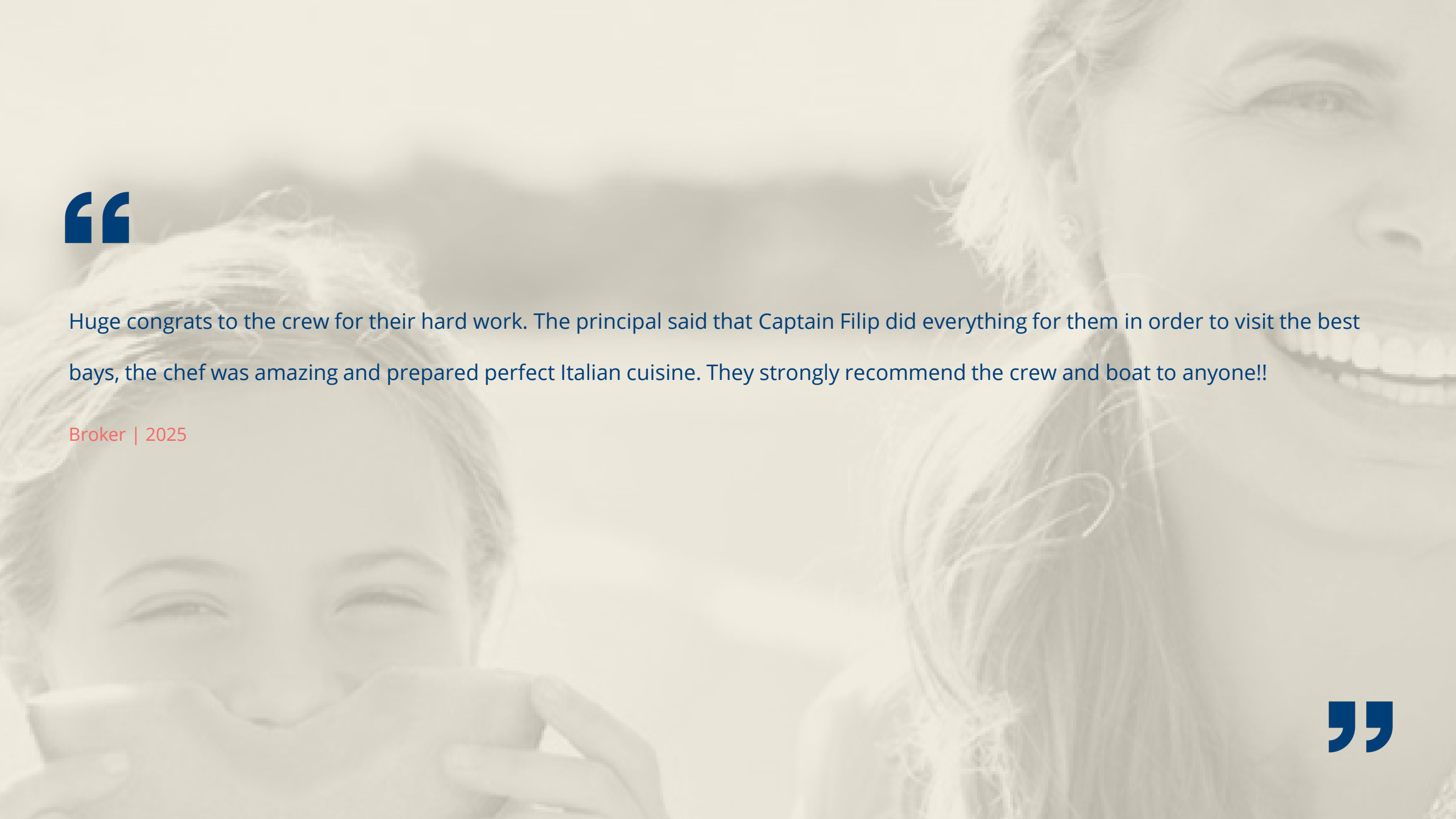
Chocolate Sphere Filled with White Chocolate Mousse

A delicate chocolate sphere filled with creamy white chocolate mousse, complemented by a fruit and nut crumble.



Selection of dishes

From Chef Zlatko Poljak

A background image showing two women smiling. The woman on the left is holding a white cup to her mouth and laughing. The woman on the right is smiling broadly, showing her teeth. The image is faded and serves as a backdrop for the text.

“

Huge congrats to the crew for their hard work. The principal said that Captain Filip did everything for them in order to visit the best bays, the chef was amazing and prepared perfect Italian cuisine. They strongly recommend the crew and boat to anyone!!

Broker | 2025

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MAIA

We look forward to welcoming you on board