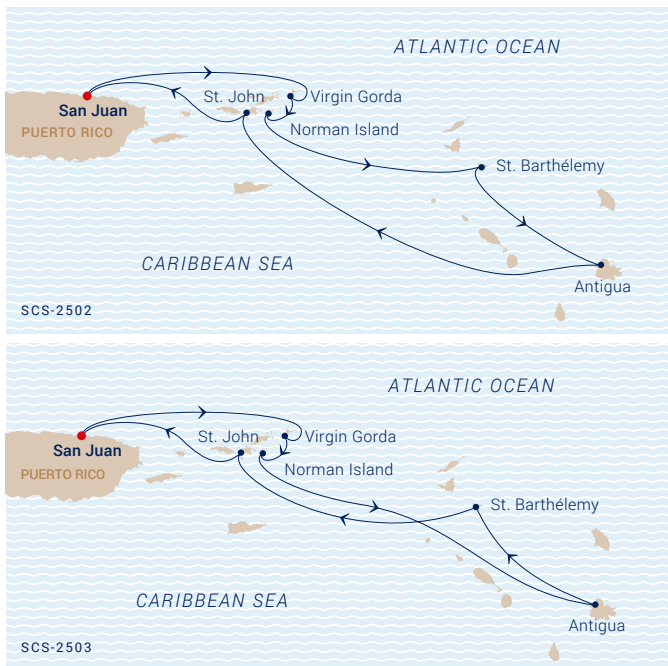


SAN JUAN TO SAN JUAN

# A COLORFUL Caribbean TIME-OUT

VIBRANT OLD TOWNS MEET WITH MODERN LUXURIES  
FROM THE VIRGIN ISLANDS TO PUERTO RICO

- Sail the Trade Winds** These steady breezes make perfect conditions for a winter sea voyage.
- Where Cobblestones Whisper** Stroll San Juan's Old Town streets and beautifully preserved Colonial architecture.
- It's a Yachtie Life** Indulge in the Virgin Islands' carefree customs of beach, bar, and sea.
- Celeb-Packed Paradise** St. Barths calls all A-listers with VIP beaches, high-end shopping, and luxe private parties.



SEA CLOUD SPIRIT (SCS-2502/SCS-2503)		7 NIGHTS	
Jan 10 to Jan 17 / Jan 17 to Jan 24, 2025		ETA	ETD
<b>Day 1 – San Juan, Puerto Rico</b>			10:00 PM
» Guests arrive individually in San Juan. Embarkation on the SEA CLOUD SPIRIT.			
<b>Day 2 – North Sound, Virgin Gorda</b>		1:30 PM	11:00 PM ⚓
» The rock formations "The Baths" (alternatively Spring Bay) or snorkeling among the reefs of the British Virgin Islands.* <i>Sailing subject to wind condition: morning under sails.</i>			
<b>Day 3 – Norman Island, British Virgin Islands</b>		10:00 AM	5:00 PM ⚓
» Pure relaxation: Enjoy a day at the beach and a beach barbecue.			
<b>Day 4 – Gustavia, St. Barthélemy</b>		5:00 PM	⚓
» Leisure time. <i>Sailing subject to wind condition: day under sails.</i>			
<b>Day 5 – Gustavia, St. Barthélemy</b>			6:00 PM ⚓
» Snorkeling in St. Barths' Marine Reserve.*			
<b>Day 6 – St John's, Antigua</b>		8:00 AM	1:30 PM
» White beaches, green island heart and UNESCO Heritage Nelson's Dockyard or Caribbean feeling under catamaran sails.* <i>Sailing subject to wind condition: afternoon under sails.</i>			
<b>Day 7 – Cruz Bay, St. John</b>		12:00 PM	7:00 PM ⚓
» Snorkeling at Trunk Bay; kayaking along the coast; panoramic island tour of St. John or Caribbean Craft Beer.* <i>Sailing subject to wind condition: morning under sails.</i>			
<b>Day 8 – San Juan, Puerto Rico</b>		8:00 AM	
» 9:00 AM: Disembarkation. Guests return home individually.			
Itinerary subject to change.			At anchor ⚓
* These excursions are not included in the sailing rates.			
For sailing SCS-2503, the calls will take place in a different order.			



ST. BARTHS



SAN JUAN



EXPLORE  
SCS-2502



EXPLORE  
SCS-2503

## SAILING RATES PER PERSON SAVE 35% (SCS-2502/SCS-2503)

CATEGORY	GTY Double**	F Superior Single	E Superior	D Deluxe	C Grand	B Junior Veranda	A Veranda Suite
BROCHURE RATE	\$9,225	\$13,835	\$11,535	\$13,835	\$16,915	\$19,995	\$23,835
SAVINGS RATE	\$5,995	\$8,995	\$7,495	\$8,995	\$10,995	\$12,995	\$15,495

Single surcharge: Category D+E: 50%, Category A-C: 100%. \*\* Limited number of guaranteed staterooms; allocation starts with Cat. E  
Rates are in USD per person and subject to change.  
Last update: September 18, 2024

HONORED  
GUEST CHEFS:

# San Juan

Travel and taste the epicurean tables of San Juan, Puerto Rico, SEA CLOUD SPIRIT's special homeport for four January sailings. Famed and award-winning guest chefs take the palette on journeys of discovery when they join onboard for six- to eight-night culinary voyages through the Caribbean, masterfully curated by James Beard Award Finalist Kathleen Squires. As part of our esteemed participation in the renowned program Chef's Dinner Table at Sea, enjoy curated menus and gourmet demos, lively lectures, and spirited storytelling on intimate journeys with San Juan as the star.



SAN JUAN



**WILO BENET**

– Jan 4 to 10 –

Known as the godfather of modern Puerto Rican cuisine, Wilo Benet has cooked at the governor's mansion in San Juan, opened the award-winning Pikayo, his flagship restaurant for 28 years, and launched the highly popular Wilo Eatery & Bar, offering casual a la carte dining from fritters to foie gras. Guests may recognize him from *Top Chef Masters* or one of more than 200 FoodTV episodes, including his own shows in Argentina and Puerto Rico.



**JULIE CARRIÓN**

– Jan 10 to 17 –

San Juan native, Julie Carrión, spent her early culinary years in New York City training under *Top Chef Master* Anita Lo and Montreal-based Normand Laprise of Toque, before accepting a position at Restaurant Daniel, the year Daniel Boulud won back his coveted fourth star from *The New York Times*. As the Executive Chef of Yale University Catering for 10 years, she created gourmet plates for Yale's president and elite university guests. She is a regular host of Chef's Dinner Table in NYC.



**FRANCIS GUZMAN**

– Jan 17 to 24 –

Nominated for Best Chef in the Nation by The James Beard Foundation (JBF), Francis Guzman started at NYC stalwarts Blue Hill and The Modern. With this world-class training, he opened Vianda in Santurce, Puerto Rico, serving a farm-to-table menu. Within two years, it was one of JBF's 20 Best New Restaurants in America. *Food & Wine Magazine*, *The New York Times*, and *The Wall Street Journal* have recognized him as one of the chefs leading Puerto Rico's culinary renaissance.



**MARIO PAGAN**

– Jan 24 to Feb 1 –

Hailed as one of Puerto Rico's most recognizable and prolific chefs, Mario Pagan is the owner of four restaurants in Puerto Rico: Mario Pagan, La Central by Mario Pagan, Raya at the OLV 55 Hotel, and Melao. Most recently, he opened Chayote in Winter Park, Florida. A contestant on *The Next Iron Chef*, Pagan has been lauded by *Food & Wine*, *The New York Times*, *The Wall Street Journal*, *Esquire Magazine*, and *Travel and Leisure*.