



Mateo Radonic

CAPTAIN Croatian Croatian

Mateo was born in Split and grew up on the island of Hvar. From his young age he has been strongly connected to the sea. He has completed Martime Highschool in Split and Maritime Faculty in Za- dar. Last 12 years Mateo has been working on different yachts and he got to know every part of the Adriatic Sea. His hobbies are underwater fishing and running. Mateo is proficient in English and is very communicative.



Ivana Bekavac

ROTATIONAL CHEF

Chef Ivana was born in 1992 in Zagreb, Croatia. After finishing high school in her hometown, her great passion and desire took her all the way to America to make a dream come true and to become an ex- ceptional chef. First, she completed the Culinary Institute in New York and then strted working at Os- teria Restaurant, in Philadelphia USA. Then she returned to Croatia to expand her cooking knowledge. Ivana started to build her chef carrier in 2014, in Croatia at the renowned restaurants on the Adriatic coast such as "Uje Oil Bar" and "Bookeria" in Split, "Bevanda" in Opatija and in Michelin starred fine dining Restaurant 360 in Dubrovnik. She was also working in one of the world's 50 Best Restaurants by William Reed "Hiša Franko" in Slovenia. In 2020, Ivana opened her own restaurant "Kut Bistro" in her hometown of Zagreb. She is attentive to quality and details and is always keen to exceed clients' expec-tations. Ivana is very talented and passionate and speaks English very well.



Ivona Peic

## **STEWARDESS**

Ivona is a detail-oriented and adaptable individual with a degree in Croatian and English Language and Literature. Her studies have equipped her with excellent communication skills and a strong cultural awareness, allowing her to easily connect with people from diverse backgrounds and create a welcoming atmosphere onboard. Accustomed to dynamic, service-oriented environments, Ivona thrives in fast-paced settings where organization, efficiency, and attention to detail are essential. Her ability to multitask, maintain high standards of cleanliness and presentation, and anticipate guests' needs ensures a smooth and enjoyable experience for all. With a strong work ethic, a proactive approach, and a passion for hospitality, Ivona is dedicated to providing impeccable service while maintaining a warm and professional presence. Her adaptability, problem-solving mindset, and meticulous attention to detail ensure that every aspect of the yacht's daily operations runs flawlessly. Committed to excellence, she strives to make each guest's experience truly exceptional. She is excellent in English.



Marin Petranovic

**ROTATIONAL CHEF** 

Chef Marin, one of the talented rotational chefs on board KARISMA. Marin has built a strong culinary career working in some of Europe's top kitchens. He has worked at Red Bull Hangar-7 in Salzburg, Austria, the Michelin-starred restaurants Hiša Franko in Slovenia and 360 in Dubrovnik. Marin is from Croatia, where he has also gained a lot of experience and training from many restaurants in his home country. He speaks English and German.



Marin Eterovic

## DECKHAND

Born and raised in Split, Marin started working as a skipper on smaller size yachts, but the passion for his work and readiness to respond to all challenges led him to his current position as a deckhand on M/Y KARISMA. His enthusiasm and reliability are instrumental in increasing the overall readiness of the yacht for the charter and enhancing the guests experience, what makes him a valuable asset to M/Y Karisma crew. He is passionate deep sea fisherman and a certificated fitness coach.