



# B E A C H T O U R

An exclusive and personalized tour for the guest that excels in quality and exclusivity with a combination of privacy and lush nature with a privileged view aboard luxury yachts in Ilhabela Sao Paulo.

I L H A B E L A

Standard Brasil VIP



*Boarding and disembarking at hotels  
with feet in the sand or pier.*

We offer 3 options for each day of tour in Ilhabela:

ISLAND OF THE GOATS

CURRAL BEACH

PITANGUEIRAS

JABAQUARA BEACH

ILHABELA NORTH SIDE

HUNGER BEACH



## HELICOPTER ROUND TRIP

In this service the guest enjoys the exclusivity with a helicopter round-trip from the capital of São Paulo to Ilhabela with a return scheduled to return to the capital of São Paulo or optional to the Guarulhos International Airport.

FLIGHT TIME

50 MINUTES

SAO PAULO | ILHABELA

Including transfer to the helipad in São Paulo, in Ilhabela from the helipad to the hotel or residence.

These services are available both on the way and on the way back.

# LUXURY YACHTS

Enjoy luxurious boats with great comfort, safety and technology.

MOBILE PLATFORM

SUPPORT BOAT

FLYBRIDGE

KITCHEN | SUITES | BATHROOMS

BARBECUE | FRIDGE

ONBOARD SERVICES

EFFICIENT CREW

RIDE DURATION

8 HOURS

CAPACITY

UP TO 15 PASSENGERS

Standard Brasil VIP



We present delicious cuisine on board prepared by Cheff Gourmet served throughout the tour by a qualified team attending to the smallest details with a personalized service.

ENTRY MENU

Potato chips in cones.

Seasonal fruits (pineapple, water-melon, pear, strawberry, thompson grapes, ruby grape and tangerine.

Octopus sticks with citrus sauce and noisette potatoes on a bed of coarse salt and herbs.

Italian pasta salad, cherry tomatoes and basil and roast beef pesto.

Salad of leaves with red fruits. Board of nuts and cheeses; (parmesan and brie).



E X C L U S I V E O N B O A R D S E R V I C E S

## BARBECUE

Curd cheese skewer.  
Vegetable skewers.  
Garlic bread.  
Skewers of rump and steak.  
Also Spicy version.  
Chicken with barbecue sauce.

Leaf salad with parmesan flakes.  
Bacon farofa with carrot.  
Supreme Vinaigrette.  
Basket of French mini bread.  
Potato salad.  
White rice.



## Standard Brasil VIP



## DESSERTS

Board of chopped tropical fruits, mango, pineapple and kiwi.  
Brigadier spoon with crunchy flour.  
Mini churros with dulce de leche.  
Sacred Burma, white brigadier, sweet green apple and crunchy crumble.

Cheese cake with red or yellow fruits.  
Chocolate and nut brownie with dulce de leche ice cream.

# D R I N K S

## N O   A L C O H O L

Coconut water for receptive.

Still water (individual bottles).

Soft drinks (Coca-Cola, Coca-Cola

Zero, Guaraná, Guaraná Diet in individual cans.

Grape juice and peach Del Valle (individual bottles).

## A L C O H O L I C

Long neck beer;

Heineken

Stella Artois

Budweiser

## Drinks & Caipirinhas Bar

Caipirinha Bar:

Absolut Vodka, Sagatiba cachaça and

Azuma Kirin sake.

Jar of Clericot (Sparkling wine on behalf of the customer.

Caipifrutadas

Spices ginger, mint, basil, rosemary.

lemon, lychee, grape, pineapple, tangerine, passion fruit, strawberry and blackberry.

## D R I N K S   B A R

**Gin Tônica - Gin Tanqueray** (choose one of the 3 options)

**Gin, lemon and rosemary;**

**Gin, pomegranate and basil;**

**Gin, green grape, mint.**

**Classic Drinks**

**Mojito, Aperol** (Sparkling wine in use at the party),

**Cosmopolitan, Kir Royal and Dry**

**Martini.**



## R E S E R V A T I O N   S E R V I C E S

Service configured for up to 5 people.

Capacity per vessel: 12 people

Availability for larger groups of people  
and parties on the islands upon prior quote.

This reservation must be made up to 10 days in advance  
with advance payment.

Standard Brasil VIP

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