



THE ANTIGUA CHARTER YACHT SHOW

There Is No Sincerer Love Than the Love of Food.

– George Bernard Shaw.



Edition 62 – 4-9th December 2023

The ACYM has been in existence for a great many years and is without doubt the forerunner of every other charter yacht show around. The Antigua Show has evolved to embody all that charter yacht Agents, Captains and Crew require, enabling them to network together whilst experiencing the unique ambience that these extreme vessels have to offer, and indeed Antigua itself. The yachts on the dock in Antigua form the backbone of the Caribbean charter fleet and viewing is an essential cog in the wheel for any agent wanting to offer a vessel to a client with confidence, knowing that what he has seen, touched, heard and mentally experienced is the real thing, is up to date, and that the crew really are up to the tasks expected of them.

All of the major charter brokerage houses will be represented, Burgess, Camper & Nicholson, Fraser Yachts, Hill Robinson, Luxury Yacht Group, Morley Yachts, Nicholson Yachts, Northrop & Johnson, Ocean Independence, Worth Avenue Yachts, Yacht Zoo, Y.CO and several more.

The show will be spread over three marinas, Nelsons Dockyard, Antigua Yacht Club and Falmouth Harbour and there are many functions that will take place. The Concours de Chef Competition, the Superyacht Charities Sundowners Evening, The Welcome Cocktail Networking Evening, the daily Informative Hour, The Start of the Season Party, Antigua Yacht Club & Falmouth Harbour Marina Night, various Seminars, The Nelson Dockyard Marina Night, The ACYM After Show Mingle and to end the show yachts can take part in The Sail Day and take their favoured brokers for a short trip out on the water. Also, on this final day there will be a display of 'Yachts for Sale' that yacht brokers can view and present to their clients. There are also a wonderful variety of onboard events, private dinners and parties staged by the Crews themselves.

As the industry gradually regains its confidence, it is felt that the 2023 Antigua show will return with more yachts, many more it is hoped, that will offer visiting brokers impressive viewing and networking opportunities. Above all this will allow them to recommend, with full confidence, those yachts that they discover here in Antigua to their clients, that is what a Charter Yacht Meeting is all about!

As mentioned above, one of the exceptional events that will take place during the show will be the 23rd edition of the 'Concours de Chef and Table Scaping Competition.' Antigua was the first venue to ever feature a Chefs competition and has set the standards in so many areas that other charter shows continue to follow.

For those Chefs and interior crew that have entered these contests over the years there have been many tears shed, mostly of joy, after all who would not want to win one of the several categories on offer, it is a CV in itself. For a yacht and its crew to participate takes a great deal of confidence and for those representing their yacht, winning will not only create a moment of great pride at the awards, but also a memory that will stay with them for ever.

Looking at this from a charter brokers perspective, to sell charters a yacht has to be special and fit exactly into the prospective client's remit, and that remit will no doubt include the words, 'Great Cuisine and Service.' The Chef's competitions were created to showcase exactly that, the culinary prowess of a yacht's Chef and the capabilities and artistic prowess of Stewards and Stewardesses that serve at table.

Many Chefs have become famous within the industry for their cooking skills and imagination by winning at the Antigua Charter Yacht Show, it is an event famed throughout the industry. Over the years the competition has had many themes for the entrants to contend with. The 2023 event is focused on 'Global Cuisine Inspirations' as yacht Chefs are assumed to have travelled extensively and gained inspiration from this, with a caveat, in obedience to our modern world, of 'Sustainable Products'. It is the Chefs interpretation of this and his cooking talent that will be judged. The five experienced Judges will be noting the visual appeal of the dishes served, with each of three dishes representing a different country. The taste, the creativity in presentation, cooking techniques and originality will be noted. Extra points will be awarded for Caribbean flare, the use of sustainable products and the ease to which the dishes can be oriented towards guests on special diets, gluten and lactose free, vegetarian etc.

Working closely with the Chef and his unique creations will be the Stewards and Stewardesses, without whom the table would be nothing but a barren landscape. Using their experience, imagination and in many instances, techniques honed over many years, these talented individuals will be expected to craft a table to frame the six servings, each of three courses, created in the galley. Again, knowing from where the dishes originate, and using sustainable products, the design for the table has to be able to catch the imagination of those judges by its appearance and presentation, creativity, originality and overall Impression.

The three dishes have to be served in a time frame of 30 minutes, exceed this and points will be deducted.

Is it easy, no, is it worth it, yes. Winning creates a great asset to the many agents that watch the results annually with great interest, enabling them to relay the news to their gourmet clients with no doubt in their minds.

The fleet is split into three categories, below 125ft, between 126ft and 159ft and over 160ft. A yacht can win 'Best Chef' and another in the same category 'Best Tablescape'.

On the evening of the 8th December the awards will take place at the iconic Admirals Inn in front of massed ranks of jubilant crew and agents, where the winners are announced and the many prizes awarded from the sponsors of the event.

In addition, there is also the CYBA Going Green Committee competition that will recognize the environmentally friendly protocols that the captains and crew have adopted on their yachts, and the Designer Water Awards for desalinated water that the crew flavor with natural ingredients such as fruits, vegetables and herbs and serve to brokers at the show and guests while on charter. All done with a focus on reducing amount of single-use plastic generated within our industry.

To bring your yacht along, or attend as a broker or vendor please contact: acym@antiguayachtshow.com or visit www.antiguayachtshow.com

