



HERMES

Charter Information



Hermes Charter Information

Operating in Galapagos: A Unique Experience with Its Own Logistics

Galapagos is a remote and protected destination where logistics play a fundamental role in the overall experience. The Galapagos National Park and Ecuadorian customs regulations enforce strict controls to preserve the fragile ecosystem, meaning that many international products cannot be brought into the islands, or arrive with extremely high import duties. In some cases, they are simply unavailable in the country.

Despite these conditions, our commitment remains the same: to provision Hermes with the highest-quality and most cutting-edge products available in the market. When an international item cannot be sourced, we conduct thorough research to select the best possible equivalent locally, always ensuring the uncompromising standard of luxury that defines Hermes.

In more traditional yachting destinations such as the Mediterranean, logistics are straightforward: large ports have immediate access to international markets, making nearly any product accessible at short notice. In Galapagos, achieving the same level of service requires extraordinary planning and effort. This is precisely what makes Hermes so special—we transform a remote, highly regulated environment into a seamless ultra-luxury charter experience.

Beverages and Gastronomy

Hermes includes a carefully curated Signature menu of wines and spirits, which forms an integral part of every charter.

- Should the guest wish to include in the charter the signature selections, the cost per person will be given according to the season.
- Should a charter request specific labels or premium alternatives, these can be arranged at an additional cost, depending on availability and import feasibility.

Culinary experiences follow the same principle: menus can be personalized within the proposed ingredients, and we also offer the option of Family Style service for groups who wish to share meals. Requests for specialty items outside of the standard plan can be accommodated with sufficient notice and an additional charge.



Itineraries and Operations

In Galapagos, itineraries are pre-approved and regulated by the National Park, and cannot be altered at will as in other destinations. Changes are only permitted under exceptional circumstances (such as mechanical reasons) and must be authorized officially.

If a charter requests extraordinary deviations or longer navigation distances, these may be approved at an additional fee that the Galapagos National Park sets. This request is to be communicated at least two months in advance.

Coordination and Planning

Excellence in Galapagos requires advance coordination. Guest information and preferences must be received well ahead of time (60 days prior the voyage) to allow us to personalize every detail and ensure flawless service.

When air tickets are issued directly through us and on the vessel's operating days, all airport fees, VIP lounges and ground handling services are included. This ensures a seamless arrival and departure experience, with full coordination between flights and the ship's operation.

Private flights must arrive in and depart from the Galapagos Islands concurrently with the commercial flights designated by Via Natura. Embarkation and disembarkation will be aligned with the commercial flight schedule which remains subject to modification based on changes to the applicable commercial flight schedules to and from the Galapagos.

The Hermes Experience

Hermes is a fully crewed charter, not a bareboat or skippered service. Among the inclusions:

- Fuel included.
- Mooring and permit fees included.
- A highly trained crew, including butlers, chefs, and spa therapists.
- Fine dining cuisine and a complete spa menu onboard.
- Up to four daily excursions to authorized visitor sites, combining land explorations and water-based activities such as snorkeling, kayaking, or panga rides.
- Year-round operation.

Ultimately, Hermes does not simply sail Galapagos—it makes Galapagos possible, turning one of the world's most regulated and logistically complex destinations into a flawless, ultra-luxury experience.



Signature Wines

Wines in Minibars and Onboard Bars

Onboard bars feature a curated selection of wines including renowned grape varieties such as Chardonnay, Riesling, Rosé, Merlot, Cabernet Sauvignon, Sauvignon Blanc and sparkling wines from all around the world. In addition, your Butler will enhance your minibar to include your personal selection of choice among the options onboard. These wines are available for our guests to enjoy at any time, providing an unparalleled wine experience while sailing through the breathtaking Galapagos Islands.

Dinner Wine Selection

Each evening, guests are treated to two specially selected wines for dinner: one white and one red. This selection is meticulously paired with the dinner menu and features prestigious labels from the world's most renowned wine regions. The chosen wines ensure a sublime dining experience with every sip, celebrating excellence and complexity.



WHITE WINE

Enigma Chardonnay	Dos Hemisferios	El Morro, Ecuador
Sauvignon Blanc	J. de Villebois	Loire Valley, France
Riesling	Peters Mertes	Mosel, Germany
ISTÀ Pinot Grigio Delle Venezie	Tinazzi	Veneto, Italy
Colombard Gros Manseng	Domaine de Miselle	Côtes de Gascogne, France
Vignamato Verdicchio Castelli di Jesi Classico Superiore	Cersiano	Marche, Italy
Bila-Haut Blanc	M. Chapoutier	Côtes du Roussillon, France

RED WINE

Cap Royal Bordeaux Supérieur	Cap Royal	Bordeaux, France
Gascón Pinot Noir	Escorihuela Gascón	Mendoza, Argentina
Chianti Colli Senesi	Castello di Farnetella	Tuscany, Italy
Massaluca Garnatxa & Samsó	Massaluca	Terra Alta, Spain
Infinity Primitivo	Infinity Wines	Puglia, Italy
Belleruche Côtes du Rhône	M. Chapoutier	Rhône, France
Valpolicella DOC	Tommasi	Verona, Italy

*It should be noted that the dinner wine selection is subject to regular availability in the Ecuadorean market and could be limited by import restrictions by Galapagos authorities and/or airline cargo capacity



Signature Liquors

WHISKY, SINGLE MALT, BOURBON

Johnnie Walker Black

Glenmorangie The Original

Jack Daniels

Wild Turkey

VODKA

Smirnoff

GIN

Crespo

Tanqueray

RUM

Flor de Caña

TEQUILA

Jose Cuervo Silver



Signature Liquors

CREMES

Baileys

APÉRITIFS

Carpano Classico

Carpano Bianco

Carpano Extra Dry

Jerez Tio Pepe

Aperol

Campari

DIGESTIFS

Limoncello

Fernet Branca

Frangelico

Cointreau

Chinchon

BEER

Club Verde

Santa Cruz Brewery APA

Santa Cruz Brewery Hammerhead Hazy IPA



Premium Wines

Premium Wine List

For those seeking an even more exclusive experience, a Premium Wine and Liquor List is available at an additional cost. This list is curated by experts and includes wines from highly recognized and award-winning wineries worldwide. Our guests can explore a variety of exceptional wines, each selected for its superior quality and prestige.

This premium selection offers a unique opportunity to savor some of the most coveted and celebrated wines, further elevating the onboard experience.



CHAMPAGNE

WINE	ORIGIN	PRICE
Dom Pérignon Blanc Vintage	<i>Champagne, France</i>	\$ 1034
Veuve Clicquot Demi Sec	<i>Champagne, France</i>	\$ 269
Champagne Taittinger Brut Millesime	<i>Champagne, France</i>	\$ 239
Moët & Chandon Brut Imperial 750ml	<i>Champagne, France</i>	\$ 203

SPARKLING WINE

WINE	ORIGIN	PRICE
Alberto Nani Prosecco DOC	<i>Veneto, Italy</i>	\$ 94

ROSE WINE

WINE	ORIGIN	PRICE
Domaine de Miselle Rosé	<i>Côtes de Gascogne, France</i>	\$ 86

WHITE WINE

WINE	ORIGIN	PRICE
Pouilly Fumé, Villebois	<i>Val de Loire, France</i>	\$ 165
Chablis 1er Cru Charly Nicolle	<i>Bourgogne, France</i>	\$ 198
Castelfeder DOSS DOC Pinot Grigio 2020	<i>Trentino-Alto Adigio, Italy</i>	\$ 120
Lugana Aristocrático DOC	<i>Lombardy, Italy</i>	\$ 177



RED WINE

WINE	ORIGIN	PRICE
Contino Reserva 2017	<i>Rioja, Spain</i>	\$ 244
Chateau Massereau Graves	<i>Bordeaux , France</i>	\$ 187
Varv�ra Bolgheri DOC 2018	<i>Tuscany, Italy</i>	\$ 196
Luigi Einaudi Barolo Ludo	<i>Piamonte, Itay</i>	\$ 275
Bellaria Assunto Brunello di Montalcino DOCG	<i>Tuscany, Italy</i>	\$ 342
M. Chapoutier La Bernardine Chateauneuf de Pape	<i>Rh�ne, France</i>	\$ 299
Tommasi Amarone della Valpolicella Classico DOCG	<i>Verona, Italy</i>	\$ 299

PORT & DESSERT WINE

WINE	ORIGIN	PRICE
Niepoort Colheita Oporto	<i>Douro, Portugal</i>	\$ 173
Apasionado de Jos� Pariente Late Harvest 2019	<i>Rueda, Spain</i>	\$ 151

Rates include taxes



Premium Liquors

WHISKY, SINGLE MALT

Chivas Royal Salute 21 Years	\$1196
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Johnnie Walker Gold	\$ 389
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Glenmorangie Nectar D'Or	\$ 310
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RUM

Zacapa 23 Years	\$ 357
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TEQUILA

Don Julio Blanco	\$ 326
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Don Julio Reposado	\$ 366
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COGNAC

Hennessy Vsop	\$ 340
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Rates include taxes



Buffet Breakfast Menu

BEVERAGES

Freshly Brewed Coffee

Teas

Hot Cocoa

Fresh Juice

Yogurt

Milk

COLD STATION

Variety of Pastries and Breads

Muesli, Cereals and Granola

Fresh Cut Daily Fruit Selection

Charcuterie Board Platter

OMELETTE STATION

Farm Raised Egg Omelet Station with your choice of

Brunoise Peppers

Tomato & Onion

Sliced Button Mushrooms

Country Baked Ham Chunks

Sharp Cheddar Cheese



Buffet Breakfast Menu

HOT STATION - MONDAY

Perico Eggs

Spanish Tortilla

Plantain Balls with Pork Crackling "Bolón"

Bacon and Sausages

Pancakes

Grilled Tomatoes and Red Beans

HOT STATION - TUESDAY

Scrambled Eggs

Quesadillas

Corn Paste with Cheese wrapped in Corn Leaves "Humita"

Bacon and Sausages

Waffles

Plantain Chicken Patties "Empanada"

Spinach



Buffet Breakfast Menu

HOT STATION – WEDNESDAY

Poached Eggs

Truffle Scramble Hominy and Cheese with Poached Eggs “Motepillo”

Fish Bun “Bollo”

Bacon and Sausages

Mushrooms

HOT STATION

Scrambled Eggs with Potatoes

Ecuadorian Mash Plantain “Tigrillo” with Cheese and Pork Crackling

Plantain Balls with Cheese “Bolón”

Bacon and Sausages

Pancakes

Grilled Tomatoes and Yellow Beans



Buffet Breakfast Menu

HOT STATION

Scrambled Eggs

Vegetable Frittata

Cassava dumpling with Lemongrass Honey "Muchín"

Bacon and Sausages

Plantain Cheese Patty "Empanada"

Portobellos

HOT STATION

Poached Eggs

Quesadillas

Sweet Ecuadorian Steamed Cake "Quimbolito"

Bacon and Sausages

French Toasts

Grilled Tomatoes and Red Beans



Buffet Breakfast Menu

HOT STATION

Hard Boiled Eggs

Deviled Potatoes

Fried Plantain with Cheese "Patacones"

Bacon and Sausages

Waffles

White Corn Dumpling with Vegetables and Meat "Tamal"

Grilled Vegetables

**Ingredients may vary according to marketing availability.*



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Octopus Ceviche

HOT STATION

Ecuadorian Chicken Stew "Seco de Pollo"

Goulash

Porchetta with its Gravy

Tiramisu



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Lupin Bean Ceviche

HOT STATION

Garlic Shrimp

Beef Tenderloin with Mushroom Sauce

Fish of the Day in Salt Crust

Blackberry Cheesecake



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Palm Heart Ceviche

HOT STATION

BBQ Pork Ribs

Chicken Breast

Grilled Lobster

Grilled Fish of the Day

Ice Cream Station



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Ceviche Station

HOT STATION

Ecuadorian Fried Pork "Fritada de Cerdo"

Chicken Milanese

Tiramisu



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Shrimp Cesar Salad

HOT STATION

Chicken Breast with Mushroom Sauce

Fish Stew

Roasted Pork

Brownie



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Vegetarian Ceviche

HOT STATION

Beef Tenderloin

Chicken Breast

Octopus

Fish of the Day

Passion Fruit Cheesecake



Buffet Lunch Menu

COLD STATION

Salads and Fresh Vegetables

Assorted Bread and Pastry

Fish Ceviche

HOT STATION

Ecuadorian Fish Stew "Encocado"

Breaded Shrimp

Roast Beef

Ice Cream Station

**Ingredients may vary according to marketing availability.*



PARADISO

Starter

Tuna Tartare

Yellow Fin Tuna, Citrus Marinated Avocado, Confit Plantain Puree, Crispy Wonton and Naranjilla Ponzu Sauce.

Quinoa Salad

Quinoa, Roasted Beets, Goat Cheese, Candied Walnuts and Honey Mustard Vinaigrette.

Soup

Pumkin Soup

Pumkin, Truffle Oil & Wheat Crouton.

Main Courses

Fish Of The Day

Grilled Grouper, Lime and Butter Sauce, Zaffron Risotto and Grilled Greens.

Pork Ribs

Pork Ribs, Galzed with Naranjilla Sauce, Potato Purée & Red Cabbage.

Dessert

Chocolate Cake

Sponge Layered Chocolate Cake.

Wine Selection

J. Villebois Sauvignon Blanc
Cap Royal Bordeaux Supérieur



PARADISO

Starter

Crab Timbale

Manabi Royal Crab, Creamy Avocado, Lemon and Cilantro, Chili Powder, Yuca Chips and Mango Reduction.

Hearts of Artichoke

Artichoke, Red Bell Pepper Reduction, Cherry Tomatoes, Diced Avocado and Uvilla Vinaigrette.

Soup

Lobster Bisque

Galapagos Lobster, Creamy Shellfish Soup, Achiote Oil, Herb Crostini.

Main Courses

Fish Of The Day

Cod Fish, Quinoa Risotto, Sauteed Greens with Bacon and Andean Mushrooms Sauce.

Filet Mignon

Grilled Filet Mignon, Red Wine Demi-Glace, Truffled Mashed Potatoe & Confit Cherry Tomato.

Dessert

Blackberry Bavaoise

Light Blackberry Bavaoise, Uvilla Coulis, Quinoa Cookie and Mint Leaves.

Wine Selection

ISTA Tinazzi Pinot Grigio

Castello di Farnetella Chianti Colli Senesi



PARADISO

Starter

Palm Heart Salad

Palm Heart, Cherry Tomatoes, Diced Avocado and Uvilla Vinaigrette.

Trout Causa

Smoked Trout, Potato, Creamy Avocado and Yellow Pepper Sauce.

Soup

Fava Bean Cream Soup

Fava beans with a Crispy Touch and Cheese.

Main Courses

Chicken Breast with Blueberry Sauce

Chicken Breast Stuffed with Sweet Corn and Ricotta Cheese, Wild Blackberry Reduction, Sweet Corn Purée and Sautéed Vegetables.

Octopus and Lobster Meloso

Sauteed Octopus & Lobster with Cilantro Butter Served Over a Juicy Ecuadorian Style Rice with Green Peas and Baby Carrots.

Dessert

Fondant au Chocolat

Warm Chocolate Fondant with a Goopy Molten Center.

Wine Selection

Vignamato Verdicchio dei Castelli di Jesi

Escorihuela Gascón Pinot Noir



PARADISO

Starter

Mango Ceviche

Mango, Coconut Ceviche Sauce, Chilli, Red Onion and Cilantro Leaves.

Wahoo Crudo

Fresh Wahoo Slices, Yellow Chilli Emulsion, Pickled Radishes, Basil Oil and Microgreens.

Soup

Pumpkin and Ginger Cream Soup

Creamy Pumpkin, Fresh Ginger Infusion, Coconut Cream and Red Oil.

Main Courses

Fish Of The Day

Grilled Cod Fish, Miso Sauce, Green plantain Puree and Candied Tomatoes.

Braised Ossobuco

Slow Cooked Veal Shank in Fine Herbs and Red Wine, Served with Classic Mashed Potatoes, Steamed Vegetables, and a Rich Demi-Glace Made from its Own Jus.

Dessert

Passion Fruit Sorbet

Passion Fruit Sorbet with Quinoa Crunch and Fruit Coulis.

Wine Selection

Peter Mertes Riesling

Tommasi Valpolicella DOC



PARADISO

Starter

Grilled Octopus

Grilled Octopus, Rocotto Sauce, Fresh Cilantro, Tender Corn and Sweet Potato Chips.

Tomato Tartar

Tomato, Basil Oil, Balsamic Reduction, Feta Cheese and Olive Oil Tapenade.

Soup

Quinoa Veloute

Andean Quinoa, Wild Mushrooms in Miso Reduction, Truffle Oil and Crouton.

Main Courses

Duck Confit

Duck Confit with Passion Fruit Reduction, Orzo and Beet Purée.

Prawns with Petit Pois

Grilled Prawn, Petit Pois Purée and Sauteed Vegetables.

Dessert

Uvilla Flan

Uvilla, Rum Caramel, Passion Fruit Meringue, Fruit Coulis.

Wine Selection

Enigma Chardonnay
Infinity Primitivo Puglia



PARADISO

Starter

Artisan Cheese Plate

Aged Cheeses, Served with Goat Cheese Mousse and a Compote of Candied Fig.

Crab Timbale

Assortment of Quinoas with Cram Cheese, Citrus Mango Sauce.

Soup

Tree Tomato Gazpacho

Tree Tomato, Fresh Cucumber, Basil Oil, Garlic Croutons and Herb Vinaigrette.

Main Courses

Stuffed Chicken Breast

Farm Chicken Breast, Sweet Corn and Goat Cheese Stuffing, Wild Blackberry Reduction, Andean Potato Purée and Asparagus.

Porkloin in Tamarin Sauce

Glazed Pork Rib, Mashed Potatoes, Tamarin Sauce, and Pickled Red Cabbage.

Dessert

Chocolate Ganache

Decadent Chocolate Cupcake with Silky Ganache.

Wine Selection

Bila-Haut Blanc Côtes du Roussillon

Belleruche Côtes du Rhône



PARADISO

Starter

Scallop Ceviche

Scallops, Citrus Marinade, Red Onion, Cilantro and Sweet Potato Chips.

Ratatouille Salad

Ratatouille with Provence Spices, Parmesan Tuile and Edible Sprouts.

Soup

Potato Locro

Potato, Farmer's Cheese, Achiote Oil, Toasted Corn Avocado and Cilantro Leaves.

Main Courses

Fish Of the Day

Scorpion Fish with Shrimp Sauce, Yuca Purée and Red Bell Pepper Sauce

Roasted Lamb Chops

Herb Crusted Lamb Chops, Mint Jus, Mashed Potatoes and Sauteed Vegetables.

Dessert

Tres Leches Cake

Sponge Cake, Evaporated and Coconut Milk

Wine Selection

Domaine de Miselle Colombard Gros Manseng

Massaluca Garnatxa Negra & Samsó

**Ingredients may vary according to marketing availability.*



Room Service - Breakfast Menu

Available from 6:00 AM to 11:00 AM Upon Request

American Breakfast

Two eggs with smoked bacon, sausages, and hash browns. Choice of scrambled or fried eggs.

Avocado Toast

Fresh daily bread topped with avocado, poached egg, and crispy bacon.

Eggs Benedict

Bagels with hollandaise sauce. Choose from cured trout, serrano ham, or mushrooms.

Waffles

Served with maple syrup, whipped cream, and fresh berries.

French Toast

Served with maple syrup, whipped cream, and fresh berries.

Bircher Muesli Bowl

Traditional Swiss Muesli with oats, fresh fruit, and nuts.

All breakfast come with a basket of house-made bread, butter, jam, chopped fruit; coffe, tea, herbal infusions, or juice of the day.



In Suite Mini Bar

SNACKS

SOFT DRINKS

Sparkling Water
Sparkling Lime Water
Sparkling Grapefruit Water
Coca Cola

HOUSE WINE

Your Personal Choice

HOT BEVERAGES

Regular Coffee Pods
Decaf Coffee Pods
Assorted Tea Bags



Exclusive Massage Selection Aboard Hermes

Indulge in a curated selection of therapeutic massages designed to enhance relaxation, restore balance, and revitalize the body amidst the breathtaking scenery of the Galapagos. Each treatment is performed with the utmost care, using expert techniques and premium essential oils for a deeply rejuvenating experience.

Serenity Aromatherapy Massage

A gentle yet effective full-body massage designed to melt away stress and tension. Infused with the finest essential oils tailored to your preference—lavender for deep relaxation, citrus for an uplifting boost, or peppermint for muscle relief—this treatment enhances circulation while promoting a profound sense of tranquility.

TIME

50 min.

PRICE

\$195

price include taxes*

Deep Tissue Renewal Massage

Designed for those seeking a more intense muscle release, this therapeutic massage focuses on deep layers of muscle tissue to relieve chronic tension, knots, and stiffness. Expert hands apply slow, deliberate pressure to restore flexibility and alleviate discomfort, making it an excellent choice for post-adventure recovery.

TIME

50 min.

PRICE

\$225

price include taxes*



Hot Lava Stones

A luxurious and deeply warming treatment that uses smooth, heated volcanic stones to melt away muscle tension and promote profound relaxation. The warmth of the stones enhances circulation, soothes aching muscles, and balances energy flow, making it the perfect indulgence for ultimate well-being.

TIME	PRICE
50 min.	\$255

price include taxes*

Foot Reflexology Rebalance

A specialized treatment that stimulates key pressure points in the feet to restore energy flow and promote overall well-being. This ancient healing technique is perfect for soothing tired feet after a day of island exploration, improving circulation, and leaving you feeling re-energized.

TIME	PRICE
30 min.	\$100
45 min.	\$130

price include taxes*



Wave Harmony Head & Scalp Massage

A deeply soothing massage designed to release built-up tension in the scalp, neck, and shoulders. Using slow, flowing movements and nourishing essential oils, this treatment relieves stress, enhances circulation, and promotes a sense of clarity and relaxation—perfect for those seeking a moment of pure tranquility while sailing the open sea.

<i>TIME</i>	<i>PRICE</i>
30 min.	\$105
45 min.	\$135

price include taxes*

Each of these experiences has been thoughtfully designed to complement your journey aboard Hermes, allowing you to embrace pure relaxation while surrounded by the wonders of the Galapagos.