

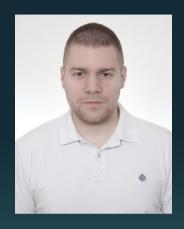




Marino Koceić

CAPTAIN Croatian

Hailing from Croatia, Marino brings over 15 years of expertise in navigation and vessel maintenance. Known for his professionalism, reliability, and approachable demeanor, he is deeply passionate about the sea—a love sparked in childhood by his father, a sailor, and the family boat. Throughout his career, Marino has served as a Deckhand, Technical Manager, and Captain on charter yachts for over nine years. This diverse experience has honed his leadership, people management, and engineering skills. For him, the safety and security of the vessel, as well as the well-being of guests and crew, are top priorities. Marino is excited to welcome new guests aboard ORLANDO L and share the beauty of his homeland. In his free time, he enjoys participating in sailing regattas and exploring new destinations. Previous Experience as Captain: Princess P 62 (charter) Sunseeker 72 (charter) Riva 85 Opera (charter) CCYD 22 (charter) Languages: English, Croatian



Branislav Jokšić

CHEF Serbia

Branislav began his culinary journey in a restaurant in Belgrade, which served as a stepping stone for his progression toward top hotels and restaurants. After spending several years in Belgrade, he decided to elevate his career by pursuing opportunities abroad. Eager to expand his knowledge and experience, he continued his culinary development in a renowned Parisian restaurant. Alongside his industry experience, he further honed his culinary skills by competing in international competitions in Luxembourg and Stuttgart, where he won two bronze medals as captain of the junior culinary team. Branislav is an ambitious and hardworking individual, driven by the desire for continuous growth and improvement within the fields of hospitality and gastronomy. His life and culinary philosophy are grounded in discipline and dedication, which he applies both in his kitchen and work environment. He values teamwork and enjoys being surrounded by enthusiastic, young individuals who share his passion for food, while also appreciating the wisdom and experience passed down from older, seasoned professionals. With a deep love for classic French cuisine, Branislav also has a strong interest in Asian culinary traditions. His culinary mission is simple yet powerful: to create food that brings happiness and satisfaction to those who experience it.



Marija Brzaković



Ivan Dabro

STEWARDESS

780Marija is a dedicated and professional individual with a diverse career journey, starting as a nurse and transitioning into the hospitality industry. With a year of nursing experience, she later pursued a career in hospitality, gaining valuable experience working as a waitress in some of Belgrade's most renowned establishments, including Klub književnika, Kalemegdanska terasa, and the Radisson Hotel. Marija prides herself on her responsibility, professionalism, and commitment to ongoing personal and professional development. Raised in a family that values hard work, discipline, and order, she has applied these principles to excel in her career. Her excellent communication skills and ability to adapt to different teams have allowed her to establish strong relationships with guests and colleagues.

DECKHAND

Croati

Ivan Dabro is a dedicated and versatile hospitality professional with a background in traffic engineering and hands- on experience in the service industry. He has worked as a waiter, bartender, and technician, demonstrating strong communication skills, attention to detail, and adaptability in dynamic environments. Ivan is known for his calm and measured approach with both guests and colleagues, as well as his ability to quickly take on new tasks. With certifications including STCWA-VI/1, ENG 1, and a Seaman's Book, he is physically fit, team-oriented, and well-prepared for roles in both hospitality and technical settings. He is fluent in English.