



February 28, 2023

This letter serves as a reference for Mr. Scotty Wagner as confirmation that he has been employed on M/Y MUCHOS MAS in the role of freelance Chef from January 15<sup>th</sup> through February 20<sup>th</sup>, 2023

MUCHOS MAS Muchos Mas is a Cayman Island registered commercial motor yacht, (44m, 491 gross tons, Official number 747153). MUCHOS MAS is a very busy dual-season charter yacht which prides itself on providing the highest levels of service at all times. During Chef Scotty's time on board, we performed one charter and one owner's trip while our fulltime chef was on annual vacation.

Chef Scotty performed his chef's duties exceptionally well and delighted our guests with his creative menus and exceptional plating techniques, continually receiving praise from guests. Truly passionate about his food, Chef Scotty shows his creativity and dedication to putting out the best version of his menus for every guest experience. The galley was always well maintained, organized and provisioned appropriately according to received preference sheets. Dietary guidelines were always adhered to, and Chef Scotty was able to provide enticing options for guests with restricted diets. The MUCHOS MAS owners were impressed by how quickly Chef Scotty adapted to the program and would consider him for any future permanent position. We wish Chef Scotty well in his future yachting endeavors and believe that he would be a valued addition to any yachting program.

I can be contacted personally to provide any additional information required to support this letter.

Sincerely,

Captain Troy Dougherty  
M/Y MUCHOS MAS  
Cell: +1 954 854 3383  
Email: dougherty.maritime@gmail.com

Leucadendra Marine Investments  
Floor 4 Willow House, Cricket Square, Grand Cayman, Cayman Islands KY1-9010  
Official No. 747153



Barbados, 23<sup>rd</sup> of January 2024

To whom it may concern,

This letter is to testify that Mr. Scott Wagner US citizen, Passport A16178203 has been employed on MY ELA as Chef from the 11<sup>th</sup> of December 2023 until the 23<sup>th</sup> of January 2024, during this period he has been catering for 10 crew and up to 10 guests as solo chef.

Scott has done an excellent job, both on Charter and off Charter, he has delivered tasty, healthy variegated food, on time, He has prepared balanced meals catering for the different tastes and requests from the crew of 9, he kept within the budget and reduced sensibly the food waste onboard.

The contract under which he has been employed was only temporary and I am sorry to see him going, I would happily re-employ him if the occasion will arise.

I recommend Scott on vessels of any size as chef during charters or for temporary gigs.

For any question Regarding Ms. Wagner, please do not hesitate to contact me at the below contact addresses.

Kind Regards



Capt. Giovanni Andreini

Tel. and Whatsapp: +39 3462224939

e-mail: captain@elayacht.com

MY ELA - 499 GT- IMO 9902201 - BIKINI  
OCEANA 289 LTD - BUSINESS PARK A7  
GEORGETOWN - CAYMAN ISLANDS



To Whom It May Concern,

I am writing to provide a reference for Chef Scotty Wagner, who has worked for Leeward Staffing as a freelance Executive Chef during the last few years. Chef Scotty mainly worked for us in a remote island setting, specifically on private islands.

During his time with us, Chef Scotty demonstrated his culinary skills and commitment to his work. He consistently prepared meals that met the expectations of our clients, showcasing his ability to create delicious dishes in challenging conditions. His culinary creations were well-received by our clients and contributed to their overall satisfaction during their stay.

I recommend Chef Scotty Wagner as a competent and dependable chef for any employer seeking a chef who can deliver quality meals and maintain professionalism in diverse environments.

Please feel free to contact me if you require any further information or clarification regarding Chef Scotty's performance during his tenure with Leeward Staffing.

Sincerely,

A handwritten signature in blue ink, appearing to read "John McDonough", with a long horizontal flourish extending to the right.

John McDonough,  
Founder & CEO Leeward Staffing  
JJ@leewardstaffing.com



YONDER HOLDINGS LTD

November 14, 2018

To Whom It May Concern,

I'm writing this letter on behalf of Chef Scotty Wagner. He has worked with our family office for a few years now in different capacities which show his strong diversity and influence in different departments.

We first met Scotty through another chef source and Scotty did some spent some time at the Family's private island for a few months. He was clearly highly skilled and passionate about his food. We were impressed by his culinary artistic ability and by his vast range of types of cuisine. He also did a wonderful job with turning remaining food items into delicious usable items such as stocks, ice creams, infused oils, etc. There seemed to be very little waste and we were always impressed by what he used up. Scotty has an infectious laugh and wonderful personality. One of the best things about Scotty outside his obvious talent is his willingness to help and be part of a team for the greater good. I've worked with many chefs and you always seem to find that ego that many chefs have. He consistently has a positive demeanor and is a treat to see in the kitchen.

Scotty was taken from us at the Private Island for a while as the owner asked him to be his personal chef which Scotty accepted and did for a few years. The owner then moved to London for a while so Scotty returned to the island and we were very happy to have Scotty back!

Scotty comes from a background of owning & operating his own catering service prior to working with us which helped him delegate the kitchen needs to the chef team. He oversaw a team of chefs and prep cooks from 3-5 on the family's private island in the Bahamas when we had large events which were quite frequent. Many guest trips were back to back as well. Scotty is no stranger to the world of a guest group of 20 leaving on one day and a group of 30 arriving the next. He has regularly cooked for 30+ people for a week at a time at the private island.

Scotty is also an incredibly hard worker. If I had to critique anything, I would say that he is sometimes too passionate, and I would have to force him to leave the kitchen in which he listened every time and did with a smile. He is that driven! Depending on what your exact needs are you will find more than an Executive chef in Scotty. You will find a workhorse with no ego and likely a family friend.

Please feel free to reach out to me should you have any questions.

Michelle Woods, VP Yonder Holdings Ltd.

[michelle@overyondercay.com](mailto:michelle@overyondercay.com)

[www.overyondercay.com](http://www.overyondercay.com)

# Belbuck26 Holdings, LLC

10 October, 2023

To Whom It May Concern,

I serve as a Chief of Staff to the principals of a large, international single-family office. I have known Chef Scott Wagner for ten years and had the pleasure of working with him on many occasions, including several years where he was a full-time employee.

Scott has served as a lead estate chef, managed large events, performed travelling service on various private aircraft and boats, and served as head chef at a remote private island location.

Chef Scott is at the top of his game, with mastery a diverse range of cuisines. He is extremely creative, especially when faced with challenging/specialist dietary needs. He is very personable, and his versatile skillset extends beyond the kitchen, providing top-notch event planning and execution, including management of staff for larger scale event catering projects.

A strong team player, Scott has frequently jumped headfirst into the executive assistant role when needs have arisen, helping to guarantee seamless service for our clients.

I have worked closely with Chef Scott and have received excellent feedback from clients and guests. I find his character and particularly his work ethic exceptional. I have no hesitation in recommending him to you. Please feel free to reach out with any questions that you may have.

Best Regards,

A handwritten signature in black ink, appearing to read 'Sam Roberts', with a stylized flourish underneath.

Sam Roberts

Vice President

+1 832 499 2149

Scotty -

your wedding was successful  
because of all the love & care  
you put into your food. Thank you so  
much for everything. Sorry about  
Mus/Gie + his wife - hopefully you  
at least have fun stories to tell  
a year from now.

I Jo & Len

Scott,

Thank you so much for all  
you did to make our wedding  
what we imagined, and for  
putting up with my many  
emails 😊 Wouldn't have been  
the same without you and your  
team!

Alex & Ali

