



Belle

A luxurious super yacht with impressive features

36

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

Belle is a stunning European motor yacht launched in 2016. A luxurious super yacht with impressive features, Belle is 30 meters long offering ample space and comfort.

Belle's ability to accommodate up to 36 guests for special occasions and celebrations is another outstanding feature. Whether it's a birthday celebration, wedding, or corporate event, this yacht offers each guest an exquisite and unique experience.

Overnight charters are also welcome, with a rare 10-guest capacity, making it perfect for family vacations or group retreats.

Built in Europe, Belle features a sleek, contemporary, interior finish that make her cosy and friendly. Every element, from the opulent staterooms to the expansive deck areas, has been thoughtfully designed to give visitors the highest level of luxury and style.

Overall, Belle is an exquisite motor yacht ideal for guests seeking the pinnacle of luxury yacht charters.

Locations:

November – June: Sydney / Pittwater*

July: Shipyard

August – October: Whitsundays, Magnetic Island*, Cairns*, Port Douglas*

*relocation fees apply, POA

Vessel Capacities

Day Charter – 36 guests

Liveaboard – 8 to 10 guests

Special Features

Build: Moonen Yachts

Length: 29.9 m / 98 ft

4 Guest Suites (1 Master, 1 VIP, 2 Twin Cabins)

Air-conditioning

TV Screens

Bluetooth Connectivity

Catering & BYO Accepted

**Nudity, strippers and topless waiters are not permitted as part of any charter onboard Belle. A strict no shoe policy applies on board.*

Belle

Charter Rate



HOURLY CHARTER RATE

Minimum 4 hours

0-36 guests
\$3000 / hr

Pick up and drop off wharf fees apply – \$50 per visit

WATER SPORTS - DAY CHARTER

Lilypad & 2 x SUPS included in 4 hour yacht hire
Aquabana ocean pool - \$1000 min 4 hour charter

Available wharfs:

Casino Wharf
King Street
Aquarium
Campbells Cove
Eastern Pontoon
Double Bay Ferry Wharf
Rose Bay Public Wharf
Mosman Bay Ferry Wharf
Pyrmont Bay (End of Harris St)

Wait Staff Required

1 wait staff is required for every 10 guests
\$400pp for 4 hours
\$85pp per hour for every additional hour

Chef Fees

\$450 for 4 hours
\$85 per hour for every additional hour

Swimming

All in-water activities require a lifeguard to be employed for safety at the charterers expense. Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.

BYO Towels please.

\$450 for a 4 hr charter
\$85 per additional hour

Surcharges apply for public holidays and special events.

Public holiday surcharges: 25% on yacht hire, food and beverage packages, 100% on chef and wait staff fees

Special Events include: Australia Day, Boxing Day, Christmas Day, New Years Eve and New Years Day.

All prices for special events are POA

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Charter Rates

TERM CHARTER RATES

Up to 8 guests

(All-Inclusive):

- 1 Night: \$28,000*
- 2 Nights: \$50,000*
- 3 Nights: \$72,000*
- 4 Nights: \$96,000*
- 5 Nights: \$120,000*
- 6 Nights: \$144,000*
- 7 Nights: \$168,000*

ALL-INCLUSIVE RATES INCLUDE:

- Meals curated by on board chef based on client preferences
- Wines and beverages from on board wine & beverage list.
- Professional crew of 5 including on board chef
- Fuel consumed while cruising the specific cruising area as outlined on charter agreement. Some itineraries
- may additional fee.
- Daily guest suite housekeeping and turn down service
- All ensuites stocked with luxury amenities
- Water sports



CANAPÉ PACKAGES

SILVER CANAPÉ PACKAGE

\$88 per person

Includes 8 canapés, 1 substantial dish, and 1 dessert

Canapés

- Chorizo & Charred Sweet Corn Tartlet with corn puree
- Arancini with saffron & mozzarella, chive aioli (v)
- Vegetable Spring Rolls with sweet soy dipping sauce and sliced shallots (v)
- Sumac-Crusted Angus Beef on sourdough crouton with horseradish cream
- Tasmanian Salmon Tartare with compressed cucumber and lime crème fraîche (gf)
- Handmade Pork & Prawn Dim Sim with chili, lime & coriander dipping sauce
- Japanese-Style Karaage Chicken with togarashi aioli
- Beef Slider with smoked aioli, aged cheddar, and burger pickle

Substantial

- Ricotta, Fetta & Spinach Ravioli with roasted tomato sauce and fresh parmesan

Dessert

- Gelato Selection, dipped in chocolate and served in a mini cone (v)

GOLD CANAPÉ PACKAGE

\$108 per person

Includes 10 canapés, 1 substantial dish, and 1 dessert

Canapés

- Oregano-Crumbed Chicken Goujons with herbed aioli
- Beechwood Smoked Salmon Blini with dill crème fraîche and salmon roe
- Tartlet of Spring Peas with whipped honey ricotta, preserved lemon, and hazelnuts (v)
- Grilled Thyme Field Mushroom with caraway croute and parmesan whip (v)
- NSW South Coast Oysters with mignonette dressing and lemon (gf)
- Arancini with saffron & mozzarella, chive aioli (v)
- Riverina Beef Sausage Roll with spiced chutney
- Seared Salmon Tataki with ruby grapefruit and pepper caramel (gf)
- Beef Slider with smoked aioli, aged cheddar, and burger pickle
- Grilled Chicken Satay Skewers with satay sauce and fresh coriander (gf)

Substantial

- Beer Battered Flathead with chips, herbed tartare sauce, and lemon

Dessert

- Chocolate Fudge Brownie with caramel



CANAPÉ PACKAGES

PLATINUM CANAPÉ PACKAGE

\$128 per person

Includes Antipasto Grazing Station, 9 Canapés, 1 Substantial Dish, and 2 Desserts

Antipasto Grazing Station

- A quality selection of brie, cheddar, and blue cheese
- Bread sticks, crackers, and quince
- Prosciutto, salami, and double smoked sliced ham with grilled antipasti vegetables and marinated olives

Canapés

- Grilled Field Mushroom with caraway croute and parmesan whip (v)
- Japanese-Style Karaage Chicken with togarashi aioli
- Chorizo & Charred Sweet Corn Tartlet with corn puree
- NSW South Coast Oysters with mignonette vinaigrette and rock salt (gf)
- Remoulade of Salmon & Capers with dill on a corn cracker (gf)
- Arancini with saffron & mozzarella, chive aioli (v)
- Freshly Peeled Market Best Prawns with zested lime aioli and tendril (gf)
- Beef Slider with smoked aioli, aged cheddar, and burger pickle
- Flathead Goujons with dill tartare sauce

Substantial

- Tasmanian Salmon Fillet with crushed new potatoes, salsa verde, lemon, and parsley (gf)

Desserts

- Salted Caramel & Belgian Chocolate Tartlet with powdered raspberries
- Gelato Selection, dipped in chocolate and served in a mini cone (v)



BUFFET PACKAGES
MINIMUM 14 GUESTS

GOLD BUFFET PACKAGE \$128 pp

2 canapés, 7 mains, 2 desserts

Canapés

Arancini, saffron & mozzarella, chive aioli (v)

Tartlet of Spring Peas, whipped honey ricotta, preserved lemon, and hazelnuts (v)

Mains

Roasted and Spiced Pumpkin Wedges - mint and Greek yoghurt dressing (v) (gf)
Wild Rocket Salad - shaved pear, Parmigiano-Reggiano, and reduced brown sugar balsamic (v) (gf)

NSW South Coast Oysters - pomegranate vinaigrette and lemon (gf)
Roasted Cauliflower - romesco sauce, pepita seeds, and herb dressing (v) (gf)

Roasted Chicken Thigh - confit garlic and sumac yoghurt (gf)

Baked Tasmanian Salmon - fennel, orange segments, and dill dressing (gf)

Individual Field Mushroom Tart - thyme and shaved parmesan (v)

Accompaniments

Sourdough Bread Rolls with butter

Desserts

Boardwalk Chocolate Brownie, salted caramel (v)

Lemon Curd Tartlet, crisp raspberry meringue



BUFFET PACKAGES
MINIMUM 14 GUESTS

PLATINUM BUFFET PACKAGE \$144 pp

3 canapés, 7 mains, 2 desserts

Canapés

NSW South Coast Oysters, mignonette vinaigrette and rock salt (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Tasmanian Salmon Tartare, compressed cucumber and lime crème fraiche (gf)

Mains

Tender Stemmed Broccolini Salad -orange, dukkha, and lemon vinaigrette (v) (gf)

Crispy Chat Potatoes -fresh rosemary and confit garlic (v) (gf)

Freshly Peeled Market Best Prawns - classic cocktail sauce (gf)

Heirloom Tomato Salad - chargrilled corn and smoked paprika dressing (v) (gf)

Sous Vide Portuguese-Style Chicken Breast - grilled lime and yoghurt dressing (gf)

Pan-Seared New Zealand Snapper - pine nut pesto and young basil (gf)

Grilled Riverina Beef Flank - lemon chermoula (gf)

Accompaniments

Sourdough Bread Rolls with butter

Desserts

Salted Caramel & Belgian Chocolate Tartlet with powdered raspberries

Gelato Selection, dipped in chocolate and served in a mini cone (v)

Belle

Catering Menu



FINE DINING

\$160PP

MINIMUM 10 GUESTS

Minimum 10 guests | Maximum 30 guests 10 + guests surcharge of \$700
surcharge covers the hire of the table, linen, and chairs required.

3 set canapés Choice of 1 entrée, 1 main, 1 dessert

FINE DINING SELECTIONS

Accompaniments

Sourdough Bread Rolls with butter

Canapés

Arancini, saffron & mozzarella, chive aioli (v)

Freshly Peeled Market Best Prawn, zested lime aioli and tendril (gf)

Grilled Thyme Field Mushroom, caraway croute and parmesan whip (v)

Entrées

Forest Mushroom Tartlet (v) -cauliflower puree and herb oil

Canadian Sea Scallops (gf) -corn puree, crisp prosciutto, and snow pea tendril

Berkshire Pork Belly (gf) -pickled eschallots, chargrilled peach, and red witlof

Prosciutto di Parma (gf) -fresh figs, chargrilled asparagus, goat curd, and fried rosemary

Smoked Kingfish Crudo (gf) -orange gel, confit fennel, bronze fennel cress, and finger lime dressing

Riverina Lamb Back-Strap -charred leek, celeriac puree, macadamia crumb, and pomegranate

Spiced Duck Breast (gf) -beetroot fluid gel, golden beetroot, new season asparagus, and sorrel

Burrata (v) (gf) -grilled stone fruit, heirloom tomato, vanilla dressing, and cress

Moreton Bay Bug (gf) -pepper caramel, grapefruit, fennel, and chilli salt



FINE DINING

Mains

Smoked Mullet (gf) -champagne sauce, roasted baby carrots, and carrot chips

Riverina Beef Eye Fillet (gf) -potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, and jus.

Tasmanian Salmon Fillet (gf) -walnut crust, sautéed spinach, cauliflower puree, and confit lemon & honey vinaigrette

Free Range Chicken Supreme (gf) -creamy pumpkin mash, roasted vegetables, and seeds

Roast Lamb Backstrap (gf) -onion puree, fried polenta, grilled spring onion, and herb jus.

Grilled Flank Steak (gf) -parsnip cream, honey roasted endives, quinoa, and fried parsley

Pan-fried chicken Breast (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, and grain mustard beurre noisette

Grilled Thyme Mushroom (v) -spiced cauliflower florets, fried saffron croquette, and seasonal greens

Desserts

Deconstructed Pavlova (v) (gf) -vanilla cream, summer fruit, and macerated berries

Milk Chocolate Tart (v) -crème Chantilly, strawberry, mint, and raspberry dust

Classic Lemon Meringue Tartlet (v) -shortbread crumble and vanilla cream

Local & International Cheese (v) -crackers and quince

Sticky Date Pudding (v) -gold leaf, butterscotch, and pistachios

KIDS' MENU

\$50 per child | Ages up to 14

Mains

Petite Sausage Rolls with BBQ Sauce

Chicken Strips with Tomato Sauce

Mini Ham and Cheese Quiche

Penne Bolognese

Dessert

Seasonal Fruit Skewers (v) (gf)



FOOD STATIONS

Minimum 20 guests, Chef fees apply

Grazing Antipasto Station - \$47.50 pp

- Grilled, marinated vegetables
- Freshly baked crusty bread
- Sliced salami, prosciutto, cured meats, and olives served on quality wooden boards and platters
- Selection of local and international cheeses
- Dried fruits, fruit paste, and assorted crackers

Seafood Ice Bar - \$60.50 pp

- Assorted sushi
- Fresh prawns (2 per person)
- Sydney Rock Oysters (1 per person)
- Pacific Oysters (1 per person)
- Dipping sauces served on crushed ice

Upgraded Seafood Ice Bar - \$110 pp

- Assorted sushi
- Moreton Bay Bugs
- Seared scallops
- Cold smoked beechwood salmon
- Fresh prawns (2 per person)
- Sydney Rock Oysters (1 per person)
- Pacific Oysters (1 per person)
- Dipping sauces served on crushed ice

Oyster Shucking Station - \$30 pp

- Add a live oyster shucker for \$500
- Fresh live assorted Sydney Rock and Pacific oysters shucked to order in front of your guests
- Served with assorted dressings & sauces, fresh lemon and lime wedges

Whole Baked Honey Leg Ham - \$527.50

- Whole honey baked leg ham with various mustards, relishes, and damper-style bread rolls
- Suitable for 50 guests with other food selections

Dessert Station - \$42.50 pp

- Seasonal fruit brochettes
- Chocolate & salted caramel tarts
- Lemon curd tarts with crisp meringue
- Boardwalk chocolate brownie with salted caramel



Belle

Beverages

BEVERAGE OPTIONS

Gold Beverage Package

\$100 per person

Sparkling

Ovata By Oakridge Yarra Valley Sparkling NV, Australia

Rose

Gerard Bertrand Cote des Roses Rose 2020, France

White

Bird in Hand Sauvignon Blanc 2023, Australia

Isabel Estate Pinot Gris 2022, NZ

Red

Cape Mentelle Trinders Shiraz Cabernet 2018, Australia

Beers

Peroni

Corona

Platinum Beverage Package

\$130 per person

Champagne

Louis Roederer Collection 243 NV, France

Rose

Chateau Miraval Cotes de Provence Rose 2021, France

White

Santa Margherita Pinot Grigio 2021, Italy

Oakridge Willowlake Chardonnay 2020, Australia

Red

Martinborough Vineyard Pinot Noir, NZ

Krondorf Old Salem Barossa Shiraz 2020, Australia

Beers

Peroni

Corona

