



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

Available wharfs:

Casino Wharf

King Street

Aquarium

Campbells Cove

Eastern Pontoon

Double Bay Ferry Wharf

Rose Bay Public Wharf

Mosman Bay Ferry Wharf

Plymouth 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

\$600 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

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





TERM CHARTER RATES

Up to 8 guests

1 night \$28,000 all inclusive*

2 nights \$50,000 all inclusive*

3 nights \$72,000 all inclusive*

4 nights \$96,000 all inclusive*

5 nights \$120,000 all inclusive*

6 nights \$144,000 all inclusive*

7 nights \$168,000 all inclusive*

7 nights

8 guests

\$120,000 + 10% GST + 30% APA **

APA

30% APA (advanced provisioning allowance) covers the cost of the following and any funds not spent are refunded at the end of the charter.

APA covers:

- All provisions provided based on client preference sheets
- All beverages and alcohol provided based on client preference sheets
- Fuel consumed during duration of charter as specified on charter agreement
- Some itineraries may incur a relocation fee and will be POA
- All shore-based activities
- Special requests made by the charterer which are not supplied by the yacht as per the charter agreement
- Additional guests for day or evening events
- Speciality water sports not provided by yacht

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





Belle Catering Menus 2024

Catering packages are subject to produce availability.

All menu selection are due 14 days prior to the charter. If no menu selections are made, the menu will be Chef's Choice.

All dietary requirements can be catered for, these must be given in writing 10 days prior to the charter. All catering packages incur a Chef's Fee of \$600 for a 4 hour charter and \$85 per hour thereafter.

CANAPÉ PACKAGES

MINIMUM 10 GUESTS

GOLD CANAPÉ PACKAGE \$95 pp

3 hot canapés, 3 cold canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE \$120 pp

4 hot canapés, 3 cold canapés, 2 substantial, 1 dessert
(Only available on 4+ hour charters)

DIAMOND CANAPÉ PACKAGE \$170pp

1 grazing table, 4 hot canapés, 4 cold canapés, 2 substantial, 1 dessert
(Only available on 5+ hour charters)

GRAZING TABLE

Rustic Mediterranean style cheese, charcuterie and antipasto

or

Raw bar with freshly shucked oysters and peeled prawns/sauces

or

Assorted sushi and sashimi

Belle

Catering Menu



CANAPÉ SELECTIONS

COLD

Peeled tiger prawns, cocktail sauce, fresh lemon GF
 South coast oysters, yuzu and ginger mignonette, trout roe GF
 Spicy scorched salmon crudo on mini rice cakes with jalapeno and roe
 Alaskan king crab with horseradish and tarragon flaky pastry tartlet
 Tuna crudo sesame cone, wasabi mayo, pickled ginger, tobiko
 Hiramasa kingfish crudo spoons, seaweed, spicy nam jim dressing
 Peking duck rolls with fig jam, hoisin
 Beef and fennel tartare on crostini, parmesan snow, avocado puree
 Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle GF V
 Chilli peanut, fresh herbs, cucumber Vietnamese rolls with sweet ginger dipping sauce GF V

SUBSTANTIAL CANAPÉS

Vodka rigatoni pasta with parmesan V
 Goan style vegetable curry, rice, mango chutney V GF
 Soft taco with barramundi, cabbage, pineapple, spicy mayo
 Crab cake slider, jalapeno sauce, lettuce
 Moroccan chargrilled lamb cutlet, mint yoghurt GF
 Wagyu cheeseburger slider, pickles, caramelised onion, relish
 Steamed bao bun, roast duck, pickled carrot, sriracha
 Nicoise salad with fresh tuna, eggs, lettuce, beans and olives GF
 Fresh tiger prawn soft milk roll with shredded lettuce
 Chilled lobster roll with tarragon and chive mayo, (surcharge \$19pp)

HOT

Prawn hargow dumplings on chinese spoons with chilli oil and soy sauce
 Thai prawn and black sesame toast, lime and palm sugar sauce
 Middle Eastern lamb spring rolls, spicy yoghurt sauce
 Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF
 Korean sweet sticky chilli fried chicken, popcorn style GF
 Indonesian chicken skewers with peanut satay and fresh lime
 Pepper beef mini pies, smashed pea topper, tomato relish
 Cocktail empanada, beef, sultana, olive egg, jalapeno yoghurt sauce
 Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney V
 Wild mushroom, thyme and goats cheese arancini V

DESSERT

Mixed mini iced eclairs
 Pistachio gelato mini cones
 Assorted mini cannolis
 Strawberry panna cotta pots
 Chocolate and peanut mousse lollipops



Belle

Catering Menu



BUFFET PACKAGES **MINIMUM 10 GUESTS**

GOLD BUFFET PACKAGE \$145pp

2 canapés (chef's choice), 2 mains, sides, 1 dessert platter

PLATINUM BUFFET PACKAGE \$205 pp

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

BUFFET SELECTIONS

MAINS

Cold seafood platter – peeled tiger prawns, oysters, balmain bugs/sauces

Snapper fillets with ginger, lemongrass, coriander, garlic, broth

Blackened miso and honey roasted salmon fillets, grilled asparagus

Barramundi, corn puree, smokey corn, cherry tomato jalepeno salsa

Mediterranean marinated seafood salad, prawns, mussels, calamari, octopus, saffron lemon vinaigrette

Slow cooked lamb shoulder, celeriac puree, sweet and sour currants, almonds, jus

Chargrilled lamb cutlets with harissa, roast pumpkin, pomegranate

Roasted herb and garlic chicken breasts, ratatouille, feta

Thai beef salad, green mango, edamame, cucumber, cabbage, Thai herbs, peanut chutney, spicy ginger dressing

Pepper crusted grass fed eye fillet, wild mushroom ragu, salsa verde (\$25pp surcharge)

Marinated beetroot, goats cheese, soft egg, dill, leaves, hazelnut salad V

Spicy grilled eggplant involtini, ricotta, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

SIDES

Included in price:

Duck fat potatoes

Green salad

Bread and butter

DESSERT PLATTERS

Cheese and accompaniments

Tiramisu

Flourless chocolate cake, raspberries

Passionfruit curd tart

French chocolate mousse, coffee ice cream, biscotti

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

Assorted gelato and seasonal fruits



Belle

Catering Menu



FINE DINING

FINE DINING \$200PP

MINIMUM 10 GUESTS

2 canapés (chef's choice)

1 entree

1 main

1 dessert

Sides

ENTREE

Hiramasa kingfish crudo, nectarine, coconut, nam jim dressing

Pan fried scallops, chilled gazpacho, toast

Grilled Clarence River chermoula prawns, roasted cauliflower

San Daniele prosciutto, buratta, grilled peach, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

MAINS

Panfried lemon snapper, Paris mash, tarragon and pea, lemon caper sauce

Blue eye trevalla, ginger and star anise broth, king mushrooms, coriander, rice

Slow braised lamb shoulder ballantine, celeriac puree, braised fennel

Crumbed pork cutlet, smashed peas, cavolo nero slaw

Spatchcock, ricotta gnocchi, green olive, lemon and grape salsa

Pink pepper crusted grass fed eye fillet, parsnip puree, chimichurri

Lobster spaghetti with roasted cherry tomato sauce (\$30pp surcharge)

Spicy miso gilled half eggplant, tomato jam, labne, hazelnuts V

Green pea, leek, goats cheese risotto V

SIDES

Sourdough rolls, butter

Cavolo nero

Parmesan and pine nut salad

Duck fat hasselback potatoes

DESSERT AND CHEESE

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberries, creme anglaise

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments



Belle

Beverages



BEVERAGE OPTIONS

BYO \$25pp

Includes:
Ice
Eskies / fridges
Glassware

All BYO is to be delivered to the yacht at least 2 hours prior to the event, at an agreed time with the yacht.

Any leftover BYO beverages must be removed upon departure from the vessel at the conclusion of the charter.

Please let us know if you wish to pre-order welcome beverages (2 choices maximum) so the crew can have this ready upon guest arrival.

Alternatively, we have a custom BYO beverage list you can order from and have delivered to the yacht on your behalf.

Gold Beverage Package \$100 per person

Sparkling
Highgate South Australia

Rose
Rameau D'Or Petit Amour Provence France

White
Sauvignon Blanc – Craggy Range Marlborough New Zealand
Pinot Grigio – Mercer Hunter Valley Australia

Red
Shiraz – Skilly Clare Valley Australia

Beers
Peroni
Corona

Platinum Beverage Package \$130 per person

Champagne
Louis Roederer NV Reims France
Minuty Prestige Provence France
White

Chardonnay – Comte Astre Pays D'Oc France
Pinot Grigio – Le Monde Friuli Italy

Red
Pinot Noir – Amisfield Central Otago New Zealand
Shiraz – Henscke 5 Shillings Eden Valley Australia

Beers
Peroni
Corona