
HALCÓN DEL MAR

HIGH DELUXE GULET · 42 M · 8 CABINS · 16 GUESTS



The Blue Voyage

THE YACHT

Halcón del Mar

Halcón del Mar is a magnificent 42-meter High Deluxe Gulet built in 2018, featuring 8 ensuite cabins that accommodate up to 16 guests, including 2 Master cabins, 4 Double cabins, and 2 Twin cabins. Every cabin is fully air-conditioned and equipped with an ensuite bathroom, hairdryer, fresh towels, luxury linens, and ample storage space.

Available for private charter departing from her homeport of Bozburun, she is the ultimate choice for an unforgettable Blue Cruise along the Turkish Riviera and the neighboring Greek Dodecanese islands. Perfectly suited for larger families or groups of friends, Halcón del Mar combines timeless styling, beautiful furnishings, and comfortable lounges to create a warm, inviting atmosphere.

The magnificent main saloon is situated in the raised deckhouse on the main deck. Blending contemporary styling with opulent finishes, the space exudes a refined ambiance enhanced by elegant wood flooring and tasteful, neutral furnishings. It features a grand dining table for up to 16 guests, alongside a comfortable lounge area with plush sofas, armchairs, and a state-of-the-art TV entertainment system.

Outdoors, the aft deck boasts a full-beam lounge sofa and an alfresco dining setup, while the foredeck offers sun loungers, a crescent-shaped seating area, a Jacuzzi, and a well-equipped flybridge. Complete with exceptional water sports amenities and a dedicated crew of 8 offering five-star personalized service, Halcón del Mar promises a seamless, bespoke luxury charter experience.

42 M / 138 FT · 8 CABINS · 16 GUESTS · CREW OF 8 · BUILT 2018 · BOZBURUN / MARMARIS

TECHNICAL

Specifications & On Board

PRINCIPAL CHARACTERISTICS

Type	High Deluxe Gulet
Year	2018 / refit 2026
Length Overall	42.00 m / 138 ft
Beam	9.50 m / 31 ft
Draught	4.25 m / 14 ft
Displacement	276 GT
Engines	Mitsubishi 2 x 750 HP
Generators	Cummins 40 kW and 27 kW
Homeport	Bozburun / Marmaris

CAPACITIES

Cabins	8 — 2 master, 4 double, 2 twin
Berths	16
Guests	16
Crew	8
Fuel	6,800 lt
Fresh Water	8,000 lt
Watermakers	2 x 350 lt per hour
Air Conditioning	Full, 24 hours per day
Cruising Regions	Turkish Riviera, Aegean Sea, Greek Dodecanese Islands

RIG & SAIL PLAN

Modern ketch rig with a state-of-the-art sailing rig
Total sail area approx. 520 m²
Flying jib approx. 260 m²
Inner jib approx. 160 m²
Mainsail approx. 100 m²

INTERIOR OUTFIT

Main saloon in the raised deckhouse
Grand dining table for up to 16 guests
Lounge area with plush sofas and armchairs
State-of-the-art TV entertainment system
Fully air-conditioned throughout, 24 hours

EXTERIOR OUTFIT

Aft deck lounge sofa and alfresco dining; foredeck sun loungers, crescent seating lounge, Jacuzzi and Flybridge

GALLEY & SERVICE

Fully equipped galley
Espresso & coffee machine
Ice maker, oven and microwave
Toaster and kettle, dishwasher
Full laundry service and pressing equipment on board
Bed linens, towels and hairdryers

ACCOMMODATION

2 master cabins
4 double cabins
2 twin cabins
All cabins ensuite, fully air-conditioned, with hairdryer, fresh towels, luxury linens and ample storage

NAVIGATION & ELECTRONICS

State-of-the-art navigation system
Radar, depth sounder / sonar
Underwater lights
Wi-Fi, Bluetooth sound system
USB charging ports, 220 VAC sockets

TENDERS, WATER SPORTS & DECK

5.0 m tender, 90 HP Mercury
3.5 m service tender, 38 HP Mercury
2 jet skis, e-foil, Sea Bob
Big Mable, 2 ringos, water ski, wakeboard
Kayak, 2 canoes, 2 stand-up paddleboards
Snorkeling gear and fishing equipment

Tailor-Made Gourmet Dining



DINING ON BOARD

Luxury Gourmet Experience

Exquisite Cuisine Tailored to Your Taste

Embarking on a luxury gulet voyage offers the perfect fusion of relaxed elegance and gourmet dining. Our curated menus highlight fresh, premium-quality ingredients and vibrant Mediterranean flavors, ensuring an unforgettable culinary experience throughout your time in Turkey.

Designed to flex with seasonal availability, regional port offerings, and yacht amenities, our skilled chefs consistently deliver top-tier gastronomy. Every charter menu is customized according to your pre-arrival preference list—easily accommodating allergies, dietary choices, and religious requirements.

EVERY DAY AT BREAKFAST

Start your morning on deck with an expansive spread of fresh local and international delicacies:

- Cheeses** Ezine, String Cheese, White Cheese, Old Cheddar, and a Selection of Fine Imported Cheeses
- Eggs** Boiled, Scrambled, Classic Omelettes, or Turkish Menemen
- Hot & Savory** Traditional Turkish Gözleme, Homemade Crepes, Crispy Pastries, Gourmet Salami, Turkish Sausage (Sucuk), and Premium Hams
- Spreads & Sweet Delights** Honeycomb Honey, Turkish Clotted Cream (Kaymak), Artisanal Jams (Apricot, Blackberry, Strawberry, Cherry), Nutella, Tahini with Molasses, Peanut & Hazelnut Butter, and Gourmet Olive Pastes (Acuka)
- Fresh & Healthy** Organic Tomatoes, Cucumbers, Peppers, Fresh Greens, Dried Fruits, Roasted & Dried Nuts (Walnuts, Apricots), Fruit Yoghurt, Cereals, and Seasonal Fruit Arrays
- Beverages** Freshly Squeezed Orange Juice, Whole Milk, Turkish Tea, Nescafé, Filter Coffee, Espresso, Nespresso, and Cappuccino

5 O'CLOCK AFTERNOON TEA

Relax in the afternoon with freshly brewed beverages, homemade baked goods, and fine snacks:

- Beverages** Freshly Squeezed Juices, Selection of Teas, Nescafé, Filter Coffee, Espresso, Cappuccino, and Nespresso
- Daily Baked Delights** Homemade Cakes, Cheesecakes, Tiramisu, Profiteroles, Cheese Rolls, Artisanal Cookies, Pastries, and Fresh Bruschetta
- Snacks & Sweets** Traditional Turkish Cezerye, Gourmet Chocolates, Chips, Dried Mulberries, Raisins, Dates, and Premium Roasted Nuts (Almonds, Pistachios, Hazelnuts, Cashews, Peanuts)

DESSERTS & EVENING FRUITS

Every evening after dinner, enjoy a refreshing Seasonal Mixed Fruit Plate alongside the Chef's daily dessert:

- Chef's Special Daily Signature Desserts
- Warm Halva with Vanilla Ice Cream
- Oven-Baked Pumpkin in Sweet Syrup
- Baked Lemon Halva
- Classic Choux Profiteroles
- Tiramisu
- Cheesecake Selection
- Traditional Crispy Kadayıf
- Sweet Semolina Pastry
- Türkisch Pudding (Damla Sakızlı Muhallebi)
- Fresh Seasonal Fruit Platter

DINING ON BOARD

Menu Suggestions

LUXURY LUNCH MENU SUGGESTIONS

Each lunch includes a Selection of Delicious Turkish Meze and Fresh Salads.

- 1 Oven-Baked Sea Bream** served with Stuffed Grape Leaves, Fried Vegetables, and Fresh Salad.
- 2 Oven-Roasted Chicken** served with Steamed Mixed Vegetables, Rice-Stuffed Green Peppers, Paçanga Börek, and Zucchini Patties and Creamed Potatoes.
- 3 Honey-Almond Glazed Salmon** served with Octopus Stew and Creamy Mushroom Penne.
- 4 Beef Stroganoff** served with Creamy Mashed Potatoes, Traditional Tavern Rice, Roasted Zucchini, and Purslane Yoghurt Salad.
- 5 Tender Chicken Fillet** in Mushroom Sauce served with Green Beans, Seasoned Rice, and Baked Zucchini with Yoghurt.
- 6 Grilled Sea Bass** with Vegetables served with Calamari Rings, Jumbo Shrimp in Garlic Butter Sauce, and Salad.
- 7 Oven-Baked Sea Bream** accompanied by Steamed Mixed Vegetables, Salad and Baked Potatoes.

LUXURY DINNER MENU SUGGESTIONS

Each dinner includes a Selection of Delicious Turkish Meze and Fresh Salads.

- 1 Mix Grill** Lamb Chops, Lamb Shish, and Chicken Wings served with Baked Potatoes and Mediterranean Salad.
- 2 Seafood Feast** Fresh Catch of the Day (Sea Bass or Sea Bream), Grilled Shrimp, and Calamari served with Steamed Mixed Vegetables, and Pasta.
- 3 Gourmet BBQ** BBQ Lamb Chops, Turkish Meatballs, Grilled Chicken & Vegetables, Cheese-Stuffed Baked Mushrooms, and Couscous.
- 4 Catch of the Sea** Grilled Seasonal Fresh Fish (Grouper, Sea Bass or Sea Bream) served with Octopus Salad and Pasta with Shrimp, Calamari. Steamed Mixed Vegetables, Salad and Baked Potatoes.
- 5 Chef's Special Seafood** Salt-Crusted Baked Fish served with Butter Garlic Pot Shrimp, Stuffed Squid, Steamed Mixed Vegetables, Creamed Potatoes and Salad.
- 6 Traditional Tandoori** Slow-Roasted Leg of Lamb Tandoori served with Creamed Potatoes and Steamed Mixed Vegetables.

DINNER SUGGESTIONS, CONTINUED

Each dinner includes a Selection of Delicious Turkish Meze and Fresh Salads.

- 7 Aegean Classics** Traditional Meatballs served with Borlotti Beans in Olive Oil (Barbunya Pilaki) and Veggie Tavern Rice.
- 8 Seafood Trio** Rich Fish Soup, Grilled Salmon Steak, Fried Calamari, Sautéed Shrimp Casserole, Steamed Mixed Vegetables, Salad and Baked Potatoes.
- 9 Chef's Creamy Catch** Baked Sea Bass served served with Creamed Potatoes and Steamed Mixed Vegetables and Salad
- 10 Meatball & Rice Selection** Grilled Meatballs served with Pita Bread, Traditional Rice with Lamb, and Roasted Vegetables.
- 11 Roast Dinner** Herb-Roasted Chicken served with Steamed Vegetables and Rice with Yoghurt.

BEVERAGES & PROVISIONING POLICY

Included All soft drinks, drinking water, coffee, and tea are fully included throughout your cruise.

Alcoholic Beverages Pre-order your preferred alcoholic beverages prior to departure for direct delivery to your yacht. All items are charged at supermarket cost with zero provisioning fees, giving you total flexibility to customize your bar.

Crystal Waters



Forty-Two Meters of Elegance



Under Full Sail



Evenings at Anchor



Elegant Alfresco Dining



Breakfast on Deck



The Grand Saloon







The Wheelhouse



The Master Cabin



The Second Master Cabin





A Double Cabin



The Twin Cabin



Luxurious En-Suite Bathrooms





WELCOME ABOARD

Meet the Crew



The High Deluxe Gulet M/S Halcón del Mar is operated by a highly professional, experienced, and dedicated crew of eight. Committed to delivering superior, top-notch service and ultimate relaxation, this exceptional team ensures a fantastic cruising holiday tailored beyond the limits of your imagination. From the moment you step onboard, you will be spoiled with personalized private service designed to anticipate your every need.

The command is led by Captain Birol Gökçe, responsible for your safety and navigation. In the galley, your two personal culinary experts, Chef Nurten Gökçe and Chef Emre Demir, treat you to outstanding Mediterranean and Turkish gastronomy. Inside the yacht, housekeeper Bahar Savaşçı maintains the interior to five-star standards, while the deck team — Kadir, Tevfik, Gökhan, and Mehmet — takes care of all yacht operations, daily maintenance, and premium service.

WELCOME ABOARD

Command & Galley



Captain Birol Gökçe

CAPTAIN

Captain Birol Gökçe is a highly seasoned maritime professional with an impressive 40-year career in the yachting industry spanning from 1986 to 2026. Born in Marmaris, he holds a commercial captain's license and possesses extensive navigational knowledge of the region. Birol began his maritime journey as a deckhand, working his way up through dedication and a profound love for the sea. Demonstrating exceptional leadership and maritime expertise, he has successfully operated his own vessels throughout his extensive career. Fully committed to providing a safe and unforgettable journey, Captain Birol speaks English and basic Italian, allowing him to connect easily with international charter guests. Outside of his professional duties, he is a passionate diver and fisherman who genuinely loves every aspect of his life at sea.



Emre Demir

2ND SOUS CHEF

Emre Demir is the Sous Chef, a highly talented chef currently in his fourth season aboard Halcón del Mar. Bringing 14 years of professional experience in the yachting and culinary sector, his passion for the industry began at culinary school. Emre holds a university degree alongside essential maritime certifications, including STCW and Yacht Crew. Throughout his career he has refined his culinary skills at prominent establishments and vessels, including Sabrina House, Loryma, Losta Sahil Evi Selimiye, and Şahinoğlu Yachting. While specializing deeply in Mediterranean cuisine, Emre is exceptionally skilled in pastry making. On board he is responsible for creating mouthwatering appetizers and Mezes, delicious sushi, unbelievable desserts, and fantastic cakes. He speaks basic English and is completely dedicated to delivering a delightful dining experience for all guests on board.



Nurten Gökçe

1ST EXECUTIVE CHEF

Nurten Gökçe is an exceptionally talented and passionate chef with an impressive 28-year career in the yachting industry. As the 1st and Executive Chef aboard Halcón del Mar, she brings a wealth of maritime experience and culinary artistry to the galley. Born in Marmaris in 1970, she initially entered the maritime sector as a sailor, gaining invaluable sea experience before transitioning to her true calling in the kitchen. Throughout her extensive career, Nurten refined her culinary skills while working onboard her family's own vessels. She is fully qualified and holds all essential certifications, including STCW and Yacht Crew safety regulations. Highly proficient in Mediterranean cuisine, Nurten is proud to showcase select, masterful dishes from world gastronomy, with her ultimate specialties being rich Mediterranean flavors and local, traditional regional dishes. She is known for creating mouthwatering main courses, exquisite appetizers, and authentic traditional Mezes, and speaks fluent English, ensuring seamless communication when catering to the individual preferences and specific dietary needs of international charter guests.



Bahar Savaşçı

HOUSEKEEPER & STEWARDESS

Bahar is a dedicated 25-year-old Turkish housekeeper, originally from Hatay, who brings a strong background from the hotel and tourism sector to the yachting world. Currently entering her fourth season onboard M/S Halcón del Mar, she ensures the vessel's interior is maintained to flawless, five-star standards. She holds all essential certifications including STCW and Yacht Crew. A true professional who genuinely loves the art of cleaning and organizing, Bahar is known for her meticulous attention to detail and exceptional eye for guest comfort. She holds a high school degree, speaks basic English, and spends her free time reading, listening to music, and cooking.

WELCOME ABOARD

Deck Team



Mehmet Demirel

DECKHAND

Mehmet is a highly experienced and passionate Turkish sailor with over a decade of experience in the yachting and hospitality industry. He brings extensive seasonal experience from various yachts, including six seasons aboard Halcón del Mar. He holds essential maritime certifications, including STCW and Yacht Crew. As a skilled deckhand, he is not only responsible for deck maintenance and operations but also specializes in organizing and supervising water sports activities for guests. His strong hospitality background is backed by two years of experience as a waiter. Mehmet's life revolves entirely around the sea: during the winter months he operates his own fishing boat as a commercial fisherman, which gives him exceptional maritime knowledge and practical skills.



Kadir Kacan

DECKHAND

Kadir is a highly experienced and dedicated deckhand currently in his third season working aboard Halcón del Mar. He brings five seasons of active experience in the yachting industry, possessing strong technical skills in deck operations, including boat handling, rope tying, and various maneuvering procedures such as stern-to mooring. Well-versed in maritime regulations, Kadir is also proficient in yacht maintenance tasks like sanding and varnishing. In addition to his deck skills, he holds advanced knowledge and experience in bartending and hospitality. He holds all essential maritime certifications, including STCW and Yacht Crew, and speaks fluent English, allowing him to communicate effectively with international guests.



Gökhan Telköy

DECKHAND

Gökhan is a motivated Turkish deckhand apprentice born in 2009. He entered the yachting industry through his school and has already gained two years of valuable experience as a junior sailor, currently completing his second season onboard Halcón del Mar. He holds all essential maritime certifications, including STCW and Yacht Crew. Gökhan has a basic knowledge of English and is highly driven by his passion for learning the trade and mastering all aspects of seamanship. In his free time, he enjoys listening to music and fishing, which further connects him to life at sea.



Tevfik Özsoy

DECKHAND

Tevfik is a disciplined and responsible crew member currently in his second season working aboard Halcón del Mar. He completed his specialized Deckhand and Deck Crew training at Piri Reis University in 2026, holding essential certifications including STCW, Yacht Deckhand, and PADI Rescue Diver. Tevfik brings a strong background from the tourism and hospitality sector, having worked extensively as a bartender and service staff member in various hotels, restaurants, and beach clubs since 2016. This experience has equipped him with exceptional skills in guest relations, communication, and crisis management. He is an expert swimmer with a strong commitment to maritime safety, first aid, and teamwork, and speaks intermediate English.

CHARTER

Rates & Terms

PRICING & DETAILS	
Contract Terms	Eastern Mediterranean Gulet Terms
Base Rates	Base Rates start from approximately € 7,500.00 per night / € 52,500.00 per week (+ VAT), varying by season and itinerary.
The Charter Fee Includes	Rental of the yacht with equipment, crew & crew services, average of 3–4 hrs cruising fuel per day, 24 hrs fuel for generators / air conditioning per day, mooring fee at home port, Turkish Transit Log.
Housekeeping	Premium service including daily room cleaning, fresh towels twice per day, and daily bed linen changes.
Catering on Board	Choose from flexible provisioning options: Full Board, Half Board, or APA.
Security Deposit	€ 0.00

BASE RATES — PER WEEK (+ VAT)	
May	€ 52,500.00
June	€ 63,000.00
July	€ 77,000.00
August	€ 77,000.00
September	€ 63,000.00
October	€ 52,500.00

CHARTER TERMS	
Check-in	Saturday from 15:30 h
Check-out	Saturday until 10:00 h, after breakfast
Charter Period	Charters are scheduled from Saturday to Saturday
Down Payment	50% of the gulet rental via bank transfer within 5 days of booking confirmation
Balance	Remaining balance and provisioning fees or APA due 6 weeks prior to departure via bank transfer

INCLUDED	
·	Rental of the entire yacht
·	Dedicated crew service of 8: Captain, 2 Chefs, 1 Housekeeper / Stewardess, 4 Deckhands / Stewards
·	4 hours fuel for main engines per day
·	Air conditioning, 24 hours per day
·	Cabin housekeeping once daily
·	Fresh towels twice daily, fresh bed linen daily
·	Wi-Fi, Turkish Transit Log, yacht insurance
·	Port taxes in Turkish waters

NOT INCLUDED	
·	Half board or full board, or APA 30%
·	Beverages
·	Fuel for the tender for water sports
·	Private marina fees
·	Greek Islands fees: harbor fees, customs, agents, and taxes
·	Land excursions, airport transfers
·	Gratuities for the crew
·	Personal insurance, VAT 20%

Extras

OBLIGATORY EXTRAS — TO CHOOSE FROM	
Luxury Menu: Half Board	Including all kinds of soft drinks — € 70.00 per person per day / € 490.00 per week
Luxury Menu: Full Board	Including all kinds of soft drinks — € 100.00 per person per day / € 700.00 per week
Alcoholic Beverages	Pre-order before departure for direct delivery to the yacht. All items charged at supermarket cost, with zero provisioning fees
APA — 30%	Advance Provisioning Allowance. A standard luxury yacht escrow account used to cover onboard expenses, primarily food, beverages, fuel and other onboard costs. Typically calculated at roughly 30% of the base charter rate and paid in advance. The captain uses these funds to secure provisions at cost and keeps all receipts; at the end of the charter any unused funds are fully refunded

OPTIONAL EXTRAS	
Motorized Water Sports	Charged based on fuel consumption