
AQUA BELLA

LUXURY BOUTIQUE GULET · 24 M · 5 CABINS · 10 GUESTS



THE YACHT

Aqua Bella

Aqua Bella is a stunning 24-meter, 5-cabin luxury Boutique Gulet built in 2023, available for private charter in Turkey. She is available for a pleasant and entertaining Blue Cruise holiday starting from Marmaris and Bozburun, with custom itineraries along the Turkish coast and to the nearby Greek Dodecanese islands upon request.

Perfectly suited for families or groups of friends, she is fully air-conditioned and features timeless styling, beautiful furnishings, and comfortable seating throughout to create a warm and inviting atmosphere. The beautiful main saloon is situated in the raised deckhouse on the main deck. It features a grand dining table for up to 10 guests, alongside a comfortable lounge area with plush sofas, armchairs, and a TV entertainment system.

On the aft deck, Aqua Bella is equipped with a full-beam lounge sofa and an alfresco dining area, while the foredeck offers plush sun loungers and a crescent-shaped seating area. She comfortably accommodates up to 10 guests across 5 cabins—including 2 Master, 2 Double, and 1 Triple cabin. Every cabin comes equipped with air conditioning, an en-suite bathroom, a hairdryer, fresh towels, bed linens, and ample storage space.

With exceptional leisure and watersports amenities, Aqua Bella is the ideal choice for your unforgettable Blue Voyage. A dedicated crew of 4 is on hand to deliver a seamless luxury experience, offering five-star personalized service, utmost privacy, and total flexibility to ensure an unforgettable journey.

24 M / 78 FT · 5 CABINS · 10 GUESTS · CREW OF 4 · BUILT 2023 · BOZBURUN / MARMARIS

TECHNICAL

Specifications & On Board

PRINCIPAL CHARACTERISTICS

Type	Luxury Boutique Gulet
Year	2023
Length Overall	24.00 m / 78 ft
Beam	7.35 m / 24.11 ft
Draught	3.60 m / 12 ft
Displacement	137 GT
Engines	Baudouin 2 x 355 HP / 264 kW
Generators	Albo Marin 18 kW + 24 kW
Homeport	Bozburun / Marmaris

CAPACITIES

Cabins	5 — 2 Master, 2 Double, 1 Triple
Guests	10
Crew	4
Fuel	2,000 lt
Fresh Water	4,000 lt
Watermaker	350 lt per hour
Air Conditioning	Full, 12 hours per day
Cruising Regions	Turkish Riviera, Aegean Sea, Greek Dodecanese Islands

RIG & SAIL PLAN

Classic ketch rig
Total sail area approx. 480 m ²
Flying jib approx. 150 m ²
Inner jib approx. 90 m ²
Mainsail approx. 120 m ²
Mizzen sail approx. 120 m ²

INTERIOR OUTFIT

Main saloon in the raised deckhouse
Grand dining table for up to 10 guests
Lounge area with plush sofas and armchairs
TV entertainment system
Fully air-conditioned throughout

EXTERIOR OUTFIT

Full-beam lounge sofa and alfresco dining on the aft deck
Plush Sun loungers and Crescent Lounge forward

GALLEY

Fully equipped galley
De'Longhi espresso & coffee machine
Ice maker, Oven and Microwave
Toaster and Kettle
Full laundry service and pressing equipment on board

ACCOMMODATION

2 Master Cabins
2 Double Cabins
1 Triple Cabin
All cabins with en-suite bathroom, hairdryer, fresh towels, bed linens and ample storage

NAVIGATION & ELECTRONICS

Full navigation suite
Generator, Watermaker, Inverter
Underwater lights
Wi-Fi, Bluetooth sound system
USB charging ports, 220 VAC sockets

TENDERS, WATER SPORTS & DECK

5.3 m Northstar Tender, 115 HP Yamaha
3.5 m Service Tender, 15 HP Yamaha
Water skis, Wakeboard, Stand-up paddleboards
Kayak, Canoe, Snorkeling and Fishing Gear

Turquoise Anchorages



Sundeck



Elegant Dining



Shaded Aft Deck



Fine Alfresco Dining



Relax in Style



The Front Row



Water Sports on Deck



The Grand Saloon



Beautiful Interior



Below Deck



The Master Cabin



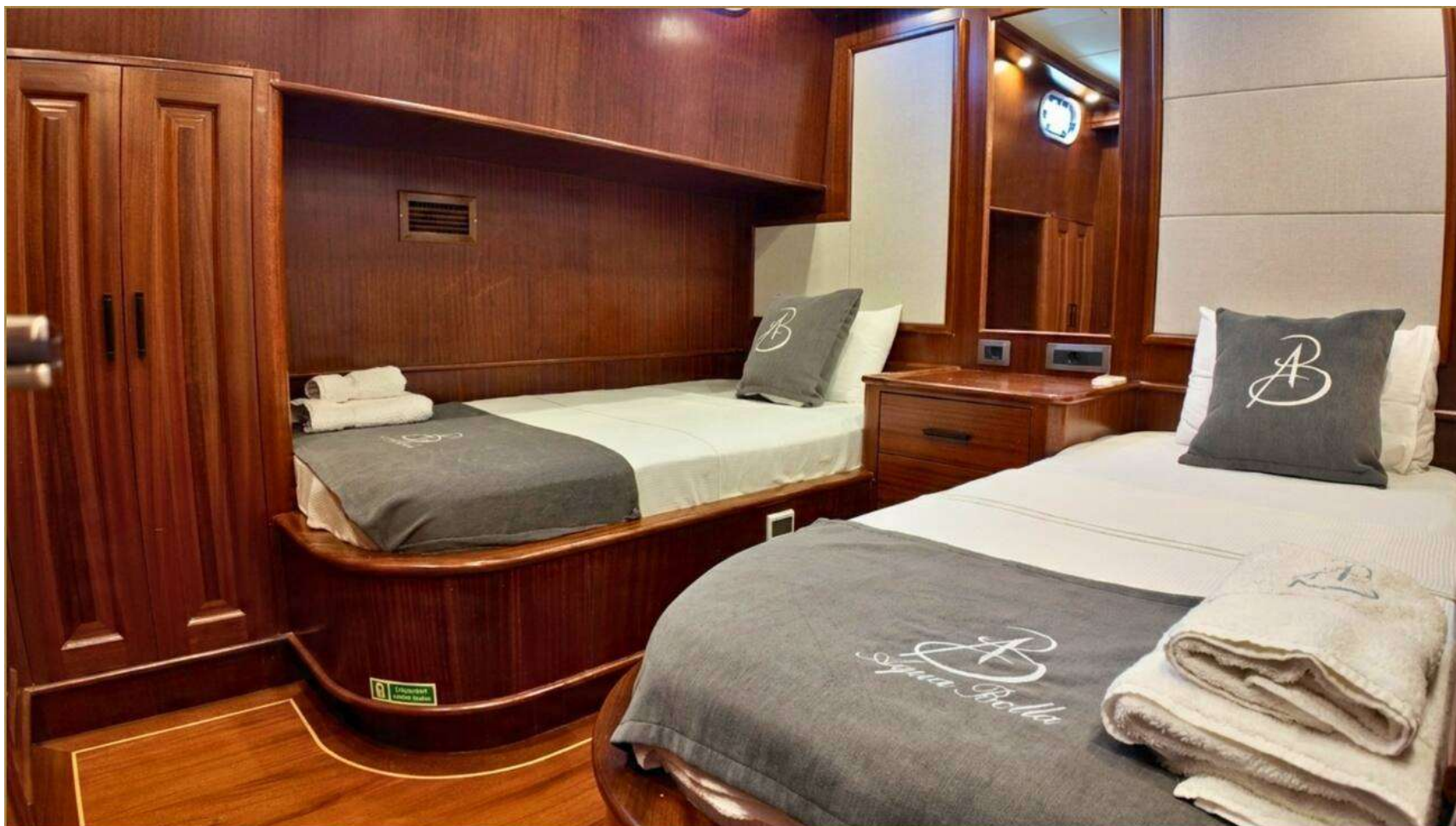
The Second Master Cabin



A Double Cabin



The Triple Cabin



Luxurious En-Suite Bathrooms



Bays Kept For You



Fine Dining Experiences



DINING ON BOARD

Luxury Dining Experiences

Exquisite Cuisine Tailored to Your Taste

Embarking on a luxury gulet voyage offers the perfect fusion of relaxed elegance and fine 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. All menus feature Turkish, Mediterranean, and international cuisine.

Get inspired by our Turkish menu and meze suggestions.

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, Premium 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 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, Fine 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
- Turkish 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 BBQ Feast** 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.

THE MEZE TABLE

Turkish Cold Meze

Discover the variety of Turkish meze and salad specialties. With every lunch and dinner, a selection of different cold and warm meze as well as fresh salads is served.

YOGHURT-BASED

Haydari Strained garlic yoghurt with extra virgin olive oil and dried mint.

Cacık Chilled yoghurt with shredded cucumber, garlic, olive oil, and fresh mint.

Atom Strained garlic yoghurt under dried red chilies sizzled in hot butter.

Havuç Tarator Sautéed carrots folded into garlic yoghurt with crushed walnuts.

Köpoğlu Fried eggplant and peppers layered under tomato sauce and garlic yoghurt.

SPREADS & RELISHES

Acılı Ezme Hand-minced tomato, red pepper, and onion with chili and pomegranate molasses.

Fava Chilled purée of dried broad beans in olive oil, finished with fresh dill.

Patlıcan Salatası Char-grilled eggplant mashed with garlic, lemon juice, and olive oil.

Muhammara Roasted red pepper and walnut dip with cumin and pomegranate molasses.

SPREADS & RELISHES, CONTINUED

Girit Ezmesi Ezine and goat cheese whipped with herbs, garlic, and crushed walnuts.

Hummus Chickpea and tahini purée with lemon juice, garlic, and olive oil.

Tarama Whipped cured fish roe with olive oil and lemon — the Aegean signature.

Çerkez Tavuğu Poached chicken shredded into a walnut and garlic cream.

OLIVE OIL SPECIALTIES

Yaprak Sarma Vine leaves rolled with aromatic rice, pine nuts, currants, and cinnamon.

Zeytinyağlı Enginar Artichoke bottoms braised in lemon and olive oil with carrot and peas.

Şakşuka Fried eggplant, zucchini, and peppers in a garlicky tomato sauce.

Barbunya Pilaki Borlotti beans slow-cooked with carrot, garlic, and tomato.

İmam Bayıldı Whole eggplant stuffed with caramelized onion, garlic, and tomato.

OLIVE OIL SPECIALTIES, CONTINUED

Taze Fasulye Green beans braised in olive oil with tomato, served chilled.

Kabak Çiçeği Dolması Zucchini blossoms filled with herbed rice — early summer only.

FROM THE SEA

Midye Dolma Mussels stuffed with spiced rice, served cold with fresh lemon.

Lakerda Salt-cured bonito, thinly sliced, with olive oil and red onion.

Ahtapot Salatası Octopus marinated with lemon, olive oil, parsley, and capers.

Levrek Marin Sea bass cured in citrus with olive oil, dill, and pink peppercorns.

GRAINS & CHEESE

Kısır Fine bulgur with tomato paste, herbs, olive oil, and pomegranate molasses.

Mercimek Köftesi Spiced red lentil and bulgur patties served in crisp lettuce leaves.

Beyaz Peynir & Kavun Aged Turkish white cheese with chilled honeydew melon.

THE MEZE TABLE

Turkish Warm Meze

FROM THE SEA

Karides Güveç Shrimp baked in a clay dish with garlic, tomato, peppers, and melted cheese.

Karides Sote Shrimp sautéed in butter, garlic, and chili, served in the pan.

Kalamar Tava Crisp fried squid rings with classic garlic-walnut tarator sauce.

Kalamar Dolma Squid stuffed with rice, pine nuts, and currants, baked in tomato.

Ahtapot Izgara Char-grilled octopus leg marinated in olive oil, oregano, and garlic.

Midye Tava Battered mussels fried on skewers, served hot with garlic dip.

Balık Kokoreç Finely diced fish cooked with tomato, pepper, cumin, and oregano.

PASTRIES & HOT CHEESE

Sigara Böreği Cigar-shaped filo rolls filled with white cheese and parsley.

Paçanga Böreği Crisp filo envelope with cured beef (pastırma), cheese, and peppers.

Muska Böreği Filo triangles of spinach and Turkish white cheese.

Hellim Izgara Halloumi grilled until golden-brown and served warm.

Fırında Mantar Mushroom caps baked with melted cheese, butter, and garlic.

FROM THE GARDEN

Mücver Crisp zucchini and herb fritters served with garlic yoghurt.

Sıcak Ot Kavurması Wild Aegean greens sautéed with garlic, topped with a fried egg or yoghurt.

FROM THE GRILL & THE SKILLET

İçli Köfte Crisp bulgur shells filled with spiced minced meat, walnuts, and onion.

Arnavut Ciğeri Pan-fried liver cubes tossed in sumac and paprika, with red onion.

Yaprak Ciğer Paper-thin liver, quick-fried until crisp, with sumac onion salad.

Sucuk Izgara Spicy Turkish beef sausage grilled and served sizzling.

ALWAYS ON THE TABLE

Warm flatbread from the galley oven — pide, lavaş, and bazlama

Regional olives from the Aegean groves

Turşu — house-pickled vegetables

Tarator, garlic yoghurt, and chili oil to accompany

THE MEZE TABLE

Fresh & Seasonal Salads

CHOPPED & TABLE SALADS

Çoban Salatası Diced tomato, cucumber, green pepper, onion, and parsley in olive oil and lemon.

Gavurdağı Salatası Diced tomato and cucumber with crushed walnuts, sumac, and pomegranate molasses.

Bostana Ultra-finely minced tomato and pepper with mint, sumac, and isot pepper.

Kaşık Salatası Micro-diced vegetable salad, made to be eaten with a spoon.

Piyaz White beans with sumac onions and herbs, or Antalya-style with tahini dressing.

Toros Salatası Garden herbs, spring onion, mint, sumac, and walnuts with pomegranate dressing.

Mevsim Salatası The season's mixed leaves, dressed at the table.

Akdeniz Salatası Mixed leaves, olives, cucumber, and Ezine in a lemon-oregano dressing.

WILD GREENS & HERBS

Semizotu Salatası Purslane with olive oil and cherry tomatoes, or folded into garlic yoghurt.

Deniz Börülcesi Wild coastal samphire dressed with garlic, lemon juice, and olive oil.

Roka & Tulum Peppery wild arugula with aged Tulum cheese, walnuts, and pomegranate seeds.

Radika & Hindiba Blanched wild chicory and dandelion with garlic, olive oil, and lemon.

Kuru Domates Sun-dried tomatoes with garlic, crushed walnuts, oregano, and olive oil.

WARM & ROASTED

Köz Patlıcan Char-grilled eggplant mashed with garlic, extra virgin olive oil, and lemon.

Köz Biber Roasted Capia peppers marinated in garlic, olive oil, and pomegranate molasses.

WARM & ROASTED, CONTINUED

Sıcak Ot Salatası Seasonal wild greens served warm with garlic olive oil and yoghurt.

Izgara Hellimli Roka Warm grilled halloumi over arugula, cherry tomato, pine nuts, pomegranate glaze.

GRAINS, LEGUMES & CHEESE

Kısır Fine bulgur kneaded with tomato paste, scallions, parsley, mint, and pomegranate molasses.

Yeşil Mercimek Green lentils with bell pepper, scallion, parsley, and lemon-mustard dressing.

Domates & Ezine Sliced beef tomato with aged Ezine cheese, olive oil, and fresh oregano.

Karpuz & Beyaz Peynir Chilled watermelon with salty white cheese — the Turkish summer classic.

Availability follows the season and the morning market. Anything you love can be repeated; anything you dislike will never appear again.

WELCOME ABOARD

Meet the Crew



Oğulcan Akgül

STEWARD & DECKHAND

Born and raised in Bozburun, Oğulcan shares a lifelong love for the sea and water sports, and holds essential maritime certifications including STCW and Yacht Deckhand. As part of the warm heart of Aqua Bella, he is completely dedicated to anticipating and taking care of your every need — managing interior hospitality, cabin upkeep, and fine dining and beverage service, and assisting on deck with maritime operations, tender handling, and water sports. An onboard laundry and ironing service is also provided.

Captain Galip Sener

CAPTAIN

As your onboard host, Captain Galip is responsible for your safety, itinerary planning, and the overall operation of the yacht. Born and raised in the seafaring village of Bozburun, he has been a passionate sailor since childhood with a deep love for sailing, fishing, and water sports. Captain Galip knows the finest bays, anchorages, and hidden gems along the coast, ensuring an exceptional cruising experience filled with discovery. In addition to his maritime expertise, he is also a highly talented carpenter.

Chef Caner Balci

CHEF

Chef Caner brings years of culinary expertise from his family's waterfront restaurant in Marmaris straight to the galley of Aqua Bella. Passionate about flavor, he specializes in crafting delectable Mediterranean and Turkish dishes using only the freshest local ingredients. Every meal is a bespoke experience, tailored completely to your tastes. Caner holds essential maritime certifications, including STCW and Yacht Crew. A true lover of the Turkish coastline, he also enjoys spending his free time out on the water practicing various water sports.

Anıl Köse

STEWARD & DECKHAND

Born and raised in Bozburun, Anıl shares a lifelong love for the sea and water sports, and holds essential maritime certifications including STCW and Yacht Deckhand. As part of the warm heart of Aqua Bella, he is completely dedicated to anticipating and taking care of your every need — managing interior hospitality, cabin upkeep, and fine dining and beverage service, and assisting on deck with maritime operations, tender handling, and water sports. An onboard laundry and ironing service is also provided.

CHARTER

Rates & Terms

PRICING & DETAILS	
Contract Terms	Eastern Mediterranean Gulet Terms
Base Rates	Base Rates start from approximately € 2,000.00 per night / € 14,000.00 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, 12 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 every day, and bed linen changes every two days.
Catering on Board	Choose from flexible provisioning options: Luxury Full Board Menu or Luxury Half Board Menu, Onboard Dining / Restaurant Combination.
Security Deposit	€ 0.00

BASE RATES — PER WEEK (+ 20% VAT)	
April	€ 14,000.00
May	€ 14,000.00
June	€ 17,500.00
July	€ 22,050.00
August	€ 22,050.00
September	€ 17,500.00
October	€ 14,000.00
November	€ 14,000.00

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 due 6 weeks prior to departure via Bank Transfer

CHARTER

Extras

INCLUDED	
· Rental of the entire Yacht & Equipment	
· A dedicated crew service of 4 Crew & Service, including Captain + 1 Chef, 2 Deckhands / Stewards	
· 4 hours Fuel for Main Engines per day	
· A/C 12h Hours	
· Cabin housekeeping 1 x day	
· Fresh Towels 1 x day / Fresh Bed Linen all 2 days	
· Wi-Fi	
· Turkish Transit Log	
· Yacht Insurance	
· Port Taxes in Turkish waters	

OBLIGATORY EXTRAS — TO CHOOSE FROM	
Luxury Menu, Half Board	Including all kinds of soft drinks — € 55.00 per person per day / € 385.00 per week
Luxury Menu, Full Board	Including all kinds of soft drinks — € 75.00 per person per day / € 525.00 per week
Alcoholic Beverages	Pre-order before departure for direct delivery to the yacht. All items charged at supermarket cost, with zero provisioning fees
Onboard Dining & Restaurants	Mix and match between dining on board and exploring local restaurants along the itinerary

EXCLUDED	
· Luxury Halfboard or Luxury Fullboard Menu including all Softdrinks	
· Alcoholic Beverages	
· Fuel for the tender for watersports	
· Private marina fees	
· Greek Islands Fees: harbor fees, customs, agents, and taxes	
· Land Excursions	
· Airport Transfers	
· Personal insurance policies such as: Travel Health Insurance, Accident Insurance, Charter Cancellation Insurance	
· Gratuities for the crew	
· VAT %20	

OPTIONAL EXTRAS	
Air Conditioning	Usage beyond the included hours available on request (additional fees may apply)
Motorized Water Sports	Charged based on fuel consumption