



BELLE
SYDNEY

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Motor yacht Belle, launched in 2016, is a luxurious vessel with impressive features. With a length of 30m, this yacht offers ample space and comfort for its guests. One of its most notable features is its overnight capacity of 10 guests, making it ideal for group getaways or family vacations.

Another impressive feature of Belle is its capacity to host up to 36 guests for special events and celebrations. Whether it's a corporate event, a wedding, or a birthday party, this yacht provides a luxurious and unforgettable experience for all guests.

Being a European luxury yacht, Belle has been designed with modern, elegant touches that create a warm and welcoming atmosphere. From the luxurious cabins to the spacious deck areas, every detail has been carefully thought out to provide guests with maximum comfort and style.

Overall, Belle is a stunning vessel, perfect for anyone who wants to experience the ultimate luxury yacht charter experience.



SPECIFICATIONS

VESSEL SPECIFICATIONS

Length: 29.9 m / 98 ft

Builder: Moonen Yachts, Netherlands

Model: No. 198 Moonen Matica

Year: 2016

Refit: 2023

Beam: 7 m / 23 ft

Draft: 2 m / 6'7 ft

Gross tonnage: 200GT

Cruising speed: 11 knots

Maximum speed: 13 knots

Design: Naval: Diana Yacht Design B.V.

Interior - Adam Lay Studio

Exterior - Rene van der Velden

Engines: 600 HP, Twin, 2016, C18 ACERT

DITA, CAT

WATER SPORTS

TBC

CAPACITY

Cruising capacity: 36 guests

Overnight Capacity: 8 recommended, 10 maximum

Crew: 5, plus wait staff for events

CABIN LAYOUT

4 guest suites, including 1 master stateroom, 1 VIP stateroom & 2 twin cabins

LOCATIONS

November - June: Sydney / Pittwater*

July: Shipyard

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

*relocation fees apply, POA



DECK LAYOUT



SUN DECK



MAIN DECK



LOWER DECK



DAY CHARTER RATES

HOURLY CHARTER RATE

Minimum 4 hours

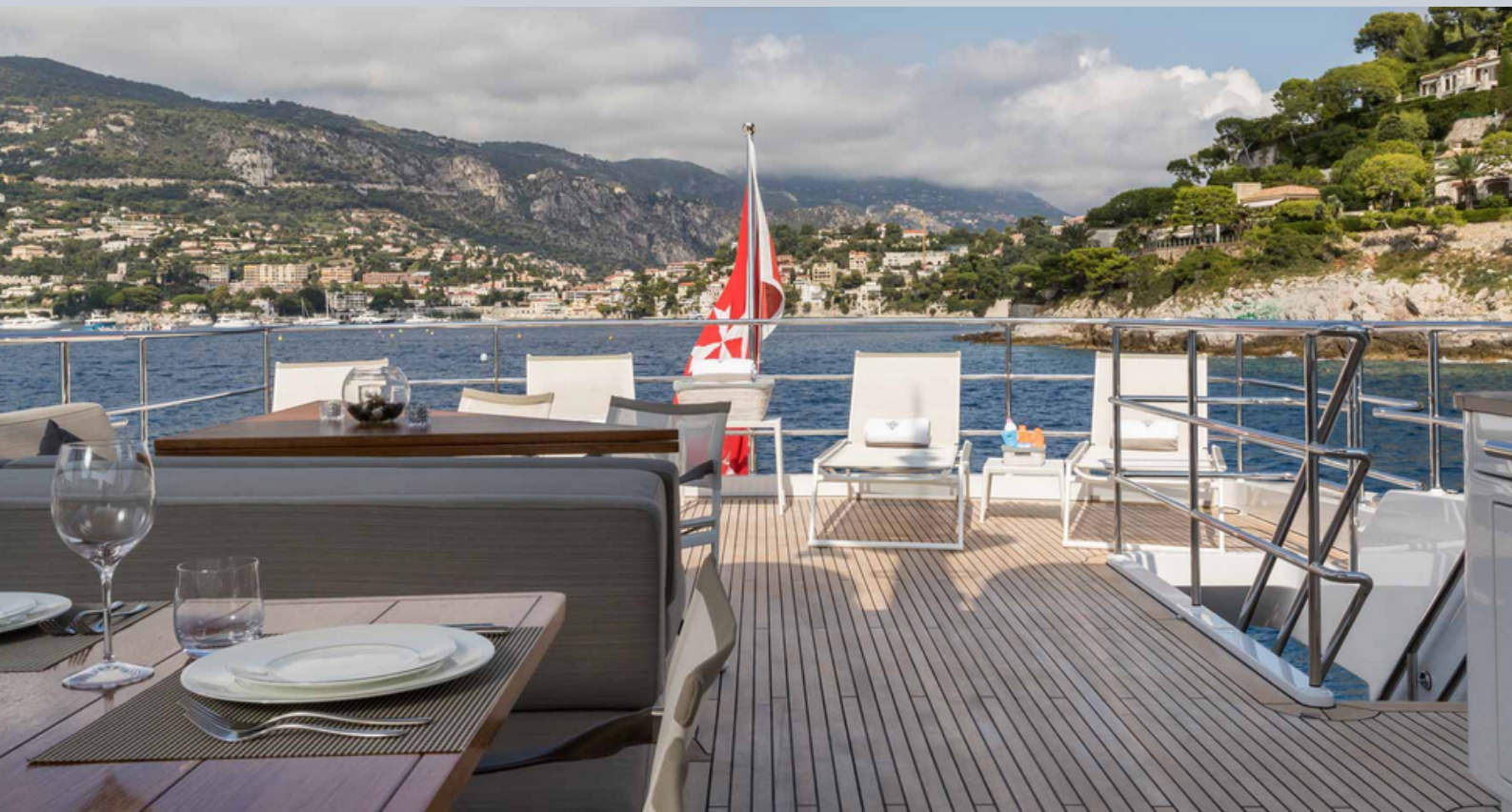
0-36 guests
\$3000 / hr

INCLUDES

Vessel hire, GST, Fuel, Marine Crew

EXCLUDES

Catering, Beverages, Wharf Fees, Wait Staff, Chef Fees



DAY CHARTER RATES

WAIT STAFF

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

WHARF FEES

\$50 per wharf visit

Available wharfs:

Casino Wharf

King Street

Aquarium

Eastern Pontoon

Double Bay Ferry Wharf

Rose Bay Public Wharf

Mosman Bay Ferry Wharf

Pymont Bay (End of Harris St)

SURCHARGES

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

CATERING

Starting from \$95pp

Canapé dining

Gold canapé package - \$95pp

Platinum canapé package - \$120pp

Diamond canapé package - \$170pp

Buffet dining

Gold buffet package - \$145pp

Platinum buffet package - \$205pp

Fine dining

Fine dining - \$200pp

CHEF FEES

\$600 for 4 hours

\$85 per hour for every additional hour

BEVERAGES

BYO Fee - \$25pp

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.

\$450 for a 4 hr charter

\$85 per additional hour

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 **



TERM CHARTER RATES

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

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



AGENCY COMMISSIONS

All inclusive term charters	Charter Rate	Agency Commissions
1 night	\$28,000 all inclusive*	\$2,940
2 nights	\$50,000 all inclusive*	\$5,250
3 nights	\$72,000 all inclusive*	\$7,560
4 nights	\$96,000 all inclusive*	\$10,080
5 nights	\$120,000 all inclusive*	\$12,600
6 nights	\$144,000 all inclusive*	\$15,120
7 nights	\$168,000 all inclusive*	\$17,640
7 night ++ rate	\$120,000 + 10% GST + 30% APA	\$18,000

Day charter commission is 15% on yacht hire, food and beverage

Public holidays - commission is only applicable on original rates - not on the 25% surcharge





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CATERING AND BEVERAGE PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 DAYS PRIOR TO 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 CHARTER.

ALL CATERING PACKAGES INCUR A CHEF'S FEE OF \$600 FOR 4 HOUR CHARTERS 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)



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

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, jalepeno yoghurt sauce

CANAPÉ SELECTIONS

HOT

Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney V

Wild mushroom, thyme and goats cheese arancini 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, jalepeno 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)

DESSERT

Mixed mini iced eclairs

Pistachio gelato mini cones

Assorted mini cannolis

Strawberry panna cotta pots

Chocolate and peanut mousse lollipops

CANAPÉ SELECTIONS

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

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

BUFFET SELECTIONS

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

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

FINE DINING

MAINS

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

BEVERAGE PACKAGES

GOLD PACKAGE

\$100PP

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

BEVERAGE PACKAGES

PLATINUM PACKAGE

\$130PP

Champagne

Louis Roederer NV Reims France

Rose

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



TERMS AND CONDITIONS OF CHARTER

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Charter Capacity

1. The maximum number of guests permitted to board the vessel for the charter can be found on the balance invoice. Requests for additional guest numbers may be made in writing and need to be approved 48 hours prior to the charter commencing.
2. No additional guests will be able to board the vessel on the day of the charter.
3. Refunds will not be given for no-shows or latecomers.

Access to the yacht

4. The Charterer and their guests may only board the vessel at the time their booking is scheduled to commence. Access prior to this time (e.g. for event setup) must be approved in writing by Belle least 48 hours prior to the Charter commencing.
5. The Charterer and their guests shall vacate the vessel by the agreed time set out on the balance invoice. Specific arrangements to extend must be confirmed by the Captain of the vessel. Any extension of time or failure to vacate the premises at the agreed time shall incur an additional fee (based on the hourly rate for vessel hire and hourly staff charges)
6. Full access to the yacht including lower deck cabins will be managed on a case-by-case basis and should be discussed with the Charter Manager at least 24 hours prior to the charter commencing. Belle reserves the right to close any areas off in order to protect the vessel.

Guest Conduct and safety

7. The Head Charterer is responsible for the behaviour, security and safety of themselves, their guests and any associated contractors whilst they are onboard the vessel.
 8. The Head Charterer shall observe and comply with all instructions given by Belle crew and with the provisions of the Charter Agreement.
 9. Nudity, strippers and topless waiters are not permitted as part of any charter onboard Belle.
 10. It is prohibited for any person to use, sell, purchase or be under the influence of any illegal substance onboard the vessel. Any guest found to be under the influence of an illegal substance will be immediately removed from the vessel.
 11. Belle crew reserve the right to request the removal of any guest behaving in a dangerous, disorderly, argumentative, offensive, illegal or objectionable way.
 12. The safety of our crew and guests is our first priority. If the behaviour of any charter guest threatens this safety, police will be notified and the charter will be immediately suspended.
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TERMS AND CONDITIONS OF CHARTER

Responsible Service of Alcohol

13. RSA regulations apply onboard Belle. Belle crew reserve the right to refuse service to anyone underage or overly intoxicated.
14. To ensure the safety of guests returning to dock the bar will be closed 30 minutes prior to disembarking.

Shoes

15. Belle has a strict no shoe policy on board. A welcome mat and chairs will be provided for guests embarking the yacht to remove their shoes. All guest's shoes will be stowed safely on board during the charter.

Toilets, Showers, Cabins

16. Belle has bathrooms designated for day charter guest use. These will be made clear in the safety briefing. Other guest areas and bathrooms will be unavailable to use.
17. Showers are not available to use at any time, there is a freshwater shower located on the exterior for any guest wanting to rinse off after swimming.
18. Guests need to ensure that no sanitary items or any other non-biodegradable waste are flushed down the toilets. Bins are provided and the cost to repair any blockages will be taken from the event bond.

Catering

20. Food is not to be taken into the lower deck area. Consumption of food will be limited to the main guest areas of the yacht.
21. Menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, Belle cannot guarantee that food will be allergy free. Any dietary requirements are required to be ordered and confirmed prior to the event.

Music

22. Belle's music system will be available during charters. Volume and control will be managed by the yachts crew and any DJ equipment or sound systems must be discussed with the captain prior to commencement. If you would like your music to be played, please create a public Spotify playlist in advance so the crew can download and play for you on the day.

Smoking

23. Smoking / vaping is only permitted on the aft swim platform area and only while the yacht is at anchor.
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TERMS AND CONDITIONS OF CHARTER

Swimming

24. All in-water activities are to be confirmed at the time of booking the charter. Lifeguards need 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.

25. Guests are to supply their own towels and no more than 20 guests are allowed in the water at any one time.

Water Taxis

26. Any water taxi embarking / disembarking must first be noted to the captain on board. Water taxis are to be arranged at the charterer's own expense.

Media

27. Belle Charters may feature media collected from the client's events on our social media channels and website. This may include posting images, testimonials, videos and audio. It is the responsibility of the lead charterer to inform guests of this provision.

Cancellation Policy

28. Cancellation more than 30 days prior: Provided we are successful in re-booking the vessel for your scheduled charter date and time, your deposit will be refunded less a \$500 administrative fee. If we are not able to re-book the vessel, the deposit is non-refundable.

29. Cancellation between 30-10 days prior: Deposit is non-refundable

30. Cancellation less than 10 days prior: Full payment is due and payable with no monies refundable

31. In the above circumstances, consideration will be given to food, staff and boat costs incurred due to cancellation.

32. Cancellations must be made in writing to Belle

33. Belle reserves the right to cancel any booking and refund any deposit or payments made as a result of unforeseen circumstances; extreme weather conditions or accidents.

Payments

34. Full payment is required prior to boarding the vessel.

TERMS AND CONDITIONS OF CHARTER

Additional charges

35. A \$5,000 security deposit is payable prior to boarding the vessel for your charter.

36. Any additional charges on the day of service are to be immediately deducted from the security deposit. This includes but is not limited to extensions of charter, additional guests, additional services, pay-on-consumption beverages, waiting time for embarking and disembarking at wharves, water taxis and any other additional charges notified by Belle.

Damage to Vessel

37. The Charterer shall notify Belle staff immediately on becoming aware of any damage or loss to the vessel, its facilities or equipment and of any injury to any person whatsoever during the charter.

38. The Charterer shall be responsible for the cost of making good any damage or loss caused to the vessel and its furniture, fittings and equipment arising out of and/or in the course of the Charterer's Charter.

39. If the amount to make good any damage or loss caused is greater than the amount of the security deposit, the Charterer will be forwarded an invoice for settlement within 7 days.

Charterers Liability

40. The Charterer is liable for themselves, their employees and any contractors whom they may engage in relation to the event and indemnifies Belle, all Belle employees and caterers against any claims, actions, losses, demands, damages and expenses for which Belle, its employees and caterers shall or may become liable or suffer in respect of damage to Belle's property or injury or death of persons arising out of any wilful, unlawful or negligent act or omission of the Charterer, its employees, agents or subcontractors in connection with this event.

41. It is the responsibility of the Charterer to obtain and keep current insurance against such liability during the term of this contract and ensure that all contractors under their direction are similarly insured.

Failure to comply with any of the above provisions will result in immediate suspension of the Charter without refund.

The crew of Belle would like to thank you in advance for respecting our terms & conditions, and look forward to welcoming you on board.
