



Caner IV

36m luxury Turkish gulet

Elegant Design

Luxurious and finely appointed gulet



Caner IV is one of the very best, most elegant and immaculate gulets available for charter on the Turkish coast.



Uniquely spacious, she can accommodate up to twelve guests in six suites which all radiate with traditional sailing yacht styling.

Dining on deck

The aft cockpit is perfect for al fresco dining



Curved banquette seating and chairs can host guests for meals throughout the day with the backdrop of the stunning Turkish coastline.



The attentive crew are on board to accompany the guests throughout their charter vacation to ensure they have the experience of a lifetime.



Foredeck

Stretching out to the bow and passarelle beyond



The highly professional Captain has spent years sailing all over the Mediterranean and knows all the most secluded bays to drop in to for lunch and a swim.



She offers her guests plenty of deck space to soak up the Mediterranean sunshine, with twelve sun pads spread across the foredeck and an additional forward sofa.



Classic Interiors

Beautiful wood details in the formal salon



Guest can dine with their family and friends, enjoy a drink from the bar and relax in the spacious air-conditioned salon.



The chef will delight guests with gourmet Mediterranean Cuisine cooked to their personal specifications.





Master Suite



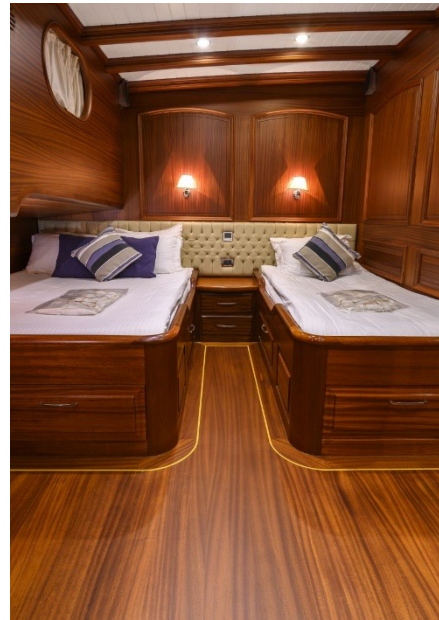


VP Suite





Guest Suites



Charter Specifications

Length	36.00m (118' 1")
Beam	8.00m (26' 3")
Rig	Ketch
Guests	12
Cabins	6
Cabin configuration	1 master, 1 VIP, 2 double and 2 twin

Crew	7
Built	2008
Refit	2019
Max speed	12 knots
Cruising speed	10 knots
Engine	2 x 500 hp Iveco

Water Toys and Amenities

100 HP Yamaha tender for watersports

Paddleboard

60 HP Yamaha tender for service

Canoe

Jetski (€300 / day)

Towables

Wakeboard

Snorkels

Waterskis

Fishing equipment

LCD TV

DVD

Bluetooth music system

WiFi

Air conditioning

Sample Menu

From your private Chef

Day One

Lunch



Baked chicken drumstick in the oven

Rice (Pilav in Turkish)

Shepherd salad

Caciki (Greek type)

Green beans with olive oils

Broccoli salad with sour sauce

Mixed seasonal fruits

Dinner



Sea beans with sour sauce

Artichokes with olive oil reddish shell bean with olive oils (cold serving)

Zucchini tartar (with yoghurt, garlic walnut and bread crumbs sauce)

Fried Calamari and Fried Shrimps with butter and garlic

Octopus salad (Cold)

Fish with lemon (Dentex or Meagre) and Garniture

Salad

Baklava and Ice cream



Day Two

Lunch



Eggplant kebab with beef meat

Rice of wheat grains

Mixed Salad

Carrot tartar
(with yoghurt, garlic walnut and bread
crumbs sauce)

Fresh Okra with olive oil

Green beans with sour sauce

Mixed seasonal fruits

Dinner



Lamb shank with
mashed potato and sauce

Turkish spring rolls

Salad

Green black eyed peas salad
(sour sauce with olive oils)

Green beans with yoghurt

Sweet corn and reddish bean salad

Sea beans with fresh tomatoe sauce

Salad with curd cheese

Tiramisù cups



Day Three

Lunch



Fried Eggplant & Green
Pepper serving with yoghurt
Zucchini in the oven
Burghul salad with fresh herbs
Mediterranean salad
Chicken drumstick with Stroganoff
or Chicken Maryland
Pasta with pesto sauce
Season fruits and Ice cream

Dinner



Celery with olive oil
Fried aubergines in tomato garlic sauce
Avocado with corn
Rocket salad
Raw fish salad
Fried Octopus
Fried Calamari
Shrimps salad
Fillet Sea Bass serving with rocket and lemon
Cheesecake



Day Four

Lunch



Mantı (Turkish type ravioli)

Salad

Green black eyed peas with sour sauce

Sautéed Mushrooms with spice

Quinoa salad

Seasonal Fruit

Dinner



Shepherd salad

Fried phyllo pastry with pastrami
and tomato filling (Pacanga rolls)

Hot spicy tomato dip sauce

Humous with tahini

Roasted eggplant salad
(with garlic, lemon and olive oils)

Fresh Purslane cooked with olive oil

Yoghurt with garlic and dill (Haydari – mezes)

Mixed Barbecue/meatballs –
lamb chops – chicken chops

Rice

Fruit cups



Day Five

Lunch



Hungarian goulash
Meatballs in seasoned tomato sauce
Mashed potatoes
Rice
Salad
Spinach cooked with olive oil
Red beet salad
Green lentil salad with green herbs
and sour sauce
Mixed fruit & Ice cream

Dinner



Grilled shrimps
Fried calamari
Octopus salad with sour sauce
Seabass carpaccio
Sushi /Starters
Green bean salad
White Grouper fish serving with garnishing
Leek & carrot cooked in olive oil
Crème Brûlée



Day Six

Lunch



Italian style pasta
(tomatoes, capers, green and black olives,
cherry tomatoes, basil, garlics)

Salad

Okra with sour sauce (cold as a mezes)

Green Romano beans cooked
with fresh tomatoes (Lady Ayshe beans
called in Turkey)

Mashed potatoes with yoghurt and garlic
serving with spiced melted butter

Fruit & Ice Cream

Dinner



Grilled Beef with potatoes and sauce

Salad

Fried phyllo pastry with pastrami
and tomato filling (Pacanga rolls)

Eggplant borani

Mexican salad

Beet root pickle salad

Russian salad

Zucchini with olive oil

Parfait with strawberry



Day Seven

Lunch



Ciftlik kebabi
(Beef meat cooked with vegetable)

Rice

Salad

Green Beans

Potato salad

Chard leaves sautéed with olive oil

Fresh fruit

Dinner



Steak fillet, garnitures with sauce

Stuffed mushrooms

Salad Mashed avocado

Zucchini hashbrowns

Fresh Purslane with yoghurt

Italian salad

Fried eggplant with tomato sauce

Mozzarella Caprese with pesto

Chocolate Soufflé



Caner IV

We look forward to welcoming you aboard

