

Double Eagle

39.60m (129'11") luxury sailing yacht



Double Eagle

Traditional wooden hulled gulet



Built in 2005 by Bodrum Shipyard with a refit in 2023
Accommodation for twelve guests in five ensuite cabins



Luxury aft cockpit with marble table and bar
Timeless, light and airy interior



In deck

Day or night, the exterior deck offers luxurious sociable spaces for guests, including a wonderful dining table and bar created in marble with night lights to enhance the ambiance in the evening.





Interior



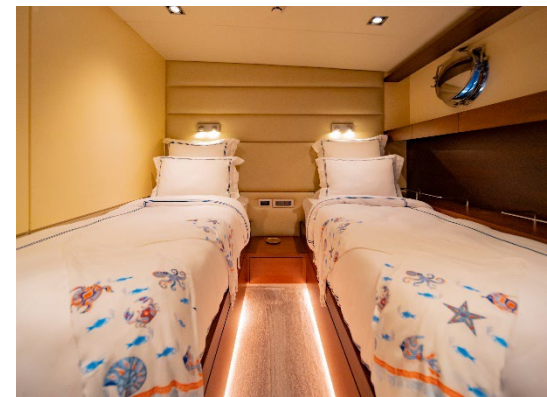
The main salon is well configured to create convivial settings and includes dining, a bar and lounge.

Wide windows allow guest to maintain a connection with their beautiful surroundings.



Luxury suites

Flexible accommodation for up to twelve guests in five suites
There are two queen sized beds in the aft master cabin



Charter Specifications

Length	39.60m (129' 11")	Crew	6
Beam	7.80m (25' 7")	Built	2005
Draft	4.00m (13' 1")	Refit	2023
Guests	12	Builder	Ibc Yaticilik
Cabins	5	Speed	14 knots (max) 11 knots (cruising)
Cabin configuration	3 double and 2 convertible	Engine	2 x 550 hp Volvo Penta

Accommodation is flexible for up to 12 guests in 5 cabins by utilizing the 2 queen sized beds in the master cabin. The convertible cabins can be configured with 2 twin beds or 1 double bed.

Water Toys and Amenities

Water Toys

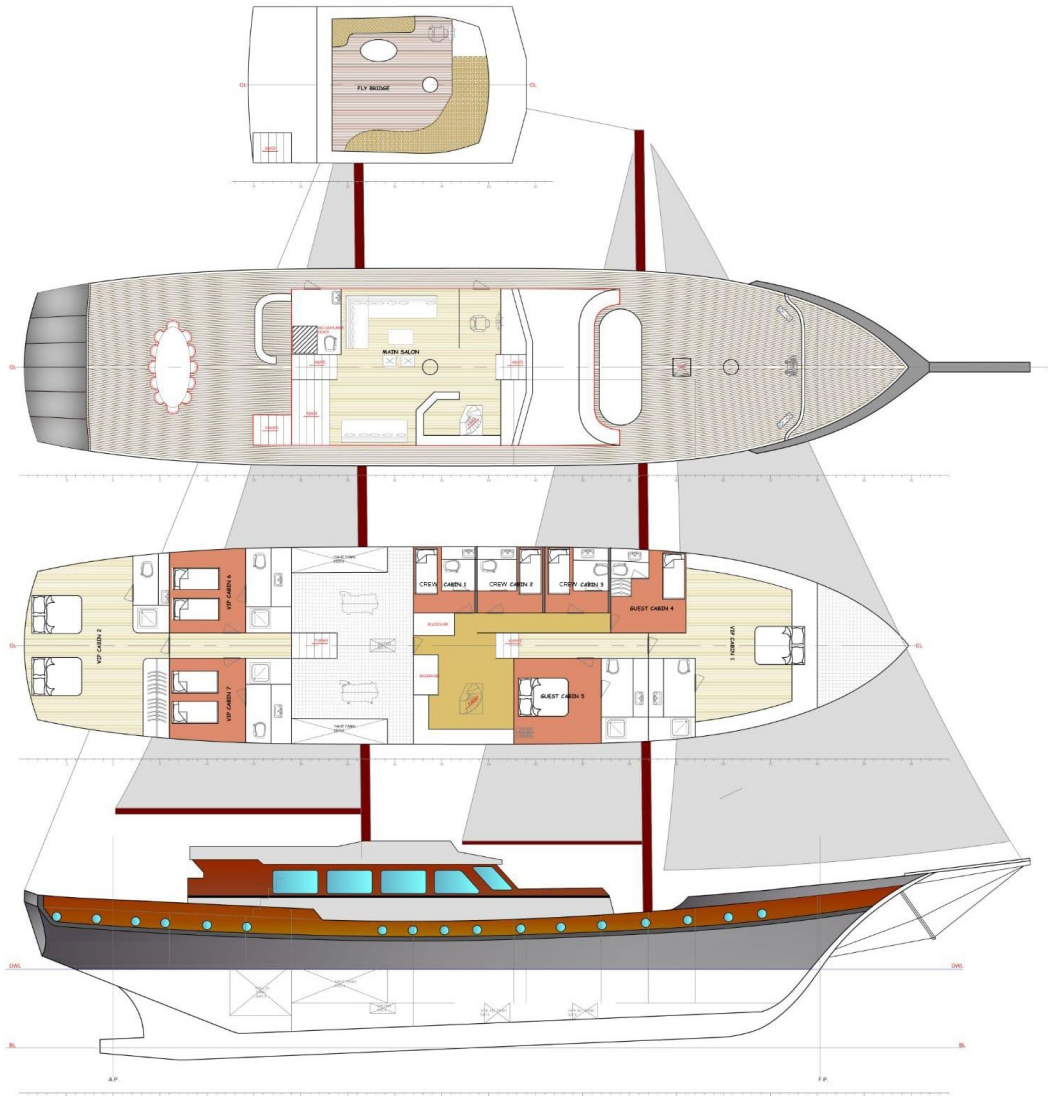
Tender with 250Hp outboard	Wakeboard
Tender with 80Hp outboard	2 x paddleboards
Jetski	2 person ringo
Sea Bob	Canoe
Water skis	Snorkelling gear

Amenities

Smart TV in salon, aft deck and cabins
Music system and portable Bluetooth speaker
Netflix, YouTube, IPTV, Playstation 4
Air conditioning
VHF, WiFi, Laptop



General Arrangement



Sample Menu

Chef Akin ÜNAL

Breakfast



Pancake types

Egg types

Local cheeses

Local olives

Jam types

Fresh greens

Fresh vegetables

Fresh fruits

Toast & sandwich varieties

Muhlama

Menemen



Croissants

Cheese pastry

Sausage types

Honey

Butter

Peanut butter

Bruschetta

Olive Salad

Oat varieties

Fruit salad

Focaccia bread



Appetizers



Babaganoush
Salmon tapas
Squid stew
Octopus carpaccio
Seafood spring rolls

Seabass ceviche
Spinach quiche
Pastrami hummus
Turkish appetizers
Seafood appetizers

Desserts



Chocolate terrin
Pavlova
Apple pie
Raspberry tart
Chocolate souffle



Cream Broulee
Pumpkin dessert with tahini
Cheese halva with ice cream
Types of sorbet
Baklava

Modern Turkish



Lamb tandir baklava with porcini mushroom sauce
Mediterranean dream with béarnaise sauce
Kastamonu siyez meatballs with sweet and sour sauce
Types of kebab
Aegean style pickled artichokes



Stuffed ribs with oregano sauce
Kayseri style flatbread with smoke yogurt
Oven rice pudding
Pistachio baklava

Italian



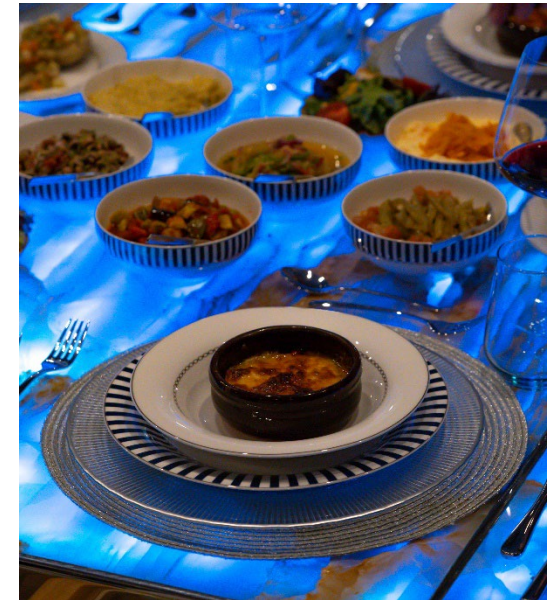
Seafood lasagna with martini sauce
Ossobuco
Cheese ravioli
Tomato pesto gnocchi
Wild mushroom risotto

Whiskey pannacotta
Types of pizza
Tiramisu
Cheesecake
Turta susanna

Spanish



Paella
Gazpacho
Empanadas
Spanish omelette
Patatas bravas



Tapas concept
Churros with chocolate sauce
San Sebastian cheesecake
Bizcocho

Far Eastern



Sushi
Noodle
Chinese rice pilaf
Sweet and sour chicken

Teriyaki glazed beef
Tofu bowls
Miso soup

Mexican



Choice of tacos
Enchilada
Burritos
Fajita with dipping sauces

Quesadillas
Mexican style corn
Chili con carne

Crew profiles



Crew



CAPTAIN | Hasan Atik

I was born in Mugla, Koycegiz in 1986. I have always been passionate about the water and participated heavily in water sports during high school. My professional career started when I was 18, working as a seaman on charter yachts and ships. I then graduated to first-mate on larger motor yachts and worked on a variety of builds, including Canados, Sunseeker and Azimut. At the age of 30, I graduated to Captain and have been Captaining Gulets for the last 8 years.

I have extensive cruising experience in Turkey and throughout the Mediterranean and I look forward to welcoming you onboard DOUBLE EAGLE and showing you our magnificent cruising area.



CHEF | Akın Ünal

I was born in 1994 in Tekirdag, Turkey. I graduated from Tekirdag Anatolian Vocational School of Tourism in the Department of Culinary Arts. I have been working professionally as a chef since 2009. In addition to working in international 5-star hotels and chain restaurants, I also continue my profession as a culinary instructor. In 2012, I won bronze at an international gastronomy festival, and in 2023 I received the honours award at the TYBA Boat Show.

Since 2020, I have been working as a yacht chef. Cooking on the sea not only nourishes my soul but also turns the dishes I create into works of art inspired by the sea. For me, cooking is far beyond ordinary, it's an art. When I'm not cooking, I work as a yoga and breath instructor, which is my second profession. My hobbies include traveling, canoeing, and listening to music.

Crew



SEAMAN | Mert Müküs

I was born on 1998 in the Dalaman district of Mugla. I graduated from Adile İhsan Mermeci Vocational High School in the Cooking Department. My mother is a chef and I have always been passionate about food. I worked in kitchens within hotels for many years and followed the completion of my military service as a Sailor on Turkish War Ships, I was inspired to start my career on charter yachts – first as a chef.

I have always been in touch with the sea and some of my favourite hobbies are fishing and diving. Whilst cheffing, my maritime and technical knowledge improved and I'm now proud to be part of the deck crew on DOUBLE EAGLE. I've been onboard for 2 years and look forward to sharing the Mediterranean with our guests.

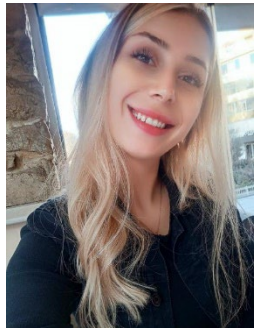


SEAMAN | Batuhan Yorulmaz

I am 22 years old and was born in the Ortaca district of Muğla so I've always been around the sea. I graduated from maritime high school and have been working as a Master Sailor on Gulets both within Turkey and overseas.

I am proficient in water sports and sailing and look forward to getting our guests out on the water.

Crew



STEWARDESS | Nuray Demir

I was born in İstanbul in 1995. Following the completion of my university degree, I moved to Bodrum to complete my associate degree in Business. During these years, I found a love for working in tourism and with my passion for travel and progress, the charter yacht industry is my perfect fit.

It is a great joy for me to care for guests and to respond instantly to their needs. I love being a part of a team and contributing to providing unforgettable memories for our guests. As a staff member who has worked in the sector for almost 3 years, I am still excited to host our guests every day!



HOSTESS | Sila Demir

I was born in 1994 in Sakarya, then moved to Istanbul. I graduated from Kusadasi Faculty of Hotel Management in the Food & Beverage department. While studying, I worked as assistant cook and bar tender in various hotels. In order to improve my skills, I then moved to the service department and realised there was my true passion, interacting with guests.

After finishing university in 2019, I started working on yachts, ranging from 35-45 meters. Combining my love for the sea and the job I do; I still approach each day with excitement and happiness.

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We had a wonderful time on the DOUBLE EAGLE!

The Captain Hasan and his crew were incredibly professional and the attention to details was paramount. Anything you asked the crew to do they would happily do it with a smile!

We will definitely come back!

Charter guests

July 2023

Our family was blessed to spend 10 days on the beautiful DOUBLE EAGLE yacht. We've been cruising from the Bodrum to the Gocek, staying once again in beautiful bays where we could enjoy of the luxury of the yacht as well as all the water toys.

None of this would be possible without the 6-person crew. Our special congratulation and gratitude to this magnificent team on DOUBLE EAGLE.

Charter guests

August 2023

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Double Eagle

The crew look forward to welcoming you on board