
JUNIOR ORÇUN

HIGH DELUXE GULET · 32 M · 6 CABINS · 14 GUESTS



THE YACHT

Junior Orçun

Junior Orçun is a stunning 32-meter High Deluxe Gulet built in 2007 and comprehensively refitted in 2025. She features 6 en-suite cabins accommodating up to 14 guests, including 2 master cabins, 2 double cabins, and 2 triple cabins. Every cabin is fully air-conditioned and appointed with a private en-suite bathroom, hairdryer, fresh towels, luxury linens, and generous storage space.

Available for private charter from her homeport of Bozburun, Junior Orçun is the perfect choice for an unforgettable Blue Cruise along the Turkish Riviera and the neighboring Greek Dodecanese islands. Perfectly suited for families or groups of friends, she seamlessly combines classic styling, elegant furnishings, and comfortable lounges to create a warm, inviting atmosphere.

The main saloon, located in the raised deckhouse, blends contemporary design with opulent finishes to create a refined ambiance enhanced by fine wood flooring and tasteful, neutral decor. It features a grand indoor dining table, alongside a comfortable lounge area with plush seating, a bar and a state-of-the-art entertainment system.

Outdoors, the aft deck boasts a full-beam lounge sofa and an alfresco dining area, while the foredeck offers comfortable sun loungers and a crescent-shaped seating area. Complete with a wide selection of water sports equipment and a dedicated crew of 5 delivering personalized, five-star service, Junior Orçun promises a tailor-made luxury charter experience.

32 M / 105 FT · 6 CABINS · 14 GUESTS · CREW OF 5 · BUILT 2007 / REFIT 2025 · BOZBURUN / MARMARIS

TECHNICAL

Specifications & On Board

PRINCIPAL CHARACTERISTICS

Type	High Deluxe Gulet
Year	2007 / refit 2025
Length Overall	32.00 m / 105 ft
Beam	8.50 m / 28 ft
Draught	3.60 m / 12 ft
Gross Tonnage	137 GT
Engines	MAN 2 x 450 HP
Generators	Onan 2 x 23 kVA
Homeport	Bozburun / Marmaris

CAPACITIES

Cabins	6 — 2 master, 2 double, 2 triple
Berths	14
Guests	14
Crew	5
Fuel	4,000 lt
Fresh Water	12,000 lt
Watermaker	350 lt per hour
Air Conditioning	Full, 12 hours per day
Cruising Regions	Turkish Riviera, Aegean Sea, Greek Dodecanese Islands

NAVIGATION & ELECTRONICS

Full navigation suite for safe and comfortable cruising
Generator, air conditioning, watermaker, inverter
Wi-Fi, Bluetooth sound system
USB charging ports, 220 VAC sockets

RIG & SAIL PLAN

Rigged as a classic ketch with a well-balanced sailing rig, total sail area approximately 480 m²
Flying jib, approx. 150 m²
Inner jib, approx. 90 m²
Mainsail, approx. 120 m²
Mizzen sail, approx. 120 m²

INTERIOR OUTFIT

Main saloon in the raised deckhouse
Grand indoor dining table
Lounge area with plush seating and a bar
State-of-the-art entertainment system
Fully air-conditioned throughout

EXTERIOR OUTFIT

Full-beam lounge sofa and alfresco dining on the aft deck
Comfortable sun loungers and crescent-shaped seating on the foredeck

GALLEY & SERVICE

Fully equipped galley
Espresso & coffee machine, ice maker
Oven, microwave, toaster and kettle
Full laundry service and pressing equipment on board
Bed linens, towels and hairdryers

ACCOMMODATION

2 master cabins
2 double cabins
2 triple cabins
All cabins fully air-conditioned, with private en-suite bathroom, hairdryer, fresh towels, luxury bed linens and generous storage

TENDERS & WATER SPORTS

5.0 m premium tender, 75 HP Mercury
3.5 m service tender, 15 HP Yamaha
Water skis and wakeboard
Ringo
Fuel for water-skiing is charged based on actual consumption and is payable directly on site.
2 x stand-up paddleboards (SUP)
2 x canoes
Snorkeling gear and fishing equipment

Elegant Alfresco 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, Chef Ayten consistently delivers 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.

Under Full Sail



Thirty-Two Meters of Classic Elegance



Secluded Anchorages



A World of Water Toys



The Foredeck Sun Lounge



The Front Row



Fine Alfresco Dining





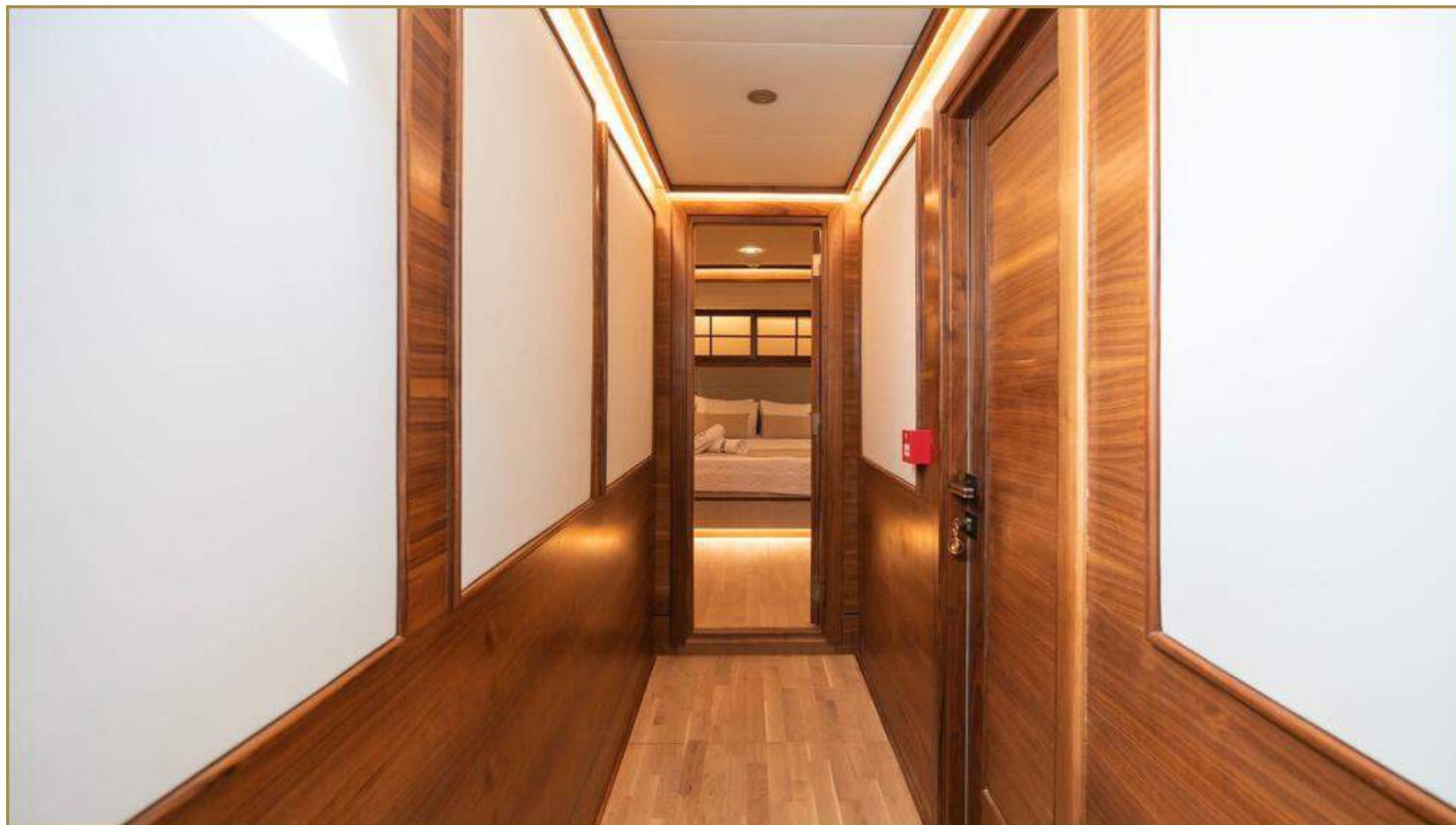
The Main Saloon







Below Deck



The Master Cabin



The Second Master Cabin



A Double Cabin



A Triple Cabin



Luxurious En-Suite Bathrooms



WELCOME ABOARD

Meet the Crew

M/S Junior Orçun is operated by a dedicated crew of five — Captain, Chef, and three Stewards and Deckhands. From the moment you step onboard, the team delivers five-star personalized service, utmost privacy, and the flexibility to shape every day of your charter around your wishes.

The command is led by Captain Osman Gözütök, responsible for your safety, navigation, and itinerary. In the galley, Chef Ayten Tombak prepares exquisite Mediterranean and Turkish cuisine from the freshest local ingredients, while the deck and interior team looks after water sports, tender transfers, cabin care, and attentive table service.

Captain Osman Gözütök

CAPTAIN

As your host and captain, Osman ensures your safety, comfort, and seamless navigation throughout your journey. Hailing from the historic seafaring village of Bozburun, his connection to the sea began in early childhood, sparking a lifelong passion for sailing, fishing, and water sports. Captain Osman's deep local expertise allows him to reveal the finest hidden gems along the coastline, delivering a truly unique Blue Cruise.

Ayten Tombak

CHEF

Chef Ayten brings years of culinary expertise gained from her dedicated work in fine-dining restaurants and luxury yachts. Passionate about flavor, she specializes in crafting exquisite Mediterranean and Turkish cuisine using only the freshest local ingredients. Every meal is a bespoke experience, tailored entirely to your personal preferences. Fully certified with essential maritime qualifications, including STCW, Ayten combines her culinary mastery with a deep love for the sea, spending her leisure time swimming and enjoying water sports along the Turkish coast.

Orçun Gözütök

STEWARD & DECKHAND

Born and raised in the coastal village of Bozburun, Orçun shares a lifelong passion for the sea and water sports. Fully qualified with all essential maritime certifications, including STCW and Yacht Deckhand, he seamlessly bridges guest service and deck operations aboard Junior Orçun. Orçun is dedicated to anticipating and taking care of your every need throughout your stay. Indoors, he handles interior hospitality, cabin upkeep, and fine dining and beverage service. On deck, he expertly assists with seamanship, tender handling, and water sports activities to ensure a safe and enjoyable charter.

Yusuf Kaya

STEWARD & DECKHAND

Raised in the vibrant coastal town of Marmaris, Yusuf has harbored a deep love for the sea and water sports from a young age. He holds all essential maritime qualifications, including STCW and Yacht Deckhand certification. A versatile member of the Junior Orçun team, Yusuf delivers attentive, five-star hospitality across every aspect of your charter. Indoors, he handles cabin care, dining presentation, and personalized beverage service. Out on deck, he actively assists with mooring maneuvers, tender driving, and guiding guests through water sports activities.

Harun Canan

STEWARD & DECKHAND

Growing up in Marmaris, Harun's passion for maritime life started early, turning him into a skilled seafarer and water sports enthusiast. With complete STCW and Yacht Deckhand credentials, he brings energy, safety, and warm hospitality to Junior Orçun. Dedicated to making your voyage seamless, Harun is always on hand to anticipate your needs. Whether he is serving refreshing drinks, assisting with fine dining in the saloon, or preparing the tender and water toys for an afternoon in a secluded cove, his welcoming approach guarantees a memorable stay.

CHARTER

Rates & Terms

PRICING & DETAILS	
Contract Terms	Eastern Mediterranean Gulet Terms
Base Rates	Base Rates start from approximately € 3,500.00 per night / € 24,500.00 per week (+ VAT), varying by season and itinerary.
The Charter Fee Includes	Rental of the yacht with equipment, crew of 5 & 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: Full Board, Half Board, Onboard Dining / Restaurant Combination.
Security Deposit	€ 0.00

BASE RATES — PER NIGHT / PER WEEK (+ VAT)	
May	€ 3,500.00 / € 24,500.00
June	€ 4,000.00 / € 28,000.00
July	€ 5,000.00 / € 35,000.00
August	€ 5,000.00 / € 35,000.00
September	€ 4,000.00 / € 28,000.00
October	€ 3,500.00 / € 24,500.00

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 due 6 weeks prior to departure via bank transfer

INCLUDED	
·	Rental of the entire yacht
·	Dedicated crew service of 5: Captain, Chef, 3 Stewards / Deckhands
·	4 hours fuel for main engines per day
·	Air conditioning, 12 hours per day
·	Cabin housekeeping once daily
·	Fresh towels once daily, fresh bed linen every 2 days
·	Wi-Fi, Turkish Transit Log, yacht insurance
·	Port taxes in Turkish waters

NOT INCLUDED	
·	Half board or full board, or a mix of onboard dining and restaurants
·	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%

CHARTER

Extras

OBLIGATORY EXTRAS — TO CHOOSE FROM		OPTIONAL EXTRAS	
Luxury Menu, Half Board	Including all kinds of soft drinks — € 55.00 per person per day / € 385.00 per week	Air Conditioning	Usage beyond the included hours available on request (additional fees may apply)
Luxury Menu, Full Board	Including all kinds of soft drinks — € 75.00 per person per day / € 525.00 per week	Motorized Water Sports	Charged based on fuel consumption
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. Every experience is customized to your exact wishes		