

Our guest form has been created with the utmost care. Its purpose is to guarantee a smooth and enjoyable yacht stay for you, our guests. The more we know about you before embarkation, the better we can serve you and organize your journey, so we kindly ask you to fill out the form with as much detail as possible. Different categories and options allow for a comprehensive consideration of all aspects of yacht life. Your captain and crew will utilize this information in order to cater to your needs and wishes, so please do communicate to them what is important to you. We have also compiled some rules of yacht etiquette that ensure smooth sailing throughout your charter.

We thank you for your time and wish you a lovely holiday!



GUEST INFORMATION

PRINCIPAL CHARTERERS

			-		1		
	FULL NAME	FULL ADDRESS	CABIN ALLOCATION	DATE OF BIRTH	NATIONALITY	PASSPORT NUMBER	PASSPORT EXP. DATE
1							
2							
3							
4							

GUESTS

	FULL NAME	CABIN ALLOCATION	DATE OF BIRTH	NATIONALITY	PASSPORT NUMBER	PASSPORT EXP. DATE
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						

FOR ALL GUESTS

HEALTH CONDITIONS / SPECIAL ASSISTANCE REQUIREMENTS WE SHOULD BE AWARE OF

^{*} Law requires passport details for all members of the charter party.



TRANSPORTATION & TRAVEL ARRANGEMENTS

TRANSPORTATION TO/FROM YACHT							
Yes No							
ARRIVAL		AIRPORT	TRANSFER				
ARRIVAL							
AIRLINE/FLIGHT No	ТО	TIME & DATE OF ARRIVAL	NUMBER OF GUESTS	LUGGAGE ITEMS	BABY CAR SEATS		
Dioses tick if the flight is	privato						
■ Please tick if the flight is	private						
DEPARTURE							
AIRLINE/FLIGHT No	ТО	TIME & DATE OF DEPARTURE	NUMBER OF GUESTS	LUGGAGE ITEMS	BABY CAR SEATS		
Please tick if the flight is	private						
TRANSFER TO YACHT	FROM HOT		RANSFER				
HOTEL NAME		NUMBER OF GUESTS	F GUESTS LUGGAGE ITEMS BABY CAR SEATS				
TRANSFER FROM YACHT TO HOTEL							
HOTEL NAME		NUMBER OF GUESTS	LUGGAGE ITEMS	BABY CAR SI	EATS		
Additional comments:							



CHILDREN & BABIES

	QUANTITY	AGE OF CHILD
Cot		
High chair		
Nappies / Diapers		
Fence		

FOOD & OTHER CONSIDERATIONS

Your children are very important to us and we want them to have a wonderful and safe holiday. Please specify any pre-existing medical conditions, food allergies and/or dietary requirements preferred brands and preferences your children may have. In the Food & Service section below, you can include all the foods they prefer.

Additional comments:



FOOD & SERVICE

The Chef will prepare menus specifically adapted to your preferences. Please do provide as much detail as you can!

SPECIAL DIETARY REQUIREMENTS AND/OR ANY FOOD ALLERGIES:						
Salt free Low cholesterol Low calorie Low fat Low carb Halal Kosher Vegetarian Vegan Gluten free Dairy free Other Additional comments:						
HOW WOULD YOU PREFER YOUR FOOD TO BE COOKED?						
■ Baked ■ Stir-fried ■ Grilled ■ Steamed ■ BBQ ■ Boiled ■ Raw Is there any style of cooking that you dislike?						
PLEASE LET US KNOW THE STYLES OF CUISINE YOU LIKE BEST:						
French Italian Spanish Greek Mediterranean Mexican Indian North African British American Chinese Japanese Thai Fusion Is there any style of cuisine that you dislike?						
WHICH TYPES OF FISH AND SHELLFISH DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)						
Anchovies Caviar Clams Cod Crab Eel Grouper Snapper Langoustine Lobster Mackerel Mussels Oysters Salmon Sardines Scallops Sea bass Sea bream Sea urchins Shrimps Sole Squid Swordfish Trout Tuna Additional comments:						
WHICH TYPES OF MEAT DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)						
■ Beef ■ Lamb ■ Duck ■ Pork ■ Chicken ■ Turkey ■ Veal Additional comments:						
WHICH TYPES OF BREAD DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)						
■ Bagel ■ Baguette ■ Breadsticks ■ Brioche ■ Challah ■ Ciabatta ■ Focaccia ■ Gluten-free bread ■ Multigrain ■ Pita ■ Rye ■ White ■ Whole-wheat						

Additional comments:



FOOD & SERVICE

WHICH TYPES OF SALAD DO YOU LIKE BEST?
Caprese Caesar Coleslaw Crudités Greek Legume-based or grain-based salad Mixed leaf Niçoise Pasta / Rice Potato Seafood
Additional comments:
WHICH TYPES OF VEGETABLES DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)
Artichoke Asparagus Aubergine Avocado Beans & other legumes Beetroot Broccoli Brussels Sprouts Cabbage Carrots Cauliflower Celery Corn Courgettes Cucumber Endives Fennel Green beans Mushrooms Olives Peppers Potatoes & Yams Pumpkin Radishes Spinach & other leaf greens Tomatoes & cherry tomatoes
How do you like them cooked? Steamed Stir-Fried Grilled Baked Gratin Boiled Raw
Additional comments:
WHICH TYPES OF CHEESE DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)
■ Blue ■ Brie ■ Camembert ■ Cottage ■ Cream ■ Cheddar ■ Feta ■ Gruyere ■ Emmental ■ Gouda ■ Goat ■ Gorgonzola ■ Low-fat ■ Mozzarella ■ Parmesan ■ Ricotta
When and how would you like your cheese served? With lunch With dinner As snack and/or with drinks
Additional comments:
WHICH TYPES OF FRUIT DO YOU LIKE BEST? (SUBJECT TO AVAILABILITY)
Apples Apricots Bananas Cherries Grapes Figs Grapefruit Kiwis Tangerines Mangoes Melon Oranges Peaches Pears Plums Pineapple Raspberries Strawberries Mixed Berries Watermelon
Additional comments:
WHICH TYPES OF DESSERTS AND SWEETS DO YOU LIKE BEST?
■ Biscuits & cookies ■ Chocolate ■ Caramel ■ Creamy ■ Cake ■ Fruit salad ■ Ice-Cream ■ Mousse ■ Sorbets ■ Soufflés ■ Tarts ■ Light ■ Sugar-free
Additional comments:



MEALS OF THE DAY

BREAKFAST						
Buffet Informal Formal						
European (Cold meats, cheeses, bread, yoghurts, fresh fruit, jams, cereals)Continental (Pastries, bread, jams)						
Additional options: Eggs Bacon Sausage Hash browns Fruit Milk Chocolate milk Plain Yoghurt Yogurt with Fruit Muffins Pancakes Croissants Toast French Toast Bagels Cake Jam Honey Cereal Porridge Bran Beans Cheese platter Cold cuts platter						
What time would you like your breakfast served? 6-8 8-10 10-12						
Additional comments:						
LUNCH						
■ Buffet ■ BBQ ■ Informal ■ Formal ■ Light ■ 2-course ■ 3-course ■ 4-course ■ Chef's tasting menu						
What time would you like your lunch served? ■ 12-13 ■ 13-14 ■ 14-15						
Additional comments:						
DINNER						
■ Buffet ■ BBQ ■ Informal ■ Formal ■ Light ■ 2-course ■ 3-course ■ 4-course ■ Chef's tasting menu						
What time would you like your dinner served? 19-20 20-21 21-22						
Additional comments:						
APPETIZERS						
Before lunch Before dinner Light None						
Additional comments:						
SNACKS						
■ Mid-morning ■ Afternoon ■ Late evening ■ Sweet ■ Savoury ■ Light ■ None						

Additional comments:



BEVERAGES & SPIRITS

MILK
■ Whole ■ Semi-skimmed ■ Skimmed ■ Soya ■ Rice ■ Almond ■ Oat ■ Coconut Additional comments:
COFFEE
■ Cappuccino ■ Espresso ■ Filter ■ Greek/Turkish ■ Latte ■ American ■ Nescafé ■ Decaf Additional comments:
TEA
■ Earl Grey ■ English breakfast ■ Green ■ Herbal ■ Fruity ■ Iced Additional comments:
SWEETENERS
■ Honey ■ Refined ■ Brown ■ Stevia ■ Other sugar substitute Additional comments:
JUICE
☐ Orange ☐ Pineapple ☐ Grapefruit ☐ Apple ☐ Tomato ☐ Vegetable ☐ Cranberry ☐ Mixed fruit Additional comments:
WATER
Sparkling Still Additional comments:
SOFT DRINKS & MIXERS
TYPE QUANTITY PREFERRED BRANDS
Coca-cola
Coca-cola Light
Coca-cola Zero
Sprite
Sprite Zero Lemon & Mint
Ginger ale
Lemonade / Orangeade
Tonic water

Additional comments:

Soda / Club soda Energy drinks



BEVERAGES & SPIRITS

SPIRITS & BEERS

TYPE	QUANTITY	PREFERRED BRANDS
Whiskey		
Bourbon		
Gin		
Vodka		
Tequila		
Rum		
Brandy		
Liqueurs		
Apéritifs & Digestifs		
Ouzo		
Tsipouro		
Raki		
Beer		
Cider		
Masticha		
Cognac		
Additional comments:		
WINE		
WHITE WINE	QUANTITY	PRICE RANGE PER BOTTLE
RED WINE	QUANTITY	PRICE RANGE PER BOTTLE



BEVERAGES & SPIRITS

ROSE WINE	QUANTITY	PRICE RANGE PER BOTTLE
CHAMPAGNE	QUANTITY	PRICE RANGE PER BOTTLE
SPARKLING WINE	QUANTITY	PRICE RANGE PER BOTTLE
tional comments:		
e let us know if you would like us to send you	our own curated wine and champagne list	t.
KTAILS		
tails you like best:		



ENTERTAINMENT, ACTIVITIES & SPECIAL OCCASIONS

WELL-BEING / WELLNESS							
There are a number of professionals that we recommend who can join you on board to make your holiday easier and even more pleasant. We would be happy to provide you with a quote and details, but please note that it can be difficult to secure these services at short notice. Additionally, these persons need to be accommodated in the guest areas, since they are not counted as crew. Massage therapist Bodyguard Personal trainer Nurse Nanny							
WATER SPORTS							
certificates of competency are required to	Should there be water toys you want to use that are not onboard, please discuss rental options with us. Also note that in most countries certificates of competency are required to participate in watersports activities (jet skis, waverunners and other mechanically propelled watercraft); there are also age limits depending on the equipment. For scuba diving, when offered, PADI certificates are required.						
SPECIAL OCCASIONS							
Please let us know if you would like to cele	ebrate a special event during th	ne charter.					
GUEST NAME	DATE	EVENT	SPECIAL REQUESTS				
Additional comments:							
FLOWERS							
Most yachts provide fresh flower decorations upon embarkation (at the owner's expense). Please advise if you wish to have the flowers renewed during your charter or have extra flowers for any special events.							
Would you like fresh flowers to be provid	ed during the charter?	Yes No					
Additional comments:							
OTHER REQUESTS							
TVDE	CHANTITY		FFFDFD DDANDS				
TYPE Newspaper - Magazines - Books	QUANTITY	PR	EFERRED BRANDS				
Cigarettes / Cigars							
Board games & Playing cards							
Video Games							
Sunscreen – Brand – UV #							

Additional comments:

Other



ON-BOARD ETIQUETTE



ITINERARIES

It is a wonderful idea to discuss your ideal plans and itineraries early on, but keep in mind that some flexibility is necessary. While you are the surrogate "owner" of the yacht for the charter's duration, the Captain has the foremost responsibility to keep everyone onboard safe. If plans need to be changed due to weather conditions, please trust your Captain to decide the best route possible.



CREW ETIQUETTE / RULES OF CONDUCT

In large yachts the crew/guest distinction is relatively formal (in relation to small sailboats etc.). The crew doesn't eat with the guests and resides in separate quarters. They are occupied with various duties, from cooking to housekeeping to checking the engine and so we kindly ask you to consider their time of rest and privacy. We would also like to remind you that the crew's responsibilities do not include babysitting, but we are more than happy to make arrangements for a nanny.



THE GALLEY (KITCHEN)

In a yacht, the galley is the chef's kingdom! Our charter info sheet will help him prepare your favorite foods. It is also helpful to inform him in advance if you plan to eat ashore instead of onboard. The galley is a place of work and constant preparation, so we ask you to be understanding and visit only after an invitation has been extended.



GUESTS

Your guests are very welcome aboard! Please notify the Captain, the crew and the chef on time, so that they can make the necessary preparations.



NO SHOES

Most yachts have a no shoe-policy. Please always take your shoes off before entering and place them in the specially appointed basket. You can also ask about the yacht's shoe policy beforehand.



SMOKING

Smoking is usually permitted in designated areas, mostly outside. Ask your broker and/or crew if you may smoke on-board and where.



WATER

Fresh water consumption onboard needs to be made responsibly. That means short showers and adhering to water restriction guidelines.



wc

With most yachts' plumbing system being quite limited in capacity, please be aware that under no circumstances should you throw other objects apart from toilet paper in. Several yachts may also have a no-paper policy, so please check before you come on-board.



COMMENTS / NOTES FOR THE CAPTAIN & THE CREW

Please inform us of any additional comments you may have. Thank you!	



THANK YOU

Thank you for your time and we look forward to working with the crew to ensure you have a wonderful time on board!