

BOLD

SILVER YACHTS 2019 LOA 85.3m/279'10" BEAM 11m/36'1" DRAFT 2.8m/9'2"

"We had an excellent experience on board! The crew were fun, very professional and dedicated. We loved the water toys - especially the jet skis with music - and the quality of the food was excellent. Congratulations to you Todd and your great crew!"



GUESTS 12 / CABINS 8 / CREW 20 / RATES FROM €875,000 PW / SUMMER CENTRAL AMERICA AND BRITISH COLUMBIA / WINTER PATAGONIA

SPECIFICATIONS

Cruising Speed	16 knots (max 23 knots)
Range	5,000 nm at 16 knots, 7,000 nm at 14 knots
Engines	2 x MTU 16V 4000 M73L
Naval Architect	Espen Oeino
Exterior Designer	Silver Yachts
Interior Designer	Silver Yachts

THE YACHT

Launched in May 2019, the 85.3 metre Bold is an all-aluminium Silver Yacht designed by Espen Oeino with a distinctly naval-inspired look. Described by the shipyard as 'a fast world explorer vessel with a genuine, fully-fledged superyacht finish', Bold has a top speed of 23 knots and a low draft of 2.8 metres allowing access to shallow cruising grounds – a combination unparalleled in yachts of her size.

True to her go-anywhere expedition capabilities, in November 2020 Bold embarked on an ambitious two year adventure to explore the remote corners of the earth and charter clients can book to join the yacht in any of the destinations en route.



SPECIAL FEATURES

- Certified helicopter operations with a Leonardo AW 109S
- Large tenders for excursions and adventures
- Floating dock for kitesurfing
- On board disco
- Sun deck jacuzzi
- Huge 300 square metre loft and wintergarden



CAPTAIN TODD LEECH

Australian Captain Todd Leech is a dynamic influence, having captained the owner's previous 77 metre yacht Silver Fast. With a decade of maritime experience under his belt, which takes in a stint on board Areti, Todd is always ready with solutions and willing to help.

A certified diving instructor, he enjoys entertaining guests and together with First Officer Nick Dolphin – who works on rotation as captain in his absence – Todd is happy to guide guests on breathtaking shark dives in the Indian Ocean.



THE EXPERIENCE

Bold's inimitable style will make you feel at home the moment you step on board.

Her contemporary interior is furnished with teak and oak panelling, oak and marble flooring, metallic painted features and accents of bright hues. She sleeps 16 guests across eight generous cabins: a master suite – with a private hammam and salon – three VIP cabins and four guest cabins.

The pièce de résistance, central to Bold's design, is a 300 square metre loft salon housing floor to ceiling windows offering spectacular ocean views. Whatever the weather, a clever glass panel system allows guests to dine al fresco or enclosed without losing connection to the exterior.

Further highlights include a sun deck jacuzzi surrounded with glass for wind protection and privacy, a teppanyaki/barbecue zone, an outdoor cinema with a 6 x 3 metre media wall, and a 5 x 2 metre LED screen in the heli-hanger/gym and yoga room which doubles as a party space with surround sound and disco lights.

A vast 34 metre aft main deck houses a heli-pad and gives access to a dazzling array of tenders and water toys, while an excellent crew of 20 are on hand to organise beach barbecues, scuba diving, shark diving, whale shark snorkelling, game fishing, Beach Olympics and sailing.



THE CUISINE



CHEF DANIEL ISBERG

When it comes to gastronomic perfection, Chef Daniel Isberg knows exactly how to please. The Swedish-born chef has cooked for Sean Connery, Bill Gates, Alicia

Keys and Bruce Springsteen and the clean, market fresh cooking practises of the US West Coast remain an enduring influence on his culinary style.

Daniel's career has spanned the globe, notably Thailand to France and Venezuela and his talent for incorporating the finest local ingredients continues to impress Bold's discerning clientele.

A typical day starts with an a la carte breakfast, with brunch served on the final day of cruising. Lunch is family style and canapés are served with sunset cocktails followed by a four course dinner service.

Popular lunch dishes include seafood platters, Hamachi ceviche, beef tenderloin quesadillas, and salt and pepper calamari, while favourite dinner menus include lobster and vanilla cappuccino soup with tiger prawn tempura, watermelon carpaccio with feta, pine nuts and balsamic reduction, slow roasted pork belly with pinot noir sauce and red onion marmalade and pan seared scallops with Champagne risotto and saffron sauce.

