



# Cutting Loose

Catalina 31 yacht– perfect for up to 7 people and great for intimate celebrations

**7**

Passengers

**\$225**

Minimum Hourly Rate

**Sydney**

Location

Cutting Loose is a Catalina 31 yacht– perfect for up to 7 people, & great for couples celebrating a special anniversary, proposal or birthday.

She has a large cockpit area with comfortable lounge seating & pop up table for laying out food, and onboard BBQ. Down below is a full galley, bathroom with shower, double cabin with full headroom, and esky for storing drinks and food.

Our guests have a choice of BYO or catered yacht charter, a wide variety of menu options and a drinks collection service. Flexible departure options and start times to suit you. Our yacht hire is fully equipped with bathrooms and toilets, refrigeration, large eskys, gas BBQ, all crockery and cutlery & Bluetooth connectivity.

Max Capacity – 7 guests

Overnight - 4

### Special Features

Sound System with Bluetooth Connectivity

Large cockpit area

Comfortable lounge seating

Pop up dining table

BBQ and full galley

Bathroom with shower

Double cabin with full headroom

Esky for storing drinks

Swim ladder

Note: All Charters include a Skipper only.

# Cutting Loose

Charter Menu



## Cutting Loose Charter Rates 2024

Up to 7 pax

Skipper included on all charters

### January – November

4 Hour Charter, Monday – Sunday (Excludes Saturdays): \$900.00 plus wharf fees

4 Hour Charter Saturdays: \$1,100 plus wharf fees

### December

4 Hour Charter: \$1,100 plus wharf fees

Wharf Fees: \$100

**Overnight Package** (includes dinner/breakfast/linen/towels for 2 pax): \$1,075.00

2 hours skippered sail (embarking from 3pm)

Overnight at an anchorage of your choice – options include Athol bay (Taronga zoo), Store Beach near Manly, or Castle Rock near Clontarf (subject to wind)

A small boat for you to explore the local beach and bush tracks

Drop off 10am

**New Years Eve:** \$5,000.00

**Public holidays:** \$1,560.00 (4 hour charter)

**Ice:** \$6/bag

# Cutting Loose

Catering Menu



## **BASIC BBQ MENUS**

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

## **Gourmet Sausages freshly cooked on the BBQ – \$15 per person**

Vegetarian/Vegan/GF option available

## **Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person**

Chicken/Vegetarian/Vegan/GF option available

## **Or enjoy a mixture of burgers and sausages for \$25 per person**

### **Mixed Kebabs: \$25 per person**

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

## **BUFFET MENUS**

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
  - Barbeque Chicken
  - Creamy Potato Salad
- Rocket and parmesan salad
  - Bread Rolls
- Fresh Fruit Platter

BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
  - Chicken Skewers
  - Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
  - Fresh Bread Rolls
- Fresh Fruit Platter

Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges

# Cutting Loose

## Catering Menu



### PLATTERS

#### Sushi Platters

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

#### Antipasto Platter – \$150

Cold meats, marinated olives, cheeses, homemade dips, pate.  
Served with crackers.

#### Cheese Platter – \$100

A range of Australian & European cheeses served with crackers.

#### Prawn Platter – \$170

Tiger Prawns served with lemons and seafood sauce

#### Smoked Salmon Gravlax Platter – \$130

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

#### Fruit Platter – \$60

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

### FINGERFOOD

#### Cold Finger Food

(Minimum 12 per item)

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each
- Cocktail pork & fennel rolls – \$3.50 each
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each
- Cocktail sausage rolls – \$3.40 each
- Cocktail Smoked salmon & dill quiche \$3.60 each

#### Gourmet Sliders

Made on mini milk buns

- Slow cooked beef brisket (minimum 24 per order) \$3.90 each
- Chicken schnitzel (minimum 12 per order) \$3.90 each
- Roast vegetable & goat's curd (minimum 12 per order) \$3.90 each
- Smoked salmon & cream cheese (minimum 12 per order) \$3.90 each

# Cutting Loose

## Catering Menu



### **SANDWICHES – \$10.00 each (min order 8)**

### **BAGUETTE/WRAP – \$12.00 each (min order 8)**

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney

Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled Vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayo

Portuguese Chicken Breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into ¼'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

### **Salad Menu \$75 per salad**

- Serves at least 20 people (half size platters available on request \$40.00 each )
- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables – \$85.00

### **Whole Tray Cakes \$145.00**

- (30 × 40cm) 24 to 32 portions
- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake

