

Cutting Loose

Catalina 31 yacht



7

Passengers

\$250

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 2025

Up to 7 pax

Skipper included on all charters

January – November

4 Hour Charter, Monday – Sunday (Excludes Saturdays): \$1000.00 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): \$1,100.00

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 (sold 2025)

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

GRAZING 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)

