



Cruise Daily 5:30 – 7:30PM from Aloha Tower Marketplace, Pier 8

**FIVE STAR**<sup>TM</sup>  
Sunset Dining & Jazz®

5:30 – 8:00PM / Disembark  
*The ultimate in luxury and romance*



**Welcome Hula**  
upon Boarding



**Captain's Welcome Reception**  
Enjoy a Hawaiian Bellini Cocktail



**Super Nova® Room**  
& New Bon Voyage Hula



**Private Table**  
3 Super Premium Beverages



**7-Course Signature Dinner**  
Live Maine Lobster & Beef



**Live Jazz Entertainment**  
by Oahu's Top Artist Trio



**Breathtaking Sunset Views**  
Unforgettable!

**THREE STAR**<sup>TM</sup>  
Sunset Dinner & Show®

5:30 – 7:45PM / Disembark  
*The deluxe way to cruise in style*



**Pier-Side Welcome Hula**  
& Bon Voyage Hula Onboard



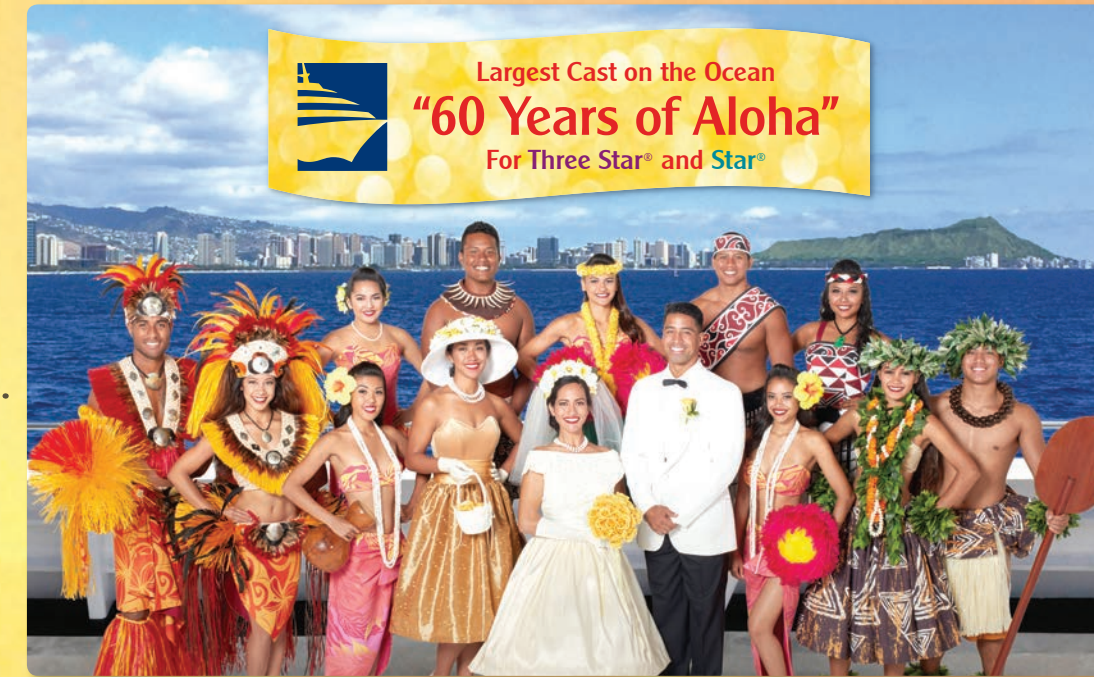
**"Champagne" Toast**  
& 2 Premium Beverages



**Live Jazz**  
during Dinner



**5-Course Whole Maine Lobster**  
& Tenderloin of Beef Dinner



Largest Cast on the Ocean  
**"60 Years of Aloha"**  
For Three Star® and Star®

**Brand New Show Begins with a Wedding in 1957**  
Featuring a Newlywed Couple's Travel Through "60 Years of Aloha"

**STAR**<sup>TM</sup>  
Sunset Dinner & Show®

5:30 – 7:30PM / Disembark  
*Casual elegance delivered with aloha*



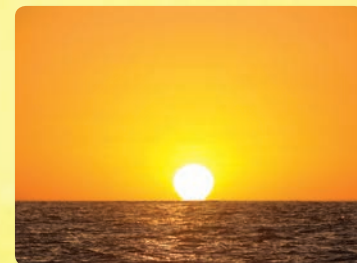
**Welcome Hula**  
Get Ready to Take Photos



**1 Signature Mai Tai**  
& Bon Voyage Hula



**3-Course Crab**  
& Tenderloin of Beef Dinner



**360° Panoramic Views**  
from 60' High Observation Deck

**PACIFIC STAR**<sup>TM</sup>  
Sunset Buffet & Show®

5:30 – 7:30PM / Disembark  
*Buffet dining and tropical fun*



**Pier-Side Welcome Hula**  
by our Beautiful Dancers



**Roast Beef Buffet Dinner**  
& 1 Signature Mai Tai



**Polynesian Show**  
& Strolling Musician



**Waikiki Skyline to Diamond Head**  
from 4 Walk-around Decks



**Friday Fireworks & Sunset!**  
5:30-8:30PM  
\$12.50 additional





# Dining with 360° of "WOW!" on the Star of Honolulu®



## FIVE STAR™

7-Course Signature Dinner  
Seasonal Quarterly Menu

### Assorted Seasonal Canapés

at the Captain's  
Welcome Reception

### Soup

### Admiral's Salad

### Air-Flown Live Maine Lobster

### Intermezzo

### USDA Prime Tenderloin of Beef

### Chef's Special Dessert

Freshly Baked French Bread & Brioche with Butter  
Freshly Brewed STAR's Custom Kona Blend Coffee  
by Hawaiian Paradise Coffee®  
& Mighty Leaf® Organic Teas

### Alternative Entrées

Baked Salmon, Roasted Chicken Breast  
or  
Vegan / Gluten-Free



Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction



Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato



Medley of Fresh Fruit



## THREE STAR™

5-Course  
Whole Maine Lobster &  
Tenderloin of Beef Dinner

### Appetizer Bar

Imported & Domestic Cheeses  
(Brie, Blue Cheese, Port Salut, Cheddar, Swiss, Pepper Jack)  
Carr's® Crackers, Fresh Seasonal Tropical Fruit Display

### Hawaiian Greens,

Purple Endive, Waipoli Baby Romaine, Grape Tomatoes,  
Housemade Lili'oi Tarragon Vinaigrette

### Whole Nova Scotia Maine Lobster

Fresh Lemon, Clarified Butter & Citrus Ponzu

### Tenderloin of Beef

with Sweet Madeira Wine Sauce, Housemade Idaho Russet  
& Big Island Okinawan Mashed Potatoes,  
Sautéed Fresh Seasonal Vegetables

### Hawaiian Mango Mousse Cake

Freshly Baked by Elvin's Bakery® with White Chocolate Garnish

Freshly Baked Furikake Lavosh & Sweet Butter Breadsticks with Butter

Freshly Brewed STAR's Custom Kona Blend Coffee  
by Hawaiian Paradise Coffee® & Tea

### Alternative Entrées

Mahimahi, Grilled Chicken  
or  
Vegan / Gluten-Free



Kamuela Tomato with Rice Pilaf



Zucchini Napoleon with Balsamic Reduction



## STAR™

3-Course Crab &  
Tenderloin of Beef Dinner

### Waipoli Baby Romaine,

Kamuela Vine Ripened Tomatoes,  
Sesame Star Puff Pastry,  
Housemade Papaya Seed Dressing

### Entrée of Canadian Snow Crab Legs & Tenderloin of Beef

with Port Wine Sauce, Fresh Lemon, Clarified Butter,  
Citrus Ponzu, Housemade Mashed Potatoes  
& Sautéed Fresh Vegetables

All-You-Can-Eat  
CRAB

### Macadamia Nut Ice Cream

by IL Gelato®

Freshly Baked Poi Loaf by Elvin's Bakery® with Butter  
Freshly Brewed STAR's Custom Kona Blend Coffee  
by Hawaiian Paradise Coffee® & Tea

### Alternative Entrées

Mahimahi, Grilled Chicken  
or  
Vegan / Gluten-Free



Grilled Tofu, Vegetable Napoleon with Pesto Gnocchi



## PACIFIC STAR™

Pacific Rim  
Roast Beef Buffet Dinner

New  
Menu!

### Carving Station

Alaea Salt Crusted USDA Choice Top Round Grade Roast Beef  
Maui Onion Jus Lie

### Pacific Rim

White Fish with Coconut Curry Sauce  
Baked Misoyaki BBQ Chicken  
Vegetarian Yakisoba\*  
Steamed White Rice\*

### Salad Bar

Hawaiian Potato Macaroni Salad  
Sumida Farms Watercress, Tofu & Beansprout Salad\*  
Kamuela Tomato\* & Japanese Cucumber\* Platter  
Big Island Mixed Greens\* with Sweet Bread Croutons & Citrus Vinaigrette\*

### Dessert & Coffee Station

Homemade Chocolate Brownies  
Macadamia Nut Cookies  
Coconut Cake  
Green Tea Tiramisu  
Seasonal Fresh Fruit Platter\*

Freshly Baked Poi Rolls by Elvin's Bakery® with Butter  
Freshly Brewed STAR's Custom Kona Blend Coffee  
by Hawaiian Paradise Coffee® & Tea

### Alternative Entrées

Vegan Selections are marked \*.  
Grilled Vegan Garden Patty available with 24 hours notice.

**Special Opus One**

2011	\$625.00
2012	\$525.00
2013	\$450.00

Alternative Entrées, transportation, & most of enhancements require 24 hours notice. Pacific Star enhancements are marked \*. For transportation, additional usage fee applies for some hotels.



## Enhancements: Perfect Your Special Occasion!

**Honeymoon**



Celebration Plan  
\$30 per person

**Anniversary**



Vow Renewal  
\$190 per couple

**Birthday**



Lei Cake  
From \$40

**Hawaiian Dream**



Captain's Wedding  
\$750 per couple

**Reception**



Reception Plan  
\$50 per person

**Capture the Magic®**



Personal Photographer  
\$540

**\*Wine Connoisseur**



Opus One Vintage  
\$375 per bottle

**\*Transportation**



Waikiki \$15 per person  
Ko Olina \$34 per person

**Illumination**



City Lights with Trans / Waikiki  
\$36 per person