



## FIVE STAR™ SUNSET DINING & JAZZ® PRIVATE RECEPTION

### Suggested Retail Price / Minimum

Tax is 4.712% excise tax and 3% harbor fee

- Per Person: \$232.72 + \$18.28 tax = **\$251.00** (Minimum 20 persons, Maximum 70 persons)
- With Exclusive Waikiki Trans: + \$20.00 = **\$271.00**      With Exclusive Ko Olina / Kahala Trans: + \$39.00 = **\$290.00**
- **Popular!** **Friday Fireworks & Sunset (5:30PM - 8:30PM):** Add \$12.50 to dinner cruise.   
Book now

### Description

**The ultimate in luxury for your intimate gathering, from corporate events to wedding receptions!** A beautiful newly renovated private lounge awaits your guests, with Hawaiian welcome reception and glass of Bellini, followed by a 7-Course Signature dinner and super premium beverages. Your private reception also includes your own musicians and live Jazz show, plus bottles of "champagne" on the tables, *Lei* Cake and memory photo to make your evening even more memorable. All aboard Hawaii's largest, award-winning Star of Honolulu®! ♿

### Menu & Beverage

**Menu:** Our Executive Chef and culinary team design a **7-Course Signature Dinner**, a feast for the eyes as well as the palate. The **menu changes quarterly** to reflect the freshest and finest ingredients of the season. For the current Five Star® menu, please visit [StarofHonolulu.com/factsheets-menus](http://StarofHonolulu.com/factsheets-menus). Includes Assorted **Seasonal Canapés** at the Captain's welcome reception, **Soup, Admiral's Salad, Air-Flown Live Maine Lobster, Intermezzo, USDA Prime Tenderloin of Beef and Chef's Special Dessert.** Freshly Baked French Bread and Brioche with Butter. Freshly Brewed **STAR's Custom Kona Blend Coffee** by Hawaiian Paradise Coffee® and Mighty Leaf® Organic Teas. Alternative Entrées of Fish, Chicken or Vegan available with 24 hours notice.

**Beverage:** Non-Alcoholic Hawaiian Bellini at Captain's welcome reception, plus **Three Beverages** from our fine selection of **Super Premium Liquors**, including **After Dinner Drink Cart Service** of Liqueur Coffees and Teas, Cognacs, Cordials and more. The STAR's special selection of vintage wine and champagne by the bottle (and glass of wines) available for purchase.

### Entertainment

Starts with **musician and hula dancer** at Hawaiian welcome reception, followed by **new "Bon Voyage hula."** Plus **exclusive musician / keyboardist** for your own private lounge, later joined by vocalist and saxophone player for **feature show of mesmerizing Jazz**, including a wide selection ranging from nostalgic blues to current tunes. As a special bonus, **you can use our microphone** for speeches.

### Inclusions

### Schedule

- |   |  |      |  |      |                             |      |   |      |   |
|---|--|------|--|------|-----------------------------|------|---|------|---|
| <ol style="list-style-type: none"> <li>1. <b>Personalized handout</b> and service in your <b>own private lounge.</b></li> <li>2. <b>Hawaiian welcome reception</b> with live music and <i>hula</i>.</li> <li>3. <b>Five Star Sunset Dining &amp; Jazz Cruise®.</b> See above for menu.</li> <li>4. <b>Bottle of chilled "champagne"</b> (one per two persons).</li> <li>5. <b>Lei Cake</b> with souvenir cake server.</li> <li>6. <b>Photo in Star of Honolulu® logo album</b> (one per person).</li> </ol> | <table border="0"> <tr> <td style="padding-right: 10px;">4:45</td> <td>Hawaiian welcome reception with live music and <i>hula</i>.</td> </tr> <tr> <td>5:00</td> <td>Suggested time for program.</td> </tr> <tr> <td>5:30</td> <td>Departure; Dinner and beverage service; Captain's greeting and toast; Background music; <b>Jazz show.</b></td> </tr> <tr> <td>7:30</td> <td>Boat arrives at pier; Disembarkation and return to hotel.</td> </tr> </table> | 4:45 | Hawaiian welcome reception with live music and <i>hula</i> . | 5:00 | Suggested time for program. | 5:30 | Departure; Dinner and beverage service; Captain's greeting and toast; Background music; <b>Jazz show.</b> | 7:30 | Boat arrives at pier; Disembarkation and return to hotel. |
| 4:45  | Hawaiian welcome reception with live music and <i>hula</i> .   |      |  |      |                             |      |   |      |   |
| 5:00  | Suggested time for program.  |      |  |      |                             |      |   |      |   |
| 5:30  | Departure; Dinner and beverage service; Captain's greeting and toast; Background music; <b>Jazz show.</b>  |      |  |      |                             |      |   |      |   |
| 7:30  | Boat arrives at pier; Disembarkation and return to hotel.  |      |  |      |                             |      |   |      |   |

### General Information

- Options: Exclusive round-trip transportation on Deluxe Gold Vehicles from Waikiki \$20.00 per person, from Kahala / Ko Olina \$39.00 per person; minimum of 20 persons. Additional usage fee applies for some hotels. **Please inquire for others**, including Wedding Cakes.
- Accessible Accommodations (for transportation & vessel): ♿ Please let us know at your earliest convenience.
- Cruise Time: Hawaiian welcome reception from 4:45PM. **Cruise 5:30 – 7:30PM.** Disembarks at 8:00PM. **Friday Fireworks & Sunset Cruise 5:30 – 8:30PM.**
- Lounge: Star or Galaxy Lounge. For parties over 70 or when lounge is already reserved, location is banquet room.
- Vessel Info: The custom-built 232' **Star of Honolulu®** is Hawaii's largest, award-winning 1,500-person tour vessel with **3 types of stabilizers** for smooth sailing in Hawaiian waters; **Hawaii's only A.D.A. compliant ship** with 2 elevators, plus 4 spacious decks for the best views and most choices to suit your needs. Other features include **6 beautiful dining rooms and private lounges**, sound systems, bars and restrooms on all decks and a **60' high observation sun deck.**
- Route: The Star of Honolulu® is stabilized and **certificated to go beyond Diamond Head** to view the beautiful Kahala Gold Coast. The Captain may alter the route or cancel the cruise depending on weather conditions. Sunset and fireworks are not guaranteed.
- Dress Code: No shorts, T-shirts or flip flops. On cooler nights, a light jacket is recommended.
- Reservations & Cancellation Policy: For reservations and information, call Star of Honolulu Cruises & Events® toll free at 1-800-334-6191 or (808) 983-7827 in Hawaii. Advance reservations recommended due to availability. Price and contents subject to change. All deposits are non-refundable. Upon confirmation, 10% deposit is required, 40% deposit due 30 days prior, balance of 50% due 72 hours prior to event.



- 4:45PM Hawaiian Welcome Reception
- 5:00PM Your Own Program
- 5:30PM Departure; Dinner and Beverage Service;  
Captain's Greeting; Jazz Show
- 7:30PM Return to Pier
- 8:00PM Disembark
- 8:30PM **Fridays** Return / Disembark

Dress Code: No shorts, T-shirts or flip flops.  
Not recommended for children.



**7-Course Signature Dinner  
Seasonal Quarterly Menu**

The STAR's original **Hawaiian Bellini** and **three Super Premium Beverages** are included. Indulge in **exotic cocktails and top quality liquors** including Remy Martin V.S.O.P. and Chivas Regal, cordials and more.

*We proudly present our Five Star® 7-course seasonal menu – It's a feast for the eyes as well as the palate!  
The menu changes quarterly to reflect the freshest and finest ingredients of the season.  
For the latest menu, please visit [StarofHonolulu.com/factsheets-menus](http://StarofHonolulu.com/factsheets-menus).*



**Assorted Seasonal Canapés  
at the Hawaiian Welcome Reception**



**Soup**



**Admiral's Salad**



**Air-Flown Live Maine Lobster**



**Sorbet 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 available with 24 hours notice. —  
Fish, Chicken or Vegan

*Fish*

*Chicken*

*Vegan / Gluten-Free*



Baked Salmon  
with Lemon Dill  
Butter Sauce

Roasted Chicken Breast  
stuffed with Mushrooms,  
Spinach & Swiss Cheese

Concasse Kamuela Tomato  
Confit & Golden Beets  
with Balsamic Reduction

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

Medley  
of Fresh Fruit