



THREE STAR™ SUNSET DINNER & SHOW® PRIVATE RECEPTION

Suggested Retail Price / Minimum

Tax is 4.712% excise tax and 3% harbor fee

- Per Person: \$186.36 + \$14.64 tax = **\$201.00** (Minimum 30 persons, Maximum 70 persons)
- With Exclusive Waikiki Trans: + \$20.00 = **\$221.00** With Exclusive Ko Olina / Kahala Trans: + \$39.00 = **\$240.00**
- **Popular! Book now** **Friday Fireworks & Sunset (5:30PM - 8:30PM):** Add \$12.50 to dinner cruise.

Description

Fun, exciting and memorable party, great for any occasion! Bottles of “champagne” await your guests in your own newly renovated private lounge. Then sit back and enjoy a 5-Course whole Maine lobster and tenderloin of beef dinner and premium beverages. Your private reception also includes your own musicians, Jazz and **new “60 Years of Aloha” show**, plus *Lei* Cake and memory photo to make your evening even more special. All aboard Hawaii’s largest, award-winning Star of Honolulu! ♿

Menu & Beverage

Menu: 5-Course Whole Maine Lobster and Tenderloin Beef of Dinner includes **Appetizer Bar** of Imported and Domestic Cheeses Carr’s® Crackers and Fresh Seasonal Tropical Fruit Display, **Hawaiian Greens**, Purple Endive, Waipoli Baby Romaine, Grape Tomatoes with Housemade *Lilikoi* Tarragon Vinaigrette, **Whole Nova Scotia Maine Lobster**, Fresh Lemon, Clarified Butter and Citrus Ponzu, **Tenderloin of Beef** with Sweet Madeira Wine Sauce, Housemade Idaho Russet and 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 and Sweet Butter Breadsticks with Butter. Freshly Brewed **STAR’s Custom Kona Blend Coffee** by Hawaiian Paradise Coffee® and Tea are also served. Alternative Entrées of Fish, Chicken or Vegan available with 24 hours notice.

Beverage: Non-Alcoholic “Champagne” Toast and **Two Premium Beverages** are served. Additional beverages and the STAR’s special selection of vintage wine and champagne by the bottle available for purchase.

Entertainment

Exclusive musician for your own private lounge, then your very own **feature show of the brand new “60 Years of Aloha,”** celebrating a young couple’s journey through time across the Pacific Ocean. With colorful and elaborate costumes by renowned local designer Kathe James, we feature the largest entertainment cast on island waters with impressive male *hula* and state-of-the-art sound and lighting system. Plus, a **variety of live entertainment, like no other**, starting with the STAR’s **pier-side welcome hula** and **live Hawaiian and Jazz music** during dinner. As a special bonus, **you can use our microphone** for speeches.

Inclusions

1. **Personalized handout** and service in your **own private lounge**.
2. **Three Star Sunset Dinner & Show Cruise®**. See above for menu.
3. **Bottle of chilled “champagne”** (one per two persons).
4. **Lei Cake** with souvenir cake server.
5. **Photo in Star of Honolulu® logo album** (one per person).

Schedule

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| 4:45 | Boarding with pier-side welcome <i>hula</i> . |
| 5:00 | Suggested time for program. |
| 5:30 | Departure; Dinner and beverage service; Bon voyage <i>hula</i> , Background music; Jazz; New “60 Years of Aloha” show ; Audience participation. |
| 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 30 persons. Additional usage fee applies for some hotels. **Please inquire for others**, including Wedding Cakes.
- **Accessible Accommodations** (for transportation and vessel): ♿ Please let us know at your earliest convenience.
- **Cruise Time: 5:30 – 7:30PM.** Disembarks at 7:45PM. **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:** Casual. Short pants are not recommended. 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 Pier-Side Welcome *Hula*
 5:00PM Your Own Program
 5:30PM Departure; Dinner and Beverage Service;
 Live Hawaiian and Jazz Music; New
 "60 Years of Aloha" Show
 7:30PM Return to Pier
 7:45PM Disembark
 8:30PM **Fridays** Return / Disembark

THREE STAR™

RECEPTION

5-Course Whole Maine Lobster & Tenderloin of Beef Dinner

Welcome "Champagne" Toast and Two Premium Beverages are included. Enjoy full service bars' **exotic cocktails and top quality liquors** including Remy Martin V.S.O.P. and Chivas Regal.

Enjoy our Appetizer Bar of guests' favorite gourmet cheeses, crackers and fruits, the deluxe way to cruise in style. We are also proud to feature entrées of **1-pound Whole Maine Lobster** direct from the cold waters of Nova Scotia for the freshest taste, and **sumptuous Tenderloin of Beef**. But don't forget to save room for dessert — *Hawaiian Mango Mousse Cake!*



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 *Lilikoi* 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 and Sweet Butter Breadsticks with Butter
 Freshly Brewed **STAR's Custom Kona Blend Coffee**
 by Hawaiian Paradise Coffee® & Tea

Alternative Entrées available with 24 hours notice.
 Fish, Chicken or Vegan

Fish



Grilled Mahimahi Filet
 with Island Salsa

Chicken



Rosemary Olive Oil
 Chicken

Vegan / Gluten-Free



Kamuela Tomato with Rice
 Pilaf and Vegan Mozzarella
 with Pesto Sauce



Zucchini Napoleon with *Lomi*
 Tomato, Tofu and Asparagus
 with Balsamic Reduction