



EVENT: THREE STAR™ SUNSET DINNER & SHOW CRUISE®

Our most popular sunset event providing "extreme fun" for all, with whole Maine lobster dinner, show and dancing!

Primetime Sunset: Minimum 40 - Maximum 700 persons

Suggested retail price: \$176.00 per person; Fridays (5:30-8:30PM) \$188.50 per person

Menu & Beverage

Menu: Choice of Table Service OR Buffet.

Table Service: 5-Course Whole Maine Lobster and Tenderloin of Beef Dinner with Gourmet Service. 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 and 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.

Gourmet Buffet: Please ask for menu.

<u>Beverage</u>: **Premium Bar (Non-Alcoholic "Champagne" Toast and 2 Beverages OR Hosted):** Tropical Cocktails, Domestic and Imported Beer, California Wines, Premium Brand Liquors, Soft Drinks and Fruit Juices. Complete beverage menu available upon request.

Entertainment

Don't miss our new "60 Years of *Aloha***®" show!** 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***, live Hawaiian and Jazz music** during dinner, and fun audience participation and dancing until disembarkation.

Room / Facility

Туре	Minimum	Maximum	Notes
Lounge / Banquet Room / Ballroom	40	700	Ballroom requires minimum of 270 pax.

General Schedule

4:10 - 4:30PM	Waikiki hotel pickup.	
4:45PM	Boarding with pier-side welcome hula.	
5:00PM	Suggested time for program (speech and toast).	
5:30PM	Departure; Dinner and beverage service; Bon voyage <i>hula,</i> Background music; Jazz; New "60 Years of <i>Aloha®</i> " show; Audience participation.	
7:30PM	Boat arrives at pier; Disembark at 8:00PM and return to hotel.	
8:30PM	Fridays Return / Disembark	

<u>Note</u>: Time is determined by size of group and program. *All times are approximate.*

General Information

- <u>Exclusive Round-trip Transportation From Waikiki</u>: Royal Star[®] vehicle. Ask about transportation from Ko Olina / Kahala. Additional usage fee applies for some hotels.
- Accessible Accommodations (for transportation and vessel): Available upon request with advance notice.
- <u>Cruise Time</u>: Departs from Aloha Tower Marketplace, Pier 8. Cruises 5:30 7:30PM. Disembarks at 7:45PM. Friday Fireworks & Sunset Cruise 5:30 8:30PM. Replaced by "Independence Day Cruise" on 7/4.
- <u>Vessel Info</u>: 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.





4:45PM Pier-Side Welcome *Hula* 5:00PM Your Own Program

5:30PM Departure; Dinner and Beverage Service;

Live Hawaiian Music;

New "60 Years of Aloha®" Show

7:30PM Return to Pier 7:45PM Disembark

8:30PM Fridays Return / Disembark



Welcome "Champagne" Toast and Two Premium Beverages OR Hosted Premium Bar of exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal.

Choice of Table Service OR Buffet Dinner.



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 *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 & Sweet Butter Breadsticks with Butter

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

GOURMET BUFFET DINNER

Seafood Station

Nova Scotia Maine Lobster, Steamed, Served Cold with Fresh Lemon, Clarified Butter & Citrus Ponzu



Carving Station

USDA Choice Top Round Grade Roast Beef, *Alaea* Salt



Accompanied by

Teriyaki Chicken

Grilled Mahimahi with Island Salsa

Sautéed Fresh Vegetables of the Season

Steamed White Rice

Fried Chow Mein Noodles

Gourmet Salad of Nalo Greens, Kamuela Vine Ripened Tomatoes & Purple Onions



Dessert Station

Star of Honolulu® Cake & Assorted Desserts
Fresh Fruit Tray

Freshly Baked Furikake Lavosh & Sweet Butter Breadsticks with Butter

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