



EVENT: THREE STAR™ MOONLIGHT DINNER & SHOW CRUISE®

Our most popular sunset event providing “extreme fun” for all, with whole Maine lobster dinner, show and dancing!
 Moonlight Whole Boat: Minimum 300 - Maximum 1,200 persons
 Suggested retail price: \$176.00 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 and 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 and **Hawaiian Mango Mousse Cake** Freshly Baked by Elvin’s Bakery® with White Chocolate Garnish. Freshly Baked Furikake Lavosh and Sweet Butter Breadsticks with Butter accompany dinner. 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.

Beverage: **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

Our brand new “60 Years of Aloha”™ show made its debut in April 2017. 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** during dinner, and fun audience participation and dancing until disembarkation.

Room / Facility

Type	Minimum	Maximum	Notes
Whole Boat	300	1,200	Will recommend room location and capacity of each based on your group.

General Schedule

7:45 – 8:15PM	Waikiki hotel pickup.
8:30PM	Boarding with pier-side welcome <i>hula</i> . Suggested time for program (speech and toast).
8:45PM	Departure; Dinner and beverage service; Bon voyage <i>hula</i> , Background music; Brand New “60 Years of Aloha”™ show ; Audience participation.
10:45PM	Boat arrives at pier; Disembarkation and return to hotel.

Note: Time is determined by size of group and program. All times are approximate.

General Information

- Exclusive Round-trip Transportation from Waikiki: **Royal Star® vehicles**. Additional usage fee applies for some hotels.
- Accessible Accommodations (for transportation and vessel): Available upon request with 24 hours advance notice.
- Cruise Time: Departs from Aloha Tower Marketplace, Pier 8. **Cruises 8:45 – 10:45PM. Friday Cruise 9:30 – 11:30PM.**
- 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.



8:30PM Pier-Side Welcome *Hula*;
Your Own Program
8:45PM Departure; Dinner and Beverage Service;
Live Hawaiian Music;
New "60 Years of Aloha®" Show
10:45PM Return to Pier / Disembark

THREE STAR™ EVENT

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.

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 *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
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
& 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

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