



**STAR**<sup>TM</sup>  
of Honolulu  
*Hawaii's #1 Cruise*<sup>®</sup>

# SUNSET CRUISE

*Dinner, Show & Panoramic Views*



Cruise Daily 5:30 – 7:30PM from Aloha Tower Marketplace, Pier 8 ★ Friday Fireworks & Sunset 5:30 – 8:30PM: \$17.62 (\$19.00) Additional



**NOVA**  
**FIVE STAR**<sup>TM</sup>

*Sunset Dinner & Jazz*<sup>®</sup>

Signature Dining with 360° Views  
5:30 – 7:45PM Disembark  
Available Thursdays, Fridays & Saturdays



**Pier Side Welcome Hula**  
Upon Boarding



**"Champagne" Toast**  
with Captain



**Super Nova**<sup>®</sup> Room  
on the Top Deck with 360° View



**Private Table**  
2 Super Premium Beverages



**5-Course Signature Dinner**  
Maine Lobster & Prime Tenderloin Beef



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



**Breathtaking Sunset Views**  
from 60' High Private Lanai

**THREE STAR**<sup>TM</sup>

*Sunset Dinner & Show*<sup>®</sup>

Deluxe Way to Cruise in Style  
5:30 – 7:45PM Disembark



**Pier Side Welcome Hula**  
Upon Boarding



**Bon Voyage Hula**  
Starts an Exciting Evening



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



**Live Jazz**  
during Dinner



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



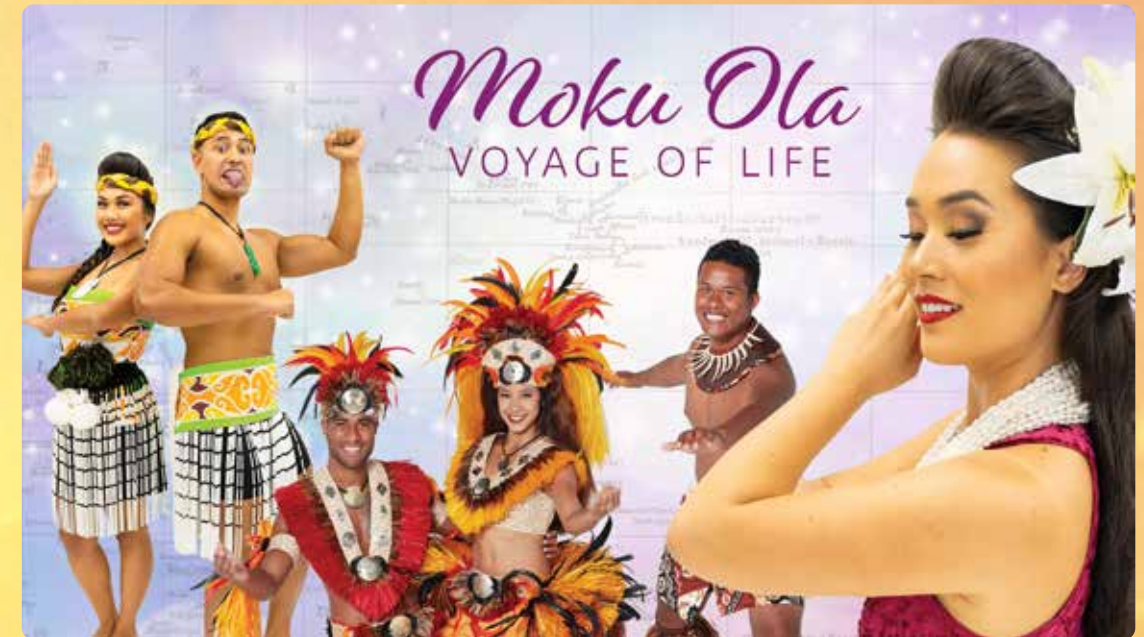
**Whole Maine Lobster**  
1lb+



**Beautiful Sunset**  
Capture the Magic



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



**Largest Show Cast on the Ocean for Three Star**<sup>®</sup> Sunset Cruise  
A Story of Hoku's Self-Discovery during her Polynesian Voyage

**PACIFIC STAR**<sup>TM</sup>

*Sunset Buffet & Show*<sup>®</sup>

Buffet Dining and Tropical Fun  
5:30 – 7:30PM Disembark



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



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



**Polynesian Show**  
Colorful & Fun



**Hula Lesson**  
with our Dancers



# Dining with 360° of "Wow!" ON THE STAR OF HONOLULU®



**NOVA  
FIVE STAR™**

5-Course Signature  
Maine Lobster &  
Tenderloin of Beef Dinner

**Cheese & Charcuterie Board**  
at Your Table

**Nova Scotia Maine Lobster & Beet Carpaccio Salad**

Composed of Locally Grown Vegetables & Endive  
with Housemade Champagne-Chive Vinaigrette

**Intermezzo**

Seasonal Fruit Sorbet

**USDA Prime Tenderloin of Beef**

Served with Truffle Mashed Potato and Seasonal Vegetables

**Chef's Special Dessert**

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

**Alternative Entrées**

Seared Salmon, Chicken  
or  
Vegan / Gluten-Free



Vegetable Stuffed  
Portabella Mushroom



**THREE STAR™**

5-Course  
1lb+ Whole Maine Lobster  
& Tenderloin of Beef Dinner

**Appetizer Bar**

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

**Hawaiian Greens**

Purple Endive, Waipoli Baby Romaine, Grape Tomatoes,  
Housemade Lilikoi Tarragon Vinaigrette

**1lb+ Whole Nova Scotia Maine Lobster**

Fresh Lemon, Clarified "Butter" and Citrus Ponzu Sauce

**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

Served with Freshly Baked Furikake Lavosh and Sweet Butter Breadsticks  
with Butter, Freshly Brewed STAR's Custom Kona Blend Coffee by  
Hawaiian Paradise Coffee® & Tea by Hawaiian Paradise Coffee® & Tea

**Alternative Entrées**

Fish of the Day, Grilled Chicken  
or  
Vegan / Gluten-Free



Vine-Ripened Tomato  
with Rice Pilaf



Zucchini Napoleon with  
Balsamic Reduction



**PACIFIC STAR™**

Pacific Rim  
Roast Beef Buffet Dinner

**NEW MENU!**

**Carving Station**

Alaea Salt Crusted USDA Prime Roast Beef  
Au Jus

**Pacific Rim**

Fish of the Day with Coconut Curry Sauce  
Baked Misoyaki BBQ Chicken  
Fried Noodles  
Steamed White Rice\*

**Salad Bar**

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

**Dessert & Coffee Station**

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

Served with 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



**PRIVATE  
PARTIES**

Celebrate  
Year Round

**Private Reception Three Star®**

\$240.14 (\$259.00) per person from 20 – 70 persons:  
Exclusive Three Star® contents in our beautiful lounge.  
Plus a bottle of "champagne" (per 2 persons),  
photo (per 2 persons) and lei cake for your party.  
Complimentary use of TV screen for video.

**Private Reception Nova Five Star®**

\$280.01 (302.00) per person from 50 – 130 persons:  
Exclusive Nova Five Star® contents in our luxurious  
Super Nova® Room. Plus a bottle of "champagne" (per 2 persons),  
photo (per 2 persons) and lei cake for your party. Available Daily.

**Options for the Above**

Add \$17.62 (\$19.00) for Friday Fireworks and  
\$23.88 (\$25.00) for exclusive transportation from Waikiki

**Exclusive Cruise Event**

Private lounges, banquet rooms and whole boat from  
30 – 1,200 persons are available year round for morning,  
lunch and dinner events. Ask for Event.



Alternative entrées, transportation, and most of enhancements require 24 hours notice. For transportation, additional usage fee applies for some hotels.



## Enhancements: Perfect Your Special Occasion!

**Honeymoon**



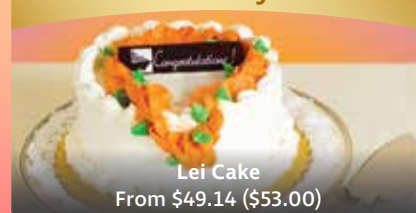
Celebration Plan  
\$34.31 (\$37.00) per person

**Anniversary**



Vow Renewal  
\$214.18 (\$231.00) per couple

**Birthday**



Lei Cake  
From \$49.14 (\$53.00)

**Hawaiian Dream**



Captain's Wedding  
\$841.88 (\$908.00) per couple

**Reception**



Reception Plan  
\$61.19 (\$66.00) per person

**Wine Connoisseur**



Opus One  
\$602.67 (\$650.00) per bottle

**Transportation**



Waikiki  
\$19.10 (\$20.00) per person