



**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: \$18 Additional



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

*Sunset Dinner & Jazz*<sup>®</sup>



**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

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

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

*Sunset Dinner & Show*<sup>®</sup>



**Pier-Side Welcome Hula**  
& Bon Voyage Hula Onboard



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



**Live Jazz**  
during Dinner



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

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

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

*Sunset Dinner & Show*<sup>®</sup>



**Welcome Hula**  
Get Ready to Take Photos



**1 Signature Mai Tai**  
& Bon Voyage Hula



**3-Course Crab**  
Tenderloin of Beef & BBQ Chicken Dinner



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

Casual Elegance Delivered with Aloha  
5:30 – 7:30PM Disembark



**Largest Show Cast on the Ocean**  
For Three Star<sup>®</sup> and Star<sup>®</sup> Sunset Cruises

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

*Sunset Buffet & Show*<sup>®</sup>



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



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



**Polynesian Show**  
& Hula Lesson



**Waikiki Skyline to Diamond Head**  
from 4 Walk-around Decks

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





# 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



**STAR™**

3-Course Crab,  
Tenderloin of Beef  
& BBQ Chicken Dinner

**Waipoli Baby Romaine**

Vine-Ripened Tomatoes  
Sesame Star Puff Pastry  
Housemade Papaya Seed Dressing

**Entrée of Canadian Snow Crab Legs,  
Tenderloin of Beef & BBQ Chicken**

with Port Wine Sauce, Fresh Lemon,  
Clarified "Butter," Housemade Mashed Potatoes,  
Sautéed Fresh Vegetables

**Macadamia Nut Ice Cream**

by IL Gelato®

Served with Freshly Baked Poi Loaf by Elvin's Bakery®  
with Butter, Freshly Brewed STAR's Custom Kona Blend Coffee  
by Hawaiian Paradise Coffee® & Tea

**Alternative Entrées**

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



Grilled Tofu, Vegetable Napoleon  
with Pesto Gnocchi



**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 & Bean Sprout 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

Alternative entrées, transportation, and most of enhancements require 24 hours notice. Pacific Star® enhancements are marked \*. For transportation, additional usage fee applies for some hotels.



## Enhancements: Perfect Your Special Occasion!

**Honeymoon**



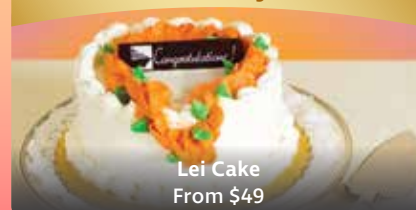
Celebration Plan  
\$35 per person

**Anniversary**



Vow Renewal  
\$220 per couple

**Birthday**



Lei Cake  
From \$49

**Hawaiian Dream**



Captain's Wedding  
\$865 per couple

**Reception**



Reception Plan  
\$63 per person

**Wine Connoisseur**



Opus One  
\$475 per bottle

**Transportation**



Waikiki  
\$19 per person