



STAR™ * Sunset Dinner & Show®



A casual and elegant event with all the amenities of the Star of Honolulu®!
 Primetime: Minimum 70 – Maximum 360 persons
 Suggested retail price: \$155.00 per person; Fridays (5:30 – 8:30PM) \$172.00 per person

MENU & BEVERAGE

Menu: 3-Course Table Service Dinner: Crab, Tenderloin of Beef and BBQ Chicken Dinner with Yacht Club Service. Includes: 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 Port Wine Sauce, Fresh Lemon, Clarified Butter, Citrus Ponzu, 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 Entrée: Fish, Chicken or Vegan available with 24 hours notice.

Beverages: 1 Star Signature Mai Tai OR Hosted Premium Bar at Additional Charge. Premium selections include: Tropical Cocktails, Domestic Beer on Tap, California Wines, Premium Brand Liquors, Soft Drinks and Fruit Juice. Complete beverage menu available upon request.

ENTERTAINMENT

Don't miss our "65 Years of Aloha®" show! Celebrating a young couple's journey through time across the Pacific Ocean. With colorful and elaborate costumes by a renowned local designer, 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 music during dinner, and fun audience participation and dancing until disembarkation.

ROOM / FACILITY

PRIMETIME	MINIMUM	MAXIMUM	NOTES
Banquet Room / Ballroom	70	360	Ballroom requires minimum of 300 pax.

SAMPLE 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 hula, Background music; Jazz; "65 Years of Aloha®" show; Audience participation.
7:30PM	Boat arrives at pier; Disembark at 8:00PM and return to hotel.
8:30PM	Fridays Return / Disembark.

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

GENERAL INFORMATION

Prices: Are per person, tax inclusive. Tax is 4.712% excise tax and 3% harbor fee. Prices and contents subject to change.

Exclusive Round-trip Transportation From Waikiki: Royal Star® vehicle. Ask about transportation from Ko Olina / Kahala. Additional usage fee applies for some hotels.

Accessible Accommodations: Available upon request with 24 hours advance notice.

Cruise Time: Departs from Aloha Tower Marketplace, Pier 8. Cruises 5:30 – 7:30PM. Friday Fireworks & Sunset Cruise 5:30 – 8:30PM. Replaced by "Independence Day Cruise" on 7/4.

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.



4:45PM Pier-Side Welcome Hula
 5:00PM Your Own Program
 5:30PM Departure; Dinner and Beverage Service;
 Live Hawaiian Music; "65 Years of Aloha"
 Show; Audience Participation
 7:30PM Return to Pier / Disembark
 8:30PM Fridays Return / Disembark



Star Signature Mai Tai OR Hosted
 Premium Bar (additional charge)
 of exotic cocktails and top quality
 liquors including Remy Martin
 V.S.O.P. and Chivas Regal.

**9/1/22 -
 3/31/23
 SHE3'**

3-COURSE CRAB & TENDERLOIN OF BEEF TABLE SERVICE 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

Port Wine Sauce
 Fresh Lemon
 Clarified Butter
 Citrus Ponzu
 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 Entrée available with 24 hours notice

Fish, Chicken or Vegan

EVENT ENHANCEMENTS

To Perfect Your Occasion



Group Photo

\$30.00 per photo
 Minimum 20 photos per 100 persons



Orchid Lei by Hula Dancer

\$18.00 per person
 Minimum 20 persons