



The signature dining with the 360° views from the top deck of the Star of Honolulu®!

Primetime Sunset Nova Room Buyout: Minimum 80 – Maximum 130 persons; \$238.00 per person; Fridays (5:30-8:30PM) \$255.00 per person

MENU & BEVERAGE

Menu: 5-Course Maine Lobster & Prime Tenderloin of Beef Dinner. Includes: Cheese & Charcuterie Board at your table, Nova Scotia Maine Lobster & Beet Carpaccio Salad Composed of Locally Grown Vegetable Salad, Fennel & Goat Cheese Pearls with Housemade Champagne-Chive Vinaigrette, 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 Entrée: Fish, Chicken or Vegan available with 24 hours notice.

Beverages: Welcome **"Champagne"** Toast (Alcoholic or Non-Alcoholic) **and 2 Super Premium Beverages OR** Hosted Super Premium Bar at Additional Charge. Super premium selections include: Tropical Cocktails, Domestic and Imported Beer, California Wines, Super Premium Brand Liquors, Soft Drinks, Fruit Juices and After-Dinner Drinks (Liqueur Coffees, Cognacs, Cordials and more). Complete super premium beverage menu available upon request.

ENTERTAINMENT

A variety of live entertainment, like no other, starting with the STAR's pier-side welcome hula. Enjoy "Bon Voyage hula" then soft piano music during dinner as we cruise along the Waikiki coastline. Our feature show is a mesmerizing Jazz trio of some of Oahu's top artists, with vocalist, saxophone player and pianist/keyboardist performing a wide selection ranging from nostalgic blues to current tunes.

ROOM / FACILITY

PRIME TIME	MINIMUM	MAXIMUM	NOTES
Super Nova® Room	80	130	All deposits are non-refundable. Upon confirmation, 10% deposit is required, 40% deposit due 30 days prior, balance of 50% due 72 hours prior to event. EXCEPT FRIDAYS ARE: 10% deposit upon conformation, 40% deposit due 90 days prior, balance of 50% due 72 hours prior to event.

SAMPLE SCHEDULE

4:10 – 4:30PM	Waikiki hotel pickup.
4:45PM	Pier-side welcome hula.
5:00PM	Suggested time for program (speech and toast).
5:30PM	Departure; Dinner and beverage service; Captain's greeting and toast; "Bon Voyage hula"; Background music; Jazz show.
7:30PM	Boat arrives at pier; Disembark at 7:45PM 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® Deluxe Gold 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. Hawaiian welcome reception from 4:45PM. 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.

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;
 Captain's Greeting; Jazz Show
 7:30PM Return to Pier
 7:45PM Disembark
 8:30PM Fridays Return / Disembark



Welcome "Champagne" Toast and 2 Super Premium Beverages OR Hosted Premium Bar (additional charge) of exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal.

**From
 4/1/23
 SHE1'**

5-COURSE MAINE LOBSTER & PRIME TENDERLOIN OF BEEF DINNER



Cheese & Charcuterie Board
 at Your Table



Nova Scotia Maine Lobster & Beet Carpaccio Salad
 Composed of Locally Grown Vegetable Salad,
 Fennel & Goat Cheese Pearls with Housemade Champagne-Chive Vinaigrette



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 Entrée available with 24 hours notice
 Fish, Chicken or Vegan

Fish

Chicken

Vegan / Gluten-Free

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 30 persons



Bottle of Opus One Vintage
 \$450.00 per bottle