



THREE STAR® **Sunset Dinner & Show Reception** Private Lounge



SUGGESTED RETAIL PRICE / MINIMUM

Per Person: \$215.11 + \$16.89 tax = \$232.00 (Minimum 30 persons, Maximum 70 persons)
 With Exclusive Waikiki Trans: + \$23.00 = \$255.00 With Exclusive Ko Olina / Kahala Trans: + \$42.00 = \$274.00
 Friday Fireworks & Sunset (5:30PM – 8:30PM): Add \$17.00 to dinner cruise.

DESCRIPTION

Perfect for celebrating in style – all in your own beautiful private lounge. Bottles of “champagne” await your guests in your own private lounge with flat screen TV. Then sit back and enjoy a 5-Course 1lb+ whole Maine lobster and tenderloin of beef dinner and premium beverages. Your private reception also includes use of microphone, your own musicians, Jazz and new “65 Years of Aloha®” show, plus bottles of “champagne” on the tables, Lei Cake and memory photo to make your evening even more special. Plus, play your video for free. All aboard Hawaii’s largest, award-winning Star of Honolulu®! ♿

MENU & BEVERAGE

Menu: 5-Course 1lb+ Whole Maine Lobster and Tenderloin Beef of Dinner. Includes: Appetizer Bar Imported and Domestic Cheeses, 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 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.
Alternative Entrée: Fish, Chicken or Vegan available with 24 hours notice.
Beverages: **“Champagne” Toast** (non-alcoholic) and **2 Premium Beverages.** Additional beverages and the STAR’s special selection of vintage wine and champagne by the bottle available for purchase.

ENTERTAINMENT

Exclusive musician for your own private lounge, then your very own feature show “65 Years of Aloha®,” 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 and live Hawaiian and Jazz music during dinner. As a special bonus, you can use our microphone for speeches.

INCLUSIONS

1. Personalized handout and service in your own private lounge.
2. Three Star Sunset Dinner & Show Cruise®. See above for menu.
3. Bottle of chilled “champagne” (one per 2 persons).
4. Lei Cake with souvenir cake server.
5. Photo in Star of Honolulu® logo album (one per two persons).

SCHEDULE

- 4:45 Boarding with pier-side welcome hula.
- 5:00 Suggested time for program.
- 5:30 Departure; Dinner and beverage service; Bon voyage hula, Background music; Jazz; Play your video (10 – 15 minutes); “65 Years of Aloha®” show; Audience participation.
- 7:30 Boat arrives at pier; Disembarkation at 7:45PM.

GENERAL INFORMATION

Prices: Are per person, tax inclusive. Tax is 4.712% excise tax and 3% harbor fee. Prices and contents subject to change.
Private Enhancements: Exclusive round-trip transportation from Waikiki \$23.00 per person, from Kahala / Ko Olina \$42.00 per person; minimum of 30 persons. Additional usage fee applies for some hotels. Please inquire for others, including Wedding Cakes.
Accessible Accommodations: ♿ Available upon request with 24 hours advance notice.
Cruise / Time: Daily 5:30 – 7:30PM. Disembarks at 7:45PM. Friday Fireworks & Sunset Cruise 5:30 – 8:30PM.
Lounge: Star or Galaxy Lounge.
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.
Dress Code: Casual. Short pants are not recommended. On cooler nights, a light jacket is recommended.
Reservations & Cancellation Policy: For reservations and information, call Star of Honolulu Cruises & Events® toll free at 1-800-334-6191 or 808-983-7827 in Hawaii. Advance reservations recommended due to availability. 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.



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

THREE STAR™ RECEPTION

Welcome "Champagne" Toast and 2 Premium Beverages are included. Enjoy full service bars' exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal.

**From
4/1/23
SH7'**

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

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

Alternative Entrée available with 24 hours notice

Fish, Chicken or Vegan

Fish

Fish of the Day
 with Beurre Blanc
 and Island Salsa

Chicken

Rosemary Olive Oil Chicken

Vegan / Gluten-Free

Vine-Ripened Tomato
 and Rice Pilaf
 with Pesto Sauce

Zucchini Napoleon with Lomi
 Tomato, Tofu and Asparagus
 with Balsamic Reduction

ENHANCEMENTS

To Perfect Your Occasion



Exclusive Waikiki Transportation

\$23.00 per person
 Minimum 30 persons



Captain's Wedding

\$825.00 per couple



Orchid Lei Greeting by Hula Dancer

\$18.00 per person
 Minimum 30 persons



Upgrade to Wedding Cake

Ask for price