



STARTM
of Honolulu
Hawaii's #1 Cruise[®]

SUNSET CRUISE

Dinner, Show & Panoramic Views



Cruise Daily 5:30 – 7:30PM from Aloha Tower Marketplace, Pier 8 ★ Friday Fireworks & Sunset 5:30 – 8:20PM: \$19 Additional



**NOVA
FIVE STAR**TM

Sunset Dinner & Jazz[®]

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



Pier Side Welcome Hula
upon Boarding



Super Nova[®] Room
on the Top Deck with 360° View



Captain's "Champagne" Toast
& Bon Voyage Hula in the Room



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 STARTM

Sunset Dinner & Show[®]

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



Pier Side Welcome Hula
& Bon Voyage Hula Onboard



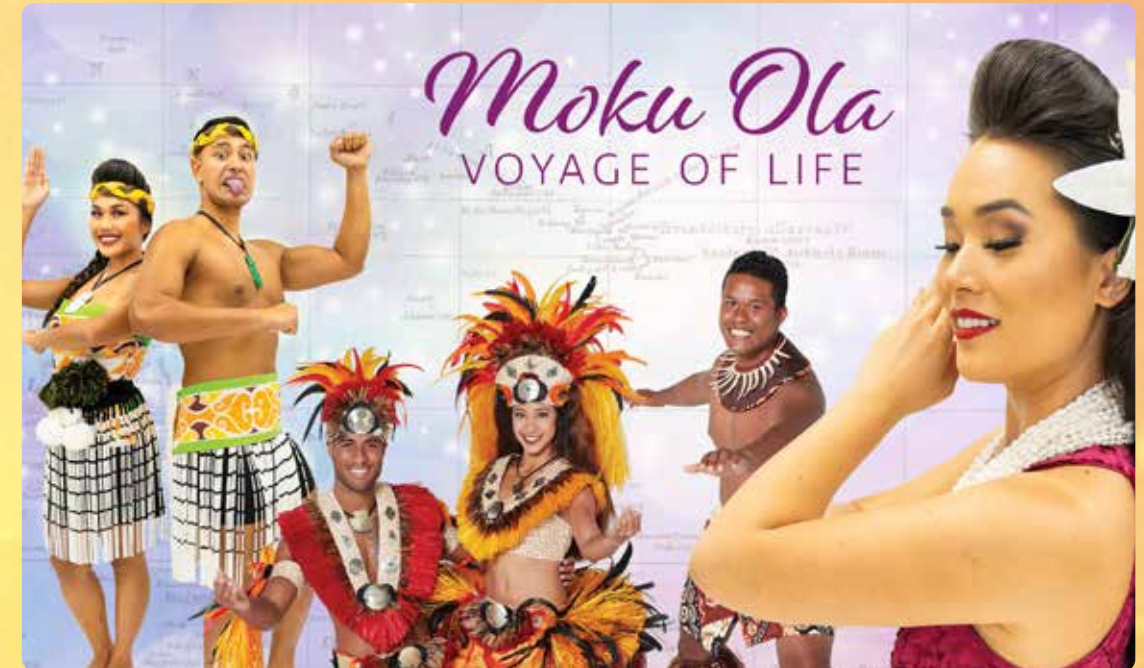
"Champagne" Toast
& 2 Premium Beverages



Live Jazz
during Dinner



5-Course Whole Maine Lobster
& Tenderloin of Beef Dinner



Largest Show Cast on the Ocean for Three Star[®] and Pacific Star[®]
A Story of Hoku's Self-Discovery during her Polynesian Voyage

PACIFIC STARTM

Sunset Buffet & Show[®]

Fun & Casual Dinner Cruise
5:30 – 7:30PM Disembark



Pier Side Welcome Hula
by our Beautiful Dancers



1 Signature Star Mai Tai
& Bon Voyage Hula Onboard



Prime Roast Beef
Carved Onboard



Panoramic Views
with 4 Walk-Around Decks

MAI TAI
Sunset on the STAR

Tropical Evening
5:30 – 7:30PM Disembark



Pier-Side Welcome Hula
Get Ready to Take Photos



1 Signature Star Mai Tai
Hot Pupus & Dry Snacks



Mai Tai Bar
Ask bartender for tropical drinks



Waikiki Skyline to Diamond Head
from 4 Walk-around Decks

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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 & Organic Tea

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 & 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

Carving Station
Alaea Salt Crusted USDA Prime Roast Beef
Au Jus

Pacific Rim
Fish of the Day with Coconut Curry Sauce
BBQ Chicken
Sauce Yakisoba
Housemade Idaho Russet Mashed Potatoes
Steamed White Rice*

Salad Bar
Romaine Lettuce* with Sweet Bread Croutons
Parmesan Cheese & Caesar Dressing*
Vine-Ripened Tomato* & Japanese Cucumber* Platter
Pineapple* & Coconut*
Local Macaroni Salad
Pacific Rim Bean Salad*

Dessert & Coffee Station
Homemade Chocolate Macadamia Nut Brownies
Coconut Cake
Guava Chiffon Cake
Homemade Pineapple Banana Bread

Served with Freshly Baked Poi Rolls with "Butter,"
Freshly Brewed STAR's Custom Kona Blend Coffee & Tea

Alternative Entrées

Vegan Selections are marked *
Grilled Vegan Garden Patty available



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" and photo (per 2 persons),
plus a lei cake for your party. Complimentary use of
microphone and TV screen for video. Available daily.

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" and
photo (per 2 persons), plus a lei cake for your party.
Complimentary use of microphone. 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
20 – 1,200 persons are available year round



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