



Fam Tours

2019 Whale Watch



Mahalo for attending our Fam Tour and making the "Whale Season" successful!



Fam Tours

Upcoming in 2019

Our Fam Tours are a great sales tool for our travel partners!

April 3: Star of Honolulu®
• Three Star®

April 9: Star of Honolulu®
• Five Star®

May 14: Rock-A-Hula®
• Luau

June 4: Dolphin Star®
• Wild Dolphin Watch & BBQ®
• Wild Dolphin Watch BBQ & Snorkel®

July 10: Star of Honolulu®
• Five Star®

August 6: Rock-A-Hula®
• Green Room®

September 24: Royal Star Hawaii®
• Create Your Own Tour® with Lunch

October 8: Star of Honolulu®
• Five Star®

November 5: Rock-A-Hula®
• Green Room®



The Star of Honolulu Bulletin

FOR TRAVEL PARTNERS
April 2019



Easter
"Champagne"
Brunch Cruise

Sunday, April 21, 2019

CELEBRATE SPRING
FIVE STAR® MENU

FAM TOURS
WHALE AND UPCOMING

BEHIND THE SCENES
IN THE KITCHEN



Ship to Shore Celebration

Celebrate Holidays & Special Occasions Year-round!

Call (808) 983-7827 or book online today!
StarofHonolulu.com * Dolphin-Star.com * RockAHulaHawaii.com



SUNDAY 4/21 Easter Champagne Brunch Star of Honolulu 12:00 – 2:00PM Adult \$73.00	SUNDAY 5/12 Rockin' Moms Rock-A-Hula® From 6:00 – 9:30PM Adult from \$109.00	SUNDAY 5/12 Mother's Day Brunch Star of Honolulu 12:00 – 2:00PM Adult \$73.00	SUNDAY 6/16 Father's Day Dinner Buffet Star of Honolulu 5:30 – 7:30PM Adult \$97.00
SUNDAY 6/16 Rockin' Dads Rock-A-Hula From 6:00 – 9:30PM Adult from \$109.00	THURSDAY 7/4 Independence Day Star of Honolulu® 6:15 – 9:15PM Adult from \$165.00	THURSDAY 7/4 Independence Day Dolphin Star® 7:45 – 9:15PM Adult \$77.00	THURSDAY 11/28 Thanksgiving Rock-A-Hula® From 6:00 – 9:30PM Adult from \$109.00
TUE & WED 12/24 12/25 Magical Christmas Rock-A-Hula® From 6:00 – 9:30PM Adult from \$109.00	TUESDAY 12/31 New Year's Eve Midnight Star of Honolulu® 10:15PM – 12:30AM Adult from \$200.00	TUESDAY 12/31 New Year's Eve Midnight Dolphin Star® 10:30PM – 12:15AM Adult \$94.00	TUESDAY 12/31 New Year's Rockin' Eve Countdown Rock-A-Hula® From 9:45PM – 12:45AM Adult from \$103.00
YEAR-ROUND! Friday Fireworks & Sunset Star of Honolulu 5:30 – 8:30PM Adult from \$109.50	YEAR-ROUND! Captain's Wedding Star of Honolulu® Add to Dinner Cruise \$750.00 per Couple	YEAR-ROUND! Vow Renewal Star of Honolulu Add to Dinner Cruise \$190.00 per Couple	YEAR-ROUND! The King's Reception Rock-A-Hula® Add to Dinner Show \$45.00 per Person

- Ask for child prices and round-trip transportation.
- Captain's Wedding® and Vow Renewal® available for Five Star®, Three Star® and Star®.
- ♿ and alternative menu with 24 hours advance notice.
- The King's Reception available for Green Room® and Stageside VIP®.

Celebrate Spring

Five Star® Menu: April 1 – June 30, 2019

Taste the best of spring in our Five Star® Dining. Perfect for anniversaries and special occasions!



Spring Canapés

Vegetable Purse
Shrimp Cocktail Skewers
Duck Confit Tartlet
with Sour Cherry Gastrique



English Pea Soup

with Sweet Bread Crouton
and Crème Fraîche



Cucumber Couscous Salad

with Feta
and Strawberry Vinaigrette



Air-Flown Live Maine Lobster Butter Poached

Roasted Golden Beet
and Pickled Shallots
with Beurre Blanc



Intermezzo

Honeydew Lime Sorbetto



Roasted Garlic USDA Prime Tenderloin of Beef

Cipollini Onions, Baby Carrots,
Asparagus and Mashed Potato
with Peppercorn Robert Sauce



Strawberry Napoleon

with Strawberry Gelato,
Berries and
Mascarpone Cream



Alternative fish, chicken and vegan menus available with 24 hours notice in advance. For ingredients, visit StarofHonolulu.com.

Behind the Scenes In the Kitchen

The Kitchen prepares more than 350,000 meals annually ranging from Gourmet Burgers to our 7-Course Signature Five Star® menu. We interviewed Chef Chad on what goes behind the scenes.



Creating the Five Star® Menu

Chef Chad's focus is using fresh, seasonal ingredients (sourced in Hawaii whenever possible) to create the flavors and course transitions Five Star® is famous for! The presentation is No Ka Oi!



The Secret behind our Sauce

Making the "secret sauce" for our signature tenderloin of beef requires time and skill. Our staff spends 48 hours cooking the authentic demi glace reduction sauce.



Pineapples that are Good as Gold

Guests rave about our sweet and juicy pineapple. So, what's the secret? First, we source the costly but truly superior "Maui Gold" brand. Second, we make sure they are ripe so our guests can savor the perfect pineapple!