

Cruise Daily 5:30 – 7:30PM from Aloha Tower Marketplace, Pier 8

FIVE STARTM
Sunset Dining & Jazz®

5:30 – 8:00PM / Disembark
The ultimate in luxury and romance



Welcome Hula
upon Boarding



Captain's Welcome Reception
Enjoy a Hawaiian Bellini Cocktail



Super Nova® Room
& New Bon Voyage Hula



Private Table
3 Super Premium Beverages



7-Course Signature Dinner
Live Maine Lobster & Beef



Live Jazz Entertainment
by Oahu's Top Artist Trio



Breathtaking Sunset Views
Unforgettable!

THREE STARTM
Sunset Dinner & Show®

5:30 – 7:45PM / Disembark
The deluxe way to cruise in style



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 Cast on the Ocean
"60 Years of Aloha"
For Three Star® and Star®

Brand New Show Begins with a Wedding in 1957
Featuring a Newlywed Couple's Travel Through "60 Years of Aloha"

STARTM
Sunset Dinner & Show®

5:30 – 7:30PM / Disembark
Casual elegance delivered with aloha



Welcome Hula
Get Ready to Take Photos



1 Signature Mai Tai
& Bon Voyage Hula



3-Course Crab
& Tenderloin of Beef Dinner



360° Panoramic Views
from 60' High Observation Deck

PACIFIC STARTM
Sunset Buffet & Show®

5:30 – 7:30PM / Disembark
Buffet dining and tropical fun



Pier-Side Welcome Hula
by our Beautiful Dancers



Roast Beef Buffet Dinner
& 1 Signature Mai Tai



Polynesian Show
& Strolling Musician



Waikiki Skyline to Diamond Head
from 4 Walk-around Decks



Friday Fireworks & Sunset!
5:30-8:30PM
\$15.00 additional



Dining with 360° of "WOW!" on the Star of Honolulu®



FIVE STAR™

7-Course Signature Dinner
Seasonal Quarterly Menu

Assorted Seasonal Canapés

at the Captain's
Welcome Reception

Soup

Admiral's Salad

Air-Flown Live Maine Lobster

Intermezzo

USDA Prime Tenderloin of Beef

Chef's Special Dessert

Freshly Baked French Baguette & Brioche with Swan Butter
Freshly Brewed STAR's Custom Kona Blend Coffee
by Hawaiian Paradise Coffee®
& Mighty Leaf® Organic Teas

Alternative Entrées

Baked Salmon, Roasted Chicken Breast
or
Vegan / Gluten-Free



Concasse Vine-Ripened Tomato Confit & Golden Beets with Balsamic Reduction



Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato



Medley of Fresh Fruit



THREE STAR™

5-Course
Whole Maine Lobster &
Tenderloin of Beef Dinner

Appetizer Bar

Imported & Domestic Cheeses
(Brie, Blue Cheese, Port Salut, Cheddar, Swiss, Pepper Jack)
Carr's® Crackers, Fresh Seasonal Tropical Fruit Display

Hawaiian Greens

Purple Endive, Waipoli Baby Romaine, Grape Tomatoes,
Housemade Lili'oi Tarragon Vinaigrette

Whole Nova Scotia Maine Lobster

Fresh Lemon, Clarified Butter & Citrus Ponzu

Tenderloin of Beef

with Sweet Madeira Wine Sauce, Housemade Idaho Russet
& Big Island Okinawan Mashed Potatoes,
Sautéed Fresh Seasonal Vegetables

Hawaiian Mango Mousse Cake

Freshly Baked by Elvin's Bakery® with White Chocolate Garnish

Freshly Baked Furikake Lavosh & Sweet Butter Breadsticks with Butter
Freshly Brewed STAR's Custom Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Mahimahi, Grilled Chicken
or
Vegan / Gluten-Free



Vine-Ripened Tomato with Rice Pilaf



Zucchini Napoleon with Balsamic Reduction



STAR™

3-Course Crab &
Tenderloin of Beef Dinner

Waipoli Baby Romaine,

Vine-Ripened Tomatoes,
Sesame Star Puff Pastry,
Housemade Papaya Seed Dressing

Entrée of Canadian Snow Crab Legs & Tenderloin of Beef

with Port Wine Sauce, Fresh Lemon, Clarified Butter,
Citrus Ponzu, Housemade Mashed Potatoes
& Sautéed Fresh Vegetables

All-You-Can-Eat CRAB

Macadamia Nut Ice Cream

by IL Gelato®

Freshly Baked Poi Loaf by Elvin's Bakery® with Butter
Freshly Brewed STAR's Custom Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Mahimahi, Grilled Chicken
or
Vegan / Gluten-Free



Grilled Tofu, Vegetable Napoleon with Pesto Gnocchi



PACIFIC STAR™

Pacific Rim
Roast Beef Buffet Dinner

New Menu!

Carving Station

Aloea Salt Crusted USDA Choice Top Round Grade Roast Beef
Maui Onion Jus Lie

Pacific Rim

White Fish with Coconut Curry Sauce
Baked Misoyaki BBQ Chicken
Vegetarian Yakisoba*
Steamed White Rice*

Salad Bar

Hawaiian Potato Macaroni Salad
Sumida Farms Watercress, Tofu & Beansprout Salad*
Vine-Ripened Tomato* & Japanese Cucumber* Platter
Big Island Mixed Greens* with Sweet Bread Croutons & Citrus Vinaigrette*

Dessert & Coffee Station

Homemade Chocolate Brownies with Walnuts
Macadamia Nut Cookies
Coconut Cake
Green Tea Tiramisu
Seasonal Fresh Fruit Platter*

Freshly Baked Poi Rolls by Elvin's Bakery® with Butter
Freshly Brewed STAR's Custom Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Vegan Selections are marked *.
Grilled Vegan Garden Patty available with 24 hours notice.

Enhancements: Perfect Your Special Occasion!

Special Opus One

2011	\$625.00
2012	\$525.00
2013	\$450.00

Alternative Entrées, transportation, & most of enhancements require 24 hours notice. Pacific Star enhancements are marked *. For transportation, additional usage fee applies for some hotels.



Honeymoon



Celebration Plan
\$30 per person

Anniversary



Vow Renewal
\$190 per couple

Birthday



Lei Cake
From \$40

Hawaiian Dream



Captain's Wedding
\$750 per couple

Reception



Reception Plan
\$50 per person

Capture the Magic®



Personal Photographer
\$540

*Wine Connoisseur



Opus One Vintage
\$375 per bottle

*Transportation



Waikiki \$15 per person
Ko Olina \$34 per person

Illumination



City Lights with Trans / Waikiki
\$36 per person