



THREE STAR™ Sunset Dinner & Show®



Our most popular sunset event providing “extreme fun” for all, with whole Maine lobster dinner, show and dancing!

Primetime Sunset: Minimum 40 – Maximum 700 persons • Suggested retail price: \$176.00 per person; Fridays (5:30 – 8:30PM) \$191.00 per person

Primetime Sunset Whole Boat Buyout: Minimum 1,000 – Maximum 1,200 persons • Suggested retail price: \$198.00 per person; Fridays (5:30 – 8:30PM) \$213.00 per person

MENU & BEVERAGE

Menu: Choice of Table Service OR Gourmet Buffet (please ask for menu). Table Service: 5-Course 1lb+ Whole Maine Lobster and Tenderloin of Beef Dinner with Gourmet Service. 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, 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 OR Hosted Premium Bar at Additional Charge. Premium selections include: Tropical Cocktails, Domestic and Imported Beer, California Wines, Premium Brand Liquors, Soft Drinks and Fruit Juices. Complete beverage menu available upon request.

ENTERTAINMENT

Don’t miss our “60 Years of Aloha®” show! 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, live Hawaiian and Jazz music during dinner, and fun audience participation and dancing until disembarkation.

ROOM / FACILITY

TYPE	MINIMUM	MAXIMUM	NOTES
Lounge / Banquet Room / Ballroom	40	700	Ballroom requires minimum of 270 pax.
Primetime Sunset Whole Boat Buyout	1,000	1,200	Usage of all ballrooms, lounges and Nova Room

SAMPLE SCHEDULE

4:10 – 4:30PM	Waikiki hotel pickup.
4:45PM	Boarding with pier-side welcome hula.
5:00PM	Suggested time for program (speech and toast).
5:30PM	Departure; Dinner and beverage service; Bon voyage hula, Background music; Jazz; “60 Years of Aloha®” show; Audience participation.
7:30PM	Boat arrives at pier; Disembark at 8:00PM 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® 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. 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;
 Live Hawaiian Music; "60 Years of Aloha®"
 Show; Audience Participation
 7:30PM Return to Pier
 7:45PM Disembark
 8:30PM Fridays Return / Disembark

THREE STAR EVENT

Welcome "Champagne" Toast and
 Two 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.

2022
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CHOICE OF TABLE SERVICE OR BUFFET DINNER

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



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

Gourmet Buffet

Dinner

Seafood Station

Nova Scotia Maine Lobster, Steamed,
 Served Cold with Fresh Lemon, Clarified Butter and Citrus Ponzu



Carving Station

USDA Choice Top Round Grade Roast Beef
 Alaea Salt



Accompanied by

Teriyaki Chicken
 Grilled Mahimahi with Island Salsa
 Sautéed Fresh Vegetables of the Season
 Steamed White Rice
 Fried Chow Mein Noodles
 Gourmet Salad of Nalo Greens,
 Vine-Ripened Tomatoes & Purple Onions



Dessert Station

Star of Honolulu® Cake & Assorted Desserts
 Fresh Fruit Tray

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

EVENT ENHANCEMENTS

To Perfect Your Occasion



Group Photo

\$27.00 per photo
 Minimum 20 photos per 100 persons



Orchid Lei by Hula Dancer

\$15.00 per person
 Minimum 20 persons



T-Bone Steak Upgrade

\$17.00 per person
 Minimum 30 persons



Edible Photo Cake

\$185.00 Full Sheet
 \$130.00 ½ Sheet