



THREE STAR[™] Moonlight Dinner & Show[®]

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

Moonlight Whole Boat: Minimum 300 – Maximum 1,200 persons

Suggested retail price: \$176.00 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 Likoiki 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 during dinner, and fun audience participation and dancing until disembarkation.

ROOM / FACILITY

TYPE	MINIMUM	MAXIMUM	NOTES
Whole Boat	300	1,200	Will recommend room location and capacity of each based on your group.

SAMPLE SCHEDULE

7:45 – 8:15PM	Waikiki hotel pickup.
8:30PM	Boarding with pier-side welcome hula. Suggested time for program (speech and toast).
8:45PM	Departure; Dinner and beverage service; Bon voyage hula, Background music; “60 Years of Aloha [®] ” show; Audience participation.
10:45PM	Boat arrives at pier; Disembarkation and return to hotel.

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[®] vehicles. 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 8:45 – 10:45PM. Friday Cruise 9:30 – 11:30PM.

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.



8:30PM Pier-Side Welcome Hula;
Your Own Program

8:45PM Departure; Dinner and Beverage Service;
Live Hawaiian Music;
"60 Years of Aloha®" Show

10:45PM Return to Pier / Disembark

THREE STAR™ EVENT MOONLIGHT

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
VSHE5'

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



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