



THREE STAR™ SUNSET DINNER & SHOW CRUISE®

Suggested Retail Price

Tax is 4.712% excise tax and 3% harbor fee

- Adult: \$140.00 + \$11.00 tax = **\$151.00** With Waikiki Trans: + \$15.00 = **\$166.00** With Ko Olina / Kahala Trans: + \$34.00 = **\$185.00**
- Child: \$84.37 + \$6.63 tax = **\$91.00** With Waikiki Trans: + \$15.00 = **\$106.00** With Ko Olina / Kahala Trans: + \$34.00 = **\$125.00**
- **Friday Fireworks & Sunset (5:30PM - 8:30PM):** Add \$12.50 to dinner cruise.

Cruise Description

The deluxe way to cruise in style aboard the STAR! A “champagne” toast starts your riveting Three Star Sunset Dinner & Show Cruise®, followed by a sumptuous 5-Course whole Maine lobster and tenderloin of beef dinner and premium beverages. Enjoy unparalleled vistas of Waikiki and beyond Diamond Head from our four decks including the 60’ high observation deck, as well as continuous live entertainment, like no other, from hula welcome to Jazz, new “60 Years of Aloha®” show by the largest cast on island waters and dancing! All aboard Hawaii’s largest, award-winning Star of Honolulu®! ♿

Menu & Beverage

Menu: 5-Course Whole Maine Lobster and Tenderloin of Beef Dinner includes Appetizer Bar of Imported and Domestic Cheeses, Carr’s® Crackers and Fresh Seasonal Tropical Fruit Display, Hawaiian Greens, Purple Endive, Waipoli Baby Romaine, Grape Tomatoes with Housemade Lili’oi Tarragon Vinaigrette, Whole Nova Scotia Maine Lobster, Fresh Lemon, Clarified Butter and Citrus Ponzu, 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. Freshly Baked Furikake Lavosh and Sweet Butter Breadsticks with Butter. Freshly Brewed STAR’s Custom Kona Blend Coffee by Hawaiian Paradise Coffee® and Tea are also served. Alternative Entrées of Fish, Chicken or Vegan available with 24 hours notice.

Beverage: Non-Alcoholic “Champagne” Toast and Two Premium Beverages are served. Additional beverages and the STAR’s special selection of vintage wine and champagne by the bottle available for purchase.

Entertainment

Our brand new “60 Years of Aloha®” made its debut in 2017. Celebrating a young couple’s journey through time across the Pacific Ocean. With colorful and elaborate costumes by renowned local designer Kathe James, 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.

General Information

- Enhancements: Add to your cruise for special occasions, from Celebration Plan to City Lights. Full list available online.
- Round-trip Transportation (price is per person): From Waikiki \$15.00; From Ko Olina / Kahala \$34.00. Additional usage fee applies for some hotels.
- Accessible Accommodations (for transportation and vessel): ♿ Available upon request with 24 hours advance notice.
- Cruise Time: 5:30 – 7:30PM. Disembarks at 7:45PM. **Friday Fireworks & Sunset Cruise 5:30 – 8:30PM.** Replaced by “Independence Day Cruises” on 7/4.
- Location / Check-In: Departs from Aloha Tower Marketplace, Pier 8. For those arriving via own transportation, please check in 45 minutes prior to departure at our Reservations Office, next to the Star of Honolulu®.
- 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.
- Dress Code: Casual. Short pants are not recommended. On cooler nights, a light jacket is recommended.
- Reservations & Cancellation Policy: For reservations and information, call Star of Honolulu Cruises & Events® toll free at 1-800-334-6191, (808) 983-STAR (7827) in Hawaii or visit our website at StarofHonolulu.com. You may also fax to (808) 983-7780 or email info@starofhonolulu.com. Price and contents subject to change. Cancellations made less than 24 hours in advance and no shows will be charged the full amount. For parties of 10 or more, please inquire for group policy.

4:45PM Pier-Side Welcome *Hula*
 5:30PM Departure and Dinner;
 Live Hawaiian and Jazz Music;
 New "60 Years of Aloha®" Show
 7:30PM Return to Pier
 7:45PM Disembark
 8:30PM **Fridays** Return / Disembark



**5-Course Whole Maine Lobster
& Tenderloin of Beef Dinner**

Welcome "Champagne" Toast and Two Premium Beverages are included. Enjoy full service bars, exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal.

Enjoy our Appetizer Bar of guests' favorite gourmet cheeses, crackers and fruits, the deluxe way to cruise in style. We are also proud to feature entrées of 1-pound Whole Maine Lobster direct from the cold waters of Nova Scotia for the freshest taste, and sumptuous Tenderloin of Beef. But don't forget to save room for dessert — Hawaiian Mango Mousse Cake!



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 *Lilikoi* 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 and Sweet Butter Breadsticks with Butter
 Freshly Brewed **STAR's Custom Kona Blend Coffee**
 by Hawaiian Paradise Coffee® & Tea



— Alternative Entrées available with 24 hours notice. —
 Fish, Chicken or Vegan

Fish



Grilled Mahimahi Filet
 with Island Salsa

Chicken



Rosemary Olive Oil
 Chicken

Vegan / Gluten-Free



Kamuela Tomato with Rice
 Pilaf and Vegan Mozzarella
 with Pesto Sauce



Zucchini Napoleon with Lomi
 Tomato, Tofu and Asparagus
 with Balsamic Reduction