



Gourmet Dining at Rock-A-Hula®

Stageside VIP™

4-Course Maine Lobster, Wild Salmon & Tenderloin of Beef Dinner



VIP Welcome Reception

Trio of Hawaiian Potato Chips
Fresh Maui Gold® Pineapple Prosciutto Skewers, Fresh Fruit Flower Macadamia Nuts

Nova Scotia Maine Lobster with Rainbow Salad

Local Baby Greens, Heart of Palm, Yellow Beets, Kamuela Tomatoes & Cucumbers with Housemade Lili'oi "Champagne" Dressing
Lemon, Wasabi Cocktail Sauce

Wild Alaskan Salmon & Tenderloin of Beef

Sautéed Fresh Seasonal Vegetables, Black Truffle Mashed Potato

Pineapple Delight

by IL Gelato®, Macadamia Nut Crumble & Toasted Coconut

Sweet Bread Dinner Roll Freshly Baked by Elvin's Bakery®, Sweet Butter Freshly Brewed Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Grilled Chicken

or

Vegan Salad

Vegan / Gluten-Free



Rainbow Salad



Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice



New Menu!

Luau™

Whole Roasted Pig & Roast Beef Luau Buffet Dinner

At Your Table

Whole Fresh Maui Gold® Sweet Pineapple* Family Style

Carving Station

Island Roasted Whole Suckling Pig
USDA Choice Top Round Grade Roast Beef
Black Sea Salt

Luau Favorites

Hulihuli Chicken
Sautéed White Fish with Macadamia Nuts
Roasted Uala Sweet Potatoes with Coconut*
Vegetarian Fried Rice*

Island Salad Bar

Hawaiian Mixed Greens with Grape Tomatoes*
Housemade Papaya & Lili'oi Dressings
Island-Style Macaroni Salad
Lomilomi Salmon, Limu Tofu Poke*
Freshly Baked Taro Rolls by Elvin's Bakery®, Sweet Butter

Hawaiian Dessert Sampler

Seasonal Fresh Fruit Platter*
Chocolate Dobash Cake
Coconut Haupia
Rainbow Sorbet* by IL Gelato®

Includes Freshly Brewed Kona Blend Coffee by Hawaiian Paradise Coffee® & Tea

Alternative Entrées

Vegan Selections are marked *.
Grilled Vegan Garden Patty available.

Enhancements: Perfect Your Special Occasion!

Fun Night in Waikiki



The King's Upgrade
\$15 per person

Birthday



Rockin' Cake
From \$40

Reception



The King's Reception
\$45 per person

Let's Celebrate



Dom Perignon
\$325 per bottle

Wine Connoisseur



Opus One Overture
\$205 per bottle



The Star of Honolulu Bulletin

FOR TRAVEL PARTNERS
February 2019



Dining From Ship to Shore

See Insert
for Memorable
& Fun Activities!



VALENTINE'S DAY
BOOK TODAY



WHALES ARE HERE
CHILD FREE SPECIAL

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 Bread & Brioche with 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 Kamuela 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 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 & 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



Kamuela Tomato
with Rice Pilaf



Zucchini Napoleon with
Balsamic Reduction



STAR™

3-Course Crab &
Tenderloin of Beef
Dinner

Waipoli Baby Romaine,

Kamuela 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

Alaea 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*
Kamuela Tomato* & Japanese Cucumber* Platter
Big Island Mixed Greens* with Sweet Bread Croutons & Citrus Vinaigrette*

Dessert & Coffee Station

Homemade Chocolate Brownies
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.

Special
Opus One

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

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



Enhancements: Perfect Your Special Occasion!

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