

4:45PM Pier-Side Welcome Hula
 5:30PM Departure and Dinner;
 Live Hawaiian and Jazz Music;
 New "65 Years of Aloha®" Show
 7:30PM Return to Pier
 7:45PM Disembark
 8:30PM Fridays Return / Disembark



Welcome "Champagne" Toast and 2 Premium Beverages are included. Enjoy full service bars, exotic cocktails and top quality liquors including Remy Martin V.S.O.P. and Chivas Regal.

**From
 4/1/23
 SH2'**

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 Sauce

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 available with 24 hours notice

Fish, Chicken or Vegan

Fish

Fish of the Day
 with Beurre Blanc
 and Island Salsa

Chicken

Rosemary Olive Oil Chicken

Vegan / Gluten-Free

Vine-Ripened Tomato
 and Rice Pilaf
 with Pesto Sauce

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

ENHANCEMENTS

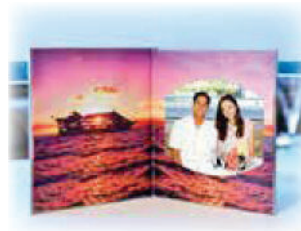
To Perfect Your Occasion



Round 6" Lei Cake
 \$44.00 per cake



Vow Renewal by Captain
 \$210.00 per couple



Celebration Plan
 \$33.00 per person
 Minimum 2 persons



Reception Plan
 \$60.00 per person
 Minimum 2 persons