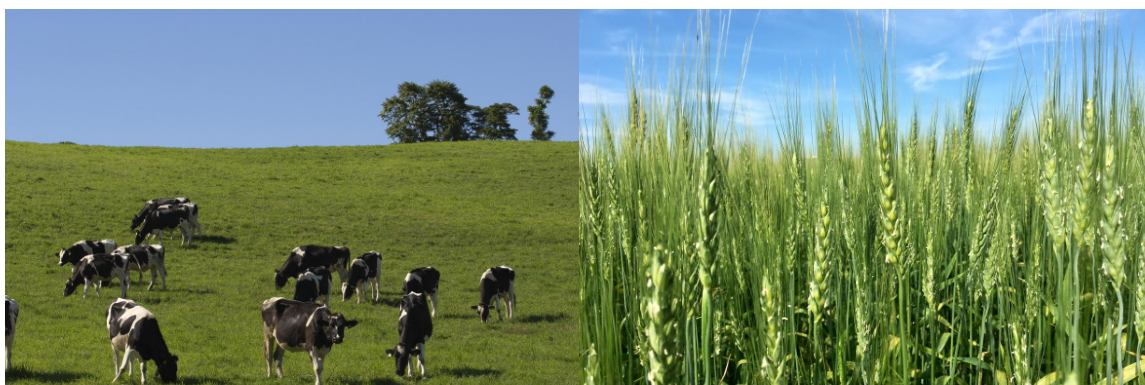




## Concept

Cruise Kitchen creates  
new tourism resources  
and culture through “food” .

New Hokkaido culture that starts from here attracts not only domestic guests  
but also guests abroad with Cruise Kitchen as key station.



We, Cool Star, stand as one company that gives a birth  
to new culture and history to Hokkaido land,  
create attractive contents of tourism resources  
through “food” to Hokkaido and even to the whole Japan.  
It is our aim to promote new charms of Hokkaido and  
Japan by the new way of tourism which is based on the local,  
also paid to the local.



## Chef

### Colorful dishes from experienced to new chefs

Michelin star chef to up-and-coming young chef,  
Cool Star also has a casting network.



We can assign chefs who has a background to  
the place and ingredients.  
Please contact us for an inquiry.



Chef's voice made the kitchen.



**CRUISE KITCHEN**  
*Be there first*



"Traveling kitchen bus"



+



+



||



Fits your needs

## ■ From inquiry to implementation

### 1 Inquiry

Hearing overall request.

- Style • Location • Season • Budget etc.

### 2 Proposal

Proposal after an on-the-spot investigation.

- Style (Layout, program direction) • Food style • Chef's arrangement
- Arrangements (Stage direction, public address, lighting and other rentals)
- Schedule • Estimate

### 3 Business plan

Detailed business plan after meetings with clients and our proposal.

- Final schedule with direction • Table plan
- Chef / Food menu • Staffing / operation
- Arrangements (Stage direction, public address, lighting and other rentals)
- Quotation with detail



### 4 Implementation (on the day)

On the day delivery and set-up to final meeting / Standby till welcoming guests.

- Welcoming • Food serving (staffing) • others
- ※Dismantling on the same day after guests' departure





## Pattern-1 RESTAURANT (Restaurant full set / Course menu)

Cruise Kitchen + Restaurant (Private tent, table and chairs), we can go any place where the vehicle can park. It can be anywhere like a place with beautiful scenery, historical place without kitchen equipment, or at a park. Menus and chefs can vary depending on your request (Bar seating, full seating, buffet or full course). We can also help developing menu that corroborates with local ingredients. Cruise Kitchen serves all foods with different styles, on the day, at the location, only at the time that all you request.

※Cool Star can counsel the location too (※Application or permission by local government for the use of location might be required)

### 【Assumption】

Course meal for 50 guests

■Duration : 2 days (as 1 day transport and 1 day event)

■Location : within 150 km from Sapporo ※For anywhere further than 150 km, more transporting days may be added.

■Food service : Lunch for 50 guests

□Serving style

Food : Sit-down style, French course (7 dishes)

Beverage : Table order

□Head chef and assistant (3 in total)

■"Cruise Kitchen" (Kitchen bus)

Vehicle arrangement • Bus • Driver • Fuel • Highway toll etc.

■Food

• Food cost ※ ¥8,000 pp course / Food cost at ¥4,000

• Tableware (Plates, glassware and cutlery for 50 guests)

■Operation staff arrangement

• 4 service staffs • 4 drink counter staffs • 4 backyard staffs

• Event director and assistant ※Transportation & accommodation fee excluded

■Facility

• Private tent (3m\*6m\*6 sets, with side curtain)

• 15 tables, 50 chairs, drink counter

• Table coordinate (decoration, table cloth etc.)

• Public address (BGM)

■Reference price : ¥1,600,000 ~

※Sales goes to the organizer (approx. ¥400,000)

※Varies on the location / number of guests / food menu etc.

※Below arrangements might be necessary for the condition of the location

• Regional permission / license • Water supply • Power source

• Nearby kitchen facility for the preparation and for dish clean-up





## Pattern-2 RESTAURANT (Buffet style)

Including Cruise Kitchen + Restaurant area (private tent and table set),  
this buffet style can host more guests.

(※Sit-down style is another option, table / tent / chair can be arranged as rentals depending on the request)

### 【Assumption】

Buffet style for 100 guests

■Duration : 2 days (as 1 day transport and 1 day event)

■Location : within 150 km from Sapporo ※For anywhere further than 150 km, more transporting days may be added.

■Food service : Buffet for 100 guests

□Serving style

Food : Buffet style (5 dishes)

Beverage : Cash-on

□Head chef and assistant (3 in total)

■“Cruise Kitchen” (Kitchen bus)

Vehicle arrangement • Bus • Driver • Fuel • Highway toll etc.

■Food

• Food cost ※ ¥3,500 pp buffet/ Food cost at ¥2,000

• Tableware (Plates, glassware and cutlery for 100 guests)

■Operation staff arrangement

• 3 service staffs • 2 drink counter staffs • 2 backyard staffs

• Event director and assistant ※Transportation & accommodation fee excluded

■Facility

• Private tent (3m\*6m\*6 sets, with side curtain)

• 15 tables, 50 chairs, drink counter

• Table coordinate (decoration, table cloth etc.)

• Public address (BGM)

■Reference price : ¥1,000,000~

※Sales goes to the organizer (approx. ¥350,000)

※Varies on the location / number of guests / food menu etc.

※Below arrangements might be necessary for the condition of the location

• Regional permission / license • Water supply • Power source

• Nearby kitchen facility for the preparation and for dish clean-up





## Pattern-3 EVENT STALL (A La Cart sales)

For regional event (festival), music festival and others.

Cruise Kitchen can provide original menus with locally grown ingredients under the supervising of experienced chef. Optional tent / table / chair arrangements can make Eat-in space

### 【Assumption】

※An example (with reference of 2017 Ishikawa Salmon festival)

■Duration : 3 days (as 1 day transport and 2 days event)

■Location : within 150 km from Sapporo ※For anywhere further than 150 km, more transporting days may be added.

■Food menu ※Example of Ishikari salmon festival

#### □FOOD

- Ishikari vegetable minestrone
  - Salmon rillettes with Ishikari Harukichi farm pickles
  - Pork terrine with Ishikari Harukichi farm pickles
- ¥ 500 each, only 50 plates each / day

#### □DRINK

- Sparkling wine / beer / non-alcohol beer etc.
- ¥ 500 each

■"Cruise Kitchen" (Kitchen bus)

Vehicle arrangement • Bus • Driver • Fuel • Highway toll etc.

■Food

- Food cost • Chef / assistant
- Disposable plates / plastic cutlery / wet towel etc.

■Operation staff arrangement

- Sales assistant • Event director • Transportation fee

■Eat-in space ※Optional

- Private tent • Table / Chair • Public address (BGM)

■Reference price : ¥ 800,000~

※Varies on the distance / total hours etc.







## Pattern-4 RENTALL

Cruise Kitchen vehicle can be arranged as rental,  
accompanied with a driver and a maintenance staff.

【Assumption】※An example

■Duration : 1 day (※Transport on the day, 1 day event)

■Location : within 150 km from Sapporo ※For anywhere  
further than 150 km, more transporting days may be added.

■Food menu & QTY by organizer

※Includes all the kitchen equipment / utensils on the bus

※Tableware

(Optional : Table / chair / tent)

■"Cruise Kitchen" (Kitchen bus)

Vehicle arrangement • Bus • Driver • Fuel • Highway toll  
• LP gas etc.

■Maintenance staff arrangement

• 1 maintenance staff

■Reference price : ￥500,000～

※Varies on the distance / total hours etc.

※Please return the vehicle to its original state

(Clean the kitchen area, dish wash-up, dispose garbage / cooking oil etc.)

※It is organizer's responsibility to supervise food hygiene.

※Cannot arrange only vehicle (no driver / maintenance staff)





## Pattern-4 BRIDAL (Wedding party)

Cruise Kitchen can help you to make the party at your own original way that varies from a place where you can never imagine to dine, at the place where a couple meet at first time, at your old school / gymnasium, or at a hill with overlook view of sea... as well as food category / chef arrangement.

### [Example of wedding plan]

- Duration : 2 days (as 1 day transport and 1 day event)
- Location : within 150 km from Sapporo ※For anywhere further than 150 km, more transporting days may be added.
- Food service
- Serving style
  - Food : Sit-down style, French or Italian full course (7 dishes)
  - Beverage : Free drink (all-you-can-drink)  
(Beer / Sparkling wine / Shochu / Red wine / White wine / Oolong tea / Orange juice / Ginger ale)
- Head chef and assistant (3 in total)
- "Cruise Kitchen" (Kitchen bus)
  - Vehicle arrangement • Bus • Driver • Fuel • Highway toll etc.
- Food
  - Tableware (Plates, glassware and cutlery)
- Operation staff arrangement
  - Service staffs (4 ~ ) • 2 wedding planner • 1 MC • 1 PA
  - 1 Event director
  - ※Transportation & accommodation fee excluded
- Other arrangement
  - Civil wedding ceremony • Party MC • Flower arrangement for the main table • Guests table flower arrangement
  - Bouquet / Boutonniere • An assistant
  - Table coordinate • Invitation • Name plate • Leaflet
  - Menu / Dress / Dinner jacket (1 each/ Hair & Make-up included)
  - Private tent (3m\*6m\*6 sets, with side curtain)
  - Tables • Drink counter • Public address (BGM)

■ Expenditure : ¥ 820,000~

(One person's share : ¥ 17,000)

※Varies on the location / number of guests / food menu etc.

※Capacity : Full course 40-80 guests, Buffet 40-120 guests  
(Stand-up meal if more than 80 guests)

※Below arrangements might be necessary for the condition of the location

• Regional permission / license • Water supply • Power source  
• Nearby kitchen facility for the preparation and for dish clean-up



Make your own one-of-a-kind party with your preferred theme. Winery, farm, ice (ice & snow building), gallery, free space etc... no limit for your style.