



# WAIKIKI IMPROVEMENT ASSOCIATION

## Wikiwiki Wire

E-newsletter keeping you up to date on Waikiki news, features, trends and more!

Volume XVIII, No. 04

April 2017

### International Market Place to launch first-ever Grand Lanai Restaurant Week

*Weeklong celebration to feature unique tasting events and exclusive menus from six restaurants*

International Market Place will launch its inaugural Grand Lanai Restaurant Week from **April 10-16**. The weeklong event will include specialty contests and showcase the talents of Grand Lanai award-winning chefs who bring their worldly experiences and cuisines to the table through exclusive prix fixe menus, cooking demonstrations and more.

“Our first ever Restaurant Week will showcase diverse culinary offerings from six incredible restaurants at International Market Place,” said the shopping center’s marketing and sponsorship director, David Mark. “The Grand Lanai is a special place and we’re excited for our guests to experience fresh new menus and dishes from award-winning restaurants and chefs.”

International Market Place restaurants including Eating House 1849, Flour & Barley, Goma Tei, Kona Grill, STRIPSTEAK, and Yauatcha will participate.

Please see more information in the attachments section.



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## 33rd Annual Duke Kahanamoku Beach Challenge on Sunday, May 7, 2017

Waikiki Community Center (WCC) invites you to join in on the best company team-building event - the **33rd Annual Duke Kahanamoku Beach Challenge on Sunday, May 7, 2017 at Duke's Beach and Lagoon at the Hilton Hawaiian Village Waikiki Beach Resort.**

The Duke Kahanamoku Beach Challenge is a benefit for the Waikiki Community Center that provides for a fun-filled day of outrigger canoe, stand up paddle (SUP) board and lagoon water races in addition to a friendly team competition of huki ka' u la (tug-of-war). Category and an overall winners will be announced at the event. Trophies and bragging rights can belong to your company!



Also included at this event is a wonderful line-up of entertainment and a craft marketplace. Fun for your employees, families and friends.

Funds raised allow the Waikiki Community Center to continue serving our kupuna , keiki, visitors and people in need in our community. WCC provides tuition assistance for pre-K aged children from low-income working families; food for over 1,000 families in need; social services that support senior adults, activities that help over 3,000 adults maintain a healthy and active lifestyle; and a dynamic gathering place for visitors, workers and residents to participate in community affairs, socialize and learn together with over 2,600 different activities and classes during the year.

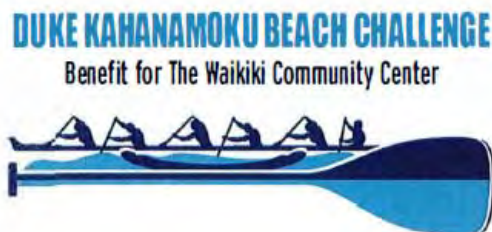
WCC hopes to feature you as a participant of the event and as an active supporter of the work of the Waikiki Community Center. See the attachment section for a description of the different sponsorship levels, and an event/team registration form.

Should you have any questions, contact:

Jill Okimura: [jokimura@waikikicomunitycenter.org](mailto:jokimura@waikikicomunitycenter.org) or (808) 923-1802, ext. 108

Jeff Apaka : [japaka@waikikicomunitycenter.org](mailto:japaka@waikikicomunitycenter.org) or (808) 923-1802, ext. 109

Mahalo for your consideration.



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## Waikiki's latest transformation, Prince Waikiki, emerges following \$55.4 million enhancement

– The former Hawaii Prince Hotel Waikiki and Golf Club completes comprehensive redevelopment–

Following an extensive \$55.4 million repositioning, the former Hawaii Prince Hotel Waikiki and Golf Club announces a new identity as Prince Waikiki starting March 31, 2017. The eight-month renewal includes 563 transformed oceanfront guest rooms and suites, redefined dining options, a modernized lobby with unique personalized services, a new infinity pool, and enhanced meeting space.

“We’re thrilled to unveil an all-new experience that truly meets the needs and expectations of today’s traveler,” said General Manager Chuck Abbott. “Beyond the impressive physical transformation, we’ve also focused on personalizing guest services and offering a modern artful place for travelers to gather.”

### INSPIRED DESIGN

All of the hotel’s thoughtful design and rebranding elements—identified by G70 as the lead architect, and executed by Creative Resource Associates (CRA) Design and Wall-to-Wall Studios—aim to perpetuate its sense of place by sharing the story of its Waikiki location’s intriguing history and heritage as a gathering place.

In bringing its story to life, the hotel chose distinctive elements that once flourished at the site: the *muliwai*, or thriving estuary; the Piinaio, a convergence of three fresh water streams; the *naio* flower, an indigenous restorative plant; the *hinana*, a nourishing fish; and *limu eleele* a rejuvenating seaweed. These symbolic elements served as the foundation for the redesign and rebrand.

### GATHERING PLACES

Artful impressions are embedded throughout the property. One of the most impressive examples is the signature art piece suspended in the lobby named *Hulali i ka la*, meaning “glistening in the sun.” Designed by acclaimed local artist Kaili Chun, this artful exhibit is so significant and symbolic of the hotel’s new identity that it is embodied in the hotel’s new logo. Over 800 pieces of shimmering copper representing *hinana* are the collaborative creation of artists, employees, and guests. Another native Hawaiian artist inspired by the story, Solomon Enos, created vibrant abstract paintings displayed throughout the hotel.

Guests will appreciate new indoor and outdoor gathering spaces—lobby, pool, dining and event venues—as well as personalized guest services with Prince Ambassadors managing all needs from check-in to booking island experiences. A new infinity pool and exclusive Prince Waikiki Club lounge offers unparalleled views of the ocean while the Muliwai Deck allows for outdoor relaxation near the pool.

### GUEST ROOMS

All 563 remodeled guest rooms and suites showcase floor-to-ceiling ocean views and a new comfortable seating area. With windows that open to tropical breezes, guests have the option to transform their room into their own private *lanai*. The décor and interior design gives nod to the hotel’s historical sense of place: the carpet reflects sand dunes that was once formed by the estuary where the *hinana* fish flourished and the hand painted wall mural captures the *naio* flower, which thrived along the banks of the Piinaio waterway. Spacious bathrooms include updated fixtures,



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modern washlets and specialized bath amenities by Maile Organics, offering all-natural organic products embodying the tropical flora of Hawaii.

### **CUISINE**

The hotel's signature restaurant, 100 Sails Restaurant & Bar, frames expansive views of sunset silhouettes and focuses on fresh island cuisine. The new bar activates the experience with craft cocktails, beers and wines on tap, and small bites. With Chef de Cuisine Joseph Almoguera at the helm, 100 Sails Restaurant & Bar (see photo) is a local favorite with à la carte, buffet and small bites menus pleasing all palates. In addition, private dining venues offer unique options for special occasions.



Attracting locals and visitors alike, Katsumidori Sushi Tokyo opened its first overseas location on the hotel's lobby level. With its first restaurant opening in Meguro, Japan, in April 2002,

Katsumidori Sushi Tokyo is famous for offering fresh, high-quality sushi at affordable prices, and regularly attracting a queue of hungry patrons outside its Tokyo locations.

Rounding out the hotel's new dining options is Honolulu Coffee Company, offering a complete coffee experience in its café, located in the hotel's lobby.

### **EVENT SPACE**

Prince Waikiki pays tribute to its historic lands with the new names for the remodeled event spaces:

- Piinaio Ballroom, a stylishly appointed 6,960 square-foot space designed to accommodate every kind of event with the capability of dividing the room into two rooms
- Manoa Boardroom, a 408 square-foot executive venue designed to facilitate collaboration and productivity
- Palolo Room, a 1,293 square-foot space that can be partitioned into four breakout rooms
- Makiki Room, a new venue with natural lighting, is an impressive 1,594 square-foot space
- Waihi Boardroom, another new space with natural lighting, is an intimate 358 square-foot space
- Muliwai Deck, an outdoor venue adjacent to the pool serves as a casual space for receptions and dinners

All meeting spaces are equipped with the latest technology.

### **LOCATION**

Prince Waikiki is at the epicenter of Honolulu's most exciting neighborhoods—Honolulu/Chinatown, Kakaako, Ala Moana and Waikiki. From the famous beaches and shopping of Waikiki and Ala Moana, to the trendy restaurants that locals love, travelers can explore everything modern Oahu offers. Guest easily access landmark adventures such as Pearl Harbor, Diamond Head State Monument and the hotel's 27 hole Arnold Palmer/Ed Seay championship golf course.

For more information about the new Prince Waikiki, please visit [www.PrinceWaikiki.com](http://www.PrinceWaikiki.com)

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## First Holiday Inn Express celebrates \$30-million renovation and rebranding

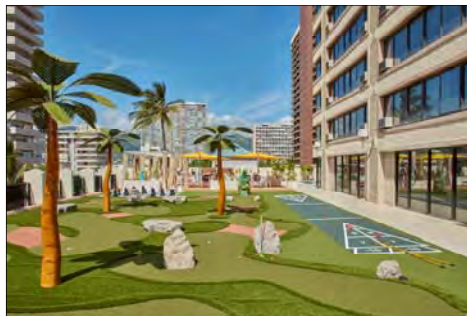
On Monday, April 3, 2017, Aqua-Aston Hospitality hosted a grand opening celebration for Oahu's first Holiday Inn Express following a \$30-million renovation and rebranding.

Formerly the Maile Sky Court Hotel, the 596-room Holiday Inn Express Honolulu-Waikiki is the largest Holiday Inn Express in the Americas and is one of the very first to feature the brand's full Formula Blue design scheme. The hotel is managed by Aqua-Aston Hospitality, and owned by CSH Waikiki Owner, LLC. Formula Blue is meant to appeal to the Holiday Inn Express target guest—the “smart traveler,” a guest that is both self-sufficient and independent – and features a hotel layout that is easy to navigate without having to ask for help, and a headboard that minimize noise transfer between rooms, ensuring this busy demographic can get a restful night sleep.



Guests can also look forward to the hotel's signature 'Express Start' daily complimentary hot breakfast buffet, 24-hour coffee service, and resort-style amenities on the 5th floor sky deck, including:

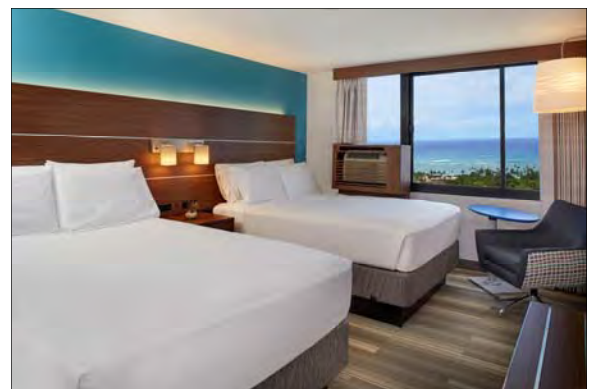
- A new pool and jet spa
- Ping pong, giant chess, shuffle board, and Waikiki's only 9-hole mini-golf course
- An interactive kids' game room with Wii console
- An expansive fitness center with brand new equipment
- Activities like yoga and hula classes



As an added value, guests can receive a \$50 discount on any activity or tour booked at the hotel activities desk. Sample activities include parasailing, zip lining, sunset cruises, luaus, access to the Polynesian Cultural Center, tours of Pearl Harbor, and more.

For a limited time, IHG® Rewards Club members can earn up to 4,000 bonus points for 'Grand Opening Package' bookings from \$159/night + tax. Kamaaina rates start at \$139 + tax per night with no amenity fees.

For reservations, visit [www.IHG.com](http://www.IHG.com) or call 800-702-2593.



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## Sheraton Waikiki hosts renowned entertainer Matt Yee for three shows

Hawaii-born entertainer/comedian Matt Yee, whose shows have sold out across the nation, brings his signature “Outrageous Adult Sing-Along Show” to RumFire at [Sheraton Waikiki](#) for three shows on Friday, April 14, April 21 and April 28.

Get ready to have one of the best and funniest nights of the year as Yee will help jumpstart the weekend festivities on RumFire’s Friday Club Nights with shows from 7:30 to 9 p.m. (seating opens at 7 p.m.) There is no cover charge, but there will be a \$40 minimum food and beverage purchase for each person with seats inside RumFire or its bar area, while seats on the Diamond Head Patio outside will have a minimum purchase of \$25 per person. Plus those who attend the shows will be allowed to stay and enjoy RumFire without paying the \$10 cover charge per person after 9 p.m.

Yee learned to sing and play the piano at age 3 and had been practicing corporate acquisitions, mergers and real estate, until he decided to pursue his passion of the performing arts. Now he’s traveling the world making people happy and selling out shows, including a recent one in New York City. His shows combine his singing and piano talents with outrageous, witty humor that always include audience participation. All of Yee’s shows are intended for mature audiences.

“We don’t care if you don’t know how to sing...we don’t care if you’re not very good or even tone deaf,” says Yee. “All we care is that you sing loud... and there’s a lot of laughter.”

To make reservations for a seat at any of the shows, guests can call the Dining Reservations Desk at (808) 921-4600. VIP packages are available at RumFire from Bryan Simpson at [Bryan.Simpson@sheraton.com](mailto:Bryan.Simpson@sheraton.com). Bottle service is also available on a limited basis and will be sold on a first-come, first-served basis to partygoers inside RumFire.



## Hilton Hawaii Properties Take the Top Spots in 14 Categories in HAWAII Magazine’s 2017 Readers’ Choice Awards

Hilton Hawaii earned 42 awards in HAWAII Magazine’s 2017 Readers’ Choice Awards, placing first in 14 categories. The awards honor the “best of the best” of Hawaii from top hotels, beaches, restaurants and more. The winners are determined by the votes of HAWAII Magazine’s 200,000 local, national and international readers.

Oahu’s [Hilton Hawaiian Village Waikiki Beach Resort](#) took first place for “Best Hotel” out of all Hawaiian Islands, as well as “Best Oahu Hotel or Resort for a Long Vacation,” “Best Oahu Hotel or Resort Pool,” and “Best Oahu Mid-Range Hotel or Resort.” The resort also placed in nine other categories.

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## Twilight Tours return to the Honolulu Zoo

*After-Hours Tours Offered on Friday and Saturday Evenings*

Ever wonder what the Honolulu Zoo is like after visitors have left for the day and the gates close? Visitors will once again get the chance to find out! Beginning on April 7, the Honolulu Zoo Society will offer its popular Twilight Tours every Friday and Saturday night from 5:30 – 7:30 p.m.

“We’re excited to be bring back weekend Twilight Tours to the Honolulu Zoo, which gives visitors a different experience and a chance to appreciate the work that happens around the clock to care for the animal residents,” said David Earles, executive director of the Honolulu Zoo Society.

Educators will guide after-hour visitors on the two-hour walking tour to learn about and visit with some of the Zoo’s most intriguing animals. Guests can watch as animals prepare to go to sleep, while others are just waking up. They will also learn about the animals’ biology and behavior, and the role that the Zoo plays in conservation of endangered species.

Tickets for the Honolulu Zoo Twilight Tours are \$20 for adults, \$15 for children ages 3-12, and free for kids under 2-years-old. Kama’aina tickets are \$15 for adults and \$10 for children. Society Members receive an additional discount. Tours can be booked online at [www.honolulu-zoo.org/education-programs/twilight-tours.html](http://www.honolulu-zoo.org/education-programs/twilight-tours.html)

Comfortable walking shoes are recommended. Strollers and water bottles are welcome. Tours will continue through light rain, so if necessary, be prepared for inclement weather. In the event of a heavy downpour and cancellation, every effort will be made to reschedule or refund the tour. Light refreshments will be provided after the tour.

## Hilton Hawaiian Village announces Executive Sous Chef

[Hilton Hawaiian Village Waikiki Beach Resort](#) announces the promotion of Brooke Tadena to executive sous chef, who will be continuing a successful career at the resort.

Tadena’s experience in the food & beverage and culinary industries spans 29 years. Prior to his promotion, he was the executive banquet chef at Hilton Hawaiian Village and has been instrumental in supporting the catering and events team resulting in increased revenue and profit for the food & beverage department. Through his mentorship of the culinary team and support of the overall food & beverage operations, the department was recognized as the Hilton Worldwide “Food and Beverage Department of the Year” in 2016. He has been key in leading the culinary team’s food quality initiatives to use island ingredients and support local farmers, ranchers and fishermen resulting in memorable meals for guests.



Prior to returning to Hilton Hawaiian Village in 2015, Tadena worked at the Moana Surfrider Hotel as executive sous chef and held various positions at Halekulani, the former Kahala Mandarin Oriental and Sheraton Waikiki hotels respectively. Tadena’s first position at Hilton Hawaiian Village was as chef garde manger in 2009.

Tadena earned an associate’s degree in occupational studies at the Culinary Institute of America in Hyde Park, N.Y. and he also attended Kapiolani Community College. He also is the co-owner and operator of Caterpillar Kids & Caterkids, a company he co-owns with his wife. On the international stage, Tadena was recognized for his culinary skill through being a member of “La Confrérie de la Chaîne des Rôtisseurs,” a highly regarded industry gastronomic society and has held the professional title “chef rôtiisseur” since 1995.

Tadena has received various accolades for his culinary accomplishments, including winning first place at the “Confrérie des les Chaînes des Rôtisseurs Jeune Commis Competition” for the Hawaii/Pacific Islands Region. “Chef Brooke is a true veteran in the culinary industry, in Hawaii hospitality and beyond,” said Debi Bishop, managing director of Hilton Hawaiian Village Waikiki Beach Resort. “We are so glad that he’ll be continuing with us in this even greater capacity as executive sous chef.”

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## Sky Waikiki announces F(L)IGHT CLUB MIXOLOGIST match-up

Jennifer Ackrill, Director of Mixology at SKY Waikiki Rooftop Restaurant, Lounge and Nightclub, and Top of Waikiki, will be competing for the title of April's F(L)IGHT CLUB MIXOLOGIST on April 10, 2017 at 7 p.m. at STRIPSTEAK Waikiki in the International Market Place.

Jen "The Shake Master" Ackrill will take on Raymundo "El Matador" Delgado, Bar Manager at STRIPSTEAK Waikiki, showcasing their unique styles by creating hand-crafted cocktails to pair with STRIPSTEAK Waikiki's Executive Chef Ben Jenkins' featured four-course menu.

The audience will judge this exciting event, with a portion of the proceeds to benefit a Hawaii charity, so be sure to attend on April 10. Dinner and drinks cost \$135 per person and reservations are required. Please RSVP to [events@stripsteakwaikiki.com](mailto:events@stripsteakwaikiki.com).

## Star of Honolulu cruise update

Please be advised that the following cruises **ARE CLOSED** on the Star of Honolulu:

**4/21/17**      **Five Star Sunset Dining & Jazz®**. All other sunset dinner cruises are **OPEN** on this day.

**8/25/17**      **Five Star Sunset Dining & Jazz®**. All other sunset dinner cruises are **OPEN** on this day.

**10/12/17**      **Five Star Sunset Dining & Jazz®, Three Star Sunset Dinner & Show®,  
Star Sunset Dinner & Show®, Pacific Star Sunset Buffet & Show®**  
All other sunset dinner cruises are **CLOSED** on this day.

**10/17/17**      **Five Star Sunset Dining & Jazz®** All other sunset dinner cruises are **OPEN** on this day.

Thank you for your cooperation. Should you have any questions, please call us at 983-7890.

### Waikiki Wikiwiki Wire - Newsletter Deadline

The WIA newsletter is published on the **first Friday** of the month.

Waikiki-related news and information submitted by members for the Waikiki Wikiwiki Wire should be received no later than **2 pm Thursday** for the newsletter that is published and distributed on Friday.

Information received after the deadline will be considered for inclusion in the following issue.

**Photos** which accompany stories are always welcome and, for best results, should be attached to the email as a **separate jpeg - maximum 1 MB each image** please.

**Single page PDFs** are also welcome but they **should look like flyers** and not press releases (so without media contact information, dateline, city, etc.).

Your kokua is appreciated. ***Mahalo.***



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## Eggs-tra eggs-traordinary Easter

In celebration of its 90<sup>th</sup> anniversary year, Executive Chef Colin Hazama, Executive Sous Chef Chris Kirksey and their team present an eggs-traordinary Easter brunch buffet on Sunday, April 16.

The lavish buffet will include items from the hotel's recently opened Royal Hawaiian Bakery such as mini sliced banana bread, strawberry lavender scones, pain au chocolat, white, whole and multi-grain toast, as well as mini bagels. Diners can choose from a several farm-fresh choices such as pipikaula hash eggs benedict, crab artichoke parmesan frittata, soft poached eggs, the resort's signature Pink Palace Pancakes , scrambled eggs with white cheddar and chives, crispy applewood bacon, grilled Portuguese sausage and three-potato hash browns. Other selections include chirashi rice, smoked Scottish salmon with capers, onions and lemon, lilikoi smoked chili-glazed ham, roasted dry-aged prime rib, steamed crab legs, ginger sake-marinated local snapper, organic chicken and Ho Farms' vine-ripened tomatoes. The highlight of the buffet is the showstopper Pier 38 poke and chilled ocean display featuring ahi poke, kim chee shellfish poke, grilled chilled prawns, snow crab claws and fresh Goose Point Oysters.

The dessert station will offer mini coconut Easter egg cakes that can be topped with chocolate sprinkles, chopped macadamia nuts, chocolate chips and mini gummy bears; pear pithiviers with toasted almond, Pan Dan panna cotta with halo halo fruit compote, warm bread pudding, Waialua chocolate ganache and coconut cream.

Seating times will be every half hour between 9:30 a.m. and 12 p.m. The buffet will close at 1:30 p.m. The cost for The Royal Hawaiian's Easter Brunch Buffet is \$82 (plus tax and gratuity) for adults, \$41 (plus tax and gratuity) for children between the ages of 5 and 12; children 4 and younger are free. To make a reservation, call the Dining Reservations Desk at (808) 921-4600.

### Family Easter Hop-penings

All hotel guests, as well as those who have reservations for The Royal Hawaiian's Easter brunch may participate in the hotel's Easter activities beginning at 8 a.m. on Sunday, April 16. The fun will take place at the Coconut Grove and include an Easter egg hunt for children (keiki) at 9:30 a.m., followed by a visit by the Easter Bunny at 10 a.m.

### COMING UP

The second **Epicurean Journey** on Friday, June 30 and Saturday, July 1 will highlight some of the best locally sourced ingredients during an intimate chef's dinner, followed by an interactive cooking session the next day.

**"Misfits"** will showcase deformed or neglected produce, fish, seafood, and meats that aren't known for being the primal, popular cuts, but that are somehow mysteriously undiscovered and offer a delicate, rich value when prepared and showcased properly.



The per-person prices for the **"Misfits" Epicurean Journey** events are inclusive and include tax and gratuity and are as follows:

Friday dinner and Saturday experience: \$250 (no wine) and \$280 with wine pairings.

Friday dinner only: \$150 (no wine) and \$180 with wine pairings

Saturday experience: \$100 (no alcohol) and \$130 with wine and/or sake/Shochu pairings

*Reservations for the "Misfits" Epicurean Journey can be made by calling the Dining Reservations Desk at (808) 921-4600.*

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## Hilton Waikiki Beach Hotel announces new Executive Chef

Hilton Waikiki Beach has officially announced the hiring of its new Executive Chef, Rey Baysa. Chef Rey joined the hotel late last year and is leading the entire culinary operation for the property while overseeing the food and beverage operations of both the catering department and M.A.C. 24/7, which is a part of the hotel's five food & beverage outlets.

Chef Rey brings to the Hilton Waikiki Beach over 30 years of diverse culinary experience in hotel companies such as Intercontinental, Westin, Embassy Suites, Ritz Carlton, and Hilton. In addition, he has worked with various restaurants including Tommy Bahama and Hard Rock Café.

"We're pleased to have Chef Rey as part of the Hilton Waikiki Beach ohana," said Gary Manago, Director of Food & Beverage for Hilton Waikiki Beach. "His professional career and experience has been a welcomed compliment to our current operations at the hotel."

Chef Rey is a certified Chef de Cuisine who has worked throughout the Hawaiian Islands and whose career has taken him around the world to places like Boca Raton, Florida, Palm Desert, California, and ultimately back to Hawaii. Trained in classic European and French cuisine, Chef Baysa adds a strong Asian influence to his culinary creations. Aside from his mentorship to chefs in the kitchen, he's been heavily involved with community efforts that bridge food with philanthropy here in Hawaii and in Florida. Some of those efforts include the Taste of Hawaii benefit on Kauai, the Maui Food Bank, and Taste of South Florida benefitting St. Jude Children's Hospital.



## M.A.C. 24/7's Chef Edmond Kwok promoted to Chef de Cuisine

Hilton Waikiki Beach Hotel is pleased to announce the promotion of Chef Edmond Kwok from Sous Chef to Chef de Cuisine for its anchor restaurant, M.A.C. 24/7. As Chef de Cuisine, Chef Kwok will oversee the culinary operation of M.A.C. 24/7 including menu development and sustaining M.A.C.'s gourmet comfort food concept.

With a strong Chinese-influenced style of cooking, Chef Kwok will use his culinary expertise to add a new dimension to the food at M.A.C. 24/7. "Chef Kwok has proven worthy of this promotion because of his positive contributions to the ongoing success of M.A.C. 24/7," said Gary Manago, Director of Food and Beverage for the Hilton Waikiki Beach.

Locally, Chef Kwok has previously held positions at Nobu Waikiki, Sarento's on Top of the Ilikai, Blue Marlin restaurant and the Trump International Hotel Waikiki. He graduated from Gros Bonnet Culinary Academy here in Honolulu and the Western Culinary Institute in Portland, Oregon.

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## Brews by the Beach at Hyatt Regency Waikiki Beach Resort and Spa

*Beers + Bites + Beats mark fundraiser at SWIM on April 22nd*

Adults, ages 21 and older, are invited to taste a variety of specialty craft beers and foods at SWIM, located on the third floor pool area of Hyatt Regency Waikiki Beach Resort and Spa at 2424 Kalakaua Avenue, on April 22<sup>nd</sup> from 6:00 p.m. to 9:00 p.m. Parking is complimentary and admission is \$55 or \$45 for kama'aina or military (must provide Hawaii or military ID). A portion of all proceeds will go to benefit nonprofits that help local wounded veterans. Admission is at the door. The event is sponsored by Paradise Beverages and Hyatt Regency Waikiki Beach Resort and Spa. For questions, please email [diningwaikiki@hyatt.com](mailto:diningwaikiki@hyatt.com).



“We have a total of ten specialty ales and lagers each boasting of flavor and rich ingredients,” says Executive Chef Sven Ullrich. “This industry has grown so much in the last decade and we see this as a great opportunity to introduce kama'aina and visitors alike to some of the great beers of Hawaii and the west coast all while looking at the beautiful beach high above Kalakaua Avenue.”

*Brews by the Beach: Beers + Bites + Beats* feature beers from Maui Brewing, Ballast Point, Aloha Beer, and Sierra Nevada as well as pupus specially created for the event from Executive Chef Sven Ullrich. *The Piranha Brothers* will also be performing that evening. SWIM is open daily from 11:00 a.m. to 11:00 p.m. and serves specialty cocktails and a menu of locally inspired dishes perfect for lunch, dinner, and everything in between. Happy Hour is available Monday through Thursday from 4:00 p.m. to 7:00 p.m. and nightly from 8:00 p.m. to 10:00 p.m. For details, please visit [waikiki.regency.hyatt.com](http://waikiki.regency.hyatt.com).

## Hilton Hawaiian Village welcomes Senior Events Manager

[Hilton Hawaiian Village Waikiki Beach Resort](http://Hilton Hawaiian Village Waikiki Beach Resort) welcomes Sheila Newman as the senior events manager for the resort. She brings more than 15 years of experience in event management to her new position.

Newman joins the resort from Chicago, Ill. where she served as the senior event manager for the Chicago Marriott O'Hare. Prior to that she held the position of director of event services at Chicago's Warwick Allerton Hotel. Newman began her career in Orlando, Fla. where she quickly advanced in her role as event coordinator to event manager at the University of Central Florida's UCF Arena. Newman's responsibilities included event and crowd management of a 5,000+ capacity multipurpose facility. She has also held various positions within the hospitality industry for the past nine years in all areas of catering, events and convention services.

“Sheila's prominent career in event management makes her a great asset to the Hilton Hawaiian Village team,” said Debi Bishop, managing director of Hilton Hawaiian Village Waikiki Beach Resort. “We look forward to working with her and the wealth of insight she will bring.”



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## Hilton Hawaiian Village announces new staff in Food and Beverage

[Hilton Hawaiian Village Waikiki Beach Resort](#) recently announced several new appointments to its food & beverage team.



Nicholas Kabetso (left) has been named assistant director of food & beverage and joins Hilton Hawaiian Village from Foxwoods Resort and Casino in Ledyard, Conn. Kabetso was the director of food & beverage for the 2,266-room property, overseeing 20 owned food and beverage outlets. Prior to that he worked as director of beverage at Monte Carlo Resort and Casino in Las Vegas, Nev. Kabetso holds a bachelor's degree in hotel administration with a minor in finance from the University of Nevada Las Vegas.

April Gilarmo (center) is the new restaurant manager at the Hilton Hawaiian Village's popular Tropics Bar & Grill. Gilarmo joins the resort from Hilton Atlanta Airport in Atlanta, Ga. where she was the outlets manager responsible for six food and beverage outlets, including a sports bar and a newly created grab and go outlet which she opened. Gilarmo also assisted Hilton Hawaiian Village as a food & beverage task force team member in 2016. She holds a bachelor's degree in event management with minors in American Sign Language and hospitality management from the University of Central Florida, Rosen College for Hospitality Management.

Michael Macdonald (right) has been appointed purchasing manager for the resort's food & beverage program. Macdonald has more than 13 years of management experience in the food service distribution and brokerage business and most recently served as vice president of Macdonald & Porter Inc., a broker and distributor for produce and grocery items in Hawaii. In that role he successfully managed the administrative and warehouse teams which resulted in key improvements in sales. Macdonald earned a bachelor's degree in business economics from the University of California at Los Angeles and an associate's degree with honors in business administration from Santa Barbara City College.

"We'd like to officially welcome Nicholas, April and Michael to the Hilton Hawaiian Village team," said Debi Bishop, managing director of Hilton Hawaiian Village Waikiki Beach Resort. "I'm confident that their varied skills and backgrounds will continue to improve our food and beverage program."

### **Hawaiian Diacritical Marks**

Waikiki Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), macron (ā) in place names of Hawaiʻi, such as Waikiki and Kalākaua Avenue and will include them whenever possible. We also respect the individual use (or not) of these markings for names of organizations and businesses.

There will also be times when we may not have a chance to add or change the markings in all of the articles submitted and when that happens, e kala mai.

## Ala Moana Center—Upcoming Centerstage Shows:

Tuesday, April 18, 2017

7:00 p.m. Honolulu Wind Ensemble

Wednesday, April 19, 2017

11:00 a.m. Royal Hawaiian Band

Thursday, April 20, 2017

7:00 p.m. St. Patrick/St. Vincent Choir

Friday, April 21, 2017

2:30 p.m. Thurston High School Band and Orchestra

Saturday, April 22, 2017

7:00 p.m. Southwest High School Dancers

Sunday, April 23, 2017

1:00 p.m. Ala Moana Center's Keiki Hula

Sunday, April 23, 2017

3:00 p.m. The Movement Center

Sunday, April 23, 2017

5:00 p.m. Saint Louis High School

Thursday, April 27, 2017

3:00 p.m. USAF Band of the Pacific - Papanā

Friday, April 28, 2017

3:00 p.m. North Surrey Secondary School

Friday, April 28, 2017

5:00 p.m. Salt Lake Elementary Music Enrichment Group

Friday, April 28, 2017

7:00 p.m. Hyde Park Middle School Symphonic Band

Saturday, April 29, 2017

7:00 p.m. PAPA

Sunday, April 30, 2017

1:00 p.m. Ala Moana Center's Keiki Hula

## Waikīkī Hula Show at the Kūhiō Beach Hula Mound

### **Kūhiō Beach Hula Show – APRIL Showtime is 6:30 pm**

Authentic Hawaiian music and hula shows by Hawai'i's finest *hālau hula* (dance troupes) and Hawaiian performers.

Opens with torch lighting and traditional blowing of conch shell. Tues-Thurs-Sat-Sun, weather-permitting. 6:30-7:30 p.m. (6:00-7:00 p.m. Nov-Dec-Jan) at the Kūhiō Beach Hula Mound, diagonally across from Hyatt Regency Waikiki Beach hotel at Uluniu & Kalākāua Ave.

Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by Hyatt Regency Waikiki Beach, Hawaii Tourism Authority, City & County of Honolulu and Waikīkī Improvement Association.

For information, call 843-8002.

### **Week-nights**

Tuesdays – Ainsley Halemanu and Hula Halau Ka Liko O Ka Palai

Thursdays – Joan "Aunty Pudgie" Young and Puamelia

### **Week-ends**

Sat April 1 – Karla Keli'ihō'omalū and Na Mea Hula O Kahikinaokalalani

Sat April 8 – Coline Aiu and Halau Hula O Maiki

Sat April 15 – NO SHOW (Street Fair on Kalakāua Ave)

Sat April 22 – Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sat April 29– NO SHOW  
(Spam Jam on Kalakāua Ave)



## Street activity in / near Waikīkī (courtesy of the City)

### April 9, 2017 Sunday

5:30AM Starts

11:30AM Ends

**HAPALUA HONOLULU MARATHON HALF MARATHON** sponsored by Honolulu Marathon Association. The event is expected to have 8,500+ runners. It will start on Kalakaua Ave., near Dukes Statue, head Ewa on Kalakaua Ave., to Ala Moana Blvd., to Nimitz Hwy., right to Smith St., right to King St., left to Punchbowl St., to Ala Moana Blvd., to Kalakaua Ave., to Monsarrat Ave., to Diamond Hd Rd going around Diamond Crater to Kalakaua Ave/Poni Moi St., to Kalakaua Ave., to end at Honolulu Marathon finish line.

Traffic will be detoured: 1)Kalakaua Ave., a)from Kaiulani to Kapahulu will be closed from 3am-8am, b)from Ala Moana Blvd to Kaiulani Ave will be closed from 4:45am-9am, 2)Ala Moana Blvd./Nimitz Hwy a)from Kalakaua Ave to Atkinson Dr one mauka lane, ewa bound open b)from Atkinson Dr. to Smith St all lanes closed from 4:30 am to 8:30 am, Ewa bound traffic will be diverted to South St., kkhd bound traffic will make a U turn at Nimitz Hwy/Smith St., detour to River and N. King Sts.), 3)Smith St., from Nimitz Hwy to King St closed from 4:30 am to 8:30 am 4) King St., from Smith St. to Punchbowl St., three (3) makai bound lanes closed from 5 am to 8:30 am, 5)Punchbowl St., from King St to Ala Moana Blvd., closed 2-Ewa lanes from 4:30 am to 8:30 am, 6)Monsarrat Ave., a)from Kalakaua Ave to Trousseau St, makai half closed from 5:30 am to 9 :30 am, 7)Diamond Head Road, from Trousseau St to Poni Moi St, crater half closed from 5:30 am to 10:30 am 8)Kalakaua Ave., mauka half from Poni Moi to Monsarrat Avenue closed from 1:00 am to 12:00 noon Contra-flow lanes: 1) Uluniu Ave., from Koa to Kalakaua Aves at Hyatt Regency Hotel. 2) Lilioukalani Ave., from Koa to Pacific Beach Hotel driveway. 3) Ohua Ave., from Kuhio Ave to driveway of Waikiki Beach Marriott. 4) Paokalani Ave., from Lemon Rd to driveway of Aston Waikiki Beach Hotel. 5) Nimitz Hwy/Ala Moana Blvd., makai lane, from Smith St to Forrest Ave/Pier 2.

Contact: Honolulu Marathon Assn. 734-7200 Fax: 732-7057 Hotline: 699-0019, For more info, visit their website: <http://www.thehapalua.com>

**This permit application has been approved.**

### April 15, 2017 Saturday

4:00PM Starts

10:00PM Ends

**OAHU FESTIVAL** sponsored by Millwood Ohana Productions The event is expected to have 25,000+ participants. The event will close Kalakaua Avenue., all lanes and sidewalk areas from Seaside Ave. to Uluniu Ave. Lane closures start at 1:30pm for set up.

Contact: David Millwood 531-5050

**This permit application has been approved.**

## Street activity in / near Waikīkī (courtesy of the City)

### **April 22, 2017 Saturday**

7:30AM Starts  
10:00AM Ends

**MARCH FOR BABIES** sponsored by March of Dimes. The event is expected to have 2,000 walkers/runners. It will start at Queen Kapiolani Park, to Kalakaua Ave., to Monsarrat Ave., to Paki Ave., to Diamond Head Rd., u-turn at first lookout, to Diamond Head Rd., to Kalakaua Ave., to end at Queen Kapiolani Park. Lane closures starting at 6:45 am. Contact: Meg Fosnack 973-2153 Fax:973-2160

Email:[mysharpe@yahoo.com](mailto:mysharpe@yahoo.com)

**This permit application has been submitted.**

### **April 30, 2017 Sunday**

7:00AM Starts  
2:00PM Ends

**WAIKIKI SPAM JAM STREET FESTIVAL** sponsored by SJ Foundation. The event is expected to have 8,000+ participants. Lane closures begin at 12:30 pm for setup. The event will close Kalakaua Avenue, all traffic lanes/sidewalk areas, from Seaside Ave. to Liliuokalani Ave. from 2pm.

Contact: Sateash Diehm 735-7788,

E-mail: [sateash@gourmeteventshawaii.com](mailto:sateash@gourmeteventshawaii.com)

**This permit application has been submitted.**



## WAIKĪKĪ IMPROVEMENT ASSOCIATION

2250 Kalākaua Avenue, Suite 315, Honolulu, HI 96815

Waikīkī Wikiwiki Wire is published on the first Friday of each month  
by Sandi Yara Communications for WIA

If you would like to share your news with other members, please send your info to:  
[editor@waikikiimprovement.com](mailto:editor@waikikiimprovement.com)



**7:00 AM**  
**Meet at Duke's Statue**  
**Kūhio Beach Park**

(Transportation will be provided to other clean up areas.)

Validated Self Parking @ the Hyatt Regency for Beach Clean Up participants.

Continental Breakfast provided

**9:00 AM Pau**  
**Ends back at Kūhio Beach Park**

# Waikīkī Beach Clean-Up

APRIL 22, 2017 Saturday / Earth Day

## MAHALO TO OUR SPONSORS!

Waikīkī Improvement Association  
 2250 Kalākaua Ave Suite 315  
 Honolulu, Hawai'i 96815  
 Phone: 808.923.1094  
 Email:  
[mail@waikikiimprovement.com](mailto:mail@waikikiimprovement.com)



Hyatt Regency Waikīkī  
 ABC Stores  
 Hilton Hawaiian Village  
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 Hawaiian Building Maintenance  
 Doubletree Alana  
 DFS Hawai'i

Queen Emma Land Co.  
 Outrigger Enterprises  
 Pacific Beach Hotel  
 Sheraton Princess Ka'iulani  
 Waikīkī Beach Marriott Resort  
 New Otani Kaimana Beach  
 Moana Surfrider Hotel  
 Central Pacific Bank  
 Hawai'i Prince Hotel  
 Ilima Hotel Waikīkī  
 Hyatt Place Waikīkī



**THE HAWAI'I TOURISM AUTHORITY PRESENTS**



**4th annual**  
**MAY DAY WAIKĪKĪ**  
waikīkī beach boys - memories - music

**HONORING THE LEGENDARY WAIKĪKĪ BEACHBOYS  
AND FEATURING HENRY KAPONO & FRIENDS,  
FREE CANOE RIDES, A HELICOPTER FLOWER DROP,  
AND MORE TO CELEBRATE THE COLORFUL HISTORY  
AND TRADITIONS OF WAIKĪKĪ**

*The free event takes place on Monday, May 1<sup>st</sup>, 3-5 p.m., on Waikīkī Beach.  
We also encourage people from all over the world to watch and participate  
in our Facebook Live broadcast @maydaywaikiki!*

The 4<sup>th</sup> Annual May Day Waikīkī, presented by the Hawai'i Tourism Authority ("HTA"), will take place on Monday, May 1, 2017, from 3-5 p.m., on Waikīkī Beach, fronting The Royal Hawaiian: A Luxury Collection Resort and the Outrigger Waikīkī Beach Resort. The event is free to the public and features a program to honor the legendary Waikīkī Beachboys, exciting entertainment by Henry Kaponō & Friends – Johnny Valentine, Alx Kawakami, Blayne Asing, and Robi Kahakalau, hula dancers, free canoe rides, a helicopter flower drop, and more! The emcee will be another Waikīkī legend, Kimo Kaho'āno.

Established in 2014, May Day Waikīkī was created to celebrate the colorful history and traditions of Waikīkī, including surfing, canoe rides and Hawaiian music, hula and culture.

One of the main highlights will be a special presentation to our 2017 Waikīkī Beachboys honorees:

- The late William Moku Kamaka
- The late Blue Makua Sr.
- Blue Makua Jr.
- The late Kimo Makua
- The late John Makua
- The late Violet Makua

According to another legendary Waikīkī Beachboy, Ted Bush, William Kamaka, better known as "Moku," was an excellent waterman and canoe handler. He was a champion canoe racer and coach. But his steering, particularly in big surf, made him a legend on the beach.

“He and (fellow honoree) Kimo met on Waikīkī Beach and soon became best friends,” said Bush. “Moku was one of my mentors when I became a Beachboy. There’s a story of his swimming prowess, too, because he once beat the great Olympian and Waikīkī Beachboy Duke Kahanamoku in a race!

“The Makuas are icons on the beach, starting with Uncle John and Blue Makua, Sr.,” continued Bush. “All the Makuas were 1st captains, the highest level one can achieve, including Violet ‘Aunty Vi,’ the first woman captain. Blue Sr. and Blue Jr. won numerous Moloka‘i races as steersman and paddler, respectively, for Waikīkī Surf Club. Kimo also was an excellent steersman for Waikīkī Surf Club and Waikīkī Beachboys Canoe Club, which he and Moku helped me form.”

Blue Makua, Jr. will be in attendance at May Day Waikīkī, along with the Makua ‘ohana representing Blue Makua, Sr., Kimo Makua, John Makua, and Violet Makua. ‘Ohana of William Moku Kamaka will also participate in the special honorees program. We invite the public to bring lei to honor the Beachboys’ contributions to surfing and keeping the aloha spirit alive in Waikīkī and around the world.

The program will continue with the best concert on Waikīkī Beach, featuring Henry Kapono & Friends – Johnny Valentine, Alx Kawakami, Blayne Asing, and Robi Kahakalau,

Henry Kapono, multiple award-winning vocalist, guitarist, songwriter, and composer, is one of the most popular and highest-selling local recording musicians of all time, and his weekly “Duke’s on Sundays” gig at the Outrigger Waikīkī Beach Resort is always filled with both kama‘āina and malihini, alike.

The “Friends” being featured are all multi award-winners and multi-talented artists in their own right, and having them perform alongside Henry Kapono will make this May Day Waikīkī concert on the beach a “can’t miss” event!

- Johnny Valentine has spent most of his life performing in Waikīkī and has become one of the most sought after performers in the islands.
- Alx Kawakami tours Japan, Hawai‘i, and the U.S. mainland as a solo artist as well as with his family band, MānoaDNA, and has released six total albums with over 40 original compositions.
- Blayne Asing won the 2016 Nā Hōkū Hanohano Award for “Most Promising Artist,” and his recordings are currently enjoying heavy airplay on Hawai‘i radio stations.
- Robi Kahakalau, affectionately known as “Sistah Robi,” blends Hawaiian, pop, reggae, folk, jazz and R&B music, along with her fluency in multiple languages, for a unique style that has made her a popular performer since her debut in the 1990’s as a member of the Hawaiian Style Band.

There will also be hula performances by Ka Hale I O Kahala Hālau Hula under the direction of Kumu Hula Leimomi I-Maldonado.

May Day Waikīkī will also include a special helicopter flower drop, and a moment of silence to remember those who have had their ashes scattered off Waikīkī Beach. Family and friends are welcome to bring their own flowers or lei for scattering, as well.

For those around the world who can't make it to Waikīkī on May 1<sup>st</sup>, we invite you to join us on Facebook Live @maydaywaikiki. Not only will you be able to virtually attend the event, but the video will be shot by talented director of photography, Ruben Carrillo, so the shots will be gorgeous, as well. We encourage everyone to participate in our Facebook Live broadcast, whether you're on Waikīkī Beach or on the other side of the planet!

"We're very excited to present this free May Day event for both locals and visitors on world-famous Waikīkī Beach, where tourism in Hawai'i started and continues to thrive," said George Sziget, HTA President and Chief Executive Officer. "May Day Waikīkī is part of HTA's initiative to highlight our host culture in a meaningful way and share it with visitors from around the world."

### **ABOUT MAY DAY WAIKĪKĪ**

May Day Waikīkī was created in 2014 by the Hawai'i Tourism Authority. Consistent with HTA's Hawaiian Cultural Initiative, this event is part of a larger effort to highlight the talent and traditions of local Hawaiian treasures, musicians, artists and dancers, broaden Lei Day festivities, and boost tourism.

Facebook/Instagram/Twitter: @MayDayWaikiki

For parking in Waikiki, please visit: <http://waikikiimprovement.com/info/15-parking>



4th annual  
**MAY DAY**  
**WAIKĪKĪ**  
waikīkī beach boys - memories - music

Monday May 1, 2017

**HAWAII TOURISM**  
AUTHORITY

On the beach in waikīkī ~ in front of the  
Outrigger Waikīkī Beach Resort &  
The Royal Hawaiian Hotel

featuring  
**Henry Kaponō and friends**  
live concert on the beach

#maydaywaikiki

Department of Parks & Recreation

present the 90th Annual

# Lei Day Celebration

Monday, May 1, 2017

Bandstand at Kapi'olani Park

9:00 a.m. to 5:30 p.m.

For more information regarding the **Lei Contest Rules & Exhibit, Lei Court Investiture, Lei Day entertainment schedule, demonstrations, vendors,** and the events of May 1st please visit: [www.honoluluparks.com](http://www.honoluluparks.com) or call (808) 768-3041.

Mahalo a nui loa ko 'oukou lokomaika'i - Hawai'i Tourism Authority; Hula Grill Waikiki; KCCN FM 100; Hawaiian 105 KINE; AM 940 Hawai'i; Wai'anae High School Alumni & Community Foundation; Friends of Honolulu Parks & Recreation; and Salon 808.

**2016 Lei Grand Prize Winner**  
Reginald J. Dela Cruz

Public  
Invited **FREE**



*Paid in part by the taxpayers of the City & County of Honolulu*

CITY & COUNTY of HONOLULU  
DEPT. of PARKS & RECREATION



The Department of Parks and Recreation, City and County of Honolulu, is committed to making all of its programs and leisure services accessible to everyone, including persons with disabilities. If you have need for reasonable modification, please call your local park. TTY users call 768-3027.

Photo by Dave Miyamoto from Dave Miyamoto & Co.



The advertisement is divided into three main sections. The top section features a close-up of five different cocktails on a white bar counter. From left to right: a tall glass with a frothy drink and orange slices; a martini glass with a yellow drink and a lime wedge; a lowball glass with a drink, ice, and a large green leaf; a martini glass with a light green drink and a lime wedge; and a lowball glass with a drink, ice, and a slice of citrus. A yellow circular logo with the text 'bills SYDNEY' is in the top right. The middle section contains promotional text. The bottom section is a collage of food items: a pizza with tomatoes and basil, a salad with avocado and tomatoes, and a plate of fried squid.

**bills**  
SYDNEY

Don't you wish it was Happy Hour right now?  
Check out Bills new Happy Hour menu.  
Daily 3-6 p.m.



**bills hawaii**  
**280 beachwalk ave**  
  
**breakfast 7-11am**  
**lunch 11am-5pm**  
**happy hour 3-6pm**  
**dinner 5-10pm**  
  
**billshawaii.com**  
**808.922.1500**

## CELEBRATE EASTER with the EASTER BUNNY'S AUNTIE LELE at ROYAL HAWAIIAN CENTER

**Waikiki** – Since the Easter Bunny is busy delivering baskets of chocolate this holiday, he has asked his Auntie Lele to hop by Royal Hawaiian Center to create some Easter magic. Children are invited to participate in a series of free activities with a Hawaiian twist.

### **PHOTOS WITH AUNTIE LELE** *Free!*

Children and their parents are invited to visit and take pictures with Auntie Lele on Saturday, April 8<sup>th</sup> and April 15<sup>th</sup> from 1:30 p.m. to 2:30 p.m. as she roams the A Building before settling in at Helumoa Hale Guest Services next to The Royal Grove from 3 p.m. to 5 p.m. for seated picture taking.

Auntie Lele returns on Easter Sunday, April 16<sup>th</sup> from 11 a.m. to 2 p.m. and from 3 p.m. to 5 p.m. once again at Helumoa Hale Guest Services for more pictures taking. There is no charge and visits with Auntie Lele are on a first come, first serve basis.

### **‘OHE KAPALA (BAMBOO STAMPING)** *Free!*

Children can decorate their own Easter ‘eke (basket) filled with Honolulu Cookie Company cookies. Location: Helumoa Hale Guest Services. April 8<sup>th</sup> & 15<sup>th</sup> at 1 p.m.

### **KEIKI HULA** *Free!*

A hula lesson just for kids. Children will learn the basic hula movements to a popular children’s song. Location: The Royal Grove. Mondays at 3 p.m.





1801 Kalākaua Avenue, Honolulu, Hawai'i 96815  
**kelepona** tel (808) 943-3500  
**kelepa'i** fax (808) 943-3599  
**kahua pa'a** web hawaiiconvention.com

**Sweets, Treats and Good Eats Await at  
Hawai'i Convention Center's Sunset Mele Mother's Day Brunch – Saturday, May 14, 2017**

**HONOLULU** – Hawai'i Convention Center (HCC) is eager to host its inaugural Sunset Mele Mother's Day Brunch Celebration on Saturday, May 14, 2017 from 11:30 a.m. – 2:00 p.m. Featuring the delicious culinary creations of Hawai'i Convention Center Executive Chef Kevin Nakata and a wonderful line-up of Nā Hoku Hanohano Awardees. This event is a sure treat for all mothers, grandmothers and the women who make living life more enjoyable each and every day.

An exceptional brunch buffet awaits guests, showcasing the bounty of local produce found throughout many of Hawai'i's farms. Some featured buffet items will include Pīpīkaula Caesar Salad with Ho Farms tomatoes and parmesan croutons, lox and bagels with smoked salmon, cinnamon breakfast bread pudding with warm maple syrup, Pier 38 fish sautéed with Chinese black bean sauce, jalapenos and sesame, Hoisin BBQ chicken with garlic choi sum and fried shallots, kalbi short ribs with homemade cucumber kim chee and much more.

Guests will also be greeted with a red carpet valet parking service and a complimentary welcome drink upon arrival. Looking to sweeten up the treat? There will even be an opportunity to pick up something special for mom at the Treat Street Marketplace. A complimentary photo booth will also provide opportunities to snap some fun family photos and attendees will even have the chance to leave a Legacy and purchase a Koa Tree through the Center's Hawaiian Legacy Reforestation Initiative. For those who wish to express their love in big ways, guests may write a personal message for mom and have it displayed on the Center's big screen during the program.

Complementing brunch and the morning's festivities will be live entertainment by many of Hawai'i's beloved local musicians including Kapena, Da Braddahs, Marlene Sai, Ku'uipo Kumukahi and more. Whether looking to get up and dance, or sit back and relax, the Hawai'i Convention Center has created a memorable event you won't want to miss!

For additional information and to purchase tickets, please visit <https://www.hawaiiconvention.com/> or call (808) 943-3500.

###



# IL Lupino

TRATTORIA AND WINE BAR  
Available 3:00pm-5:00pm Daily

## LOOSE LEAF TEA SELECTIONS \$8.00

### Earl Grey Tea

アールグレイ

A splendid, magisterial association of Yunnan and Assam teas with bergamot

### Gunpowder Green Tea

ガンパウダー グリーンティー

Mint tea associated with preparations from Maghreb

### English Breakfast Tea

イングリッシュ ブレックファースト

Full-bodied infusion with malty and oaky undertones

### Oolong Perfume Tea

カラメルフレーバーのウーロンティー

Natural, velvety notes that blend with the sweet-salty flavours of caramel

### Rooibos Citrus Tea

ルイボス シトラスティー

The South African plant "Rooibos" that mingles with the acidulous flavour of citrus fruits

### Fruit Chamomile Tea

フルーツカモミールティー

The combination of herbs and infusions of fruity and slightly sweet flavours

### Moroccan Mint Tea

モロッカンミントティー

Green tea blended with the enchanting, aromatic nana mint from Morocco

### Assam Black Tea

アッサムブラックティー

A robust, full-bodied, rich loose leaf tea with a delicious malty flavour

### Organic Darjeeling

オーガニック ダージリン

A delicate rounded brew with an aromatic nose and an amberish colored liquor

## DECAFFEINATED TEA

カフェインレス ティーセレクション

### Fresh Mint Tea

フレッシュミントティー

A blend that combines gunpowder green tea with mint leaves

### Hibiscus Tea

ハイビスカスティー

A popular caffeine-free herbal tea made from the sepals of the Hibiscus Sabdariffa plant, also called the "Roselle"

### Ceylon Decaffeinated

セイロンティー

A lively Sumatra black tea, carefully decaffeinated to ensure genuine relaxation



## MajesTea

A choice of IL Lupino's Classic Tea Selections. Served with a variation of rustic almond flour mini cakes and mini pastries.

Mini sandwiches with mozzarella & heirloom tomato, prosciutto and cucumber, cream cheese and Smoked Salmon, Mini Bruschetta with salmon roe and fresh uni.

Accompanied with a glass of Castello di Bossi Chianti Classico, Pio Cesare Gavi or Bele Casel Prosecco. \$53.00

## NobleTea

### Tea Flight

Your choice of up to 3 of IL Lupino's Classic Teas. Served with a variation of rustic almond flour mini cakes, assortment of fresh fruits and mini pastries. Serves up to 2 people. \$36.00

Breakfast • Lunch • Happy Hour • Afternoon Tea • Dinner • Late Night • Weekend Brunch

IL LUPINO TRATTORIA & WINE BAR

Royal Hawaiian Center, Bldg. B, Level 1

Validated Parking • 808.922.3400 • www.illupino.com

# INTERNATIONAL MARKET PLACE

## FOR IMMEDIATE RELEASE

**International Market Place to Launch First-Ever Grand Lānai Restaurant Week**  
*Weeklong celebration to feature unique tasting events and exclusive menus from six restaurants*

**HONOLULU**, April 5, 2017 – International Market Place will launch its inaugural Grand Lānai Restaurant Week from April 10-16. The weeklong event will include specialty contests and showcase the talents of Grand Lānai award-winning chefs who bring their worldly experiences and cuisines to the table through exclusive prix fixe menus, cooking demonstrations and more.

“Our first ever Restaurant Week will showcase diverse culinary offerings from six incredible restaurants at International Market Place,” said the shopping center’s marketing and sponsorship director, David Mark. “The Grand Lānai is a special place and we’re excited for our guests to experience fresh new menus and dishes from award-winning restaurants and chefs.”

International Market Place restaurants including Eating House 1849, Flour & Barley, Goma Tei, Kona Grill, STRIPSTEAK, and Yauatcha will participate. A full lineup of Grand Lānai Restaurant Week events and menus will include:

### **POKE BOWL**

To kick off Grand Lānai Restaurant Week, International Market Place will be hosting the first-ever “Poke Bowl” in the Queen’s Court, from 5:30 to 6:30 p.m. on Monday, April 10. Emceed by KreyZ Oshiro from Island 98.5’s *Wake Up Crew*, two Grand Lānai restaurant chefs will prepare tastings of traditional and specialty poke dishes for attendees to enjoy. Guests will also receive a complimentary International Market Place cooking apron while supplies last. This event is free and open to the public.

### **F(L)IGHT CLUB MIXOLOGY MATCH-UP**

Join STRIPSTEAK Waikiki for its popular F(l)ight Club series at 7 p.m. on April 10. Mixologists Raymundo “El Matador” Delgado of STRIPSTEAK and Jen “The Shake Master” Ackrill of Sky Waikiki and Top of Waikiki will battle to concoct the best cocktail. The night will feature a custom, four-course menu created by Executive Chef Ben Jenkins, paired with hand-crafted cocktails from each contender for \$135 (excluding tax and gratuity). RSVP at [events@stripsteakwaikiki.com](mailto:events@stripsteakwaikiki.com).

### **POST #MARKETPLACESTORIES FOR PIZZA**

Experience brick oven pizza at its finest! Share your best Grand Lānai Restaurant Week foodie photos on Instagram with #MarketPlaceStories and tag @intlmtkplace from April 10-16 for a chance to win a pizza tossing and making party for six guests at Flour and Barley. Judges will choose the best photo based on the following criteria; quality and aesthetic appeal. No purchase necessary. Void where prohibited. For rules visit [ShopInternationalMarketPlace.com/PhotoContestRules](http://ShopInternationalMarketPlace.com/PhotoContestRules).

### **SIGN-UP & WIN\***

Subscribe to receive International Market Place e-mails at [www.GrandLanai.com](http://www.GrandLanai.com) for a chance to win a \$500 dine-around package at Grand Lānai restaurants. For complete rules visit [www.GrandLanai.com](http://www.GrandLanai.com).

(more)

### **TREE HOUSE DINNER**

Listen to KSSK (92.3 FM) all week long for the opportunity to win an exclusive dinner in the iconic banyan Tree House, hosted by STRIPSTEAK Waikiki. The original tree house was home to International Market Place's founder Donn Beach, most commonly known as Don the Beachcomber, serving as his office and later a local radio station.

### **SAVOR**

Dine and sip exclusive Grand Lānai Restaurant Week prix fixe menu offerings at International Market Place from April 10-16. Menu items may be subject to change. For reservations, please call the restaurant directly.

#### **Eating House 1849 by Roy Yamaguchi**

The Eating House 1849 pays homage to Hawai'i's vibrant culinary heritage, blending the easy ambiance and simple flavors of a plantation town with the dynamic modernity of haute cuisine.  
*Prix fixe menu: \$48 per person, excluding tax and gratuity; additional \$25 wine pairing optional*  
*Phone: (808)924-1849*

- First Course
  - **Fried Cauliflower and Brussels Sprouts** with toasted pine nuts, golden raisins and balsamic
- Second Course (select one)
  - **Portuguese Style "Paella"** with shrimp, clams, chicken, Portuguese sausage and spicy chorizo Kamuela tomato sauce
  - **Local Catch of the Day Kamameshi**, a Korean-style rice blend
- Dessert (Family Style)
  - **Honaunau Cinnamon Dusted Malasadas** with Koloa Rum Sauce

#### **Flour & Barley – Brick Oven Pizza**

Flour & Barley – Brick Oven Pizza provides a unique spin on a pizzeria eatery, with a focus on local flavors and American favorites to fit modern tastes.

*Prix fixe menu: \$35 per person, excluding tax and gratuity; add \$20 for wine or beer pairing*  
*Phone: (808)892-2993*

- First Course (select one)
  - **Tomato Caprese** made with Ho Farms vine-ripened tomatoes, fresh mozzarella, salsa verde and balsamico
  - **Arugula and Kale Salad** with oven-roasted tomatoes, mushrooms, artichoke, shaved parmesan, toasted pine nuts and balsamic vinaigrette
  - **Meatballs** made with "grandma's style" beef, veal and pork, plus tomato sauce, parmesan and salsa verde
- Second Course (select one)
  - **Margherita Pizza Rossa** with mozzarella and basil
  - **Calabrese Pizza Rossa** with meatballs, Italian sausage, prosciutto cotto, mozzarella, chili and salsa verde
  - **Kalua Pork Pizza Rossa** with slow-roasted pork, mozzarella, onion, roasted tomatoes, avocado cream and cilantro
  - **Genovese Pizza Bianca** with roasted chicken, basil pesto, mozzarella, pecorino, brussels sprouts and pancetta
  - **Shrimp and Penne Alla Vodka** featuring jumbo shrimp sautéed with a vodka and creamy tomato sauce, tossed with penne pasta and crispy basil
- Third Course (select one to share):
  - **Chocolate Mousse** made with an Oreo crust, mandarin oranges, housemade whipped cream, candied macadamia nuts and chocolate pearls

- **Cannolis** featuring crispy pastry shells filled with a sweet, ricotta-mascarpone cream and garnished with pistachios and chocolate chips

### **Kona Grill**

Kona Grill features contemporary American favorites, award-winning sushi, and specialty cocktails – all made from scratch using only the freshest ingredients.

*Prix fixe menu: \$30 per person, excluding tax and gratuity*

*Phone: (808)756-9591*

- Appetizer (select one)
  - **Chicken and Shrimp Lettuce Wraps** with Bibb lettuce, cucumber salad and spicy sesame vinaigrette
  - **Greek Salad** with tomatoes, red onions, cucumbers, red peppers, Kalamata olives, oregano, feta cheese and herb vinaigrette
  - **Picasso Roll** with spicy yellowtail, avocado, yellowtail, jalapeno, cilantro, togarashi, sriracha and yuzu ponzu
- Entrée (select one)
  - **Macadamia Nut Chicken** with house mashed potatoes, seasonal vegetables, shoyu cream and pineapple-papaya marmalade
  - **Kona Churrasco** featuring flank steak, chimichurri sauce, house mashed potatoes and seasonal vegetables
  - **Lemon-Garlic Shrimp Penne** with parmesan, baby arugula, roasted tomatoes, lemon cream and garlic bread
- Finisher (select one)
  - **Fudge Brownie** with vanilla bean ice cream, chocolate, caramel and vanilla cream sauce
  - **Passion Fruit Crème Brulee** with passion fruit-infused custard

### **STRIPSTEAK Waikiki**

Presenting an evocative and modern twist on the classic American steakhouse, STRIPSTEAK Waikiki offers a refined yet edgy, sexy yet elegant approach to the steakhouse experience.

*Prix fixe menu: \$49 per person, excluding tax and gratuity; add \$25 for wine pairing*

*Phone: (808)800-3094*

- First Course (select one)
  - **“Instant Bacon”** with a tempura oyster and black pepper-soy glaze
  - **B-L-T Wedge** with Nueske’s bacon, bleu cheese, herb-buttermilk dressing
- Second Course
  - **8 oz. Filet Mignon** served with Okinawan purple potatoes, matbucha sauce
  - **20 oz. Angus rib eye** (add \$25)
  - Add on - Chef’s Favorites
    - Mashed Potatoes and Chives (add \$13)
    - Black Truffle Mac and Cheese (add \$16)
    - Brussels Sprouts and Cider Glaze (add \$14)
- Third Course
  - **Devil’s Food Cake** with Kona Coffee Mousse

(more)

### [Yauatcha](#)

Yauatcha is a Chinese dim sum teahouse offering an all-day dining experience, featuring authentic dim sum with a contemporary influence.

*Prix fixe menu: \$58 per person (minimum of two people), excluding tax and gratuity*

*Phone: (808)739-9318*

- **Hot and Sour Soup with Chicken**
- **Baked Venison Puff**
- **Har Gau**
- **XO Scallop Dumpling**
- **Pork and Prawn Shui Mai**
- **Kona Kampachi with Homemade Soy Sauce**
- **Jasmine Tea Smoked Pork Ribs**
- **Stir-fry Hawaiian Baby Pak Choi with Garlic**
- **Egg and Scallion Fried Rice**
- **Dessert**

### [Goma Tei](#)

Featuring authentic Japanese noodles, Goma Tei is especially known for its Tan Tan Ramen, a Chinese-Japanese blend of spicy, sesame-seasoned ramen.

*Prix Fixe menu: \$15.95, excluding tax and gratuity*

*Phone: (808) 664-0363*

- Tan Tan Ramen with small char siu fried rice and two pieces of chicken tatsutaage (Japanese style fried chicken)

**Grand Lānai Restaurant Week photos:** <http://bit.ly/2ozq4a6>

For more information on Grand Lānai Restaurant Week, please visit [www.GrandLanai.com](http://www.GrandLanai.com) or [ShopInternationalMarketPlace.com](http://ShopInternationalMarketPlace.com), Instagram: [@intlmktplace](https://www.instagram.com/intlmktplace) and in Japanese [@intlmktplacejp](https://www.instagram.com/intlmktplacejp); Facebook: [facebook.com/IntIMktPlace](https://www.facebook.com/IntIMktPlace) and in Japanese at [facebook.com/IntIMktPlaceJP](https://www.facebook.com/IntIMktPlaceJP).

### **About International Market Place**

Located in the heart of Waikīkī, International Market Place is a world-class shopping, dining and entertainment destination featuring a curated mix of upscale and lifestyle brands, and the first Saks Fifth Avenue in Hawai'i. The shopping center is open from 10 a.m. to 10 p.m. daily.

Operating hours for restaurants will vary. For ease of access, the center provides 700 parking spaces and convenient valet parking. For more information, visit

[shopinternationalmarketplace.com](http://shopinternationalmarketplace.com) and in Japanese [ja.shopinternationalmarketplace.com](http://ja.shopinternationalmarketplace.com).

### **Official Rules\***

No purchase necessary. Sweepstakes is void where prohibited. Open to anyone 18 years of age and older. Sweepstakes Period is Monday, April 10, 2017 at 10:00 a.m. to Sunday, April 16, 2017 at 11:59 p.m. ("Sweepstakes Period"). Register or already be registered for the International Market Place ebulletin. Entries must be completed through the Sweepstakes online registration page at [grandlanai.com](http://grandlanai.com). Alternately, you may enter by sending in your name, address, phone number and email address on a 3" x 5" index card placed in an envelope, postage paid to the Center at 2300 Kalakaua Ave Suite 400, Honolulu Hawaii 96815, Attn: Grand Lanai Restaurant Week Dine-Around Sweepstakes. On or about 4/16/2017, a random drawing from all eligible entries will be conducted and one (1) winner will be selected. Odds of winning depend on the number of eligible entries received. The prize is: a \$100 Eating House 1849 gift card, a \$100 Flour and Barley gift card, a \$100 Yauatcha gift card, a \$100 Kona Grill gift card and a Stripsteak gift card for a total prize of \$500 in restaurant gift cards. Restaurant gift cards may be subject to additional terms and conditions; see specific restaurant(s) for details. Prize is non-transferable and may not be given, bartered or sold. There are no cash or prize substitutes. Center reserves the right to substitute the prize for one of equal or greater value if the designated prize should become unavailable for any reason. Visit Customer Service Desk in Center or [shopinternationalmarketplace.com/restaurantweekrules](http://shopinternationalmarketplace.com/restaurantweekrules) for complete rules.



APRIL 2017

# Entertainment

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						01 Josh Tatofi 3-5p Ho'okena 6 - 9p
02 Brother Noland 6 - 9p	03 Sean Naauao 6 - 9p	04 Kaiao 6 - 9p	05 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	06 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p	07 Christian Yrizzary 3-5p Ka Hehena 6 - 9p	08 Puuloa 3 - 5p Waimanalo Sunset Band 6 - 9p
09 Maunalua 6 - 9p	10 Sean Naauao 6 - 9p	11 Weldon Kekauoha 6 - 9p	12 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	13 Jeff Rasmussen & Robi Kahakalau 3-5p Donald Kaulia 6-9p	14 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p	15 Kupaoa 3 - 5p Ho'okena 6 - 9p
16 Maunalua 6 - 9p	17 Sean Naauao 6 - 9p	18 Weldon Kekauoha 6 - 9p	19 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	20 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p	21 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p	22 Kamakakehau Fernandez 3- 5p Nathan Aweau 6-9p
23 Maunalua 6 - 9p	24 Sean Naauao 6 - 9p	25 Weldon Kekauoha 6 - 9p	26 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	27 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p	28 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p	29 Uheuhene 3 - 5p Ho'okena 6 - 9p
30 Kuana Torres Kahele 6 - 9p	31 Sean Naauao 6 - 9p					Revised 3.31.17  * Artist and times may change without notice.

Nightly entertainment 6:00 pm - 9:00 pm. Located poolside at the Outrigger Reef Waikiki Beach Resort, 2169 Kalia Road, Honolulu, Hawaii 96815 Phone: 808.924.4990  
No cover, no minimum. All-day dining menu. Discount valet parking \$6 for four hours.





# 10th Annual Mauka to Makai Environmental Expo

**FREE  
ADMISSION  
TO EXPO AND  
EXHIBITS**

**Free Parking  
and Shuttle from  
Jefferson Elementary**

**SAVE THE DATE:  
APRIL 22, 2017  
9 a.m. to 2 p.m.**

**Waikiki Aquarium  
2777 Kalakaua Ave.**

**Stay hydrated!** Bring refillable water bottles for our water stations.



**Keiki Crafts • Hands-On Educational Exhibits • Live Entertainment  
HECO Native Plant Giveaway • Oceanic Institute Fish Release**

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This ad is paid for by the taxpayers of the City & County of Honolulu. Request special assistance for participation in this event at 768-3370 or [mmclafferty@honolulu.gov](mailto:mmclafferty@honolulu.gov) at least 5 days prior. Visit [www.cleanwaterhonolulu.com](http://www.cleanwaterhonolulu.com) for more information on this event.



@cleanwaterhonolulu



#M2MHI



## ALA MOANA CENTER TO WELCOME NEW STORES, RESTAURANTS, ENTERTAINMENT AND CULTURAL EXPERIENCES IN 2017

HONOLULU, HAWAII – As the world’s largest open-air shopping center and Hawai‘i’s hub for shopping, dining and family-friendly fun, Ala Moana Center is geared to welcome exciting new merchants to its diverse collection of more than 340 stores and restaurants in 2017.

### **NEW STORES AND RESTAURANTS**

**Auntie Anne’s** – Street Level 1, Center Court (spring 2017)

Auntie Anne’s is the world’s largest hand-rolled soft pretzel chain, with more than 1,600 locations operating in 48 states and more than 30 countries. Auntie Anne’s mixes, twists and bakes pretzels to golden brown perfection all day long in full view of guests.

**Lucky Strike Social** – Level 3, Diamond Head Wing (summer 2017)

Lucky Strike Entertainment (LSE), the leader in entertainment concepts for all ages, will bring its latest creation, Lucky Strike Social, to Ala Moana Center. Lucky Strike Social brings together Lucky Strike Lanes, For The Win (FTW), live music, exceptional chef-driven food and craft beverages in one fully immersive venue.

**Mama Pho** – Upper Level 4, Ho‘okipa Terrace (summer 2017)

Mama Pho’s second location at Ala Moana Center will serve traditional Vietnamese cuisine, featuring a blend of all natural ingredients, authentic flavors, original broths and Mama Pho’s own volcano sauce.

**Saks OFF 5TH** – Street Level 1, Mauka Wing (summer 2017)

Saks OFF 5TH features an ever-evolving selection of luxury designer fashion, accessories and footwear from more than 800 leading brands for men, women and children—all up to 70 percent off. The Waikiki Trolley Pink Line will be adding a convenient stop outside of the store when it opens with more details to be released this summer.

**Target** – Mall Level 2 and Level 3, Mauka Wing (fall 2017)

The Ala Moana Target store, will provide a convenient, quick-trip shopping experience with a curated product assortment, including apparel, baby, home, electronics and entertainment, health and beauty items, fresh groceries, toys, sporting goods and more.

**The Lanai @ Ala Moana** – Mall Level 2, Diamond Head Wing (fall 2017)

The Lanai @ Ala Moana will feature a varied and specialized offering of cuisine and libations from local, regional and international sources. The Lanai @ Ala Moana will include 10 - 12 specialty food vendors and seating for up to 450 customers.

### **ENTERTAINMENT AND GUEST EXPERIENCES**

**Children’s Play Area** – Level 3, Mauka Wing (spring 2017)

Ala Moana Center’s Children’s Play Area will feature a large play structure for children of all ages to climb and explore.

**Hawaiian Open Market** – Mall Level 2, Mauka Wing (spring 2017)

The Hawaiian Open Market will feature an extensive collection of Hawaiian memorabilia, goods and gifts, and will offer free performances and workshops by Native Hawaiian artisans. Open Mondays, Wednesdays and Fridays from 12 p.m. – 5 p.m.

**Live Hawaiian Music** – Mall Level 2, Mauka Wing

Shoppers can now enjoy live Hawaiian music three days a week on Mondays, Wednesdays and Fridays from 2:30 p.m. – 3:30 p.m.

**PA‘I Arts Gallery at Kālia** – Mall Level 2, Mauka Wing (now open)

In collaboration with the PA‘I Foundation, Ala Moana Center is hosting a new, rotating art exhibit featuring works from Native Hawaiian artists and cultural practitioners, along with authentic handcrafted items and apparel for purchase. The inaugural exhibit, *Waiwai Kalia*, explores traditional and contemporary definitions of wealth through a diverse collection of visual and wearable art. The exhibit is free to the public and open daily from 11 a.m. – 7 p.m.

**Play4M.E. (Music Education)** – Street Level 1, Ewa Wing (now open)

An ‘ukulele-playing gathering place for the community, Play4M.E. will also include complimentary ‘ukulele workshop classes for customers of all ages. Created by local non-profit group, Music for Life Foundation, the Play4M.E. project initiative is intended to raise awareness in the need for and importance of music in education. The Play4M.E. center will be open Monday through Saturday from 9:30 a.m. – 9 p.m., and on Sundays from 10 a.m. – 7 p.m.





THAI  
CUISINE

RESTAURANT HOURS:  
Lunch 11:00 a.m. - 3:00 p.m.  
Happy Hour 3:00 - 7:00 p.m.  
Dinner 5:00 - 10:00 p.m.

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TASTING MENU**  
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PLATTER**

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- Thai Larb Pork
- Papaya Salad
- Crying Tiger

**ENTREE**

- Yellow Curry Crab
- Pad Thai

**DESSERT**

- Black Sticky Rice
- Tapioca &  
Cantaloupe in  
Coconut Milk

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## **Outrigger Resorts takes its mark as official hotel sponsor of The Hapalua**

*Ready, set, save for The Hapalua by booking now at Outrigger Resorts in Waikiki*

**WAIKIKI, HONOLULU, HAWAII** – Participants and spectators of [The Hapalua](#), Hawaii’s Half Marathon, are running to [Outrigger.com](#) to find special rates for the one-of-a-kind race. As the long-time official hotel sponsor of the event, Outrigger is offering exclusive savings at Outrigger Waikiki Beach Resort, Outrigger Reef Waikiki Beach Resort, OHANA® Waikiki East by Outrigger® and OHANA® Waikiki Malia by Outrigger®, with each property conveniently located within walking distance to the race’s start and finish lines. For reservations, log on to [www.outrigger.com/outrigger-sports/hapalua](#) and use promo code HAPALUA.

“Outrigger is proud to once again take our mark as the official hotel sponsor of The Hapalua,” said Sean Dee, executive vice president and chief marketing officer for Outrigger Enterprises Group. “We invite both our guests and local residents to participate in this fun event that also raises funds for many worthy organizations and causes.”

Athletes will hit the starting line on April 9, 2017, to run or walk the 13.1-mile race that will take runners through Waikiki to downtown Honolulu and back, finishing with a loop around stunning Diamond Head toward Kapiolani Park, the traditional finish line for the Honolulu Marathon. The race boasts no time limit for the course, which makes it friendly for walkers or runners of any age or ability, and will have a host of entertainment and activities just past the finish line.

Until April 2, The Hapalua entry fee is \$128 for Hawaii, USA and Canada residents, and \$145 for international residents. To sign up the day of the half marathon, the fee will be \$180 for all participants.



DATE March 27, 2017 RELEASE NUMBER 21/17

## Outrigger launches “Best Rate Guarantee” policy

Outrigger Enterprises Group announced today the launch of its first– ever Best Rate Guarantee for direct bookings made online across the Outrigger Hotels and Resorts portfolio. Guests booking any of Outrigger’s multi– branded hotels, condominiums and vacation resort properties from [Outrigger.com](http://Outrigger.com) are now ensured the best publicly available rate possible. Should guests find a lower rate for the same hotel, room type and date anywhere on a U.S.– based website within 24 hours of booking – Outrigger will not only match the lower rate, but also extend an additional 10 percent discount.

“With our Best Rate Guarantee, Outrigger continues to strengthen its dedication and commitment to customer confidence in our brand,” said Sean Dee, executive vice president and chief marketing officer at Outrigger Enterprises Group. “Our hotels and resorts, located in some of the most iconic beaches across the globe, now offer a seamless booking process so our guests can focus on what truly matters – making the most of their vacation time.”

Advantages of booking directly with [Outrigger.com](http://Outrigger.com) include no hidden fees; most– current room availability across the portfolio; a seamless booking experience with the Best Rate Guarantee; and benefits of the Outrigger DISCOVERY loyalty program.

The Outrigger Best Rate Guarantee is available only for exact itinerary matches. The lower price claim must be for the same room type and Outrigger hotel or condo during the same travel dates as previously booked through [Outrigger.com](http://Outrigger.com). The lower price must also be available for purchase on a stand-alone basis through the website. The room cannot be included as part of a package with any other travel services or activities. Outrigger will make its rate comparison based on the total nightly room rate plus any and all other mandatory charges, including but not limited to taxes and fees. The Best Rate Guarantee applies only to prices both advertised and available to the general public on an English-language website, and is not available for bookings on websites where the property, itinerary or similar booking details are unknown until after purchase. The Best Rate Guarantee does not apply to any bookings for stays at the Ala Moana Condominium Hotel. Other terms and conditions may apply.

Guests can claim Outrigger's Best Rate Guarantee by filling out the form [here](#). For more details on Outrigger’s Best Rate Guarantee terms and conditions, please see [here](#).



## 38<sup>th</sup> Annual Pan-Pacific Festival Announces 2017 Event Dates

*Festival Celebrates Cultures and Traditions from Pacific-Rim Countries*

HONOLULU – The 38<sup>th</sup> annual Pan-Pacific Festival, a celebration of cultural traditions of Hawai'i, the Pacific Rim and around the world, will run from June 9 to 11 at various locations throughout Honolulu.

Since its first celebration, the Pan-Pacific Festival has evolved into an international festival bringing various foods, customs, and people together and creating a more global community through the sharing and celebration of cultures.

The three-day festival consists of a Ho'olaule'a (block party) complete with live entertainment on multiple stages, food, crafts and more. The celebration continues with Performing Arts Showcases, featuring cultural performances and demonstrations. The 17<sup>th</sup> Annual Pan-Pacific Hula Festival will be held daily on Waikiki Beach featuring more than a dozen hula hālau (schools). The festival concludes with a colorful parade of lively costumes and performances by local and national high school bands and various ethnic groups marching along Kalākaua Avenue.

- What:** 38<sup>th</sup> Annual Pan-Pacific Festival
- Where:** Various locations throughout Honolulu
- When:** Friday, June 9 through Sunday, June 11, 2017
- Cost:** All events are free and open to the public
- Information:** For more information, visit [www.pan-pacific-festival.com](http://www.pan-pacific-festival.com)
- Details:** Schedule subject to change. Check website or Facebook after May 18 for updates.

(more)

**Friday, June 9**

10 a.m. – 3:30 p.m.

**Performing Arts Showcase**

*Ala Moana Center, Centerstage*

1 – 5 p.m.

**Performing Arts Showcase**

*Waikīkī Beach Walk Plaza Stage*

4 – 10 p.m.

**17<sup>th</sup> Annual Pan-Pacific Hula Festival**

*Kūhiō Beach, Hula Mound*

7 – 10 p.m.

**Pan-Pacific Ho‘olaule‘a**

*Kalākaua Ave.*

*Lewers St. to Uluniu Ave.*

6:30 – 9 p.m.

**Street Dance Fest in Hawai‘i**

*Waikīkī Beach Walk Plaza Stage*

**Saturday, June 10**

10 a.m. – 9 p.m.

**Performing Arts Showcase**

*Ala Moana Center, Centerstage*

1 – 5 p.m.

**Performing Arts Showcase**

*Waikīkī Beach Walk Plaza Stage*

4 – 6:30 p.m.

**17<sup>th</sup> Annual Pan-Pacific Hula Festival**

7:30 – 10 p.m.

*Kūhiō Beach, Hula Mound*

6:30 – 9:30 p.m.

**Punahele Party**

*Waikīkī Beach Walk Plaza Stage*

**Sunday, June 11**

10 a.m. – 3:30 p.m.

**Performing Arts Showcase**

*Ala Moana Center, Centerstage*

1 – 5 p.m.

**Performing Arts Showcase**

*Waikīkī Beach Walk Plaza Stage*

5 – 7 p.m.

**Pan-Pacific Parade**

*Kalākaua Avenue*

*Fort DeRussy to Kapi‘olani Park*

7 – 10 p.m.

**17<sup>th</sup> Annual Pan-Pacific Hula Festival**

*Kūhiō Beach, Hula Mound*

#####



## COMPLIMENTARY CULTURAL LESSONS

### PŌ`AKAHI • MONDAY

10 AM Hula Dancing (Contemporary Hawaiian Dance) in THE Royal Grove

11 AM Lomilomi (Hawaiian Massage), Building B, 3rd floor, near Leather Soul

1 PM Lei Making (Flower Garland), Building B, 3rd Floor

**\*NEW\* 3:30 PM Keiki Hula in The Royal Grove**

### PŌ`ALUA • TUESDAY

9:30 AM Quilting in the Pā`ina Lānai Food Court, Building B, 2nd floor

10 AM Hula in THE Royal Grove

12 PM `Ukulele Playing (Beginner) in Helumoa Hale

1 PM Lauhala Weaving (Make a bracelet), Building B, 3rd Floor

### PŌ`AKOLU • WEDNESDAY

11 AM Lomilomi, Building B, 3rd floor

12 PM Ho`okani Pila (Intermediate `Ukulele) in THE Royal Grove

1 PM Lauhala Weaving, Building B, 3rd Floor

4 PM Hula in THE Royal Grove

### PŌ`AHĀ • THURSDAY

12 PM `Ukulele (Beginner) in Helumoa Hale

1 PM Lauhala Weaving, Building B, 3rd Floor

### PŌ`ALIMA • FRIDAY

10 AM Hula in THE Royal Grove

11 AM Lomilomi, Building B, 3rd floor

12 PM `Ukulele (Beginner) in Helumoa Hale

1 PM Lei Making, Building B, 3rd Floor

### PŌ`AONO • SATURDAY

1 PM Lei Making, Building B, 3rd Floor

*Schedule subject to change or cancellation without notice.*

*For more information, contact Helumoa Hale Guest Services at 808-922-2299.*

*[www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com)*

*Visit us at [RoyalHawaiianCenter.com](http://RoyalHawaiianCenter.com)*



## COMPLIMENTARY CULTURAL LESSONS

NO complimentary cultural lessons on the following holidays: President's Day (February 20<sup>th</sup>), Memorial Day (May 29<sup>th</sup>), King Kamehameha Celebration (June 12<sup>th</sup>), US Independence Day (July 4<sup>th</sup>), Labor Day (September 4<sup>th</sup>), Thanksgiving Day (November 23<sup>rd</sup>), Day After Thanksgiving (November 24<sup>th</sup>), Christmas Day (December 25<sup>th</sup>), and New Year's Eve observed (January 1<sup>st</sup>).

\* Hula is moved to Building C, 2<sup>nd</sup> Floor next to Honolulu Home Collection when it rains.

\*\* Children under 7 years old may not handle the lei needle. Children under 7 years old must sit in their parent's lap, and parents must handle the lei needle.

\*\*\* To attend 'Ukulele Playing, please visit Helumoa Hale at 10:00 AM on the day of the class to receive an admission ticket.

Children and youth must be accompanied by an adult for all lessons.

*Schedule subject to change or cancellation without notice. Standard parking rates apply.*

*For more information, contact Helumoa Hale Guest Services at 808-922-2299.*

[www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com)

### **Descriptions of Complimentary Cultural Lessons**

**Ho'okani Pila:** An impromptu and free-flowing style of playing Hawaiian music focusing on the fellowship of music-making and merriment. An intermediate and advanced 'ukulele lesson.

**Hula:** Hula is the art of Hawaiian dance. Basic hand gestures, footwork and body movements that accentuate mele—chant or song—are taught.

**Keiki Hula:** A hula lesson just for kids. Children will learn basic hula movements to a popular children's song.

**Lauhala:** Our Lauhala Weaving Class covers the basic skills, techniques, and preparation of hala leaves into wearable Hawaiian art, such as a bracelet.

**Lei Making:** Locals and guests come together to fashion a lei of colorful, fragrant blossoms in the kui (sewing) style. Flower garlands can be used to adorn visitors or gift to a loved one.

**Lomilomi:** Hawaiian massage—Lomilomi—is a centuries old healing practice. A certified practitioner, demonstrates lomilomi basics.

**Quilting:** Kapa kuiki is the unique form of Hawaiian quilting that traces its origins to the 1820s. Quilting kits are provided for a \$25 fee. Multiple classes are recommended.

**'Ukulele:** Learn basic chords and songs as you strum Hawai'i's best-known string instrument. Lessons are taught by seasoned performers who share favorite songs. A beginner 'ukulele lesson.

# Lucky Egg

## EASTER GIVEAWAY

*filled with prizes!*



**SATURDAY, APRIL 8–SUNDAY, APRIL 16**  
**10AM–10PM**

Spend \$150\* or more and choose a Lucky Egg containing a variety of prizes including Royal Hawaiian Center gift cards for \$25, \$50 or \$100!

*\*Turn in your same-day Royal Hawaiian Center store and/or restaurant receipts at Helumoa Hale Guest Services to receive your Lucky Easter Egg.*

*One Lucky Egg per person while supplies last.*





## HULA KAHIKO

**In The Royal Grove  
Saturdays • 6 PM**

*A presentation of ancient Hawaiian dance.*



Hālau 'O Kaululaua'e, Kumu Hula, Miki'ala Lidstone

Halau 'O Kaululaua'e (HOK) is a hula school committed to maintaining the knowledge and discipline of hula that has been carefully passed down from one hula generation to the next.

HOK began with the idea that "hula is life," a simple and powerful notion that hula breathes life not just into the hula we perform but into the lives we live every day. For a hula dancer, her commitment to hula is a commitment to living her life a certain way. It's about grace, dignity, elegance, humility, respect, and compassion. In all that a dancer does, dancing or not dancing, these elements are always present.

***Subject to change or cancellation without notice.***  
**Helumoa Hale Guest Services • (808) 922-2299**  
**[www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com)**



# JAZZ PEACE CONCERT

Saturday, April 8, 2017  
7:30 - 8:30 PM

Featuring:

Adela Chou & Espiritu Libre  
Adela Chou, KeyBoard/ Vocals  
Matt Moore, Sax/Flute  
Cheryl Bartlett, Vocals  
David Yamasaki, Bass  
Kim Duffett, Congas  
Mihoko Maier, Vocals

*Subject to change or cancellation without notice.*  
Helumoa Hale Guest Services • (808) 922-2299  
[www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com)



*NEW*  
**KEIKI HULA LESSON**

**In The Royal Grove  
Monday  
3:30 PM**

A hula lesson just for kids. Children will learn basic hula movements to a popular children's song.



***Subject to change or cancellation without notice.***  
**Helumoa Hale Guest Services • (808) 922-2299**  
**[www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com)**



## PAU HANA HAWAIIAN ENTERTAINMENT

**The Royal Grove • 6 to 7 PM**



### **Tuesdays • Blayne Asing**

Born and raised on the island of O'ahu, singer/songwriter Blayne Asing began playing `ukulele at age eight; singing in the Kamehameha Schools Children's Chorus at age nine; playing guitar at age 14; and playing percussion in the Kamehameha Schools marching, concert, and pep bands at age 12.



### **Wednesdays • Malu Productions**

Malu Productions is an award winning entertainment company that specializes in custom show presentations and services. Our shows are fast paced, interactive, and sure to entertain audiences of all ages and cultural back-



### **Thursdays • Kekoa Kāne**

Kekoa is an up-and-coming, young artist who performs traditional Hawaiian music ala falsetto and an upbeat local style of music known as cha-lang-a-lang.



### **Fridays • Kūpaoa**

The combined talents of Kellen Paik and Līhau Hannahs Paik embody the name they've chosen for their musical presence - Kūpaoa - suffused with fragrance, or heady with scent. Their talents are many, for they infuse musical ability and charm into two sweet, rich voices to offer up an invite blend, like a perfume that can be spicy, soothing, and alluring all at once.

***Schedule subject to change or cancellation without notice.  
For more information, contact Helumoa Hale Guest Services at  
808-922-2299.***

# 'Apelila • April 2017

Lā Pule Sunday	Pō'akahi Monday	Pō'aluā Tuesday	Pō'akolu Wednesday	Pō'ahā Thursday	Pō'alima Friday	Pō'aono Saturday
 <p>Location Information:  <b>A1</b> - Bldg. A, 1st floor  <b>FC</b> - Bldg. B, 2nd floor  <b>B3</b> - Bldg. B, 3rd floor  <b>G1</b> - The Royal Grove  <b>HH</b> - Helumoa Hale</p> <p>For more information, call            Helumoa Hale Guest            Services, 808-922-2299</p>						<b>1</b> 1P Lei Making B3 6P Hākau 'O Ka Uluwā'e G1 7P Rock-A-Hula G1
<b>2</b>	<b>3</b> 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 330P Keiki Hula G1	<b>4</b> 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lāuhala B3 <b>2P Dixon HS Band G1</b> 6P <i>Blayne Asing</i> G1 7P Rock-A-Hula G1	<b>5</b> 11A Lomilomi B3 12P Ho'opani Pili G1 1P Lāuhala B3 4P Hula G1 6P <i>Malu Productions</i> G1	<b>6</b> 12P 'Ukulele HH 1P Lāuhala B3 <b>3P Air Force Band G1</b> 6P <i>Kekoa Kāne</i> G1 7P Rock-A-Hula G1	<b>7</b> 10A Hula G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P <i>Kūpaao</i> G1	<b>8</b> 1P Lei Making B3 <b>1P Keiki 'Ohe Kāpala HH</b> <b>3P Aunty Lele Easter Bunny</b> HH 6P Hākau 'O Ka Uluwā'e G1 7P Rock-A-Hula G1 <b>730P Jazz Concert G1</b>
<b>9</b>	<b>10</b> 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 330P Keiki Hula G1	<b>11</b> 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Blayne Asing</i> G1 7P Rock-A-Hula G1	<b>12</b> 11A Lomilomi B3 12P Ho'opani Pili G1 1P Lāuhala B3 4P Hula G1 6P <i>Malu Productions</i> G1	<b>13</b> 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Kekoa Kāne</i> G1 7P Rock-A-Hula G1	<b>14</b> 10A Hula G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 <b>2P Howe Sound Band G1</b> 6P <i>Kūpaao</i> G1 6P KS Song Contest FC	<b>15</b> 1P Lei Making B3 <b>1P Keiki 'Ohe Kāpala HH</b> <b>3P Aunty Lele Easter Bunny</b> HH 6P Hākau 'O Ka Uluwā'e G1 7P Rock-A-Hula G1
<b>16</b> <b>11A-2P &amp; 3-5P Aunty Lele</b> <b>Easter Bunny HH</b>	<b>17</b> 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 330P Keiki Hula G1	<b>18</b> 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Blayne Asing</i> G1 7P Rock-A-Hula G1	<b>19</b> 11A Lomilomi B3 12P Ho'opani Pili G1 1P Lāuhala B3 4P Hula G1 6P <i>Malu Productions</i> G1	<b>20</b> 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Kekoa Kāne</i> G1 7P Rock-A-Hula G1	<b>21</b> 10A Hula G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P <i>Malu Productions</i> G1	<b>22</b> 1P Lei Making B3 <b>3P Ka Hale 'I 'O Kahala G1</b> 6P Hākau 'O Ka Uluwā'e G1 7P Rock-A-Hula G1
<b>23/30</b>	<b>24</b> 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 330P Keiki Hula G1	<b>25</b> 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Blayne Asing</i> G1 7P Rock-A-Hula G1	<b>26</b> 11A Lomilomi B3 12P Ho'opani Pili G1 1P Lāuhala B3 4P Hula G1 6P <i>Malu Productions</i> G1	<b>27</b> 12P 'Ukulele HH 1P Lāuhala B3 6P <i>Kekoa Kāne</i> G1 7P Rock-A-Hula G1	<b>28</b> 10A Hula G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P <i>Kūpaao</i> G1	<b>29</b> 1P Lei Making B3 6P Hākau 'O Ka Uluwā'e G1 7P Rock-A-Hula G1

## Get a taste of Hawaii's passion for the SPAM<sup>®</sup> Brand

*More than 20 chefs to cook-up creative culinary eats featuring SPAM<sup>®</sup> products  
at the 15<sup>th</sup> annual Waikiki SPAM JAM<sup>®</sup> Festival on April 29, 2017*

SPAM<sup>®</sup> Katsu Sandwich, SPAM<sup>®</sup> Lau Lau and SPAM<sup>®</sup> Infused Cheeseburger are just a handful of the mouth-watering items on the menu at the 15<sup>th</sup> annual Waikiki SPAM JAM<sup>®</sup> Festival on April 29, 2017. From 4 to 10 p.m. – an estimated 25,000 festivalgoers can stroll through the main stretch of world-famous Waikiki and taste-test more than 30 creations celebrating SPAM<sup>®</sup> products from beloved restaurants including Hula Grill Waikiki, Duke's Waikiki and Kani Ka Pila Grille.

"After 15 years celebrating the Waikiki SPAM JAM<sup>®</sup> Festival, we've learned that there really is no end to the number of ways that foodies can enjoy SPAM<sup>®</sup> products," said Barbara Campbell, Waikiki SPAM JAM<sup>®</sup> Festival co-founder and vice president of retail leasing and development at Outrigger Enterprises Group. "We encourage locals and residents alike to come and experience a taste of Hawaii's love affair with SPAM<sup>®</sup> products at this unique event, which is hosted in support of local nonprofits including the Hawaii Foodbank and Waikiki Community Center."



This year's participating restaurants include:

- ABC Stores
- Atlantis Seafood & Steak
- Buho Cocina y Cantina
- Duke's Waikiki
- Eating House 1849
- Eggs 'n Things
- Flour & Barley
- Gordon Biersch
- Hideout
- Hula Grill Waikiki
- Kani Ka Pila Grille
- Kona Grill
- M.A.C. 24/7
- Mahalo Burger
- NOI Thai Cuisine
- OnoPops
- PF Chang's
- Seafood Village
- Stripsteak/The Street
- Waikiki Yokocho Gourmet Alley
- Waiolu Ocean View Lounge

This year Hormel Foods is also giving SPAM<sup>®</sup> brand lovers more of what they want at two new booths, including a live cooking demo station and photo station that will feature delicious samples of SPAM<sup>®</sup> with Bacon, SPAM<sup>®</sup> Teriyaki, SPAM<sup>®</sup> Portuguese Sausage and SPAM<sup>®</sup> Hot & Spicy. After taste testing new flavors of SPAM<sup>®</sup> products, festivalgoers can take a photo with the SPAM<sup>®</sup> brand inspired props, at a one-of-a-kind SPAM<sup>®</sup> brand Wave and with the SPAMMY™ character.

While the sounds and smells of sizzling SPAM® products will fill the air, festivalgoers who are only looking to admire the beloved canned meat will have plenty of options to enjoy, including handmade ice pops, garlic fries and more. Plus, with entertainment stages featuring top local musicians as well as arts and crafts vendors stationed throughout the festival, the fun and quirky event has something to offer everyone.

Admission to the family-friendly festival is free and proceeds generated benefit the Hawaii Foodbank and other local charities, including the Waikiki Community Center and the Visitor Aloha Society of Hawaii. Since its inception, the Waikiki SPAM JAM® Festival has raised more than \$148,000 and 394,391 meals to feed people in need.

As part of the Waikiki SPAM JAM® Festival, Outrigger Resorts and OHANA Hotels in Waikiki offer guests checking in for the weekend a free one-category upgrade, based on availability, with the donation of a can of SPAM® product, which is then donated to the Hawaii Foodbank. For reservations, visit [www.outrigger.com](http://www.outrigger.com), or call 1-800-688-7444 and ask for the best available rate. This offer is subject to change and availability. Some restrictions apply.

Hawaii's love affair with SPAM® products dates back almost 80 years, when the precooked luncheon meat was served to American GIs. In 2017, with billions of cans of SPAM® products sold, Hawaii continues to lead the nation in its love for SPAM® products. The most recent data suggests Hawaii residents buy nearly 7 million cans of SPAM® products per year. In 2015, Hormel Foods paid homage to the state's love for the iconic meat by introducing SPAM® with Portuguese Sausage, inspired by the food and culture of the Hawaiian Islands.

There are several ways to stay on top of the latest details of this year's Waikiki SPAM JAM® Festival: visit [SPAMJAMhawaii.com](http://SPAMJAMhawaii.com) or join the Waikiki SPAM JAM® Festival social community on Twitter: [@SPAMJAM](https://twitter.com/SPAMJAM) or Instagram: [@waikikiSPAMJAM](https://www.instagram.com/waikikiSPAMJAM).

###



THE SURFJACK PRESENTS: APRIL AT THE SWIM CLUB

HONOLULU, HAWAII - Swing by the Surfjack Hotel & Swim Club for curated entertainment, free and open to the public, unless otherwise noted. Valet parking is available for \$10 with validation when dining at Mahina & Sun's.

FEATURED EVENTS

**Golden Hour at the Swim Club - Saturdays, 1-4 p.m.**

Kick back poolside and enjoy a stellar line-up of rotating DJs.

**Talk Story: Intersections Between Art, Design + Architecture - Wednesday, April 5, 6-8 p.m.**

Hear from thought leaders who will share their work and their ruminations on Hawaii as a burgeoning center for art, design and architecture. RSVP to [marketing@ahl.design](mailto:marketing@ahl.design).

**Screening Under the Stars: SURFERS' BLOOD - Thursday, April 6, 6-9 p.m.**

The Surfjack is excited to host the Honolulu premiere of the highly-praised surf film *SURFERS' BLOOD* by award-winning photographer and filmmaker, **Patrick Trefz**.

**Dream Catcher Workshop with Island Bungalow Hawaii - Saturday, April 22, 4-6 p.m.**

Learn about the Native American origins of dream catchers and how to weave a web that can ensnare negative vibes. Admission is \$45. Visit [IslandBungalowHawaii.com](http://IslandBungalowHawaii.com).

LIVE ENTERTAINMENT LINE-UP:

(Nightly on the Mahina Lanai from 7-9 p.m.)

**Sunday Sessions with Jegaan Faye**

Jazz up your Sunday evenings with up-and-coming singer-songwriter, Jegaan Faye.

**Kanikapila Jam with Kimo Opiana Jr. - Mondays**

Shake off the Monday blues with easy listening jam sessions by Kimo Opiana Jr.

**Bossa Nova After Dark with Sandy Tsukiyama - Tuesdays**

Sandy Tsukiyama's style has been molded by the West African-influenced music of the Americas.

**Sundown Sounds with Verge & Paula - Wednesdays**

Wind down on Wednesdays to the sweet sounds of Verge & Paula.

**Mahina Lounge with Keith Omizo - Thursdays**

Sit back and relax under the moon with soloist Keith Omizo.

**Aloha Fridays with Jeff Rasmussen**

Experience the unmatched talents of Na Hoku Hanohano award-winning musician, Jeff Rasmussen.

**Pacific Vibrations with Maryanne Ito - Saturdays**

Hang poolside every Saturday and treat your ears to the island harmonies of Maryanne Ito.

SURFJACK EXPERIENCES

**Aloha Aina: An Immersive Farm Excursion**

**Thursdays, April 6 & 20, 8 a.m.-3 p.m.**

Head out to the remote west side of Oahu for an immersive and educational experience with [MA'O](#) and [Kahumana](#) Organic Farms. Please call the property for more details at (808) 923-8882 or sign up via [Eventbrite](#).

**Sunset Yoga and Sound Healing with Noelani Love on the Penthouse Lanai - Thursday, April 13, 6-8 p.m.**

Join North Shore yoga teacher and jewelry designer [Noelani Love](#) to experience the power of awakening the spirit through movement. Participation is \$20 per yogi and complimentary mats are provided by [Lululemon Honolulu](#). Valet parking is a special rate of \$5. Please visit [NoelaniHawaii.com/pages/events](http://NoelaniHawaii.com/pages/events) to sign up.

**Sunset Pilates: O Ka La Mat Class on the Penthouse Lanai - Thursday, April 20, 6-7 p.m.**

Join Hawaii-born yogi and pilates instructor Chelsea Peck for a dynamic group session. Participation is \$26 per yogi and includes complimentary mats provided by [Lululemon Honolulu](#), free valet parking at the Surfjack and fresh cold-pressed juice shots by **Shaka Pressed Juice**. Mahina & Sun's will be offering Rosé specials for \$5 per glass. Please visit [PilatesOKaLa.com/events](http://PilatesOKaLa.com/events) to sign up. Surfjack guests receive a discounted rate.

**Aloha Friday Flower Crown Workshop with Paiko - Friday, April 28, 5:30-7 p.m.**

Create your own weekend flower crown with Kakaako's botanical boutique, [Paiko](#) in an interactive and creative DIY experience of creating your own designs with locally-grown flora. Please visit [paikohawaii.com](http://paikohawaii.com) to sign up. Admission is \$42 per adult and \$32 per child (12 and under). Mahina & Sun's will be offering Rosé specials for \$5 per glass. Participating guests receive complimentary valet parking.



**FROM MORNING TIL LATE NIGHT  
FIRE GRILL OFFERS GREAT, ALL-DAY DINING!**



Market Salad



Oxtail Soup



Bacon Wrapped Smoked Meatloaf



Wonuts

Breakfast before work? A business or casual lunch?  
Pau Hana pupus & cocktails? Dinner with friends?  
At Fire Grill, we've got you covered...deliciously!

**BREAKFAST BUFFET DAILY 6-11AM • LUNCH MON-FRI 11AM-4PM • DAILY "LOCAL HOUR" 2-7PM  
DINNER DAILY 4-10PM • WEEKEND BRUNCH SAT/SUN 11AM-4PM**

Hilton Garden Inn Waikiki Beach • 2330 Kuhio Avenue • **808.921.2330**  
\$6 Valet Parking at Hilton Garden Inn for TR Fire Grill patrons, only, on space availability.  
trfiregrill.com • @trfiregrillwaikiki • #trfiregrillwaikiki

# TR FIRE GRILL

W A I K I K I

**DAILY BREAKFAST BUFFET 6-11AM**  
**ONLY \$19 PER PERSON (INCL. TAX & TIP)**



Wake up in the morning with TR Fire Grill! We offer a daily breakfast buffet from 6-11 a.m. featuring a variety of baked goods, breads, cereals, fresh fruits and yogurt, and hot items like scrambled eggs, breakfast meats, potatoes, rice, oatmeal, pancakes, French toast, waffles, and cooked-to-order eggs and omelets, as well as coffee, tea, milk and juice.

**BREAKFAST BUFFET DAILY 6-11AM • LUNCH MON-FRI 11AM-4PM • DAILY "LOCAL HOUR" 2-7PM**  
**DINNER DAILY 4-10PM • WEEKEND BRUNCH SAT/SUN 11AM-4PM**

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\$6 Valet Parking at Hilton Garden Inn for TR Fire Grill patrons, only, on space availability.  
trfiregrill.com • @trfiregrillwaikiki • #trfiregrillwaikiki



APRIL 2017

FOR MORE INFORMATION  
CALL 931.3591 | WAIKIKIBEACHWALK.COM

# ENTERTAINMENT & ACTIVITIES

## FREE UKULELE LESSONS!

DAILY, 10:30AM & 4:30PM

Presented by The Ukulele Store. Information, Sign-up & Lessons:  
2nd floor, Suite 218 or call 888-5469

## HOT HULA FITNESS®

PLAZA, 5-6PM - MONDAYS

Contact Nickie Manibusan for info and to register call (843) 708-7764  
or email hothulanickie@gmail.com. Facebook: /hot.hula.nickie

## QUILTING CLASS

PLAZA, 10AM-NOON - TUESDAYS

Presented by Hawaiian Quilt Collection. Information & sign-up:  
2nd floor, Suite 221. Phone: 924-9889

## KU HA'AHEO: HAWAIIAN MUSIC & HULA

PLAZA, 4:30-6PM - TUESDAYS

## YOGA ON THE LAWN - FREE!

PLAZA, 4:30PM, WEDNESDAY AFTERNOONS

Sign up at the Shiatsu & Massage Center, 2nd floor, Suite 209,  
or call 922-0171

## MARKET ON THE PLAZA

PLAZA, 4-8PM - THURSDAYS

Try Hawaii's local produce. All fresh, all local and all locally sourced.

## HOOPDANCE FITNESS

PLAZA, 5PM - APRIL 1, 8, 15 & 22

Contact Sirkka Aho to sign up: [www.facebook.com/twirlinghoopgirls](http://www.facebook.com/twirlinghoopgirls)  
or call 349-5936

## NA MELE NO NA PUA: MUSIC FOR THE GENERATIONS

FREE SUNDAY CONCERT!

PLAZA, 5-6PM

April 9: Mike Ka'awa

April 23: Kamehameha Schools Children's Chorus

## WAIKIKI SPAM® JAM FESTIVAL

PRESENTED BY OUTRIGGER®

KALAKAUA AVENUE

APRIL 29, 4-10PM

[www.spamjamhawaii.com](http://www.spamjamhawaii.com)



WAIKIKI  
BEACH WALK.

/WAIKIKIBEACHWALK

@WAIKIKIBEACHWALK

@WAIKIKIBEACHWLK

DATES, TIMES, PERFORMANCES AND ACTIVITIES ARE SUBJECT TO CHANGE WITHOUT NOTICE - WEATHER PERMITTING



MAUNALUA

# NĀ MELE NO NĀ PUA MUSIC FOR THE GENERATIONS

## FREE SUNDAY CONCERT

5-6PM, PLAZA STAGE




APRIL 9  
MIKE KA'AWA

JUNE 4  
JEFF RASMUSEN

APRIL 23  
KAMEHAMEHA SCHOOLS  
CHILDREN'S CHORUS

JUNE 18  
KAPENA

MAY 7  
MAUNALUA

/WAIKIKIBEACHWALK   
@WAIKIKIBEACHWALK   
@WAIKIKIBEACHWLK 

MAY 21  
NĀ MEA HO'OKANI



WAIKIKI  
BEACH WALK.

DATES, TIMES, PERFORMANCES AND ACTIVITIES ARE SUBJECT  
TO CHANGE WITHOUT NOTICE - WEATHER PERMITTING



# COMPLIMENTARY VALET PARKING

VALID DAILY, BETWEEN 10AM - 3PM  
AT EMBASSY SUITES PORTE CORCHÉRE  
OR WYNDHAM VACATION OWNERSHIP

Present same-day Waikiki Beach Walk shop or restaurant receipt for \$20 or more to the valet, accompanied by your validated parking ticket validated from any Waikiki Beach Walk establishment.

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## REGULAR DAILY RATES:

With Validation: \$6 for 4 hours\*

Without Validation: \$4 per 1/2 hour\*

Daily Flat Rate: \$12 for 9 hours\*

*\*\$4 per 1/2 hour thereafter*



WAIKIKI  
BEACH WALK.

LOCATED ON LEWERS STREET BETWEEN KALAKAUA AVENUE AND KALIA ROAD

# DUKE KAHANAMOKU BEACH CHALLENGE

Benefit for The Waikiki Community Center





January 2017

Aloha!

We are pleased to invite you to join us for the best company team-building event – the **33rd Annual Duke Kahanamoku Beach Challenge on Sunday, May 7, 2017 at Duke's Beach and Lagoon at the Hilton Hawaiian Village Waikiki Beach Resort**. This wonderful event is a benefit for the Waikiki Community Center (WCC) that provides for a fun-filled day of outrigger canoe, stand up paddle (SUP) board and lagoon water races in addition to a friendly team competition of huki ka`ula (tug-of-war). Category and an overall winners will be announced at the event. Trophies and bragging rights can belong to your company! Also included at this event is a wonderful line-up of entertainment and a craft marketplace. Fun for your employees, families and friends.

Funds raised allow the Waikiki Community Center to continue serving our kupuna, keiki, visitors and people in need in our community. WCC provides tuition assistance for pre-K aged children from low-income working families; food for over 1,000 families in need; social services that support senior adults, activities that help over 3,000 adults maintain a healthy and active lifestyle; and a dynamic gathering place for visitors, workers and residents to participate in community affairs, socialize and learn together with over 2,600 different activities and classes during the year.

We hope we can feature you as a participant of the event and as an active supporter of the work of the Waikiki Community Center. We have included a description of the different sponsorship levels, and an event/team registration form. Please contact either below should you have any questions.

Jill Okimura: [jokimura@waikikicomunitycenter.org](mailto:jokimura@waikikicomunitycenter.org) or (808) 923-1802, ext. 108

Jeff Apaka: [japaka@waikikicomunitycenter.org](mailto:japaka@waikikicomunitycenter.org) or (808) 923-1802, ext. 109

We look forward to hearing from you! Mahalo for your consideration.

Caroline Hayashi  
President

## **DUKE KAHANAMOKU BEACH CHALLENGE**

Benefit for The Waikiki Community Center



**Sunday, May 7, 2017**

**9:00 am to 2:00 pm**

**Hilton Hawaiian Village Duke's Beach & Lagoon**

### **SPONSORSHIP PACKAGES**

#### **PLATINUM Sponsorship                      \$ 15,000**

- One 10-member competition team including lunch and commemorative event shirt
- One 15'x15 event tent premier placement
- Logo on event T-shirt, identified as Platinum sponsor
- Event day announcements during event
- Event day banner placement
- Press release sponsor mention sent to local, mainland and international press
- Logo printed on 5,000 event day flyers
- Ten (10) complimentary self-parking passes

#### **GOLD Sponsorship                                \$ 5,000**

- One 10-member competition team including lunch and commemorative event shirt
- One 10'x10' event tent premier placement
- Logo on event T-shirt, identified as Gold sponsor
- Logo on event T-shirt
- Press release sponsor mention sent to local, mainland and international press
- Logo printed on 5,000 event day flyers

#### **SILVER Sponsorship                              \$ 3,000**

- One 10-member competition team including lunch & commemorative event shirt
- One 10'x10' event tent
- Logo printed on 5,000 event day flyers

#### **BRONZE Sponsorship                            \$ 1,500**

- One 10-member competition team including lunch & commemorative event shirt
- One 10'x10' event tent

*Event proceeds will benefit children, families, senior adults & those who live and work in Waikiki*



# DUKE KAHANAMOKU BEACH CHALLENGE

Benefit for The Waikiki Community Center



**Sunday, May 7, 2017**

**9:00am – 2:00pm**

**Hilton Hawaiian Village Duke's Beach & Lagoon**

## TEAM SPONSORSHIP

Team /Company Name \_\_\_\_\_

Address \_\_\_\_\_

Contact Name/Title \_\_\_\_\_ Team Captain \_\_\_\_\_

Email \_\_\_\_\_ Telephone \_\_\_\_\_

Name to be printed on marketing material \_\_\_\_\_

Names - Ten (10) Participants:

Canoe Paddler 1 \_\_\_\_\_ Canoe Paddler 2 \_\_\_\_\_

Canoe Paddler 3 \_\_\_\_\_ Canoe Paddler 4 \_\_\_\_\_

Canoe Paddler 5 \_\_\_\_\_ Canoe Paddler 6 \_\_\_\_\_

SUP Paddler 1 \_\_\_\_\_ SUP Paddler 2 \_\_\_\_\_

Water Big Trike 1 \_\_\_\_\_ Water Big Trike 2 \_\_\_\_\_

**I wish to sponsor participation as a:**

**Platinum @ \$15,000**     **Gold @ \$5,000**     **Silver @ \$3,000**     **Bronze @ \$1,500**

**I am unable to participate as a sponsor, but would like to extend my support in the amount of \$** \_\_\_\_\_

Please charge \$ \_\_\_\_\_ to my:     VISA     MasterCard     American Express

Credit Card # \_\_\_\_\_ Exp. Date \_\_\_\_\_ CVS # \_\_\_\_\_

Name as printed on card \_\_\_\_\_ Signature \_\_\_\_\_

Checks may be payable to: **WAIKIKI COMMUNITY CENTER**

**KINDLY RESPOND WITH PAYMENT BY APRIL 14, 2017**

Please return completed registration form to:

Waikiki Community Center • 310 Paoakalani Avenue • Honolulu, HI 96815 • Attn: Jeff Apaka

Email: [japaka@waikikicommunitycenter.org](mailto:japaka@waikikicommunitycenter.org) • Telephone: (808) 923-1802, ext. 109

**Sponsorships are non-refundable in the event the races/games cannot be held as scheduled due to an act of nature or circumstances beyond control of the event organizers.**

# INTERNATIONAL MARKET PLACE

## What's New at International Market Place

### New Shopping and Dining Options Now Open:

- **[Magnolia Ice Cream](#)**: The local-favorite Magnolia has served tropical ice cream and Filipino cuisine for American audiences since 1969. Made in California since 1972, with genuine California milk and the finest fruit, Magnolia offers exotic flavors such as halo halo, ube and lychee. Located on Level 2, Mauka Court near Saks Fifth Avenue.
- **[Sand People](#)**: Offering a curated collection of coastal-inspired home décor, specialty gifts and one of the largest showcases of local jewelry from artists across the Hawaiian islands, Sand People was founded 30 years ago by husband and wife team, Scott and Laura Phillipson. Located on Level 2, Banyan Court.
- **[Yauatcha](#)**: This innovative dining experience combining dim sum, tea, cocktails and European patisserie is the first of its kind in Hawai'i. Located on Level 3, Grand Lānai.

### Matinee Hula Performances

To celebrate Prince Kūhiō festivities, join us March 25 and 26 for matinee hula performances at 3 p.m. along with daily sunset shows at 6:30 p.m. Be immersed in an unforgettable storytelling performance told through Hawaiian and Polynesian song and dance that honors the Royal Family, along with stories, traditions and culture of this special gathering place.

### Discounted Parking

Discounted parking will be offered from Saturday, March 25 to Monday, March 27. This includes a four hour validation with a \$10 minimum purchase at any International Market Place store or restaurant.

### Grand Lānai Restaurants Join Localicious Campaign

Eat local and support local all month long! International Market Place is proud to support the Hawai'i Agricultural Foundation's (HAF) [2017 Localicious Hawai'i Campaign](#), which runs through March 31. Participating restaurants include Flour & Barley, Eating House 1849 and STRIPSTEAK. Each restaurant has designated one or more "Localicious Dish" that incorporates 100 percent, locally grown, caught or raised ingredients. For every dish sold, \$1 will be donated to help fund HAF's Veggie U program, which supports agricultural education for Hawai'i students.

### Embark on a Cultural Journey

Grab your smartphone and go! Guests can engage in the rich history and storied culture of International Market Place by scanning the educational photo plaques that are placed throughout the center. Answer questions, complete your journey, and guests can earn exclusive offers.

For more information, visit [ShopInternationalMarketPlace.com](http://ShopInternationalMarketPlace.com), Instagram: [@intlmktplace](https://www.instagram.com/intlmktplace) and in Japanese [@intlmktplacejp](https://www.instagram.com/intlmktplacejp); Facebook: [facebook.com/IntlMktPlace](https://www.facebook.com/IntlMktPlace) and in Japanese at [facebook.com/IntlMktPlaceJP](https://www.facebook.com/IntlMktPlaceJP).

## HAPPY EASTER!

Sunday, April 16th

11:00am - 3:30pm

### BRUNCH SET MENU

\$39.95

### BRUNCH COCKTAIL

Choice of Sparkling Wine,  
Mimosa or Bellini

### SOUP OR SALAD

Choice of Soup of the Day,  
Wolfgang's Salad or Caesar Salad

### ENTREE (select one)

- Wolfgang's Signature Eggs Benedict
- French Toast with Bacon
  - Wolfgang's Omelette
  - Rigatoni Bolognese
  - Petit Filet Mignon\*

with Au Poivre or Mushroom Sauce (\*add \$10)

### BEVERAGE

Choice of Coffee or Tea

**BOSSSES!**  
Don't forget to  
make your  
reservations early  
for Administrative  
Professionals Week  
(April 24-28)  
at 922-3600!



LUNCH • HAPPY HOUR • DINNER • WEEKEND BRUNCH • PRIVATE ROOMS

Royal Hawaiian Center, Building C, Level 3 • Validated Parking • [www.wolfgangsteakhouse.net](http://www.wolfgangsteakhouse.net)

808.922.3600 • [opentable.com](http://opentable.com)