

Volume XVIII, No. 06 June 2017

38th annual Pan-Pacific Festival is just around the corner

Festival celebrates cultures and traditions from Pacific-Rim countries

The 38th 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 Hoʻolauleʻa (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 17th Annual Pan-Pacific Hula Festival will be held daily on Waikīkī Beach featuring more than a dozen hula hālau (schools).



The 2nd Annual Street Dance Festival in Hawai'i, will showcase dance moves from some of Japan and Hawai'i's hottest amateur dance groups. Kento Mori, one of the world's most successful choreographers and professional dancers will be on hand to provide the performers with top dance tips. He's worked with various artists like Madonna, Usher, NE-YO, Ciara and Chaka Khan.

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38th Annual Pan Pacific Festival

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Ala Moana Center now featuring live entertainment in the Center's 'Ewa Wing

Aloha Festivals – Let's Celebrate Hawai'i's Keiki

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Il Lupino, Father's Day

Kani Ka Pila Grille – June Entertainment

MAC 24/7 Father's Day BBQ Brunch Buffet

The Modern Honolulu leadership transition continues elevation of luxury, lifestyle hotel

Noi Thai Cuisine, Father's Day

Outrigger Resorts welcomes Kelly Hoen as area GM

Rainbow Lāna'i - Friday BBQ Buffet

Royal Hawaiian Center - June news, promotions and entertainment

The Royal Hawaiian, A Luxury Resort to feature famed entertainer Melissa Manchester Hilton Hawaiian Village – Southern Barbeque meets the Hawai'i summer at the Second Annual Honolulu BBQ & Blues Festival

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Top of Waikīkī announces June Revolving Special

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WBID names Jennifer Nakayama Exec. Director

Waikīkī Beach Walk – June Entertainment & Activities

Waikīkī Beach Walk - Nā Mele No Nā Pua Free Sunday Concert

Waikīkī Beach Walk – Pan Pacific Festival WOLFGANG'S Steakhouse, Father's Day

Continued from front page

WHAT:

38th 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

DETAILS:

Schedule subject to change. Check website or Facebook for updates.

Pan-Pacific Festival acknowledges the Hawai'i Tourism Authority (HTA) for its sponsorship and support of the festival. As an HTA signature event, the Pan-Pacific Festival exemplifies the uniqueness of the Hawai'i brand, showcasing the melting pot of diverse cultures and customs throughout its events for both visitors and locals alike.







Waikīkī Wikiwiki Wire - Newsletter Deadline

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

Submission deadline: Waikiki-related news and information submitted by members (or their PR agencies) for the newsletter should be received no later than 2 pm Wednesday prior to the newsletter that is published and distributed on the first Friday of each month. Articles received after the deadline will be considered for inclusion in the next issue.

Photos: 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.

PDFs: Single page PDFs are also welcome but they must look like flyers and not press releases (so ... do not include the dateline, city, media contact information, boilerplate, etc.) ... maximum 1 MB each image

Press releases: Word or PDF press releases will be edited to fit the one page format or will be returned to you for editing / reformatting.

Your kokua is appreciated. Mahalo.

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WIA position on vacation rentals

The Waikīkī Improvement Association does not generally oppose a diversified hotel and resort industry with a mix of vacation rental alternatives. WIA does strongly believe that whether and where to permit such vacation rentals should be a matter of careful City and County of Honolulu-wide planning, that any and all such vacation rentals should be legally conforming, that the operation of such rentals should be fully transparent, and that the City should have full enforcement mechanisms and resources.

Numerous recent studies have documented that alternative vacation rental units number in the thousands throughout the City. By any assessment, a great number of them are operating illegally and the City is not adequately resourced to enforce current law. The negative impact on visitor and residential markets and local communities, the lack of adequate safety, labor and consumer protection regulation, and the loss of significant tax revenues are not seriously disputable.

The question of whether and where to allow such rentals is rightly raised in the City's draft O'ahu General Plan update, which includes a discussion placeholder for "small scale community oriented visitor accommodations in non-resort areas" These decisions should be made very carefully taking into consideration infrastructure, community impact, visitor safety and other factors.

Enforcement should be substantially enhanced by changes to City ordinances that follow the lead of recent state, county and city legislation across the country to include that just enacted by the City of San Francisco. Essentially, these center on full transparency, demonstrating full compliance with zoning, tax and other laws applicable to visitor accommodations. The absence of transparent proof of compliance should be the basis of an enforcement action, with enforcement fully financed by permit or other fees on the rental.

Where alternative vacation units are permissible, they should be fully subject to the same taxes and regulations as are applicable to Waikīkī's visitor industry. These should include a requirement of operation that all pertinent taxes (GET & TAT) are current, and further that the property tax rate for such properties wherever located are subject to the same hotel-resort classification.



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Statue of Hawaiian music icon unveiled at Waikiki Beach Walk

Slack-key guitar master, Gabby "Pops" Pahinui, immortalized in bronze by master sculptor Kim Duffett

Outrigger Enterprises Group unveiled a larger-than-life statue of Philip Kunia "Gabby" Pahinui last night at Waikiki Beach Walk. Affectionately known as "Pops," Gabby was one of the greatest 20th century masters of Hawaiian vocal, slack key and steel guitar music.

Titled "Kanikapila," a Hawaiian phrase that loosely translates to "make music," the sculpture depicts Gabby during a happy moment in his Waimanalo backyard, standing and playing guitar, as photographed by his son, Cyril Pahinui.

"Gabby Pahinui was instrumental in inspiring generations of musicians to perpetuate Hawaiian music," said Ernest Rady, the chairman, chief executive officer and president of American Assets Trust, Inc., (NYSE: AAT) the company that owns Waikiki Beach Walk. "Waikiki Beach Walk is honored to serve as the home for this remarkable statue that celebrates Gabby and his legacy as a Hawaiian music icon."

"This is a tremendous honor for Outrigger and we're humbled to play a small part on this iconic occasion; Gabby Pahinui is the father of slack key and slack key is true Hawaiian music," said Sean Dee, chief marketing officer and executive vice president of Outrigger Enterprises Group - the developer of Waikiki Beach Walk.



Gabby was a self-taught musician who became one of the great masters of Hawaii's unique slack-key guitar sound. A legendary artist who inspired generations of musicians, he is perhaps best known for "Hi'ilawe," the first-ever recording of Hawaiian slack key guitar. Gabby often hosted weekend jam-sessions or kanikapila, in his backyard that drew musicians from throughout the islands. Today, Gabby's son's, Bla, Cyril and Martin, follow in their father's footsteps, making music and carrying the tradition of kanikapila forward.

The idea to celebrate Gabby and his influence on Hawaiian music through "Kanikapila" was initiated by Outrigger Enterprises Group. With its strong commitment to preserving and perpetuating Hawaiian music and culture, Outrigger holds an unparalleled connection to Hawaii's music industry. Outrigger's expanded music program, E Mele Ana, gives guests a front-row seat to authentic Hawaiian music - Blue Note Hawaii, which serves as the state's premier venue for world-renowned artists, from local talent to international sensations, for limited engagements; live music nightly Kani Ka Pila Grille at the Outrigger Reef Waikiki Beach Resort; and Outrigger Resorts Signature Experiences - a host of complimentary activities and amenities that connect guests to the host culture.

Sculptor Kim Duffett began concepting and designing the 7-foot-tall bronze statue at his studio in Honolulu nearly a year ago. In addition to "Kanikapila," his recent efforts include the three twice-life size hula kahiko dancers fronting the Hilton Hawaiian Village entitled, "Kaha ka 'Io me na Makani," for which he received the Kahili Award for Visual Arts at the 2003 Keep it Hawaii Awards.

"Gabby's music is synonymous with Hawaii," said sculptor Kim Duffett. "This statue captures Gabby in his element - playing music in his backyard surrounded by family and friends - and evokes his talent, humility and kindness that endeared him to generations."

The bronze statue of Gabby is located in the heart of Waikiki Beach Walk on the Plaza of the open-air shopping, dining and entertainment district. The statue was unveiled to Gabby's family and friends during a private ceremony of close to 300 people, which also included local musicians who were influenced by his music.

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Japengo and SWIM at Hyatt Regency Waikiki Beach Resort and Spa add sizzle to the summer with an "all natural" summer promotion

New limited time summery barbecue menu items are available from Memorial Day to Labor Day

Hyatt Regency Waikiki Beach Resort and Spa is inviting diners to its poolside bar SWIM and its exquisite dining room at Japengo Steak and Seafood for a summer barbecue experience without all the smoke.

The restaurants located on the third floor of the Ewa Tower will showcase Niman Ranch beef and pork dishes paired with wines from Chapoutier and Tom Gore Winery, craft beers from Sierra Nevada, or refreshing specialty cocktails.

These dishes are available only for a limited time, from Memorial Day, Monday, May 29, to Labor Day, Monday, September 4, 2017.

The menus offered at each location include:



SWIM

34 Rack of St. Louis Ribs \$28

All-Natural Niman Ranch meat, fennel and peach slaw, cream of grilled corn and spinach. With sweet & dirty sauce

Featured Beers \$7 Sierra Nevada Pale Ale, Sierra Nevada Tropical Torpedo IPA, & Sierra Nevada Nooner Pilsner

Specialty Cocktails \$12 Spicy Watermelon, Blood Orange Margarita, & Rosemary Lemonade Cocktail

Japengo Steak and Seafood

Niman Ranch 16oz Pork Tomahawk Chop \$44

Charred Jalapeno-Avocado relish, Roasted Baby Heirloom Carrots, Yukon Gold Potatoes with Bacon, Peas and Watercress

Niman Ranch 16oz Rib Eye Steak \$38 Roasted Tomato Chimichurri, Cream of Grilled Corn and Spinach

Niman Ranch ¾ Rack of St. Louis Ribs \$55 Sweet & Dirty Sauce, Fennel and Peach Slaw, Cream of Grilled Corn and Spinach

Featured Wines \$10

Tom Gore Chardonnay, Tom Gore Cabernet Sauvignon, Chapoutier Belleruche Rose

SWIM is open daily from 11:00 a.m. to 11:00 p.m., seven days a week. Japengo Steak and Seafood is open daily from 5:00 to 10:00 p.m. For more information regarding Hyatt Regency Waikiki Beach Resort and Spa, SWIM, Japengo Steak and Seafood, or any other outlet please call (808) 923-1234, email waikikidin-ing@hyatt.com or visit the

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Beachhouse at The Moana introduces new menu showcasing local produce

Beachhouse at the Moana, the beachfront culinary landmark at the Moana Surfrider, A Westin Resort & Spa, has introduced an all-new, island-inspired menu that showcases a range of locally grown produce. In crafting the menu, Chef David Lukela decided to choose items that reflect his island roots and Native Hawaiian heritage.

Among the new items are the Makana Salad featuring butter lettuce from Waipoli Hydroponic Greens on Maui, Kahuku corn from Nozawa Farm near Oahu's North Shore, Big Island heart of palm, pipikaula (smoked beef) and Maui onion dressing. There's also the Beet & Tomato Panzanella featuring roasted Molokai beets, herbed cheese from Surfing Goat Dairy in upcountry Maui, or Hamakua Mushroom Risotto and Kampachi from Blue Ocean Mariculture on the Big Island.

Those who prefer a heartier entrée choice may opt for the Rack of Lamb, Cioppino, or even the Shortrib Ragu. In addition, there are three Tasting Menu choices, featuring Chef Lukela's Ultimate Loco Moco, or a surf 'n turf combination, or a porterhouse/tomahawk steak. The restaurant received TripAdvisor's Award of Excellence in 2015 and Wine Spectator's Award of Excellence in 2012; and its bar features signature handcrafted cocktails.

"Chef David Lukela is an extraordinary talent and his passion for tying his island background with his cuisine truly comes out with every dish on this new menu," says Ryan Loo, Moana Surfrider's director of food and beverage.



A graduate of Kamehameha Schools, Chef Lukela holds a degree in biochemistry, with a minor in economics from Occidental College in Los Angeles, and worked in the medical profession early in his career before pursuing a path in culinary arts.

Beachhouse at the Moana is open nightly for dinner from 5:30 to 9:30 p.m. Reservations can be made by calling the Dining Reservations Center at (808) 921-4600, or directly on the Beachhouse at Moana website



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Hilton Garden Inn Waikiki Beach celebrates one year anniversary

20 percent discount offered at the central Waikiki property

Hilton Garden Inn Waikiki Beach will soon reach its first full year in Waikiki. In celebration, the hotel is offering a limited-time 20 percent off rate on their modern one- and two-bedroom suites.

After undergoing an extensive \$115 million redevelopment in June 2016, the property reopened as Oahu's first Hilton Garden Inn (HGI) and the largest HGI in the world at 623 guestrooms. "Within our first year, we've had a tremendous positive response from travelers all over the world," said John Taffin, general manager of Hilton Garden Inn Waikiki Beach. "This is in no small part due to the wonderful staff here at the hotel. Our original leadership team who opened the property is still here and has been dedicated to improving the guest experience since day one."

With its modern living room-style lobby, thoughtful amenities and no resort fee, Hilton Garden Inn Waikiki Beach puts guests just two blocks from the beach and in the heart of Waikiki among the best shopping and dining the island has to offer. The hotel's anniversary rate is valid now through Dec. 22, 2017 and can be booked at www.hgiwaikikibeach.com. Enter promotional code "HAWAII" for this special anniversary rate.









Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop ('), macron (ā) in place names of Hawai'i, such as Waikīkī 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.

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Ala Moana Center—Centerstage Shows

Friday, June 2, 2017

5:00 p.m. Santa Fe High School Choir

Saturday, June 3, 2017

3:00 p.m. Waiakea Intermediate School Ukulele Band

Sunday, June 4, 2017

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

Sunday, June 4, 2017

3:00 p.m. JMSDF Marching Band

Friday – Sunday, June 9 – 11, 2017 9:00 a.m. Pan-Pacific Festival

Monday, June 12, 2017

5:00 p.m. Menlo School Chamber Orchestra

Wednesday, June 14, 2017

11:00 a.m. Royal Hawaiian Band

Wednesday, June 14, 2017

3:00 p.m. University of Texas at Arlington Jazz Orchestra

Saturday, June 17, 2017

3:00 p.m. Little Star Dance

Saturday, June 17, 2017

5:00 p.m. Honolulu Zouk

Saturday, June 17, 2017

7:00 p.m. The Performing Artist Academy

Sunday, June 18, 2017

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

Wednesday, June 21, 2017

11:00 a.m. Royal Hawaiian Band

Friday - Sunday, June 23 - 25, 2017

All Day MAC Event

Friday, June 30, 2017

All Day Velverde High School Performing Arts Group

Friday, June 30, 2017

7:00 p.m. Honor Choir USA

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Kuhio Beach Hula Show - June 2017, 6:30 pm

Authentic Hawaiian music and hula shows by Hawaii's finest halau hula (dance troupes) and Hawaiian performers. Opens with torch lighting and traditional blowing of conch shell. Tues-Thurs-Sat, weather-permitting. 6:30-7:30 p.m. (6:00-7:00 p.m. Nov-Dec-Jan) at the Kuhio Beach Hula Mound, diagonally across Kalakaua Ave. from Hyatt Regency Waikiki Beach hotel at Uluniu Ave.

Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome.

Presented by Hyatt Regency Waikiki Beach Resort & Spa, Hawaii Tourism Authority, City & County of Honolulu and Waikiki 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 June 3 – Jack McKeague and Halau Ka Pa Hula O Ka Lei Hulu Hiwa

Sat June 10 – Sallie Yoza and Halau O Napuala'ikauika'iu

Sat June 17 - Coline Aiu and Halau Hula O Maiki

Sat June 24 – Lilinoe Lindsey and Ka Pa Nani O Lilinoe



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

June 2, 2017 Friday 6:30PM Starts 9:00PM Ends TROY BARBOZA LAW ENFORCEMENT TORCH RUN sponsored by Special Olympics Hawaii. The event is expected to have 1,000+ participants in relay teams, escorted by HPD. Run: It will start at Ft. DeRussy Park on Maluhia Rd., to Kalia Rd., to Ala Moana Blvd., to Kalakaua Ave., to Kapahulu Ave., to Old Waialae Rd., to Kalei Rd., to Lower Campus Rd., to end at Les Murakami Stadium. Walk: It will start at First Hawaiian Bank on Kapahulu Ave., Old Waialae Rd., Kalei Rd., Lower Campus Rd., to end at Les Murakami Stadium. Lanes will be closed 6:30 pm.

Contact: Ben Moszkowicz 368-0680. For more info, visit their website: http://www.specialolympicshawaii.org/index.html This permit application has been approved

June 9, 2017 Friday 6:00PM Starts 9:00PM Ends 38TH ANNUAL PAN-PACIFIC MATSURI HOOLAULEA sponsored by Kintetsu USA International Express. The event is expected to have 30,000 + participants. Traffic will be diverted starting 4:30 pm for setup. The event will close all traffic lanes/sidewalk areas on Kalakaua Avenue, from Seaside Ave. to Ohua Ave.

Contact: Yusuke Komoriya 926-8177 x 279, Fax: 923-1570 For more info, visit their website: http://www.pan-pacific-festival.com/ This permit application has been submitted.

June 10, 2017 Saturday 9:00AM Starts 2:00PM Ends KING KAMEHAMEHA CELEBRATION FLORAL PARADE sponsored by King Kamehameha Celebration Commission. The event is expected to have 6,000 marchers, 50 vehicles, 10 floats & 8 bands. It will start at King St./Richards St., to King St., to Punchbowl St., to Ala Moana Blvd., to Kalakaua Ave., to Monsarrat Ave., to end at Queen Kapiolani Park. Lanes will be closed 7 am. Contact: King Kamehameha Celebration Commission 586-0333 Fax: 586-0335 Email: kkcc@hawaii.gov For more info, visit their website: http://hawaii.gov/dags/king_kamehameha_commission This permit application has been submitted

June 11, 2017 Sunday 5:00PM Starts 7:30PM Ends 38th ANNUAL Pan-Pacific MATSURI Waikiki PARADE sponsored by Kintetsu USA International Express. The event is expected to have 2,000 marchers, 19 vehicles, 3 floats & 4 bands. Traffic will be diverted starting at 4:15 pm for set up. The parade will start at Kalakaua Ave. at Saratoga Rd./Fort DeRussy, to Kalakaua Ave., to end at Queen Kapiolani Park. Contact: Yusuke Komoriya 926-8177 x 279 For more info, visit their website: http://www.pan-pacific-festival.com/ This permit application has been approved



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: $\underline{editor@waikikiimprovement.com}$

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WOW

Waikīkī Beach Clean Up



WAIKĪKĪ IMPROVEMENT ASSOCIATION

2250 Kalākaua Ave Suite 315 Honolulu, Hawai`i 96815 Phone: 808.923.1094 Email: mail@waikikiimprovement.com

PLEASE RSVP: 923-1094 OR JOANN@WAIKIKIIMPROVEMENT.COM

JUNE 10TH ~ 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
Pau by 9:00 AM
Ends back at Kūhiō Beach Park

Mahalo to our Sponsors:

Hyatt Regency Waikīkī
ABC Stores
Hilton Hawaiian Village
Enoa Corporation
Polynesian Adventure Tours
Royal Star Hawaii
Bank of Hawaii
HPD D6
Halekūlani
Hawaiian Building Maintenance
Doubletree Alana



DFS Hawaii
Queen Emma Land Co.
Outrigger Enterprises
Pacific Beach Hotel
Sheraton Princess Kaiulani
Waikīkī Beach Marriott Resort
New Otani Kaimana Beach
Moana Surfrider Hotel
Central Pacific Bank
Hawaii Prince Hotel
Ilima Hotel Waikīkī



38th Annual Pan-Pacific Festival Is Just Around The Corner Festival Celebrates Cultures and Traditions from Pacific-Rim Countries

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The 2nd Annual Street Dance Festival in Hawai'i, will showcase dance moves from some of Japan and Hawai'i's hottest amateur dance groups. Kento Mori, one of the world's most successful choreographers and professional dancers will be on hand to provide the performers with top dance tips. He's worked with various artists like Madonna, Usher, NE-YO, Ciara and Chaka Khan.

This year, the Punahele Party will feature a number of hula hālau that will perform with one of Hawai'i's treasured musicians, Nā Hōku Hanohano award winner Weldon Kekauoha. The festival then 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.

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7 - 10 p.m.

<u>Friday, June 9</u>	
10 a.m. – 3:30 p.m.	Performing Arts Showcase – Ala Moana Center, Centerstage
2 – 5 p.m.	Performing Arts Showcase – Waikīkī Beach Walk Plaza Stage
4 – 9 p.m.	17 th Annual Pan-Pacific Hula Festival – Kūhiō Beach, Hula Mound
6:30 – 8:30 p.m.	Street Dance Fest in Hawaii – Waikīkī Beach Walk Plaza Stage
7 – 10 p.m.	Pan-Pacific Hoʻolauleʻa – Kalākaua Ave., Seaside Ave. to Uluniu Ave.
Caturday Ivaa 40	
Saturday, June 10 10 a.m. – 8 p.m.	Performing Arts Showcase – Ala Moana Center, Centerstage
1 – 4:30 p.m.	Performing Arts Showcase – Waikīkī Beach Walk Plaza Stage
4 – 10 p.m.	17 th Annual Pan-Pacific Hula Festival – Kūhiō Beach, Hula Mound
6:30 – 9 p.m.	Punahele Party – Waikīkī Beach Walk Plaza Stage
Cundou lune 44	
Sunday, June 11 10 a.m. – 3:30 p.m.	Performing Arts Showcase – Ala Moana Center, Centerstage
12 – 3 p.m.	Performing Arts Showcase – International Market Place
1 – 4:30 p.m.	Performing Arts Showcase – Waikīkī Beach Walk Plaza Stage
5 – 7 p.m.	Pan-Pacific Parade – Kalākaua Ave., Fort DeRussy to Kapi'olani Park

17th Annual Pan-Pacific Hula Festival – Kūhiō Beach, Hula Mound

ABC Stores appoints Executive Chef, Executive Pastry Chef and Assistant General Manager/Bar Manager of the new Dukes Lane Market & Eatery



KEITH KONG has been appointed as Executive Chef of ABC's Stores' newest venture Dukes Lane Market & Eatery located in Waikīkī. The multi-faceted marketplace will offer a wide range of products and dining experiences with a strong commitment to local sustainability.

Keith's culinary responsibilities will include to the main restaurant, BASALT, a 150-seat global cuisine restaurant which includes an untraditional raw food bar offering an array of fresh seafood; SPITFIRE ROTISSERIE & FLATBREAD, a take-out counter for burgers, rotisserie and flatbread items; ONO'S BURGER BAR, a local beef, lamb, organic chicken, pork and vegetarian burger bar; and DASH FAST & FRESH, a "grab-n-go" area offering a variety of food options

Keith was born and raised on Oʻahu, and graduated from Punahou High School. In 1987 he graduated from the California Culinary Academy in San Francisco with honors and for the next seven years worked at some of the top kitchens in California, including the *Four Seasons Resort* in Newport Beach and the highly acclaimed *Auberge du Soleil* in Napa Valley.

In 1994 Keith moved to Honolulu to serve as Executive Chef for a number of well-regarded restaurants including *Gordon Biersch Brewery Restaurant, Matteo's* and the *Kīlauea Lodge*.

In 2001, Keith took over the helm of *Duke's Waikiki* as their Executive Chef. During his tenure of 15 years, he guided this property to become one of the highest grossing restaurants in the country. Keith has created two very successfully mentoring programs for culinary students at Kaimukī High School and Farrington High School. Since their inception they have helped hundreds of young men and women start their culinary careers.



MAYUMI MIYAMOTO has been appointed as Executive Pastry Chef for ABC Stores' newest venture Dukes Lane Market & Eatery located in Waikīkī. The multi-faceted marketplace will offer a wide range of products and dining experiences with a strong commitment to local sustainability. Ms. Yamamoto will manage a staff of 15 for BAKERY, the commercial bakery shop that will supply baked goods, pastries, confections and artisan bread for the 150-seat global cuisine restaurant BASALT, three other food outlets and the gourmet retail store called MARKET.

Mayumi was born and raised in Tokyo. She has an Associate of Arts in Hotel, Restaurant and Culinary from Santa Barbara City College and another Associate of Arts from the American Institute of Baking. She has been a pastry chef at a number of luxury hotels and resorts including the Four Seasons Biltmore, BACARA Resort, and San Ysidro Ranch

in Santa Barbara, CA and the Wrigley Estate in Avalon, CO. Most recently, Mayumi was the Lead Pastry Chef at the W Hotel in Seattle, WA.



JOHN HACKER has been appointed as Assistant General Manager & Bar Manager of ABC's Stores' newest venture Dukes Lane Market & Eatery located in Waikīkī. The multi-faceted marketplace will offer a wide range of products and dining experiences with a strong commitment to local sustainability.

John Hacker was born in Okinawa, but raised on O'ahu where he graduated from Admiral Arthur W. Radford High School. He has a B.A. in Broadcast and Electronic Communication Arts, Interactive Media, Web Design & Production from San Francisco University. However, John's burgeoning interest in wine and the culinary arts took his professional career in a completely different direction.

While attending SFSU, John worked at acclaimed East Bay restaurant, *Va de Vi Bistro and Wine Bar* where he navigated his way through several front-of-the-house

positions including server, bartender, and floor manager. When sister restaurant *Pres a Vi* opened in San Francisco in 2006, John was tapped to take on the role of Assistant General Manager.

John has held positions at several celebrated California restaurants including *Oliveto* (Oakland), *Ono Maze* (Walnut Creek), *Esin* (Danville), and Michelin-starred *One Market* (San Francisco). John was most recently Bar Manager at *Esin Restaurant* where over the past 6 years he helped earn many awards including Bay Area 'Top 100' from Diablo Magazine and a #2 rating for 'Best Restaurant in the East Bay' from Open Table. He recently took on the additional challenge of Project Manager at the San Francisco based online start-up Urban Bar Pro which specializes in the import and marketing of specialty bar tools and products.

John is looking forward to his new role as Assistant General Manager and Bar Manager at Dukes Lane Market and Eatery as a member of the opening team. He is delighted to have returned home to O'ahu, once again, along with his wife, Jeannie, and their family. John is eager to share his passion for great food, wine, and cocktails with his Island clientele and all visiting enthusiasts.







ALA MOANA CENTER TO HOST 26TH ANNUAL FOURTH OF JULY CELEBRATION

HONOLULU, HAWAI'I – For the 26th consecutive year, Ala Moana Center will host its signature Independence Day celebration, including Hawai'i's largest Fourth of July fireworks show. From July 1 - 4, shoppers can enjoy four days of exclusive savings, live entertainment from Hawai'i's top musicians, and a chance to win roundtrip airfare for two to fly anywhere in the U.S. Ala Moana Center's annual Fourth of July celebration will culminate with a stunning fireworks show at Ala Moana Beach Park, a must-see event for locals and visitors.

Fireworks Spectacular

Consistently rated one of the top 25 fireworks shows in the country, Ala Moana Center's Fourth of July fireworks display will launch from three separate platforms at Ala Moana Beach Park. Free and open to the public, the fireworks spectacular will begin on Tuesday, July 4 at 8:30 p.m. Spectators can tune in to FM 92.3 KSSK for a live soundtrack that will accompany the show.

Freedom to Fly Sweepstakes

Shoppers will have a chance to win Ala Moana Center's Fourth of July **Freedom to Fly** Sweepstakes. The grand prize includes a roundtrip airfare for two to fly anywhere in the U.S. courtesy of United Airlines Ala Moana Center Ticket Office. Visit Ala Moana Center's Facebook page at <u>Facebook.com/AlaMoanaCenter</u> and comment on the sweepstakes post on the timeline. NO PURCHASE NECESSARY. Open to U.S. residents, age 18 or older. Entry dates: June 26 - July 4, 2017. Limit one entry per person. Approximate Retail Value: \$1,500. For official rules, please visit <u>AlaMoanaCenter.com</u>.

Entertainment

Shoppers can enjoy live entertainment by some of Hawai'i's hottest musicians at Ala Moana Center's two main stages throughout the holiday weekend from July 1 - 4.

20% Savings Pass

Ala Moana Center will offer a 20 percent Savings Pass, valid July 1 - 4 at more than 60 participating stores. Visit AlaMoanaCenter.com to print out a pass or pick one up at locations throughout the Center including Ala Moana Center's Guest Services located on Street Level 1, Center Court near the Makai Market Food Court. Use the Savings Pass to receive 20 percent off the purchase of one regular-priced item per person, per store, per day. The Savings Pass cannot be combined with any other offer or promotion. Excludes previous purchases and gift cards. May be applicable to select items only. Additional restrictions may apply. No substitutions, rain checks or cash value issued.

Fourth of July Hours

Ala Moana Center will have special hours of operation on Tuesday, July 4. The Center will be open from 9:30 a.m. - 7 p.m. The Makai Market Food Court will be open from 8 a.m. - 8 p.m.

Fourth of July Parking and Transportation

Shoppers should be advised of the following parking and transportation updates that will be in effect on Tuesday, July 4. The Ala Moana Building (Bank of Hawaii) and Ala Moana Pacific Center (Shokudo Building) will offer free parking after 1 p.m. Visitors leaving Ala Moana Center should exit toward the mauka side of the property. All exits along Ala Moana Boulevard will be closed. Both Ala Moana Boulevard and Kona Street will be closed by 8 p.m. The Mauka Trolley Depot and Bloomingdale's Trolley Depot will close at 6:30 p.m. The Ala Moana Boulevard Trolley Depot will close at 7:30 p.m.





CALENDAR ADVISORY

ALA MOANA CENTER NOW FEATURING LIVE ENTERTAINMENT IN THE CENTER'S EWA WING

- Shoppers can enjoy authentic Hawaiian music, daily at the Shirokiya Stage -

Adding to its diverse array of free entertainment, Ala Moana Center is now offering daily, live Hawaiian music in the Center's Ewa Wing. Located at the new Shirokiya Stage on Mall Level 2, shoppers can enjoy authentic Hawaiian songs that reflect the island's diverse culture and traditions. Featured musicians will include Brandon Serrano and Shoji Ledward.

WHAT: Live Hawaiian Music

WHEN: Daily from 5 p.m.-6 p.m.

*Schedule is subject to change

WHERE: Ala Moana Center

Shirokiya Stage

Mall Level 2, Ewa Wing

In addition, Ala Moana Center will continue to present the Ala Moana Hula Show, a free, 20-minute production featuring both kahiko (traditional) and modern hula, held Monday through Saturday at 1 p.m. at Centerstage. Shoppers can also enjoy the Ala Moana Center Keiki Hula Show at Centerstage, every Sunday at 1 p.m.

For more information about Ala Moana Center events and entertainment, please visit www.AlaMoanaCenter.com. Follow Ala Moana Center on Twitter@AlaMoanaCenter, Facebook, and Instagram@AlaMoanaCenter.



LET'S CELEBRATE HAWAI'I'S KEIKI

Aloha Festivals Seeks Applicants – Hōkū Mālamalama, 2017 Oʻahu Royal Court and Parade Participants

The annual Aloha Festivals, now in its 71st year, is one of Hawai'i's most highly regarded and oldest cultural celebrations, integrating the traditions and cultures of the Islands through music, dance, cuisine and art.

In years past, Aloha Festivals has honored and recognized some of Hawai'i's most celebrated traditions and pastimes – hula, pā'ū riding, music, ocean voyaging, the Hawaiian art of featherwork, paniolo and lei making, to name a few.

This year, Aloha Festivals celebrates the love for Hawai'i's children with "He Lei Aloha Ke Keiki – Children Are Our Garland of Love."

Aloha Festivals wants to recognize Hawai'i's keiki, the Hōkū Mālamalama (shining or radiant star) in our Island community, in the Aloha Festivals Floral Parade. The festival is looking for student groups that have achieved high honors in a local or national academic, sports or performing arts competition – e.g. robotics, mathematics, art, creative writing, hula, soccer, music, etc.

If your school has a group that is interested in participating, please complete the "Hōkū Mālamalama" application on the Aloha Festivals website.

In addition, Aloha Festivals is accepting applications for participants in the 2017 O'ahu Royal Court and Aloha Festivals Floral Parade.

2017 Aloha Festivals O'ahu Royal Court:

Applicants are currently being sought for the positions of *mō'i kane* (king), *mō'i wahine* (queen), *kamāli'i kane* (prince), *kamāli'i wahine* (princess) and other court members of the 2017 O'ahu Royal Court. Applicants must be of Hawaiian ancestry and, if selected, are expected to make various appearances during their reigning year, from September 2017 to August 2018. King and queen applicants must be 35 years of age or older; prince and princess applicants must be 16 to 20 years old. Scholarships will be awarded to the chosen prince and princess to further their education after high school. In addition, court members also are being sought to fill attendant positions.

Interested applicants for the O'ahu Royal Court must complete an application form and provide both a headshot and full-length photo, as well as proof of Hawaiian ancestry.

2017 Aloha Festivals Floral Parade:

Participants are being sought for the 2017 Aloha Festivals Floral Parade, which takes place on Saturday, September 30 at 9 a.m. The parade starts at the Ewa end of Ala Moana Park and runs down Ala Moana Boulevard and Kalākaua Avenue, and ends at Kapi'olani Park. Marching bands, floral floats, decorated vehicles, specialty car or marching units, and $p\bar{a}'\bar{u}$ (long-skirted) and equestrian units are welcome.

Applications:

Hōkū Mālamalama, Royal Court and Parade applications must be received and/or postmarked by Friday, June 30 to the following – Aloha Festivals (Hōkū Mālamalama, Royal Court or Parade) Committee, 2250 Kalākaua Avenue, Suite 315, Honolulu, HI 96815; or emailed to 22hwnkane@gmail.com and parade.lady001@gmail.com.

Applications can be found at www.alohafestivals.com (click "participate").

For more information about these opportunities, please contact Charles Kapua at 22hwnkane@gmail.com or Antoinette Lee at parade.lady001@gmail.com.







bills Hawaii GM Eki Locke poses with Yelp CEO Jeremy Stoppel man, above, at Yelp HQ in San Francisco, Locke was invited by Yelp to be a VIP guest at an elite gather ing of social media savvy business leaders from across the nation. Locke said he was honored to be selected by Yelp and really enjoyed his discussions with Stoppelman and the creative discussions during his week there.



2017 HAWAII GREEN BUSINESS AWARD

bills Hawaii is very proud to have been one of only two restaurants honored with the Hawaii Green Business Award for 2017. bills received the award on May 17th from Gov. David Ige and representatives from the Hawaii State Energy Office, HLTA, and the Dept. of Health, in a special ceremony.

bills Hawaii has been committed to reducing their carbon footprint and being responsible stewards of the environment since they opened in 2014.

bills hawaii 280 beachwalk ave

breakfast 7-11am lunch 11am-5pm happy hour 3-6pm dinner 5-10pm

> billshawaii.com 808.922.1500



A Fundraiser for the Hawaii Professional Firefighters Foundation

honoring



presents

MĀLAMA 2017

Wednesday
June 21, 2017
5:30 -9:00 p.m.
The Willows
901 Hausten Street



GUY MIYASHIRO

President

Guy Miyashiro & Co.



SHELLEY WILSON
President and CEO
Wilson Homecare
&
KELVIN BLOOM
CEO

Aqua-Aston Hospitality

Ku Kia'i



DR, KŪHIŌ ASAM
Executive Director
Lunalilo Home



Purchase your tickets today! \$150 per person • \$1,200 for table of 8 VIP tables also available!

Tel. 949-1566

info@hawaiifirefightersfoundation.org

featuring

HENRY KAPONO & FRIENDS

Kū Kiaʻi (firefighters)
Emcee Al Waterson
The Willows Buffet
Wine Tasting
Silent Auction
\$5 Photo Booth
Firefighter Cookbook Sale
ENTER TO WIN
A Trip for 2 to Las Vegas!!!



Royal Hawaiian Center Bldg. B. Level 1 Validated Parking www.illupino.com

IL LUPINO

Reservations: 808.922.3400 opentable.com

FATHER'S DAY MENU

BRUNCH

7:30 a.m.~2:30p.m.

MACADAMIA NUT PANCAKES

Macadamia nut Pancakes, thick cut bacon, maple syrup, Mascarpone whipped cream 16

SHORT RIB BENDEDICT

Sherry Braised Short Ribs, asparagus, poached egg, Hollandaise sauce 18

FILET MIGNON BENEDICT

Filet Mignon, Mushrooms, poached egg, Hollandaise sauce 19

UOVA AL FORNO

Baked eggs, mushrooms, Fontina cheese, Pancetta, Cream

11:30 a.m.~10:30 p.m.

KALE & STRAWBERRY SALAD

Kale, strawberry, goat cheese, olives, Parmesan croutons, heirloom cherry tomatoes, pistachio 15

LANGUSTINI ALLA GRIGLIA

Grilled Langistine, Extra Virgin olive oil, Parsley 17

ARAGOSTA DI BRUCHETTA

Puglese bread, Lobster, Aioli, Cucumber, chives 14

RAVIOLI DI SPINACI

House made spinach ravioli, Pomodoro 22

CIOPPINO

Mussels, Clams, Scallop, Shrimp, Langustine, Calamari, Fresh catch of the day, Pomodoro sauce, white wine, garlic 44

VITELLO AL MARSALA

Veal chop, mushroom marsala gravy, 48

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



JUNE 2017 Entertainment

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				01	02	03
				Robi Kahakalau 4:30 5:30p Kawika Kahiapo 6:30 9:30p	Christian Yrizzary 4:30 5:30p Ka Hehena 6:30 - 9:30p	Donald Kaulia 4:30 - 5:30p Kamakakehau Fernandez6:30-9:30p
04	05	06	07	08	09	10
Brother Noland 6:30 9:30p	Sean Naauao 6:30 9:30p	Puuloa 6:30 - 9:30p	Ben Vegas 4:30 5:30p Mike Kaawa 6:30 9:30p	Robi Kahakalau 4:30 5:30p Kawika Kahiapo 6:30 9:30p	Christian Yrizzary 4:30 5:30p Ka Hehena 6:30 - 9:30p	Alx 4:30 - 5:30p Manoa DNA 6:30-9:30p
11	12	13	14	15	16	17
Waimanalo Sunset Band 6:30 9:30p	Sean Naauao 6:30 9:30p	Puuloa 6:30 9:30p	Ben Vegas 4:30 5:30p Mike Kaawa 6:30 9:30p	Robi Kahakalau 4:30 5:30p Kawika Kahiapo 6:30 9:30p	Christian Yrizzary 4:30 5:30p Ka Hehena 6:30 - 9:30p	Kamakakehau 4:30 - 5:30p Kuana Torres Kahele 6:30 - 9:30p
18	19	20	21	22	23	24
Maunalua 6:30 9:30p	Sean Naauao 6:30 9:30p	Puuloa 6:30 - 9:30p	Ben Vegas 4:30 5:30p Mike Kaawa 6:30 9:30p	Robi Kahakalau 4:30 5:30p Kawika Kahiapo 6:30 9:30p	Christian Yrizzary 4:30 5:30p Ka Hehena 6:30 - 9:30p	Chris Mercado 4:30 - 5:30p Puuloa 6:30-9:30p
25	26	27	28	29	30	
Waipuna 6:30 9:30p	Sean Naauao 6:30 9:30p	Puuloa 6:30 - 9:30p	Ben Vegas 4:30 5:30p Mike Kaawa 6:30 9:30p	Robi Kahakalau 4:30 5:30p Kawika Kahiapo 6:30 9:30p	Christian Yrizzary 4:30 5:30p Ka Hehena 6:30 - 9:30p	
						*Artist and times may change without notice.



Father's Day



BBQ BRUNCH BUFFET SUNDAY, JUNE 18TH 8AM-2PM

Served with choice of brewed coffee, tea or soft drink.



Selections

mixed green salad

croutons, shaved parmesan, cherry tomatoes, cucumbers, mushrooms, shaved red onions; olives, honey dijon, ranch, balsamic vinaigrette

> potato mac salad fresh sliced fruits & berries chinese chicken salad

shrimp cocktail cocktail sauce, lemon wedges ahi limu poke & tako poke

taro rolls



SAVE ROOM FOR DESSERT!

famous M.A.C. daddy pancake station

with ten toppings

mini cake bites | lemon bars | brownie tartlets warm bread pudding with crème anglaise assortment of breakfast pastries

AND MORE!

ACTION **STATIONS**

made-to-order omelets herb & salt crusted prime rib of beef au-jus, creamed horseradish

roasted leg of lamb rosemary-garlic demi glace



Selections

spicy honey bbg baby back ribs kalbi short ribs

M.A.C. fried chicken with country gravy kalua pork benedict poached eggs,

sriracha hollandaise sauce, lomi lomi tomatoes scrambled eggs sautéed onions, bell peppers, mushrooms, shredded cheese

smoked bacon | chicken apple sausage

pan-seared catch of the day citrus-wine butter sauce.

capers, mushrooms & parsley

loaded garlic mashed potatoes bacon, green onions,

sour cream, shredded cheese

steamed rice | sautéed vegetables

PRICE

Adults \$49* | Keiki 5-12 yrs \$23* | Under 5 yrs Free

*Does not include tax or gratuity



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.

Happy Father's Day

All dads will receive a \$10 Noi Thai gift certificate with the purchase of any regular lunch or dinner entree on June 18th!

And for the perfect gift, consider our beautifully presented Gift Cards for dad, too!



THE MODERN HONOLULU

A COSMOPOLITAN LIFESTYLE HOTEL

THE MODERN HONOLULU LEADERSHIP TRANSITION CONTINUES ELEVATION OF LUXURY, LIFESTYLE HOTEL

HONOLULU – THE MODERN HONOLULU today announced the appointment of Douglas Rucker as Managing Director. Rucker, a former Maui hotelier, will transition into his new role with assistance from Kelly Hoen, who is leaving THE MODERN to take on a new opportunity in Hawaii's hotel industry.

A longtime tourism and hospitality industry leader, Rucker brings extensive and diverse operational expertise in managing luxury hotels, vacation rental ownership, timeshare resorts and private clubs in Hawaii and on the mainland.

Rucker was general manager of Aston Hotels & Resorts Hawaii's The Whaler on Ka'anapali Beach in Lahaina, Maui. He currently serves as Managing Director of Human Hospitality Advisors, a consortium of hospitality leadership consultants. In this capacity, he has provided strategic leadership, consulting and operational



implementations for resort owners and operators. Rucker also has served in various leadership positions with several resorts in Florida, including Ocean Reef Club in Key Largo; Hawk's Cay Resort-Marathon in Duck Key; South Seas Plantation on Captiva Island; and Sundial Beach and Golf Resort on Sanibel Island.

"We are excited to welcome Douglas to THE MODERN HONOLULU family," said Eric Hamaguchi, Business Development and Government Relations Director.

"Douglas has the broad expertise in hospitality industry management that will ensure THE MODERN HONOLULU continues to deliver on our brand promise as Honolulu's only full-service Modern luxury, lifestyle hotel."

Rucker, whose appointment takes effect immediately, will spend the next two weeks working with Hoen to ensure a smooth transition of leadership, projects and special assignments. Hoen's last day at the MODERN will be May 26.

- "We appreciate the tremendous leadership Kelly brought to THE MODERN, and her focus on fostering a service culture that defies convention and transcends across Hawaii's changing hospitality industry. We wish her all the best in her next venture," said Hamaguchi.
- "My time at THE MODERN has been one of the most rewarding experiences and I am so grateful to have had the opportunity to work alongside such an amazing and dedicated team," said Hoen, who joined THE MODERN in December 2014.
- "THE MODERN is a gem in the heart of urban Honolulu, and the entire staff brings a perfect mix of professionalism, energy, excitement and aloha all of which translates to the ultimate guest experience. I will miss working with THE MODERN team, and I know they will continue to elevate this wonderful hotel to the next level."





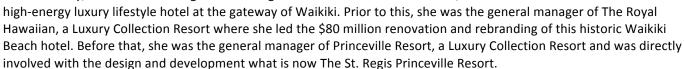
Outrigger Resorts welcomes Kelly Hoen as area GM

HONOLULU – Outrigger Enterprises Group announced today that Kelly Hoen has been appointed the area general manager for Outrigger's two iconic beachfront properties in Waikiki – Outrigger Reef Waikiki Beach Resort and Outrigger Waikiki Beach Resort.

In this role, she is responsible for sustained operational excellence at both properties, as well as direct oversight of sales strategy, market planning and revenue management. The position also includes day-to-day leadership at Outrigger Reef Waikiki Beach Resort, serving as its on-property general manager.

"Kelly's track record for successfully repositioning hotels and resorts in Hawaii is unrivaled; her breadth of expertise and passion for excellence provide immense value for Outrigger as we undergo our Waikiki reinvestment and redevelopment strategy," said Paul Richardson, chief operating officer of Outrigger Enterprises Group.

Hoen brings more than two decades of luxury hotel leadership to Outrigger Resorts. Most recently, she served as the general manager for The MODERN HONOLULU, a



A native of Hawaii, Hoen attended La Pietra Hawaii School for Girls in Honolulu, then went on to receive her bachelor of fine arts from Stephens College in Columbia, Missouri. She has a penchant for professional development and holds the reputation of being one of the best mentors in Hawaii's hospitality industry. She is a member of the La Pietra board of trustees, a member of the Aloha United Way board of directors, a member of the Easter Seals Hawaii board of directors and is the past chairperson of the Hawaii Lodging and Tourism Association board of directors.



FRIDAYBBQ BUFFET

Adults (13 and over) **\$49.95**

Children (5-12 years) **\$24.95**

Every Friday
5:30pm-9:00pm
RAINBOW LANAI
Rainbow Tower

Prices are exclusive of sales tax and gratuity

SALAD BAR

Build your own Super Salad Creation with a variety of fresh, sliced vegetables, assorted toppings and dressings

COLD SELECTION

- Seafood Pasta Salad
- Island Style Potato Salad
- Au Inamona Poke
- Chilled Snow Crab Legs
- Futomaki & California Rolls
- Peel and Eat Shrimp

HOT ENTRÉES AND SIDES

- Pineapple Bourbon Glazed Ham
- Sweet and Sticky Huli Huli Chicken
- Sake Ginger Braised Pork
- Grilled Pacific Blue Marlin with Tomato Papaya Jam
- Seafood Curry
- Japanese Fried Rice
- Maui Onion Smashed Potatoes
- Cast Iron Roasted Aloun Farm Vegetables

CARVING STATION

Kiawe Smoked Prime Rib

CHEF AMANDA'S AMAZING DESSERTS

Enjoy a variety of delicious desserts created by Chef Amanda and her amazing team.

KIDS BUFFET

Kids can enjoy all of the buffet selections and choose from their own favorites at our Kids Buffet:

- · Vegetable Crudité, Ranch Dressing
- Dinosaur Chicken Tenders
- Corn Dogs
- Pizza Bites
- Tater Tots with Nacho Cheese Sauce
- String Cheese
- · Corn Cobbett's
- Jell-0
- Ketchup, Sour Cream, Bacon Bits, BBQ Sauce
- Build Your Own Cupcake Station









WELCOMING BANÁN



We're going bananas this summer at Royal Hawaiian Center with the opening of Banán, the business co-founded by Matt Hong, Zak Barry, Luke Untermann and Galen McCleary, that turns locally grown bananas and other island grown ingredients into dairy-free soft serve ice cream. The company's first Waikīkī Beach shop will be located on Level 1, Building C in the beach access alley way on the Diamond Head Side of the Center.

"Bananas represent the heart of Banán," said Matt Hong, Co-Founder. "Every banana we use is grown in Hawai'i, along with many of our other fruits, veggies and spices. We are excited to be sharing our eating philosophy with visitors in the heart of Waikīkī.

Banán has two other locations, its original food truck spot on

Monsarrat Avenue and a store front on University Avenue. The Royal Hawaiian Center shop will offer many of its popular Banán creations such as **Original**, **Amazon**, **Chunkadelic**, and the **Riss Moore**, named after 3-time women's world surfing champion Carissa Moore, all served in a cup, a bowl, or a papaya boat. The shop will also serve smoothies and local cold-brew coffee.

"We are delighted to bring another locally owned and operated business into Waikīkī," said Marleen Akau, VP, General Manager of Royal Hawaiian Center." Their flavorful choices of soft served treats will appeal to our international and mainland visitors.



DISNEY VACATION CLUB

Disney Vacation Club opened its newest Waikīkī showroom on May 22, 2017. The 1,345 square foot showroom, located in Building C, Level 3, will serve as an information and staging area for guests interested in tours of Aulani, Disney Vacation Club Villas in Ko Olina. In addition to the showroom, Disney Vacation Club will have a kiosk on the ground level of Building C, between Forever 21 and The Cheesecake Factory.





PROMOTIONS



FATHER'S DAY

at Royal Hawaiian Center

Celebrate him with thoughtful gifts that will make his day! Find classic timepieces, tech accessories & cool styles just for Dad at RoyalHawaiianCenter.com/giftguide.





FOLLOW US

and become a member of our 'Ohana!



@RoyalHawaiianCenter





JUNE PAU HANA HAWAIIAN NIGHTLY ENTERTAINMENT IN THE ROYAL GROVE, 6–7PM



Tuesdays Lehua Kalima & Shawn Pimental

Lehua is a member of the award-winning group, Nā Leo Pilimehana. After 19 albums and 20 Na Hoku Hanohano awards, they continue to record and perform throughout the world. Shawn Pimental is a Hōkū award-winning producer who has worked with many familiar names in the studio as a musical director, including Nā Palapalai, Keali'i Reichel, and more.



Wednesdays Malu Productions

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

Thursdays Waipuna

Waipuna's eclectic musical backgrounds and similar musical taste has led to the development of a unique sound. After the release of their critically-acclaimed first album, Mana'o Pili, the duo, now trio, has been blessed with the opportunity to share their music with Hawai'i and beyond.



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.

Saturdays Hula Kahiko

A performance of ancient Hawaiian dance by a local hālau hula (school of Hawaiian dance). This month we feature Hālau 'Ōlapakūikala'i 'O Hōkūalani, Kumu Hula, Hōkū Nihipali.



HELUMOA HALE



Visit or call, 808-922-2299, for the most updated information about our cultural lessons and special events, receive a one-of-a-kind gift with an eligible purchase, or relax in our Heritage Room and learn about the rich history of Helumoa. He mai!



HULA KAHIKO

The Royal Grove Saturdays at 6PM

Hālau '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.





SPECIAL LEI MAKING CLASS

The Royal Grove Friday, June 9, 10AM

Join us and help fashion a 30-foot lei as part of the annual King Kamehameha Celebration Lei Draping Ceremony. This lei will adorn the statue of King Kamehameha I at Ali´iōlani Hale in Downtown Honolulu. The Lei Draping Ceremony begins at 3pm.

We will still hold our regular Friday Lei Making Class at 1pm on the 3rd level of Building B. Guests may fashion one individual lei to take with them as part of this class.

UPCOMING EVENTS

June 10, 9AM-12PM

101st Annual King Kamehameha Celebration Floral Parade

June 13, 1-2PM

University of Texas at Arlington Jazz Orchestra

June 14, 2:30-3:30PM

National Guard Band perform, Hawaiian Combo June 14 & 21, 5-8PM

Kāhili workshop

June 17, 11AM

Kirakira-Hikaru Arts Japan

June 17, 5PM

Ka Hale 'Ī O Kahala Hālau

June 24, 5-8:30PM*

Hanohano Helumoa Quarterly Concert *Tentative event

Inne • June 2017

Po'aono Saturday	3 1P Lei Making B3 6P Hālau Kaululaua'e G1 7P Rock-A-Hula G1	10 9 AM Kamehameha Parade 1P Lei Making B3 6P Hālau Kaululaua'e G1 7P Rock-A-Hula G1 730P Jazz Concert G1	17 11 AM Kirakira- Hikaru Arts Japan Hikaru Arts Japan 1 p Lei Making B3 3P Ka Hale T O Kahala Hālau G1 6P Hālau Kaululaua'e G1 7P Rock-A-Hula G1	24 1P Lei Making B3 6P Hālau Kaululaua'e G1 SP Hanohano Helumoa Concert Series #2 G1 7P Rock-A-Hula G1	Location Information: A1 - Bidg. A, 1st floor FC - Bidg. B, 2nd floor B3 - Bidg. B, 3rd floor G1 - The Royal Grove HH - Helumos Hale
Pō`aluna Friday	2 10A Hula, G1 11A Lomilomi B3 12P ' Ukulele HH 1P Lei Making B3 6P Hökü Z G1	9 AM Special Lei Making G1 10A Hula, G1 11A Lomilomi B3 12P ' Ukulee HH 1P Lei Making B3 No evening music Pan Pacific Block Party	16 10A Hula, G1 11A Lomilomi B3 12P 'Ukulale HH 1P Lei Making B3 6P Kūpaoa G1	23 10A Hula, G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P Küpaoa G1	30 10A Hula, G1 11A Lomlomi B3 12P 'Ukulele HH 1P Lei Making B3 6P Küpaoa G1
Po`ahā Thursday	12P ' Ukalele HH 1P Lsuhoja B3 6P Josh Tatofi G1 7P Rock-A-Hula G1	8 12P ' Ukalele HH 1P Lauhala B3 6P Josh Tatofi G1 7P Rock-A-Hula G1	15P ' Ukalele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1	22 12P ' Ukulele HH 1P Lsuhala B3 6P Waipuna G1 7P Rock-A-Hula G1	29 12P · Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1
Pō`akolu Wednesday		7 11A Lomilomi B3 12P Ho' okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1	14 FLAG DAY 11A Lomilomi B3 112P Hoʻokani Pila G1 1P Lauhala B3 230 National Guard Band G1 4P Hula G1 5 PM Kähili Wkshp. 6P Malu G1	21 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhala B3 4P Hula G1 5 PM Kähili Wkshp. 6P Malu G1	28 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhaia B3 4P Hula G1 6P Malu G1
Pō`afua Tuesday	For updated information call, Helumoa Hale Guest Services (808) 922-2299	6 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1	13 9:30A Quilting FC 10A Hula G1 12P ' Ukulele HH 12 Lauhala B3 1 Ph U of Texas Jazz Orchestra G1 6P Shawn & Lehua G1 7P Rock-A-Hula G1	20 9:30A Quitting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1	9:30A Quiting FC 9:30A Quiting FC 10A Hula G1 12P `Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1
Pō akafii Monday	Subject to change or cancellation without notice.	5 104 Hula G1 114 Lomilomi B3 10 Lei Making B3 3:30 P Keiki Hula G1	12 106 Hule G1 116 Lomilomi B3 19 Lei Making B3 3:30 P Keiki Hula G1	19 10.6 Hula G1 11.6 Lomilomi B3 1.9 Lei Making B3 3:30 P Kelki Hula G1	26 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 3:30 P Kelki Hula G1
La Pule Sunday	ROYAL HAWAIIIAN	4	Pan Pacific Parade	18 Father's Day	25

The Royal Hawaiian, A Luxury Collection Resort to feature famed entertainer Melissa Manchester

Grammy Award-winning singer/songwriter Melissa Manchester is set to perform for one night on Friday, June 23 in the historic Monarch Room of The Royal Hawaiian, a Luxury Collection Resort.

Manchester is an honorary artist-in-residence at Citrus College in Los Angeles, where she just recorded her 21st studio album "The Fellas," a tribute to singing icons like Frank Sinatra, Nat Cole, Johnny Mathis and Tony Bennett. She'll be performing alongside the college's big band, the *Blue Note Orchestra*, which is comprised of student musicians. Manchester is known for her chart-topping hits, "Don't Cry Out Loud," and "Through the Eyes of Love." The native New Yorker got her start at the age of 17, and soon

after, she found herself backing up Bette Midler as a founding member of the Harlettes and studying songwriting with Paul Simon at New York University.

The Blue Note Orchestra has been performing in the islands for the past 23 years at the Sheraton Waikiki and The Royal Hawaiian, a Luxury Collection Resort. The orchestra is directed by Robert Slack, a renowned trumpet player and musician, who has played with the likes of Paul Anka, Trisha Yearwood, and late musicians such as Buddy Rich, Whitney Houston and Ella Fitzgerald. The orchestra is made up of performing arts students who have dedicated their time to creating a memorable evening of classic American songs.



Manchester's concert is the first in the series of events at the resort known as *Only at the Royal Events*. The concert begins at 8 p.m. with no-host cocktails beginning at 7 p.m. on the Monarch Terrace. Event parking will be available for \$10 for self-parking and \$15 for valet parking. A portion of the proceeds from the evening will be donated to Susan G. Komen Hawaii, which works to save lives by meeting the most critical needs in Hawaii's community, and by investing in breakthrough research to prevent and cure breast cancer. Friday, June 23 is also National

Tickets for the concert can be purchased at Honolulu Box Office, and prices are as follows:

\$95 – VIP Meet & Greet, Table seating directly in front of stage and includes access to invite-only after-concert meet and greet session with Melissa Manchester.

\$75 - Premium Seating, Front two rows of theater section.

Pink Day, a perfect time to dress in pink and attend the concert.

\$55 - General Admission, Theater section.

Dinner & Show Packages

In addition, guests can select a complete package with a three-course, prix fixe dinner at the award-winning Azure Restaurant at 5:30 p.m. The Dinner & Show Package with VIP is \$200 per ticket, while Premium seating with dinner costs \$180 per person. The Azure dinner menu includes the choice of a starter: Big Island salad featuring Hirabara Farms' baby lettuce, fern shoots, Hamakua mushrooms, heirloom radish, and tomatoes with honey and balsamic vinaigrette, *OR* Pier 38 smoked fish chowder with Hamakua corn, lup cheong, and "oyster cracker." The main dish is a Hawaii Rancher's ribeye steak and lobster with creamed kale, Hamakua mushrooms, creamy Yukon potatoes, crispy shallots in a red wine sauce. The dessert is a chocolate cake, and the dinner comes with one glass of house wine.



Southern Barbecue Meets the Hawaii Summer at the Second Annual Honolulu BBQ & Blues Festival

Event features cooking classes and savory BBQ from Myron Mixon, the world's top barbecue chef

Savory southern barbecue returns to the islands for an unforgettable summer event – the Second Annual Honolulu BBQ & Blues Festival at Hilton Hawaiian Village Waikiki Beach Resort. Following a sold-out 2016 inaugural festival, the island's best barbecue event returns where visitors and locals alike will learn about and savor the barbecue creations of celebrity chef and the "winningest man in barbecue," Pitmaster Myron Mixon. Mixon has won more barbecue competitions than anyone else in the world. He is a four-time world barbecue champion with over 200 grand championships and is the host of "Smoked," executive producer and co-host of "BBQ Rules," and star of two other hit television shows "BBQ Pitmasters" and "BBQ Pitwars" on Discovery's Destination America. Mixon is also the New York Times bestselling author of "Smokin' with Myron Mixon" and "BBQ Rules." Keeping it a true Father's Day weekend event, the pitmaster will be joined by his son, Michael Mixon, host of the new Food Network show "BBQ Rig Race." The festival begins with cooking classes offered over two days, and culminates in the Second Annual Honolulu BBQ & Blues Festival.

Cooking Classes with Myron Mixon

Myron Mixon's cooking classes attract worldwide attention, and now Oahu visitors and residents will also have the chance to take their backyard game to another level. Since last year's cooking classes sold out, Hilton Hawaiian Village will offer the same class on two days with the world's most talented barbecue master. Attendees will glean the knowledge and practical know-how from Mixon's years of experience and award-winning barbecue dishes. All class members will learn step-by-step how to prepare ribs, chicken and traditional southern sides while Mixon provides guidance and input along the way. Then, guests will enjoy their delicious barbecue creations and mingle with the pitmaster himself.

When: Thursday, June 15 & Friday, June 16

5-8 p.m.

Where: Hilton Hawaiian Village Waikiki Beach Resort, Honolulu Suite (2nd floor Tapa Tower)

2005 Kalia Road, Honolulu, HI 96815

Tickets: \$250 per person

*Ticket includes cooking class, dinner, two drink tickets and two VIP tickets to the Honolulu BBQ

& Blues Festival on Saturday, June 17.

Second Annual Honolulu BBQ & Blues Festival

The warm Hawaiian summer and a spread of true southern barbecue dishes will create one incredible evening for the Second Annual Honolulu BBQ and Blues Festival. Pitmaster Myron Mixon, along with the Hilton Hawaiian Village's skilled culinary team, will present stations featuring brisket, barbecue chicken and many other barbecue favorites. Guests can peruse the Great Lawn as the sun sets and the music heats up with Hawaii's legendary blues virtuoso Willie K headlining the evening's entertainment. Joining the stage will be other top artists including John Akapo; Haleiwa Slim and the Trailer Park Romeos; and Lightning Larry Dupio.

When: Saturday, June 17

5-9:30 p.m.

Where: Hilton Hawaiian Village Waikiki Beach Resort, Great Lawn

2005 Kalia Road, Honolulu, HI 96815

Entertainment Lineup

4:15-5:15 p.m. – John Akapo

5:30-7 p.m. – Willie K

7:15-8 p.m. - Haleiwa Slim and the Trailer Park Romeos

8:15-9 p.m. - Lightning Larry Dupio

Tickets: General admission: \$35

General admission military (with Valid ID): \$25

VIP admission: \$50

VIP admission military (with valid ID): \$40

*General admission includes event access and one food item. VIP admission includes early event access at 4 p.m., one food item and one beverage.

Honolulu BBQ & Blues Festival - Special Rates & Deals

Limited rates, special menus and more will also be offered during this unforgettable summer weekend. Residents and visitors alike can elevate their barbecue experience with the following offers:

Kamaaina Rate

Residents with a valid Hawaii State ID can take advantage of a special kamaaina rate of \$179 on Saturday, June 16.

Summer Friday Night Buffet at Rainbow Lanai

The restaurant will feature a delicious Friday Night Buffet on June 16 featuring a selection of barbecue favorites along with an array of other entrees.

Barbecue at Tropics Bar & Grill

The resort's ocean side restaurant will continue the summer barbecue celebration with a selection of barbecue dishes added to the menu on Sunday, June 18.

Due to the high demand of the inaugural event, attendees to the cooking classes and/or the festival are encouraged to purchase tickets early before the events sell out. For more information and to purchase tickets, visit www.hiltonhawaiianvillage.com/bbg.

The Honolulu BBQ & Blues Festival is one of the Mele Mei series of events taking place April through June 2017. Featuring performances throughout the Hawaiian Islands, Mele Mei provides both residents and visitors a chance to immerse themselves in the islands' local music and culture. For more information on Mele Mei, visit www.melemei.com.





Additional 76 Kaiulani rooms added to Sheraton Princess Kaiulani inventory

Newly renovated rooms in the Kaiulani category have been added for a total of 1,140 rooms now available at the Sheraton Princess Kaiulani. The rooms are the most affordable in Waikiki for new rooms, and feature a limited view and a

private balcony, offering Sheraton's Signature Sleep Experience beds and modern conveniences such as flat screen TV with cable channels, a mini refrigerator, convenient charging stations with upgraded bathrooms. There are 60 double/doubles and 16 rooms feature king beds.

Rooms are 230 sq. ft. with 69 sq. ft. balcony. No rollaway beds allowed, and all rooms are non-smoking. Go to the hotel's website to book.



Splash Bar debuts new menu, Happy Hour at Sheraton Princess Kaiulani

Splash Bar, located in the heart of the Sheraton Princess Kaiulani, has unveiled it's a new, retro look with a new menu. It's a walk down memory lane

with tiki statues from Kon Tiki, the Tiki Bar at the Sheraton Waikiki from the late 1960s and 1970s.

Its Daily Happy Hour runs from 11 a.m. to 6 p.m. and features a different tropical cocktail each day for just \$8. Also during Happy Hour, domestic drafts at \$4, imported and craft drafts are \$5, and \$2 off all wines by the glass.

The menu also features Small Plates that can be paired with your favorite beverage at Splash Bar.



Don't miss Chef Aaron's PK Pupu Platter featuring a sampling of some of the best items such as Korean chicken wings, Kalua pork quesadillas, steamed edamame and ahi poke. And be sure to end your Splash Bar visit with Chef Cyrus' housemade desserts including the Princess Kaiulani's signature Tropical Napoleon.



SUNDOWN SUNDAYS WITH SKY WAIKIKI



This summer's ultimate sunset party is at SKY Waikiki, Rooftop Restaurant, Lounge & Nightclub. Every Sunday from June 4 through August 27, enjoy Happy Hour and half-off champagne specials all evening throughout the entire venue with live music and entertainment, hosted by DJ Ray Styles. Wind down the weekend with sunset party vibes: cool music, panoramic Waikiki views and delicious cocktails and social bites. Resort casual dress code is in effect – shorts, hats and slippers are welcome. For more information, visit skywaikiki.com.



TOP OF WAIKIKI ANNOUNCES JUNE REVOLVING SPECIAL



In the month of June only, enjoy a Japanese Cuisine-inspired 3-course \$55 prix fixe special created by the award-winning culinary team at Top of Waikiki. Start with a sumptuous Okonomiyaki, savory vegetable pancake with seafood tempura topped with sweet glaze and salad with Asian Goddess dressing. Then, enjoy the Kurobuta Pork Katsu with Curry Risotto: cheese and choy sum-stuffed Kurobuta pork katsu. Complete the evening with a Nihon Parfait – a green tea and kinako panna cotta parfait with mango gelee and azuki bean ice cream. For details and reservations, visit topofwaikiki.com.

About Top of Waikiki

Hawaii's only revolving restaurant, Top of Waikiki, has entertained guests in the heart of Waikiki for over 50 years. It features breathtaking sunset views of Waikiki Beach, Diamond Head and the Honolulu city lights with a full rotation completing every hour.

Top of Waikiki offers award-winning Hawaii Regional Steak and Seafood, prepared by Executive Chef Lance Kosaka. This three-tier restaurant is the perfect setting for all occasions, including romantic date nights, dinners with friends and family or private events. The restaurant revolves around an open, sitdown bar where guests can enjoy Waikiki's best happy hour and feel like they are at the top of Waikiki!

Top of Waikiki Hours of Operation

- Nightly 5pm 9:30pm
- Happy Hour Nightly 5pm 6:30pm at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at topofwaikiki.com or by calling (808) 923-3877
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza



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Executive Director Jan Yamane to retire from the Waikiki Business Improvement District Association (WBIDA); Jennifer Nakayama selected to succeed her

HONOLULU -- Waikiki Business Improvement District Association (WBIDA) Executive Director Jan Yamane announced she will be retiring on June 30, 2017.

Ms. Yamane started her tenure with WBIDA in January 2001, shortly after the nonprofit corporation was formed in September 2000 to augment basic City services in Waikiki via supplemental cleaning, landscape maintenance, hospitality and safety programs. She was named Executive Director in February 2002.

"Jan's leadership, dedication and commitment to the Waikiki community is amazing. Keeping Waikiki clean, safe, and attractive to visitors and residents is an enormous task. Through her passion for community betterment, she has accomplished this in partnership with City agencies and contracted service providers. On behalf of our Board of Directors, we are grateful for her service and wish her well in retirement," said Paul Kosasa, Chair.

A search for Ms. Yamane's successor was conducted by the Executive Committee of the Board with the assistance of Inkinen and Associates. "We are pleased to announce that we have selected Ms. Jennifer Nakayama to succeed Ms. Yamane effective June 16, 2017," said Eric Masutomi, Chair of the Search Committee. "Jennifer is an engaging leader, with an impressive record of managing complex projects and operations in both public and private sector positions she has held in California and Hawaii. Her appreciation for Waikiki and its significance to the cultural, economic and social fabric of the Islands was well-honed during her recent tenure at the Hawaii Convention Center. We look forward to the next chapter of WBIDA under her leadership," added Masutomi.

In conjunction with the change in administration of the Association, there will be a change in position titles. Ms. Nakayama will serve as President of WBIDA, and current Operations Manager, Brandon Barbour, will serve as Vice President of Operations. Mr. Barbour's expanded duties will include additional research and planning activities related to the WBIDA benchmarking program, and best practices of other business improvement districts for possible implementation in Waikiki.

About Jennifer Nakayama

Jennifer Nakayama is currently the Director of Operations for the Hawaii Convention Center. Previous positions include: Manager of Design & Engineering for SeaWorld San Diego/Blackstone Group; and Engineer with the San Diego County Water Authority. Nakayama earned a Bachelor of Science in Environmental Engineering from California Polytechnic State University San Luis Obispo; and a Master of Science in Civil Engineering from the University of California Davis.

About WBIDA

The Waikiki Business Improvement District Association (WBIDA) is a nonprofit corporation dedicated to creating a clean, safe, vibrant resort destination area reflective of its Hawaiian heritage that is attractive and welcoming to both visitors and residents, and contributes to the economic prosperity of Oahu, and the State of Hawai'i. WBIDA operations are funded by assessments on nearly 2,300 commercial property owners in the Waikiki Special District. For more information, please visit: www.waikikibid.org.

Wyndham Waikiki Beach Walk Plantation Tower Second Floor 227 Lewers Street Box 202

 227 Lewers Street
 Box 202
 Honolulu, Hawai'i 96815

 Ph: (808) 923-9243
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JUNE 4
JEFF RASSMUSEN

JUNE 18 Kapena



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Waikīkī Beach Walk® Plaza Stage

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BY WOLFGANG ZWIENER

