



WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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

Volume XVIII, No. 02

February 2017

WIA Board advances proposal for Waikīkī Transportation Management Association

In the last 15 years Waikīkī has experienced incredible new development and the revitalization has reestablished our reputation as one of the most exciting visitor destinations in the world. With this growth comes an increase in traffic, congestion, parking, loading and unloading issues that are a part of everyday life in Waikīkī. More activity and a finite amount of curb and street require better management to prevent chaos.

The Waikīkī Improvement Association (WIA) is committed to asserting a proactive position providing effective transportation management and improvements in Waikīkī. The WIA continues to work with the City to plan a high-quality transit link between Waikīkī and the rail terminus at Ala Moana. This initiative secured \$350,000 for a Waikīkī Regional Circulator Study (WRCS). Additionally, \$160,000 was contracted for a Waikīkī Traffic Study. Work on the studies began in December, 2011 and was completed in 2013. The City has already implemented some of the recommended changes, such as adding a pedestrian cycle to Lewers and Royal Hawaiian Ave intersections. In 2016 the city awarded a \$1 million contract to AECOM to prepare plans for implementation of the Waikīkī Regional Circulator.

WIA has acted on another of the WRCS recommendations by assuming the active role of a “Waikīkī Transportation Management Association (WTMA)” to work with the City and other Waikīkī stakeholders to improve access and to better manage traffic in Waikīkī. WTMA worked with stakeholders to revise the traffic

Continued on next page

Inside this issue:

- | | | |
|-----|--|---|
| 1-2 | WIA Board advances proposal for Waikīkī Transportation Management Assn | SKY Waikiki Valentine's Tasting for two |
| 2 | Jason Ito elected Chairman of the board for Waikīkī Improvement Association | Outrigger's Valentine's Day Vow Renewal |
| 3-4 | The Royal Hawaiian, A Luxury Collection Resort Marked 90 Years on February 1, looks ahead to next 90 years | Il Lupino – Happy Valentine's Day |
| 5 | The Royal Hawaiian, A Luxury Collection Resort marked 90 years with Grand Opening of Royal Hawaiian Bakery | Noi Thai – Valentine's Day Special Menu |
| 6-7 | Beachhouse at the Moana and Azure Restaurant roll out the red carpet for Valentine's | TR Fire Grill – Valentine's Special |
| 8 | First Comes Love, Then Comes M.A.C. | Wolfgang's Steakhouse – Valentine's Day Dinner |
| 9 | A new boutique esthetic salon, Mauloa Spa, opens at Aqua Aloha Surf Hotel | Bills – Waikiki Ohana offer |
| 10 | TR Fire Grill announces special Valentine's Day menu February 11-14 | Clean Water Honolulu |
| 11 | Moana Surfrider introduces new Afternoon Tea menu | Maui Brewing Co. Waikiki on tap to open |
| 12 | A timeless romance In each gift of Honolulu Cookie Company's 2017 Valentine's Collection | RHC Wedding Week Hawai'i |
| 12 | Hilton Hawaiian Village announces new Director of Revenue Management – Wholesale | Jamba Juice Hawaii now offers blended, meal replacement smoothies |
| 13 | Outrigger Hotels and Resorts announces management appointment | RHC Tiffany & Co |
| 13 | Fred Matthews appointed Account Director – Groups for Waikiki complex | Moana Surfrider February Round Up |
| 14 | Upcoming ALA MOANA Centerstage Shows: | HCC Green Efforts Certification |
| 14 | Waikīkī Hula Show at the Kūhiō Beach Hula Mound | Honolulu Festival Events |
| | | HonFest Volunteers |
| | | RHC Find what you love promotion |
| | | KKPG Calendar for February |
| | | WBW Na Mele Flyer for Feb-Mar |
| | | RHC Hula Kahiko |
| | | RHC Pau Hana Calendar |
| | | WBW Activities February Flyer |
| | | RHC Calendar for February |
- Attachments
Revell Newton and Mary Loy appointed to Outrigger's Waikiki beachfront resorts

... and MORE

Continued from front page

management on Royal Hawaiian Avenue creating a new signage plan, expanding the legal loading zone, increasing the capacity from one to five buses or trolleys.

A core group of private transportation businesses agreed to voluntarily fund the WTMA to provide guidance and support in developing a plan to better manage transportation within Waikīkī. It is now time to move forward with a permanent structure for the WTMA.

Legislation is needed to make the next step. The proposal is to create a WTMA Special Improvement District (SID). The approach is modeled after the successful Waikiki Business and Beach SID's but would not involve assessing property owners. Three bills are proposed.

These three bills are designed to develop an approach that will enable Waikīkī to build on the example of cities such as Denver, Portland and Seattle by better managing transportation and access in Waikīkī. Through scheduling, information and management, the WTMA will be able to improve the efficiency of our existing assets and generate the revenue to add to our infrastructure capacity in the future.

Jason Ito elected Chairman of the board for Waikīkī Improvement Association



On January 27, 2017, the WIA board of directors elected Jason Ito from Kyo-ya Management Co. LTD., as the new Chairman.

The board also elected Jim Steiner of Steiner Family Properties as a Vice Chair of the board and two new directors, Darrel Dayoan of ABC Stores and Jason Quan of DFS Hawaii.

WIA President Rick Egged expressed the gratitude of WIA to outgoing Chair Les Goya of Queen Emma Land Company and departing board members Roy Toguchi of ABC Stores and Polly Nelson of DFS Hawaii.

Jason Ito (left) with Rick Egged

The Royal Hawaiian, A Luxury Collection Resort Marks 90 Years on February 1, looks ahead to next 90 years

The Royal Hawaiian, a Luxury Collection Resort, the Waikiki landmark epitomizing regal sophistication and enduring charm for more than eight decades, celebrates its milestone 90th anniversary on February 1. Affectionately known as the Pink Palace of the Pacific, The Royal Hawaiian has been a haven of luxury and gracious Hawaiian hospitality for generations of jetsetters since it opened on a pristine expanse of Waikiki Beach on February 1, 1927.

An opulent 90th Anniversary Gala reminiscent of Opening Day in 1927 is planned for Friday, March 3 in the resort's historic Monarch Room. Themed "The Night They Opened The Royal," the event is a benefit for ALS (amyotrophic lateral sclerosis, also known as Lou Gehrig's Disease) Association in Hawaii. Tables are being sold, as well as individual tickets, which are priced at \$350 per person and can be purchased by going to 501Auction.com/RoyalGala.

Throughout 2017, The Royal Hawaiian is introducing a number new guest experiences – services and programs that will help the resort embark on its next 90 years.

Among the new initiatives is the grand opening of the **Royal Hawaiian Bakery**, which will make The Royal Hawaiian the first hotel in Hawaii to feature

its own stand-alone bakery. The one-stop confectionary located on the resort's Coconut Lanai offers everything from The Royal Hawaiian's famous banana bread and classic freshly baked desserts to custom-created cakes by Executive Pastry Chef Carolyn Portuondo, whose talents have been showcased nationally. The bakery also offers a range of artisan baked goods such as Big Island honey butter kouign-amann, Pink Palace haupia croissant braids, Royal croissant bread pudding muffins, Hawaiian Vanilla crème broche with locally grown berries, limited-edition coffee blends and gifts. In celebration of the resort's 90th anniversary in 2017, the Royal Hawaiian Bakery is offering special commemorative tins for purchase that allows guests to pick from a variety of baked goods to place in the tins to take a little bit of The Royal Hawaiian home with them after their stays.

The Royal Hawaiian is also planning to introduce several new programs and initiatives during its anniversary year. Among them are:

- Bell-ringing ceremony: a symbolic ringing of the bell in The Royal Hawaiian's famed Bell Tower every evening at 6 p.m.



Continued on next page

Continued from previous page

- Artist-in-Residence Eva Makk: painter who will be featured at the Coconut Grove later this year. Makk has donated one of her original pieces titled, “Royal Reflections” to the 90th Anniversary Gala for the silent auction on March 3.
- Executive Chef Colin Hazama’s “A Chef’s Epicurean Journey:” a quarterly culinary program each quarter. Epicurean Journey events will focus on “Roots & Vines” (March), “Misfits” (June), “Archipelagos” (September) and “The Royal Feast” (December).
- The Bar at Azure: Azure Restaurant, the culinary landmark at The Royal Hawaiian, introduces The Bar this year, offering exceptional wines by the glass, as well as wine flights and a menu with lighter fare.
- Fashion partnerships: Paul Mayer limited-edition designer shoes in commemoration of the 90th anniversary. And a special shirt by Tori Richard, who has a number of signature designs, including one with The Royal Hawaiian on it.

Bridal couples interested in tying the knot at the one of the most romantic locales in Hawaii can choose from of six distinctive wedding styles for life’s ultimate celebration. **Only at the Royal Weddings** themes include an everlasting classic, to whimsically fun, to chic, vintage, indigenous and en vogue. The Royal Hawaiian’s beachfront oasis is an idyllic setting for **Only at the Royal Weddings** – spectacular soirees that will delight the senses with fairy-tale offerings that blend the resort’s impeccable amenities, service and setting. To learn more about saying “I do” at The Royal Hawaiian, see the [Only at the Royal Weddings page](#).

In addition, The Royal Hawaiian has also introduced a room package throughout its 90th anniversary year (blackout dates are December 17-31, 2017). With a minimum three-night stay, guests who book in the historic garden with prices beginning at \$430 per night; historic ocean starting at \$560 per night, and the Mailani Tower oceanfront starting from \$570 per night, guests will receive a \$90 resort credit, an exclusive

Royal Hawaiian 90th anniversary welcome amenity, and a \$90 resort credit that may be used for dining, pool cabanas or at the A Royal Hawaiian Luau – Aha Aina. Guests can also choose between a special Royal Hawaiian 90th anniversary luggage tag or luggage strap. The package can be reserved online or by calling 866-716-8140 and asking for rate plan ROYAL90.

“During this 90th anniversary year, the Pink Palace of the Pacific is celebrating all year to give guests many different ways to capture the sweet memories of their time here...*Only at the Royal*,” said Cheryl Williams, general manager, The Royal Hawaiian a Luxury Collection Resort.

Hawaiian Diacritical Marks

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

The Royal Hawaiian, A Luxury Collection Resort marks 90 years with Grand Opening of Royal Hawaiian Bakery

[The Royal Hawaiian, a Luxury Collection Resort](#) is marking another milestone in its extraordinary legacy with the opening of The Royal Hawaiian Bakery on February 1, the hotel's 90th anniversary. With the Bakery debut, The Royal Hawaiian becomes the only hotel on the island to feature its own stand-alone bakery.

The Royal Hawaiian Bakery is a one-stop confectionary located on the resort's Coconut Lanai offering everything from The Royal Hawaiian's famous banana bread and classic freshly baked desserts to custom-created cakes by Executive Pastry Chef Carolyn Portuondo, Pastry Chef Quirino Domingo and the entire Royal Hawaiian patisserie team.

The Royal Hawaiian Bakery, open daily from 7 a.m. to 4 p.m., also offers a range of artisan baked goods such as croissants, danishes, Big Island honey macadamia nut sticky buns, Royal monkey bread, Koloa pineapple-roasted coffee cake, Hawaiian vanilla custard brioche braids, assorted macarons, cinnamon Kouign-amann, haupia cream brioche, Royal Hawaiian signature pink snowballs, limited-edition coffee blends and gifts. In celebration of the resort's 90th anniversary in 2017, The Royal Hawaiian Bakery is offering special commemorative tins for purchase so that guests can take home with them sweet memories of the resort. The special tin is also a featured amenity in The [Royal Hawaiian's 90th Anniversary](#) room package, which gives guests the opportunity to fill the tins with baked goods to take home as gifts as well.



Portuondo, whose talents have been showcased nationally, joined The Royal Hawaiian in 2014 bringing more than 11 years of patisserie experience. Prior to that, she owned her own retail bakery in Las Vegas for more than five years taking her business to unprecedented acclaim, and was also featured in consecutive seasons on TLC's "Fabulous Cakes." Both Brides.com and TheKnot.com named her former Las Vegas bakery as the best in Nevada for wedding cakes. Her work experience also includes pastry chef stints at the Venetian Resort & Casino in Las Vegas and Alan Wong's Restaurant in Honolulu.

Affectionately known as the Pink Palace of the Pacific, The Royal Hawaiian has been a haven of luxury and gracious Hawaiian hospitality for generations of jetsetters since it opened on a pristine expanse of Waikiki Beach on February 1, 1927.

"The Bakery is just one of the many ways we're celebrating our 90th anniversary this year," said Cheryl Williams, general manager, The Royal Hawaiian, a Luxury Collection Resort. "During our anniversary year, we are introducing a number of exciting initiatives and programs that not only pay homage to our past, but celebrate a new generation of guests at the Pink Palace of the Pacific."

Beachhouse at the Moana and Azure Restaurant roll out the red carpet for Valentine's

Waikiki's most romantic, beachfront restaurants are rolling out the red carpet for couples this Valentine's night.

Couples will fall in love with the Valentine's Day dinner menu Chef David Lukela and his team have put together at the Beachhouse at the Moana at the Moana Surf Rider, A Westin Resort & Spa. On Tuesday, February 14, Beachhouse at the Moana presents a four-course delight during the first seating between 5:30 and 6:45 p.m. (\$90 per person, plus tax and gratuity), then a six-course degustation menu during the second seating from 7-9:30 p.m. (\$120 per person, plus tax and gratuity). Diners along the veranda and inside in the Grand Salon will also be treated to live entertainment.

Seafood Ice Bar [second seating only]

oyster, king crab, shrimp, white ponzu, mango cocktail sauce
(suggested wine pairing: craggy range sauvignon blanc, new zealand \$16)

Duck

duck confit, rocket, pomegranate, hazelnut, aged balsamic
(suggested wine pairing: veuve clicquot "yellow label" brut champagne, france \$30)

Foie Gras [second seating only]

seared foie gras, pickled rhubarb, strawberry soup, candied sesame, brioche
suggested wine pairing: 2004 dom perignon brut, france (3oz pour) \$30

Ahi

ahi au poivre, pomme puree, asparagus, cipollini, heirloom tomato
suggested wine pairing: mer soleil "silver" chardonnay, california \$16

Beef

braised shortrib, sunchoke, maitake, pickled heart of palm, charred scallion
suggested wine pairing: merlot, emmolo, napa valley \$25

Sweet

passion fruit-orange trifle, guava, macadamia nut
suggested wine pairing: 2010 justin "obtuse," california \$9 (2oz pour)

At The Royal Hawaiian, a Luxury Collection Resort, Azure Restaurant, the culinary landmark at the Pink Palace of the Pacific, Chef Shaymus Alwin and his team presents a four-course menu that'll take couples through a true epicurean journey featuring traditional caviar service and a special Valentine's Day wine list. The traditional caviar service costs \$250 and includes 30g of Sturia caviar with blinis, capers, egg white, egg yolk, chives, red onion, and crème fraiche. Seating times begin at 5:30 p.m. with last seating at 8 p.m. The cost is \$135 per person (not including tax and gratuity) for the following menu:

1st Course – Scallop carpaccio

Hokkaido scallop, trout zuke, crispy rye, smoked cream cheese, pickled mustard seeds

2nd Course – Lobster truffle risotta

Kona lobster tail, butternut squash, seasonal truffle, peas, lobster cracklings



continued

Continued from previous page

Main Courses (choose one)

Kauai shrimp pasta with marinated jumbo shrimp, seasonal vegetables, house-cut pasta

Dry-aged ribeye with anchovy-charred broccolini, roasted Ali'i mushrooms, Mari's Garden's carrots

Jidori chicken featuring roasted stuffed breast, confit thigh, hearts of palm, Brussels, chicken chicharron, brown butter jus gravy

Dessert

Chocolate Velvet with dark chocolate Frambois Chiboust, cocoa coconut sable, macerated berries, caramelized cocoa nibs, hibiscus reduction

Free validated parking for 4 hours is available for diners. Reservations can be made for Valentine's dinner at the Beachhouse at the Moana and Azure Restaurant by calling the Dining Reservations Center at (808) 921-4600.



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.**

**First Comes Love, Then Comes M.A.C.
Feast Your Eyes On M.A.C. 24/7's Valentine's Day Prix Fixe Menu;
"Where Does Your Love Take You?" Social Media Contest**

Savor the evening with your love this Valentine's Day and celebrate at M.A.C. 24/7 Restaurant and Bar. Oblige in a delicious three-course prix-fixe menu for just \$45 per person on Tuesday, February 14th from 5:00 to 9:00 p.m. Share love and your love for food, with us!

M.A.C. 24/7's culinary team has primed a menu for the occasion using locally grown ingredients. The menu is:

The Courtship (Choose one)

- Nalo Baby Mixed Greens: Cucumber, Hamakua tomatoes, carrot strings, sautéed alii mushrooms with fresh herbs, mango ginger vinaigrette.
- Lobster Macaroni Pop: Cheese truffle sauce, chipotle aioli, micro greens.

The Marriage (Choose one)

- Aina & Kai Combo: Grilled beef striploin with green peppercorn demi glace, paired with applewood smoked bacon, wrapped shrimp with spicy honey BBQ sauce, seasonal vegetables, garlic mashed potatoes.
- Surimi Crusted Atlantic Salmon: Yuzu butter sauce, kabayaki-demi, seasonal vegetables, steamed coconut-lemongrass rice.

The Honeymoon (Choose one to share)

- Pina Colada Crème Brulee: Coconut pudding, caramelized pineapple, vanilla custard, white chocolate mousse, toasted coconut.
- Cheesecake Lumpia & Caramelized Banana: Triple sec spiked fresh berries, coconut ice cream, topped with chocolate mousse whipped cream.

Add a spirituous treat to your dinner for just \$18 more and enjoy a wine pairing to go with your meal.

Rather win your meal? Participate in our "Where Does Your Love Take You?" social media contest. Post a picture on Instagram of an adventure with your love and tag #mac247love and @mac247waikiki for the chance to win a romantic Valentine's Day Dinner for two at M.A.C. 24/7 in our Garden Gazebo. The contest will run until January 31st and the winner will be announced on February 1st.

To be entered to win, participants must comply with the contest rules:

- Account must be public
- Photo must be posted during the contest period. Participants can use a reposted photo, however, tagged old photos will not be entered to win
- Photo must tag #mac247love AND @mac247waikiki in the caption
- Winner will be chosen by our panel of judges based on the most unique, adventurous, and romantic love image
- Prize is Valentine's Day Prix-Fixe Dinner for 2 in our Garden Gazebo (weather permitting, may be moved into restaurant in case of inclement weather as determined by the manager on duty)
- Winner must be present to claim prize on Valentine's Day as there will be no rain checks or substitution
- Winning couple must sign release for photos from their prize dinner to be shared by Hilton Waikiki Beach or M.A.C. 24/7.

With Valentine's Day approaching quickly, it is highly recommended to make arrangements in advance. Our Private Dining Room is also available for larger parties. To make reservations for our Valentine's Day dinner, call M.A.C. 24/7 at 808-921-5564. A full menu of M.A.C. 24/7's offerings are available online at www.mac247waikiki.com.

A new boutique esthetic salon, Mauloa Spa, opens at Aqua Aloha Surf Hotel

Mauloa Spa opened at the Aqua Aloha Surf Hotel in late December 2016, adding esthetic services to the offerings available at the boutique hotel. Targeting both residents and locals, the intimate 500-square-foot spa offers facials, body treatments, hand and foot care, eyelash extensions, and unique therapies performed by spa producer Izumi.

Two treatment rooms—which may be expanded into a couples’ treatment suite—and a nail service area accommodates up to three customers at a time. Three rejuvenating facials, ranging in price from \$128 to \$220 for 50 to 60 minutes, provide a variety of benefits including deep cleansing, hydration, and cellular oxygenation, with a selection of optional add-ons such as hydra oxygen, light photo therapy, and masks. Hawaiian healing options for the body comprise of two lomilomi options—one implementing Hawaiian herbs and another featuring a blessing and Ho’oponopono (Hawaiian practice of reconciliation) performed by an esteemed *kumu* (teacher), as well as a customized massage therapy designed to ease muscle tension while stimulating circulation through special blend of aromatic essential oils and Hawaiian herbs. Prices range from \$120 to \$260 for 60 or 90 minute treatments.

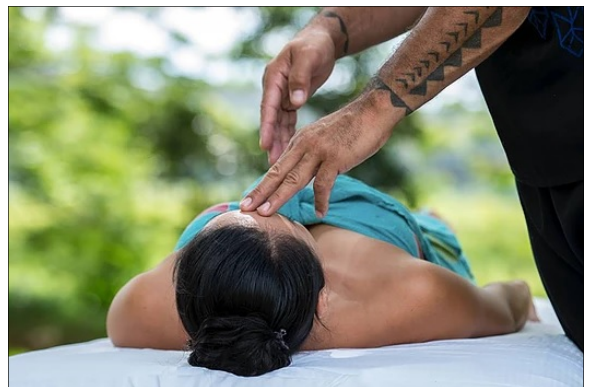
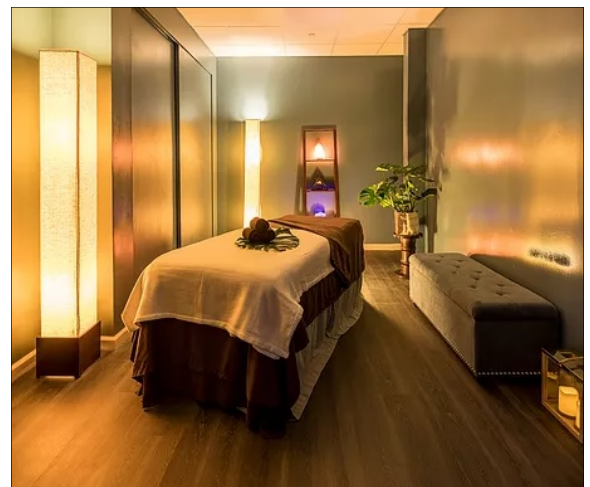
For shorter therapies, a 30-minute medium-pressured neck and shoulder therapy is available for \$58, and a 45-minute acupressure-based foot rub retails for \$68. Beauty enhancing treatments range from \$48 to \$150 for nail care, pedicures, and eyelash extensions.

For those seeking esthetic services with a healing component, there is an 80-minute exclusive face massage treatment called the “Izumi Method Therapy” as developed by nurse-turned-esthetician Izumi, is specially crafted for Mauloa Spa patrons seeking radiant and plump skin for \$148. Also, an uber-pampering Re-Balance Therapy face massage is available, designed to melt away muscle tension while providing detoxification benefits. This 90-minute pampering session may increase the lymphocyte count as much as 30%, while stimulating the lymphatic flow by as much as 20 times. The massage has been proven to aid in the absorption of toxins, deeply cleanse the body, stimulate fluid circulation, boost the immune system, absorb of fat molecules, induce deep relaxation, and activate antispasmodic actions.

“We are thrilled to open our boutique spa, offering a variety of unique treatments not found at other spas throughout Waikiki or even on Oahu,” says Izumi, the spa producer. “We believe in rejuvenation and healing beyond the epidermal and muscular levels by stimulating key bodily functions that have even greater benefits.”

Mauloa Spa, located on the first floor of the Aqua Aloha Surf Hotel, is open from daily from 9:00 a.m. to 7:00 p.m., with the last appointment available at 6:00 p.m. A limited number of complimentary parking stalls are available in the uncovered parking lot immediately adjacent to the hotel on Kanekapolei Street at Ala Wai Boulevard. For reservations, please call (808) 923-8881.

For more information, please visit the website at www.mauloaspa.com.



TR Fire Grill announces special Valentine's Day menu February 11-14

TR Fire Grill celebrates its first Valentine's Day with a delectable menu from Executive Chef Curtis Conant featuring hearty entrees, locally-sourced produce, and a romance-inspired version of their popular "Wonuts."

TR Fire Grill is happy to announce a very special 3-course menu for their very first Valentine's Day, as follows:

HAPPY VALENTINE'S DAY!!!

Special menu available February 11-14, 4:00-10:00 p.m.

\$40 per person (Regular menu also available.)

Reservations: (808) 921-2330 / opentable.com

1ST COURSE - BIBB SALAD

Local Mānoa Lettuce
Marinated Bacon Pieces
Garlic Oven-Roasted Tomatoes
Sweet Vidalia Onion Dressing

2ND COURSE – Choose from the following entrees:

- HOUSE SMOKED PRIME RIB
Horseradish Au Jus
Roasted Tomato Coulis
Truffled Garlic Fingerling Potatoes
- PAN SEARED DIVER SCALLOPS
Citrus-Celery Butter Sauce
Wilted Arugula
Rosemary Cauliflower Puree
- PAN ROASTED HALF CHICKEN
Wild Mushroom Jus
Garlic Herbed Smashed Potatoes
Lemon Vinaigrette Broccolini

3RD COURSE - RED VELVET WONUTS

Fire Grill's famous "Wonuts" get a romantic makeover – one bite and you'll fall in love!

"We're excited about our first Valentine's Day and look forward to seeing both kama'āina and visitors at Fire Grill," said John "J.R." Hoffman, General Manager. "Chef Curt has created an awesome menu and done something special with our famous Wonuts that are out of this world delicious! We also decided to have the Valentine's menu available from February 11-14, to accommodate our patron's busy schedules. We know everyone can't make it out on February 14th – and really, anyone can order from the Valentine's menu, if they wish! Happy Valentine's Day from everyone at Fire Grill! We look forward to serving you!"

ABOUT TR FIRE GRILL WAIKIKI

Owned and operated by WDI International, TR Fire Grill is a chef-inspired American bistro with a simple passion for crafting fresh, artisanal dishes and culinary experiences that will ignite your taste buds and delight your palate!

Hilton Garden Inn Waikiki Beach
2330 Kuhio Avenue
Honolulu, HI, 96815
Reservations: (808) 921-2330 / opentable.com
www.trfiregrill.com • #trfiregrillwaikiki • @trfiregrillwaikiki

Moana Surfrider introduces new Afternoon Tea menu

The new year is bringing some new additions to the Moana Surfrider, A Westin Resort & Spa, such as a revamped Afternoon Tea menu at the Veranda. An elegant, timeless tradition, Afternoon Tea features three choices for diners, including the Veranda Tea (\$34), Moana Classic Tea (\$40) and the First Lady Tea (\$48).

Savory menu:

Truffle Egg Sandwich – *Classic Egg Salad enhanced with chopped black truffles and truffle aioli. Served on soft white bread and garnished with pickled onion and shaved radish*

“Furikake” Salmon – *A take on the local classic of Furikake crusted Salmon. Rye bread with Furikake cream cheese topped with sliced smoked salmon and garnished with shaved shallot, local lettuce leaf, and fried capers*

Pastrami on Focaccia – *Shaved Pastrami, sliced cucumber, lettuce, mayonnaise, Dijon mustard, on toasted focaccia bread*

Duck Prosciutto Croissant (Moana Classic & First Lady) – *Shaved cured duck breast, local Watercress, and frisée with cranberry mustard on a house baked mini croissant.*

Curry Lobster Roll (First Lady)

Lobster meat mixed in a curry lemon aioli, on a soft roll garnished with fresh mint and shaved radish

Dessert menu:

Coconut Haupia Roll – *Light Japanese Sponge Cake Rolled with Coconut Haupia Cream*

Mango Macaron – *A Mango flavored white ganache sandwiched between two soft cookies*

Lilikoi cream puff – *Baked daily; these cream puffs are made with a vanilla cookie dough and filled with our Lilikoi pastry cream*

Pumpkin Macadamia Nut Tartlet with Vanilla cream – *Mini graham cracker pie crust filled with caramelized Macadamia nut center and our house-made Kabocha Pumpkin filling; topped with vanilla whipped cream and garnished with toasted pumpkin seeds*

Dark chocolate hazelnut cookie – *Dark chocolate filled with ganache over a hazelnut cookie*

Orange blueberry scone served with Lilikoi Curd and Devonshire Cream – *Made in-house and baked daily; made with orange zest and dried blueberries*

Chocolate Pot de Crème with Biscotti (Moana Classic & First Lady) – *Smooth and creamy decadent chocolate pudding garnished with a candied ginger biscotti and topped with fresh whipped cream*

Fresh Berries with Crème Fraiche Topped with Brown Sugar (First Lady) – *Fresh berries topped with crème fraiche and brown sugar*

Tea selections:

Moana Sunset

Our most popular tea; this signature blend is an alluring Hawaiian duo of tangy ‘ohelo berry and sweet mango.

Moana Royale

A tropical black tea blend with lilikoi (passion fruit), papaya, mango, banana and coconut

Veranda Breeze

A soothing and aromatic blend of black tea, big island vanilla and smooth caramel

Mango Mele

Mele means song in Hawaiian. A delectable blend of soothing black tea infused with juicy mangoes and peaches. May every sip sing a sweet mele of aloha to you!

Jasmine Phoenix Pearls

Powerfully aromatic, hand-rolled tea with sweet jasmine petals from the Zhejiang Province

Darjeeling

Silver tips are preserved and mixed with short-spindle black leaves yielding a dark amber infusion with velvety richness

Lemon Rooibos

A refreshing, caffeine-free herbal from the Cedarburg region of South Africa with a clean lemon finish

A vegetarian savory menu is also available upon advance request. Afternoon Tea is available between 11:30 a.m. and 2:30 p.m. daily and reservations can be made by calling (808) 921-4600.



A timeless romance In each gift of Honolulu Cookie Company's 2017 Valentine's Collection

Pineapple and heart-shaped cookies in vintage-inspired packaging convey a message of love.

Honolulu Cookie Company's 2017 Valentine's Collection takes the timeless message of love and wraps it in vintage-inspired packaging. This year's Valentine's Collection features both pineapple and heart-shaped premium shortbread cookies in a variety of favorite flavors like the butter macadamia, chocolate dipped macadamia, Kona coffee and much more. The Valentine's Collection will be available in stores and online beginning Wednesday, Jan. 11, while supplies last.

This year's collection was created to inspire a sense of timeless romance. The colors and designs denote the story of a couple from the moment they meet, to their golden anniversary. Customers and fans will be invited to share their stories of love through social media using the hashtag #ForeverAloha.

The [2017 Valentine's Collection](#) introduces four new items in a romantic pink hue. The Vintage Window Boxes are available in [Small](#) and [Large](#), each with heart-shaped cookies that can be seen through the boxes' heart-shaped windows. This year's [Vintage Heart Tin](#) uses the retailer's signature heart design to create another collectable treasure and the [Vintage Gift Box Medium](#) offers a wealth of cookies in an octagonal box; both featuring the Honolulu Cookie Company's signature pineapple cookie shape.

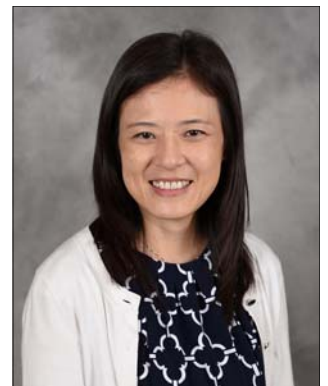
Discover the full 2017 Valentine's Collection and select the perfect gift for that special someone when it becomes available in all Honolulu Cookie Company stores and online on Wednesday, Jan. 11.

Please visit www.honolulucookie.com or call toll free at (866) 333-5800. Also available is the full range of the company's products, available for shipping across the U.S. mainland and to select international locations. You can also find Honolulu Cookie Company on Facebook at: www.facebook.com/honolulucookie

Hilton Hawaiian Village announces new Director of Revenue Management – Wholesale

Hilton Hawaiian Village Waikiki Beach Resort has promoted Yan Hasegawa as the property's new director of revenue management – wholesale. Hasegawa will continue a successful career at the resort where she has made improvements to pricing models and initiatives in revenue management, and applied analytics to grow market share.

Hasegawa joined the Hilton Hawaiian Village revenue management team in 2013 as the ADRM of planning and analysis before transitioning into ADRM wholesale. She has been serving at Hilton properties since 2000 where she began at Hilton Waikoloa Village as assistant director of Far East sales and service, quickly exceling to become the property's director of Far East sales and service. Speaking multiple languages and holding a master's degree in business administration, Hasegawa has been credited with increasing the asset value of the entire revenue management team.



"It's with great pleasure that we are announcing the promotion of Yan," said Debi Bishop, managing director of Hilton Hawaiian Village Waikiki Beach Resort. "She has proved to be indispensable in controlling inventory, pricing and managing wholesale markets which account for a significant amount of business for the Hilton Hawaiian Village."

Outrigger Hotels and Resorts announces management appointment

Outrigger Hotels and Resorts has appointed Mitch Yokoyama assistant general manager at Hokulani Waikiki By Hilton Grand Vacations Club. His is an operational role focusing on host (employee), owner and guest satisfaction.

As assistant general manager at Hokulani Waikiki By Hilton Grand Vacations Club, Yokoyama assists the general manager with resort operations while meeting Hilton brand standards.



Most recently housekeeping manager at Hilton Grand Vacations at Hilton Hawaiian Village for over five years, Yokoyama is well versed in Hilton brand standards. He was also quality assurance coordinator for the front- and heart-of-the-house and resort and guest service manager while there. Fluent in Japanese, Yokoyama started out with Hilton as a guest service agent (linguist) in their vacation-ownership area. Before Hilton and early in his career, he was a passenger service agent for Japan Airlines Passenger Service of America based in Los Angeles.

Yokoyama holds a bachelor's in psychology from Santa Monica College in California.

Fred Matthews appointed Account Director – Groups for Waikiki complex

After spending the last 15 years in cities such as Chicago, Seattle and Raleigh, N.C., Fred Matthews has returned home as account director of groups for Starwood Hotels & Resorts Waikiki, as announced by Brad Logsdon, director of sales and marketing.

In his new role, Matthews handles the Corporate and Incentive markets in the Midwest for the four Starwood properties in Waikiki: Sheraton Waikiki, The Royal Hawaiian, a Luxury Collection Resort, Moana Surfrider, A Westin Resort & Spa and Sheraton Princess Kaiulani. Most recently, he served as group sales manager at the Hyatt Regency O'Hare in Chicago. As group sales manager, he was responsible for pharmaceutical, corporate, financial, and insurance markets in the U.S. and abroad. He also served as regional director of sales for the Summit Hotels in Raleigh, N.C. managing sales and revenue for 12 properties throughout the Southeast U.S. Earlier in his career, he was transient sales manager at Hyatt Regency Waikiki.

“Fred brings with him tremendous experience in the field with a variety of different industries, which gives us a strong start to the new year, and helps reinforce our position as one of the leaders in accommodations and group meetings in Waikiki,” said Logsdon.

A native of the islands, Matthews is a graduate of Kamehameha Schools and enjoys listening to Hawaiian music and watching University of Hawaii football in his spare time.



Upcoming ALA MOANA Centerstage Shows:

Wednesday, February 1, 2017

11:00 a.m. Royal Hawaiian Band

Saturday, February 4, 2017

3:00 p.m. 66th Annual Cherry Blossom Festival
Contestants Appearance

Sunday, February 5, 2017

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

Thursday, February 9, 2017

7:00 p.m. Kaimuki High School Performing Arts
Center

Friday, February 10, 2017

7:00 p.m. Night de Light

Saturday, February 11, 2017

3:00 p.m. Barbizon Performing Arts School

Sunday, February 12, 2017

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

Sunday, February 12, 2017

3:00 p.m. Ukulele Picnic

Wednesday, February 15, 2017

11:00 a.m. Royal Hawaiian Band

Thursday, February 16, 2017

3:00 p.m. Patrick Landeza Featuring the Oakland
Interfaith Youth Choir

Saturday, February 18, 2017

3:00 p.m. Chinese Arts Wushu Cultural Center of
Hawaii

Saturday, February 18, 2017

5:00 p.m. Napa High School Choir

Saturday, February 18, 2017

7:00 p.m. L'Anse Creuse High School Band

Sunday, February 19, 2017

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

Sunday, February 19, 2017

5:00 p.m. Seaford High School Band

Sunday, February 26, 2017

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

Sunday, February 26, 2017

3:00 p.m. Ka Hale I o Kahala Halau Hula

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Kūhiō Beach Hula Show – Show time is 6:30pm

Authentic Hawaiian music and hula shows by Hawai'i's finest *halau 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 & Kalākaua 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

Thursday Feb 2: featuring guest dancers from award-winning Ilima Mahipua Lemi Hula Studio of Chigasaki Japan

Week-ends

Sat February 4 – Sallie Yoza and Halau O Napuuala'ikauika'iu

Sat February 11 – Tribute to the late Kale Pawai b Halau Na Pua Mai Ka Lani
Dancers from Japan, New York & Hawaii pay tribute to their late kumu hula

Sat February 18 – Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sat February 25 – Nalani Keale and Halau Kaulakahi

Schedule subject to change without notice.



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

February 5, 2017 Sunday

7:00AM Starts

9:30AM Ends

JOHNNY FAERBER 10K RUN sponsored by RRCA/Mid Pacific Roadrunners Club. The event is expected to have 300 runners. It will start on Kalakaua Ave., to Diamond Head Rd., to Kahala Ave., to Paikau St., to Diamond Head Rd., to 22nd Ave., to Kilauea Ave., to Elepaio St., to Kahala Ave., to Diamond Head Rd., to Kalakaua Ave., to finish at Honolulu Marathon finish line area. Lane closures start at 4:30 am.

Contact: Joan Davis 535-9070, E-mail: sjrdva4vp@hotmail.com

For more info, visit their website: <http://www.mprrc.com/>

This permit application has been approved.

February 18, 2017 Saturday

4:00PM Starts

10:00PM Ends

LOKAHI 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 1:00pm for set up.

Contact: David Millwood 531-5050 **T**

his 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

Revell Newton and Mary Loy appointed to Outrigger's Waikiki beachfront resorts

HONOLULU, HAWAII – Outrigger Resorts has appointed Revell Newton as general manager of the **Outrigger Waikiki Beach Resort** and Mary Loy as director of sales and marketing for the Outrigger Waikiki Beach Resort and the **Outrigger Reef Waikiki Beach Resort**.

Newton will ensure the Outrigger Waikiki Beach Resort is effectively managed in a profitable and professional manner while overseeing day-to-day operations to the satisfaction of both guests and hosts.

A 22-year Hawaii hospitality veteran, Newton held key positions at luxury resorts on Oahu, Kauai and Maui before becoming hotel manager at the Sheraton Kona Resort. Prior, he was complex director of sales and marketing for Starwood Hotels and Resorts, Waikiki; director of sales and marketing for Sheraton Keauhou Bay Resort & Spa and also at the Kapalua Bay Hotel (a Luxury Collection Resort); associate director at the Hyatt Regency Waikiki and International sales manager at the Hyatt Regency Kauai.

A member of Meeting Professionals International and past board of director - Aloha Membership Chapter, and Professional Conference Managers Association, Newton holds a bachelor's in business with a minor in Japanese from San Jose State University, California.

Loy was director of sales and marketing for the Outrigger Waikiki Beach Resort since 2014 and has taken on additional responsibility for the Outrigger Reef Waikiki Beach Resort. In her expanded role, Loy plans and implements sales and marketing strategies across all market segments to increase brand recognition and meet revenue goals. A major focus is the integration of the marketing and sales efforts for the two beachfront resorts and the implementation of strategic programs including the recently launched [Outrigger DISCOVERY loyalty program](#).

Loy was regional director of sales and prior, front office manager and front office manager/assistant hotel manager for the then Outrigger East and West hotels.

Loy holds a Bachelor of Science in International Relations from the University of San Diego and is a member of Hospitality Sales & Marketing Association International (HSMIAI).



###

SKY Waikiki announces Valentine's Tasting for Two

SKY Waikiki, Rooftop Restaurant, Lounge and Nightclub, will be open on Valentine's Day, February 14, 2017, offering an exclusive Valentine's Tasting for Two. The package starts at \$100 per couple and includes a deluxe dinner for two created by Executive Chef, Lance Kosaka.

Couples will enjoy a delicious seafood platter with sumptuous shrimp cocktail, crab claws, and fresh miso butterfish, as well as a sweet and savory duck breast entrée with date sauce and mouthwatering raspberry tiramisu to share. Couples will celebrate romance with a champagne toast and signature views of Waikiki and the Honolulu city lights. Reservations begin at 5pm and can be made at skywaikiki.com. The regular menu will not be offered, however, all Signature Cocktails and a full bar will be available.

SKY WAIKIKĪ - High above world-famous Waikiki Beach and Kalakaua Avenue sits Hawaii's ultimate rooftop experience: SKY Waikiki, Rooftop Restaurant, Lounge, and Nightclub. Featuring innovative signature cocktails, mouth-watering social bites, live music and DJs, and unparalleled views, SKY Waikiki is the quintessential Hawaii destination to put on your bucket list.

SKY WAIKIKI Hours of Operation

- Wednesday, Thursday, Sunday 5pm – 11pm; Friday & Saturday 5pm – 2am
- Happy Hour Wednesday – Sunday 5pm – 7pm in the Main Lounge
- Weekend live entertainment from 6pm – 9pm
- Dress code: resort casual for sunset operations and upscale attire for nightlife operations
- For Nightlife VIP Service Reservations, email VIP@skywaikiki.com or call (808) 979-7591
- Restaurant reservations available at skywaikiki.com or by calling (808) 979-7590
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza



'I do,' take two! Valentine's Day Vow Renewals with Outrigger Resorts



Download high-resolution images here: <https://app.box.com/s/f2ta1b0nrrws837pcecwfliqfiu9sxi2>

WAIKIKI, HONOLULU, HAWAII – As Cupid begins his countdown to February 14, couples are invited to renew their wedding vows at [Outrigger Waikiki Beach Resort](#) and [Outrigger Reef Waikiki Beach Resort](#) in an unforgettable Hawaiian ceremony that celebrates love and commitment to one another. Exclusive to guests of the resorts, the complimentary ceremony will make this Valentine's Day one to cherish forever.

Outrigger's vow-renewal ceremony takes place fronting Oahu's famous Waikiki Beach with the sapphire Pacific Ocean and majestic silhouette of Diamond Head as the backdrop for the special moment. The ceremony, inspired by *Hoo Paa*, a centuries old Hawaii custom where a couple is bound in lasting union, is a way for couples to honor their love and celebrate their time together in paradise.

"As our most popular [Outrigger Resorts Signature Experience](#), thousands of couples have renewed their vows at our iconic beachfront properties and *hoi hou ke aloha*, or fall in love all over again," said Luana Maitland, director of cultural experiences for Outrigger Enterprises Group.

The ceremony opens with a traditional Hawaiian chant to cleanse the past, present and future so that love may reign forever. Couples then exchange vows in the Hawaiian language and a gentle sprinkling of seawater preserves their love everlasting. At the conclusion of the ceremony guests enjoy a performance of the beautiful Hawaiian Wedding Song, accompanied by a hula. Each couple receives a commemorative certificate and photo of the romantic moment. Complimentary champagne/cider is also provided for participants who want to toast to love and aloha.

Premium vacation packages are available to make the stay with Outrigger Resorts even more memorable, including:

[The Oceanfront Indulgence Package at Outrigger Waikiki Beach Resort](#) includes a date for two with cocktails at the renowned Blue Note Hawaii, choice of a 50-minute private beach-yoga session for two or a 50-minute in-suite massage for two from Infinity Spa, a Sweet Indulgence amenity basket, chilled champagne and nightly turndown service. Rates start at \$429 per night for a premium oceanfront room.

[The Hawaiian Music Package at Outrigger Reef Waikiki Beach Resort](#) includes two priority seats at Kani Ka Pila Grille, where lovebirds can get lost in the sounds of live performances by Hawaii's top artists such as Weldon Kekauoha, Sean Naauao, Hookena, Kawika Kahiapo and more. The Outrigger Reef Hawaiian Music Package also includes one deluxe pupu (appetizer) platter, one Mai Tai or other specialty drink and an autographed CD of Kani Ka Pila Grille's featured Hawaiian music group. Rates start at just \$275 per night.

Registered guests who wish to participate in the complimentary Valentine's Day ceremony can reserve their spot today by calling the resort; space is limited. The ceremony is exclusively available to guests of Outrigger Waikiki Beach Resort and Outrigger Reef Waikiki Beach Resort and will be confirmed at check in. If space is available the day before – guests may sign up to participate at their respective hotel's concierge or front desk by 3 p.m.

Outrigger's culturally-inspired beachfront ceremony is offered to guests year-round as part of the Outrigger Resorts Signature Experiences, an array of unique local amenities and cultural programs exclusively curated for guests. From a heartfelt local arrival to cultural experiences and more, Outrigger Resorts helps immerse guests in the rich culture and traditions of each location.

To make these deals even sweeter, guests are encouraged to join [Outrigger Resorts' DISCOVERY](#), a loyalty program that rewards travellers with exceptional experiences at all nine of the beachfront brand's properties worldwide and a network of over 33 luxury hotel brands in 76 countries.

END

IL LUPINO

TRATTORIA & WINE BAR

HAPPY VALENTINE'S DAY!

February 14th • 5-10:30 p.m.



BISTECCA DINNER FOR 2

1st Course

Soup or House Salad

Entree

Bistecca Fiorentina

Italian-style 32 oz Porterhouse Steak

Mashed Potatoes

Sauteed Broccoli

Dessert

Ricotta Cheesecake with
Chocolate Dipped Strawberries

\$80/person

REGULAR MENU ALSO AVAILABLE.

breakfast | lunch | happy hour | dinner

ROYAL HAWAIIAN CENTER

WWW.ILLUPINO.COM • 808.922.3400

Valentine's Day

SPECIAL MENU



\$158 PER COUPLE

Course 1

Appetizer, Soup & Salad Platter

Golden Cups

Shrimp Satay

Tom Kha Crab

Grilled Beef Salad



Course 2

Entree: Choice of

Massamun Lamb or

Phuket Panang Curry Mahi Mahi



Course 3

Dessert: Watermelon Granite

Plus, Champagne for 2



THAI
CUISINE

Reservations:
664.4039

TR FIRE GRILL
W A I K I K I

VALENTINE'S SPECIAL

February 11-14 • 4-10 p.m.

\$40 per person

BIBB SALAD

*Manoa Lettuce, Marinated Bacon,
Garlic Oven-Roasted Tomatoes,
Sweet Vidalia Onion Dressing*

CHOOSE ONE ENTREE

• **HOUSE SMOKED PRIME RIB**

*Horseradish Au Jus, Roasted Tomato
Coulis, Truffled Garlic Potatoes*

• **PAN-SEARED DIVER SCALLOPS**

*Citrus-Celery Butter Sauce, Arugula,
Rosemary Cauliflower Puree*

• **PAN ROASTED HALF CHICKEN**

*Wild Mushroom Jus,
Garlic Herbed Smashed Potatoes,
Lemon Vinaigrette Broccolini*

DESSERT

RED VELVET "WONUTS"

REGULAR MENU ALSO AVAILABLE.

Daily Breakfast Buffet | Lunch | Dinner

Hilton Garden Inn Waikiki Beach

2330 Kuhio Avenue

trfiregrill.com • 808.921.2330

W
WOLFGANG'S
STEAKHOUSE
BY WOLFGANG ZWIENER

**VALENTINE'S DAY
DINNER MENU**

**Tuesday, February 14th
5 p.m.-Midnight**

Champagne Toast

Wolfgang's Salad for 2

Porterhouse Steak for 2

**Mashed Potatoes &
Creamed Spinach**

**Dessert Sampler with
Junior's Cheesecake &
Chocolate Mousse Pie**

\$165/couple

Regular menu also available.

**ROYAL HAWAIIAN CENTER
VALIDATED PARKING
WOLFGANGSSTEAKHOUSE.NET
808.922.3600**



**hawaii meets australia
with bills farm-to-table
concept featuring fresh
local produce for the
best casual all-day dining**



executive chef lucas wooden,
founder bill granger and
gm eki locke in london



**waikiki 'ohana
20% OFF***

do you work in
waikiki? please show
us your work i.d. for
our waikiki 'ohana
discount!

*may not be used for
happy hour or
combined with other
offers. exp. 3/30/17



**bills hawaii
280 beachwalk ave**

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

**billshawaii.com
808.922.1500**



Local Heroes Protecting Our Waters to Protect Life!



**As we usher in a new year,
The Department of Facility Maintenance, Storm Water
Quality Branch would like to thank all the inspiring
community volunteers and program partners that have
worked to protect our waters and improve our Oahu
neighborhoods by conducting special events, volunteering
numerous hours or significantly supporting our programs.**

**The following individuals and organizations will be receiving
an award from the city for their exceptional service in water
pollution prevention at the
Good Neighbor and Environmental Hero Award Ceremony on
February 8, 2017 at the Mission Memorial Auditorium.**



MAHALO!
to all our clean water heroes!

Afloat Training Group, Middle Pacific, US Navy

Ala Moana Lions Club

Ala Wai Elementary School

Board of Water Supply, Communications Office

Department of Customer Services

Department of Facility Maintenance, Division of Road Maintenance

Department of Transportation Services, Oahu Transit Service, The Bus

Department of Parks and Recreation

Department of Planning and Permitting

Enchanted Lake Elementary School

Ewa Clean and Green Patrol

Friends of Kapolei Hale

Gentry Homes

Halau Ku Mana Public Charter School

Hale Kula Elementary School

Hawaii Bicycling League

Hawaii Job Corps

Hawaii State Department of Education

Hawaii Water Environment Association

Hawaiian Electric Company

Hokulani Elementary School

Honolulu Museum of Art School

Honolulu Police Department

Huakailani School for Girls

Kalihi Uka Elementary School

Kamaaina Kids

Kamehameha Middle School

Lighthouse Outreach Center

Malama Manoa

Mililani High School

Mililani Lions Club

Moanalua High School

Noelani Elementary School

Paradigm Construction, LLC

Pearl City Lions Club

Prince Kuhio Elementary School

Seagull Schools

State of Hawaii Department of Health, Environmental Management Division

State of Hawaii Department of Land and Natural Resources, Division of Forestry and Wildlife

State of Hawaii Department of Transportation, Highways Division — Oahu District

State Senator Gil Riviere

Trees to Seas

University of Hawaii

US Army Reserves Theater Support Group, 9th Mission Support Command

US Navy Region Hawaii Environmental Outreach Office

Waikiki Aquarium

Waipahu Community Coalition

Waipahu High School

William P. Jarrett Middle School



Help us keep our waters clean!

Visit cleanwaterhonolulu.com

to learn more about volunteer opportunities and how you can make a difference.

www.cleanwaterhonolulu.com or call 768-3300 to learn more!

Maui Brewing Co. Waikiki on tap to open at Holiday Inn Resort® Waikiki Beachcomber

Local restaurant to pour craft beers alongside ono eats in brand-new Waikiki location



Renderings by WCIT Architecture: download this and other renderings [here](#).

WAIKIKI, HONOLULU, HAWAII – Maui Brewing Co. will crack open its first Oahu location on January 31, 2017 with Maui Brewing Co. Waikiki – a 18,000 square-foot restaurant perched on the second floor of Holiday Inn Resort® Waikiki Beachcomber, overlooking vibrant Kalakaua Avenue.

“At Maui Brewing Co. – we see ourselves as curators of the craft beer lifestyle and movement in Hawaii, as well as stewards of the community,” said Chis Thibaut, CEO of restaurants at Maui Brewing Co. “We have a great passion for local food and local beer and are proud to open our first Oahu location in partnership with Outrigger, a locally based company whose values closely mirror our own.”

Critically acclaimed chef, Terry Lynch will serve as executive chef at Maui Brewing Co. Waikiki, offering a menu inspired by flavors of the Pacific and traditional pub fare favorites to satisfy all patrons. Each dish will be made-in-house from scratch and emphasize fresh local ingredients. Executive Chef Lynch has travelled, trained and worked around the planet and was most recently an executive chef and partner in the Lettuce Entertain You restaurant group and a restaurant consultant.

The menu for Maui Brewing Co.’s debut Waikiki restaurant includes its flagship line-up of beers: Bikini Blonde Lager, Big Swell IPA, Pineapple Mana Wheat and Coconut Hiwa Porter – as well as limited release beers like Blood Orange Lorenzini Double IPA, Haleakala Sunryes IPA, POG IPA and Lemongrass Saison. Comrade Crafts – beers made by other craft breweries – including varieties that are not available anywhere else on island will also be featured at this location. All of the beers offered on tap will be available for purchase in growlers and crowlers, which can be enjoyed responsibly outside of the restaurant.

“Outrigger is proud to partner with this innovative local brewery to bring an authentic taste of Hawaii to our guests and community,” said Sean Dee, executive vice president and chief marketing officer for

Outrigger Enterprises Group. “Enhancing our product here in Hawaii as well our Outrigger Resorts in Fiji, Thailand, Mauritius, Maldives and Guam is a top priority; we’re confident that Maui Brewing Co. will provide a vibrant new experience for our guests and we look forward to toasting to its success.”

Maui Brewing Co. worked with award-winning WCIT architecture to create a dining experience that is enhanced by craft industrial design that incorporates both the craft-beer heritage as well as the rich culture of Hawaii. The brewpub’s design highlights local artists, just as its menu highlights local farmers and craftspeople. One of the most visually exciting elements to come is a 70-foot kinetic wall on the building façade facing Kalakaua Avenue. The wall is the first of its kind in the state and is made to move in the wind to simulate the movement of waves across the water.

The company’s love of beer is brought to life throughout the restaurant with kegs and growlers used as light fixtures, as well as a stairway entrance that features a large info graphic detailing the scientific process behind brewing beer.

Maui Brew Co. Waikiki will initially be open from 11 a.m. to 11 p.m. Beginning March 1, 2017, the restaurant will be open from 7 a.m. to 11 p.m. Maui Brewing Co. Waikiki has more than 250 employees that are all passionate about the craft beer way of life.

For more information about Maui Brewing Co., visit www.MauiBrewingCo.com.

END



ROYAL HAWAIIAN CENTER CELEBRATES JEWELRY AND FASHION AT WEDDING WEEK HAWAI'I

Waikiki – Royal Hawaiian Center joins Wedding Week Hawai'i with a full schedule of jewelry and fashion events and workshops on Wednesday, February 22, 2017.

Jewelry specialists will share their craftsmanship, knowledge of precious stones and design aspirations for the romance market. Fashion brand ambassadors and wedding experts from our luxury and local designers will share fashion trends for the bride and bridal party.

“From our luxury jewelers and flagship fashion houses to our locally designed fashion brands, Royal Hawaiian Center can fulfill every element of the perfect wedding trousseau for the beach or the chapel,” says Nani Hanus, Marketing Manager.



Complimentary jewelry and clothing presentations/consultations will be offered at 10:30 a.m., 2:30 p.m. and 6:30 p.m. at participating merchants for wedding industry professionals as well as potential bridal parties. Sparkling wine will be served throughout the day.

ROYALHAWAIIANCENTER.COM

2201 KALĀKAUA AVENUE, SUITE A500, HONOLULU, HAWAI'I 96815
MANAGED BY THE FESTIVAL COMPANIES

Jamba Juice Hawaii Now Offers Blended, Meal Replacement Smoothies

Three Varieties of Super Blend Smoothies are Perfect for Nutritious-Conscious Kama'aina Who Are On-the-Go

Kama'aina know their smoothies and are accustomed to a healthy variety of fruits and vegetables in their diet. Now, they can get it all in one of three new, blended smoothies debuting at Jamba Juice Hawaii this week. The new Super Blend Smoothies are a blend of fresh ingredients that provide the protein, fiber and healthy fats, yet low levels of sugar, to deliver an ideal, nutritious meal for people on-the-go.

“When blended, fresh ingredients are more easily metabolized in the body,” said Donna Yano, VP of Jamba Juice Hawaii. “These smoothies are a wholesome and nutritionally balanced drink that will make you feel great, leave you full and satisfied and provide the protein, fiber and other nutrients healthy bodies need.”

The three new Super Blend Smoothies are:

Apples ‘n Charge™ is a blend of apples, bananas, pumpkin seeds, Greek yogurt, milk, cinnamon and honey. This smoothie has a creamy texture that is fruity and delicious, yet it meets the standard for a meal. A small smoothie is 360 calories, includes two servings of fruit and contains 23 grams of protein and five grams of fiber.

PB ‘n Jealous™ is a blend of fresh berries, peanut butter, whey protein, milk and chia. This smoothie is a favorite twist on everyone’s Peanut Butter and Jelly sandwich. A 16-ounce smoothie includes five servings of fruit and is an excellent source of protein, calcium, Vitamin C and fiber. A small is 360 calories and includes 20 grams of protein and eight grams of fiber.

Green Up ‘n Go™ is a blend of cucumber, apple, spinach, grapes, Greek yogurt, pumpkin seeds and lemon juice. This smoothie will make you power through the day with blended whole fruits and vegetables and a perfect balance of protein and fiber. It includes 1.5 servings of fruit and 2.5 servings of vegetables in a 16-ounce cup. A small smoothie is 260 calories and includes 14 grams of protein and seven grams of fiber.

Many nutrition experts have touted the benefits of blending. The new Super Blend Smoothies offer a convenient and delicious way to access this healthy eating option. These smoothies also provide a good portion of the recommended levels of protein and fiber. The average man should get about 56 grams of protein and 38 grams of fiber each day. The average woman should get about 46 grams of protein and 15 grams of fiber. The Super Blend Smoothies™ were added to Jamba’s national line-up at the first of the year, and will be offered in all 36 Hawaii stores beginning the week of January 23rd. For more information, visit www.jambahawaii.com and follow Jamba Juice Hawaii on Facebook, Twitter and Instagram at @jambahawaii.





Royal Hawaiian Center announces commencement of construction of Tiffany & Co. new Waikīkī flagship store

Waikiki – Royal Hawaiian Center is announcing its newest expansion of prestige luxury retail offerings. Commencing January 30, 2017, Royal Hawaiian Center will begin demolition and preparatory work in advance of Tiffany & Co.'s Waikīkī flagship store that will occupy the Center's prominent Kalākaua and Lewers corner.

Rosalind Schurgin, CEO of The Festival Companies, the Management and Leasing firm for Royal Hawaiian Center, stated: "On behalf of Royal Hawaiian Center, we are enormously pleased to be welcoming Tiffany & Co. to Royal Hawaiian Center. The planning of this new flagship store with Tiffany & Co. has taken over two years. We are excited to now start the transformation of this premiere position within Royal Hawaiian Center and look forward to Tiffany & Co.'s opening in 2018."



TIFFANY & Co.

For information on Royal Hawaiian Center, visit our website at www.RoyalHawaiianCenter.com or call Guest Services at (808) 922-2299. Follow Royal Hawaiian Center on Instagram @RoyalHwnCtr, Twitter @RoyalHwnCtr, or "Like" us on Facebook at www.Facebook.com/RoyalHawaiianCenter.

Royal Hawaiian Center is open daily from 10 a.m. to 10 p.m. and offers free validated parking for the first hour with a minimum \$10 purchase and \$2 each hour for the next two hours; then standard rates apply at \$6 an hour or \$2 for every 20 minutes.

OWNERSHIP: Royal Hawaiian Center is owned by RHC Property Holdings LLC.



ROYALHAWAIIANCENTER.COM

2201 KALĀKAUA AVENUE, SUITE A500, HONOLULU, HAWAII'I 96815
MANAGED BY THE FESTIVAL COMPANIES

ROUND-UP

MOANA SURFRIDER
A WESTIN RESORT & SPA
WAIKIKI BEACH

Valentine's dinner menu at the beachhouse at the moana

Couples will fall in love with the Valentine's Day dinner menu Chef David Lukela and his team have put together. On Tuesday, February 14, beachhouse at the moana presents a four-course delight during the first seating between 5:30 and 6:45 p.m. (\$90 per person, plus tax and gratuity), then a six-course degustation menu during the second seating from 7-9:30 p.m. (\$120 per person, plus tax and gratuity). To make a reservation, call the Dining Reservations Center at (808) 921-4600.

Seafood [second seating only]

oyster, king crab, shrimp, white ponzu, mango cocktail sauce
(suggested wine pairing: craggy range sauvignon blanc, new zealand \$16)

Duck

duck confit, rocket, pomegranate, hazelnut, aged balsamic
(suggested wine pairing: veuve clicquot "yellow label" brut champagne, france \$30)

Foie Gras [second seating only]

seared foie gras, pickled rhubarb, strawberry soup, candied sesame, brioche
suggested wine pairing: 2004 dom perignon brut, france (3oz pour) \$30

Ahi

ahi au poivre, pomme puree, asparagus, cipollini, heirloom tomato
suggested wine pairing: mer soleil "silver" chardonnay, california \$16

Beef

braised shortrib, sunchokes, maitake, pickled heart of palm, charred scallion
suggested wine pairing: merlot, emmolo, napa valley \$25

Sweet

passion fruit-orange trifle, guava, macadamia nut
suggested wine pairing: 2010 justin "obtuse," california \$9 (2oz pour)

LOL Celebrates Tiny Bubbles in February



The Moana Surfrider, A Westin Resort & Spa is continuing with its popular LOL series in 2017.

LOL, for *Love of Libations*, celebrates a particular beverage on the second Friday of the month, except in February, when the Tiny Bubbles LOL celebrates champagne on Friday, February 3. The cost is \$30 and will be from 5:30 to 7 p.m. in the Vintage 1901. Tickets can be bought at [Honolulu Box Office](#).

FOR IMMEDIATE RELEASE

January 31, 2017

HAWAII CONVENTION CENTER'S GREEN EFFORTS HELP 2016 IUCN WORLD CONSERVATION CONGRESS ACHIEVE COVETED SUSTAINABILITY CERTIFICATION

HONOLULU – The Hawai'i Convention Center (HCC) celebrated the announcement that the International Union for Conservation of Nature (IUCN) 2016 World Conservation Congress received the distinguished ISO 20121 certification for sustainability, as this prestigious event was hosted in the United States for the first time at Hawai'i's premier meeting facility.

ISO 20121 is a management system standard that has been designed to help organizations in the events industry improve the sustainability of their event related activities, products and services. ISO 20121 is based on the earlier British Standard called 'BS 8901 Specification for a Sustainability Management System for Events' which was first developed in 2007.

More than 8,000 delegates from around the world gathered in Hawai'i, September 1-10, 2016, for the global conference, allowing HCC to showcase its world-class meeting facilities and demonstrate its capabilities for hosting an event of this magnitude, while satisfying the stringent sustainability requirements expected by the conference organizers.

"Congratulations to IUCN on achieving this important sustainability recognition, and also to the Hawai'i Host Committee and the industry partners statewide who contributed to make the World Conservation Congress a success," said Teri Orton, HCC general manager. "This was an incredible learning experience from start to finish for all of our staff to see first-hand what it takes to put on a truly green conference of this scale. IUCN proved to be the epitome of what HCC can handle."

"This important certification bestowed upon IUCN's 2016 World Conservation Congress is well-deserved and I add my congratulations to all who made it possible for a job well done," said George D. Szigeti, president and CEO of the Hawai'i Tourism Authority (HTA), the state's tourism agency and an integral supporter of the Congress. "I extend a big mahalo to Teri Orton and her team for their exceptional work in hosting this gathering and showcasing the Hawai'i Convention Center as a world-class meetings destination. No other meetings facility in the U.S. can claim the privilege of hosting IUCN."

The opportunity to host IUCN challenged HCC to go above and beyond its strong green business standards already in place by AEG Facilities, manager of the HCC, whose [1EARTH](#) initiative is recognized as an industry-leading environmental sustainability program.

-more-

“HCC already takes sustainability seriously in everything we do and showcased our commitment to conservation year-round for all meetings and events we host,” Orton added. “The IUCN events we hosted challenged HCC in the best way possible and I’m proud to say our staff, partners, and vendors came through with flying colors.”

The Challenge of Successfully Hosting IUCN

IUCN officials made it clear from the start that its rigorous conservation guidelines must be followed without compromise by HCC in its hosting of the Congress. The HCC team spent months researching the procedures and securing the appropriate materials for use by IUCN delegates at the Congress and researching local farmers who grow foods in compliance with IUCN’s guidelines that can be served during the events.

Providing food and beverage services for IUCN presented a great opportunity to educate the organizers and delegates about Hawai‘i’s local agriculture, its incredible bounty of locally grown products, and enabled HCC’s culinary team to work even closer with individual farmers and ranchers to help promote their products and provide a platform for them to talk about their personal challenges as food producers in our state.

“It was a lot of fun and a welcome challenge to meet the diverse needs of the group to not only serve them great food, but to provide them a story or experience of Hawai‘i with every bite,” said Kevin Nakata, HCC executive chef. “We sourced what we could locally to develop menus and offerings throughout the conference that really highlighted island ingredients and flavor profiles. I felt great about what we served and the feedback we received was very positive.”

Among the local food providers HCC was able to collaborate with during IUCN were J. Ludovico Farms for free range chickens, Ho Farms for tomatoes, long beans and butternut squash, Aloun Farms for peppers, melons, and onions, Tropic Fish sourced from the Honolulu Fish Auction, Paniolo Beef, Pono Pork and Armstrong Produce for a variety of other locally grown ingredients.

In addition to the food and beverage requirements of IUCN, there were other operational requirements HCC needed to deliver on which are highlighted as follows:

- HCC successfully partnered in a pilot program for composting for IUCN requiring the center to properly divert its waste back into the Earth and to animal feed.
- **ALL** food and beverage disposable service ware were compostable.
- **ONLY** glass bottles and aluminum cans were sold at concessions.
- Vending machines selling plastic bottles and snacks with waste packaging were **NOT** available.
- To reduce waste and encourage re-use containers, HCC installed new bottle filler dispensers at the water fountains. Five units were available on the lobby and meeting room levels.

- For IUCN's opening reception, the water used in containers to hold down the chef's tents were recycled for irrigation and cleaning.
- Volunteer monitors were staged at many locations to educate guests on composting and recycling in Hawai'i.
- All materials available to Congress attendees were composted or recycled. Existing trash/recycle receptacles were re-labeled accordingly and designed for IUCN.
- All materials used for the unique cardboard exhibits were recycled or repurposed.

Looking Ahead to New Opportunities

The experience of hosting IUCN provides Meet Hawai'i, the collaborative effort of HTA, HCC and the Hawai'i Visitors and Convention Bureau, to build and support the Hawaiian Islands as a premier destination for business meetings, conventions and incentive programs, an advantage going forward in going after future groups who share similar values in holding meetings and events with low impacts on the environment.

"This has been an invaluable experience as the HCC team continues its momentum of finding new and innovative ways to evolve its green efforts and help Hawai'i illustrate how it is emerging as a world leader in conservation," Orton said. "HCC is committed to our state's overall green initiatives and I'm excited about our team's efforts currently underway to get the Hawai'i Convention Center LEED certified."

###

Media Contacts:

Nathan Kam
Anthology Marketing Group
nathan.kam@anthologygroup.com
O: 808-539-3471



FOR IMMEDIATE RELEASE

January 11, 2017

**HONOLULU FESTIVAL DAZZLES DAY AND NIGHT WITH WEEKEND
FILLED WITH FREE ACTIVITIES, MARCH 10-12**
Cultural Showcases Feature Performances, Arts, Exhibits, Parade and Fireworks

HONOLULU – The Honolulu Festival kicks-off its 23rd annual celebration with an exciting line up of Asia Pacific culture showcases through music, dance, crafts, arts, exhibits, and special presentations before concluding in Waikiki with a parade and fireworks show, March 10-12.

The Festival is free and open to the public with a schedule of dynamic performances taking place at three convenient locations – Hawaii Convention Center, Waikiki Beach Walk, Ala Moana Center– on Saturday, March 11 and Sunday, March 12.

Presented by the Honolulu Festival Foundation under the banner of “Pacific Harmony,” the Festival’s goal is to help perpetuate the strong cultural and ethnic ties between the people of Asia Pacific and Hawaii, a commitment conveyed in this year’s theme: Cultural Harmony, Journey to Peace.

“We are proud to bring the Honolulu Festival to the people of Hawaii and provide them with the opportunity to experience and interact with the cultures of Asia and the Pacific,” said Tsukasa Harufuku, president of the Honolulu Festival Foundation. “With free admission and a variety of entertainment and events, the festival is perfect for families and children of all ages.”

Since 1995, the Honolulu Festival has been a major contributor to Hawaii’s tourism economy during a traditionally off-peak travel period. The Festival has brought tens of thousands of visitors to Hawaii from Asia Pacific. This year, an estimated 5,000 people will participate in the festival, comprising more than 150 groups from the Pacific Rim and Hawaii.

The weekend of cultural festivities will conclude Sunday evening in Waikiki with two highly-anticipated events. First, the always-entertaining Grand Parade will commence at 4:00 p.m., with performers, floats, and groups from Asia Pacific and Hawaii making their way along Kalakaua Avenue.

Following the parade, Honolulu’s sister city, Nagaoka dazzle residents and visitors alike with the spectacular Nagaoka Fireworks Show that will light up the night skies over Waikiki Beach, starting at 8:30 p.m.

HONOLULU FESTIVAL HIGHLIGHTS

Cultural Performances and Exhibits

Saturday, March 11, 10:00 a.m. – 6:00 p.m.

Sunday, March 12, 10:00 a.m. – 3:00 p.m.

Cultural music and dance performances will be held at Three locations: Hawaii Convention Center, Waikiki Beach Walk and Ala Moana Center. In addition, the Hawaii Convention Center will feature a wide array of cultural activities, arts, crafts, exhibits, and foods appealing to all ages, including:

- **Ennichi Corner:** Designed specifically for children, the Ennichi Corner will offer fun, hands-on activities inspired by the traditional Japanese Saint's Day festival. Children will be introduced to customary Japanese games, crafts, and traditions.
- **Craft Fair and Exhibitions:** Crafters will display a wonderful variety of cultural art and exhibits.

Story Presentation and Movie Presentation: *Persona Non Grata*

Saturday, March 11, (12:00 – 3:30 p.m.)

Sunday, March 12, (12:00 – 3:30 p.m.)

Movie-lovers will enjoy the fascinating story of ***Persona Non Grata***, a new film about Japanese diplomat during World War II who helped save over 6,000 Jewish refugees from the Nazis. The movie premiered in U.S. theaters earlier this year and will be screened at the Hawaii Convention Center following a story presentation by Akira Kitade. Admission is free.

Grand Parade

Sunday, March 12, Start – 4:00 p.m.

Following Sunday's cultural performances, Kalakaua Avenue will take center stage for the Grand Parade. Festival groups and performers from Asia Pacific and Hawaii will dance, sing and stage cultural demonstrations for the delight of residents and visitors lined along the sidewalk. The highly entertaining parade will also feature marching bands and floats, highlighted by the fire-breathing dragon *Daijayama*.

The Grand Parade is recognized by the City of Honolulu and presented with a Legacy Award for its achievements and continued service as a mediator between the City of Honolulu and its sister-city, Nagaoka City (Japan).

Nagaoka Fireworks Show

Sunday, March 12, Start – 8:30 p.m.

The Honolulu Festival will conclude with the spectacular Nagaoka Fireworks Show over Waikiki Beach. The fireworks will be shot from barges positioned off the midpoint of Waikiki Beach.

HONOLULU FESTIVAL SPECIAL EVENTS

Educational School Tours

Friday, March 10, 9:00 a.m. – 1:00 p.m. (by invitation only), Hawaii Convention Center

Hawaii school students will take a cultural field trip to the Hawaii Convention Center to interact with visiting performers and artisans. Students will get an exclusive behind-the-scenes look at many of the Festival exhibits and activities, including taiko drumming, calligraphy, and storytelling.

Friendship Gala

Friday, March 10, 7:00 – 8:30 p.m., Hawaii Convention Center

The Friendship Gala features exciting cultural entertainment by Honolulu Festival performers, along with delicious cuisine from Oahu's premier restaurants. Funds raised by the Friendship Gala supports the Honolulu Festival Foundation's educational and cultural programs in Hawaii. Tickets: \$90 per person (\$70 under age 21; free for age 6 and under). Available at www.honolulu festival.com.

ABOUT THE HONOLULU FESTIVAL

Supported by the Honolulu Festival Foundation, Hawaii Tourism Authority, and corporate sponsors, the 23rd annual Honolulu Festival features a weekend of free arts and cultural displays and entertainment performances for all to enjoy, March 10-12.

Under the banner of "*Pacific Harmony*" and the theme, "*Cultural Harmony, Journey to Peace*" the Honolulu Festival's goal is to help perpetuate the strong cultural and ethnic ties between the people of Asia-Pacific and Hawaii.

The Honolulu Festival Foundation supports educational and cultural programs for the benefit of Hawaii's schoolchildren and the community-at-large through public outreach and charitable efforts.

For more information about the Honolulu Festival and its schedule of events, please visit www.honolulufestival.com. Follow updates about the Festival on Twitter ([@honfestival](https://twitter.com/honfestival)), Instagram ([@Honolulu_Festival](https://www.instagram.com/Honolulu_Festival)) and become a fan of its Facebook page ([Honolulu Festival](https://www.facebook.com/Honolulu_Festival)).

###

Media Contact:

Julie Tabarejo
Anthology Marketing Group
(808) 539-3409
Julie.Tabarejo@AnthologyGroup.com

Jourdyn Kaarre
Anthology Marketing Group
(808) 544-3081
Jourdyn.Kaarre@AnthologyGroup.com



FOR IMMEDIATE RELEASE

January 30, 2017

23rd ANNUAL HONOLULU FESTIVAL SEEKING VOLUNTEERS

WHAT: Calling all volunteers! The 23rd Annual Honolulu Festival is looking for volunteers interested in gaining hands-on learning experience and strengthening their sense of community during the weekend-long celebration of cultural differences.

The Honolulu Festival draws thousands of participants each year to promote cultural understanding, economic cooperation and ethnic harmony between the people of Hawaii and the Pacific Rim. The festival features fun and educational activities, *free* cultural and arts performances, as well as the ever-popular Waikiki Grand Parade and spectacular Nagaoka Fireworks show over Waikiki Beach.

WHEN: Friday, March 10, Saturday, March 11 and/or Sunday, March 12

HOW TO HELP: Volunteers will have the opportunity to provide support for events, activities and exhibits during the festival weekend, including:

Educational School Tours – Friday, March 10

- Facilitate check-ins and escort groups during tour
- Ensure all groups are able to experience each activity and booth in a timely manner

Hawaii Convention Center – Saturday, March 11 to Sunday, March 12

- Welcome and provide event schedule information to visitors
- Support staff members during exhibits, seminars, film festival, etc.
- Staff game booths at the *Ennichi Corner* (activity area for children)

Grand Parade – Sunday, March 12

- Welcome and provide event schedule information to visitors
- Help build and march the *Daijayama* (fire-breathing dragon) float
- Showcase various floats and carts during parade

For more information, visit www.honolulufestival.com/en/application/come-join-the-volunteer.

APPLY ONLINE: www.honolulufestival.com/en/contact/volunteer

Volunteers must be at least 12 years of age to register. All volunteers under 18 years of age must present a waiver form signed by a parent or legal guardian to participate.

After the registration process is completed, each volunteer will be contacted directly with further details up to two weeks prior to the festival.

###

Find what you Love

AT ROYAL HAWAIIAN CENTER
and tell us about it!



Share your sweetest find on Instagram with #FindRHCvday and be entered to win an exclusive Aloha tote filled with a \$100 Royal Hawaiian Center gift card and hand-selected treasures! We will announce one lucky winner every Tuesday throughout the month!*

@RoyalHwnCtr
#FindRHCvday #Contest



f t i w FREE WIFI

RoyalHawaiianCenter.com

*Terms and conditions apply. Visit RoyalHawaiianCenter.com for details.



FEBRUARY 2017

Entertainment

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			01 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	02 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p	03 Christian Yrizzary 3-5p Ka Hehena 6 - 9p	04 Kamakakehau Fernandez 3 - 5p Hookena 6 - 9p
05 Brother Noland 6 - 9p	06 Sean Naauao 6 - 9p	07 Weldon Kekauoha 6 - 9p	08 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	09 Jeff Rasmussen & Robi Kahakalau 3-5p Donald Kaulia 6-9p	10 Christian Yrizzary 3-5p Ka Hehena 6 - 9p	11 Bryan Tolentino 3 - 5p 'Uhe'uhene 6 - 9p
12 Hoku Zuttermeister 6 - 9p	13 Sean Naauao 6 - 9p	14 Weldon Kekauoha 6 - 9p	15 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	16 Jeff Rasmussen & Robi Kahakalau 3-5p Donald Kaulia 6-9p	17 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p	18 Bryan Tolentino 3 - 5p Hookena 6 - 9p
19 Kuana Torres Kahele 6 - 9p	20 Kupaoa 6 - 9p	21 Weldon Kekauoha 6 - 9p	22 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p	23 Jeff Rasmussen & Robi Kahakalau 3-5p Donald Kaulia 6-9p	24 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p	25 Kamakakehau Fernandez 3 - 5p Hookena 6 - 9p
26 Hoku Zuttermeister 6 - 9p	27 Sean Naauao 6 - 9p	28 Weldon Kekauoha 6 - 9p				
						* Revised 1.30.17 * 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.





TAHITI MANA

NĀ MELE NO NĀ PUA MUSIC FOR THE GENERATIONS

**FREE SUNDAY
CONCERT**
5-6PM, PLAZA STAGE

FEBRUARY 12
BROWN BAGS TO
STARDOM WINNERS

FEBRUARY 26
MAILANI MAKAINAI

MARCH 5
TAHITI MANA

MARCH 19
TERESA BRIGHT &
THE HAWAIIAN JAZZ

/WAIKIKIBEACHWALK 

@WAIKIKIBEACHWALK 

@WAIKIKIBEACHWLK 



W A I K I K I
B E A C H W A L K .

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



HULA KAHIKO

Saturday nights • February 2017 • The Royal Grove • 6 PM



Native Hawaiian Education Association (NHEA) / Windward Community College (WCC)

Enjoy the ancient dancing traditions of Hawai'i as performed by students enrolled in the Hula 'Ōlapa: Traditional Hawaiian Dance course at WCC. The course teaches a basic understanding of the differences between traditional and more modern styles of hula including the significance of hula as a part of Hawaiian culture in traditional times. Students learn the histories and mythologies behind the creation and performance of various hula. Students perform hula in unison, and the relationships between the movements with the significance of lyrical content in a mele or oli combined with the occasions for which one is dancing. Students also learn how to prepare the proper adornments for specific hula.

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



PAU HANA HAWAIIAN ENTERTAINMENT

The Royal Grove • 6 to 7 PM



Tuesdays • Malu Productions

Malu Productions is an award-winning company, and has earned both national and international acclaim with performances in 22 countries, and notable appearances on NFL's Pro Bowl, Citi Bank, MTV, Showtime, BET, Polish National television, French Polynesia television and Armed Forces Entertainment.



Wednesdays • `Uhe`uhene

`Uhe`uhene ("tra-la-la") is a young and upcoming traditional Hawaiian music group from O'ahu. Their music has recently been making its way onto the larger Hawaiian music scene with their old school meets new school cha-lang-a-lang blend that will have you singing along and dancing hula in your seats.



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.

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



FEBRUARY 2017

ENTERTAINMENT & ACTIVITIES

FOR MORE INFORMATION
CALL 931.3591

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](https://www.facebook.com/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 - FEBRUARY 11, 18, & 25

Contact Sirkka Aho to sign up: www.facebook.com/twirlinghoopgirls
or call 349-5936

NA MELE NO NA PUA: MUSIC FOR THE GENERATIONS

FREE SUNDAY CONCERT!

PLAZA, 5-6PM

February 12: Brown Bags to Stardom Winners | February 26: Mailani Makainai

CHINESE NEW YEAR CELEBRATION

PLAZA, SATURDAY,
FEBRUARY 4, 5:30-6PM

Pole jumping performance
by Sing Yung Dragon
and Lion Dance Association

Sponsored by Island Jewelry, Inc.



WAIKIKI
BEACH WALK


 /WAIKIKIBEACHWALK

 @WAIKIKIBEACHWALK

 @WAIKIKIBEACHWLK

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

Pepeleuli • February 2017

Lā Pule Sunday	Pō `akahi Monday	Pō `alua Tuesday	Pō `akolu Wednesday	Pō `ahā Thursday	Pō `alima Friday	Pō `aono Saturday
			1 11A PCC G1 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhala B3 4P Hula G1 6P `Uhe `uhene G1	2 11A PCC G1 12P `Ukulele HH 1P Lauhala B3 6P Jeff & Roby G1 7P Rock-A-Hula G1	3 10A Hula, G1 B3 11A Lomilomi B3 12P `Ukulele HH 1P Lei Making B3 5P Chinese Lion Dance G1 6P Kupaoa G1	4 1P Lei Making B3 6P NWEA/MCC Halau G1 7P Rock-A-Hula G1
	6 10A Hula G1 B3 11A Lomilomi B3 1P Lei Making B3	7 9:30A Quilting FC 10A Hula G1 12P `Ukulele HH 1P Lauhala B3 6P Malu G1 7P Rock-A-Hula G1	8 11A PCC G1 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhala B3 4P Hula G1 6P `Uhe `uhene G1	9 11A PCC G1 12P `Ukulele HH 1P Lauhala B3 6P Jeff & Roby G1 7P Rock-A-Hula G1	10 10A Hula, G1 B3 11A Lomilomi B3 12P `Ukulele HH 1P Lei Making B3 3P Columbia College Jazz G1 6P Kupaoa G1	11 10A Ukulele Comp G1 1P Lei Making B3 5P Chinese Lion dance 6P NWEA/MCC Halau G1 7P Rock-A-Hula G1 730P Jazz Concert G1
	13 10A Hula G1 B3 11A Lomilomi B3 1P Lei Making B3	14 Valentines Day 9:30A Quilting FC 10A Hula G1 12P `Ukulele HH 1P Lauhala B3 6P Malu G1 7P Rock-A-Hula G1	15 11A PCC G1 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhala B3 4P Hula G1 6P `Uhe `uhene G1	16 11A PCC G1 12P `Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1	17 10A Hula, G1 B3 11A Lomilomi B3 12P `Ukulele HH 1P Lei Making B3 6P Kupaoa G1	18 1P Lei Making B3 3P Hālau `I`O Kahala G1 6P NWEA/MCC Halau G1 7P Rock-A-Hula G1
	20 *Presidents Day Holi-day* All Cultural Lessons Cancelled	21 9:30A Quilting FC 10A Hula G1 12P `Ukulele HH 1P Lauhala B3 6P Malu G1 7P Rock-A-Hula G1	22 11A PCC G1 11A Lomilomi B3 12P Ho`okani Pila G1 1P Lauhala B3 4P Hula G1 6P `Uhe `uhene G1	23 11A PCC G1 12P `Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1	24 10A Hula, G1 B3 11A Lomilomi B3 12P `Ukulele HH 1P Lei Making B3 6P Kupaoa G1	25 1P Lei Making B3 6P NWEA/MCC Halau G1 7P Rock-A-Hula G1
	27 10A Hula G1 B3 11A Lomilomi B3 1P Lei Making B3	28 9:30A Quilting FC 10A Hula G1 12P `Ukulele HH 1P Lauhala B3 6P Malu G1 7P Rock-A-Hula G1	 ROYAL HAWAIIAN CENTER		PCC - Polynesian Cultural Center	Location Information: A1 - Bldg. A, 1st floor FC - Bldg. B, 2nd floor B3 - Bldg. B, 3rd floor G1 - The Royal Grove HH - Helunua Hale
26	Subject to change or cancellation without notice. Helunua Hale Guest Services • (808) 922-2299 • www.RoyalHawaiianCenter.com					