



WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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

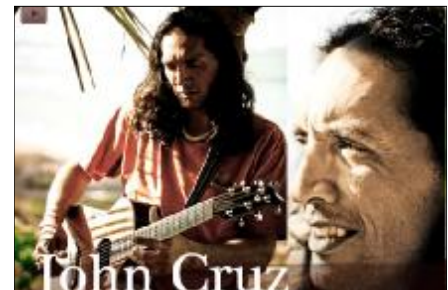
Volume XIII, No. 10

May 17-June 6, 2012

Hilton Hawaiian Village Waikiki Beach Resort Set for Second Nā Hōkū Hanohano All-Stars Concert

“Concert on the Lawn” Serves as Fundraiser for 2012 Visitor Industry Charity Walk

Hilton Hawaiian Village Waikiki Beach Resort’s Great Lawn will be the site of its second Nā Hōkū Hanohano All-Stars Concert in a month on Friday, May 18 at 6 p.m. The concert comes during the second annual “Mele Mei,” a month-long celebration of Hawaiian music by the Hawai’i Tourism Authority and the Hawai’i Academy of Recording Arts (HARA). The Hilton Hawaiian Village hosted a first concert on April 27. Mele Mei features more than 20 events, including workshops, live concerts, awards ceremonies, culminating with the 35th Annual Nā Hōkū Hanohano Awards (Hawaii’s GRAMMY® awards.) Like April 27, the May 18th concert is a fundraiser for the 34th Annual Visitor Industry Charity Walk, and will culminate with the resort’s signature Friday night fireworks at 8:45 p.m.



That evening, a group of Nā Hōkū Hanohano awards heavyweights takes the stage on the Great Lawn under the stars. They are Maunalua, Cyril Pahinui and John Cruz. Maunalua, featuring lead Bobby Moderow, Jr. has been honored by HARA over the past 12 years with multiple Nā Hōkū Hanohano awards including the coveted

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“Hawaiian Album of the Year” for the self-titled album, *Maunalua*. It has won the “Group of the Year” award several times, as well as “Entertainer of the Year.” Slack-key guitar master Cyril Lani Pahinui comes from a family of Hawaiian music legends and brings his unmistakable sounds to the Great Lawn on May 18. He has been honored with several GRAMMY® awards for his work. John has distinguished himself as one of the most talented artists to ever come out of Hawai‘i. In 2008, HARA awarded his second album, *One of these Days*, the Nā Hōkū Hanohano Award for Contemporary Album of the Year. His original “Jo Bo’s Night” was included on the compilation *CD Slack Key Guitar Volume 2*, which went on to win the first GRAMMY® ever awarded for Hawaiian music in 2005. Just like the April 27 Concert on the Lawn, Taimane Gardner and the Tihati Polynesian Dancers will be part of the evening.

Tickets for the concert are \$20 per person for general admission, \$50 for VIP seating, and \$600 for a VIP table of six, which includes a bento or barbecue combo and one beverage for each person. Hilton Hawaiian Village Executive Chef Jeffrey Vigilla and his team are offering several menu items for purchase, including a bento and barbecue plates, and combo plates of each. Bento plates include teriyaki chicken, smoked char siu pork or fish jun all with kim chee fried rice, fried dumplings and Asian pickles. Barbecue plates include huluhuli smoked barbecue chicken, barbecue pulled pork, or barbecue beef brisket all with baked beans, cole slaw, corn bread and steamed white rice. Bentos and barbecue plates cost \$10 each and combos cost \$14. Beverages will also be sold separately.

For more information, log onto www.hiltonhawaiianvillage.com/mele, or call the resort at (808) 949-4321 and ask for the Nā Hōkū Hanohano All-Stars Concert.

Self-parking at the Hilton Hawaiian Village will be offered at a discounted rate of \$5 per vehicle for both concerts. Valet parking is \$13 per vehicle.

The 34th Annual Visitor Industry Charity Walk will be held at 7 a.m. on Saturday, May 19. It is one of the largest single-day fundraisers in the state, providing opportunity for the visitor industry to collectively give back to the local communities. Since its inception in 1978, the Charity Walk has raised more than \$23 million for local charities.

For more information, log onto www.charitywalkhawaii.org, or call 923-0407.

Waikīkī Wiki Wiki Wire - Newsletter Deadline

The WIA newsletter is published 2x per month—generally on the first and third Thursday.

Waikīkī-related news and information submitted by members for the Waikīkī Wiki Wiki Wire should be received no later than 4pm Wednesday for newsletters published and distributed on Thursday.

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 imabe please.

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

Your kokua is appreciated. *Mahalo*.

Spectacular Summertime Fun by the Shor

The Seafood and Steak Restaurant Celebrates One Year Anniversary throughout June

Executive Chef Sven Ullrich and Chef George Lemson invite the public to SHOR American Seafood Grill to celebrate the restaurant's one year anniversary throughout the month of June. Reservations for any of the offers or events and other information are available by calling (808) 237-6145 or by visiting online at waikiki.hyatt.com. SHOR is located on the third floor Diamond Head Tower at Hyatt Regency Waikiki Beach Resort and Spa, 2424 Kalakaua Avenue.

"It is so exciting to be celebrating the first anniversary. Both the community and our guests have opened their hearts to SHOR; it has truly been a wonderful experience," says Vincent Brunetti, director of Food and Beverage at Hyatt Regency Waikiki Beach Resort and Spa.

A Grilled Gift for Dad

Celebrate Father's Day at SHOR and give dad a spread he'll never forget. Includes: Bait 'Em Trio Ahi Poke, Heirloom Tomato with Maui Onion Salad and Blue Crab Cake; a Grilled Entrée of Rib Eye Steak, Mongchong, or Roasted Chicken with a fully loaded Baked Potato, Steamed Rice of Fries and Grilled Asparagus; and Dessert choice of SHOR Cheesecake or Chocolate Hazelnut Haupia and a draft beer or house wine for \$49 per person.

Two for One Buffet Special

Those who love SHOR or who want a great first time treat will appreciate the two for one buffet. Featuring all of SHOR's most popular dishes, an incredible action station will be available for a limited time from June 17 to 23, for \$59 for two people.



Summer Arts Program at SHOR

June marks the first time students enrolled in the College of Performing Arts at Citrus College will debut their talents for a Waikiki audience. A longtime special performing act at Hyatt Regency Maui Resort and Spa, the Citrus College students will provide guests and staff with nightly entertainment at SHOR, Japengo, and SWIM June 28 through July 8. For a list of performance times and locations, please visit waikiki.hyatt.com.

SHOR American Seafood Grill opened in June, 2010. The ocean view restaurant is ideal for watching surfers and sunsets. Popular menu items include grilled sustainable fish and grass-fed beef from the Big Island as well as the Truffle Mac n' Cheese, house-made ice creams, and the Shuck 'Em Bar. For more information please visit waikiki.hyatt.com.

Hawaiian Diacritical Marks

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

Summer Sunday Brunch at the Surf Lāna‘i Restaurant

Dates: Every Sunday, May 27th through September 30th, 2012

Location: Surf Lanai Restaurant, Royal Hawaiian Hotel

Time: 10:00am to 2:00pm

Price: Adults \$68 | Children (5 to 12 years) \$34

Price excludes tax. A service charge of 18% will be added to parties of 6 or more.

Click here for [Menu](#) or check out attachment

The Ala Carte breakfast menu and keiki menu will also be available from 6:30am to 11:00am.

Reservations: Reservations are recommended.

For all inquiries, please contact the Starwood Dining Desk at 808.921.4600.



Sake and Sushi Saturday at Japengo

A special night filled with sake and sushi pairings launches new educational program

Executive Chef Sven Ullrich and Young’s Market invite the public to the launch of a new pairing series at Hyatt Regency Waikiki Beach Resort and Spa. *Sake and Sushi Saturday* at Japengo on Saturday, May 26 features four premier Mizbasho sakes paired with extraordinary Japengo sushi. Space is limited and the price is \$60 per person. The event is scheduled from 6:30 to 9:30 p.m. and located in Japengo’s Sushi Bar and Lounge on the third floor, Ewa Tower, 2424 Kalakaua Avenue. Reservations are available at [Open Table](#) or by calling (808) 237-6180.

“We find that guests either know a lot about sake and want to know how to better pair it at home, or that they are new to sake and really want to learn anything they can about it. At Japengo we strive to unite sophisticated cuisine and authentic flavors. Enhancing the senses with select sake and sushi dishes is a natural progression towards achieving that goal,” says Ullrich.



Ullrich and team plan to offer additional sake and sushi pairings in the future. Each event will bring guests closer to understanding the workings of a kitchen, how to prepare their own fresh sushi like the master cooks at Japengo, and of course the best drinks to pair with the sushi. Japengo opened in 2011 and offers an array of Pacific Rim cuisine with many flavors coming from Japan, Korea, China, Vietnam, and Hawaii.

For more information about Japengo, please visit waikiki.hyatt.com. For additional information about Young’s Market youngsmarket.com.

Hawaiian Airlines Hires Ron Anderson-Lehman as Chief Information Officer

Hawaiian Airlines today announced that it has hired Ron Anderson-Lehman as senior vice president and chief information officer (CIO), effective June 20, 2012.

In his new role, he will oversee all of Hawaiian's information technology activities including the design and implementation of the company's technology solutions and the running of the business information technology infrastructure.

Anderson-Lehman brings more than 25 years of information technology experience to Hawaiian, most recently as senior vice president and chief information officer of Continental Airlines, a position he held from 2006 until the airline's merger with United Airlines in 2010. During that time, he was responsible for the development, deployment and operation of strategic systems to meet the computing and decision support needs of the various business units of Continental. He reported variously to the airline's CEO, president and CFO while managing more than 500 internal staff and overseeing the company's outsourced technology relationships.



Anderson-Lehman began his career in aviation in 1986 as a computer programmer for United Airlines. From there, he moved into roles of increasing responsibility with Covia and Galileo International before joining Continental in 2000 as managing director of technology and being named vice president and CIO in 2004.

"Ron brings a considerable level of airline CIO experience and knowledge to a position that is critical to Hawaiian as we continue to grow and, in particular, as we improve upon our technology infrastructure," said Mark Dunkerley, CEO. "His leadership at Continental and his proven ability to build a successful technology organization will help strengthen Hawaiian as we continue to invest in technologies that keep us at the forefront of customer service."

Anderson-Lehman attended Iowa State University where he earned a Bachelor of Science degree in Computer Science with a minor in Mathematics. He was recognized with the Top 10 Leaders & Innovators Award at the 2008 Global CIO Executive Summit.

Hawaiian Offers \$69 Promotional Fare for Summer Neighbor Island Travel

Hawaiian Airlines today announced a limited-time neighbor island fare promotion that offers savings on travel through the summer.

Hawaiian has introduced a promotional fare of \$69 for one-way travel on all nonstop routes between Honolulu, Kauai, Maui, and Hawaii Island (Hilo and Kona) through August 31, 2012. Tickets at the promotional fare must be purchased by 11:59pm HST on May 9, 2012.

The \$69 promotional fare includes all taxes and fees. Seats offered at the promotional fare are subject to availability and may vary by day and flight. Tickets must be booked and purchased online at Hawaiian's website, www.HawaiianAirlines.com.

Hawaiian has increased its neighbor island flight schedule by approximately 25 flights daily this year, fueled by the addition of three Boeing 717-200 aircraft to its fleet and the creation of a Maui hub at Kahului Airport to expand service options for mainland and neighbor island connections. The move has improved travel accessibility between the islands and increased flights during high-demand periods.

Hilton Hawaiian Village Waikiki Beach Resort Names Brad Logsdon Director of Sales & Marketing

Industry veteran takes post at flagship property

Hilton Hawaiian Village Waikiki Beach Resort has named Brad Logsdon as its new director of sales and marketing. Most recently, he has served in the same capacity at the Hilton Anaheim. Logsdon has 30 years of experience in the hospitality industry – 25 of which are with Hilton Worldwide. He began his career with Hilton Worldwide when he joined the Hilton San Diego Resort & Spa as a national sales manager. Throughout his career, he has served in sales and marketing capacities for premier properties within Hilton Worldwide such as Hilton San Francisco Airport, Hilton Seattle Airport & Conference Center, Tamarron Hilton Resort in Durango, Colo., and the Hilton Orange County/Costa Mesa before landing the position at the Hilton Anaheim.

Logsdon's focus will be to work with the group sales and catering teams to generate opportunities and group bookings for 2012 and beyond. In addition to more than 3,500 rooms on Waikiki's widest stretch of beach, the resort offers more than 150,000 square feet of indoor and outdoor space, including the Great Lawn, Rainbow Suites and the Coral Ballroom. He is a native of Manhattan Beach, Calif.; he and his wife Glee have two grown sons, Ty and Alex.

"Brad's experience within Hilton Worldwide is going to be an immense asset to our sales team," said Jon Conching, regional vice president of sales and marketing. "His expertise and enthusiasm make him the ideal person for the position and we look forward to having him here."



Registration is Underway for The Swing for Wishes Tournament

Hyatt's annual fundraiser contributes thousands to the *Make-A-Wish Hawaii*.

Hyatt Regency Waikiki Beach Resort and Spa invites the public to register before June 30, 2012 for the annual *Swing for Wishes* golf tournament scheduled for Thursday, October 18, 2012 at the Hawaii Prince Golf Club located in Ewa. Team packages are available with a range from three-team Platinum sponsorships to individual levels. To find out more or to register, please visit swingforwishes.com or call (808) 237-6170.

Make-A-Wish Hawaii has been helping to create changes in the lives of families for thirty years. This is an extraordinary gift to provide to the people of the islands; Hyatt Regency Waikiki Beach Resort and Spa is honored to be an active sponsor in the campaign that brings hope, strength, and joy to families. In honor of the organization's thirtieth year on the islands, we are committed to making this our most successful fundraiser to date," says Jerry Westenhaver, general manager at Hyatt Regency Waikiki Beach Resort and Spa.

Every year, through the *Swing for Wishes* campaign, Hyatt Regency Waikiki Beach Resort and Spa and their generous supporters make wishes come true for children living throughout Hawaii who have been diagnosed with life-threatening medical conditions. The *Swing for Wishes* campaign includes an annual golf tournament and incredible silent auction and dinner. As a result, in five years, nearly \$300,000 has been raised which has enabled Make-A-Wish Hawaii to grant the wishes of over two dozen children.



Aqua Hotels & Resorts names Jeff Caminos and Lyn Aoki to key positions

Dennis Hall promoted to Manager, Information Technology

Aqua Hotels & Resorts (www.aquaresorts.com) is adding new positions and hiring from throughout Hawaii's hotel industry. Recently, Aqua announced management hires and a promotion within the operations group.



L-R Jeff Caminos, Lyn Aoki, Dennis Hall

“As a major Hawaii hotel company, it is important for us to embrace technology, ensure we are operating efficiently and protect and evolve our brands and brand integrity,” said Ben Rafter, Aqua’s President and CEO. “Jeff, Lyn and Dennis will help us lead this charge by implementing programs and adopting new procedures that will help us ultimately exceed guest and owner expectations.”

Jeff Caminos, Director of Aqua Hotels and Resorts

Jeff brings more than 30 years of Hawaii hospitality experience to Aqua. In this newly-created position, he will be responsible for operational efficiencies within the Aqua branded hotels group and help to expand the company’s core product line.

Prior to joining Aqua, Jeff was Vice President of Operations with Castle Resorts and Hotels. His early career was spent in operations with Sheraton, Park Lane, Colony and Aston Hotels and Resorts and he has worked in all aspects of hotels, from houseman to general manager.

Jeff can be reached at jeffcaminos@aquaresorts.com.

Lyn Aoki, Corporate Director of Guest Services and Brand Standards

In this newly-created position, Lyn is responsible for updating and implementing brand standards, policies and procedures across Aqua’s three hotel groups to ensure Aqua continues as a leader in guest satisfaction and customer service.

Prior to joining Aqua, Lyn was the Special Projects Manager with Starwood Hotels and Resorts. In this role she was responsible for 44 capital projects from concept to fruition. Lyn was also responsible for creating a critical path and specific brand procedures for all departments within Starwood. Lyn’s career also included stints as a Resort Manager with Wyndham and Director of Operations, Director of Rooms and Director of Housekeeping with Starwood Hotels and Resorts.

Lyn can be reached at laoki@aquaresorts.com.

Dennis Hall, Manager, Information Technology

As Manager of Information Technology, Dennis manages a team of technicians and together, they are responsible for supporting computers, servers, networks and systems at Aqua’s Home Office as well as at all hotels throughout the State.

Dennis has been with Aqua since 2006 and was most recently Systems Administrator. Prior to returning to Hawaii, he was Network Specialist with Affordable Home Furnishings in Louisiana, where he maintained and built intranet and websites for their 20+ retail furniture stores. Dennis also worked for the Lafayette Parish School System, working with 45 schools as the lead computer technician.

Dennis can be reached at dhall@aquaresorts.com

American Pain Society holds 31st Annual Scientific Meeting at the Hawai'i Convention Center, Drawing 1,000 Attendees

The American Pain Society (APS) brought more than 1,000 attendees to the Hawai'i Convention Center from May 16-19, 2012, for its 31st annual scientific meeting. It is the first time the APS has held its annual meeting at the Hawai'i Convention Center, drawing participation from around the world, including Japan, Australia, Canada and Europe.

The meeting offered an opportunity for pain management clinicians and researchers, including physicians, nurses, psychologists, basic scientists, pharmacists and policy analysts, to learn more about the diagnosis, treatment, and management of acute pain, chronic cancer and non-cancer pain, and recurrent pain. More than 40 in-depth workshops and plenary session talks will be offered to enhance research or clinical skills pertinent to the management of pain.

The meeting brings more than \$4.7 million in state revenue, with the Center's hotel partners benefiting from more than 8,000 room nights.

"As the premier conference meeting for the multi-disciplinary pain care community, the American Pain Society's annual scientific meeting enables attendees to interact with the best and the brightest in pain research and learn ways to translate scientific discoveries into clinical practice," said APS President Seddon R. Savage, MD. "Hawai'i has provided us with a top-notch location for our meeting."

The meeting featured two author-attended poster sessions. Chosen from a large number of submissions, the more than 400 selected posters will present the best innovations and research in the study and treatment of pain.

"We are proud to welcome the American Pain Society annual scientific meeting to Hawai'i," said Joe Davis, SMG general manager of the Hawai'i Convention Center. "This meeting is one of three medical gatherings to be held at the Center this year, including the American Association of Orthodontists annual meeting in May, and the American Medical Association interim meeting in November."

"The Hawai'i Tourism Authority (HTA) welcomes the American Pain Society (APS) to Hawai'i for its 31st annual scientific meeting at the Hawai'i Convention Center. We are honored to be chosen as the forum to host this event for the first time," said Mike McCartney, president and CEO, Hawai'i Tourism Authority. "With attendees from around the world, the HTA hopes to gain global exposure for our islands and continues to work with the Center and Hawai'i Visitors and Convention Bureau (HVCB) to draw gatherings like APS, helping to continue the growth in our meetings, conventions and incentives market."

Headquartered in Glenview, Ill., APS is the leading multi-disciplinary professional organization in the United States dedicated to advancing pain-related research, education, treatment and team-oriented professional practice. APS was founded in 1978 with 510 charter members, and today has approximately 2,500 members. Learn more at www.ampainsoc.org.

Upcoming issues of Waikīkī Wiki Wiki Wire:

June 7 and June 21

Hard Rock Cafe Honolulu Opens Its Stage to Local Youth Musicians

Hard Rock offers talented, local youth musicians the opportunity to eat, drink and play like rock stars! Every Sunday Hard Rock Cafe Honolulu hosts "Youth on Stage Sundays" giving aspiring young artists the chance to live their rock star dreams and take the legendary Hard Rock stage to perform live for cafe guests, family and friends.

Hard Rock provides Honolulu's rock stars in training the VIP treatment including a full sound and backline stage setup, complimentary meals and merchandise from the cafe's Rock Shop. Additionally, Hard Rock will promote the participants' upcoming performance by offering each a radio campaign on KPOI-FM 105.9, an event listing on the cafe's website and a poster displayed in front of the cafe.

To qualify musicians must be under the age of 18 and ready to showcase their passion and talent to rock. Contact the Hard Rock Cafe Honolulu marketing department at 808-921-2244.

What: Hard Rock Cafe Honolulu Opens its Stage to Local Youth Musicians

When: Every Sunday at 12:00 p.m.

Where: Hard Rock Cafe Honolulu
280 Beachwalk Avenue
808-955-7383

Admission: Free. All ages welcome.

For more information, visit www.hardrock.com/honolulu

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Kūhiō Beach Hula Show – January 2012

Show time is 6:30

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

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

Every Tuesday – Ainsley Halemanu and Hula Halau Ka Liko O Ka Palai

Every Thursday – Joan "Aunty Pudgie" Young and Puamelia

Week-ends

Sat May 19 – Joan S. Lindsey and the Joan S. Lindsey Hula Studio

Sun May 20 – SPECIAL SHOW & TIME 6:00-8:00
"Hula I Ke Kai (Hula by the Sea)" presentation of Mele Mei month of music

Fri May 25 – SPECIAL SHOW & TIME 6:00-8:00
"Hula I Ke Kai (Hula by the Sea)" presentation of Mele Mei month of music

Sat May 26 – SPECIAL SHOW & TIME 3:00-5:00
"Hula I Ke Kai (Hula by the Sea)" presentation of Mele Mei month of music

Sat May 26 – Coline Aiu and Halau Hula O Maiki

Sun May 27 – Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula



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

May 19, 2012 Saturday
6:00AM Starts
1:00PM Ends

34TH ANNUAL VISITOR INDUSTRY CHARITY WALK sponsored by Hawaii Hotel Industry Assn. The event will have 9,000 runners/walkers. It will start at Ala Moana Park's McCoy Pavilion Key Hole area, clockwise around Ala Moana Park, to Ala Moana Blvd., mauka sidewalk area, to Ala Wai Promenade area, to Kalakaua Ave., makai sidewalk area and curb lane, to Koko Hd side of Kapahulu Ave., to Ala Wai Blvd., mauka sidewalk and curb lane, to Seaside Ave., to Aloha Dr., to Lewers St., to Kalia Rd., to Ala Moana Blvd., to end at Ala Moana Park.

Contact: Tina Yamaki 923-0407 Fax: 924-3843

E-mail: tyamaki@hawaiihotels.org

For more info, visit their website: <http://www.charitywalkhawaii.org>

May 20, 2012 Sunday
5:45AM Starts
10:00AM Ends

HONOLULU TRIATHLON RACE sponsored by USA Triathlon/Honolulu Triathlon Race Committee. The event is expected to have 1,500+ participants. Staggered wave start at 5:45 am. Ala Moana Blvd, Nimitz Hwy, and Kamehameha Hwy makai side will be closed to traffic. Swim: Loop course (2X) just ewa of Magic Island, to end at Magic Island Swim/Bike Transition Bike: Magic Island Swim/Bike Transition area, to Ala Moana Park Rd., to Ala Moana Blvd., via ewa entrance/exit, ewa on Ala Moana Blvd, makai half to Nimitz Hwy, ewa on Nimitz Hwy., crossover to mauka side at Puuhale Rd., under the viaduct, ewa on Kam Hwy., crossover to makai side at Lagoon Dr., ewa on Kam Hwy., past airport, u turn at Arizona Rd. (Halawa Gate), kkhd on Kam Hwy., makai half right onto Lagoon Dr., makai on Lagoon Dr., kkhd most, makai bound lane, to u turn at parking lot at dead end, mauka on Lagoon Dr., right onto Kam Hwy., kkhd on Kam Hwy., crossover to mauka side at Ahua St., onto Nimitz Hwy., crossover to makai side just kkhd of Sand Island Rd., kkhd on Nimitz Hwy., makai half to Ala Moana Blvd., makai half, kkhd on Ala Moana Blvd., left onto Alakea St., right onto Queen St., right onto Piikoi St., left onto Ala Moana Blvd., to Ewa entr./exit, to Ala Moana Park Rd., to end at bike/run transition area near Magic Island Run: Ala Moana Beach Park (Transition Area), to Park Rd., cross over to Kewalo Basin, along the waterfront, circle back along park roads, past charter boat moorings, left onto road by Fishermens Wharf bar, right onto access road, left onto Ahui St., right into Kaakaako Park walkways, circle around past waterfront, left onto Ahui St., right onto access road, left onto road past Fishermens Wharf bar, right past charter boat moorings, back into Ala Moana Park, on Park Rd., back to Magic Island finish area., then to end at Magic Island area finish line. Contact: Honolulu Triathlon, JJ Johnson 782-2161,

Fax: 808-528-5066, Email: goprojj@hawaii.rr.com Hotline: 226-0044, For more info, visit their website: <http://www.honolulutriathlon.com/>

May 25, 2012 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.

Contact: Ben Moszkowicz 368-0680.

For more info, visit their website:

<http://www.specialolympicshawaii.org/index.html>

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

May 27, 2012 Sunday
6:00AM Starts
9:00AM Ends

HIBISCUS HALF MARATHON sponsored by The Leukemia and Lymphoma Society/Boca Hawaii. The event is to have 800 runners. It will start at Kapiolani Park, to Kalakaua Ave., to Monsarrat Ave., to Paki Ave., to Diamond Hd. Rd., to 18th Ave., to Kilauea Ave., to Waiālae Ave., to Kalanianaʻole Hwy., to Kealaolu Ave., to Kahala Ave., to Diamond Hd. Rd., to Kalakaua Ave., to end at Honolulu Marathon Finish line.

Contact: Raul Torres of Boca Hawaii LLC 223-2622, E-mail: info@bocahawaii.com

For further info, check their website: <http://www.bocahawaii.com/>

May 28, 2012 Monday
6:30PM Starts
8:30PM Ends

SHINNYO-EN LANTERN FLOATING CEREMONY (TORO NAGASHI) sponsored by Na Lei Aloha Foundation/Shinnyo-en Hawaii. The event is expected to have 30,000+ participants in Ala Moana Beach Park. Various traffic controls in and around Ala Moana Park may be implemented as early as 6 am. Ewa Entrance will be closed to inbound traffic. Avoid this area if possible, use alternate routes.

Contact: Tom Nishiyama or Roy Kurata of Shinnyo-En Hawaii 955-5290, Fax: 941-0329, E-mails: tomnishi@lava.net or kurata@lava.net

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

June 2, 2012 Saturday
10:00AM Starts
12Noon Ends

HONOLULU LESBIAN GAY PRIDE PARADE sponsored by Parents and Friends of Lesbians and Gays (PFLAG) Oahu. The event is expected to have 400 marchers, 4 floats, 12 vehicles, & 2 band. It will start at Atkinson/Ala Moana Blvd., to Ala Moana Blvd., to Kalakaua Ave., to Monsarrat Ave., to end at Queen Kapiolani Park.

Contact: Michael Golojuch 672-9050, Fax: 672-6347. Email: golojnchc@hawaii.rr.com

For more info, visit their website: www.honoluluprideparade.org



WAIKĪKĪ IMPROVEMENT ASSOCIATION

2250 Kalākaua Avenue, Suite 405-2, Honolulu, HI 96815

Waikīkī Wikiwiki Wire is published weekly 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



Waikiki Beach Clean-up!

May 26, 2012

Please join the Waikiki Ohana Workforce of the **Waikiki Improvement Association** for a Waikiki Beach Clean-up! Continental Breakfast to be provided. Please RSVP @ 923-1094 ext. 6
(Validated parking available at the Hyatt Regency Waikiki)

7:00 am: Meet at the Duke Kahanamoku Statue in Kuhio Beach Park

9:00 am: Ends back at Kuhio Beach Park

- Wear a company t-shirt and have a photo taken!
- All are welcome!
- RSVP 923-1094 ext. 6

Coral Pieces!

This Beach Clean-up is scheduled as a follow up on the recent sand restoration of Waikiki beach. As a result of pumping off-shore sand to the beach, there have been some sharp coral pieces found along the shores and shallow waters off the beach. **Please wear clothing that you do not mind getting wet in, as we will be working in the surf as well.** We appreciate your help in removing these coral pieces to restore the safe beach environment.

Our valuable sponsors: ABC Stores, DFS Hawaii, E Noa Corporation, HPD-D6, Halekulani, Hawaiian Building Maintenance, Hilton Hawaiian Village, Hyatt Regency Waikiki, International Market Place, New Otani Kaimana Beach Hotel, Outrigger Enterprises, Pacific Beach Hotel, Polynesian Adventure Tours, Sheraton Princess Ka'iulani, Royal Star Hawaii, Waikiki Beach Marriott Resort, Waikiki Trade Center



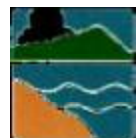
Waikiki Improvement Association

2250 Kalakaua Avenue, Suite 405-2
Honolulu, HI 96815

Phone: 808-923-1094

Fax: 808-923-2622

E-mail: mail@waikikiimprovement.com



Hawaiian Boosting Honolulu-Las Vegas Service

Capitalizing on continuing strong demand for its service to “Hawaii’s Ninth Island,” Hawaiian Airlines is adding two more weekly flights to its Honolulu-Las Vegas service, bringing to 19 the number of round-trip flights the carrier will be offering on the route each week.

“Our customers love Las Vegas and we’re adding these flights to offer them even more schedule options for planning their Vegas getaways,” said Peter Ingram, Hawaiian’s executive vice president and chief commercial officer

Starting August 21, Hawaiian will increase service from three to five days weekly for Flight #6, which will depart the Honolulu International Airport on Sundays, Tuesdays, Wednesdays, Fridays, and Saturdays at 7:50 a.m. and arrive at Las Vegas’ McCarran International Airport at 4:35 p.m. The return Flight #5 will depart Las Vegas the same days at 6:10 p.m. and arrive in Honolulu at 9:25 p.m.

In addition to the increased frequency for Flights 5 and 6, Hawaiian offers two daily flights between Honolulu and Las Vegas, giving travelers the unrivaled convenience of choosing a morning, mid-day, or evening time for departure and arrival.

Hawaiian Flight #18 departs Honolulu daily at 3:00 p.m. and arrives in Las Vegas at 11:40 p.m., with the popular “Midnight Madness” return Flight #17 departing Las Vegas at 1:55 a.m. and arriving in Honolulu at 5:00 a.m.

Hawaiian Flight #8 departs Honolulu daily at 10:30 p.m. and arrives in Las Vegas the following morning at 7:10 a.m., with the return Flight #7 departing Las Vegas at 9:05 a.m. and arriving in Honolulu at 12:15 p.m.

Customers can also take advantage of various cost-saving options for hotel accommodations and car rentals in Las Vegas when booking their trip through the Hawaiian Airlines Vacation Packages online (www.HawaiianAirlines.com/Vacation-Packages).

Hawaiian offers customers of its Honolulu-Las Vegas flights the comfort of its roomy wide-body, twin-aisle, 294-seat Airbus A330-200 aircraft and 264-seat Boeing 767-300 aircraft. In addition, Hawaiian is the only carrier serving Hawaii to offer complimentary meals in Economy Class.

Complementing the enjoyment of the flight experience is Hawaiian’s distinctive “Hawaii Flies With Us” onboard service program celebrating the culture, natural beauty, people, and *Aloha Spirit* of Hawaii throughout the flight.

Tickets can be purchased online at Hawaiian’s website, www.HawaiianAirlines.com or by calling the reservations department toll-free at (800) 367-5320.

Hawaiian Adds Sapporo as Fourth Japan Gateway

HONOLULU – Hawaiian Airlines today announced it will add the northern city of Sapporo to its growing network of destinations in Japan. The airline is set to begin service between Honolulu International Airport and New Chitose Airport on the island of Hokkaido three times per week in November 2012, pending Japan government approval.

Sapporo will be the fourth Japanese destination that Hawaiian has introduced recently to its route network, following the launches of service to Tokyo in November 2010, Osaka in July 2011 and Fukuoka in April 2012. It will be the airline's sixth new destination in two years, including the launch of service to Seoul, South Korea in January 2011 and the upcoming June 4 inauguration of service to New York City.

“This new service builds on our strategy to diversify our revenue base and strengthens Hawaiian's presence in one of our most important visitor markets,” said Mark Dunkerley, Hawaiian's president and CEO. “The addition of Sapporo to our network will allow our customers in Japan to fly directly to Hawai'i from Japan's three largest islands and, at the same time, give our customers in Hawai'i a convenient connection to one of Japan's largest inbound tourist markets.”

Sapporo is Japan's fifth-largest city, with a population of 1.9 million. The capital city of Hokkaido, it is known for its ski resorts and world-famous Sapporo Snow Festival, an annual event showcasing breathtaking snow and ice sculptures. “Sapporo is already a popular vacation destination for residents of Hawai'i, and we expect this new service to help introduce the wonders of Sapporo to many more of our customers,” said Dunkerley.

Hawaiian's Sapporo flights will add approximately 41,000 new air seats annually to Hawai'i from Japan, and restore non-stop service between the islands of Hokkaido and O'ahu that was discontinued by other carriers in 2003.

The Hawai'i Tourism Authority estimates that the new flight will provide \$61 million in direct visitor spending, \$6.7 million in tax revenue and support 700 jobs for Hawai'i residents annually.

“Today's announcement is outstanding news for our visitor industry and we are proud to see Hawai'i's hometown airline expand service to Sapporo,” said Mike McCartney, HTA president and CEO. “Direct flight access from additional regional cities, like Sapporo, increases convenience and access to the Hawaiian Islands, and enables Hawai'i to build momentum for continued growth in international travel.”

Subject to Japan government approval, starting November 1, Hawaiian Flight #441 will depart Honolulu International Airport Tuesday, Thursday and Saturday at 2:45 p.m. and arrive at New Chitose Airport at 7:00 p.m. the next day. Starting November 2, Flight #442 will depart New Chitose on Wednesday, Friday and Sunday at 9:00 p.m. and arrive in Honolulu at 9:15 a.m. the same day. (Japan is 19 hours ahead of Honolulu and the flight crosses the International Dateline.)

As with its service to Honolulu from Tokyo, Osaka, and Fukuoka, Hawaiian's customers from Hokkaido will enjoy a customized presentation of its signature "Hawai'i Flies With Us" inflight hospitality, combining its celebration of the culture, natural beauty, and people of Hawai'i with entertainment options and special onboard products designed for the Japanese traveler.

Tickets for the new Honolulu-Sapporo service are available on Hawaiian's English-language website, www.HawaiianAirlines.com and on its Japanese-language website at www.HawaiianAirlines.co.jp. Hawaiian will operate the new Honolulu-Sapporo flights with its wide-body, twin-aisle Boeing 767-300ER aircraft that seat 264 passengers.



ATLANTIS ADVENTURES FAMILY FUN SUMMER PACKAGE ADDS EXCITEMENT, SAVINGS TO SUBMARINE, CRUISE EXPERIENCES

Atlantis Adventures is offering a special “Family Fun” package this summer to make its one-of-a-kind ocean tour experiences in Hawaii even more exciting for kids and more affordable for parents.

From May 28 (Memorial Day) through September 3 (Labor Day), each child under age 12 will receive a free activity fun pack that includes a coloring nautical picture frame magnet and Atlantis water bottle (while supplies last) when accompanied by an adult booking the Atlantis Submarines tour and Atlantis Navatek Cruises’ Sunset Dinner Cruise package.

Enhancing the value of the submarine tour and dinner cruise package is that each child age 6 and under receives free admission, which is on top of the \$10 per person savings that families also receive when booking the combo. Children age 6 and under are also free for family bookings of just the Atlantis Navatek Cruises’ Sunset Dinner Cruise.

This unique package lets families create memories together of descending into the midst of Hawaii’s spectacular marine world, and gliding over the ocean’s surface on Hawaii’s smoothest cruise vessel.

Atlantis offers the submarine tour and cruise combo daily, but families have the option of reserving them on separate days. In addition, Atlantis offers families with multi-island travel itineraries the flexibility to reserve its submarine tour on Maui or Hawaii Island, and enjoy the sunset dinner cruise on Oahu.

Also appealing to families is Atlantis’ commitment to marine conservation, which is the core of its operational philosophy. This dedication to how Atlantis conducts its business led to the company being honored as a Certified Ecotour Operator with the highest designation of Gold status by the Hawaii Ecotourism Association in 2011.

Atlantis Submarines – Hawaii’s Only Submarine Tour

Atlantis offers Hawaii’s only submarine tour, offering daily tours from Waikiki on Oahu, Lahaina on Maui, and Kailua-Kona on Hawaii Island. Each island submarine tour experience is unique, but they all showcase the magnificent beauty of Hawaii’s marine life.

Atlantis’ dedication to being ‘green’ in Hawaii begins with the use of the world’s most technologically advanced passenger submarines, which are battery-powered and emit no pollutants or noise while gliding to depths of more than 100 feet.

Families enjoy a spacious, air-conditioned cabin with large viewports for an up-close – and dry – encounter with Hawaii’s marine world inhabitants without disturbing their surroundings.

The crew enhances the experience with an entertaining and educational narration. Per Coast Guard rules, children must meet the height requirement of 36 inches.

-more-

Atlantis *Navatek* Cruises – Hawaii’s Smoothest Cruise Experience

Atlantis *Navatek* Cruises offers sunset dinner cruises (and seasonal whale watch morning and lunch cruises) aboard its state-of-the-art *Navatek I*. With its unique SWATH (Small Waterplane Area Twin Hull) technology, the 140-foot *Navatek I* is the only passenger cruise vessel of its type in Hawaii and has been hailed by *FORBES* as “reinventing the boat.” The double-hulled design lifts the passenger-carrying compartment above the ocean surface and limits wave action against the sides, creating Hawaii’s smoothest cruise experience.

Navatek I comfortably seats 300 guests and offers spacious upper and lower outdoor observation decks and two carpeted, air-conditioned dining rooms that are lined with picture windows from end-to-end to take in the panoramic views of Waikiki, Diamond Head and Oahu’s south shoreline, while enjoying a beautiful Hawaiian sunset. Making the evening at sea complete is a delicious dinner, and live entertainment for fun and dancing.

Submarine Tour and *Navatek I* Combos

Atlantis offers the following cost-saving submarine tour and cruise combos.

- *Submarine Tour and Sunset Buffet Dinner Cruise* – Cost is \$193.00 for adults, \$88.00 for children (ages 7-12). Prime window seating is an additional \$20 per person.
- *Submarine Tour and Royal Sunset Dinner Cruise* – Cost is \$225.00 for adults, \$104.00 for children (ages 7-12). Prime window seating is an additional \$25 per person.

The cost for these combos with the *Premium Submarine Tour* is an additional \$10 for adults and \$8 for children.

For more information, visit www.AtlantisAdventures.com.

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SURF LANAI SUNDAY BRUNCH

10:00am to 2:00pm every Sunday

Beginning May 27, 2012

Adults \$68 | Children (5 - 12 years) \$34

Price is exclusive of tax and gratuity

Ocean Front Dining

at The Royal Hawaiian, A Luxury Collection Resort

Join us for an upscale brunch experience at Surf Lanai

Restaurant, elegantly located beneath the Spanish-Moorish cupolas of the resort's majestic architecture, where the golden sands of world-famous Waikiki Beach and the glittering Pacific serve as an iconic backdrop.

Enjoy a gourmet buffet selection, including fresh local fruits and juices, signature pastries from The Royal Bake Shop, Eggs Benedict, decadent rosti dishes, waffles with indigenous coconut syrup, strawberries compote and endless more.

For details, visit royal-hawaiian.com,
call 921-4600 or visit the Concierge Desk.

詳細については、royal-hawaiian.com、
921-4600(電話)、またはコンセルジェまでどうぞ。



Menu

Juice and Refreshments

Pastry and Delights

Hawaiian King Bread, Croissants,
Pain au Chocolate, Banana Bread
Bagel and Cream Cheese, Smoked Scottish Salmon

Island Fruit Display

Kula Strawberries with Surfing Goat Cheese, Papaya,
Pineapple, Whole Lady Finger Bananas,
Mandarin Oranges

Breakfast Entrees

Eggs Benedict, Scrambled Eggs, Crispy Bacon,
Banger Sausage, Bacon Onion Rosti, Steamed Rice

Omelet and Egg Station

Egg White and Whole Eggs
Bay Shrimps, Smoked Salmon, Ham, Mushrooms,
Onions, Tomatoes, Peppers, Spinach and Cheese

Waffle Station

Real Maple Syrup, Corn Syrup,
Berry Compote and Whipped Cream

Soup Station

Portuguese Bean Soup with Bread Display

Salads

Big Island Farm Greens, Ho Farm Tomato Salad
Warm New Potato Salad

International Cheese Display

Cold Seafood Display

Chilled Prawns, Crab Claws
Ahi and Salmon Sashimi, Ahi Foko

Sushi Bar

Nigiri and Maki Sushi, Temaki Sushi

Hot Stations

Roasted Suckling Pig with Steamed Bao Buns
Dry Aged Prime Rib, Whole Steamed Onaga
Bami Goreng, Wok Fried Farmers Market Vegetables

Dessert

Chocolate Fondue with Homemade Cookies,
Marshmallows and Fruit, Coconut Custard Pies
Opera Cake, Key Lime Pie, Pavlova with Berries,
Whipped Cream and Cream Anglaise, Cream Brulée,
Pink Haupia Lollipops and Bread Pudding

An 18% gratuity will be added to parties of 6 or more.



Hawaiian's New Menu, Snacks Showcase Flavors of Hawaii

Travelers who appreciate Hawaiian Airlines' dedication to sharing Hawaii's unique culture and tradition of hospitality will enjoy the airline's new onboard menu and homegrown snacks showcasing the diversity of foods and flavors in the islands. The new offerings are available on all of its domestic and international flights.

"Allowing our guests to savor the delicious flavors of our local cuisine helps them begin their Hawaii experience hours before they actually arrive," said Blaine Miyasato, Hawaiian's vice president of product development. "It's an important part of the Hawaiian hospitality that sets us apart from any other carrier to our islands and another example of how Hawaii flies with us."

Hawaiian's variety of inflight meals reflect the Hawaii-inspired flair that Executive Chef Chai Chaowasaree has brought to the new menus using ingredients found in the islands.

For example, among the meals being enjoyed by Economy Class customers on domestic routes are a *Hawaiian Breakfast Wrap* of fried rice, Portuguese sausage, and edamame, and a *Chicken Yellow Curry* with rice and pineapple. Vegetarians can enjoy the *Yellow Curry Penne Pasta* with vegetables.

On international routes, one of the meals being enjoyed by travelers is a *Hawaiian Moco*, Chai's take on the local favorite breakfast dish made with a grilled hamburger patty, steamed rice, brown gravy, and fried eggs. All of these meals are offered free of charge. Notably, Hawaiian remains the only airline serving Hawaii to offer complimentary hot meals to all Economy Class customers.

These selections are in addition to the premium meals available for purchase in Economy Class, which include fresh sushi platters and large specialty salads.

Hawaiian's First Class menu also offers a variety of meal options that showcase the cultural diversity of Hawaii's cuisine, such as *Kalua Pork and Cheese Omelet*, *Shrimp & Crab Salad with Crispy Won Ton Taco*, and *Grilled Prawns with Fusilli Pasta & Mac Nut Pesto*.

In addition, as a tribute to Hawaii's ocean lifestyle, all of Hawaiian's First Class customers have a fresh seafood entrée to consider when selecting their meal.

Adding to the enjoyment of inflight dining on Hawaiian are new made-in-Hawaii snacks available for purchase on all mainland and international flights. These include *Macadamia Nut Shortbread Cookies* from Punaluu Bake Shop, *Granola Bars* from Anahola Granola, *Sweet Potato and Taro Chips* from Hawaiian Chip Company, and *Chocolate Covered Macadamia Nuts* and *Macadamia Popcorn Crunch* from Island Princess.

Sharing Hawaii's food culture was also the theme of Hawaiian's popular wall calendar for 2012. The calendar's theme, "Hawaiian Choice Awards," spotlights the best places to find 12 local favorite foods in Hawaii, one per month, as selected by Hawaiian's employees. Some of the awardees include "Best Spam Musubi" from Tanioka's on Oahu, "Best Loco Moco" from Café 100 on Hawaii Island, "Best Manju" from Home Maid Bakery on Maui, and "Best Poke" from Foodland on Kauai.

WIN A TRIP TO HARD ROCK CALLING IN LONDON

Would you like to be at the world's most anticipated 3-day concert event of the year? Well here is your chance to party at Hard Rock Calling in historic Hyde Park, London and see the most amazing bands: Bruce Springsteen and the E Street Band, Paul Simon, Soundgarden & many more!

Come down to Hard Rock Cafe Waikiki this Saturday, May 19th from 2:00pm – 2:30pm and enter for chance to qualify to play the Plug-In And Win Game. There are a total of 36 qualifying spots and only one person will take home the Grand Prize of a trip for two to Hard Rock Calling in London!

2 Ways to Qualify:

- 1) Enter for your chance to qualify by coming down to Hard Rock Cafe Waikiki and filling out an entry form between 2:00pm-2:30pm this Saturday, May 19th. The Plug-in & Win Game will follow directly after entry submissions.
- 2) Listen to KPOI 105.9FM to qualify all this week.

Prize Package (\$5,000 USD value) includes:

- Roundtrip airfare for two from Honolulu International Airport
- Two General Admission tickets to the Hard Rock Calling 3-Day Festival
- Hotel accommodations for 3 nights
- Continental breakfast daily at the hotel
- London sightseeing tour
- Transfers between the airport and hotel via passes on Heathrow Express to Paddington Station
- \$300 spending money

***Must be 18+ to enter. No purchase necessary. Must have a valid passport. For details, visit <http://www.hardrockcalling.co.uk/> or www.hardrock.com/honolulu

What: PLUG IN & WIN GAME

When: Saturday, May 19th

2:00pm – 2:30pm: Entry form submission

2:30pm – 3:30pm: Plug-In & Win Game time

Where: Hard Rock Cafe Waikiki

280 Beachwalk Avenue

Honolulu, Hawaii 96815



ANTEPRIMA
WIREBAG

**ANTEPRIMA/WIREBAG
Celebrates London 2012 Olympics
by Launching National Flag Motif Wirebag “BANDIERA”**

ANTEPRIMA/WIREBAG, well known for its fun yet sophisticated handbags expertly hand-knitted with cords exclusively manufactured in Italy, in a luxuriously dazzling array of colors, announced the launch of a national flag motif Wirebag “**BANDIERA**” in commemoration of the forthcoming London 2012 Olympics, to be available at the Waikiki and the Ala Moana store on May 23, 2012.

“**BANDIERA**,” meaning “flag” in Italian, features an eye-catching bow made in a selection of national flags; USA and United Kingdom. USA flag motif comes as shoulder bag, and UK flag comes in both shoulder and tote bag. The shoulder type can be a clutch with the detachable chain so you can carry it from casual scene to party. As for the tote type, the bag bow is not only a decoration, but also a very useful pocket for your small necessity.

Enjoy Olympic festivities with your National flag Wirebag!



“BANDIERA” Shoulder Bag Type (\$296 each)

Flags: USA or UK

Size: W8 x H4 in



“BANDIERA” Tote Bag Type (\$521)

Flag: UK only

Size: W10 x H8 in

Waikiki Store - Royal Hawaiian Center, Building B-Level 1
2233 Kalakaua Avenue, Suite 111 Phone: 808-924-0808
Hours: 10:00am – 10:00pm

HARD ROCK INTERNATIONAL ROCKS YOUR TASTE BUDS ‘N’ ROLLS OUT THE FLAVOR

Hard Rock Puts Fresh First with Dynamic New Menu

As part of its latest rockin’ flavor rollout, is debuting new tongue tantalizing menu options, aiming to enhance its dining offerings by treating guests to a concert of flavors. With a host of new recipes, a commitment to fresh ingredients and the signature flair that guests can only get at Hard Rock, never has there been a better time to take a seat at any Hard Rock Cafe across the country.

Hard Rock is proud to announce the expansion of its world-famous menu with the introduction of new items, complementing its authentic American, made-from-scratch cuisine that fans have grown to love. With the design of its new menu, the brand is bringing three main concepts to its delectable food offerings – fresh is first, legendary is king and smoking is the key to enhancing flavors.

- **Fresh** – Hard Rock chefs take their obsession with high-quality, earth-friendly ingredients seriously. Produce specialists source the highest caliber greens for salads and hand-make every dressing, steaks are nothing less than center-cut, choice, corn-fed and aged for 21 days, and salmon always comes from the immaculate fjords of Norway.
- **Legendary** – Just like the rockers who once owned the memorabilia lining Hard Rock’s walls, the burgers that the brand has been serving for four decades are nothing short of “legendary” – with all options featuring 10 ounces of choice Certified Angus Beef. Now, the brand has enhanced the Legendary Experience menu with the all-new Legendary Chicken option, where guests can take their favorite Legendary Burger and substitute a half-pound of perfectly grilled chicken breast.
- **Smokehouse** – With a smoker in every location, our chefs are masters at bringing out the most delectable rustic, wood-smoke flavor! Reminiscent of good old-fashioned Southern barbeque, new smokin’ menu items offer unique flavors from a variety of regional Bar-B-Que styles, from the classic pulled pork to the exotic Asian-style “Shang Hi” sandwich.

“Just like the exhilarating musical performances that take place in our cafes, we wanted to turn the volume up on our menu options so our fans continue to get a rockin’ experience at the table too,” said Hard Rock’s own culinary rock star, Executive Chef Jason Gronlund. “Our new menu shows our commitment to serving only the best ingredients and most unique and flavorful recipes to our guests.”

A Little Taste of Hard Rock’s New Menu Items

Personally created by the brand’s top chefs, including Chef Jason, guests can enjoy a mouthwatering selection of new dishes.

Feeling fresh ...

- **Cajun Shrimp & Poached Pear Salad** – Spring mix tossed with goat cheese crumbles, chopped seasoned bacon and a sweet Dijon pear dressing. Topped with poached pear segments, spicy pecans and grilled sweet Cajun shrimp.
- **Goat Cheese Chicken Salad Sandwich** – Poached chicken with celery and green onions, in a light citrus mayo dressing with Dijon mustard and dill. Served on a toasted hoagie roll topped with spring mix, dried cranberries and goat cheese crumbles.
- **Shock Top Battered Fish & Chips** –Fish battered with a Belgian-style wheat beer with citrus and coriander flavors and fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

A little bit smokey ...

- **Shang Hi Smokehouse Sandwich** – Award-winning Asian 5-spice Bar-B-Que sauce with homemade Asian style pickled cucumbers with sriracha mayonnaise drizzle.
- **South Carolina Smokehouse Sandwich** – Tangy, homemade, South Carolina-style mustard Bar-B-Que sauce with crispy slaw and crunchy cayenne onions.
- **The Texan Smokehouse Sandwich** – Chipotle and Hickory Bar-B-Que sauce, cheddar cheese, crispy jalapenos and crunchy onions.
- **Smokehouse Chop Salad** – Freshly chopped mixed field greens with diced smoked chicken, spicy bacon and pecans, cheddar cheese and pico de gallo. Topped with a smoky citrus vinaigrette and fresh sliced avocado.

Sweet dreams ...

- **Mojito Yogurt with Seasonal Fresh Fruit** – Creamy, thick Greek yogurt with fresh lime and mint served over fresh seasonal fruit served Island style in a margarita glass.

These new items will be rolled out in addition to “greatest hits” and fan favorites. In addition to its food, Hard Rock’s extensive, award-winning drinks menu includes Hurricanes, Margaritas, signature favorites and Alternative Rock (alcohol-free) beverages, all available in Hard Rock souvenir collectible glassware.

For additional information on Hard Rock’s new menu options or to learn more about the brand, visit www.hardrock.com or follow Hard Rock on Facebook at www.facebook.com/hardrock.

THE MODERN HONOLULU

THE MODERN HONOLULU ANNOUNCES SALES AND CATERING SERVICES EXECUTIVES

New Hires Enhance Service and Sales at Waikiki's Most Chic Hotel

[The Modern Honolulu](#) in Waikiki announces the addition of five new members to their executive sales and catering teams. These experienced resort professionals (who also happen to be locally grown) will ensure the stylish property remains at the forefront of Hawaii's luxury resort marketplace.



Lisa DeCambra, Director of Sales & Marketing, brings 23 years of luxury resort sales and marketing experience to The Modern. A long time veteran of Starwood Hotels & Resorts Hawaii, DeCambra directed sales and marketing at The Royal Hawaiian and Sheraton Keauhou Bay Resort and supervised sales activities at 14 Sheraton resorts on seven islands. Her executive resume also includes Classic Vacations/Expedia, Molokai Ranch & Lodge, the former Kahala Mandarin Oriental Resort, Hotel Hana Maui and Princeville Hotel and Resort. Lisa was born and raised on Maui, and graduated from University of Hawaii with a Bachelor of Arts in International Business.



Michael Howe: Howe joins The Modern as **Director of Catering & Convention Services**. He was previously at the Royal Hawaiian in the same capacity since 2008. Howe's executive resume also includes the Four Seasons Resorts Lanai, Four Seasons Resorts Aviara, Ritz-Carlton Kapalua and Caesars Palace, Bally's and Paris hotels in Las Vegas.



Kelly Kitashima: Kitashima is the new **Director of Group Sales** at The Modern Honolulu. She was previously responsible for group sales, representing four distinct branded hotels and resorts, including: Sheraton Waikiki, The Royal Hawaii, Moana Surfrider and Sheraton Princess Kaiulani. Kitashima is a graduate of University of Nevada, Las Vegas and holds a Bachelors degree in Business & Hotel Management.



Joy Tomita: Tomita joins The Modern as **Director of Leisure and Corporate Sales** after six years as sales manager at the Halekulani & Waikiki Parc Hotel. She was a sales manager for the Oahu Visitors Bureau & Hawaii Visitors Convention Bureau from 2002-2005. Joy is a 2001 graduate of University of Hawaii's Travel Industry Management School, and was born and raised on Oahu.



Jodi Ching: Ching is the **Human Resources Manager** at The Modern and has extensive experience in resort personnel management. Her resume includes FCH Enterprises, Inc., the Halekulani, Starwood Hotels & Resorts, and the Four Seasons Resort Hualalai. Ching has a Professional in Human Resources Certification from the Human Resource Certification Institute, is a graduate of University of Hawaii at Manoa, and has always called Honolulu home.



FOR IMMEDIATE RELEASE
Thursday, May 3, 2012

66TH ANNUAL ALOHA FESTIVALS SET FOR SEPTEMBER 2012

September 6, 8, 15 and 22 at Various Locations Throughout Oahu

HONOLULU – Entering its 66th year as one of Hawai'i's most highly regarded and oldest cultural celebrations, the Aloha Festivals is proud to announce its theme and events for 2012. The celebration throughout September shares the history and traditions of Hawaii and the unique spirit of aloha with both *kama'āina* (local residents) and *malihini* (visitors). The theme for this year's Oahu celebration is "*Ho'onui 'Ike*," meaning "to increase knowledge, enrich," whether through formal education, one-on-one mentoring, personal quests or other means.

The "*Ho'onui 'Ike*" theme also honors the legacy of Ke Ali'i Bernice Pauahi Bishop, great-granddaughter of King Kamehameha I, whose vision emphasizes the commitment to education, productivity and pride in cultural heritage.

"This year, we honor the Hawaiian value of *ho'onui 'ike*, which encourages people to value knowledge and wisdom in hopes of building a better future," said Paul Tomonari, co-chair of the Aloha Festivals board of directors. "The 2012 Aloha Festivals will explore new avenues to *ho'onui 'ike* throughout Hawai'i with its cultural events during September."

Each Aloha Festivals event will capture *ho'onui 'ike*, both perpetuating Island culture and educating all who participate. Please join us in honoring this Hawaiian value with our events.

Following is the schedule of Aloha Festivals events:

All events are free and open to the public. The events are supported by the sale of Aloha Festivals merchandise, which will be sold at all events and at participating retailers (TBA).

(more)

Thursday, September 6

Aloha Festivals 2012 Royal Court Investiture, 3:00 p.m., Hilton Hawaiian Village – The Ali'i – king, queen, prince and princess – take their place in the royal court. Court members will receive the royal cloak, helmet, head feather lei and other symbols of their reign. Traditional chant and hula kāhiko will highlight the event.

Aloha Festivals Opening Ceremony, 5:00 p.m., Royal Hawaiian Center, Royal Grove – Traditional chant and hula mark the official beginning of the Aloha Festivals events. The Aloha Festivals Royal Court will be introduced on the grounds of Royal Hawaiian Center's Royal Grove.

Saturday, September 8

Annual Keiki Ho'olaule'a, 10:00 a.m. – 3:00 p.m., Pearlridge Center Uptown & Downtown (co-related event) – Pearlridge will celebrate Aloha Festivals with a variety of activities, demonstrations and continuous stage performances by participating keiki musical groups and hula hālau. The 2012 Aloha Festivals Royal Court will make a special appearance. For more information, visit www.pearlridgeonline.com.

Saturday, September 15

60th Annual Aloha Festivals Waikīkī Ho'olaule'a, 7:00 p.m., Kalākaua Avenue between Lewers Street & Kapahulu Avenue – The Annual Waikīkī Ho'olaule'a is Hawai'i's largest block party. Thousands of people will take to the streets along Kalākaua Avenue for food, fun and entertainment. Top Island entertainers will perform along with hula hālau while Hawaiian crafts and flower lei will be on display and available for purchase.

Saturday, September 22

66th Annual Aloha Festivals Floral Parade, 9:00 a.m., Kalākaua Avenue from Ala Moana Park to Kapi'olani Park – A colorful equestrian procession of pā'ū riders, exquisite floats with cascades of Hawaiian flowers, hula hālau and marching bands will brighten Kalākaua Avenue. The parade will be livestreamed for free at www.channel808.tv/alohafestivals.

About Aloha Festivals

Aloha Festivals was first held in 1946 as Aloha Week. Over the past six and a half decades it has become a celebration of Hawaiian culture, integrating the traditions and cultures of the Islands through music, dance, cuisine and art. A board of volunteers coordinates all festivities. Aloha Festivals is funded by the Hawai'i Tourism Authority, corporate and private sponsorships, and sales of Aloha Festivals power bands, ribbons and merchandise.

More information about Aloha Festivals and its events can be found at www.alohafestivals.com or by calling 808-483-0730.

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Weekly Events & Promotions

May 20-26, 2012



Sunday, 5/20

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>8p Jimmy Buffett's: LIVE Entertainment (info. 791-1200)

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Hoku Zuttermeister (info. 924-4990)
****May Promotions****
~Serenity Spa Hawaii (For more info. call: 926-2882)

OUTRIGGER WAIKIKI:

>4-6p Duke's: Henry Kapono (info. 922-2268)
>2p Hula Grill: Aloha Hour / 7-9p Kalani Maio & Leilani Vakauta w/Kealoha (info. 923-4852)

****May Promotions****
~Hula Grill: Early Riser Breakfast Special (923-4852)

WAIKIKI BEACH WALK:

>Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)
****May Promotions****
~Waikiki Beach Walk's 5th Anniversary Offers: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)
~Cheeseburger Beachwalk: Breakfast Special (For more info. call" 924-5034)
~Island Heritage (For more info. call: 923-4400)
~Sushi 2 Go by Kaiwa: Daily Lunch Specials (For more info. call: 924-0555)
>5p Na Mele No Na Pua ~ Sunday Showcase, Fountain Stage (info. 931-3591)

Monday, 5/21

OUTRIGGER REEF:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Sean Naauao (info. 924-4990)

OUTRIGGER WAIKIKI:

>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Eric Lee (info. 923-4852)

WAIKIKI BEACH WALK:

>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)

Tuesday, 5/22

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9a-5p Jimmy Buffett's: Free Surfing Museum Tours (info. 791-1200)

>9 & 9:30a Martin & MacArthur: Create Hawaiian Feather Flowers (info. 447-2797)
>11a Kuloko Arts of Hawaii: FREE "Watercolor Lessons" w/ Patrice Federspiel (info. 922-5110)

OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Weldon Kekauoha (info. 924-4990)
>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Kamuela Kahoano (info. 923-4852)
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

WAIKIKI BEACH WALK:

>4:30-6p "Ku Ha' aheo"~ Evening Hula, Fountain Stage (info. 931-3591)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)

Wednesday, 5/23

OUTRIGGER REEF:
OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Cyril Pahinui (info. 924-4990)

>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Jeremy Cheng (info. 923-4852)

>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

WAIKIKI BEACH WALK:

>4-4:45p "Free" Yoga on the Lawn (info. 922-0171)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)

Thursday, 5/24

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:00p Jimmy Buffett's: LIVE Entertainment (info. 791-1200)

OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kawika Kahiapo (info. 924-4990)

>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Sheila Waiwaiiole & Mara Sagapolu (info. 923-4852)
>5:30p Strolling Hawaiian music & hula, Upper & Lower lobby
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

WAIKIKI BEACH WALK:

>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)

Friday, 5/25

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:30a-5p Jimmy Buffett's: Free Surfing Museum Tours (info. 791-1200)
>9:30p Kailua Bay Buddies

OUTRIGGER WAIKIKI:

>6:30-8:30p Kuloko Arts of Hawaii: Shoji Ledward (info. 922-5110)
>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kaukahi (info. 924-4990)
>4-6p Duke's: Maunaloa / 9:30p-12a Lawrence Kidder (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Alike Souza & Johnny Kukui w/Kealoha (info. 923-4852)

WAIKIKI BEACH WALK:

>5:30p Piano by Jeanette Travias, piano area
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)

Saturday, 5/26

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:30p Jimmy Buffett's: Kailua Bay Buddies (info. 791-1200)

OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Waipuna (info. 924-4990)
>4-6p Duke's: LIVE Local Entertainment / 9:30p-12a Chris Murphy Duo (info. 922-2268)
>3:30p Hula Grill: Aloha Hour / 7-9p Kaipo Dabin Duo w/Kapua (info. 923-4852)
>SOS Main Showroom: 8:30p, SOCIETY OF SEVEN

WAIKIKI BEACH WALK:

>Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=58)



Weekly Events & Promotions

May 27-June 2, 2012



Sunday, 5/27

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>8p Jimmy Buffett's: LIVE Entertainment (info. 791-1200)
>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Hoku Zuttermeister (info. 924-4990)
****May / June Promotions****
-Serenity Spa Hawaii (For more info. call: 926-2882)

OUTRIGGER WAIKIKI:

>4-6p Duke's: Henry Kapono (info. 922-2268)
>2p Hula Grill: Aloha Hour / 7-9p Kalani Maio & Leilani Vakauta w/Kealoha (info. 923-4852)
****May / June Promotions****
-Hula Grill: Early Riser Breakfast Special (923-4852)

WAIKIKI BEACH WALK:

>Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)
****May / June Promotions****
-Waikiki Beach Walk's 5th Anniversary Offers: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)
-Cheeseburger Beachwalk: Breakfast Special (For more info. call" 924-5034)
-Island Heritage (For more info. call: 923-4400)
-Sushi 2 Go by Kaiwa: Daily Lunch Specials (For more info. call: 924-0555)

Monday, 5/28

OUTRIGGER REEF:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Sean Naauao (info. 924-4990)

OUTRIGGER WAIKIKI:

>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Eric Lee (info. 923-4852)

WAIKIKI BEACH WALK:

>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)

Tuesday, 5/29

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9a-5p Jimmy Buffett's: Free Surfing Museum Tours (info. 791-1200)

OUTRIGGER WAIKIKI:

>9 & 9:30a Martin & MacArthur: Create Hawaiian Feather Flowers (info. 447-2797)
>11a Kuloko Arts of Hawaii: FREE "Watercolor Lessons" w/ Patrice Federspiel (info. 922-5110)
>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Weldon Kekaouha (info. 924-4990)
>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Kamuela Kahoano (info. 923-4852)
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)
>4:30-6p "Ku Ha' aheo"- Evening Hula, Fountain Stage (info. 931-3591)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)

WAIKIKI BEACH WALK:

>4:30-6p "Ku Ha' aheo"- Evening Hula, Fountain Stage (info. 931-3591)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)



Wednesday, 5/30

OUTRIGGER REEF:
OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Cyril Pahinui (info. 924-4990)
>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Jeremy Cheng (info. 923-4852)
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

WAIKIKI BEACH WALK:

>4-4:45p "Free" Yoga on the Lawn (info. 922-0171)
>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)

Thursday, 5/31

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:00p Jimmy Buffett's: LIVE Entertainment (info. 791-1200)

OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kawika Kahiapo (info. 924-4990)
>4-6p Duke's: Haumea Warrington / 9:30p-12a Ellsworth Simeona (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Sheila Waiwaiole & Mara Sagapolu (info. 923-4852)
>5:30p Strolling Hawaiian music & hula, Upper & Lower lobby
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

WAIKIKI BEACH WALK:

>5p FIVE @ FIVE Deals: (info. http://www.waikikibeachwalk.com/play_details.aspx?plavid=59)

Friday, 6/1

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:30a-5p Jimmy Buffett's: Free Surfing Museum Tours (info. 791-1200)
>9:30p Kailua Bay Buddies

OUTRIGGER WAIKIKI:

>6:30-8:30p Kuloko Arts of Hawaii: Shoji Ledward (info. 922-5110)
>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kaukahi (info. 924-4990)
>4-6p Duke's: Maunaloa / 9:30p-12a Lawrence Kidder (info. 922-2268)
>4p Hula Grill: Aloha Hour / 7-9p Alike Souza & Johnny Kukui w/Kealoha (info. 923-4852)
>5:30p Piano by Jeanette Traviyas, piano area
>8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

Saturday, 6/2

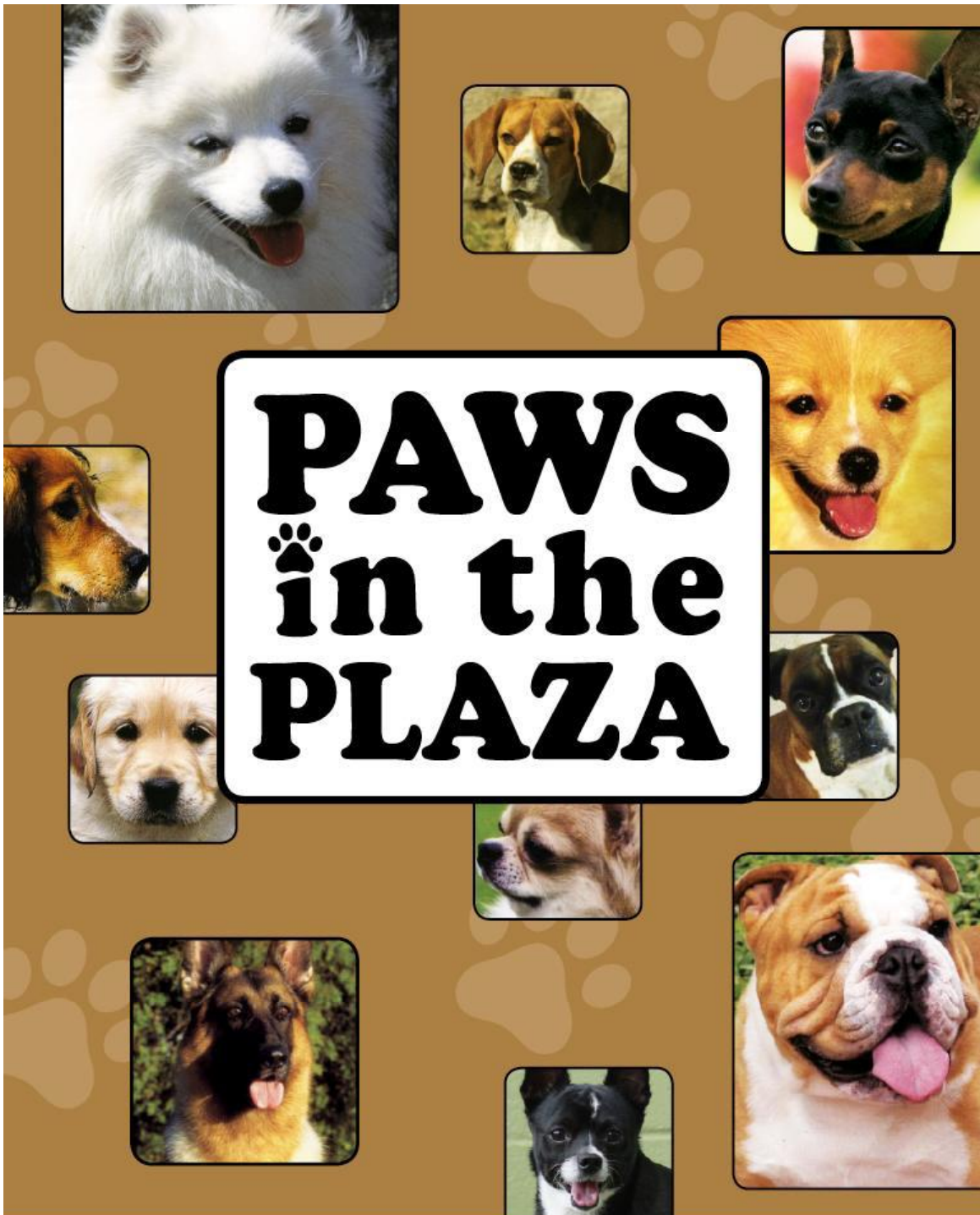
HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

>9:30p Jimmy Buffett's: Kailua Bay Buddies (info. 791-1200)

OUTRIGGER WAIKIKI:

>3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Manoa Madness (info. 924-4990)
>4-6p Duke's: LIVE Local Entertainment / 9:30p-12a LIVE Local Entertainment (info. 922-2268)
>3:30p Hula Grill: Aloha Hour / 7-9p Kaipo Dabin Duo w/Kapua (info. 923-4852)
>SOS Main Showroom: 8:30p, SOCIETY OF SEVEN
>Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)





PAWS in the PLAZA

Welcoming all pet and pet lovers to Waikiki's first Pet Friendly event. Featuring Pet products by Naturally Pet and Lanikai Bath and Body, Island Dog Deli, Inu Inu Hawaii and Primal Pet Food.

Waikiki Beach Walk, 2nd Floor, 10AM - 3PM
April 7, May 5, June 2, July 7



Call 931-3591 for more information or visit WaikikiBeachWalk.com.
Follow us: <http://twitter.com/waikikibeachwlk>
Friend us: <http://facebook.com/waikikibeachwalk>

Activities are subject to change without notice - weather permitting.



Nā Mele No Nā Pua “Music for the Generations”

KAMA'AINA CONCERT SERIES



DEL BEAZLEY



OLOMANA

Waikiki Beach Walk® Presents:

Sunday Showcase

**FREE Concert Every 3rd Sunday
of the month - 5:00 pm to 6:00 pm**

*weather permitting

Plaza Stage at Waikiki Beach Walk

Valet Parking: \$6.00 (up to four hours) at the Embassy Suites®-Waikiki Beach Walk® (201 Beachwalk) and the Wyndham Vacation Ownership-Waikiki Beach Walk (227 Lewers Street), with any same-day purchase from any Waikiki Beach Walk merchant.

For more information, call **808.931.3591**
Monday thru Friday, 8:00 am to 5:00 pm

April 15 – Del Beazley

Multiple Na Hoku Hanohano Award-winner Del “The Beaz” Beazley takes the Plaza Stage in April with an enormous talent in Hawaiian music. His use of acoustic string instruments, whether the guitar or the ukulele, never fails to please the crowd. He has played with well-known artists such as the late Israel Kamakawiwo'ole and the Makaha Sons of Ni'ihau, and also wrote Iz's famed song “Hawaiian Supa Man.” Besides the Hawaiian Islands, Beazley has also toured across the West Coast and throughout Japan. Not only is he an accomplished singer, he is also one of Hawaii's most talented composers and arrangers.

May 20 – Olomana

With a blend of traditional and contemporary music, the group Olomana has brought remarkable and unique sounds to Hawaii for over 35 years. Today, its members - Wally Suenaga, Jerry Santos, and Haunani Apoliona - share their love for music around the world. They've toured not only among the Hawaiian Islands, but also across the mainland U.S., Canada, Japan, and throughout the Pacific. The tunes of Olomana reveal political and social aspects of the islands, and also evoke the culture of Hawaii with “Ku'u Home O Kahalu'u,” “Come To Me Gently,” “Like a Seabird,” and many others. Join us for a not to be missed performance.



OUTRIGGER HOSPITALITY. Always a warm island welcome.®



Waikiki Beach Clean-up!

June 09, 2012

(Kamehameha Day!)

Please join the Waikiki Ohana Workforce of the **Waikiki Improvement Association** for a Waikiki Beach Clean-up!

Continental Breakfast to be provided. Please RSVP @923-1094

Validated Parking available to beach clean up participants at the **Hyatt Regency Waikiki**

7:00 am: Meet at the Duke Kahanamoku Statue in Kuhio Beach Park
(Transportation will be provided to other clean-up areas.)

9:00 am: Ends back at Kuhio Beach Park

- Wear a company t-shirt and have a photo taken!
- All are welcome!
- RSVP 923-1094 ext. 6.

Our valuable sponsors: ABC Stores, DFS Hawaii, E Noa Corporation, HPD-D6, Halekulani, Hawaiian Building Maintenance, Hilton Hawaiian Village, Hyatt Regency Waikiki, International Market Place, New Otani Kaimana Beach Hotel, Outrigger Enterprises, Pacific Beach Hotel, Polynesian Adventure Tours, Sheraton Princess Ka'iulani, Royal Star Hawaii, Waikiki Beach Marriott Resort, Waikiki Trade Center



Waikiki Improvement Association

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E-mail: mail@waikikiimprovement.com

