



WAIKIKI IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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

Volume XIII, No. 11

June 7-20, 2012

King Kamehameha Celebration weekend

This colorful celebration honors the reign of King Kamehameha, also known as Kamehameha the Great, who was responsible for uniting the Hawaiian Islands under his rule.

Kamehameha's full Hawaiian name is Kalani Pai'ea Wohi o Kaleikini Keali'ikui Kamehameha o 'Iolani i Kaiwikapu kauli Ka Liholiho Kūnuiākea.

June 8, 2012 - Lei Draping Ceremony at the Statue of King Kamehameha fronting Ali'iolani Hale, 3:30pm

June 9, 2012 - 96th Annual King Kamehameha Celebration Floral Parade from 'Iolani Palace to Kapi'olani Park, starting at 9am

June 9, 2012 - King Kamehameha Ho'olaule'a - Kapi'olani Park, 10am - 4pm



33rd Annual Pan-Pacific Festival weekend

The Pan-Pacific Festival is an annual international cultural celebration held in Hawai'i during the month of June. The Festival features an eclectic assortment of cultural arts, crafts, and stage performances in a variety of events. Hawai'i's broad international tourism appeal and its multi-ethnic resident population make it the perfect location to cultivate intercultural friendships, goodwill, and understanding.

June 8, 2012 - Pan-Pacific Ho'olaule'a, 7-10 pm, Kalākaua Avenue

June 8-10, 2012 - Pan-Pacific Hula Festival
Friday, June 8 --- 4:30pm to 10pm
Saturday, June 9 --- 4:30pm to 10pm
Sunday, June 10 --- 7:30pm to 10pm
Kuhio Beach Hula Mound

June 8-10, 2012 - Performing Arts Showcase
Royal Hawaiian Center & Ala Moana Center

June 10, 2012 - Pan-Pacific Parade
5 pm to 7 pm Ft. DeRussy to Kapi'olani Park

www.pan-pacific-festival.com/

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... and MORE

Sale and Sushi at Japengo

Indulge in exceptional Pacific Rim cuisine and premium Asian wine on June 22.

Executive Chef Sven Ullrich and Chef Michael Imada invite the public to enjoy the savory pairings of sake and sushi on Friday, June 22 at Japengo - located on the third floor, Ewa Tower in Hyatt Regency Waikiki Beach Resort and Spa 2424 Kalakaua Avenue. The dinner includes selections of award-winning Ty Ku Premium Sake and some of the expertly rolled sushi from Japengo's team of skilled sushi chefs. Cost is \$60 per person; event starts at 6:30 p.m. Self-parking will be validated.

“Hyatt Regency Waikiki Beach Resort and Spa offers food that is thoughtfully sourced and carefully prepared. We take great pride in the locally purchased ingredients and authentic preparation we put into every dish at Japengo. To give the public an opportunity to truly understand the flavor of a menu that is free of many additives we have selected Ty Ku which is 100% all natural. This is a dinner that we know will elevate the senses of foodies and beginners alike,” says Executive Chef Sven Ullrich.

Sake and Sushi events at Japengo are created to bring guests closer to understanding the workings of a kitchen, how to prepare their own fresh sushi like the chefs 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.

Additional information about *Young's Market* is available at youngsmarket.com or *Ty Ku* at trytyku.com.



Waikīkī Wiki Wiki Wire - Newsletter Deadline

The WIA newsletter is published 2x per month—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.*

Hard Rock Cafe Honolulu Awarded Prestigious LEED® Green Building Certification

Hard Rock Cafe Honolulu announced today that it has been awarded LEED® Silver established by the U.S. Green Building Council and verified by the Green Building Certification Institute (GBCI). LEED is the nation's preeminent program for the design, construction and operation of high performance green buildings.

"With each new LEED-certified building, we get one step closer to USGBC's vision of a sustainable built environment within a generation," said Rick Fedrizzi, President, CEO & Founding Chair, U.S. Green Building Council. "As the newest member of the LEED family of green buildings, Hard Rock Cafe Honolulu is an important addition to the growing strength of the green building movement."

Hard Rock Cafe Honolulu achieved LEED Silver certification for energy use, lighting, water and material use as well as incorporating a variety of other sustainable strategies. By using less energy and water, LEED certified buildings save money for families, businesses and taxpayers; reduce greenhouse gas emissions; and contribute to a healthier environment for residents, workers and the larger community.

LEED certification of Hard Rock Cafe Honolulu was based on a number of green design and construction features that positively impact the project itself and the broader community. These features include:

On-site recycling of Hi-5, cardboard, office paper, and electronics.

Food waste is recycled through Eco-Feed Inc.

Flooring in the retail shop is made from recycled tiles, recycled bottles, and FSC-certified bamboo.

Local purchasing of produce, coffee grinds, brews, baked goods and fish.

100% recycled shopping bags.

Menus, business cards, and letterheads printed on 30% PCW paper with soy-based and recycled inks.

Office paper is 30% PCW content.

29% saving in lighting power (5,000 watts less than code requirements for family dining restaurants) by using LED, low-voltage track lighting, and motion activated incandescent fixtures.

21% saving through highly efficient HVAC system.

77% of all kitchen and office appliances are *Energy Star* certified.

50% water saving by installing motion-activated low-flow faucets and waterless urinals as well as dual-flush toilets.

100,000 gallons of water saved annually.

High-efficiency pressurized pre-rinse spray valves installed in the kitchens.

Drinking water is served at tables upon request only.

Partnership with the Waikiki Aquarium's Beach Clean-Ups.

Hard Rock Cafe Honolulu was also recently awarded the 2012 Green Business Award for doing its part to protect Hawaii's pristine environment and demonstrating environmental responsibility by conserving water and energy; enhancing environmental quality by developing and implementing practices that prevent pollution and waste; becoming a successful environmental business and sharing their successes within their industry and the community from The State of Hawaii Department of Health, The Honolulu Board of Water Supply, The Chamber of Commerce of Hawaii, and The State of Hawaii Department of Business, Economic Development and Tourism.

In addition, Jim Fulton, Executive Assistant to the Mayor along with Kelsey Gaddy, Executive Assistant as a Energy Coordinator to the Mayor, will present Hard Rock Cafe an official Green Business Proclamation from Mayor Peter Carlisle for our environmental responsibility.



Hans S. Weger joins Outrigger Enterprises Group as Chief Financial Officer

David Carey, president and CEO of Hawaii-based Outrigger Enterprises Group, one of the largest and fastest growing privately-held leisure lodging and hospitality companies in the Asia Pacific and Oceania regions, is pleased to announce the appointment of Hans S. Weger to the position of chief financial officer (CFO). Weger replaces former CFO Melvyn Wilinsky, who retired in December 2011 after 19 years with Outrigger.

As CFO, Weger is responsible for oversight of the company's capital structure, providing the financial guidance and strategic financial vision needed to efficiently manage the financial affairs of Outrigger Enterprises Group.

"Hans is a talented executive who brings an extensive background in raising capital, asset management, and both corporate and hotel finance and accounting," said David Carey. "As Outrigger continues to grow throughout Hawaii and the Asia Pacific region, we look forward to Hans providing key financial guidance and strategic financial vision to efficiently grow and manage the business affairs of the company."

Weger served as chief financial officer, executive vice president and treasurer of LaSalle Hotel Properties, a publicly traded REIT focused on the acquisition, ownership, redevelopment and leasing of primarily upscale and luxury full-service hotels, from August 1998 to January 2011. In addition to CFO, Weger served as principal accounting officer throughout his employment at LaSalle. Before joining LaSalle Hotel Properties, Weger served as vice president and treasurer for La Quinta Inns, Inc., where he was responsible for all financing activities. From 1992 to 1997, he served in various management roles with Harrah's Entertainment, Inc., and was responsible for strategic planning, mergers and acquisitions and project financing. Since April 2011, Weger has been an independent director at STAG Industrial, Inc., a self-administered and self-managed full-service real estate company focused on the acquisition, ownership and management of single tenant industrial properties throughout the United States. He also served on the Advisory Council for the University of Southern Mississippi Business School, his alma mater.

Weger holds an M.B.A. in Finance from the University of Chicago Graduate School of Business and a B.S. in Banking and Finance from the University of Southern Mississippi.

Julie Arigo named General Manager of the Waikiki Parc Hotel

Julie Arigo was promoted to General Manager of the Waikiki Parc Hotel effective June 1, 2012. Ms. Arigo's tenure includes 18 years of service to the Waikiki Parc Hotel and most recently as its Hotel Manager. Her expansive managerial experience in the industry, working for Sheraton and Westin hotels, and more specifically at the Waikiki Parc has fully prepared Ms. Arigo for her new role.

Ms. Arigo is a graduate of the University of Hawaii at Manoa in Business Administration with an emphasis in Travel Industry Management. She is active in the industry and dedicates her time to community involvement.

Ms. Arigo is the current Vice Chairperson of the Hawaii Lodging and Tourism Association and presides on the board of Soroptimist International, as its President as well as serving on the board of the Organization of Women Leaders.



Aqua Hotels & Resorts announces appointments in revenue management and reservations

Aqua Hotels & Resorts (www.aquaresorts.com) is pleased to announce appointments to the revenue management and reservations teams.



L-R Philip Egan, Will Song, Erik Yoshimoto, Kolia Moua

Philip Egan, Director of Revenue Management

Philip was named Director of Revenue Management, joining Senior Director Keith York and the revenue team at Aqua's Home Office.

Philip brings many years of Revenue Management experience to Aqua. He has worked with E-Commerce third party partners to achieve improved Web presence, managed distribution of inventory and pricing in all channels, created multi-worksheet Excel workbooks to facilitate the decision making process and forecast occupancy and revenue on a day-by-day basis to maximize revenue.

Most recently, Philip held Director of Revenue Management positions at the Makena Beach & Golf Resort and the Kapalua Villas on Maui. Prior to relocating to Hawaii, he was Revenue Manager for Keystone Resort and Breckenridge Lodging and Hospitality in Colorado.

Philip received his B. A. in Communication Arts from Iona College in New York.

William Song, Revenue Manager

William "Will" Song was appointed Revenue Manager. He has over five years of Product Marketing experience, working with aggressive deadlines to launch web products and manage the lifecycles of product lines to maximize profitability. He has experience in data-mining, analyzing sales trends, producing competitive analysis reporting and determining pricing. Most recently, Will was Senior Product Manager at Superb Internet in Honolulu.

Will graduated from the University of Chicago with a B.A. in Economics.

Erik Yoshimoto, Revenue Coordinator

Erik was promoted to Revenue Coordinator. He has been with Aqua since 2007 as Guest Services Agent and Reservations Supervisor at Park Shore Waikiki and, most recently, as Revenue Clerk at the Home Office. Prior to joining Aqua, Erik was Bell Captain at Aston Waikiki Beach Hotel.

Erik has his A.A. from Heald College in Hospitality and Tourism.

Kolia Moua, Reservations Manager

Kolia was named Reservations Manager, replacing Angela Byun who was recently promoted to Director of Reservations.

Prior to joining Aqua, Kolia was Leasing Manager for Oakwood Temporary Housing in California. She also worked at the Beverly Hills Plaza Hotel in Los Angeles as Director of Guest Relations and Marketing/Reservations Manager.

Kolia received her B.A. in English from Simpson University, Redding California.

Hilton Hawaiian Village Waikiki Beach Resort Names Kapolaniaimaka Kealoha as Chef de Cuisine

Hawai'i-born chef takes the helm at the beachfront Tropics Bar & Grill

Hilton Hawaiian Village Waikiki Beach Resort has named Kapolaniaimaka Kealoha as chef de cuisine overseeing its beachfront eatery, Tropics Bar & Grill.

Born and raised in Hawai'i, Kealoha brings with him a variety of culinary and entrepreneurial experiences, including most recently as the executive chef and restaurant owner of the 4Kings Kitchen Restaurant in Honolulu. Prior to that, he served as executive chef at the Tiki's Grill & Bar. Earlier in his career, he worked in culinary positions within the Four Seasons Hotels and Resorts, at their resorts in Palo Alto, Calif., Bahamas, Miami, Fla., and Jackson Hole, Wyo. Kealoha has also worked at the Arizona Biltmore and Waialae Country Club.

Since its \$11 million, eight-month renovation in 2009, Tropics Bar & Grill has become one of the most popular beachfront restaurants in Waikiki, offering stunning views of the beach and the resort's famed Friday evening fireworks. It has also been seen in several episodes of the new "Hawaii Five-0" series. Tropics is open daily from 7 to 10 a.m. for breakfast and 11 a.m. to 10 p.m. for all-day dining. It features nightly music by some of Hawai'i's top artists including Acoustik Playground, Nohelani Cypriano and Henry Kapono.

The Hilton Hawaiian Village Waikiki Beach Resort is Waikiki's only true destination resort, offering the perfect mix of exceptional resort accommodations and classic hospitality on Waikiki's widest stretch of beach. The resort features more than 90 shops and 16 restaurants, lounges and bars; and every Friday evening, it sets the stage for a celebration of Hawaiian culture and entertainment ending in a spectacular fireworks show. Find us on Facebook at www.facebook.com/hiltonhawaiianvillage, or Twitter at @HawaiianVillage



Upcoming issues of Waikiki Wiki Wiki Wire:

June 21

July 5 and July 19

Hawaiian Diacritical Marks

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

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

Duke's Waikiki Surfs Into Summer with Live Concerts on the Beach and Late Night Music

Duke's Waikiki invites guests to enjoy live, local music daily throughout June. In addition to the live entertainment, diners are treated to front row seats to watch the summer surf swells roll in as well as breathtaking views of Waikiki Beach and colorful sunsets. Early birds can kick-back for the free "Concerts on the Beach" from 4-6 p.m. and night owls can enjoy late night entertainment from 9:30 p.m. until midnight. The June entertainment schedule is as follows:

"Concerts on the Beach" - 4-6 p.m.:

- Haumea Warrington - Mondays through Thursdays
- Maunalua - Fridays
- Beach 5 - Saturdays, June 9
- Kona Chang - Saturdays, June 16 & 30
- Vaihi - Saturday, June 23
- Henry Kaponu - Sundays, June 3 & 10
- Kapena - Sunday, June 17
- Sean Naauao Band - Sunday, June 24

Late night live music - 9:30 p.m. until midnight:

- Ellsworth Simeona - Mondays through Wednesdays
- Lawrence Kidder - Thursdays, Fridays and Sundays
- Chris Murphy Duo - Saturdays, June 9 & 30
- David Asing Duo - Saturday, June 16
- Kona Chang Duo - Saturday, June 23

Named "Best Place to Take Visitors" by Honolulu Magazine, "Best Place to Go on a Sunday" by Honolulu Weekly readers and "Best Nightlife Venue" in Hawaii by Zagat Survey, Duke's Waikiki pays tribute to famed waterman Duke Kahanamoku and provides an authentic and enjoyable Hawaiian-style dining experience. Duke's Waikiki is located at 2335 Kalakaua Avenue, beachside in the Outrigger Waikiki on the Beach Hotel. Validated parking is available at OHANA East Hotel. Reservations: (808) 922-2268, website: www.dukeswaikiki.com.

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Kūhiō Beach Hula Show - 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 June 9 - Sallie Yoza and Halau O Napuala'ikauika'iu (6:30-7:30 PM)
12th Annual Pan-Pacific Hula Festival 4:30-6:30 and 7:30-10 PM - Performances by Hula enthusiasts from Japan

Sun June 10 - Sallie Yoza and Halau O Napuala'ikauika'iu (6:30-7:30 PM)
12th Annual Pan-Pacific Hula Festival 7:30-10 P.M. - Performances by Hula enthusiasts from Japan

Sat June 16 - Coline Aiu and Halau Hula O Maiki

Sun June 17 - Kale Pawai and Halau Na Pua Mai Ka Lani



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

June 8, 2012 Friday
6:00PM Starts
10:00PM Ends

33RD ANNUAL PAN-PACIFIC MATSURI WAIKIKI HO'OLAULEA sponsored by Kintetsu USA International Express. The event is expected to have 30,000 + participants. Traffic will be diverted starting 4:30 pm for setup. The event will close all traffic lanes/sidewalk areas on Kalakaua Avenue, from Lewers St to Kaiulani Ave. Contact: Eric Ishizuka 926-8177 x 279, Fax: 923-1570 For more info, visit their website: <http://www.pan-pacific-festival.com/>

June 9, 2012 Saturday
8:00AM Starts
10:00AM Ends

CHALLENGE FREEDOM WALK sponsored by Hawaii National Guard Youth Challenge Academy. The event is expected to have 300 participants. It will start at Shangrila St., to Enterprise St., to Midway St., to Boxter Rd., to Hornet Ave., to Saratoga Ave., to Enterprise St., to end at Shangrila St. Contact: Rick Campbell, J.D. Williams or T.S. Tuiteleapasa 673-7530, Fax: 673-7538, E-mail: ttui@hingyca.org or tui808@gmail.com For more info, visit their website: www.youthchallengehawaii.com

June 9, 2012 Saturday
9:00AM Starts
2:00PM Ends

KING KAMEHAMEHA CELEBRATION FLORAL PARADE sponsored by King Kamehameha Celebration Commission. The event is expected to have 6,000 marchers, 50 vehicles, 10 floats & 8 bands. It will start at King St./Richards St., to King St., to Punchbowl St., to Ala Moana Blvd., to Kalakaua Ave., to Monsarrat Ave., to end at Queen Kapiolani Park. Contact: King Kamehameha Celebration Commission 586-0333 Fax: 586-0335 Email: kkcc@hawaii.gov For more info, visit their website: http://hawaii.gov/dags/king_kamehameha_commission

June 10, 2012 Sunday
5:00PM Starts
8:00PM Ends

33RD ANNUAL PAN-PACIFIC MATSURI WAIKIKI PARADE sponsored by Kintetsu USA International Express. The event is expected to have 2,000 marchers, 19 vehicles, 3 floats & 4 bands. It will start at Kalakaua Ave. at Saratoga Rd./Fort DeRussy, to Kalakaua Ave., to end at Queen Kapiolani Park. Contact: Eric Ishizuka 926-8177 x 279, Fax: 923-1570 For more info, visit their website: <http://www.pan-pacific-festival.com/>



WAIKĪKĪ IMPROVEMENT ASSOCIATION

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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!

June 9, 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 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 and Trash

This Beach Clean-up will focus on picking up coral pieces as well as trash in the beach area. There will be a bus to take volunteers to other parts of Waikiki Beach. For those who can work in the water, please dress in clothing you do not mind getting wet in. If you prefer to stay out of the water, we will have jobs up on the sand as well. We appreciate your help to keep a safe and clean 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



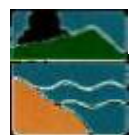
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HALEKULANI CORPORATION

HALEKULANI CORPORATION FORGES ALLIANCE WITH JAPAN AIRLINES

Halekulani Corporation, which includes globally-acclaimed luxury resort Halekulani and Waikiki Parc Hotel, is pleased to announce an inspiring partnership with Japan's premier air travel provider, Japan Airlines (JAL). From June 1st to August 31st, 2012, the alliance will extend the hotel's renowned gracious hospitality and iconic services to flyers on the Narita – Honolulu route. Offering JAL's discerning clients a taste of Halekulani Living, a unique lifestyle that is distinctly Halekulani and founded upon the core principles of Connoisseur, Wellness, Masterworks, and Legacy, this collaboration marks a new phase in the airline's focus to extend a cultured experience and deliver a personalized service. The alliance builds upon Halekulani and JAL's existing relationships with Japan's legendary hotel group, Imperial Hotel, LTD of Tokyo.

"The partnerships of Halekulani, Imperial Hotel and JAL offer a powerful fusion of legacy-based world class services that provides the discerning Japanese traveler with a fluid, harmonious experience in either or both locales," said Peter Shaindlin, Chief Operating Officer of Halekulani Corporation. "It's about offering the best of both worlds to every guest: two iconic, luxury independent hotels, east and west, at your personal service from door to door."

Halekulani's three most popular signature drinks will be offered throughout the evening in JAL's First Class Lounge and Sakura Lounge at Narita Airport. Each beverage perfectly captures the essence of the world-class hotel. A tropical cocktail, the *Halekulani Sunset* features fresh guava, pineapple, rum and orchid flower. The *Halekulani Iced Tea* is the ideal summer infusion with a hint of lime for a refreshing finish, while the *Passion Fruit Iced Tea* offers a dash of sweetness from passion fruit that instantly brings a taste of Hawaii. In addition, Halekulani's iconic Coconut Cake, featuring custard cream and a handcrafted raspberry sauce with a sprinkling of fresh coconut shavings, will be offered in JAL's Executive Class onboard its three daily Narita-Honolulu flights.

Furthermore, as part of the alliance, all travelers who make reservations on a JAL flight to Honolulu during the Halekulani Fair taking place at Imperial Hotel Tokyo until June 30th will receive access to the JAL Sakura Lounge at Narita Airport through August 31st, 2012.

Halekulani, meaning "House Befitting Heaven," is an oasis of luxury, fine cuisine and personalized service for travelers worldwide. The property's highly acclaimed original cocktails, refreshing iced teas and signature coconut cake, served every day at the hotel's historical *House Without A Key* outdoor lounge and at award-winning *Orchids* restaurant represent one of the many unparalleled experiences of Halekulani.

For additional details on the collaboration, please visit www.jal.co.jp/japan/collaboration/halekulani/.
For additional information on Halekulani go to www.halekulani.com.

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FOR IMMEDIATE RELEASE

Friday, June 1, 2012

**ALOHA FESTIVALS SEEKS APPLICANTS FOR
2012 O'AHU ROYAL COURT**

HONOLULU – Aloha Festivals, one of Hawai'i's most highly regarded and oldest cultural celebrations, is now accepting applications for king, queen, prince, princess and other court members of the 2012 O'ahu Royal Court. Applicants must be of Hawaiian ancestry and may be expected to make various appearances during their reigning year, from September 2012 to August 2013.

King and queen applicants must be 35 years of age or older, while prince and princess applicants must be 16 to 18 years old. Scholarships will be awarded to the chosen prince and princess to further their education after high school. Applications for other court positions are also available.

Interested applicants must complete an application form and supply both a headshot and full-length photo, as well as proof of Hawaiian ancestry. Applications can be found at www.alohafestivals.com, (click "forms" and "download forms"). Applications must be received by Friday, June 15, 2012. Mail applications to the Aloha Festivals Royal Court Committee, P.O. Box 15945, Honolulu, HI 96830.

For more information about applying for the Royal Court, please contact Charles Kapua at leea030@hawaii.rr.com or 479-3263.

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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Outrigger Reef on the Beach presents O Ke Kai Series
“Navigating the Way!” Experience the Canoe Building Legacy with Hands-on Exhibits

WHAT: Experience canoe restoration exhibit in the [Outrigger Reef on the Beach](#)

Photo Courtesy of the Friends of Hokule`a & Hawai`iloa

Outrigger Hotels & Resorts invites you to the O Ke Kai Series, “Navigating the Way”. Join the friends of Hokule`a & Hawai`iloa as they share the legacy of canoe-building and restoration of a traditional Hawaiian canoe.



True to their mission, the Friends of Hokule`a and Hawai`iloa have committed to restore the historic Hawai`iloa. The canoe was pulled from the water due to damage from termites and exposure to the elements, and is currently housed in pieces.

The O Ke Kai Series supports the ongoing efforts of the friends of Hokule`a & Hawai`iloa to ensure the traditional Hawaiian canoe building and restoration skills are passed on to future generations.

In addition, the Martin & MacArthur store located in the hotel lobby will feature scale model canoe displays by award-winning artist Francis Pimmel. Pimmel specializes in scale reconstructions of canoes that once sailed in the waterways of the historical Polynesian Triangle. He has traveled to Europe for research on ship and canoe models, and artifacts of Oceania at the National Maritime Museum in London Greenwich and the PittRivers Museum in Oxford.

Fun for the whole family, the event will also feature keiki activities including tattoo art, storytelling and canoe petroglyph stamping.

This event is free and open to the public.

WHERE: [Outrigger Reef on the Beach](#) front lobby

WHEN: June 16, 2012, from 9 a.m. to 12 p.m.

PARKING: Free parking is available for media covering the event.

CONTACT: For more information, call (808) 923-3111.

ANTEPRIMA

WIREBAG

ANTEPRIMA/WIREBAG Launches New Models For Two Most Popular Bag Lines

Summer Campaign starts on June 15
Receive a Free Exclusive Tote Bag with Purchase

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 new models to be added to two most popular bag lines "INTRECCIO" and "NEW CRISTALLO FIOCCO*R." The new model of "INTRECCIO" line is available starting today, June 6, and "CRISTALLO FIOCCO*R" line will be available on June 15, 2012 at the Waikiki store and the Ala Moana store.

A Summer Campaign will also start on June 15th. The Waikiki and Ala Moana stores will offer the Exclusive Tote Bag, valued at \$197 to customers who purchase \$500 or more. This offer is available while supplies last.

1. [Launch: 6/6] INTRECCIO (\$477-\$612)

"INTRECCIO," the most popular line for its chic design, finally introduced the new models. This model has a new woven method and carefully knitted to retain its beautiful shape. This also has a new detachable drawstring-type lining to easily hide all your belongings. These colors are versatile and look effortlessly more sophisticated. It comes in 3 different sizes.



"INTRECCIO" New Models
Colors : NERO OPACO x LAVA OPACO
ORO CHIARO

Large: W40 x H28 x D12cm (\$612)
Medium: W34 x H25 x D11cm (\$578)
Small: W32 x H23 x D8.5cm (\$477)

ANTEPRIMA

W I R E B A G

2. [Launch: 6/15] NEW CRISTALLO FIOCCO*R (\$343-\$679)

A medium size is added to "NEW CRISTALLO FIOCCO*R." This is another popular line because of design versatility. This line has a crystal bow to exemplify the feminine and sophisticated look. The small size comes with a stylish detachable chain while the medium and large sizes have detachable leather straps for easy style conversion - from classy and ladylike look to trendy hobo wear. These bags are lightweight, woven with wire cord and satin ribbon.



[Existing]
NEW CRISTALLO FIOCCO*R
Small Size

Color: LAVA OPACO (\$343)
ARGENTO (\$343)
OROGENTO (396)

Size: W10.5 x H8 x D2in



[NEW!]
NEW CRISTALLO FIOCCO*R
Medium Size

Color: LAVA OPACO (\$511)
ARGENTO (\$511)
OROGENTO (\$588)

Size: W9.5 x H8 x D4in



[Existing]
NEW CRISTALLO FIOCCO*R
Large Size

Color: LAVA OPACO (\$588)
ARGENTO (\$588)
OROGENTO (\$679)

Size: W16.5 x H10.5 x D5in

< Summer Campaign >

Starting from June 15, 2012, customers will receive a free exclusive tote bag (\$197 value) with purchase of \$500 or more at the Waikiki store or the Ala Moana store while supplies last.



Exclusive Tote Bag (not for sale)



SUMMER SIZZLES WITH ROYAL HAWAIIAN CENTER'S STYLE UP SWEEPSTAKES
Kama'āina can enter to win 10 daily prizes plus a grand prize giveaway!

To kick-off Summer fashion and dining in style, Royal Hawaiian Center will hold a "Summer Style Up" sweepstakes for kama'āina on its Facebook* page (www.facebook.com/RoyalHawaiianCenter) with daily giveaways and a fabulous grand prize starting Tuesday, June 12th.

"We are excited to help kama'āina 'style up' their Summer with eleven chances to win great prizes at Royal Hawaiian Center," said Marleen 'Ākau, general manager. "We offer something for everyone, including a diverse range of cuisine at our world-class restaurants, as well as the season's must-have trends available at our locally owned boutiques or luxury retailers."



Daily Prize – June 12th to 21st

For 10 days, Royal Hawaiian Center will randomly select one winner per day. Each daily winner will receive:

- \$25 Royal Hawaiian Center gift card – Can be used at any of the Center's 100 shops, restaurants and entertainment venues
- 10 hours of free parking (one-time use)
- Royal Hawaiian Center eco-tote bag and swag

Grand Prize – June 22nd

Royal Hawaiian Center will randomly select one grand prize winner on Friday, June 22nd. The lucky winner will receive:

- \$350 Royal Hawaiian Center shopping spree
- Personal stylist (appointment to be made based on availability)
- Apple iPod Touch
- Dinner for two at a Royal Hawaiian Center restaurant (up to \$100 value) – Choose from the Center's 10 anchor restaurants, including Beijing Chinese Seafood Restaurant, The Cheesecake Factory, Doraku Sushi, Five Star International Buffet, Il Lupino Trattoria & Wine Bar, Okonomiyaki Chibo, P.F. Chang's Waikīkī, Restaurant Suntory, Señor Frog's Honolulu, and Wolfgang's Steakhouse by Wolfgang Zwiener
- 10 hours of free parking (one-time use)
- Royal Hawaiian Center eco-tote bag and swag

To Enter

Visit www.facebook.com/RoyalHawaiianCenter and click on the Summer Style Up tab to enter the sweepstakes. Only one entry per person.

Winners will be notified via phone and email from Royal Hawaiian Center. Must be a Hawai'i resident and 21 years of age to enter. Prizes must be picked up in person at the Royal Hawaiian Center Management Office with valid Hawai'i ID. Visit www.facebook.com/RoyalHawaiianCenter for full sweepstakes rules, terms and conditions.

On Twitter, follow @RoyalHwnCtr and #RoyalStyleUp for the latest on the Summer Style Up sweepstakes.

*This sweepstakes is not approved, sponsored or endorsed by Facebook.

For information on Royal Hawaiian Center, visit www.RoyalHawaiianCenter.com or call Lei 'Oahu Guest Services at (808) 922-2299.

PARKING: Royal Hawaiian Center has the largest parking garage in the heart of Waikīkī with 10 levels of parking and more than 600 stalls. The entrance is located up a parking ramp as you enter the Center on the right side of Royal Hawaiian Avenue. The Center's validated parking promotion offers 1 hour free parking with validation and \$1 per hour for the next 3 hours for a maximum of 4 hours. After 4 hours, standard parking rates apply of \$6 per hour. Special event parking validation rates are available at \$5. No minimum purchase is required for validation.

Royal Hawaiian Center, the premier shopping and entertainment destination in Waikīkī, consists of more than 310,000 square feet along a three-block stretch of Waikīkī's famed Kalākaua Avenue. The Center has more than 100 shops and restaurants to excite every taste. Complimentary music, hula and culture classes are available in The Royal Grove. The Center is open daily from 10 a.m. to 10 p.m. and beyond with late night rendezvous hot spots. The Center is situated on more than six acres of prime real estate in Waikīkī and is owned by Kamehameha Schools.

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Kani Ka Pila Grille home to Na Hoku Hanohano Award Winners



Max Sword, vice president of industry affairs, Outrigger Enterprises Group, with the group Waipuna, Matt Sproat, Kale Hannahs and David Kamakahi
(photo courtesy of Mona K. Wood-Sword)

The 35th Annual Na Hoku Hanohano Awards presented by the Hawai'i Academy of Recording Artists was held on Sunday, May 27, at the Hawai'i Convention Center to a sold-out ballroom and broadcast live on Hawaii television station KFVE.

One group with a very close affiliation to Outrigger Hotels and Resorts took top honors at this year's Na Hoku Hanohano Awards program. Matthew Sproat, Kale Hannahs and David Kamakahi of Waipuna won Group of the Year honors, Island Music Album of the Year for "E Ho'i Mai" and Single of the Year for "Ainahau." Matt Sproat is not only a talented member of Waipuna, who has performed at Kani Ka Pila Grille at the [Outrigger Reef on the Beach](#); he also has been a talented and valued member of the Outrigger Reef 'ohana as guest service representative for the past 17 years!

According to Luana Maitland, events and activities manager and music director for Kani Ka Pila Grille, "Kani Ka Pila Grille at the Outrigger Reef on the Beach is dedicated to traditional Hawaiian music. Kanikapila, which translates to, "Let's Play Music," is Kani Ka Pila Grille's brand and our promise. As such, we take pride in featuring the island's top Hawaiian musicians, like Waipuna."

Others artists who entertain at Kani Ka Pila Grille and received awards are:

- Hi'ikua – Haku Mele for "Ku'u Hoa Hi'ikua"
- Lehua Kalima – Contemporary Album of Year for "Rising in Love"
- Kuana Torres Kahele – Male Vocalist of Year, Hawaiian Album of Year for "Kaunaloa," Song of Year for "Nā Vaqueros," Liner Notes and Album of Year for "Kaunaloa."

-more-

“Our congratulations also go out to Kani Ka Pila Grille artists and Na Hoku Hanohano finalists Mailani Makainai, Robert Cazimero, Henry Kaponu, Kawena Mechler, Raiatea Helm and Patrick Landeza,” Maitland added.

Kani Ka Pila Grille, located poolside at the [Outrigger Reef on the Beach](#), is open daily from 6:30 am to 10 pm serving delicious meals for breakfast, lunch and dinner. Every evening, live music by legendary Hawaiian entertainers is showcased from 6 to 9 pm. For reservations, call 808-924-4990.



3rd Annual Hawaiian Steel Guitar Festival Celebrate the Hawaiian Steel Guitar on June 17 at Waikiki Beach Walk®



Photo Courtesy of Outrigger Hotels and Resorts

The 3rd annual Hawaiian Steel Guitar Festival returns to [Waikiki Beach Walk](#) on Sunday, June 17, 2012, from 1:00 pm to 7:00 pm at the Plaza Stage. Held as part of the ongoing Na Mele No Na Pua Music Heritage Program presented by Outrigger Enterprises Group, this year's event is themed Pakiko Ho'okani, "Smooth Playing," and will feature a full afternoon of performances by legendary steel guitarists plus students new to the instrument, as well as a steel guitar workshop and expo.

Joining Alan Akaka of Ke Kula Mele Hawaii will be other master steel guitarists Greg Sardinha, Ed Punua, Eddie Palama, and Pomai Brown, who will share the stage with the next generation of musicians, students ages 11 through 18 years old, including Keen Aloysius Ching, Mark Prucha, Alexis Tolentino, Raven Young and Sidney Pang.

"The steel guitar community is thrilled to be back at [Waikiki Beach Walk](#) to showcase what Hawaiian Steel Guitar is all about," said Alan Akaka, renowned Hawaiian steel guitarist, music teacher, and director of Ke Kula Mele Hawaii. "As the interest in the steel guitar continues to grow, it is our pleasure and privilege to be able to share this wonderful instrument and gift to all who would like to learn."

- more -

In addition to a full afternoon of musical performances, the festival will include a steel guitar workshop and an expo as follows:

- Concert Performance - Main Stage (1 pm to 7 pm) – The line-up will include both master musicians as well as the newest generation of Hawaiian Steel Guitarists.
- Clinic Workshop (1 pm to 6:30 pm) – Fans can take a quick lesson and learn the basics of playing the Hawaiian steel guitar. Workshop will be held in the Waikiki Beach Walk Studio on the second level.
- Steel Guitar Expo (1 pm to 6:30 pm) – Visit the expo tent for a hands-on exhibit, demonstration and to learn more about the Steel Guitar's history and origin.

Hawaiian SteelGuitarMasters

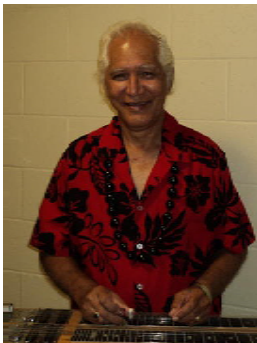


Alan Akaka has created his own sound and style through the inspiration of legendary steel guitarists like David Rogers, Benny Rogers, Jules Ah See, Billy Hew Len, David Keli'i, Jake Keli'ikoa, and his teacher Jerry Byrd. He has recorded with Genoa Keawe, Benny Kalama, Sonny Kamahale, Jerry Byrd, Barney Isaacs, Nina Keali'iwahamana, Karen Keawehawai'i, Owana and Kuana Torres Kahele as well as with Hawaiian music bands from around the world. Akaka finds joy in sharing Hawaiian music and culture with his audience. He travels throughout the world as an entertainer and a guest artist perpetuating Hawaiian music while stirring renewed interest in the unique, lilting sound of the steel guitar. Over the years, Akaka launched Hawaiian music education programs on Oahu, Kauai and Molokai and coordinated performances that generated more interest and brought much exposure to the Hawaiian steel guitar. In 2009, Akaka established Ke Kula Mele Hawaii, a school of Hawaiian music where creative and musical ideas can be developed, nurtured, and shared.



Greg Sardinha has the reputation as the steel guitar player who has the ability to present old Hawaii with a contemporary twist. After years of playing in the background for many of Hawaii's recording artists, Sardinha released his first solo album in 2006 entitled HAWAIIAN STEEL VOL 4 – Artistry of Greg Sardinha. The album reflects his artistry and versatility with the ukulele, guitar and Hawaiian steel guitar and creates a feel of unusual textures and interplay between all the instruments. He has showcased his Hawaiian steel guitar talent performing locally in Hawaii and the mainland. Sardinha has recorded with many local, national and international artists including Ipo Kumukahi, Sean Na'auao, Cyril Pahinui Band, Hawaiian Style Band, Kalapana, Na Leo, Darrin Benitez, Karen Keawehawai'i, Cecilio and Kaponu, Tim Coffman, Jim Messina, Renn Loa, and Richard Cheese Band and others. Sardinha has 6 "HAWAIIAN STEEL" CDs in collaboration with recording artists Alan Akaka, Casey Olsen, Bobby

Ingano, Paul Kim, Duke Ching and others.



A self-proclaimed steel guitarist, Eddie Palama taught himself to play the steel guitar. Palama found his first guitar in the public trash and after cleaning and adding strings to the steel guitar, Palama began to teach himself. After a year of extensive everyday practice, Palama joined the Musicians Union and became a professional steel guitar player. Palama has played the steel guitar with some of Hawaii's greatest Hawaiian music legends including Gabby Pahinui, Atta Isaacs, Sonny Chillingworth, Genoa Keawe, Eddie Kamae, Danny Kaleikini, the Peter Moon Band, Olomana, Theresa Bright, Kihei Brown, Keith and Carmen Haugen, Sandwich Isle Band, Hawaii Loa and Pahinui Brothers. Palama has performed at various venues all over Hawaii and is currently playing with the band Hawaii Loa.

- more -



Pomai Brown was born and raised on Oahu. He began his musical career playing the ukulele with Ka Hale Hula O Keko'olani at the age of twelve performing regularly at Waiakea Village and Kilauea Military Camp with his Aunt Kolani. He picked up the slack key guitar and became proficient in this instrument while attending Kamehameha Schools at Kapalama. Upon graduation from high school, Brown began performing Hawaiian music as a guitarist, bassist and ukulele player traveling to various states across the U.S. mainland and internationally to Norway, Tahiti, Samoa, Guam, Japan and Mexico. In 1994 he began studying the Hawaiian steel guitar with world renowned steel guitarist Jerry Byrd. Brown currently plays a very unique, 5-Lock Lever, 10-String Steel Guitar enabling him to play 8 different tunings on a single neck with the push of these levers. His brand new CD entitled "Hula Favorites" features his steel guitar stylings and soothing vocals.



Edward Punua, a Certified Public Accountant by trade, is a co-coordinator of Ke Kula Mele's STEEL the ONE! program on Kauai. He studied with Barney Isaacs and has been performing on Kauai as well as South Korea, Japan, Hong Kong, Tahiti and the U.S. mainland. Since the age of seven, his musical upbringing was encouraged and enhanced by performing in a Polynesian show with his family for the Victor Punua Polynesian Revue. It is there that he gained much experience with Polynesian music as a percussionist. Punua has instructional experience assisting his mother, Kumu Hula Ku'ulei Punua who taught the hula on Kauai for over forty years.

The Next Generation of Steel Guitarists

These young apprentices are learning the art of the Hawaiian steel guitar from one of the instrument's masters, Alan Akaka. Talented in their own accord, these students are closely following in their teacher's footsteps and are all well under way to becoming a Steel Guitar prodigy.

- Keen Aloysius Ching (Age 13) Keen Aloysius Ching, a student at Star of the Sea Elementary School, has been involved with music since learning to play the piano in the first grade. In the fifth grade, he watched a PBS television show about Hawaiian music and the group playing was Alan Akaka and the Islanders. Ching was immediately drawn to the sounds of the Hawaiian steel guitar. Now as a student of Kumu Alan Akaka at Ke Kula Mele, Ching is delighted to be playing

those same sweet sounds from his own steel guitar. Ching aspires to play the Hawaiian steel guitar as a professional musician. He finds inspiration from studying with Kumu Alan Akaka, and from the music of Bobby Ingano and Eddie Palama.

- Mark Prucha (Age 18) Originally from Naperville, Illinois, Mark Prucha is self-taught in guitar, ukulele, and piano, but learning to play the Hawaiian steel guitar was different. He turned to the Hawaiian Steel Guitar Association (HSGA) to seek professional help. He was surprised to learn that they have an annual convention in Joliet, Illinois, not far from where he lives. He attended a convention and it was there that he learned about Jerry Byrd, who is one of his main inspirations. Prucha has been taking lessons on Skype with Kumu Akaka for about a year and is thrilled with the results. He practices the Hawaiian steel guitar daily and enjoys the challenge. One of the things he loves most about the steel guitar is its uniqueness; no two notes sound the same and every note can be played with personality.

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- Alexis Tolentino (Age 12) Alexis Tolentino has played 'ukulele since she was five years old. She also plays a little bit of drums, and stand up bass. She is passionate about playing the Hawaiian steel guitar and wants to learn everything about it. She draws inspiration from many of the steel guitar greats, including her teacher, Alan Akaka, as well as Bobby Ingano, Greg Sardinha, Casey Olsen, Owana Salazar, and Eddie Palama. She loves the sound that the Hawaiian steel guitar produces, and believes its sound is not like any other stringed instrument. She aspires to one day produce an album and share her love of the Hawaiian steel guitar with others.
- Raven Young (Age 11) Raven Samuel Hekilimailuna Kaumuali'i Mortensen Young began playing the steel guitar about a year ago after already taking ukulele lessons from Kumu Alan Akaka and falling in love with the sound of the steel. His goals are to master the steel guitar in order to teach others how to play it and to keep the Hawaiian culture alive. His main musical inspirations are Kumu Alan Akaka and Teresa Bright, whom he also takes music and voice lessons from. He loves learning about the history of the steel, the different styles of steels, and hearing the different styles or sounds from other players.
- Sidney Pang (Age 13) Sidney Pang is an eighth grade student and loves all types of music. He became interested in the steel guitar after seeing an ad in the newspaper for a demonstration held by Ke Kula Mele Hawaii. After watching Kumu Akaka and the Ke Kula Mele Hawaii students play Hawaiian music, Pang decided that he wanted to learn the steel guitar. In addition to playing the Hawaiian steel guitar, he also plays the drums, guitar, piano and saxophone. He is looking forward to joining his school's marching band next year.

The 3rd Annual Hawaiian Steel Guitar Festival is being held in partnership with Outrigger Enterprises Group, Waikiki Beach Walk, Embassy Suites®-Waikiki Beach Walk® and Hawaiian Steel Guitar Association with support from the Ke Kula Mele Hawaii.

Valet parking for [Waikiki Beach Walk](#) is only \$6.00 for 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, contact the Waikiki Beach Walk's management office at (808) 931-3591.

-# # #-



**DO FATHER'S DAY BIG THIS YEAR
AT WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER
AT THE ROYAL HAWAIIAN CENTER IN WAIKIKI
SUNDAY, JUNE 17TH • 11 A.M.~10 P.M.**

Do Father's Day BIG this year at **WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER**, at the Royal Hawaiian Center in Waikiki. Size really DOES matter...a thick slab of bacon, a big, dry-aged ribeye steak, big glass of Cabernet Sauvignon...all add up to a huge smile on dad's face on June 17th!

"Our BIG special for Father's Day was so popular last year – we actually outdid Mother's Day! - that we are doing a repeat this year," said **Bill Nickerson**, General Manager. "And dads will get to take home a bottle of our popular homemade Wolfgang's Old-Fashioned Steak Sauce as our Father's Day gift."

WOLFGANG'S BIG FATHER'S DAY SPECIAL • \$69.95

Sunday, June 17, 2012

11:00 a.m.~10:00 p.m.

Info/Reservations: (808) 922-3600 or www.opentable.com

APPETIZER

Extra Thick Slice of Wolfgang's
famous Sizzling Canadian Bacon

ENTRÉE

24-26 oz. Dry-Aged Prime
Bone-in Ribeye Steak

SIDE DISHES

Mashed Potatoes
& Creamed Spinach

WINE

A "BIG" Glass of
Cabernet Sauvignon

A FATHER'S DAY GIFT FOR DAD

Dads will receive a
bottle of our famous,
Old-Fashioned Steak Sauce
to take home!

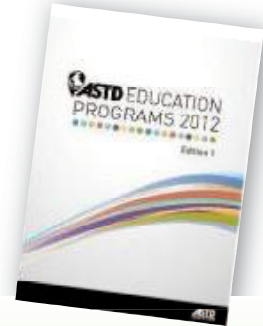
Our regular weekend brunch, lunch and dinner menus will also be available.
Gift cards also available in any denomination.
Reservations are highly recommended.



ASTD TRAINING CERTIFICATE PROGRAM

Presented by ASTD National for the first time in Hawai'i!

Please join us for our ASTD Training Certificate Program offered for the first time in Honolulu by ASTD Hawaii! This three-day program is a practical, how-to overview of the entire training function. It prepares new trainers with critical training skills and introduces seasoned practitioners to the latest techniques for delivering powerful training. The content is practical and grounded, using the latest tools and research available to deliver training that creates results.



PROGRAM OBJECTIVES

By the end of the program, participants will be able to:

- Write effective learning objectives
- Apply adult learning concepts, develop supportive climates and customize off-the-shelf materials
- Use training activities and alternatives to lecture, strategies for different learning needs, effective questioning techniques
- Apply participant-focused learning solutions to lectures, and strategies for different learning needs
- Prepare properly for training sessions and prepare participants to foster learning back on the job
- Facilitate a training program, including effective use of audio visuals and handouts

*Don't miss this opportunity.
Space is limited—Register today!*

Date: September 17, 18, 19

Time: 8:30 a.m. to 4:30 p.m.

Place: 111 South King St.
Bank of Hawaii Center
for Excellence- 5th Floor

Parking: Validated parking at Harbor
Court Parking Garage

Cost: \$1,395 (ASTD National Member Rate)
\$1,695 (Non-Member Rate)

Continental Breakfast, Lunch and
an afternoon snack will be provided.

Please register online via the
ASTD National Website at **astd.org**.

Login/register>click store tab>search>TCHI0912
or Hawaii Training Certificate



"HUNGRY MAN'S MEAT STATION" FEATURED AT THE WILLOWS THIS FATHER'S DAY

SUNDAY, JUNE 17TH • BRUNCH & DINNER AVAILABLE



The Willows invites you to enjoy our very special Father's Day Brunch and Dinner Buffets on Sunday, June 17th, as follows.

THE WILLOWS FATHER'S DAY BRUNCH BUFFET MENU

Time: 10 a.m.~3:00 p.m.

Cost: \$42.95/\$21.50 Keiki (4-10 yrs old)*

* No senior/military discounts, coupons or special promotions available on June 17th.

CHILLED ITEMS

Caesar Salad
Green Pea and Bacon Salad
Blue Crab Orzo Pasta Salad
Sweet Potato Mac-Salad
Creamy Spicy Ahi Poke
Smoked Tako Poke
Chilled Snow Crab Legs
Garlic and Pepper Shrimp Cocktail

BRUNCH ITEMS

Chili
White Rice
Roasted Garlic Fried Rice
Bacon and Cheddar Breakfast Potato
Belgian Waffles
Buttermilk Fried Chicken
Portuguese Sausage and Bangers
Spinach Egg Scramble
Maple and Pepper Glazed Flank Steak
Smoked Pork Belly Gravy and Biscuits
Salmon with Lemon Caper Butter Sauce

CARVING & ACTION STATION

Pasta Station
Kiawe Smoked Prime Rib
Rosemary and Salt Crusted Lamb Rack
Andouille Sausage

DESSERTS

Chocolate Butter Mochi
Baked Apple Crumble
Pumpkin Pie
Espresso Panna Cotta
Tiramisu
Chocolate Dobash Haupia
Banana Bread Pudding
Pineapple and Vanilla Soft Serve Ice Cream

BEVERAGES

Unlimited Iced Tea, Hot Tea and Coffee

THE WILLOWS FATHER'S DAY DINNER BUFFET MENU FEATURING THE "HUNGRY MAN'S MEAT STATION"

Time: 4~9 p.m.

Cost: \$42.95/\$21.50 Keiki (4-10 yrs old)*

* No senior/military discounts, coupons or special promotions available on June 17th.

CHILLED ITEMS

Caesar Salad
Green Pea and Bacon Salad
Blue Crab Orzo Pasta Salad
Sweet Potato Mac-Salad
Creamy Spicy Ahi Poke
Smoked Tako Poke
Chilled Snow Crab Legs
Garlic and Pepper Shrimp Cocktail

DINNER ITEMS

Chili
White Rice
Bacon and Cheddar Breakfast Potato
Creamed Spinach
Roasted Garlic Noodles
Creole Shrimp
Salmon with Lemon Caper Butter Sauce

THE HUNGRY MAN'S MEAT STATION

Kiawe Smoked Prime Rib

Rosemary and Salt Crusted Lamb Rack
Herb Roasted Turkey Breast
Dashi Braised Pork Belly
Braised Short Ribs
Spicy Garlic Chicken Wings
Maple and Pepper Glazed Flank Steak
Andouille Sausage

DESSERTS

Chocolate Butter Mochi
Baked Apple Crumble
Pumpkin Pie
Espresso Panna Cotta
Tiramisu
Chocolate Dobash Haupia
Banana Bread Pudding
Pineapple and Vanilla Soft Serve Ice Cream

BEVERAGES

Unlimited Iced Tea, Hot Tea and Coffee

"We served hundreds of families on Mother's Day, and hope to see many old and new friends at The Willows this Father's Day, as well," said **Garret Kamei**, The Willows General Manager. "As a special treat for dads – and all the meat lovers in your family, Chef Miles has added an all-you-can-eat "HUNGRY MAN'S MEAT STATION" to the dinner buffet!!! We're sure you will enjoy the wide array of `ono offerings in our beautiful paradise setting!"

ALSO COMING UP ON THE WILLOWS STAGE...E KOMO MAI!

- WEDNESDAY, JUNE 13, 6:30-8:30 P.M. - LIVE MUSIC BY **RAMON CAMARILLO**
- FRIDAY, JUNE 15, 6:30-8:30 P.M. - LIVE MUSIC BY **KOA ROAD**
- WEDNESDAY, JUNE 20, 6:30-8:30 P.M. - LIVE MUSIC BY **WAIPUNA**
- THURSDAY, JUNE 21, 6:30-8:30 P.M. - PAKELE LIVE! FEATURING **NATHAN AWEAU**
- FRIDAY, JUNE 22, 6:30-8:30 P.M. - LIVE MUSIC BY **MAUNALUA**
- WEDNESDAY, JUNE 27, 6:30-8:30 P.M. - LIVE MUSIC BY **HERB OHTA, JR. & JON YAMASATO**
- FRIDAY, JUNE 29, 6:30-8:30 P.M. - LIVE MUSIC BY **SIMPLE SESSION**

The Willows Restaurant

901 Hausten Street, Honolulu, HI 96826

Phone: (808) 952-9200

www.willowshawaii.com

The Willows Restaurant is open 7 days a week, 365 days a year, 11 a.m.~2 p.m. for Lunch (10 a.m.~2:30 p.m. on weekends), and 5-9 p.m. for Dinner (from 5:30 p.m. on weekends).

E komo mai kakou!



HAWAII PRINCE HOTEL WAIKIKI
AND GOLF CLUB

**HAWAII PRINCE HOTEL WAIKIKI HIRES WARD ALMEIDA AS
DIRECTOR OF FOOD AND BEVERAGE**

The Hawaii Prince Hotel Waikiki and Golf Club announced today that it has hired Ward Almeida as Director of Food and Beverage.

“We’re pleased to have Ward join our team,” said Wade Gesteuyala, Hotel Manager at Hawaii Prince Hotel Waikiki and Golf Club. “Given his extensive hotel and food and beverage management experience, we look forward to having him build upon our reputation for innovative cuisine by adding new refinements to our existing operations.”

Almeida will be responsible for maintaining Prince’s high standards of food and beverage quality, service and merchandising. He will oversee all of the hotel’s food service operations including banquets and signature restaurants, Prince Court and Hakone.

Prior to joining the hotel, Almeida spent two and a half years as General Manager of both the Lotus at Diamond Head Hotel and Waikiki Grand Hotel. Before that he was Executive Assistant Manager of the food and beverage division for five years at the Mauna Lani Hotel and Bungalows on Hawaii, the Big Island. He spent 11 years with Hyatt as Executive Assistant Manager of the food and beverage division at the Hyatt Regency Kauai Resort & Spa, and before that as assistant food and beverage director of the Hyatt Regency Waikiki. He also served with Sheraton Hotels as Hotel Manager of the Sheraton Waikiki and then as General Manager of the Sheraton Molokai Lodge and Beach Village.

Born and raised in Honolulu, Almeida studied business administration at the University of Hawaii. He serves on the board of the Family Literacy Foundation and is a member of the Chaine de Rotisseurs. Almeida and his wife Annette have a son, Ward Jr.



-more-

Located at the entrance to Waikiki, the 33-story Hawaii Prince Hotel Waikiki and Golf Club offers guests oceanfront accommodations in 521 rooms and 57 luxury suites, along with world-class service at one of Oahu's most desirable and convenient locations.

Prince Resorts Hawaii, Inc. operates three hotels in Hawaii: Hawaii Prince Hotel Waikiki, Hapuna Beach Prince Hotel and Mauna Kea Beach Hotel. The company also operates three golf courses: Hawaii Prince Golf Club, Hapuna Golf Course and Mauna Kea Golf Course.

For more information, visit the Website at PrinceResortsHawaii.com.

###

Hawaiian Airlines Appoints Tim Strauss as Managing Director of Cargo

HONOLULU – Hawaiian Airlines today announced the appointment of Timothy Strauss to the position of managing director of cargo.

Hawaiian created this new marketing and sales position to support its growing cargo business in conjunction with its expanding route network and the addition of more Airbus A330-200 aircraft with greater cargo-carrying capacity. Strauss reports to Peter Ingram, Hawaiian’s executive vice president and chief commercial officer.

“Hawaiian’s network is growing and this creates more opportunities for Hawaii businesses to ship their goods abroad. We are also moving more products between Asia, Oceania, and North America,” said Ingram. “Tim’s engaging leadership style and impressive professional background make him the ideal person to expand our cargo operations.”



Strauss brings more than 25 years of cargo experience to Hawaiian, having worked in both the airline and freight forwarding communities. Tim began his career with Emery Worldwide in 1987 (now UPS Supply Chain Logistics), where he worked his way up from cargo handler to vice president of transportation and logistics. He also has extensive commercial airline experience in both global sales and operations with Northwest Airlines and Delta Air Lines as a vice president and managing director. Strauss has worked with thirteen international airlines, including China’s largest carrier, in management development for their cargo divisions.

Strauss advanced his understanding of the logistics industry via studies in management at The Ohio State University, Massachusetts Institute of Technology, and Cambridge Institute.

Weekly Events & Promotions

June 10-16, 2012



Sunday, 6/10

**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 Kuana Torres-Kahale (info. 924-4990)

****June Promotions****

~Serenity Spa Hawaii (For more info. call: 926-2882)

OUTRIGGER WAIKIKI:

➤4-6p Duke's: Henry Kapono (info. 922-2268)

➤4p Hula Grill: Aloha Hour / 7-9p Kalani Maio & Leilani Vakauta w/Kealoha (info. 923-4852)

****June Promotions****

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

WAIKIKI BEACH WALK:

➤Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)

****June Promotions****

~Cheeseburger Beachwalk: Breakfast Special (For more info. call: 924-5034)

~Folli Follie: Gift With Purchase - while stock last (For more info. call: 922-0124)

~Island Heritage (For more info. call: 923-4400)

~Sushi 2 GO: Daily Lunch Specials (For more info. call: 924-0555)

Monday, 6/11

OUTRIGGER REEF:

➤4p Kuloko Arts of Hawaii: FREE Mini Art Lessons~Acrylic Paint (info. 922-5110)

➤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)

Tuesday, 6/12

**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 Mini Art Lessons~Water Color (info. 922-5110)

➤3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kani Ka Pila Madness (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 Kamuela Kahoano (info. 923-4852)

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

Wednesday, 6/13

OUTRIGGER REEF:

➤7:30p Kuloko Arts of Hawaii: FREE Mini Art Lessons~Colored Pencils (info. 922-5110)

➤3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Cyril Pahinui (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 Jeremy Cheng (info. 923-4852)

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

Thursday, 6/14

**HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:**

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

➤3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Kawika Kahiapo (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 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)

Friday, 6/15

**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 REEF:

➤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)

OUTRIGGER WAIKIKI:

➤4-6p Duke's: Maunaloa / 9:30p-12a Lawrence Kidder (info. 922-2268)

➤4p Hula Grill: Aloha Hour / 7-9p Alika Souza & Johnny Kukui w/Kealoha (info. 923-4852)

➤5:30p Piano by Jeanette Travias, piano area

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

Saturday, 6/16

**HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:**

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

➤3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Manoa Madness (info. 924-4990)

OUTRIGGER WAIKIKI:

➤4-6p Duke's: Kona Chang / 9:30p-12a David Asing Duo (info. 922-2268)

➤3:30p Hula Grill: Aloha Hour / 7-9p Kaipou 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)



Activities are subject to change or cancellation without notice ~ weather permitting

Weekly Events & Promotions

June 17-23, 2012



Sunday, 6/17

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 Kuana Torres-Kahale (info. 924-4990)
- **June Promotions****
-Serenity Spa Hawaii (For more info. call: 926-2882)
- >4-6p Duke's: Kapena (info. 922-2268)
- >4p Hula Grill: Aloha Hour / 7-9p Kalani Maio & Leilani Vakauta w/Kealoha (info. 923-4852)
- **June Promotions****
-Hula Grill: Early Riser Breakfast Special (923-4852)
- >1-7p Na Mele No Na Pua - Steel Guitar Festival, Fountain Stage (info. 931-3591)**
- >Giovanni Pastrami: Live Satellite SPORTS (info. 923-2100)
- **June Promotions****
-Cheeseburger Beachwalk: Breakfast Special (For more info. call: 924-5034)
-Folli Folli: Gift With Purchase - while stock last (For more info. call: 922-0124)
-Island Heritage (For more info. call: 923-4400)
-Sushi 2 GO: Daily Lunch Specials (For more info. call: 924-0555)

OUTRIGGER WAIKIKI:

WAIKIKI BEACH WALK:

Monday, 6/18

OUTRIGGER REEF:

- >4p Kuloko Arts of Hawaii: FREE Mini Art Lessons-Acrylic Paint (info. 922-5110)
- >3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Sean Naauao (info. 924-4990)
- >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)

OUTRIGGER WAIKIKI:

Tuesday, 6/19

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 Mini Art Lessons-Water Color (info. 922-5110)
- >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)
- >4:30-6p "Ku Ha' aheo"- Evening Hula, Fountain Stage (info. 931-3591)**

OUTRIGGER WAIKIKI:

WAIKIKI BEACH WALK:

Wednesday, 6/20

OUTRIGGER REEF:

- >7:30p Kuloko Arts of Hawaii: FREE Mini Art Lessons-Colored Pencils (info. 922-5110)
- >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)

OUTRIGGER WAIKIKI:

Thursday, 6/21

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

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

OUTRIGGER WAIKIKI:

Friday, 6/22

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
- >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: Maunaulua / 9:30p-12a Lawrence Kidder (info. 922-2268)
- >4p Hula Grill: Aloha Hour / 7-9p Alika Souza & Johnny Kukui w/Kealoha (info. 923-4852)
- >5:30p Piano by Jeanette Travias, piano area
- >8:30p SOS Main Showroom: SOCIETY OF SEVEN (info. 923-7469)

OUTRIGGER WAIKIKI:

Saturday, 6/23

HOLIDAY INN WAIKIKI
BEACHCOMBER RESORT:
OUTRIGGER REEF:

- >9:30p Jimmy Buffett's: Kailua Bay Buddies (info. 791-1200)
- >9a-12p O Ke Kai Series-Canoe Restoration Workshop & Exhibit (info. 924-4990)
- >3-5p Kani Ka Pila Grill: Happy Hour / 6-9p Manoa DNA (info. 924-4990)


OUTRIGGER WAIKIKI:

- >4-6p Duke's: Vaihi / 9:30p-12a Kona Chang Duo (info. 922-2268)
- >3:30p Hula Grill: Aloha Hour / 7-9p Kaipoo 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)

Activities are subject to change or cancellation without notice - weather permitting

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 JUNE 2012					1 Kala'i Stern & Friends 6 – 7p	2 Polynesian Cultural Center - Promo 11 – 1145a Na Pua Lei O Liko Lehua 6 – 630p John Feary & Friends 730 – 830p
3	4	5 Keoahu 6 – 7p	6 Kawika Trask & Friends 6 – 7p	7 Polynesian Cultural Center 11 – 1145a Royal Hawaiian Band 1 – 2p Pu'uhonua 6 – 7p	8 Ku'ūipo Kumukahi & the Hawaiian Music Hall of Fame Serenaders 6 – 730p	9 Na Pua Lei O Liko Lehua 6 – 630p Hullii 730 – 830p
10	11	12 Nanea 6 – 7p	13 Kawika Trask & Friends 6 – 7p	14 Polynesian Cultural Center 11 – 1145a Sean Na'auao 6 – 7p	15 Ku'ūipo Kumukahi & the Hawaiian Music Hall of Fame Serenaders 6 – 730p	16 Polynesian Cultural Center 11 – 1145a Na Pua Lei O Liko Lehua 6 – 630p Kapala 730 – 830p
17	18	19 Keoahu 6 – 7p	20 Kawika Trask & Friends 6 – 7p	21 Polynesian Cultural Center 11 – 1145a Royal Hawaiian Band 1 – 2p Pu'uhonua 6 – 7p	22 Ku'ūipo Kumukahi & the Hawaiian Music Hall of Fame Serenaders 6 – 730p	23 Polynesian Cultural Center 11 – 1145a Na Pua Lei O Liko Lehua 6 – 630p Christian Yrizarry 730 – 830p
24	25	26 Nanea 6 – 7p	27 Kawika Trask & Friends 6 – 7p	28 Polynesian Cultural Center 11 – 1145a Sean Na'auao 6 – 7p	29 Ku'ūipo Kumukahi & the Hawaiian Music Hall of Fame Serenaders 6 – 730p	30 Polynesian Cultural Center 11 – 1145a Na Pua Lei O Liko Lehua 6 – 630p Paul Shimomoto & the Hawaiian Jazz Ensemble 730 – 830p

AccessSurf Presents An Evening
with **JAKE SHIMABUKURO**
on Sunday, June 23rd!
For details and ticket info, visit
www.accessurf.org



THIS MONTH IN ROCK | JUNE 2012

FEATURED EVENTS

- 6/4 | **Mantra Mondays Industry Night Kick-Off.** Mantra every Monday! Drink specials. 9pm.
- 6/16 | **Lemonade Alley Fundraiser.** Music by Zach Shimizu of Sing The Body & Erika Elona. 1pm.
- 6/17 | **Father's Day.** Free Pilsner Glass with meal purchase for Dads who rock! (while supplies last)

LIVE MUSIC & FEATURED SPECIALS

SUNSET LIVE ACOUSTIC ROCK DAILY

5:00PM | free | all ages

Includes Kaleo Del Sol Duo, Alex Oasay Duo, Johnny Helm Duo, Zanuck Duo, 20 Degrees North, John Valentine & Vito, & more!

AFTER DARK LIVE MUSIC MON - SAT

9:00PM | free | all ages

Includes Simple Souls, Yoza Duo, Kailua Bay Buddies, Mike Izon & Jamil Jones, Tim Rose, Tavana & Zen Outlaw, Mantra & more!

PARTY INQUIRES

group menus | buffets | butler style offerings

Jill Gilboy: [Honolulu_sales@hardrock.com](mailto:honolulu_sales@hardrock.com)

Heidi Putnam: [Honolulu_sales2@hardrock.com](mailto:honolulu_sales2@hardrock.com)

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www.hardrock.com/honolulu



HRC Honolulu is **LEED** (Leadership in Energy and Environment Design) Silver Certified!

YOUTH ON STAGE SUNDAYS! 12pm

6/3 | Inner Light 6/10 | Chaotic Five
6/17 | Logix Sold Separately 6/24 | EMKE

HAPPY HOUR EXTENDED TIMES!

Everyday | 3PM - 7PM | 9PM - Close

\$4 | Budweiser, Bud Light, Kona Beers, Heineken on draft

\$5 | Premium Wells

\$6 | House Wines

KAMA`AINA, MILITARY & HAWAII COLLEGE STUDENT DAILY SPECIALS

15% off food, non-alcoholic beverages, and retail with a valid Hawaii State ID, Military ID or Hawaii College ID

TAKE TIME TO BE KIND

Drop off your school supply donations for the **Aloha United Way School Supply Drive** 6/15-7/15. Visit www.auw.org

Drop off new and used musical instruments for the **Music For Life Foundation.** Visit www.musicforlifefound.org.



280 Beachwalk
Honolulu, HI 96815
Reservations:
808.955.7383

Calling All Heroes!



FOUNDERS' DAY

June 14

71¢ Legendary Cheeseburgers for Police, Firefighters, EMT's and Lifeguards
MAHALO FOR YOUR SERVICE!

Check out our past event photos on

Facebook:

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[#HardRockHawaii](https://twitter.com/HardRockHawaii)



LIVE MUSIC

DAILY HAPPY HOUR FROM 3-7PM & 9PM-CLOSE
\$4 SELECTED BEERS • \$5 PREMIUM COCKTAILS • \$6 HOUSE WINES

JUNE

Fri June 1	JOHNNY HELM & DAVE CRUZ YOZA DUO	5-7 PM 9-11 PM
Sun June 3	YOUTH ON STAGE SUNDAYS: INNER LIGHT JOHNNY KAMAI DUO	12 PM 5-7 PM
Mon June 4	ZANUCK DUO MANTRA	5-7 PM 9 PM-12 AM
Tue June 5	ALEX OASSAY DUO SIMPLE SOULS	5-7 PM 9-11 PM
Wed June 6	JOHN VALENTINE & VITO MIKE IZON & JAMIL JONES	5-7 PM 9-11 PM
Thu June 7	RANDY ALLEN DUO KAILUA BAY BUDDIES	5-7 PM 9-11 PM
Fri June 8	JOHNNY HELM & DAVE CRUZ TIM ROSE	5-7 PM 9-11 PM
Sat June 9	20 DEGREES NORTH TAVANA & ZEN OUTLAW	5-7 PM 9-11 PM
Sun June 10	YOUTH ON STAGE SUNDAYS: CHAOTIC FIVE JOHNNY KAMAI DUO	12 PM 5-7 PM
Mon June 11	ZANUCK DUO MANTRA	5-7 PM 9 PM-12 AM
Tue June 12	ALEX OASSAY DUO MIKE IZON & JAMIL JONES	5-7 PM 9-11 PM
Wed June 13	JOHNNY VALENTINE & VITO TIM ROSE	5-7 PM 9-11 PM
Thu June 14	RANDY ALLEN DUO KAILUA BAY BUDDIES	5-7 PM 9-11 PM
Fri June 15	JOHNNY HELM & DAVE CRUZ YOZA DUO	5-7 PM 9-11 PM



AT THE CORNER OF KALAKAUA AVENUE IN WAIKIKU • +1-808-955-7383
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