



## Wakiki Wiki Wiki Wire

### Marriott Resorts Hawaii Promotional Bus Tour is a big success: New tour on the books for 2011

*Mobile marketing blitzes are increasing bookings for Marriott’s Hawai’i hotels*

Riding high after wrapping up its successful Marriott’s Spirit of Aloha Tour, Marriott Resorts Hawaii is excited to announce its third U.S. Tour in 2011 to promote Hawai’i travel in key West, Midwest and Northeast source markets. A list of U.S. cities and dates will be announced at a later time.

The just-completed 2010 Tour launched January 19 in Phoenix and traveled 5,553 miles across the Southwest, Southeast, Great Plains, and Rocky Mountains before ending February 12 in Los Angeles. Marriott Resorts Hawaii journeyed across the country aboard a 45-foot-long eco-friendly executive coach wrapped with destination images of Hawai’i. Along for the ride were former American Idol finalist Jasmine Trias and Polynesian Cultural Center dancers and musicians. The traveling lū’au of Hawaiian entertainers visited and engaged with meeting planners and broadcast media in a dozen cities during a time when low temperatures and snowfall broke all records.

According to Chris Tatum, vice president of Marriott International - North Asia, Hawaii and South Pacific, Marriott saw an immediate impact on its Hawai’i room reservations soon after the first week of the tour.

“We have successfully connected with these communities by being there in person to share the Hawaiian culture and our aloha spirit. It’s a high touch and high feel experience and people are responding to that,” he said.

Tatum credits key partnerships in making the tour a success, “We could not have succeeded without the participation of the Hawai’i Visitors and Convention Bureau, Hawaiian Airlines and Polynesian Cultural Center,” he said. “Marriott will continue to create opportunities like this for our hotels and with our partners across the state to keep bringing visitors to the Hawaiian Islands.”

The recent tour also visited Children’s Miracle Network hospitals in ten of the cities, where Polynesian Cultural Center performers entertained and taught hula dances to children, parents and hospital staff. Marriott Resorts Hawaii also donated vacation packages to the hospitals for their fund-raising drives. Marriott International has a 26-year relationship with the non-profit Children’s Miracle Network, and in Hawai’i, Marriott Resorts Hawaii is a proud supporter of the Kapi’olani Medical Center for Women & Children.



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... and MORE

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## Marine debris awareness and education

Starting in early February, Jennifer McWhorter, an intern with Reef Watch Waikiki and a Marine Option Student from the University of Hawai'i at Manoa, began a marine debris lesson plan for three, fourth grade classes at Jefferson Elementary. The project consists of a three week Marine Debris Unit directed towards educating and involving young students in the global issue of marine debris. Chasmin Sokoloski, a Reef Watch Waikiki volunteer and the Kupuna for Jefferson Elementary, helped organize and administer the Marine Debris Unit.

During the first week of the unit, Jennifer educated the students about "Marine Debris and How it Effects the Ocean, Ocean Life and Man". Unfortunately, marine debris has become a widespread problem for humans, seabirds, sea turtles, marine invertebrates, marine mammals, fish and the overall health of the ocean. One of Jennifer's goals was to examine marine debris at a global and a local level. Thus, on February 18th, Jennifer led the three classes in a beach clean-up on Queen's Beach. The students split into teams to collect trash, categorize the individual pieces and record the total pieces of litter.

The last section of the Marine Debris Unit concludes tomorrow morning with a marine debris art project and analysis of the data the students collected from the clean-up. The craft for tomorrow will be made of recycled materials, including plastics collected by Jennifer and other Reef Watch Waikiki volunteer from the windward side of the island. In the end, the Marine Debris Unit will help educate students about the global and local issue of marine debris and involve each student in being part of the solution.

For more information, please contact Jennifer McWhorter at [mcwhorte@hawaii.edu](mailto:mcwhorte@hawaii.edu)



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## Ala Moana Hotel supports Hawaii Foodbank with Free Breakfasts for Guests

*Plantation Café serves up complimentary meals for hotel guests who bring in donated food*

Ala Moana Hotel is providing a free buffet breakfast to guests that bring in a donation for the Hawaii Foodbank. Visitors staying at the hotel who contribute six cans or five pounds of food from March 1 to April 15, 2010 will receive a meal coupon to enjoy a savory breakfast at the in-house eatery, Plantation Café.

“Ala Moana Hotel has been a strong supporter of the Hawaii Foodbank for years through various employee programs; it is our hope that this free breakfast offer will encourage our guests to partner with Ala Moana Hotel to provide food to feed Hawaii’s hungry” said Marty Milan, director of sales and marketing for the Ala Moana Hotel.

“We’re so thankful to businesses like Ala Moana Hotel that offer incentives for people to donate food for Hawaii’s hungry,” said Polly Kauahi, director of development at Hawaii Foodbank. “Last year, the Hawaii Foodbank distributed over 10 million pounds of food and we continue our efforts to feed islanders in need.”

Ala Moana Hotel – centrally located between downtown Honolulu and Waikiki – offers great kamaaina room rates starting at just \$99 for the Kona Tower and \$129 for the Waikiki Tower. Suites are also available starting at \$229. The rates are an exceptional value for business guests, as well as families and groups who can take advantage of the hotel’s proximity to popular destinations including Ala Moana Center, Ala Moana Beach Park and Waikiki – all just a short stroll away.

On their visit, travelers can take advantage of Ala Moana Hotel’s first-class facilities: relax on the expansive sundeck, take a dip in the pool, work up a sweat at the upgraded fitness center and purify the body and mind in the sauna and steam room.

A robust nightlife and exceptional dining selections on property include Rumours Nightclub, Plantation Café for breakfast, Tsukasa Japanese food and Royal Garden Chinese cuisine. All rooms feature custom-designed furniture, flat-screen televisions, a private balcony in all Waikiki Tower rooms and complimentary high-speed Internet access.

Ala Moana Hotel’s “Food for Breakfast” program is open to all registered guests from March 1 to April 15, 2010. Upon receipt of the foodstuffs, guests will receive one coupon per room for a free breakfast at Plantation Café. Guests may bring food on multiple days. Food must be in the form of cans or unopened non-perishable bags, such as rice.

Listed rates are per room, per night for single or double occupancy. Rates and specials cannot be combined with other offers and are subject to availability and change. Additional restrictions may apply.

For reservations or additional information, please call your preferred reservation specialist, or Ala Moana Hotel directly at 808-955-4811, toll-free at 1-800-446-8990 or visit [www.AlaMoanaHotel.com](http://www.AlaMoanaHotel.com).

Follow Ala Moana Hotel on Twitter at: @AlaMoanaHotel for the latest news and updates.



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# Kimono Dress on Girls Day gets a 50% Buffet Special at Oceanarium Restaurant

*Pacific Beach Hotel wishes all girls happiness and good health*



Every grandmother, mother, daughter and granddaughter dressed traditionally for Girls Day in Kimono or Yukata will be honored at the Oceanarium restaurant at the Pacific Beach Hotel in Waikiki with a discount of 50% on each dinner, both adults and children.

If grandfathers, fathers, sons and grandsons dress traditionally, they also receive the 50% discount.

The Oceanarium Seafood restaurant on the beach in Waikiki will honor the wonderful tradition of Girls Day on March 3. A special menu will add to the good wishes.

The Hinamatsuri Girls Day Dinner buffet will feature more than a dozen appetizers, salads, entrees and sushi to make a memorable celebration of happiness and health. The appetizers include sashimi, hiyayakko, Tsukemono and sengiri daikon. The entrees feature Buri Daikon, Seafood Motoyaki, Kabocha Nimono and a wonderful assortment of the Chef's "Sushi Yatai".

The Hinamatsuri buffet is \$34.95 for adults and \$15.25 for all children 5-10 years old. Everyone dressed in Kimono or Yukata will enjoy the buffet for a 50% discount. The children, 5-10 years old, also receive complimentary Hina Arare.

The buffet dinner on Girls Day at the Oceanarium restaurant at the Pacific Beach Hotel in Waikiki begins serving at 4:30 p.m.

## Oceanarium Restaurant Ocean Girls Day Dinner buffet "Hinamatsuri"

Wednesday, March 3, 2010

Adults: \$34.95/Children (5-10 yrs.) \$15.25

\*\*\* Adults or Children (5-10 yrs. old) wearing a Kimono or Yukata will receive 50% discount on their Dinner Buffet.

\*\*\* Children (5-10 yrs. old) will receive a Complimentary gift (Hina Arare)

### Soup

Kenchinjiru

### Appetizers and Salads

Sashimi  
Beef Tataki Salad with Ponzu  
Sauce  
Hiyayakko (Cold Tofu)  
Assorted Fresh Fruits  
Ahi Poke  
Lomi Lomi Salmon  
Tako Sunomono

### Entrees

Carved to order Roast Prime Rib of Beef with Au Ju and creamy Horseradish  
Broiled New York Steak with Shiitake Mushroom Sauce  
Steamed Snow Crab Legs with Drawn Butter and Lemon  
Yaki Soba  
Buri Daikon  
Salmon and Seafood Motoyaki  
Chicken Shoyu Ni  
Seafood Sakamushi-Sake Flavored Seafood  
Kabocha Nimono  
Okinawan Sweet Potato  
Shrimp and Vegetable Tempura with dipping sauce  
Steamed White Rice

### Chef's "Sushi Yatai"

#### Nigiri

Maguro, Nairagi, Ebi, Ika and Salmon

#### Hosomaki

Kappa, Kampyo and Takuwan

#### Specialty

California, Spicy Tuna, Futomaki, Hosomaki, Futomaki, Hinachirashi and assorted Nigiri Sushi  
Sekihan

### Desserts

Assorted Cakes and Pies, Zenzai with Mochi

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## Halekulani's La Mer and Orchids make debut on OpenTable.com®

*Luxury and Convenience Have Combined To Create the Ultimate Dining Experience*

Halekulani, one of the world's finest and most acclaimed hotels, has announced that beginning February 1, 2010, epicureans can book their reservations at La Mer and Orchids, on OpenTable.com®, the leading provider of reservation, table management and guest management software for restaurants. The collaboration brings forth an expanded service platform for the legendary hotel and provides diners with convenient access to two of Hawaii's most celebrated restaurants.

"Halekulani prides itself on offering first-class service," said Sabine Glissmann, Food & Beverage Director. "Allowing guests to book tables on OpenTable.com®, which has seated more than 120 million diners around the world, better equips us to provide the personalized and convenient experience guests have come to expect."

Diners will be able to utilize the capabilities provided by OpenTable.com® to book a table at La Mer and Orchids with access to "real-time" availability. The service provided by OpenTable.com® compliments Halekulani's status as the pinnacle in gracious hospitality.

Halekulani's La Mer and Orchids restaurants feature cuisine by award-winning chefs who create one-of-a-kind dishes from Hawaii's freshest, most delectable ingredients. Individuals who are looking for an elegant dining experience can opt to reserve a table at La Mer, Hawaii's longest consecutively ranked AAA Five Diamond Restaurant. Orchids is the perfect option for those looking for a more casual oceanfront affair celebrating contemporary seafood.

La Mer (left), considered as more than a restaurant, boasts a dining experience that is unmatched throughout Hawaii, cementing its status as a top destination for locals and travelers alike. The internationally-acclaimed menu features Neoclassic French cuisine expertly crafted and served amid majestic and romantic ocean views. Indigenous ingredients are uniquely blended in dishes inspired by flavors from the south of France to produce a dining experience unsurpassed anywhere in the world. An award-winning wine list is available to complement the perfect dining experience. La Mer also hosts private dining rooms which offer elegant experiences for 16 - 22 guests. In addition, prix fixe and vegetarian menus are available.

Orchids (right) features a colorfully unique island ambience, serving breakfast, lunch and dinner amidst a abundance of brightly-colored tropical orchids. Innovative creations are presented throughout the day in a relaxed, idyllic setting. Specialties include seared ahi with corn chaat, island-raised moi with shaved fennel, and oriental style steamed onaga. Orchids' Sunday brunch is legendary and has been consistently lauded as "Oahu's Best Brunch," by *Honolulu Magazine*.

For further information, please call 808-931-5005 or visit Halekulani's website at [www.halekulani.com](http://www.halekulani.com).



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## Ciao Mein Restaurant receives Four Diamonds from AAA

Hyatt Regency Waikiki Beach Resort and Spa announces that AAA has honored Ciao Mein Restaurant with the prestigious Four Diamond Rating. In order to qualify, a restaurant must provide a unique fine-dining experience, offer creative yet complex menus, and employ staff that demonstrates a desire to make the dining experience remarkable.

“The goal at Ciao Mein is to take guests beyond a good meal to one that is exciting and exceptional in every way,” says Chef Jeff Wind, executive chef at Hyatt Regency Waikiki Beach Resort and Spa.

“Ciao Mein has been serving Waikiki a creative mix of Chinese and Italian cuisine for eighteen years; our success is the result of the dedication and loyalty of our staff and guests,” adds Wind.

Ciao Mein is currently offering a three-course menu for \$49 and features popular dishes like Lobster Fried Rice, Prime Sirloin of Beef Steak, and Tiramisu with Amaretto Marinated Strawberries.

The restaurant is located on the third floor of Hyatt Regency Waikiki Beach Resort and Spa (2424 Kalakaua Avenue) and is open nightly from 6 to 10 p.m. Semi-private dining space is available.

Self-parking is free upon restaurant validation. To find out more about Ciao Mein, or to make a reservation, please call (808) 923-CIAO (2426).



## Hilton Hawaiian Village Beach Resort and Spa appoints Maurice Constantin to Director of Food and Beverage

Hilton Hawaiian Village<sup>®</sup> Beach Resort & Spa has announced the appointment of Maurice Constantin to director of food and beverage. Constantin brings with him more than 12 years of experience within Hilton hotels, and more than 25 years of food and beverage experience. Before being appointed as director of food and beverage at Hilton Hawaiian Village, Constantin served at JW Marriott Desert Springs, where he was the director of food and beverage and golf operations.

Earlier in his career, he served as vice president of food and beverage at Aladdin Hotel & Casino, and as director of food and beverage at the Westin Century Plaza Hotel. Constantin also served as director of food and beverage at the Omni Los Angeles Hotel, the Anaheim Hilton & Towers, the Los Angeles Hilton & Towers, and the Pasadena Hilton, and as resident manager/food and beverage director at the Beverly Hills Hotel. He has also owned and operated two restaurants - Le Chardonnay Restaurant and the Harborview Restaurant in Los Angeles.

Constantin is a graduate of Lewis Hotel Management School in Washington, D.C. and the Culinary School in Sion, Switzerland. He speaks seven languages: French, English, Spanish, Italian, Persian, Armenian, and German.



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## “Island to Island for Haiti” Benefit Concert raises more than \$60,000 for the American Red Cross

In an extraordinary show of community collaboration, more than \$60,000 was raised at the “Island to Island for Haiti” benefit concert on Friday, February 12 at the Hilton Hawaiian Village Beach Resort & Spa. One-hundred percent of the money went to the American Red Cross’ International Response Fund for Haiti to help rebuild that island nation after the January 12 earthquake.

Island music talents Jimmy Borges, Raiatea Helm, Ledward Ka’apana, Taimane Gardner, Afatia Thompson and Tihati Productions joined Amy Hanaiali’i and Cecilio and Kapono in headlining the star-studded concert. Also taking centerstage that evening were executive chefs from some of O’ahu’s most esteemed dining outlets, who created a smorgasbord of gourmet offerings. Mahalo to the teams at Halekulani, Hilton Waikiki Prince Kuhio, Hyatt Waikiki, Kahala Hotel & Resort, Marriott Waikiki, Moana Surfrider-A Westin Resort, Sheraton Waikiki, Sheraton Princess Kaiulani, The Royal Hawaiian, Doubletree Alana Hotel - Waikiki and Hilton Hawaiian Village.

On behalf of the many hotel and business partners who participated in the event, a check for \$60,440 was presented to Coralie Chun Matayoshi of the American Red Cross on Friday, February 19.



From left to right: Team members of the Hilton Hawaiian Village join Michael Wilding, resident manager (front row left) and Jerry Gibson (front row right) in presenting a check to Coralie Chun Matayoshi (front row middle) of the American Red Cross on Friday, February 19.

# 'ŌLELO OLA O KA 'ĀINA

LIVING LANGUAGE OF THE LAND

**Lei** = *garland, adornment, beloved one*

**Lei 'ilima** = *garland of 'ilima blossoms*

*Ua kui 'ia nā pua 'ilima i lei nani melemele.*

'Ilima blossoms are strung into a beautiful, golden adornment.

Once reserved for the *ali'i* (royalty), hundreds of 'ilima blossoms are strung into each strand, worn as the official floral symbol of O'ahu. Here, fragrant *maile* from Ka'ū on Hawai'i Island is entwined with a lei 'ilima, displayed on a finely woven *moena lau hala* or mat of pandanus leaves.

A variety of 'ilima called *'ilima papa* grows in The Royal Grove at Royal Hawaiian Center. *E hele mai a e 'ike i ka nani o ia mau pua.* Come and see the beauty of these delicate blossoms.

*Royal Hawaiian Center at Helumoa. Nanea mai ho'i kau – thoroughly enjoyable!*





## WIN OLYMPIC GOLD AT TIKI'S

During the Winter Olympic Games (February 12 - February 28)  
Tiki's is offering an all you can eat special for our  
**Famous Sweet Guava Glazed Baby Back Ribs for only \$19!**

The person who can eat the most of our St. Louis style baby back ribs glazed with our sweet signature guava barbecue sauce will win airfare and hotel accommodations for two people from Hawaii to Las Vegas, Nevada! Come in as many times as you like and we'll keep track of how many ribs you eat. On February 28th, we'll announce the winner of

**THE TIKI'S GOLD TRIP FOR 2 TO LAS VEGAS**

Some restrictions apply. See [tikisgold.tikisgrill.com](http://tikisgold.tikisgrill.com) for official rules.

2570 Kalakaua Ave. on the second floor of ResortQuest / Aston Waikiki Beach Hotel / 808-923-Tiki (8454)



### Top of Waikīki

#### *Birthday Celebration Special*

4-course / \$48 menu, now till March 31, 2010

Menu good for you and your entire party—see attached pdf

### Hawaiian Diacritical Marks

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

## Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Authentic Hawaiian music and hula shows by Hawai'i's finest hula *hālau hula* (dance troupes) and Hawaiian performers. Opens with traditional blowing of conch shell.

**Tues-Thurs-Sat-Sun**, weather-permitting from **6:30-7:30 p.m.** at the Kūhiō Beach Hula Mound, near Duke Kahanamoku statue, beachside at Uluniu & Kalākaua Ave. in Waikīkī.

FREE and open to the public. Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by the City & County of Honolulu, the Hawai'i Tourism Authority and Waikīkī Improvement Association.

For information, call Marnie Weeks, Producer, Kūhiō Beach Hula Shows, 843-8002.

### Week-nights

Every Tuesday - Ainsley Halemanu and Hula Hālau Ka Liko O Ka Palai

Every Thursday - Joan "Aunty Pudgie" Young and Puamelia

### Weekends

Saturday, Feb 27 - Shirley Recca and Halau Hula O Namakahulali

Sunday, Feb 28 - Momi Cruz-Losano and Halau Hula Namakahonuakapiliwale



## Waikīkī Wiki Wiki Wire - Newsletter Deadline

Waikīkī-related news and information submitted for the weekly Waikīkī Wiki Wiki Wire should be received no later than 2 pm Wednesday for newsletters published and distributed the same evening.

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 please.

Your kokua is appreciated. *Mahalo.*



### Waikīkī Improvement Association

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

Check out our website at:

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

# **Top of Waikiki's \$48 Birthday Menu**

Please select one item per course

## **Make a Wish**

Lump Crab Cake

Spicy Ahi Poke Stack

California Roll

Coconut Shrimp

## **Open your Presents**

Simple Green Salad

Soup Du Jour

## **Looking forward to the Future**

Special Fish of the Day

Kalani's Kalbi Short Ribs with Local Bok Choy Kim Chee

Half Roasted Chicken "Panzanella"

Shrimp Carbonara

NY Strip Steak with a Lobster Crab Cake

## **Blow out the Candles**

Mango Creme Brulee

Candy Bar

La Gelateria Gelato

Passion Orange Guava Sorbet