



Waikiki Wiki Wiki Wire

WIA study reveals new data on Chinese and Korean Visitors

An economic and social impact study commissioned by the Waikiki Improvement Association (WIA) regarding what Chinese and Korean visitors are looking for in Waikiki has revealed some interesting results. Rick Egged, President of the WIA released the results yesterday.

“The most important thing from this research is that tourists from both China and Korea say they feel Hawai‘i is a unique and desirable place to visit and that they would recommend us to their friends back home,” said Egged. “The respondents, like most visitors, especially enjoyed Waikiki’s weather, beaches and beauty”, Egged said, “as well as the shopping experience and overall safe environment found in the islands. Most of them also enjoyed Hawai‘i’s unique culture and historical sites such as Iolani Palace and in the case of the Chinese, the statue of Sun Yat-Sen in Chinatown.”

The study was conducted to identify ways Waikiki could become more attractive to current and future Asian markets, particularly Chinese and Koreans. Funded by a member donation, the study also revealed several areas of concern. Travelers from both nations said that they were disappointed with their airport arrival experience, because it takes much too long to clear immigration after long overseas flights. Also the vast majority of such visitors said that Hawai‘i would be more convenient if more industry people in Waikiki spoke their language and if there was more international signage.

However, the biggest complaint by the tourists was a lack of entertainment in Waikiki. They enjoyed seeing such attractions as the Polynesian Cultural Center and Pearl Harbor, but they desired more daytime water activities around Waikiki and especially more entertainment in the evening. Majorities in both nationalities said that for them to return, Waikiki would have to add more entertainment, especially for the evening time since Waikiki has no theaters and very few live shows.



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The question of whether or not gambling should be introduced to help with budget deficits has been discussed at the State Legislature. When asked in the study about gambling, both Chinese and Korean visitors said that Hawai'i should not market itself as a "gambling destination," but that gambling as a limited entertainment activity marketed after arrival could greatly influence the level of satisfaction regarding their visit to Hawai'i and the possibility of them returning here. Respondents indicated that gambling would greatly enhance the evening activities in Waikiki. Local business leaders who were interviewed agreed that Hawai'i should not be marketed as a "gambling destination" and added their concern about local people gambling if a casino were in Waikiki.

The WIA study was completed by SMS Research and Marketing Services, a Honolulu company that has conducted hundreds of travel industry surveys over the past 30 years. The study which was conducted during February and March 2010, included interviews with Chinese and Korean visitors and travel agents as well as local tourism and hotel business leaders.

Both China and Korea are seen as having great potential in the future for providing visitors to Hawai'i. It is estimated that up to 50 million Chinese may be making overseas trips for both business and pleasure within a few years. There are already more than five million South Koreans traveling abroad on similar trips. Current estimates are that Hawai'i receives less than one percent of both Chinese and Korean travelers, although the State and the travel industry are slowly gearing up for more such visitors.

If you would like a copy of the 14-page report, please let us know.



Hawaii Prince Hotel Waikiki and Golf Club celebrates 20th Anniversary with Gala and Kama'aina Specials

Happy 20th Anniversary Hawaii Prince Hotel Waikiki and Golf Club! The landmark Waikiki resort turns 20 on Tuesday, April 20. To celebrate, the Hawaii Prince Waikiki is holding a special gala on the anniversary date and offering special savings to *kama'aina* staying at the hotel or using its golf course.

"We take tremendous pride in the 20 years of outstanding service and warm memories that the Hawaii Prince Hotel Waikiki has given to our visiting guests and *kama'aina* families" said Donn Takahashi, president of Prince Resorts Hawaii. "We're looking forward to celebrating our 20th anniversary with a gala party that will be festive and fun, and with the monies raised going to support the wonderful work of Easter Seals Hawaii."

On April 20, the Hawaii Prince Hotel Waikiki will celebrate its 20th anniversary with a "Taste the Memories" Gala showcasing cuisine from five renowned chefs, fine wine and entertainment. The founding chefs of Hawai'i Regional Cuisine, Chef Gary Strehl, the hotel's first executive chef and renowned Chef Alan Wong, will lead the culinary offerings joined by other top Hawai'i chefs.

Local favorite Manao Trio will provide musical entertainment and guests will also enjoy a historical montage of images and stories celebrating the history of the Hawaii Prince Hotel Waikiki and Golf Club.

Proceeds from "Taste the Memories" will benefit Easter Seals Hawaii, the hotel's longtime philanthropic beneficiary. VIP sponsor tables are available at levels ranging from \$1,500 to \$5,000 (for a table of ten). Individual tickets are available at \$150 per person.

For gala information and to reserve tickets, contact Easter Seals Hawaii at (808) 529-1706 or via email at events@eastersealshawaii.org.

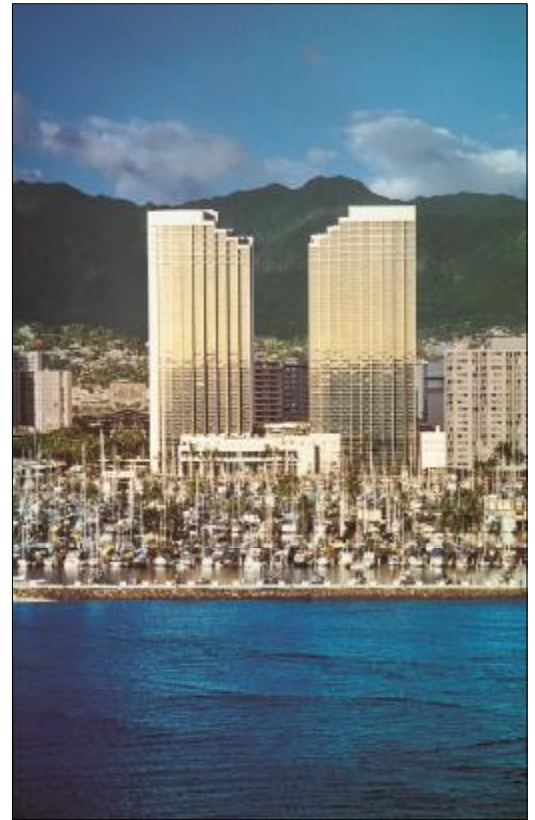
The Hawaii Prince Hotel Waikiki and Golf Club is offering *kama'aina* a special 20th Anniversary room and dining promotion for bookings made through May 31, with travel completed by December 22, 2010. Room rates start at \$120 per night for an Oceanfront Marina room, and the hotel is also offering a 20% food discount at select restaurants and 50% discount on self-parking. A two-night minimum stay required with a valid Hawai'i Driver's License or State I.D with local address upon check-in. Rates are per night plus applicable taxes, based on single/double occupancy. Some restrictions and blackout dates apply. The 20th Anniversary special is not valid with other offers, promotions or special rates.

To book a reservation or for more information, please contact Prince's reservations by calling toll-free 1 (866) PRINCE 6 or (808) 952-4748.

The Hawaii Prince Golf Club is also celebrating the hotel's 20th anniversary by offering a special \$20 golf rate for a *kama'aina* companion golfer when the first golfer reserves a standard *kama'aina* rate (\$52 weekdays, \$65 weekends). The special offer is good through May 31, 2010. Both golfers must present a valid Hawai'i Driver's License or State I.D with local address to qualify. This special does not apply to Early Bird, Senior, Club Play, Twilight or any other discounted rate. Other restrictions may apply.

To book the golf special or for more information, please contact the Hawaii Prince Golf Club by calling (808) 944-4567.

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



Waikiki Beach Marriott Resort & Spa reduces energy consumption with installment of gridsmart solar lighting

Oceanfront resort taking the lead for Marriott Resorts Hawai'i

Building on its commitment to reducing its environmental footprint and being “green,” the 1,310-room Waikiki Beach Marriott Resort & Spa has installed a new gridsmart solar panel lighting system in its outdoor parking lot, reducing its power consumption from 30,000 watts to 12,000 watts a day. The gridsmart solar lighting technology harnesses solar energy to power more than 45 percent of the needed electricity to run the lights at night.

“We continue to seek ways in which we as hoteliers and community members can do our part in protecting our environment and take action,” said Chris Tatum, general manager of Waikiki Beach Marriott Resort & Spa, and vice president of Marriott International – North Asia, Hawai'i and South Pacific. “We plan to install similar systems at our other Marriott Resorts in Hawaii in the future. It's all part of Marriott International's Environmental Conscious Hospitality Operations (ECHO) program, which focuses on the five key areas of water and energy conservation, respecting and preserving wildlife, clean air initiatives, waste management and clean-up campaigns.”

Maui Solar Project, a Hawai'i-based renewable energies firm specializing in the design and sales of solar electric, hot water and wind turbine systems, spearheaded this project and installation of the gridsmart solar lighting by Solar Street Lights USA.

“Gridsmart solar lighting is beneficial for the environment because it eliminates the need for battery systems which require maintenance and physical disposal every three to five years,” said Eddie Alberton, owner of Maui Solar Project. “We are pleased to partner with Waikiki Beach Marriott Resort & Spa, furthering their ‘green’ initiatives and helping to protect our environment. This technology has countless numbers of applications for us here in Hawai'i to help reduce our need on imported fossil fuels.”

Benefits of gridsmart solar lighting:

- o Energy efficient – 85+ lumens per watt
- o No flickering, strobing or noise
- o Long life – 100,000 hours
- o Minimal maintenance – can go 10 years without change out
- o Minimal color shifting – light quality doesn't decrease with age

How it works:

Gridsmart solar lighting uses existing electrical grids (instead of batteries) to store energy during the day. The local utility sells that power to others during peak hours, reducing the amount of fuel consumption to supply the city with electricity. The solar power generated throughout the day is credited and returned to Waikiki Beach Marriott Resort & Spa after peak hours, providing electricity to light the parking lot and thus reducing hotel costs.

Waikiki Beach Marriott Resort & Spa is actively committed to being green. In 2009, resort associates recycled:

- o 24.14 tons of glass
- o 314.47 tons of wet waste which is provided free of charge to local farms to feed their animals
- o 19.13 tons of cardboard
- o 10.93 tons of fryer oil which is used to make biofuel by a local vendor
- o 19.43 tons of white paper

Waikiki Beach Marriott Resort & Spa's guestrooms and suites in the oceanfront Kealohilani Tower were renovated in 2008 with eco-friendly highlights including compact fluorescent (CFL) bulbs, four efficient chillers that provide air conditioning, air conditioning sensors in guestrooms that turn off the air conditioning when the lanai (balcony) door opens, tinted lanai doors to help reduce the heat load as well as the demand for increased air conditioning, low flow toilets and shower head, and automatic sensors for toilets and sinks in public restrooms.

The oceanfront resort was the recipient of the ENERGY STAR award by the United States Environmental Protection Agency (EPA) in partnership with the U.S. Department of Energy in 2008, 2006, 2005 and 2004.

Hilton Hawaiian Village Beach Resort & Spa to mark 90th Anniversary of Alfred Apaka's Birthday with Musical Tribute

Afternoon celebration and tribute feature some of the biggest names in Hawaiian music

WHAT: Lei-draping and blessing at Alfred Apaka Statue, followed by musical tribute to the "Golden Voice of Hawai'i," the late Alfred Apaka

WHERE: Tapa Tower Concourse/Tapa Bar, Hilton Hawaiian Village Beach Resort & Spa

WHEN: Friday, March 19, 4 p.m.

WHO: Jeffrey Apaka, son of Alfred Apaka
Kaniela Akaka - 'ukulele/singer
Kaipo Asing - guitar
Pakala Fernandes - bass
Cathy Foy - singer
Ainsley Halemanu - 'ukulele/singer
Haumea (Mrs. Don) Ho
Kimo Kahoano - emcee
Danny Kaleikini - singer
Nina Kealiwahamana - singer
George Kuo - guitar
Melveen Leed - singer
Aaron Mahi - bass/singer
Kenneth Makuakane - guitar/singer
Kanoë Miller, dancer
Bev Noa - dancer
Casey Olsen - steel
Hiram Olsen - guitar singer
Kahu Kaleo Patterson
Joe Recca - singer
Boyce Rodrigues - singer
Mihana Souza - guitar/singer
Bryan Tolentino
Doug Tolentino - 'ukulele



MORE: Before Don Ho there was Alfred Apaka, *The Golden Voice of Hawai'i*. During the 1940s and 1950s, Apaka was Hawai'i's most famous entertainer and his show was a "must see" for all visitors. Apaka was indeed the most influential local performer of his time, setting the standard for all modern Hawaiian music. His voice, masculine good looks and personality truly helped put Henry Kaiser's Hawaiian Village Hotel on the map. George Kanahale, a critical observer of Hawaiian music later wrote, "*Alfred Apaka possessed one of the most remarkable voices to ever come out of Hawai'i.*"

Apaka was best known for his lavish shows in the Hawaiian Village's Tapa Room and later in the property's enormous gold aluminum geodesic dome constructed by Kaiser to accommodate Apaka's large crowds. As his fame grew, he became a well-known recording artist, spreading the appreciation of Hawaiian music to the world. Apaka was planning his own national television special at the time of his unexpected heart attack and death at the age of 40 in 1960. He was buried with a microphone placed in his hands before his casket was closed. In 1997, Alfred Apaka was honored by a prestigious Nā Hōkū Hanohano Lifetime Achievement Award and in 1999 with an album, *Lost Recordings of Hawai'i's Golden Voice*.

“300 Coins in the Fountain”- Outrigger Reef presents \$300 check to USO Hawai‘i

The Outrigger Reef on the Beach’s new water feature at the entrance to the hotel is not exactly a wishing well, but that hasn’t stopped guests from tossing a coin or two into the waters – perhaps wishing for a longer stay in Waikiki or maybe even a chance to live in paradise. The hotel recently gathered the coins that had accumulated over the past year, which amounted to \$300.

“Although not a large amount of money, the hotel wanted to do something special with what was collected,” said general manager Bill Comstock. “With so many of our American troops overseas putting their lives in harms way and their families maintaining a brave home front, supporting our military immediately came to mind.”

An invitation was extended to Eva Laird Smith, director of USO Hawai‘i, and a check was presented to Ms. Smith earlier this month. “USO Hawai‘i provides tremendous support and assistance to service members and their families who are based in Hawai‘i, as well as thousands transiting through Hawai‘i to other destinations,” Comstock said. “It is heart-warming to know that the monies collected from our ‘wishing well’ will go to support these brave men and women and their families.”

“Outrigger Hotels & Resorts has a long history of partnership and support for our U.S. Armed Forces,” said Eva Laird Smith of USO Hawai‘i. “The Outrigger Reef’s ‘Coins in the Fountain’ initiative is another example of the long-standing support of our military by Outrigger in collaboration with USO Hawai‘i, and we are honored to partner with them in this community effort.”



Eva Laird Smith, director of USO Hawai‘i, accepts a check in the amount of \$300 from Bill Comstock, general manager of the Outrigger Reef on the Beach.

Marriott International names John Limper Area Director of Sales and Marketing for North Asia, Hawai'i and South Pacific

Marriott International Inc. (NYSE: MAR) has promoted John Limper to area director of sales and marketing for North Asia, Hawai'i and South Pacific. Limper has 28 years of hospitality industry experience and succeeds Connie Flattery.

In his new position, Limper will be responsible for the implementation of strategic hotel sales, marketing, advertising and public relations. Based in Honolulu, Hawai'i, he will report directly to Vice President Chris Tatum with responsibility for 31 properties representing the following brands: JW Marriott Hotels & Resorts in the luxury tier; Marriott Hotels & Resorts and Renaissance Hotels & Resorts in the upscale deluxe tier; Courtyard by Marriott Hotels in the upper moderate category; and Marriott Executive Apartments for extended-stay travelers. The hotels are located in Hawai'i, Australia, Japan, Korea, Philippines, Singapore, and Guam.

"John's promotion is well-deserved and I am confident that his market segment experience, both domestic and international, will bring renewed success to our growing portfolio of resorts and hotels in these regions," said Tatum.

Prior to his new post, Limper served as director of sales and marketing for the 1,310-room Waikiki Beach Marriott Resort & Spa, where he contributed to its success as one of Marriott International's largest revenue producing hotels. He relocated to Hawai'i in 1999 and was part of the opening team tasked with starting up and rebranding Marriott International's two acquisitions in Hawai'i: the Hawaiian Regent, renamed Waikiki Beach Marriott Resort & Spa, and the Ihilani Resort & Spa, rebranded as the luxury JW Marriott Ihilani Resort & Spa.

Limper began his career with Marriott International in 1986 and worked in sales and marketing at several properties: Marriott's Orlando World Center, Marriott Marco Island Resort, San Antonio Marriott River Center, El Paso Marriott, and Seattle Marriott. He is the recipient of several hospitality industry awards including Marriott International's 2004 Property Sales Leader of the Year, and Best Internet Strategy awards in 2004 and 2005.

Limper serves on the marketing committee of the Hawai'i Visitors and Convention Bureau, Oahu Visitors Bureau and Pacific Asia Travel Association.

Limper earned his Bachelor's degree from Elmhurst College in Illinois. He resides in Kapolei, Oahu with his wife and child.



Star of Honolulu - Easter Lunch and Champagne Cruise

April 4, 2010 / 12:00 - 2:30 p.m.

Location: Star of Honolulu departs from Aloha Tower Marketplace, Pier 8

Create a new Easter tradition this year, aboard the Star of Honolulu! Bring the whole family to enjoy beautiful coastline views while searching for Humpback whales, a delicious Taste of Hawai'i lunch buffet featuring roast beef carved onboard, Easter cake and champagne toast, hands-on Hawai'ian cultural activities, and even an Easter egg hunt and prize giveaways for keiki!

For reservations or more information, please call 983-STAR (7827) or visit www.starofhonolulu.com.

Suggested Retail Rate: \$56.00 adult, \$34.00 child (3-11)
Kama'aina / Military Rate: \$42.06 adult, \$25.53 keiki (3-11) with valid Hawai'i ID



Hilton Hawaiian Village Beach Resort & Spa's Bali Steak & Seafood Restaurant receives unprecedented honor

Restaurant one of only a handful of restaurants nationwide to receive such acclaim

Bali Steak & Seafood Restaurant, the culinary landmark at the Hilton Hawaiian Village Beach Resort & Spa, has been named a Four Diamond Restaurant by AAA Hawaii for an unprecedented 21st consecutive year. No other restaurant in Hawai'i has received that distinction, and there are only a handful of restaurants with such a distinction across the United States.

"The AAA Diamond rating system remains an objective and consistent method to measure upscale dining establishments and lodgings which AAA members rely upon," said AAA Hawaii Acting Branch Manager Chris Olvera. "We congratulate these hospitality professionals who offer high caliber service, hospitality and care to their guests in accommodations that are beautiful, clean and comfortable."

More than 51 million AAA members and the public depend on the hotel and restaurant Diamond ratings in the AAA TourBook® to help them with their travel decisions. The award signifies that a hotel or restaurant met AAA's objective rating criteria and levels of excellence during an unannounced inspection.

Bali Steak & Seafood in the Rainbow Tower offers a menu that includes USDA prime meats on its menu, plus an extensive wine list. The restaurant has hosted a number of celebrities and heads of state in the past. Bali Steak & Seafood Restaurant is open Tuesday through Saturday and reservations can be made by calling the resort at (808) 949-4321 and asking for dining reservations.

The restaurant has also recently announced the appointment of a new chef, Brett Villarmia, most recently of the Mauna Kea Resort on the Big Island of Hawai'i. Villarmia was showcased at the Festival Gourmet in Puerto Vallarta, Mexico, a two-week festival where chefs from around the world showcase their food to international travelers. He began his career as a student in culinary arts, then worked in some of Honolulu's most prestigious restaurants, such as Russell Siu's 3660 On The Rise, AlanWong's, and Hoku's at The Kahala. He has also worked as an executive chef in Kokage (Seoul, Korea), and at Mao Asian Bistro and La Tour Restaurant in Colorado.



Chris Olvera (center) of AAA Hawaii, presents the Four Diamond Award to Alicia Antonio, restaurant manager, and the entire Bali Steak & Seafood team. Also in the front row from left to right, Brett Villarmia, chef, Bali Steak & Seafood; Jerry Gibson, area vice president and managing director, Hilton Hawaii; Michael Wilding, resident manager, Hilton Hawaiian Village; and Maurice Constantin, director of food and beverage, Hilton Hawaiian Village.

Annual Easter Egg Hunt and Easter Brunch at The Royal Hawaiian, a Luxury Collection Resort

The Royal Hawaiian, a Luxury Collection Resort will be hold its annual Easter Egg Hunt and Easter brunch on Sunday, April 4 at 9 a.m. on the Ocean Lawn. Celebrate Easter with the “Pink Palace” bunnies, get a chance to win one of many amazing prizes, and enjoy the fun entertainment The Royal Hawaiian has in store for adults and children of all ages! Easter brunch buffet will be served from 10 a.m. to 2 p.m. in the historic Monarch Room for \$88 per adult and \$44 per child (5-12 years). Children 4 years and under eat for free with a paying adult. The annual Egg Hunt will be free for all hotel and restaurant guests.

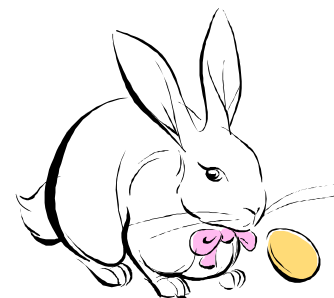
Colorful plastic eggs will be filled with various goodies and raffle tickets; one lucky child who finds the “golden ticket” will win a special grand prize! Raffle tickets will also be used for a drawing for a chance to win one of many Easter baskets. Each participant of the Egg Hunt will receive a special goodie bag.

During Easter brunch, families will enjoy interactive entertainment that will include a balloon and air brush tattoo artist. Families may also take advantage of a photo opportunity with the Easter Bunny!

For brunch, Executive Chef Hans Stierli will offer made-to-order omelets, eggs and waffles. Hot Station selections will include eggs Benedict with Canadian bacon and hollandaise, scrambled eggs, crispy bacon, Portuguese sausage with onion, Soya braised chicken, a dim sum station, and dry aged prime rib. Cold items will include an heirloom tomato salad, potato salad, soba noodle salad, oysters on the half shell, ahi poke, and a sushi bar. The buffet will also include a variety of juices and refreshments, pastries and delights that include jams with sweet island butter, hot cross buns,

an island fruit display, breakfast entrees, salads, an international cheese display with jams, dried fruit and nuts, and fresh grapes, a cold seafood display, and hot entrees. Dessert offerings will include a chocolate fountain with home made cookies, marshmallows, and fresh fruit, a Royal Hawaiian cup cake display, haupia cake, Dobash cake, assorted pot de dream, mini cheesecake lollipops, and a banana foster station with vanilla ice cream.

For more information or reservations, please call Starwood Hotels & Resorts Waikiki’s dining reservations center at 808-921-4600 or email trdc.waikiki@sheraton.com. Four hour complimentary valet and self parking is available.



Hawaiian Diacritical Marks

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

Beachhouse at The Moana to present delectable one-night only Easter Dinner Specials

This Easter, Beachhouse at the Moana Chef de Cuisine Rodney Uyehara has created an amazing menu that will include delectable new items and old favorites from past Beachhouse menus. The Easter dinner selections will be available only on Sunday, April 4 from 5:30 to 9 p.m.

In addition to Beach house's a la carte dinner items, Chef Uyehara's Easter specials will include the following menu selections:

Beachhouse at the Moana Easter Specials

Yuzu Kosho Diver Scallop <i>Potato crusted scallop, citrus herb buerre blanc, nalo greens</i>	18
Hamakua Mushrooms and Escargot <i>Golden puff pastry, truffle cream, sweet garlic</i>	18
Kona Abalone Rock a "Braddah" <i>Cream of sorrel, applewood bacon, wasabi hollandaise</i>	8 Each
Roasted leg of lamb <i>Curried cous cous stuffed cabbage, Kahuku eggplant, tempura, natural sauce</i>	38
Duck kula'orange <i>Sauteed duck breast, foie gras, saffron rice pilaf, asparagus</i>	42
Seafood paella <i>Kahuku prawns, lobster, king crab, clams, mussels, calamari, fish, andouille sausage, cumin chicken, saffron fried rice</i>	45



Complimentary valet parking is available at the Moana Surfrider, A Westin Resort & Spa, and validated self parking at the Sheraton Princess Ka'iulani. For reservations or more information, please call the Starwood dining desk at 808-921-4600 or email tdrc.hawaii@starwoodhotels.com



Royal Hawaiian Center Entertainment Schedule of Free Events March 2010

FREE WEEKLY EVENTS SCHEDULE:

Mondays (March 22, 29)

Live Hawaiian music and hula by Kawika Trask & Friends at Royal Grove 6 to 7 p.m.

Kawika, a Kamehameha Schools graduate, along with Keao Costa, Dwight Kanae and others, performs a traditional "cha-lang-a-lang" style of Hawaiian music, a nickname associated with strumming patterns. His dancers are clad in ti leaf skirts, fresh flower lei and colorful attire.

Tuesdays (March 23, 30)

Live Hawaiian music and hula by Kawika Trask & Friends at Royal Grove 6 to 7 p.m.

Kawika, a Kamehameha Schools graduate, along with Keao Costa, Dwight Kanae and others, performs a traditional "cha-lang-a-lang" style of Hawaiian music, a nickname associated with strumming patterns. His dancers are clad in ti leaf skirts, fresh flower lei and colorful attire.

Wednesdays (March 17, 24, 31)

Live Hawaiian music and hula by Keoahu at Royal Grove 6 to 7 p.m.

Leilani Vakauta leads this family ensemble, also known in the music community as "The Soundettes." Leilani is also a part of our Polynesian Cultural Center ohana (family).

Thursdays (March 18, 25)

Live Hawaiian music and hula by Puuhonua at Royal Grove 6 to 7 p.m.

Ensemble leader, Puakeala Mann, also teaches hula and 'ukulele at the Center. This group is associated with Halau Hula o Maiki, the hula school established by the late Kumu Hula (hula master) Maiki Aiu Lake whose spirit lovingly embraces Helumoa.

Fridays (March 19, 26)

Live Hawaiian music and hula by Kuuipo Kumukahi at Royal Grove 6 to 7 p.m.

Kuuipo is a multi-award winning Hawaiian musician, recording artist and composer. She is currently the president of the Hawai'i Academy of Recording Arts and is also associated with the Hawaiian Music Hall of Fame. The Royal Grove comes alive in her festive Aloha Friday performances.

Saturdays (March 20, 27)

Hula Kahiko Performances by Halau Hula O Maiki at Royal Grove from 6 to 6:30 p.m.

Halau Hula O Maiki was established in 1946 by Maiki Aiu, the acknowledged "*Mother of the Hawaiian Renaissance*." The halau has participated in festivals throughout the world, including Japan, Korea, Okinawa, France, England, and in Belgium for the Beatification of Father Damien.

FREE PARKING: offer valid through June 30, 2010

Royal Hawaiian Center has the largest garage in the heart of Waikiki with 10 levels of parking and more than 600 stalls located adjacent to the Sheraton Waikiki Hotel. The Center's free parking promotion offers 3 hours of free parking with any restaurant validation and 2 hours free parking with any food court validation. Five hours of parking is \$5 when validated at Royal Hawaiian Theater. LEVEL 4 validations apply for \$5 parking after 10 p.m. Dining and entertainment validations can be combined with retail validations of \$2 for 2 hours. No minimum purchase is required for validation.



Pure renewal at SpaHalekulani

“The Ultimeater Detoxification Experience at Halekūlani’s Elite Boutique Spa”

SpaHalekulani, the first spa to fully explore the healing cultures of Asia, Hawai‘i and the South Pacific, has unveiled Pure Renewal at SpaHalekulani. A superior, 3½ hour detoxification experience which restores optimal well-being to the mind, body and soul by combining invigorating treatments, nourishing cuisine and Halekulani’s personalized service, for proven purification results both inward and outward.

“Halekulani has a storied tradition of providing guests with a healing oasis,” says Lena Mossman, Director of SpaHalekulani. “*Pure Renewal* at SpaHalekulani includes treatments and cuisine carefully selected to revitalize the senses, accelerate metabolism and circulation restoring the skin, a respite with proven results which transports guests on a physical, cultural, and spiritual journey to renewed wellness.”

Upon arrival at SpaHalekulani, guests are welcomed with the spa’s signature Foot Pounding, an exclusive ritual which stimulates circulation in the feet, and serves as an introduction to the spa and therapists, affording the opportunity to personalize the selected treatment to specific guest needs.

Pure Renewal begins with tea service of warm Cinnamon Orange Tea. Cinnamon’s therapeutic value calms the mind and promotes lymphatic drainage, to begin the purification process. This cleansing beverage is followed by a Foot Reflexology session, opening up the body’s circulation channels. A Full Body Massage to relax the lymphatic system and release stress completes this portion of the detox experience.

Guests are then served a heart healthy, savory and locally-sourced Farm Fresh Lunch on SpaHalekulani’s serene ocean front terrace. Prepared with wholesome ingredients, to nourish and provide energy, the menu is a vital element of the detoxification process and features a choice of *Brown Rice and Mung Bean Risotto with Turmeric and Garlic*, *Hirabara Greens with Flaxseed, Pomegranate and Organic Olive Oil Dressing*, or *Quinoa Spaghetti with Ma’o Farm Tomatoes and Sautéed Watercress and Zucchini Ribbons*. Lunch is concluded with a refreshing Maui Pineapple, Mint & Ginger Smoothie.

The *Pure Renewal* journey continues with two rituals of Full Body Skin Brushing, serving to stimulate the lymphatic system. Dry brushing regenerates skin through the process of exfoliation while wet brushing stimulates hormonal and oil-producing glands, for a healthy and youthful glow.

The purification process continues with an Espresso Limon Body Wrap. Coffee, known for its detoxifying and firming effects, visibly diminishes the appearance of cellulite and eliminates water retention. This wrap features a coffee extract derived from South American coffee beans and delivers immediate results. The Espresso Limon also contains essential oils of cinnamon and lemon to ensure that skin boasts a long-lasting luster.

Pure Renewal at SpaHalekulani concludes with the Detox Therapy Foot Soak, a tranquil treatment that recharges the body by eliminating congested toxins through the feet with more than 70,000 nerve endings and pores, all connect to neurological negative and positive trigger points throughout the body. The Detox Therapy Foot Soak is the ultimate in holistic cleansing.

To schedule *Pure Renewal at SpaHalekulani* directly please call (808) 931-5322 or (808) 931-5323 or online at www.halekulani.com/spa_halekulani/spa_reservations_request/ with 24-hour confirmations available.



Hyatt Regency Waikiki Beach Resort and Spa recognized for torched sushi idea

Torched Hamachi, the signature dish from Chef Jeff Wind and his team at The Colony Restaurant in Hyatt Regency Waikiki Beach Resort and Spa, has been recognized as one of the Top Fifty Great Ideas by the national publication, *Restaurant Business*.

Ranked number twenty-four of great ideas for entrepreneurs, the Torched Sushi idea was celebrated by *Restaurant Business* for its innovative take on traditional sushi.

“The popularity of the original *Torched Hamachi* was evident from the beginning,” says Chef Jeff Wind, executive chef of Hyatt Regency Waikiki Beach Resort and Spa. “In the past six months we added *Miso Glazed Maguro* and *Cream Cheese Flamed Smoked Salmon* to the Sushi menu. Our guests are happy, and our original menu received recognition from an acclaimed trade magazine. Who could ask for more?”

Established in 1901, *Restaurant Business* serves the needs of restaurant entrepreneurs and has a circulation of 77,000. The Colony Restaurant is open daily from 6:00 to 10:00 p.m.; a special \$7 martini menu features in The Colony Lounge from 5:30 to 7:00 p.m.



Parking is complimentary with a restaurant validation.

For more information, please visit www.waikiki.hyatt.com or call (808) 237-6140 for reservations.

Ride in style to Hawaii Polo Club's 2010 North Shore Polo Season Events

All Polo Bus Transfers Include Chance to Win 7-Day Pride of America in Hawai'i Cruise

The Hawaii Polo Club kicks off its 2010 North Shore polo season this Sunday, March 21, and *Polynesian Adventure Tours* is making it easy to enjoy the entire season without worrying about parking or driving.

For only \$25 per person, which includes admission to that day's match, guests can board the comfortable, air-conditioned tour bus at the Alapai Bus Transit Center at the corner of S. King Street and Alapai Street (see map below).

Boarding begins at 12:30 p.m. with a 1:00 p.m. departure to Mokuleia Polo Field on Oahu's scenic North Shore. For the return trip, the bus will leave Mokuleia at 7:00 p.m. to the Alapai Bus Transit Center.

For reservations, visit www.polyad.com/Hawaii-polo-tour.html or call 808.833.3000. All guests who book a Hawaii Polo bus transfer from now till August 31, 2010 will be entered to win a free 7-day Pride of America in Hawai'i cruise for two. The winner will be drawn on August 31.



The Hawaii Polo Club kicks off its 2010 season this Sunday with a celebration at the Mokuleia Polo Field. The opening event includes two scheduled matches beginning at 2:00 p.m. Guests can also enjoy live music by “Blue Light Funk,” as well as a variety of North Shore vendors offering delicious food and drinks. The season runs every Sunday till August 8, 2010.

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

January 18, 2010 Monday
9:00AM Starts
12noon Ends

DR. MARTIN LUTHER KING JR. DAY PARADE sponsored by Martin Luther King Coalition. The event is expected to have 2,000 marchers, 100 vehicles, 20 floats, 6 bands. It will start at Ala Moana Park, to Ala Moana Blvd., to Kalākaua Ave., to Monsarrat Ave., end at Waikīkī Shell Parking Lot in Queen Kapi'olani Park. Contact: Patricia Anthony 384-4038 Fax: 672-4129

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, March 20 - Joan S. Lindsey and the Joan S. Lindsey Hula Studio

Sunday, March 21 - Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula



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.

Check out our website at:

www.waikikiimprovement.com

'ŌLELO OLA O KA 'ĀINA

LIVING LANGUAGE OF THE LAND

nānā = to watch, observe • **ho'okūkū** = contest, competition • **mele** = song, to sing
hō'ike = show, performance • **maika'i loa** = very good, spectacular • **pā'ina lānai** =
party veranda • **mea 'ai** = food • **'ono 'i'o nō** = very delicious

E nānā kākou i ka 'Aha Ho'okūkū Mele a nā Kula Kamehameha a me ka Hō'ike maika'i loa ma ka Pā'ina Lānai ma Helumoa. He 'ono 'i'o nō ka mea 'ai ma laila!

Let's all watch the Kamehameha Schools Song Contest and their spectacular Hō'ike at the Pā'ina Lānai Food Court at Royal Hawaiian Center. The food there is very delicious!

Eight LCD screens at the Pā'ina Lānai Food Court offer regular video programming featuring music and hula performances by Kamehameha students as well as such favorite entertainers as Teresa Bright, Uncle Willie K and Amy Hānai'ali'i. Special broadcasts also include U.H. Warrior Football, Rainbow Wahine Volleyball and the Merrie Monarch Festival. E hele mai a e nanea pū. Come and enjoy!



The 90th Annual KAMEHAMEHA SCHOOLS

Song Contest

*A Tradition in Hawaiian
Choral Singing*

*Pā'ina Lānai Food Court
will air the live telecast!*

FRIDAY, MARCH 19,
7:30-10:00 PM
Level 2, Building B

Kamehameha Schools Kapālama Campus students compete in a Hawaiian choral singing inter-class competition involving all of the more than 1,800 students in grades 9-12. The Hō'ike, a multi-media music and dance spectacular featuring Kamehameha students and special guests, is another highlight of this long-standing island tradition.



Royal Hawaiian Center is owned by Kamehameha Schools and managed by The Festival Companies