

THE MANY WORLDS OF

MAUNA KEA RESORT

SPRING 2007

Mauna Kea Memories

Many of your favorite Mauna Kea Beach Hotel memories are still up and running, ready for you to enjoy and easy to reach by complimentary inter-resort shuttle. It now runs every 20 minutes between Hapuna Beach Prince Hotel, both golf courses, Seaside Tennis Club and Kauna'oa Beach—all the way to the end of the access road.

You'll find the Beach is as beautiful as you remember. Turtles and manta rays haven't gone anywhere; whales splash and play offshore; waves curl and crash just as expected. When you look down the row of chairs, with familiar turquoise umbrellas and bright orange towels, you'd never know anything changed.

If you're hungry, the Hau Tree proves that everything tastes better at the Beach. And if you don't find perfect contentment during a sunset Mai Tai at the Gazebo Bar, you just may have to have a second.

On Saturday nights, the Clambake is busy serving up lobsters and piles of seafood, with live island music Oceanside at North Point. Tuesday is Lū'au night. Following the feast, when the hula dancers come onstage, you'll feel like the privileged guest you are.

For a little exercise, visit the Golf Course or Seaside Tennis Club and check out the resurfaced courts. Craig Pautler says the shop looks particularly attractive—possibly due to the influence of Linda Aprecio and the Salon staff who've made their new home in the tennis facility (882-5430).

A gorgeous location for a haircut, manicure, pedicure or facial, the Salon offers all the services you expect and more. For extra pampering, call Marion Hughes' "Mauna Kea Mobile Massage" 885-9508 for massage therapy in tranquil oceanfront settings or the convenience of your guestroom.

(Continued Inside)





A YEAR TO REMEMBER

Aloha,

First off, from all of us to all of you: Happy New Year, *Gung Hee Fat Choy*.

Chinese New Year, February 18, begins the "Year of the Boar". It's supposedly a lucky year for business, with a lot of "feel good factors." I've read that life in this year should be lived to the fullest, and although there will be uncertainty it will be minimal. To me, this is a positive forecast for Mauna Kea Resort. I feel good about that, and I'm enthusiastic about the coming year.

Secondly, because I don't think we can say it enough: Mahalo. Thank you for the outstanding support and concern you have shown us over the past several months. As someone who's been in the hotel business for a long time, I have to say I've never experienced this level of guest loyalty and personal relationship at any resort. A lot of places say their guests are "family," but in your case, after going through these interesting times together, I really feel like we are 'ohana.

It's been a pleasure to welcome you and your family to Hapuna Beach Prince Hotel. Our excellent staff went the extra mile to accommodate guests with high expectations, and overwhelmingly they succeeded. I received numerous letters and phone calls from you, singing their praises and complimenting the property. Hapuna has proved itself to be a winning alternative for Mauna Kea guests. It's a beautiful hotel, one I've always been proud to be associated with, and I'm delighted our guests are enjoying the Hapuna experience.

We hope your travels bring you back to the Big Island to celebrate the "Year of the Boar", and that your visit is full of "feel good factors". We look forward to having you with us again.

Charles Park

CHARLES PARK
General Manager Hotel Operations
Mauna Kea Resort

MAUNA KEA MEMORIES

(Continued from cover)

There's still "Many Worlds" of things to do at Mauna Kea while we plan and carry out our repairs. You can rest assure the essence, spirit and sense of place Mr. Rockefeller intended will remain intact.

In the meantime, we are working hard on special, exclusive services and features just for you, and we hope you'll let us know what you think.

- We've created a new web page where you'll find all the latest updates, developments and information on Mauna Kea. Be sure to frequently visit: www.princeresortshawaii.com/maunakeaupdates.

- We'd love to personalize the page by giving you a chance to "talk story." If you have an interesting, funny, romantic or otherwise unforgettable tale to tell, please send your family's Mauna Kea memories to:

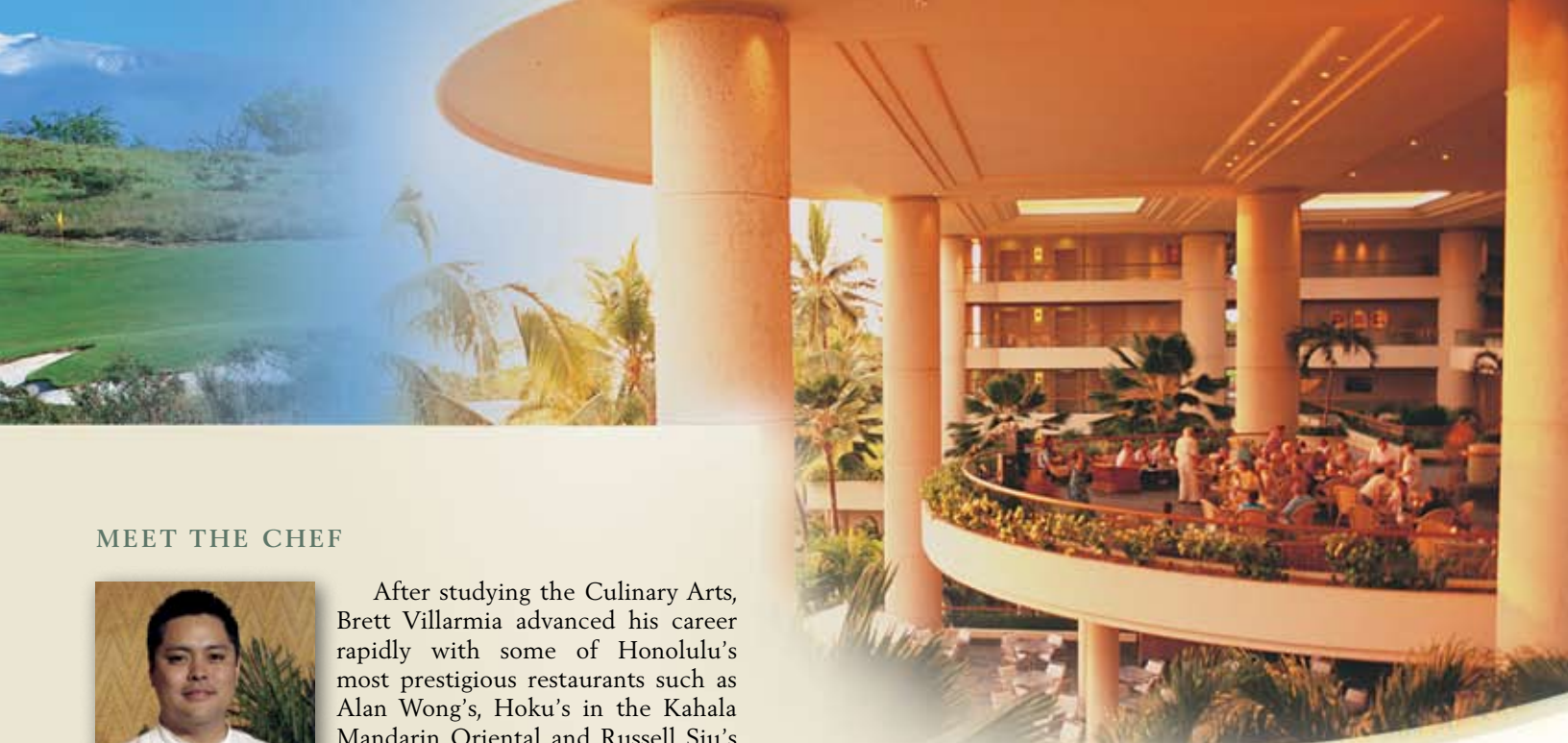
Prince Resorts Hawaii
Attention: MKB Memories
100 Holomoana Street
Honolulu, HI 96815

Or email your stories to:

maunakeaupdates@princehawaii.com

The first 20 stories submitted will receive a Mauna Kea Beach Hotel retro postcard set! Selected stories will be posted to the new Mauna Kea Updates web page for everyone to enjoy!

- We now have an exclusive toll free line directly to the property, because it's important to us to keep in touch with you. If your reservations have been moved from Mauna Kea Beach Hotel to the Hapuna Beach Prince Hotel and you have questions or need information about the property's amenities and services, you can call the Legacy Desk and we would be more than happy to assist you. Mauna Kea Legacy Desk: 1-877-880-6524.



MEET THE CHEF



After studying the Culinary Arts, Brett Villarmia advanced his career rapidly with some of Honolulu's most prestigious restaurants such as Alan Wong's, Hoku's in the Kahala Mandarin Oriental and Russell Siu's 3660 On The Rise. Following a stint as Executive Chef in Kokage (Seoul, Korea) he then explored mainland opportunities with Mao Asian Bistro and La Tour Restaurant in Colorado.

Brett returned to the Big Island in 2005, joining Mauna Kea Resort as Sous Chef for the contemporary Coast Grille & Oyster Bar. One of the best kept secrets on the Kohala Coast, Coast Grille presents great island music, awesome ocean views and superb cuisine from Chef Brett and the Resort culinary team.

See Chef Brett Villarmia's "BBQ Braised Beef Short Ribs" recipe on the back page.

SPRING SPECIALS TO SUIT

Get more for your vacation dollars with value-added package rates at Hapuna Beach Prince Hotel this Spring. Whether it's a family reunion, romantic getaway, golf outing, quiet retreat or "just because," we've got a plan that works especially for you.

Romance Package. Starting at \$570, this option for honeymooners and other lovers includes ocean-facing accommodations, daily buffet breakfast for two, sparkling wine and chocolates on arrival, a \$100 credit towards a decadent dinner for two and a convertible rental car for romantic island cruising. 3-night minimum stay required.

Splash Package. A daily \$100 resort credit lets you choose your favorites from the "many worlds" of Resort options available to our guests. Priced from \$455 including daily buffet breakfast for two. (No minimum stay required).

Unlimited Golf Package. From only \$485, two golfers can play Hapuna or Mauna Kea Golf Course to their heart's content, with a 3-night minimum stay. Bring your camera to capture ocean views from almost every hole. (Please note, breakfast is not included.)

Package rates are available for additional nights or higher room categories. For more information, visit www.PrinceResortsHawaii.com, call 1-866-PRINCE-6 or call your travel planner.

PEOPLE ARE TALKING

Accolades and Accomplishments

TENNIS Magazine's respected list of America's 50 best tennis resorts shows our Seaside Tennis Club in the Top 10—the only one in Hawaii to make the cut. This bi-annual ranking is based on factors such as teaching programs, clubhouse and courts, game-matching and overall resort quality.

Mauna Kea Golf Course was once again included in *GOLF Magazine's* bi-annual list of the "Top 100 Courses You Can Play" at #23. One of only 4 Hawaii golf courses on the list, she's in very good company with Kapalua, Princeville and the Challenge at Manele.

Mauna Kea Resort golf professional Kevin Hayashi was again named Aloha Section PGA "Player of the Year" in December. This award is presented to the member who achieved the best overall tournament performance. At the same time Mark Curtis was inducted as a new member of the PGA.

Darrin Gee, who offers his innovative "Spirit of Golf" training at Hapuna, has been named one of the most influential people in golf instruction by former *GOLF Magazine* Editor-in-Chief, George Peper. In Peper's new book, *The Secret of Golf*, Gee is listed among 47 notables including Ben Hogan and Arnold Palmer.

Congratulations all, Ho'omaika'i!



MAUNA KEA RESORT



HAPUNA BEACH PRINCE HOTEL



MAUNA KEA BEACH HOTEL

62-100 KAUNA'OA DRIVE
KOHALA COAST
ISLAND OF HAWAII 96743
www.MaunaKeaBeachHotel.com
www.HapunaBeachPrinceHotel.com

ADDRESS SERVICE REQUESTED



Mauna Kea Beach Hotel
Hapuna Beach Prince Hotel
Hawaii Prince Hotel Waikiki
Maui Prince Hotel, Makena Resort

Toll-Free Hotel Reservations (866) PRINCE-6

Mauna Kea Real Estate Information . . . (808) 882-5600

Enroll in our Frequent Guest Rewards Program
www.PrincePreferred.com

If you would like to add or remove names from
our newsletter mailing list, please email
maunakeaupdates@princehawaii.com

PRESORTED
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ISLAND OF HAWAII



BBQ BRAISED BEEF SHORT RIB

Chef Brett Villarmia

5 lbs.	Short Ribs, boneless	5½ cups	Water
1 Tbs.	Garlic	1 cup	Shoyu
3 Tbs.	Ginger	5 Tbs.	Brown Sugar
1½ lbs.	Onion	2 Tbs.	Kochu Jang (Korean Chili Paste)
8 oz.	Celery	2 Tbs.	Corn Starch
8 oz.	Carrot	2 Tbs.	Water

- 1) Season short ribs with salt and pepper and grill until brown on outside.
- 2) In steam pot, sauté carrot, ginger, celery and onion until soft.
- 3) Add garlic, water, shoyu, brown sugar and kochu jang to pot.
- 4) Bring pot up to simmer, add short ribs and cover with lid.
- 5) Place pot in 350-degree oven and braise ribs until soft (about 2 hours).
- 6) Take short ribs out, strain liquid and reduce by half.
- 7) Add 2 tablespoons cornstarch mixed with 2 tablespoons water to reduce liquid.
- 8) Place short ribs on serving platter and pour sauce over.
- 9) Serve with steam rice and kim chee on the side.