

THE MANY WORLDS OF

MAUNA KEA RESORT

SPRING 2008

“Experting” A ROCKEFELLER TRADITION STANDS

When Laurance S. Rockefeller built Mauna Kea Beach Hotel in the 60's, one of his most important guidelines was the concept of “experting,” finding, employing and deploying the very best person for the job at hand. Almost 50 years later, Prince Resorts Hawaii is delighted to uphold that tradition, as some of the top experts in their field will participate in the Mauna Kea's \$150 million repair and renovation project.

John Hara & Associates, Architectural Firm

Last fall, John Hara became the first architect to be honored with the Governor's Award for Distinguished Achievement in Culture, Arts, and Humanities from the State Foundation on Culture and the Arts. According to the *Honolulu Star Bulletin* this is the state's highest honor to an individual who has made significant outstanding lifetime contributions to Hawaii. The firm has won numerous architecture and design awards, and their distinctive work includes structures at the Honolulu Academy of Arts, Maui Arts & Cultural Center, University of Hawaii campuses, Punahou School and the Kamehameha Schools.

Barry Design Associates, Interior Design

Company president Robert Barry has been an interior design professional for over 30 years. His award-winning firm, based in Los Angeles, has worked their magic on fine resorts, restaurants, spas and hotels in the US, Italy, Japan, Singapore, Korea, Thailand, Bali, Taiwan and the Philippines. Outstanding examples include the Balboa Bay Club and Four Seasons in Newport Beach, The Peabody, Memphis, Tennessee, The Phoenician in Scottsdale Arizona, the Grand Wailea Resort on Maui, and the Four Seasons Beverly Hills.

Rees Jones, Inc.

Mr. Rees Jones, son of original golf course architect Robert Trent Jones, Sr., is known in the industry as the “US Open Doctor.” His work includes 7 US Open venues, 5 PGA championship courses and 4 Ryder Cup sites. Significant courses have his signature, such as the

CONTINUED ON PAGE 2



INSET PHOTO: (Left to Right) **Ted McAneeley**, General Manager, Golf and Residential Services, **Mr. Akemi Kurokawa**, President of Mauna Kea Beach Hotel Corp., **Rees Jones**, **Yoichi Asari**, President of Mauna Kea Properties, and **Charles Park** at the groundbreaking ceremony for Mauna Kea Golf Course's renovation.



(Left to right) Charles Park, Kevin Kim, Paul Yokota.



TRANSITIONS

Aloha,

The winds of change blow right alongside the trades here at Mauna Kea Resort, and it looks like 2008 is off to a brisk start.

On December 31, we bid aloha to Mr. Charles Park, General Manager of Hotel Operations since 1996. Mr. Park looks forward to spending more time with his grandchildren and catching up on golf, fishing and other important projects. At a reception held in his honor, he very graciously said, "I am retiring as your coach, but I will be rooting for you from the sidelines, as a fan." His many contributions to Mauna Kea Beach Hotel, Hapuna Beach Prince Hotel and to Prince Resorts Hawaii are sincerely appreciated. And, although we will miss him, we wish him nothing but happy years ahead.

While the company recruits a new GM, Mr. Kevin Kim steps up to the position of Hotel Manager for Hapuna Beach Prince Hotel. A longtime manager with the Resort, Mr. Kim was most recently Director of Food & Beverage. His extensive knowledge and 30+ years of experience in the industry give him a unique ability to carry on Hapuna's tradition of fine service and warm hospitality.

Also stepping up is Mr. Paul Yokota, who helped direct Hapuna's opening and Mauna Kea's re-opening in 1994-95. Mr. Yokota has since worked as Hotel Manager and General Manager at Hapuna, General Manager of the Maui Prince and Hawaii Prince Hotel Waikiki, and will now serve as Senior Vice President/Chief Operations Officer of Prince Resorts Hawaii. One of his primary responsibilities will be to oversee the renovation and re-opening of Mauna Kea Beach Hotel in December. Not too many hotel execs can say they opened the same hotel twice!

Since change is inevitable in any business, or any family, we'll be sharing news as things continue to develop and progress at Hapuna and Mauna Kea this year. *Imua!* (Onward!)

CONTINUED FROM PAGE 1

Congressional Country Club in Bethesda, Maryland, The Dunes Club in Myrtle Beach, South Carolina and the South Course at Oakland Hills in Bloomfield, Michigan, host of the 2008 PGA Championship. Jones envisions a comprehensive upgrade of the entire course to USGA standards, while reclaiming his father's original design intent.

Prince Resorts Hawaii President Donn Takahashi has commented, "Our goal is to re-establish Mauna Kea as a sophisticated and intimate luxury hotel offering contemporary accommodations and amenities of the highest caliber along with our signature tradition of excellent service."

Look for more details in the New Year, posted on www.PrinceResortsHawaii.com/Mauna-Kea-Updates or call the Legacy Desk, 1-877-880-6524.

AIRPORT GREETINGS



Years ago, we had the idea to extend our *aloha* all the way to Kona, by placing Greeters at the Airport. It's a tradition that continues to this day, for guests checking in to Hapuna Beach Prince Hotel. These friendly faces are there to assist with whatever you need, whether it's finding luggage, directions, suggestions or rental car pickup—and there's no charge for the service. It's just our way of helping you get your fabulous Hapuna holiday off to a great start!

The Airport Greeters desk is located near the baggage claim area for United Airlines, but they do try to meet most flights where a number of guest arrivals are anticipated. You'll see **Maydean Bowman**, **Jennica Mayer-Leialoha** or **Manuel Corpuz** wearing their bright orange and white plumeria uniforms. So, if there's anything you need, don't be shy.



ELECT GREAT RATES IN '08

Mauna Kea Resort's new schedule of value-added packages and room rates is designed to bring you back "home" to the Big Island in 2008. Choose from the things you love to do, or kick back and do nothing at all on two of Hawaii's best beaches, under the warm Pacific sunshine.

The following rates and packages will be available at Hapuna Beach Prince Hotel until December 22, 2008. (Watch for an announcement about re-opening reservations for Mauna Kea Beach Hotel later this year.)

- *Can't golf enough?* Tee off a great vacation with all the golf two can play every day, starting from only \$485 Terrace View, with our popular "Unlimited Golf" package. (Minimum 3-night stay. Breakfast not included).
- *In love and loving it?* Try the "Romance Package" and make a special stay even sweeter. Your Ocean View room comes with a cool convertible car for romantic island cruising, sparkling wine and chocolate amenity upon arrival, breakfast for two everyday and a \$100 credit towards an unforgettable dinner for two. Starting at \$550 per night with a 3-night minimum stay.
- *How about the royal treatment?* Feel like a Prince (and Princess too) with our "Prince Room & Breakfast Special" which includes Terrace View accommodations and daily breakfast for two from only \$350 per night. An outstanding value with no minimum stay requirement, this Prince Special is a great way to get the most from your Big Island getaway.
- *Can't wait to get here?* Ask about our "Spring Into Summer" special. Available for a limited time only (April 1 to June 8, 2008) Hapuna Beach Prince Hotel has a very special \$265 rate for Partial Ocean View room, and when you stay 3 nights, you receive a \$150 resort credit for you to spend any way you like!

For reservations, please call your travel planner or 1-866-PRINCE-6. And do visit www.PrinceResortsHawaii.com for the latest Hot Deals and special offers throughout 2008.

NO PLACE LIKE HOME

At Mauna Kea Resort

Some of our guests love staying here so much they decide to make it their home. You can explore that possibility on your next visit, by stopping by the new Mauna Kea Realty office at the Hapuna Beach Prince Hotel — right off the Lobby. Please drop in and say hello, because we'd love to show you all the exciting ways our community is growing.

For example, at Wai'ula'ula we now have almost 60 new residents, and everyone loves the club house, "Hale 'Ikena." You can get a sneak preview of Wai'ula'ula's fabulous views and spacious homes at www.Waiulaula-MaunaKea.com, or come and visit our sales office in the "little grass shack" right after the Hapuna entry gate.

Principal Broker Kathrin "Chacha" Kohler and her agents look forward to meeting prospective buyers, or anybody who's interested in the residential aspect of the Resort. She says, "We have lovely model units and we plan to start a model tour for our hotel guests very soon — so all can see what is happening up here."

Mauna Kea Realty offers sales and re-sales in most of the neighborhoods of the Mauna Kea Resort for any preference and budget. For more information please call 808-882-5600 or 808-880-1900, or visit www.MaunaKeaResort.com.



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
STANDARD
U.S. POSTAGE
PAID
MAUNA KEA RESORT
ISLAND OF HAWAII

While you're waiting for the Mauna Kea to re-open, there's no reason to wait for your favorite Big Island noodle dish. Chef Piet Wigmans is delighted to share the following recipe for you to enjoy at home anytime!

MAUNA KEA BEACH HOTEL 19TH HOLE NOODLES

1 large serving

2	Tbsp	Peanut oil
¼	Cup	Sliced Onion
1	Tbsp	Fresh Ginger, <i>chopped</i>
1	Tsp	Fresh garlic, <i>chopped</i>
2	Tbsp	Oyster Sauce
1	Tbsp	Soy Sauce
1	Tbsp	Chopped Cilantro
¼	Cup	Carrots, <i>julienne</i>
¼	Cup	Zucchini, <i>julienne</i>
¼	Cup	Yellow Squash, <i>julienne</i>
¼	Cup	Kamaboko Fish Cake, <i>julienne</i>
4	Ounces	Char Siu Pork, <i>julienne</i>
8	Ounces	Melbo noodles or Chuka Soba Noodles, <i>cooked</i>
¼	Cup	Tamago (flat scrambled egg, like an omelet), <i>julienne</i>
¼	Cup	Green Onion, <i>julienne</i>

In a hot skillet or wok, heat the oil. Add onion, ginger and garlic. Sauté 1 minute. Add the sauces, cilantro, remaining vegetables (except green onion), fish cake, and pork. Sauté for a few minutes. Toss in the noodles and stir fry for 1 minute. Top with egg and green onion. Serve.

