

THE MANY WORLDS OF

MAUNA KEA RESORT

SUMMER 2007

Frequently Asked Questions

We're happy to report that Mauna Kea Resort is still going strong, Hapuna's having a busy year, golf is good, the beaches are beautiful as ever, and every day we're a little closer to our goal. To everyone who's expressed curiosity and concern—thank you for asking. Here are some of your most frequently-asked questions:

Why did you close the golf course?

Since Mauna Kea Golf Course's original construction in the 60's, golf and golf course technology has developed exponentially. There are new high-tech hybrid grasses, more efficient irrigation systems and other improvements, important for the environment, the stature of Mauna Kea Golf, and the pleasure-factor of our golfing guests and residents. We want our golf course to be up-to-date without losing any of its character.

What are you going to change?

By having Rees Jones oversee the Golf Course project, we are guaranteed its essential personality and original design will remain perfectly intact. The grass will be replanted, a new irrigation system installed and the clubhouse and cart barn rebuilt.

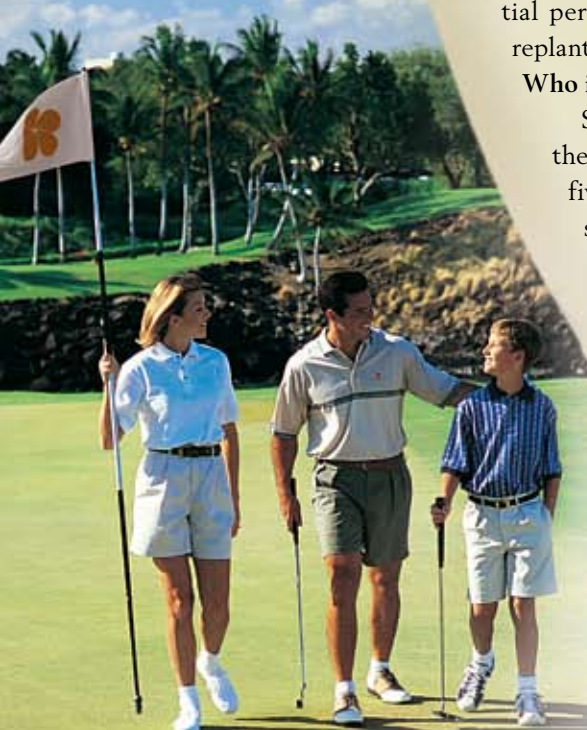
Who is Rees Jones?

Son of original golf course architect Robert Trent Jones, Sr., Rees is known in the industry as the "Open Doctor" because of his work on seven US Open venues, five PGA courses and three Ryder Cup sites. As a young man, Rees visited the site with his father and Mr. Rockefeller, and says, "Having been present at the birth of Mauna Kea... I am most excited to have the opportunity to ensure that his great masterpiece will continue to delight and challenge golfers from around the world for years to come."

When can I make a tee time?

We are hoping to re-open for play in late 2008. Meanwhile, Hapuna Golf Course has proved to be a popular, challenging and fun golf experience for all level players.

(Continued Inside)





CHANGING FOR THE BETTER

Aloha,

After many years in the hotel business, one thing I know for sure is this: everything changes; nothing stays the same. Just about the time you start getting used to doing things a certain way, boom, it's time to do something different.

As you know, the Mauna Kea Golf Course closed May 1 for renovation by Mr. Rees Jones, son of original golf course architect Robert Trent Jones, Sr. We are planning to build a beautiful new clubhouse, restaurant and pro shop with the calibre of products and services our guests expect.

In the Food and Beverage area, we had to make the difficult decision to discontinue our weekly Lū'au and Clambake. This is not a permanent situation, but after trying to operate for 6 months it became clear—with various issues of property access, labor, energy and time—that they could not be practical/cost-effective while the Hotel and Golf Course are closed. To help fill the gap in your dining schedule we're adding something new at Hapuna: "Let's Go Crabbing" Thursday evenings, and I'm really looking forward to that.

So even though it's strange to see the Mauna Kea with construction fencing and the golf course starting to turn brown, I know that will change too—before we know it. A year sounds like a long time to my grandson, who's waiting to get his driver's license. But to me, to my generation, time flies by fast, too fast.

Mauna Kea will be back. In the meantime, the beaches are still beautiful, the weather is nearly perfect, and Hapuna is getting better and better. We look forward to seeing you when your travels bring you back to the Big Island and hope that you enjoy the things that change, and the things that stay the same.

'O au nō, me ka'ōia'i'ō,
Sincerely,

CHARLES PARK
General Manager Hotel Operations
Mauna Kea Resort

FREQUENTLY ASKED QUESTIONS

(Continued from cover)

What happened to the employees?

Some chose to retire or try other hotel departments, but many of our golf team members were able to transfer to Hapuna Golf Course, so you'll see familiar faces and be able to take lessons from your favorite Pro.

What's going to happen to the 19th Hole?

The clubhouse will be completely rebuilt, including restaurant, Pro Shop, locker rooms and cart barn. You should see a terrific transformation to an attractive new golf facility, worthy of our "new" golf course.

Are you going to bring back the Lū'au and Clambake when the Hotel reopens?

While the Hotel and Golf Course are closed, it is necessary to suspend operations for reasons of security, cost-effectiveness and time. Barring anything unforeseen, both of these popular events will return to the dining schedule in the future.

Is the Beach still open?

Absolutely! And so are the Hau Tree restaurant and Gazebo Bar, the Seaside Tennis Club (which is also home to the Mauna Kea Salon) and the "Mauna Kea Mobile Massage" (808-885-7295) operation. Our complimentary inter-resort shuttle runs from Hapuna Lobby all the way down the beach access road, every 20 minutes.

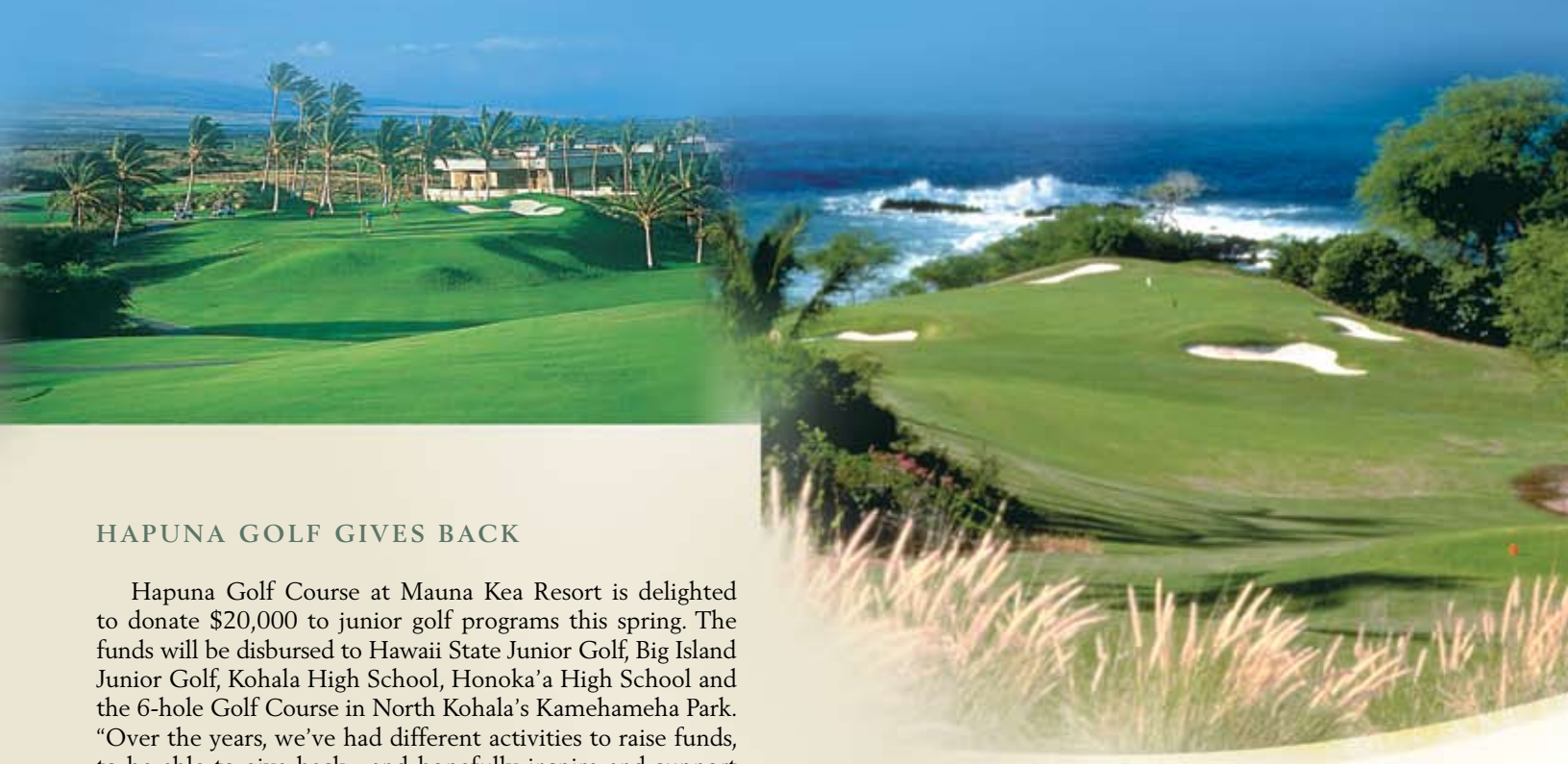
And remember to keep informed on the latest updates, repairs and progress, visit the exclusive Mauna Kea Updates page on our website, designed just for our Guest 'ohana:

www.PrinceResortsHawaii.com/maunakeaupdates

Or call the Mauna Kea Legacy Desk:

1-877-880-MKBH (6524)





HAPUNA GOLF GIVES BACK

Hapuna Golf Course at Mauna Kea Resort is delighted to donate \$20,000 to junior golf programs this spring. The funds will be disbursed to Hawaii State Junior Golf, Big Island Junior Golf, Kohala High School, Honoka'a High School and the 6-hole Golf Course in North Kohala's Kamehameha Park. "Over the years, we've had different activities to raise funds, to be able to give back—and hopefully inspire and support our junior golfers on the Island," says Head Pro Brad Baptist. "We wanted to do this because the Resort is a big part of the community," says GM of Golf and Residential Services Ted McAneeley, "We've been privileged to back excellent young golfers like Christina Kim and others over the years, and there are future pro's out there who just need an opportunity to play. We are proud to be able to help."



Left to right: **Dwayne Mukai**, Vice President of Big Island Junior Golf, **Mike Henderson**, Executive Director of Hawaii State Junior Golf Association, **John Mauro**, owner of Kamehameha Park and **Brad Baptist**, Mauna Kea Resort Head Golf Professional.

DO YOU NEED A BIG ISLAND BREAK?

Hapuna makes a Big Island beach break a "piece of cake" with our special 2-FOR-1 guestroom offer. For a limited time, get a second room free for every room booked at published rates, starting at only \$395, Terrace View. (Second room in same category.) So if the tropical breezes are whispering your name, the clubs are dusty or you've had about enough traffic and troubles for one summer, call your family and friends and book a Big Island break. They'll thank you for it! (Some blackout dates and restrictions will apply.) And if your gang likes to island-hop, ask for the "2 for 1" at our Maui Prince Hotel and Hawaii Prince Hotel Waikiki properties.

Call your travel professional, 1-866-PRINCE-6 or visit www.PrinceResortsHawaii.com for reservations.

WHAT'S FOR DINNER?

Executive Chef Piet Wigmans and the Resort's Food and Beverage team are busy cooking and serving up new ways to tempt your palate and tickle your fancy. Starting June 21, try our new "Let's Go Crabbing" dinner event on Hapuna's Beach Lawn. The "crab-licious" menu features chilled Snow Crab claws, snap and eat crab legs with drawn butter, Crab Louie salad, crab-corn bisque, a wok station with fried Dungeness crab clusters, tempura soft-shell crab and steamed Alaskan snow crab legs. Lots of different salads, herb-crusted carved prime rib and roasted breast of turkey, plus amazing desserts including the Pastry Chef's own Big Island poha berry bread pudding. "Let's Go Crabbing" every Thursday 6 - 8 p.m. on Hapuna's Beach Lawn, \$58 for adults, \$29 children, plus tax and gratuity.

Hapuna also offers "almost endless" Sunday Brunch buffet, a Mauna Kea Resort tradition, weekly from 10 a.m. - 2 p.m. at the Ocean Terrace. Belgian Waffles and fresh omelettes are prepared a la minute, to accompany Chef's hot brunch specialties, house made soups and bakery breads, ice table with shrimp and sashimi, salmon, salads and tropical fruits. And, because we know vacation time is short (and sweet), we happily "look the other way" for guests who enjoy their buffet beginning at the dessert-end of the line.

The Coast Grille and Oyster Bar continues to wow guests with Chef Brett Villarmia's contemporary Hawaii Regional Cuisine, sensational ocean views from the outdoor lanai and smooth island music by stellar guitarist Clay Mortenson. And, from its Zen-like, intimate setting, Hakone Steakhouse*Sushi Bar adds an exotic and popular alternative with Chef Kurihara's exquisite oriental buffet and sushi creations, served with our own "Sake-tini" at the bar.

Itadakimasu and Bon Appetit!

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



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Hapuna Beach Prince Hotel
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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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BLACK BEAN DUNGENESS CRAB CLUSTERS

Featured at Hapuna's new "Let's Go Crabbing" on the Beach Lawn



- | | | |
|---|--------------|--|
| 6 | Pounds | Cracked Dungeness Crab Clusters |
| 2 | Cups | Cornstarch (<i>1 teaspoon for slurry</i>) |
| 3 | Cups | Canola Oil |
| 2 | Tablespoons | Rinsed Fermented Black Beans, <i>chopped</i> |
| 2 | Large Pieces | Ginger, <i>crushed</i> |
| 8 | Cloves | Garlic, <i>chopped</i> |
| 5 | Pieces | Green Onion, <i>sliced</i> |
| ¼ | Cup | Shaoxing Chinese Cooking Wine |
| 1 | Tablespoons | Soy Sauce |
| 2 | Cups | Chicken Stock |

Heat a large wok, bring oil to high temperature. Dust crab clusters with cornstarch. Shallow fry the crab for one or two minutes until the crab shells turn red. Drain on paper towels or a grate. Clear the oil from the wok, leaving about two tablespoons oil behind. On high heat, stir-fry the beans, garlic, ginger and green onions for approximately one minute or until soft. Add the crab clusters back to the wok. De-glaze with the wine and add the soy and stock. Taste for seasoning and bring to a boil. Thicken with slurry made from one tablespoon cornstarch and some stock. Cook for thirty more minutes and serve hot. Serves 2 people.