

First Hawaiian Bank. & 🌔 mastercard.

9TH ANNUAL RECAP REPORT



NINTH ANNUAL HAWAI'I FOOD & WINE FESTIVAL OCTOBER 5 - OCTOBER 27, 2019

TASTE O FOR TH

Cover Photo:

Herb sautéed Kona abalone with wild rice and parsley spuma by Daisuke Hamamoto. Event: No Borders at The Kahala Hotel & Resort on April 26, 2019.

URLOVE ELAND

Chefs at Life's a Beach at Ko Olina Resort, Kohola Lagoon 1 on October 26, 2019.

Mission

Spotlight Hawai'i as the center for purposeful cultural endeavor by producing world-class culinary experiences which support the farmers, students, chefs and people who call Hawai'i home.



Letter from our Founders



Aloha,

Mahalo to you for being a part of the Ninth Annual Hawai'i Food & Wine Festival (HFWF) this year. On behalf of Hawai'i Food & Wine Festival and our entire team, thank you for your continued support of our Festival and its mission to shine a spotlight on Hawai'i as a culinary destination and to cultivate future generations of culinary talent and local farmers through sustainable agriculture.

The success of our Festival is only possible with those of you reaching across diverse industries and coming together to support a common cause. The many generous sponsors, partners, chefs, winemakers, mixologists, farmers, ranchers, fishermen, purveyors, policymakers, students and Festival attendees are the essential components rallying to create a better Hawai'i and better community. Over the last eight years, HFWF has been able to give back nearly \$2.5 million to the community and we look forward to distributing the profits of the 2019 Hawai'i Food & Wine Festival to our deserving beneficiaries.

The Hawai'i Food & Wine Festival brings us together through food and connects us to the land, culture, ingredients and people we meet. It's made possible by the invaluable support provided by you, the community and all of our sponsors. Thank you for your role in making #HFWF19 a success!

With Sincere Gratitude,

Alan Wong Co-Chair

Denise Yamaguchi Chief Executive Officer

Koy Jamaguchi

Roy Yamaguchi Co-Chair

#**HFWF19** By the numbers



12,778 PEOPLE

PARTICIPATED IN HFWF19, WITH 1,530 OF THEM VISITING FROM THE U.S. MAINLAND AND INTERNATIONAL COUNTRIES.

\$24,984,728

IN TOTAL PUBLICITY VALUE WAS EARNED AND SHARED THROUGH LOCAL, NATIONAL AND INTERNATIONAL MEDIA OUTREACH.





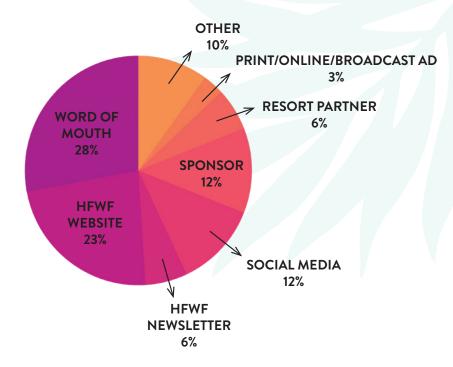
360 TALENT

ROSTER PARTICIPATED IN HFWF19. 114 RENOWNED CHEFS, 31 WORLD-CLASS WINE MAKERS AND MASTER SOMMELIERS, 32 TOP MIXOLOGISTS, 10 LOCAL BREWERIES AND 173 CULINARY STUDENTS STATEWIDE.

About our attendees

HOW PEOPLE HEARD ABOUT HFWF19:

Data pulled from online ticket purchasers' opt-in survey (753)

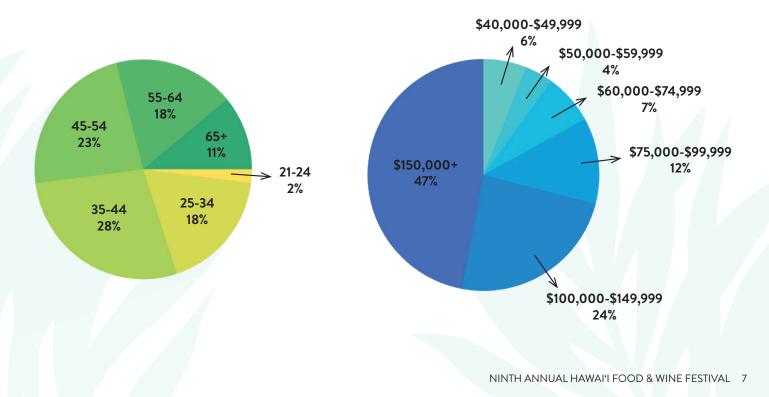


HFWF19 AGE DEMOGRAPHIC:

HFWF19 INCOME DEMOGRAPHIC:

Data pulled from online ticket purchasers' opt-in survey (653)

Data pulled from online ticket purchasers' opt-in survey (406)



FESTIVAL EVENTS

22 TOTAL EVENTS

o GRAND TASTINGS

GALA DINNERS

Wicked Cocktails, Wicked Plates at Sheraton Maui Resort & Spa on October 19, 2019.

I GOLF CLASSIC

I DRAG BRUNCH

2 KIDS EVENTS

erral 🗍

3 COOKING CLASSES

2 WINE SEMINARS I GIRLS' NIGHT OUT

ATTENDANCE BY EVENT

Over nine days, HFWF19 hosted more than 12,000 attendees at 22 events, held at 19 venues throughout the Island of Hawai'i, Maui and O'ahu.

THURSDAY, APRIL 25, 2019

Launch Dinner		Attendance
Culinary Heroes Honoring Rick Bayless: Culture One Plate at a Time	Ka 'Ikena Laua'e at Kapi'olani Community College	101

FRIDAY, APRIL 26, 2019

Launch		
No Borders	The Kahala Hotel & Resort	568

FRIDAY, JULY 26, 2019

Girls' Night Out

Girls' Night Out International Market Place 150

SATURDAY, OCTOBER 5, 2019

Gala Dinner

From Portugal to Spain: An Iberian Feast	Marriott Waikoloa Beach Resort & Spa with Waikoloa Beach Resort	281	
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FRIDAY, OCTOBER 18, 2019

Golt Classic				
Hawaiʻi Food & Wine Festival Roy's 22 nd Annual Golf Classic	Kāʻanapali Golf Course		160	

SATURDAY, OCTOBER 19, 2019

Grand TastingWicked Cocktails, Wicked PlatesSheraton Maui Resort & Spa468

SUNDAY, OCTOBER 20, 2019

Kids Event		
Whalers Village Presents Keiki in the Kitchen Kāʻanapali	Whalers Village	450
Decorate with Duff Goldman	Whalers Village	185
Gala Dinner		
Pasta la Vista	Hyatt Regency Maui Resort and Spa	257

WEDNESDAY, OCTOBER 23, 2019

Vard Park	367
rtyard	225
	Vard Park rtyard

THURSDAY, OCTOBER 24, 2019

Grand Tasting		
Crazy Rich Cocktails	'Alohilani Resort Waikiki Beach	854

FRIDAY, OCTOBER 25, 2019

Grand Tasting

Hawaiian Airlines Presents Swirl	Hawaiʻi Convention Center	1,297
Fiesta 24/7	Hyatt Regency Waikiki Beach Resort and Spa	352

SATURDAY, OCTOBER 26, 2019 Wine Seminars

Wine Seminars		
SOMM: Corsican Wine Discoveries	Halekulani	42
Jean-François Ganevat: The Wine Discovery of the Decade	Halekulani	51
Grand Tasting		

	Ko Olina Resort with Aulani, A	
Life's a Beach	Disney Resort & Spa and Four	1,030
	Seasons Resort Oʻahu at Ko Olina	

SUNDAY, OCTOBER 27, 2019

Kids Event				
HMAA Presents Keiki in the Kitchen Family Sunday	Victoria Ward Park	5,000		
Decorate with Buddy Valastro	Victoria Ward Park	407		
La Tour Bakehouse Presents Keiki in the Kitchen Cooking Class (3x Sessions)	Victoria Ward Park	75		
Brunch:				
EFFEN Vodka Presents Drag Appétit	Blue Note Hawaii at Outrigger Reef Waikiki Beach Resort	207		

Gala Dinner

Saks Fifth Avenue Presents Halekulani Culinary Masters Gala: Michelin Stars	ani	251

CULINARY HEROES HONORING RICK BAYLESS: CULTURE, ONE PLATE AT A TIME

Ka 'Ikena Laua'e at Kapi'olani Community College



The Hawai'i Food & Wine Festival honored Rick Bayless at its second Culinary Heroes launch event for his incredible contributions to the culinary world. The influential, community-minded chef and winner of the first Top Chef Masters and three James Beard Awards was instrumental in introducing traditional Mexican cuisine to a Tex-Mexeating America in the 1980s, and is a champion of sustainable agriculture and culinary education. He was joined by Hawai'i's James Beard Award-winning chefs George Mavrothalassitis, Alan Wong and Roy Yamaguchi to prepare a five-course menu with wine pairings.



NO BORDERS

The Kahala Hotel & Resort



Rick Bayless joined the 2019 Hawai'i Food & Wine Festival's No Borders event, a 10-chef grand tasting at The Kahala Hotel & Resort. Guests experienced his Mexican flavors, as well as dishes by nine of Hawai'i's best chefs who crafted bites inspired by the traditional cuisines that make up Hawai'i's own unique, seamless culinary landscape.



GIRLS' NIGHT OUT

International Market Place



Hawai'i Food & Wine Festival celebrated International Market Place's mixology month (July) with another successful Girls' Night Out! The ladies started and ended the night at Saks Fifth Avenue and indulged in bites and sips at the hottest spots: Drybar, Eating House 1949, STRIPSTEAK Waikiki and Flour & Barley, with sweet endings by Burger Hale. Attendees got to take home a gift from participating retailers such as a luxurious beauty treatment at Saks Fifth Avenue: complimentary facial, makeover or makeup lesson with a Saks Beauty Advisor and more!



Kaua'i Shrimp, Cucumber and Huluhulu Waena with calamansi and smoked whey by Ed Kenney. Event: Hawaiian Airlines Presents Swirl at Hawai'i Convention Center on October 25, 2019.

FROM PORTUGAL TO SPAIN: AN IBERIAN FEAST

Waikoloa Beach Marriott Resort & Spa

The Iberian Peninsula is home to some of the world's most fabled food traditions. This region is rich with culinary hallmarks, from paella to roasted suckling pig. Guests enjoyed the contemporary interpretations of these cuisines by six masters in a sumptuous sit-down dinner paired with sophisticated wines provided by Southern Glazer's Wine & Spirits of Hawaii.



ROY'S 22ND ANNUAL GOLF CLASSIC

Kāʻanapali Golf Course

Golfers had a swinging time at this play-and-eat benefit for Imua Family Services, making their way through 18 holes and stopping at tents manned by Maui's favorite culinary players in between putts, plus beer and cocktail stations with celebrity chefs – including Roy Yamaguchi and Alan Wong – community leaders, and Maui pros. The 19th hole capped the day off with dinner and an awards ceremony at Roy's Kaanapali.



WICKED COCKTAILS, WICKED PLATES

Sheraton Maui Resort & Spa



Attendees traveled down the yellow brick road to Maui's Sheraton Maui Resort & Spa transformed into the Land of Oz for an evening of wicked good plates and beverages under the stars with a fireworks finale. Guests fell under the spell of bewitching dishes from 13 culinary wizards, along with winemakers' choice vintages and mixologists' crafts that defied gravity.



WHALERS VILLAGE PRESENTS KEIKI IN THE KITCHEN® KĀʿANAPALI

Whalers Village

Keiki in the Kitchen® returned to Kāʻanapali on the island of Maui at the scenic Whalers Village. Headlining the free community event was Food Network's "Ace of Cakes" star Duff Goldman, who led the cupcake decorating sessions for children who signed up in advance. Duff was joined by 20 celebrity chefs for a day of food and fun activities such as safe trick-or-treating on "Treat Street," autograph sessions and fitness activities for the whole family to enjoy.



PASTA LA VISTA

Hyatt Regency Maui Resort and Spa



Guests enjoyed a taste of la dolce vita at this six-course dinner by chefs celebrated for their mastery of Italian cuisine. Traveling to the land of Italian excellence to taste authentic ingredients like extra virgin olive oil, Parmigiano Reggiano and prosciutto, attendees savored traditional dishes with modern flair, perfectly paired with regional Italian vino from Southern Glazer's Wine & Spirits of Hawaii – salute!



THE HOWARD HUGHES CORP. PRESENTS BREWS & BBQ

Victoria Ward Park



It was smokin' at HFWF's first backyard barbecue in the heart of Ward Village. Nothing goes together like an icecold beer and slow-cooked meat – grazed and raised in Hawai'i! Classic barbecue dishes like brisket, ribs and burnt ends done island style with all the fixin's was paired with local brews and craft favorites, from hoppy IPAs to fruity sours.



CRAZY RICH COCKTAILS

'Alohilani Resort Waikiki Beach



Food and cocktails – whether from street vendors, homemade dumplings folded at home or at a posh wedding – played starring roles in the milestone film Crazy Rich Asians. At this craft cocktail-themed event, HFWF brought together expert chefs in Asian flavors and HFWF master mixologists atop the luxurious 'Alohilani Resort's pool deck for an evening of daring beverages and lavish bites.



HAWAIIAN AIRLINES PRESENTS SWIRL

Hawai'i Convention Center



At HFWF's annual wine-centric event, wine professionals from around the world kept guests' Riedel glasses filled and shared insider wine knowledge. There was something for every palate including white varietals, cocktails and beer options. Guests wined and dined on the Hawai'i Convention Center rooftop, sipping premium red wine vintages with delicious dishes by some of the greatest chefs on earth.



FIESTA 24/7

Hyatt Regency Waikiki Beach Resort and Spa



At our annual after party, six world-class chefs served up their creative takes on authentic taco dishes. We added some cervezas and hand-crafted tequila cocktails on the pool deck under the stars in Waikiki and some latino tunes for a fiesta all night long!



WINE SEMINARS

Halekulani



Hawai'i Food & Wine Festival hosted two very special seminars for wine enthusiasts. SOMM: Corsican Wine Discoveries

It was a once-in-a-lifetime opportunity to learn from Corsica's greatest wine producers Domaine Comte Abbatucci from the colorful city of Ajaccio, Jean-Baptiste Arena from Patrimonio, and Domaine Giacometti from the swath of land between Cap Corse and Calvi, on the northern end of the island.

Jean-François Ganevat: The Wine Discovery of the Decade

It was an incredible path of discovery and enlightenment tasting Jean-François Ganevat's wines gravitate towards the Burgundian style, a master of his craft and one of the true magicians of the eclectic.



LIFE'S A BEACH

Ko Olina Resort with Aulani, A Disney Resort & Spa and Four Seasons Resort Oʻahu Ko Olina



Guests indulged in dishes by 12 renowned chefs and sampled world-class wines and sipped craft cocktails by master mixologists, barefoot on a sandy crescent under the stars.

This signature HFWF event complete with live music and night-ending fireworks was a one-of-a-kind experience.



EFFEN VODKA PRESENTS DRAG APPÉTIT

Blue Note Hawaii at Outrigger Waikiki Beach Resort



HFWF's first Drag Queen Brunch was one for the books!

HFWF continued the celebrations for 2019 Honolulu Pride[™] at Blue Note Hawaii, the Outrigger Waikiki Beach Resort's location of the iconic New York-based jazz club, complete with flowing cocktails, sensational sweet and savory dishes, and Honolulu's best drag performers, the Party Monsters.



HMAA PRESENTS KEIKI IN THE KITCHEN® FAMILY SUNDAY

Victoria Ward Park

HMAA Presents Keiki in the Kitchen® Family Sunday was a treat for all ages. Keiki had an opportunity to meet and take photos with celebrity chefs, partake in keiki cooking classes, interact with finalists of the Hawai'i Gas Localicious Recipe Contest, participate in fitness challenges against chefs, shop at the Zippy's Made in Hawai'i Marketplace for Kids by Kids, decorate cupcakes with Buddy Valastro, and trick-or-treat around Treat Street!

KEIKI ACTIVITIES & MORE!

HMAA KEIKI ACTIVITIES



DECORATE WITH BUDDY VALASTRO



HAWAII GAS PRESENTS LOCALICIOUS RECIPE CONTEST



Hawaii Gas Presents Localicious Recipe Contest encouraged students in grades 4-12 to submit an original recipe including at least one locally grown ingredient. Three finalists from each age category (grades 4-8, 9-12) presented their dish in front of a panel of judges for a chance to win a 2-night stay at Aulani, A Disney Resort & Spa and a \$500 cash scholarship.

Street *

7007

KEIKI IN THE KITCHEN® CONT'D

KAMEHAMEHA SCHOOLS CULTURAL CENTER



KING'S HAWAIIAN KEIKI PLAYGROUND



THE QUEEN'S HEALTH SYSTEM PRESENTS CELEBRITY CHEF FITNESS CHALLENGE



KEIKI IN THE KITCHEN® CONT'D

LA TOUR BAKEHOUSE PRESENTS KEIKI COOKING CLASSES



BEN FRANKLIN CRAFTS CORNER



7-ELEVEN HAWAII SCAVENGER MURAL





ZIPPY'S PRESENTS MADE IN HAWAI'I MARKETPLACE FOR KIDS BY KIDS

The funds raised from HFWF donated to Hawai'i Agricultural Foundation have been put toward creating the Young Entrepreneurs Program (YEP,) which encouraged the students and teachers at the public high schools and career technical education programs to incorporate reallife business experiences into their programs. The goal of the YEP program is to have the students take what they've learned in the classroom and create real-life businesses for their products. They learned to develop business plan, market and budget. Students from 13 schools (14 programs) had the opportunity to particpate in the YEP and showcase and sell their products.

MAHALO

To our Sponsors

With the support of our valued sponsors, Hawai'i Food & Wine Festival has been able to create an internationally recognized world-class event to showcase Hawai'i's locally grown foods and the culinary talents of the world's most renowned chefs.



BENEFICIARIES

Hawai'i Food & Wine Festival is organized for charitable and educational purposes to put a spotlight on Hawai'i as the center for purposeful cultural endeavors. We produce world-class culinary experiences which support the farmers, students, chefs and the people who call Hawai'i home.



2019 givings will be announced in March 2020.

In 2018, Hawai'i Food & Wine Festival announced that it donated \$384,750 to local culinary, agricultural and community organizations statewide. Proceeds from the eighth annual event went to 21 non-profit partners that contribute to the Festival through many different levels including student volunteers, agricultural educational activities, event concepts, fundraising, cultural enrichment, as well as to its overall success.

HFWF has given back nearly \$2.5 million to various communities in Hawai'i. The 2018 beneficiaries were:

- 1. Culinary Institute of the Pacific -\$80,000
- 2. KCC Culinary Arts Program \$55,000
- 3. KCC Hospitality and Tourism Program \$20,000
- Leeward Community College Culinary Program

 \$25,000
- Hawai'i Island Community College Culinary Program - \$10,000
- 6. Maui Culinary Academy \$10,000
- 7. Hawai'i Agricultural Foundation \$70,000
- 8. Imua Family Services \$50,000
- 9. Maui County Farm Bureau \$20,000
- 10. Hawaii Seafood Council \$5,000

- 11. Hawai'i Farm Bureau Federation \$2,500
- 12. Paepae o He'eia \$7,500
- 13. Papahana Kuaola \$7,500
- Eight public high schools were awarded \$21,750
 - 1. Olomana School \$7,500
 - 2. Waipahu High School \$3,500
 - 3. Farrington High School \$3,000
 - 4. Leilehua High School \$3,000
 - 5. Roosevelt High School \$1,500
 - 6. Kalani High School \$1,500
 - 7. Mililani High School \$1,500
 - 8. Radford High School \$750

Crazy Rich Cocktails at 'Alohilani Resort Waikiki Beach on October 24, 2019.

10%

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MEDIA RESULTS

December 1, 2018 - November 30, 2019

TOTAL REACH 915,093,883

TOTAL PUBLICITY VALUE \$24,984,728

SOURCES: MELTWATER, NEWS EXPOSURE, GOOGLE ANALYTICS, SPROUT SOCIAL AND INDIVIDUAL PLATFORMS

The Ninth Annual Hawai'i Food & Wine Festival was another successful event with local, national and international media outreach.

Included are some of the publications and outlets that covered Hawai'i Food & Wine Festival. For a full list and clippings, please contact Michelle Rice at michelle@hawaiifoodandwinefestival.com

PUBLICATIONS & OUTLETS

TELEVISION

National:

- Asian Pacific America / NBC Bay Area
- Cooking Channel

Local:

- Hawaii News Now (KGMB and KHNL)
- KHON 2
- KITV 4
- Spectrum OC16

RADIO

Local:

- iHeartMedia (KSSK-FM/KHVH-AM)
- KBBC
- KPOI
- комо
- KLHI
- KPOA
- KJMD
- KJKS
- KNUI
- KMVI

PRINT

National:

• Houstonia Magazine

Local:

- Big Island Traveler
- Crave
- Hana Hou
- HI Luxury
- Star-Advertiser
- The Kahala News
- The Oahu Concierge

International:

- Hawaii ni Sumu
- Kau Kau
- The Hawaii Hochie

ONLINE

National:

- ActiveRain.com
- AfricansLive.com
- Area-Info.net
- BernadetteManzanocom.Wordpress.com
- BestProducts.com
- BroadwayWorld.com
- BusinessTraveler.com
- BusinessTravelerUSA.com
- CNTraveler.com
- Departures.com
- ETurboNews.com
- FinancialExpress.com
- Fooshya.com
- Forbes.com
- ForbesTravelGuide.com
- Hombre1.com
- Hornet.com
- Houstonia.com
- Islands.com
- Jetsetter
- Jrrny.com
- LatteLuxuryNews.com
- Los Angeles Times
- MariosAdventuresAndExpeditions.com
- MeetingsToday.com
- MSN.com
- MyNorthwest.com
- Pacific Business News
- PassionPassport.com
- PureTravel.com
- Rafu.com
- RealHomeChef.com
- SaltandWind.com
- Savor Podcast
- SeattlePi.com
- SeattleTimes.com

ONLINE

National Cont'd:

- ShopInternationalMarketPlace.com
- Sunset.com
- The Tennessean
- TheTravel.com
- TokyoDailyNews.com
- Travel Weekly
- TravelAgeWest.com
- TrekBible.com
- USA Today
- USAToday
- VacationIdeas.com
- Visalia Times-Delta
- Wanderlustyle.com
- WestJet.com
- Wisconsin State Farmer

Local:

- BigIslandNews.com
- BigIslandNow.com
- Breaking Hawaii News Now
- FourSeasons
- FrolicHawaii.com
- GoHawaii.com
- Hawaii News Now
- HawaiiBusiness.com
- HawaiiMagazine.com
- HawaiiMomBlog.com
- HawaiiNews.Online
- HawaiiNewsNow.com
- HawaiiPublicRadio.org
- HawaiivacationPhotography.com
- HILuxury
- HiNowDaily.com
- HonoluluFamily.com
- HonoluluMagazine.com
- KHON2.com
- KITV.com
- LahainaTown.com
- Lei Culture
- Llving808.com
- MauiNews.com
- WestHawaiiToday.com

Local Cont'd:

- MauiNow.com
- MauiTime.com
- MidWeek.com
- RealEstateMauiHawaii.com
- SakamotoProperties.com
- StarAdvertiser.com
- The Maui Concierge
- TheHawaiiAdmirer.com

International:

- Allhawaii.jp
- Corgi-Maro.me
- Daily Mail (eClips Web)
- DailyMail.co.uk
- eGlobalTravelMedia.com.au
- EliseBlog.com
- Escape.com.au
- Four Seasons Press Room
- Gooread
- iJeJuToday.com
- International Traveller
- IOL.co.za
- KoreaTimes.com
- KR.Acrofan.com
- Latest Nigerian News
- LifePR.de
- Mail On Sunday
- Marie Claire China
- News MSN CA
- NZHerald.co.nz
- On In London
- Reisetipps
- The Georgia Straight
- TJDrud34.blog.me
- TravelPress.com
- Travel Weekly China
- TravelTalkMag.com.au
- TravelWeekly.com.au
- WJD949494.blog.me

CLIPS

Included are samplings of media coverage for the 2019 Hawai'i Food & Wine Festival. For a full list of clippings, please contact Michelle Rice at michelle@hawaiifoodandwinefestival.com

InternationalTraveller.com December 17, 2018



Hawai'i Foodie Guide: Flavours of the Hawaiian Islands



17 DECEMBER 2018 . BY ADMIN

Explore the unique cuisine that reflects a rich cultural history and idyllic tropical lifestyle. Experience the flavours of the Hawaiian Islands with our Hawai'i Foodie Guide...

Using only the stars to navigate, Polynesians arrived on the Hawaiian Islands in their outriggers some 1500 years ago. And while the islands were lush and mountainous with cool, fresh water, these voyagers found little more than fish, seaweed, berries, for food. As they settled the islands, they planted sugar cane, fruits and vegetables such as coconuts, sweet potato and banana, and raised pigs and chickens.

The Hawai'i Food & Wine Festival

The Island of IIawai'i, Maui and O'ahu – October More than 150 international masterchefs, culinary experts, winemakers and mixologists converge over three islands for three weeks of events, including wine tastings, pool parties, cooking classes for kids, and food and wine pairings. The event raises money for sustainability, culinary programs and agriculture, so while you're indulging, you're also doing good. hawaiifoodandwinefestival.com

SeattleTimes.com April 3, 2019

The Seattle Times

The acclaimed Hawaii Food & Wine Festival celebrates the unique swirl of Polynesian and Asian flavors running through island cuisine, from inexpensive fare served on the balmy streets of Kaanapali to the epicurean delights served in the emerging town's finest restaurants.

The late iconic celebrity chef/travel documentarian Anthony Bourdain had seen it all and was typically critical, however, the charismatic New Yorker was particularly fond of Hawaiian cuisine.

"I love what I've been served in Hawaii," Bourdain said during a 2017 interview as he reflected back to an episode of his show "No Reservations" shot on the island. "There is no place like Hawaii when it comes to their unique cuisine."

Bourdain was spot on when it comes to the culinary delights of Hawaii. The Hawaii Food & Wine Festival, held annually in October, taps the traditional and the innovative to showcase all the islands have to offer. Wine tastings, culinary events and mixology creations are among the highlights of the much ballyhooed event, to be held October 5-27 on Hawaii, Maui and Oahu. October 18-20, the lush paradise of Kaanapali Beach Resort on Maui will host testival events. The chefs have yet to be named but expect an announcement in early spring.

The unparalleled culinary feast of 2018 featured two of Hawaii's own James Beard Award-winning chets, Roy Yamaguchi and Alan Wong. A roster of more than 100 internationally known master chefs, culinary personalities and wine and spirit producers helped turn the event into an unforgettable occasion in a stunning occanfront setting.

Foodics can wait until autumn to enjoy memorable dining experiences provided by renowned chefs and cooking personalities, who have earned notice for their artistry in a variety of Kaanapali bistros. But those who would like to indulge in Hawaiian treats sooner rather than later can visit prior to the festival to enjoy the bounty of Maui. The combination of the chefs' innovation and the fresh, homegrown ingredients, local produce, seafood, beef and poultry from Kaanapali's mountains and sea make for unusual and satisfying fare.

There are a number of options for a memorable dining excellence in Kaanapali. Pulehu is the latest restaurant to open at the Kaanapali Ocean Resort Villas, one of Kaanapali Resorts' five-luxury condominium or villa properties. Executive Chef Francois Milliet serves up classic Italian fare with island flair. Find a selection of flatbreads, meats and seafood, much of it sourced locally, such as Surfing Goat Dairy cheese, poached Molokai prawns and Hamakua mushrooms.

Most Read Stories

- Bill Gates names 5 of his favorite books of 2019 Where do most die-hard Seattle
- Seahawks fans live? Not in the city, market data shows. | FYI Guy
- In Seattle we like voting socialist, but how much do we mean it? We're about to find out. | Danny Westneat
- Trump lashes out at FBI director, raising alarm among law enforcement officials
- Sound Transit shows off nearly complete Roosevelt light-rail station — and its heavy-duty escalators • VIEW

DailyMail.co.uk July 6, 2019



From Abergavenny to Australia and from crab to chocolate: Your ultimate guide to the world's finest food festivals

Expect taccs and tequila parties, lavish barbecues, and desert soirees at New York Wine And Food Festival
 Hawali's sprawling Food and Wine Festival draws 150 world-renowned chefs and culinary personalities
 Blur basist turned cheesemaker Alex James opens his stunning Cotswolds farm for a food and music bash

Hawaii Food And Wine Festival, Hawaii



Hot ticket: 150 world-renowned chefs and culinary personalities converge at this sprawling festival held over three weeks and spanning a trio of islands.

Don't miss: Al fresco dining and cocktail masterclasses.

Taste: Sashimi, seared tuna and intricately presented desserts

October 5-27, across Hawaii, Visit hawaiifoodandwinefestival.com. Tickets: From £64.85.

CondeNastTraveler.com

August 27, 2019



Best Places to Visit in October

Oahu, Hawaii

Most visitors to Hawaii will transit via through the Honolulu airport. This month, though, it's worth sticking around for several festivals and the chance to crash at the brand new, ultra-luxe, nine-room Espacio hotel. The hotel is as luxurious as they get—with a jaw-dropping price tag to match—but in October, there's a half-price introductory rate of \$2,500 per night. Guests will get a car on-demand, in-suite chef service and no set check-in or check-out times. Starting on October 29, HIC Pro Sunset Beach kicks off the North Shore winter big wave season, a three-day event which is a qualifier for the Vans Triple Crown of Surfing. The 112-strong roster of international competitors also includes plenty of homegrown talent; fitting, given that Oahu was where modern surfing was first introduced by local boy Duke Kahanamoku. If watching the nail-biting wave-cresting is a bit too much, opt instead for the Hawaii Food & Wine Festival, which returns to Oahu earlier in the month, hosting more than 100 chefs and 40 winemakers for dinners, tastings and events. And if you missed the chance to celebrate World Pride in NYC in June, make up for it by joining the Honolulu Pride Festival and March on October 19.

TravelWeekly.com August 22, 2019

TRAVEL WEEKLY

Hawaii Food and Wine Festival spotlights state's flourishing culinary scene

When the Hawaii Food and Wine Festival launched in 2011 under the leadership of co-founders Roy Yamaguchi and Alan Wong, two of the fathers of modern Hawaiian cuisine, it was a three-day festival held in Waikiki.

Today the festival is the largest annual culinary event in the Aloha State, welcoming more than 150 chefs, winemakers, mixologists and other talent from around the world for three weekends of events on three islands with over 10,000 attendees.

The festival is put on by the nonprofit Hawaii Ag and Culinary Alliance with the mission of highlighting and promoting the Islands' products and dishes. Since its inception, the festival has given \$2.4 million to community organizations that support sustainability, culinary programs and agriculture.

The roots of the festival go back to when Yamaguchi put on an annual dinner to support the Hawaii Farm Bureau, according to Denise Yamaguchi, executive director of the Hawaii Food and Wine Festival and Roy's wife.

"That's where the initial idea came from. It was started to help farmers, ranchers and fishermen, the people bringing these great products to market, and I think my husband and Alan saw the potential to do more," Yamaguchi said. "I don't know if we envisioned it getting as big as it is today, but Roy said from the beginning that he hoped we could really impact the state of Hawaii by creating this as a legacy for the community. ... He always thought it could be something really big."

The festival attracts national and international attention to Hawaii's culinary offerings by inviting a roster of local, U.S. mainland and international talent who are all tasked with highlighting the state's tropical bounty. This year's invitees include Robert Irvine, Masaharu Morimoto, Jonathan Waxman and Michael Mina.

"The key thing that differentiates the Hawaii Food and Wine Festival from all the similar events out there is that the invited talent from all over the world are asked to make dishes using locally grown, caught or raised product," Yamaguchi said.

For the first time ever this year, the festival has created an event to coincide with the Honolulu Pride Week. The Drag Appetit brunch at Blue Note Hawaii in Waikiki on Oct. 27 will feature cocktails and drag performances along with dishes crafted by a team of local and California-based chefs.

Forbes.com

September 15, 2019



Best Fall Wine Festivals In North America You Don't Want To Miss



Hawari Food & Wine Festival HAMAN FOOD & WINE FESTIVAL/REID SHMABUKUR

Hawai'i Food & Wine Festival, Hawaii

Combine the stunning beauty of Hawaii with the deliciousness of wine and you've got heaven! The Ninth Annual Hawai'i Food & Wine Festival begins on Hawaii Island, hops over to Maui for a charity golf tournament, two chef events plus an all-family event, then concludes with five days of programs on O'ahu. It features an incredible inceup of 110 chefs, 40 winemakers and more than 30 mixologists and all of the participating chefs are asked to use locally sourced goods by farmers, fishermen and purveyors to showcase local ingredients. HFWF was created as a nonprofit to benefit the farmers and create a culinary legacy for the Islands. Since 2011, the festival has given more than \$2.5 million to local sustainability, culinary education and agricultural programs. October 5-27, 2019.

BizJournals.com



'Young entrepreneurs' prep for Hawaii Food and Wine Festival, business and beyond

Hawaii Ag Foundation's first cohort of 'Young Entrepreneurs,' a group of middle and high school students across the Islands interested in being part of Hawaii's future food and agricultural industries, are learning about conducting business the best way there is – through practice and real-life application.

This year, students from 13 Hawaii middle and high schools got the opportunity to join the Young Entrepreneurs program through their respective schools, and over the past few months, they've been formulating business plans, setting price points and prepping goods that can be sold using local ingredients. On Sunday, they'll have the chance to showcase and sell their goods at the Made in Hawaii Festival For Kids by Kids, a part of Hawaii Food and Wine Festival's Keiki in the Kitchen event.

Click through the gallery above to see images of Young Entrepreneurs from Waipahu High School prep their contribution to the upcoming festival.

The Young Entrepreneur program is unique in that it provides students with the opportunity to create business plans, develop products and execute their vision, all while learning some of the ins and outs of Hawaii's food industry. For some of the participants, being in the program has stoked a desire to pursue being in Hawaii's business industry.

"Tve wanted to be a baker since middle school so I've pursued classes that would help me learn how to start my own business since freshman year," said 17 year-old Samantha Gamiao of Waipahu High School, in an interview with Pacific Business News. "When I saw the opportunity to be part of the Young Entrepreneurs, I was like, I gotta take that class."

Gamiao says that the class has helped her to learn about the intricacies of setting price points, finding ingredients and creating a business plan.

"It is pretty stressful, I didn't know that there were so many steps I'd encounter," Gamiao admitted. "Being in this program has taught me a lot about collaboration and teamwork."

Waipahu High School students in the Young Entrepreneur program are making an assortment of baked goods for the event including peanut butter bears and Halloween-themed treats like pumpkin and Frankenstein cookies.

10Best.com October 10, 2019 **USA TODAY** 10Best

This amazing food festival is another reason to love Hawaii

Another (delicious) reason to visit this tropical island paradise

Travelers know that Hawaii is easy to love. With picturesque beaches, incredible scenery and nightly breathtaking sunsets, it's a truly unforgettable destination. And since the the Hawaii Food and Wine Festival takes place every October, food lovers have another reason to visit this tropical paradise in the fall.

Now in its ninth year, the festival has grown considerably, attracting chefs, culinary professionals and attendees from across the globe. Over the years, it has evolved from a small event into a wildly popular three-island, month-long festival with a variety of events, taking place at an array of tropical locations, many featuring stunning ocean views and a big serving of aloha (it's Hawaii, after all).

With so many chefs, breweries and wineries involved in the events, there's an abundance of opportunities to taste some classic and innovative dishes from a number of inventive creators – from the islands and far beyond.



10 of the best breweries and distilleries across the Hawaiian Islands

World-renowned chef Roy Yamaguchi is the co-chair of the Hawaii Food & Wine Festival. He explained, "Hawaii is special. What makes it even more special is that there's a community here that wants to take care of the next generation so that we can continue to make Hawaii a better place. For 2019, we've drawn inspiration from our islands and other cuisines for new, exciting event themes such as the 'iberian Feast', which will feature flavors of Portugal and Spain that have heavily influenced Hawaii's culinary heritage. And the 'Crazy Rich Cocktails' event will highlight mixology with expert chefs creating Asian flavors."

This year's events will showcase over 100 award-winning and highly-acclaimed chefs including Masaharu Morimoto, Elizabeth Faulkner, Susur Lee, Graham Elliot and many more.

Denise also noted that there are many female chefs participating in this year's events, and the festival organizers are committed to encouraging women in the industry and supporting their careers. A few local chefs include Michelle Karr-Ueoka (MW Restaurant), Lee Anne Wong (Koko Head Café) and Delia Romano (Outrigger Reef Waikki Beach Resort).

She added, "Deing in a male-dominated field, female chef's have faced, and continue to face, many challenges in the culinary world. At Hawaii Food & Wine, we value our female talent and want to ensure that they have a platform to participate, experience and learn about the Hawaiian Islands and serve as inspiration to future female chefs – especially those who are currently studying culinary on our islands. We always invite local culinary students to assist visiting chef's, which serves as an opportunity for these young female chef's to see what's possible."



Festival leaders: Chefs Alan Wong, Roy Yamaguchi and Denise Yamaguchi — Photo courtesy of Hawaii Food and Wine Festival

Through the years, the festival has also been known for celebrating farm-to-table dining, while encouraging local chefs and restaurants to work with purveyors and create menus that encompass regional and seasonal ingredients.

Chef Alan Wong, co-chair of Hawaii Food & Wine Festival explains, "Roy, Denise and I started the festival as a way to give back to the community and unite the farmers, chefs and community of Hawaii, while showing the world everything that Hawaii while showing the world everything that Hawaii sa to offer. Now, nine years later, we are continuing to forge new relationships and fur ther define Hawaii as a true cultinary destination. Through agricultural and educational programs, we're able to work with young farmers and future chefs to build a better foundation for the culinary community here."

In addition, families can enjoy the Hawaii Food and Wine Festival, as it also features a few events for children called 'Keiki in the Kitchen®' with interactive and fun opportunities (some free and budget-friendly).

Star-Advertiser / Crave October 16, 2019



StarAdvertiser.com

May 1, 2019



CRAVE

Mexican cuisine pioneer Rick Bayless is a culinary explorer



se Hawa'l Food & Wine Festival honors Chel Rick Bayless at its second Culinary Heroes dinner on Thursday, April 25, 29. Chef Alan Wong speaks about his admiration for Bayless. Bayless tolls us about his renowned Ozwacan mole negro

For his championing of sustainable agriculture and culinary education since introducing traditional Mexican cuisine to a Tex Mex-eating America in the 1980s, the Hawai'i Food & Wine Festival honored Bayless at its second Culinary Heroes dinner Thursday. The event, at Kapiolani Community College's Ka 'Ikena Laua'e restaurant, matched Bayless with Hawaii chefs George Mavrothalassitis, Alan Wong and Roy Yamaguchi in preparing a five-course menu with wine pairings.

The dinner included Bayless' renowned Oaxacan mole negro, a chocolate sauce comprising 30 ingredients that takes three days to make. The process took him a decade to master before he felt confident enough to put it on one of his menus. It runs from crushing spices to frying and roasting ingredients to intensify their flavors until they achieve an alchemy in which no one item stands out.

"If someone tells you, 'I love the cinnamon in this,' that's not a good thing," Bayless said. "There's so much subtlety in such a bold sauce."

A second event Friday at the Kahala Hotel & Resort featured Bayless and nine other chefs.

For that event he basted a pig with a classic achiote sauce, to be roasted. Describing the dish brought to mind the imu at Papahana Kuaola, and another link to Mexican cuisine. Bayless compared the round imu pit to those used to roast agave for mezcal. Smaller rectangular pits are used to roast animals smaller than the pig he prepared here, he said.

StarAdvertiser.com October 13, 2019



Free Trick-or-Treating at Keiki in the Kitchen Maui

Hawai'i Food & Wine Festival has a new free keiki activity — Treat Street, which will offer safe trick-or-treating for children — at the second annual Whalers Village Presents Keiki in the Kitchen Ka'anapali community event on Maui, Saturday, Oct. 20, 2019.



From 10:30 a.m. to 2 p.m. at Victoria Ward Park, keiki ages 10 and under are invited to dress up in their favorite Halloween costume and trick-or-treat at Whalers Village retailers for individually-wrapped candy and prizes. Parents must register their children in advance on www.HFWF.me to participate and to receive a complimentary reusable canvas trick-or-treat Treat Street bag (while quantities last).

Alloha-Street.com November 1, 2019

ホテルト

ド&ワインフェス

#8707 //210101-01-108-1 \$U\$#8

ビューティ

wir

みなさん、サムネイル見ていただけましたか?今回の必ずは、我らがアロバストリートのカバーガール、リーシャと一緒に不同りします~~!

10月25日に、コンベンションセンターで「フード&ワインフェスティ/0/4019」が開催され、サーン ヤと一時にが知じて充ました。

このイベントは、世界中から11**7人のシェフ、40のワインメーカー、25人のミクソロジスト**が集通し、 マウイ島、ハワイ島、オアフ島と2つの島に残って約1ヵ月の間行われ、1年の中でも盛り上がるイベン トのひとってす。

アケットの病人で、編集的の中でも「めちゃくちゃ来しい」「贅沢すぎるイベント」と話題だったの

っと、読書会はここまでにして…。それでは、リーシャとわかれい定しんできたフード&ワインフェス ティバルの様子をご覧くたさい…!

alohastreet

楽しすぎる!サーシャと巡るフ・

alohastreet

19-5+2487-ドムワインフェス

9

HAWAIIA

L-2-PA

RANKING ● 単純版1パワイタまるダ・パス ワイキキに新見1アロバステ キバウスの本様大公開 100ドルでどれだけ開えるの? 人気クワキー店を留容

● パライで見いたい人気のトート パッグ12月

() 前注2倍1ガレードアップしたあ の名称スアーキを実育

201210-1-12752

n n 12/189

NO 1/15-2

AllHawaii.jp June 7, 2019

allhawaii

第9回ハワイ・フード&ワイン・フェスティバル 10月5日からハワイ島、マウイ島、オ アフ島にて開催



第9回目となる『ハワイ・フード&ワイン・フェスティバル(HFWF)』が、10月5日~27日まで、ハワイ島、マウイ島、オ アフ島にて開催します。

今年は、117人の世界的シェフ、40人のワインメーカー、25人のミクソロジストらをお迎えします。 毎回参加のベテランから今回初出場の新顔の敏腕シェフたちが、地元ハワイでとれた100種類におよぶ山海の幸を活かした美 食を披露。

今年もナイーシャ・アーリントン、マイク・パガール、ボビー・チン、セルジュ・ダンセロー、ディーン・ディーン・フィアリ ング、クワン・シック・ジョン、ラファエル・ルネッタ、マイケル・ミーナ、森本正治、ミン・ツァイ、ジョナサン・ワックス マン、リー・アン・ウォンをはじめとする100人以上のシェフが世界中から集まり、自慢の腕をふるいます。

また、アメリカ国内および海外のワインメーカーたちの参加も決定し、料理と相性抜群のフランス、イタリア、ハワイ、カリフ ォルニア産のワインも提供されます。

参加ミクソロジストには、ローカルスターのジャスティン・パク(Bar Leather Apron/ホノルル)、ジェン・アクリル (SKY、¬Top of Waikiki/ホノルル)、リピーターのトニー・アプーガニン(The Modern Mixologist/ラスペガス)、ジ ュリー・レイナー (Clover Club & Leyenda/ニューヨークシティ) らが含まれます。



Delta Sky Japan July/August 2019 news LUGGAGE

Jub & Aurust

Hawaii Food & Wine Festival 太平洋地域随一の食の祭典、 第9回"ハワイ・フード&ワイン・フェスティバル"

オアフの3島にて計17ものグルメ イベントを開催する大規模な食 の祭典だ。鞭回目となる今回は、 117名の世界的シェフ、40名のワ インメーカー、そして四名のミク ソロジストが築結。10月5日から 27日までの3週間にわたり、ハワ イローカルの山海の幸を活かした 美食を装置し、食のディスティ ネーションとしてのハワイの魅力 をアビールする。

約1万人の来場が予想されている HFWFに参加して、ハワイの食の魅力を堪能しよう!





島、そして10月23~2・CR ながら開催される。各会場て ながら第無。 マからなるイベントがロー ーuFWFの魅力を調察す ー・・ジェー

TraveLeisure.org.cn

January 31, 2019

2019夏威夷活动不完全指南带你一起Aloha!

发布日期: 2019年01月31日 來源: 夏威夷旅游局 📓 QQ空间 🚮 新浪微博 🖸 微信 🙆 酶识微博 🗲

几乎每个月,夏威夷各个岛都有不同类型的节庆活动,我们为您精选了最具代表性和规模较大的活动介 绍給大家!现在赶紧收好这份2019年精影活动不完全指南,开启你的新年!

10月——夏威夷美食美酒节(Hawaii Food and Wine Festival)

这绝对是属于吃货们的节目!在夏威夷美食美酒节(Hawaii Food and Wine Festival)期间。国际顶级的烹饪 大师、葡萄酒酿酒师、品酒师都会来到夏威夷、届时会举办多场不同风格瞿餐盛宴。各类美食定有尽有, 就看你的胃能装得下多少!如果你今年的国庆机期正好要去夏威夷,不给将美食美酒节的行程安排进去。



活动信息: 时间:10月5日-10月27日 官词:https://hawaiifoodandwinefestival.com/

Hawaii Hochi October 31, 2019

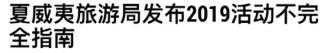


TravelWeekly-China.com January 31, 2019

TRAVEL WEEKLY CHINA 🛱

旅游局 TOURISM BUREAU NEWS

夏威夷旅游局发布2019活动不完全指南,精选2019年最具代表性和规模较大的活动介绍给游 客。



10月——夏威夷美食美酒节 (Hawaii Food and Wine Festival)

这绝对是属于吃货们的节日!在夏威夷美食美酒节(Hawaii Food and Wine Festival)期间, 国际顶级的烹饪大师、葡萄酒酿酒师、品酒师都会来到夏威夷,届时会举办多场不同风格薯蓣 盛宴,各类美食应有尽有,就看你的胃能装得下多少!如果今年的国庆假期正好要去夏威夷, 不妨将美食美酒节的行程安排进去。

活动信息:

时间: 10月5日 - 10月27日

WEBSITE & SOCIAL

#HFWF19

WEBSITE

WWW.HFWF.ME

168,330

Total number of sessions spent actively on website

451,531

Total number of page views

1:58

Average length of session

FACEBOOK

Hawai'i Food & Wine Festival

13,268

Total Facebook followers as of November 30, 2019

2.03%

Fan growth in 2019

890,317

Number of unique impressions

INSTAGRAM @HIFOODWINEFEST



Total Instagram followers as of November 30, 2019

11.6%

Follower growth in 2019

1,055,456

Number of unique impressions

TWITTER @HIFOODWINEFEST

4,714

Total Twitter followers as of November 30, 2019

0.83%

Follower growth in 2019

162,794

Number of unique impressions

NINTH ANNUAL HAWAI'I FOOD & WINE FESTIVAL 45

WEBSITE

www.HFWF.me (www.hawaiifoodandwinefestival.com)

Data Pulled from December 1, 2018 - November 30, 2019

SESSIONS: 168,330

A session is the period time a user is actively engaged with the website. All usage data (screen views, events, ecommerce, etc) is associated with a session

USERS: 121,628

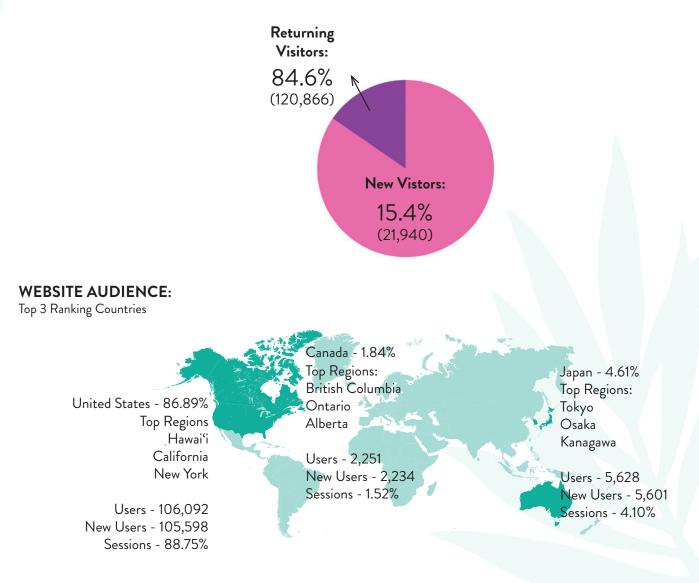
Users that have had at least one session within the selected date range. Includes both new and returing visitors

PAGEVIEWS: 451,531

The total number of pages viewed. Repeated views of a single page are counted

AVGERAGE SESSION DURATION: 00:01:58

INCREASE IN SESSION YEAR OVER YEAR: 4.04%



FACEBOOK

www.facebook.com/HawaiiFoodandWineFestival

TIME PERIOD: December 1, 2018 - November 30, 2019

TOTAL LIKES: 13,286

INCREASE IN LIKES IN 2019: 337

ENGAGEMENT: 33,652 The total number of reactions, likes, comments and retweets.

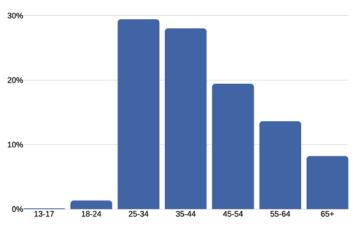
IMPRESSIONS: 980,317

The number of times HFWF content was seen.

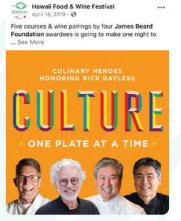
CLICKS TO WEBSITE: 11,817

The number of times HFWF content was seen.

AGE & GENDER DEOGRAPHICS:



TOP FACEBOOK POSTS:



17,538 People Reached 918 Engagement



Hawaii Food & Wine Festival

A BIG mahalo to everyone that joined us for last

histores

1,404 People Reached 384 Engagement

Hawaii Food & Wine Festival

Inspired by the Broadway Musical "Wicked", we asked 13 world-class chefs and mixologists, plus sever eliers to b



1,169 People Reached 183 Engagement



Male:

32%

OF POSTS: 180

Female:

68%

The number of pieces of content posted by HFWF.

INSTAGRAM

www.instagram.com/HIFoodWineFest

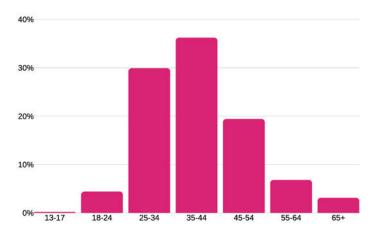
TIME PERIOD: December 1, 2018 - November 30, 2019 TOTAL FOLLOWERS: 17,426 TOTAL FOLLOWERS IN 2019: 1,848 TOTAL # OF POSTS BY HFWF: 551 TOTAL # OF STORIES BY HFWF: 365







AGE & GENDER DEMOGRAPHIC





TOP INSTAGRAM POSTS:



402 Likes 22 Comments



360 Likes 11 Comments



326 Likes 7 Comments



TWITTER

www.twitter.com/HIFoodWineFest

TIME PERIOD: December 1, 2018 - November 30, 2019

TOTAL FOLLOWERS: 4,714

INCREASE IN FOLLOWERS IN 2019: 39

TOTAL # OF POSTS BY HFWF: 180

HOW MANY TIMES #HFWF19 WAS USED: 333



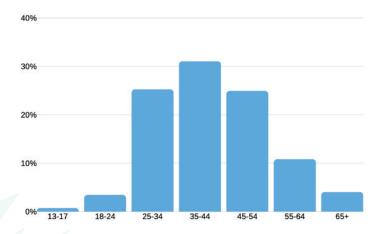
IMPRESSIONS



817 ENGAGEMENT



LINK CLICKS



Female: 50%

Male: 50`%

TOP TWITTER POSTS:



Are you raising a jr. foodie? Don't miss out on this year's Keiki in the Kitchen events on Maui & Oahu with safe trick-or-treating, chef autographs, fitness challenges and more! Register in advance for tickets to receive a tote bag. Tickets & Info: bit.ly/2VnT7uP





Cocktail hour is about to get WICKED good. Tickets are on sale now for #HFWFWicked happening Oct. 19th at the @SheratonMaui. Join us as our lineup of culinary wizards & crafty mixologists create dishes & cocktails that will make you feel like you can defy gravity. #HFWFWicked



HIFoodWineFest @HIFoodWineFest

Hawaii is home to a kind of paradise and people that put authenticity on the map. This year's festival is set across three islands. Check out the full schedule here: bit.ly/2ESQOnr



GENDER DEMOGRAPHICS:

Chefs Yong & Ted Kim at Crazy Rich Cocktails at 'Alohilani Resort Waikiki Beach on October 24, 2019.

Th Korea macadam

SAVE THE DATE 10TH ANNIVERSARY OCTOBER 2 - 25, 2020

ISLAND OF HAWAI'I: OCTOBER 2-3, 2020 MAUI: OCTOBER 15 - 18, 2020 O'AHU: OCTOBER 21 - 25, 2020

SEE YOU IN 2020!



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