**FOUR SEASONS Hawaii, Hualalai**

**Tel:** 1 (808) 325-8000 **Email:** press@fourseasons.com

**OPENING DATE:** September 1996

**GENERAL MANAGER:** Charlie Parker

**Physical Features**

Total Number of Rooms: 249

* Guest Rooms: 196
* Suites: 53

Design Aesthetic:

* Low-rise bungalows in mid-20th-century Hawaiian style with natural woods and neutral colour palette
* Resort is designed to maximise ocean views, and encompasses natural lava formations

Architect: Hill Glazier Architects

Interior Designer(s):

* James Northcutt Associates, now Wilson & Associates (original)
* Babey Moulton Jue & Booth (2008/2009 new suites and 2008/2009 spa enhancements )
* Julie Cline (art consultant, original and enhancements)
* Rob Iopa, Watanabe Chun Iopa & Takaki (2008/2009 enhancements)
* Michael Booth, BAMO (2020/2021 enhancements)

History: Resort sits in the ancient land division known as Ka'ūpūlehu, once a thriving fishing village

Location:

* Located on a half-mile (0.8-kilometre) stretch of beach on the northwest Kona Coast of Hawaii's Big Island
* Approximately 7 miles (11 kilometres) north of Kona International Airport (KOA)

**Spa**

Number of Treatment Rooms: 19

Design Aesthetic:

* Indoor/outdoor design, with massage hales (thatched huts), indoor/outdoor showers, glass-walled steam room
* Decorated with dark woods to inspire relaxation

Interior Designer: Babey Moulton Jue & Booth (2008/2009 enhancements)

Signature Treatment:

* Polynesian Niu (coconut) Scrub (50 minutes)
* Iliahi (sandalwood) Island Glow Body Treatment (80 minutes)
* Hawaiian Lomi Lomi Massage (50 or 80 minutes)

Special Features:

* Waiea Garden (Water of Life), featuring a stream lined with multi-textured rocks from around the island
* 18 private outdoor treatment rooms including spa hales with soaking tubs and outdoor showers

**Dining**

Executive Chef: Richard Polhemus

Executive Pastry Chef: Kalani Garcia

Restaurant: 'ULU Ocean Grill + Sushi Lounge

* Concept: Enjoy local seafood with flavours inspired by the Pacific rim, served steps away from the ocean surf and beneath a canopy of stars. The culinary philosophy is to begin with ingredients from the Hawaiian Islands, ensuring the freshest, most sustainable ingredients available. Cuisine is prepared oven roasted, flame grilled and wok fired – fusing the flavours of Hawaii with pan-Asian techniques.
* Indoor Seating: 44
* Outdoor Seating: 118
* Designer: EDG Interior Architecture & Design

Restaurant: Beach Tree

* Concept: The essence of “barefoot elegance,” Beach Tree restaurant has the feel of a Hawaiian beach house, where one can dine on the sand or in the open-air dining room as while savouring Californian cuisine with an Italian twist.
* Indoor Seating: 58
* Outdoor Seating: 36
* Designer: EDG Interior Architecture & Design

Restaurant: Hualalai Grille

* Concept: Overlooking the 18th green of Hualalai Golf Course, our American steakhouse offers an intimate, club-like ambience and a menu of choice, grass-fed meat.
* Indoor Seating: 70; 20 in the bar
* Designer: EDG Interior Architecture & Design

**Recreation**

Tennis:

Golf:

**For Younger Guests**

Kids for All Seasons: Supervised program in dedicated facility, year round

* Hawaiian arts and crafts
* Ocean Explorations
* Seasonal theme nights
* Seasonal art by the pool

Ka Hui seasonal teen program

**Meeting Rooms**

Total Size: 23,384 sq ft / 2,172 sq m

Largest Ballroom: 6,175 sq ft / 574 sq m (divisible) with 17.5 ft / 5.3 m ceiling

Meet and Feed Capacity: 200

Banquet Capacity: 300

Outdoor Banquet Capacity: 300

Breakout Spaces: 5

Private Dining Room Capacity: 32

Unique Meeting and Event Facilities: Extensive outdoor event space offers opportunities for luaus

**Corporate Social Responsibility**

* Participates in Annual Mitsubishi Electric Championship at Hualalai kickoff in January to raise funds to support the Rotary Club of Kona, Kealakehe High School, Big Island Junior Golf Clubs, turf renovation at Kona soccer fields and state-of-the-art equipment at Kona Community Hospital
* Coordinates Annual Run For Hope weekend to benefit cancer research in the State of Hawaii
* Sustainability programs incorporating traditional local practices, including aquaculture farms, herb farms, pond reclamation, preservation of fish populations, working with local farmers

**Special Features**

* Art collection – extensive collection of local art from 1775 to the present
* Ka'ūpūlehu Cultural Center – exhibits, interactive programs, Hawaiian cultural specialists and historians
* Alaka'i Nalu – "leaders of the wave" ocean ambassadors share skills and insights for enjoying water sports and adventures

# **PRESS CONTACTS**

|  |  |
| --- | --- |
| Alternative text | **Morgan Suzuki**  **Regional Director of Public Relations and Communications**  72-100 Ka'upulehu Drive  Kailua Kona  USA  morgan.suzuki@fourseasons.com  **1 808 557 5909** |