



CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS

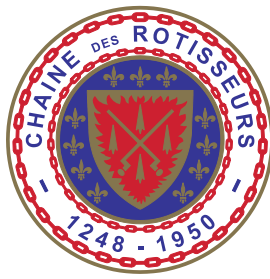
# Grand Chapitre

May 14-18, 2025

Honolulu, Hawaii



*Come Early, Stay Late!*



## *Paradise Awaits*

Aloha and Welcome!

We are thrilled to invite you to the Grand Chapitre Hawai'i 2025, a spectacular celebration of culinary excellence, camaraderie, and the vibrant spirit of Hawai'i. Taking place in the heart of Waikiki this May, this event promises to be a remarkable gathering of our Chaîne des Rôtisseurs family as we commemorate the 75th anniversary of our reemergence in France.

Our carefully curated program showcases the very best of Hawai'i's culture, history, and cuisine. From an unforgettable alfresco Welcome Party on the Swell Deck of the 'Alohilani Resort, complete with Hawaiian-themed entertainment and delicious fare, to exclusive dining experiences at renowned restaurants like the Halekulani's La Mer restaurant, Morimoto Asia, and Margotto Hawai'i, each moment has been thoughtfully designed to immerse you in the aloha spirit. Themed dine-arounds will reflect the island's diversity and culinary innovation, ensuring a unique adventure for every palate.

Beyond the table, we've planned an array of captivating excursions. Stand on the fantail of the historic USS Missouri as you take in Pearl Harbor's significance, or tour the majestic 'Iolani Palace, the only royal palace on U.S. soil. Whether exploring Hawai'i's storied past or savoring its natural beauty, you'll find every experience enriching and unforgettable.

Our celebration culminates with a dazzling gala dinner at the 'Alohilani Hotel, where the Chaîne community will gather to toast our shared passion for gastronomy and fellowship. This event is more than just a gathering; it is an extraordinary tribute to the legacy of the Chaîne, set against the breathtaking backdrop of paradise.

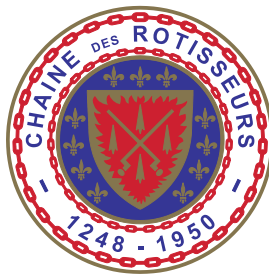
Join us for this journey, where every detail has been meticulously arranged to honor your presence and create lasting memories. We eagerly await the opportunity to welcome you to Hawai'i and share this exceptional chapter in our history.

Mahalo nui loa (thank you very much)!

Vive la Chaîne,

John Magauran  
*Bailli Provincial*  
Hawaii/Pacific Islands

Tiffany James  
*Chambellan Provincial, Hawaii/Pacific Islands*  
*Chair, Hawaii Grand Chapitre Team*



Dear Chaîne friend,

We are thrilled to invite you to our highly anticipated annual Grand Chapitre, a four-day celebration of food, wine, and camaraderie in the stunning paradise of Oahu (Waikiki) Hawaii, from May 14-17, 2025.

This year's Grand Chapitre promises to be an unforgettable experience, offering a perfect blend of exceptional dining, engaging activities, and meaningful connections.

Here's a preview of what awaits you:

- 🌸 **Dine Around Experiences:** Savor the vibrant culinary scene of Waikiki with exclusive dine-around opportunities at some of the island's finest restaurants.
- 🌸 **Two Spectacular Dinners:** Celebrate our shared passion for food and wine with two grand dinner events, our Baillis recognition dinner and our Induction Grand Gala night, featuring expertly curated menus, exquisite pairings, and an atmosphere of elegance and joy.
- 🌸 **Fun and Unique Daily Activities:** From exploring the rich cultural heritage of Hawaii to relaxing on pristine beaches or enjoying thrilling island adventures, there's something for everyone to enjoy.
- 🌸 **National Council Meeting:** An important and engaging gathering to discuss the future of our society, exchange ideas, and celebrate the incredible work of our Bailliage leaders.

This Grand Chapitre is a unique opportunity to immerse yourself in the beauty of Hawaii while connecting with fellow Chaîne members who share your passion for food, wine, and exceptional experiences.

Two important things you need to do now:

- 🌴 Book your flight and plan to spend the full week on site combining the pleasures of the Chaîne with some well-deserved vacation time.
- 🌴 Directly reserve your room at the great Alohilani hotel (special Chaîne rate) for the whole week.

Please find in this invitation the registration information, accommodation, and a full itinerary. Don't delay returning your registration form as some of these dinners and activities will go fast and get ready to say "Aloha" to an unforgettable journey!

We can't wait to share this incredible experience with you in one of the most beautiful destinations in the world.

Bien amicalement et vive la Chaîne!

Bertrand de Boutray  
Bailli Délégué des Etats-Unis



# Overview of Chaîne Signature Events

## Wednesday, May 14

Wine Lunch on the Fantail of the Battleship Missouri with Docent-led Tours  
Welcome Night Ho'olaule'a! A Hawaiian Celebration of Food, Mele, Hula and Culture

## Thursday, May 15

Experience Adventure and Education with Various Events  
Eight Incredible Dine-Arounds highlighting Honolulu's vibrant restaurant scene!

## Friday, May 16

2025 In-person National Council Meeting  
First Ever Chaîne Celebration Dinner at the Pink Palace!



## Saturday, May 17

Enchanting Monarch Ball Gala Dinner Event at the Alohilani Hotel

These events and so many more are not to be missed! In the meantime, secure your stay with the Alohilani Resort using the link below:

[Alohilani Reservation Link](#)

Or visit the hotel website and use the promo code CHAINE

For this event we encourage you to *Come Early and Stay Late!* Hawaii's beautiful scenery, rich history, and delicious flavors are calling you. We hope to see you all in May of 2025!



## 'Alohilani Resort

🌸 Address: 2490 Kalākaua Ave, Honolulu, HI 96815

🌸 Phone: (808) 922-1233

Get ready to embark on a world of beauty, tranquility, and luxury as you step into the enchanting oasis of 'Alohilani Resort. Picture yourself among the gracefully swaying palm trees and the soothing whispers of the Pacific Ocean, all set within a tribute to the beloved Queen Lili'uokalani, Hawaii's cherished monarch. Known for her many talents and steadfast dedication to her heritage, her spirit touches every corner of our resort, which proudly stands on the site of her treasured beachside residence, Ke'alahilani—meaning "royal brightness."

# Welcome to Paradise

The moment you arrive in Hawaii, you'll be captivated by the intoxicating scent of plumerias and the breathtaking beauty of our tropical paradise. As you walk into the Alohilani Resort, you'll be immersed in the contemporary Hawaiian ambiance, where serene color schemes and natural light create a peaceful and relaxing atmosphere. Floor-to-ceiling windows frame breathtaking views of the Pacific Ocean, the bustling streets of Waikiki, or the iconic Diamond Head crater, ensuring that every glance is a feast for the eyes.

## Awe-Inspiring Amenities

As you enter the Alohilani Resort lobby, you'll be greeted by the mesmerizing 280,000-gallon Oceanarium, a hallmark of distinction among Honolulu's premier resorts. Venture further to discover the pool deck, where private cabanas encircle a saltwater infinity pool and a seamlessly integrated pool bar. Here, just steps from the pristine sands of Waikiki Beach, every moment is poised to become a cherished memory.

## Luxurious Accommodations

At 'Alohilani Resort, each room is a haven of modern comfort and island-inspired luxury, thoughtfully designed to provide an unforgettable retreat. Whether you're soaking in the sunset from your private lanai or falling asleep to the soothing sounds of the ocean, your stay promises the pinnacle of island relaxation.

## Special Offer for Chaîne Attendees

We can't wait to welcome you! We've set aside a special block of rooms at a fantastic rate just for Chaîne attendees. Book early to secure your spot! Use the dedicated hotel reservation link or visit [www.alohilaniresort.com](http://www.alohilaniresort.com) and enter the promo code CHAINE.

## Important Details

**Group Rate:** \$15 resort fee adjusted at check-in. Confirmation letters will reflect the retail resort fee. This will be adjusted to the group rate at check-in. Unfortunately, this is not an editable field in our confirmation template.

**Booking:** A credit card is required to secure a reservation. No prepayments are necessary. No charges are made to the credit card; payment is settled at checkout. A different credit card can be used at check-in or checkout.

**Availability:** Chaîne rate is available May 10, 2025 – May 20, 2025

**Cancellation:** Free modifications or cancellations up to 72 hours before arrival.

It's time to plan your trip, book your room at the 'Alohilani Resort Waikiki Beach and get ready to enjoy a fun-filled, extraordinary Grand Chapitre 2025.... Aloha!

Wednesday, May 14

## Excursion



### USS Missouri Tour and Wine Lunch on the Historic Fantail

9:00am-2:00pm

🌸 Price: \$250pp

🌸 Capacity: 100

Attending the Grand Chapitre excursion in May presents an extraordinary opportunity to immerse yourself in both history and luxury, combining an exclusive experience aboard the iconic USS Missouri with an elegant luncheon on the ship's Fantail.

Imagine stepping aboard this legendary battleship, where pivotal world-changing events once unfolded. A private tour, led by a knowledgeable guide, will transport you back in time with captivating stories of the ship's remarkable past. You'll walk the same decks where history was made, feeling the presence and power of this symbol of American naval might. The experience becomes all the more significant as you stand where the Japanese surrender in World War II took place, marking the end of the war.

After the tour, a beautifully set luncheon awaits on the Fantail, with stunning panoramic views of Pearl Harbor and the surrounding waters. The gentle sea breeze, combined with the sound of waves against the ship's hull, creates a serene atmosphere perfect for reflecting on the significance of this historic site. The three-course meal, elegantly crafted, balances sophistication and comfort, allowing guests to enjoy a relaxing dining experience while engaging in the camaraderie and celebration that the Grand Chapitre is known for.

This excursion is not just an event, but a unique moment to blend history with luxury. It offers attendees a chance to deepen their appreciation for the past, while indulging in a beautifully curated experience. By attending, you will be part of an exclusive group sharing in both reflection and celebration, all set against the breathtaking backdrop of Pearl Harbor. It's an experience that promises to be unforgettable, making it an absolute must for any Grand Chapitre attendee.

*Transportation Included Tour of USS Missouri and Lunch/Wine on Fantail. All Wheelchair Accessible.*

## Wednesday, May 14 *Welcome Reception*



### **Welcome Night Ho'olaule'a**

 **Price:** \$240pp

Experience the spirit of Ho'olaule'a – a Hawaiian celebration unlike any other. Step into a classic island welcome, elevated with the elegance of Chaîne flair. As the evening unfolds, enjoy captivating vignettes of a traditional luau show, including hula dancers, a thrilling fire performance, and an array of authentic Hawaiian entertainment that promises an unforgettable experience.

Indulge in a Seafood Extravaganza featuring a sumptuous raw bar, brimming with fresh snow crab, shrimp cocktail, oysters on the half shell, and a cool, vibrant lobster salad. At the heart of this feast lies a traditional Kālua pig, slow roasted to perfection and served with creamy, earthy poi for an unmistakable taste of the islands.

Our buffet showcases an array of stations, from delicate dim sum to a sushi bar and irresistible desserts. With every bite paired with Hawaiian-inspired libations, the flavors of the islands come alive in each dish.

This isn't just a lū'au; it's a lively celebration of friendship, connection, and joy. Old friends reunite, new friendships blossom, and the energy is electric. Don't miss a single moment of this dazzling island experience!

*Dress Code: Hawaiian Chic with Chaîne Ribbons*

**6:00pm-9:00pm**

Thursday, May 15

## Excursion



### Royal Hawaiian Golf Course

7:00am-3:00pm

- 🌸 **Price:** \$175pp, \$75 for club rentals (*pay the day of at the course*)
- 🌸 **Capacity:** 40
- 🌸 **Location:** 770 Auloa Rd, Kailua, HI 96734,

Join the "Chaîne Golf Gang" for a casual tournament in a gorgeous setting. Experience one of O'ahu's most breathtaking golf courses, just 20 minutes from Waikiki, nestled in the lush Maunawili Valley. The Royal Hawaiian Golf Club offers a serene escape with a stunning backdrop of royal palms, banana and koa trees, and sparkling streams teeming with Hawaiian fish.

This exceptional course, recently redesigned by golf legend Greg Norman, is as challenging as it is picturesque. Test your skills with forced carries off the tee, bunkers bordered by rustic railroad ties, and fairways that cascade into ravines and sand traps. Don't miss the signature 11th hole, where a picturesque pond adds to the magic of this verdant paradise.

Whether you're an avid golfer or just looking to immerse yourself in the beauty of Hawaii, the Royal Hawaiian Golf Club promises an unforgettable experience. 18 holes with cart. All skill levels are welcomed. All fees payable at the course.

Thursday, May 15

## Excursion



### A Journey to the Bishop Museum and Planetarium with Lunch

8:15am-12:30pm

 **Price:** \$145pp

 **Capacity:** 40

The Bishop Museum was founded in 1889 by Charles Reed Bishop in memory of his beloved wife, Princess Bernice Pauahi Bishop. The Bishop Museum is a cornerstone of Hawaiian heritage and culture. Princess Pauahi was the last descendant of the royal Kamehameha family, and this institution was established to safeguard her extensive collection of Hawaiian artifacts and royal family heirlooms. Over the years, the museum's collection has grown, now encompassing millions of objects, documents, and photographs that provide deep insights into Hawaiian and broader Pacific island cultures.

Learn about the culture and history of Hawai'i and the Pacific on this private guided tour of the Hawaiian Hall Complex with a Museum docent. Here's what you will enjoy:

**Polynesian and Hawaiian Halls:** Step into beautifully restored halls showcasing artifacts that tell the story of Hawai'i's indigenous people and the legacy of the Kamehameha family.

**Planetarium:** Experience the magic of the Hawaiian night sky with immersive presentations in the J. Watumull Planetarium, where ancient navigational techniques and modern celestial observations meet.

**Natural History Collections:** Explore one of the world's largest collections of Pacific natural specimens, with exhibits ranging from local flora and fauna to marine life.

**Cultural Insight:** From royal garments to priceless heirlooms, each exhibit tells stories of resilience, artistry, and the interconnectedness of Hawai'i and the Pacific.

**Lunch** – Royal Picnic on the museum grounds included (pre fixe menu)

This visit to the Bishop Museum and Planetarium will not only enrich your understanding of Hawai'i's rich cultural heritage but also provide a rare glimpse into the royal legacy and natural wonders of the Pacific. Whether you're a history enthusiast, a lover of the arts, or a curious explorer, the museum offers something special for everyone.


Thursday, May 15

## Excursion




### Atlantis Submarine Adventure

11:30am-1:30pm

 **Price:** \$245pp, transportation to launch site on your own

 **Capacity:** 55

 **Location:** Hilton Hawaiian Village (2005 Kalia Rd. Honolulu HI, 96815) – check-in

Embark on an unforgettable adventure aboard *Atlantis XIV*, the world's largest high-tech passenger submarine. Immerse yourself in the thrill of descending 100 feet beneath the surface, where you'll witness vibrant coral reefs, diverse marine life, and even a sunken shipwreck, all from the comfort of a spacious, air-conditioned interior with large viewports.

The Atlantis Waikiki dive site is a haven for Hawaiian fish, sea turtles, and colorful coral, offering an eye-opening exploration of the ocean's wonders. Renowned for its safety and quality, *Atlantis* takes you beyond the classroom to learn about coral ecosystems, reef life, and submersibles, while visiting fascinating artificial reefs like sunken airplanes and ships.

But this isn't just any underwater excursion—this is a wine-tasting experience like no other! For the first time ever in Honolulu, Bailli Brett Griswold and his wife Jenny will be aboard the *Atlantis* offering a wine tasting 100 feet below the ocean's surface. Paired with a delicious bento box of local Hawaiian flavors, your sensory journey becomes an unforgettable blend of adventure, luxury, and gourmet delights.

Whether you're new to the ocean's depths or a seasoned explorer, this unique, thrilling experience is a "must do" for anyone seeking to combine the beauty of the sea with an extraordinary touch of elegance. Dive in for a one-of-a-kind voyage that pairs breathtaking views with exquisite wine, all beneath the sparkling waves of paradise.

*Atlantis* has a spacious air-conditioned interior, large view ports and comfortable seating. If you haven't been to the bottom of the ocean before, this tour is a "must do!"

Note: Your tour will involve two boats, a shuttle boat to take you to the submarine, and the submarine itself. The submarine portion will be 45-50 minutes long, and the total duration will be one hour and 30 minutes. Each guest is required to independently navigate a nearly vertical 11-step ladder into and out of the submarine.

Thursday, May 15

# Seminar



## Cooking with Chef Eric Leterc

12:00pm-3:00pm

- 🌸 **Price:** \$150pp
- 🌸 **Capacity:** 12
- 🌸 **Location:** TBD

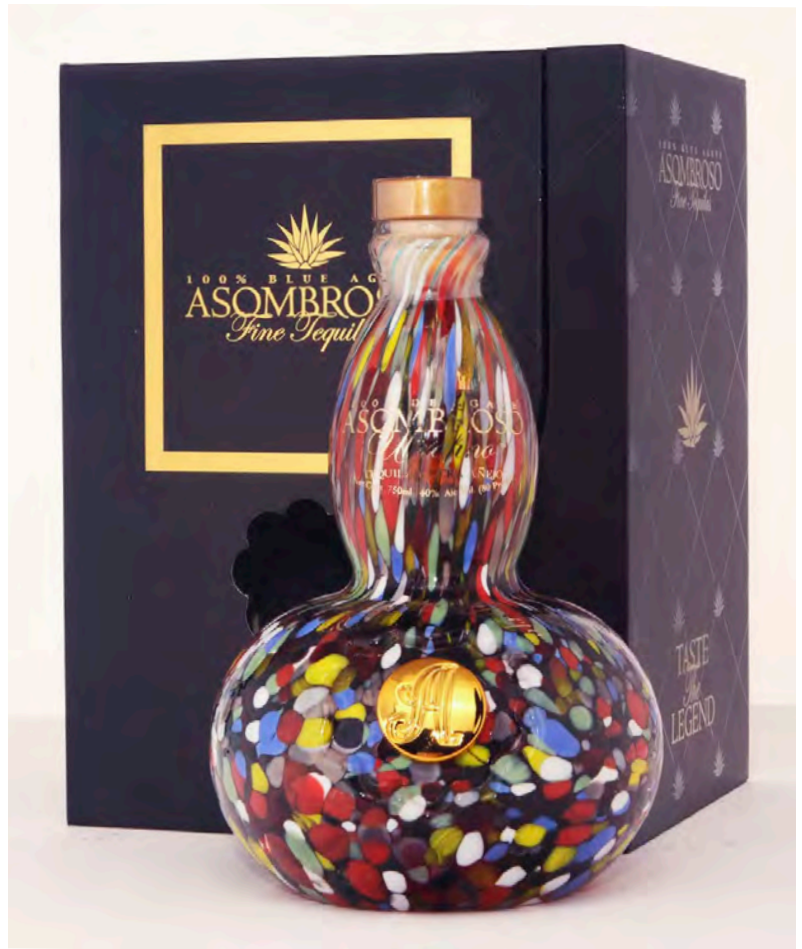
You've read about him in *Cuvée*, now come experience the culinary brilliance of Chef Eric Leterc firsthand. Chef Leterc is the Bailli for the Oahu Bailliage and the Culinaire for the Hawaii/Pacific Islands Province. In this interactive seminar, you'll work alongside Chef Eric to create a three-course meal, learning his masterful techniques along the way.

As one of Hawaii's most acclaimed chefs, Eric has expertly blended traditional French cuisine with the vibrant flavors of the islands. In this session, you'll discover how simple, fresh ingredients can be transformed into a culinary masterpiece.

The best part? You'll savor the delicious fruits of your labor during a delightful luncheon paired with wine. The seminar will conclude with a celebratory toast—Viva la Chaîne!

Thursday, May 15

*Seminar*



## Tequila Masterclass Featuring Asombroso Tequila

2:00pm-3:30pm

- 🌸 **Price:** \$175pp
- 🌸 **Capacity:** 20
- 🌸 **Location:** Alohilani Hotel

A unique opportunity to immerse yourself in the world of fine tequila, hosted by Ricardo Gamarra, owner of Asombroso Tequila. Ricardo will serve as both the presenter and the sponsoring host, guiding guests through a detailed experience that showcases six carefully selected tequilas from the Asombroso portfolio. Attendees will sample a range of tequilas that highlight the brand's unique aging processes in French and American oak barrels. The lineup includes Asombroso Silver, Eros Reposado, 5-Year Gran Reserva Extra Añejo, Especial De Rouge 10-Year Extra Añejo, The Collaboration 12-Year Extra Añejo Silver Oak Rested, and Vintage 11-Year Extra Añejo.

As part of this extraordinary tasting experience, guests will have the rare opportunity to try Asombroso's ultra-luxurious \$2,000 tequila, all while enjoying freshly made chips, salsa, and other Mexican-inspired dishes. As a special memento, each guest will receive a mini bottle of Asombroso's Eros 9-Month Reposado to take home. This masterclass offers a one-of-a-kind opportunity to learn from a true tequila expert, taste some of the finest tequilas in the world, and enjoy a vibrant blend of culture, spirits, and flavors.

## Thursday, May 15 *Dine-Arounds*



### **Dine-Arounds**

### **Times Vary**

Prepare to embark on a gastronomic journey like no other, where each dining experience is a celebration of world-class cuisine, local flavors, and the rich culinary traditions that make Hawai'i a true paradise for food lovers. This year's dine-around offers an extraordinary selection of restaurants, each with its own unique theme and signature experience, curated to delight the senses and create unforgettable memories.

From the elegant fusion of Italian and Japanese techniques at La Bettola, to the exclusive luxury of truffle-infused dishes at Margotto Hawai'i, and the refined artistry of French-Japanese tasting menus at Mugen, every venue promises an evening of culinary excellence. Whether you're savoring the neo-classical French cuisine at Salon La Mer, experiencing the romantic refinement of Michel's at Colony Surf or indulging in the star-studded ambiance of Morimoto Asia Waikiki, you'll find that each restaurant offers a distinctive and a carefully crafted menu that reflects the spirit of aloha and the rich cultural tapestry of the islands.

As you explore these diverse dining experiences, you'll be treated to exquisite dishes, expertly paired wines, and the warm hospitality that defines the Chaîne des Rôtisseurs. Each location has been selected not only for its culinary offerings but for its ability to provide an intimate and memorable setting where you can connect with fellow members and celebrate the art of fine dining.

Join us for an evening where tradition meets innovation, and where the culinary artistry of renowned chefs is complemented by the breathtaking beauty of Hawai'i. Let the evening unfold with flavors that are as vibrant and diverse as the islands themselves.

*Transportation on your own.*

Thursday, May 15  
*Dine-Around*



## Salon La Mer

**5:15pm**

- 🌸 **Price:** \$750pp
- 🌸 **Capacity:** 12
- 🌸 **Event Theme:** “Redéfinir Haute Cuisine”
- 🌸 **Attire:** Hawaiian Cocktail, Elegant Evening style for ladies and dinner jackets for gentlemen, Chaîne ribbon for photos
- 🌸 **Location:** Halekulani Hotel at the Beach of Waikiki, 2199 Kalia Rd, Honolulu, HI 96815

**Signature Experience:** Salon La Mer at the Halekulani redefines haute cuisine with an exclusive culinary journey in one of Honolulu’s most prestigious dining venues. Nestled within the iconic Halekulani Hotel, this intimate dining space offers a setting where every detail, from the table linens to the lighting, has been curated to enhance the overall experience.

The evening begins with a festive L’Apéritif, where Lead Mixologist Tuda Greman will present a live liquid amuse featuring a signature cocktail specially created to commemorate the Grand Chapitre 2025. This personalized welcome drink sets the stage for an unforgettable evening of culinary delight.

The 7-course menu is a masterful blend of neo-classical French techniques infused with the vibrant flavors of Hawaii. Expect luxury items such as caviar and foie gras, as well as the finest local seafood. As a special touch, a Chariot De Fromage will be presented as part of the table service, followed by dessert and mignardises, offering a sweet conclusion to the evening.

Each dish will be expertly paired with premium wines curated by Sommelier Kevin Toyama, adding layers of depth and richness to the meal. In a nod to the exclusivity of the evening, a special wine from a private wine enthusiast will also be featured, further elevating this luxurious dining experience.

Held in the private Salon La Mer, located within the iconic La Mer restaurant at the Halekulani Hotel, Waikiki Beach, this exclusive event offers a serene yet sophisticated atmosphere. The intimate setting is ideal for those seeking a truly memorable fine dining experience.

Thursday, May 15  
*Dine-Around*



### Morimoto Asia Waikiki

5:30pm

- 🌸 **Price:** \$275pp
- 🌸 **Capacity:** 24
- 🌸 **Event Theme:** “The Starred Iron Chef”
- 🌸 **Attire:** Hawaiian Chic, Chaîne ribbons for photos
- 🌸 **Location:** Alohilani Resort, Waikiki Beach, 2490 Kalakaua Avenue, Honolulu, HI 96815

**Signature Experience:** Crafted by the world-renowned Iron Chef Masaharu Morimoto, Morimoto Asia Waikiki is a culinary destination that epitomizes the fusion of pan-Asian cuisine with modern sophistication. Chef Morimoto’s exceptional culinary artistry forms the centerpiece of this dining experience, making it a star-studded event reflective of his acclaimed status in the culinary world.

The evening will commence with a welcome cocktail, setting the tone for an extraordinary dining journey. Guests will indulge in a meticulously curated menu, with each course thoughtfully paired with a sake or wine flight, concluding with a special digestif. Staying true to the spirit of Morimoto Asia Waikiki, the meal will be served family-style, reflecting the communal essence of the cuisine and culture.

With sleek decor and floor-to-ceiling windows offering stunning views of the Waikiki beachfront, Morimoto Asia Waikiki provides a chic and stylish setting for an unforgettable dining experience. The event will be held in a private dining room, with seating for 24 guests, ensuring an exclusive and intimate dining experience.

Thursday, May 15  
*Dine-Around*



## Outrigger Canoe Club

6:00pm

- 🌸 **Price:** \$220pp
- 🌸 **Capacity:** 24
- 🌸 **Event Theme:** “The Gathering Place”
- 🌸 **Attire:** Aloha attire, Chainé Ribbon for Photos
- 🌸 **Location:** Outrigger Canoe Club, 2909 Kalākaua Ave, Honolulu, HI 96815

**Signature Experience:** The Outrigger Canoe Club, founded in 1908, boasts breathtaking views from the moment you step into our Lobby and throughout our dining areas. Here, guests will enjoy mouthwatering culinary creations in our exclusive oceanfront dining room, where the unforgettable atmosphere fosters lasting memories.

Led by our Executive Chef Brandon Lee, a graduate of the Culinary Institute of the Pacific and former Chef de Cuisine at the James Beard-nominated restaurant, The Pig and the Lady, guests will embark on a culinary journey through the diverse influences that shape Hawaiian Regional Cuisine. This evening, you'll relish vibrant Asian flavors that are expertly crafted with locally sourced ingredients and modern techniques.

For the first time, visitors to Hawaii will have the opportunity to experience our beautiful islands' culinary treasures like never before. Join us for an unforgettable dining experience at the Outrigger Canoe Club that you will cherish long after your visit.

Thursday, May 15  
*Dine-Around*



MICHEL'S

## Michel's at Colony Surf

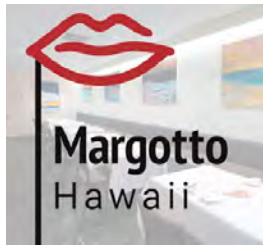
6:15pm

- 🌸 **Price:** \$345pp
- 🌸 **Capacity:** 10
- 🌸 **Event Theme:** "Romantic Gold Coast Flair"
- 🌸 **Attire:** Hawaiian Cocktail
- 🌸 **Location:** Michel's at Colony Surf, 2895 Kalakaua Avenue, Honolulu, HI 96815

**Signature Experience:** Michel's at the Colony Surf is a Honolulu landmark, renowned for its timeless elegance and unparalleled oceanfront dining. This classic French restaurant offers a romantic setting where guests can enjoy the finest French cuisine while taking in panoramic views of the Pacific Ocean. The menu is a celebration of French culinary tradition, featuring signature dishes like Lobster Bisque à la Michel's, filet mignon Rossini with foie gras and truffle Madeira sauce, and the spectacular Cherry Jubilee prepared tableside.

The "Romantic Gold Coast Flair" theme encapsulates the luxurious essence of an evening spent on Oahu's Gold Coast, where exquisite cuisine meets breathtaking views. Michel's is the perfect choice for an intimate, romantic dinner or special celebration. The setting's intimate and grand ambiance is enhanced by the gentle waves and the beauty of Hawaii's natural surroundings, making it a truly unforgettable dining experience. As noted by Lifestyles of the Rich and Famous, Michel's is regarded as "the most romantic restaurant in the world." This event will be held in the private dining room, offering seating for 10 guests, with an oceanfront view.

Thursday, May 15  
*Dine-Around*



## Margotto Hawai'i

6:30pm

- 🌸 **Price:** \$525pp
- 🌸 **Capacity:** 22 people
- 🌸 **Event Theme:** "Tadakimasu"
- 🌸 **Attire:** Hawaiian Cocktail
- 🌸 **Location:** Margotto Hawaii, 514 Piikoi Street, Honolulu, HI 96814

**Signature Experience:** Margotto Hawai'i offers a luxurious and truffle-centric dining experience, blending French and Japanese fine dining in an exclusive setting. As the first Krug ambassador truffle-centric restaurant in Hawaii, Margotto is a must-visit for those seeking a decadent culinary journey. The evening begins with a glass of Krug Champagne paired with Caviar Monaka, setting the tone for a night of opulent flavors.

Executive Chef Shiori Okuya crafts seasonal menus that showcase hyper-fresh ingredients flown in from Japan and locally sourced. Dishes such as truffle risotto and wagyu beef with truffle sauce are prepared with meticulous precision, reflecting the chef's mastery in blending Japanese precision with French culinary artistry. The evening's premium wine pairing, curated by Sommelier Lee Kamimura, elevates the experience, adding a sophisticated layer to the flavors presented in each course.

The ambiance at Margotto is both sophisticated and discreet, with the intimate setting offering a perfect view of the open kitchen, where guests can observe Chef Shiori Okuya in action. The evening's theme, "Tadakimasu", reflects the Japanese tradition of expressing gratitude before a meal, setting the tone for a night of culinary appreciation and excellence.





The event will take place in the entire restaurant, with a private main dining room and views of the open kitchen, allowing guests to witness the culinary mastery of Chef Shiori Okuya.

Thursday, May 15  
*Dine-Around*



  
**threadfin**  
BISTRO

**Threadfin Bistro by Owner and Executive Chef Jason Kiyota 6:30pm**

-  **Price:** \$245pp
-  **Capacity:** 20
-  **Event Theme:** “Awakening of the Intuitive Senses”
-  **Location:** 1016 Kapahulu Avenue Ste 140, Honolulu, HI 96816

Threadfin Bistro is Honolulu’s newest hidden gem, offering a dining experience that promises to engage and delight the palate. Under the expert guidance of Owner and Executive Chef Jason Kiyota, this evening’s theme, “*Awakening of the Intuitive Senses*”, takes guests on a journey through five exquisite courses, each crafted to stimulate the senses.

The meal begins with a liquid amuse accompanied by champagne, setting the stage for the sensory exploration that follows. Highlights of the menu include Kona Abalone in Cognac Butter, a dish that exemplifies the delicate balance of flavors; Day Boat fresh catch, bringing the ocean’s bounty directly to your plate; and the succulent Delicious Duck, a true testament to the chef’s mastery. Each course is perfectly paired with carefully selected wines, enhancing the flavors and elevating the dining experience to new heights.

The contemporary and stylish atmosphere at Threadfin provides the perfect backdrop for both casual and formal gatherings, making it an ideal venue for those seeking a modern twist on Pacific Rim cuisine deeply rooted in Hawaiian culinary traditions.

Thursday, May 15

## Dine-Around



## LA BETTOLA

### La Bettola by Chef Tsutomu Ochiai at Alohilani Resort Waikiki Beach

6:30pm

- 🌸 **Price:** \$215pp
- 🌸 **Capacity:** 18
- 🌸 **Event Theme:** “Idda Meets Pele”
- 🌸 **Attire:** Hawaiian Chic
- 🌸 **Location:** Hotel lobby, first floor of Alohilani Resort Waikiki Beach; wheelchair accessible

**Signature Experience:** La Bettola offers a fusion dining experience unlike any other in Waikiki, combining the refined artistry of Italian cuisine with the meticulous precision of Japanese techniques. Under the expert guidance of Chef Tsutomu Ochiai, a Tokyo-based culinary master and recipient of the prestigious Yellow Ribbon award from the Emperor of Japan, guests will embark on a culinary journey celebrating the fiery spirit of both Italy and Hawaii. The event theme, “Idda Meets Pele,” symbolizes the bold, passionate flavors of Italy encountering the volcanic energy of Hawaii, merging in an unforgettable dining experience.

Nestled within the Alohilani Resort Waikiki Beach, this intimate setting for 18-20 guests will showcase signature dishes such as the renowned Spaghetti Ai Riccio di Mare, a famed uni pasta prepared with Chef Ochiai’s secret sauce, paired with Tenuta Delle Terre Nere, Etna Bianco, Mt Etna, Sicily. Additionally, the Braised Angus Beef Cheek, braised in a red wine reduction sauce, will be paired with 2016 Tin Cross Reserve Cabernet Sauvignon, Pine Mountain, Sonoma. Each course is crafted to reflect Chef Ochiai’s renowned attention to detail, marrying texture, flavor, and presentation into a harmonious symphony.

Upon arrival, guests will be greeted with a Komo Mai liquid amuse toast, featuring IDDA Etna Bianco from Sicily, setting the tone for a night of refined indulgence. The wine pairings, expertly curated by Master Sommelier Roberto Viernes, will complement each dish, highlighting the fusion of Italian wines with dishes that balance the best of both culinary traditions.

The event takes place in the private dining room of La Bettola, located on the first floor of the Alohilani Resort Waikiki Beach. The room features a large aquarium window, providing stunning views for photo opportunities and a serene backdrop for the dining experience. The location is fully wheelchair accessible.

Thursday, May 15  
*Dine-Around*



## Mugen at Espacio

6:45pm

- 🌸 **Price:** \$345pp
- 🌸 **Capacity:** 24
- 🌸 **Event Theme:** “Mugen Infinity”
- 🌸 **Attire:** Hawaiian Cocktail
- 🌸 **Location:** Mugen Waikiki Restaurant at Espacio, The Jewel of Waikiki, 2452 Kalakaua Avenue, Honolulu, Hawaii 96815

**Signature Experience:** Mugen at Espacio offers an unparalleled dining experience that blends French and Japanese culinary techniques in a refined and exclusive setting. Specializing in a meticulously crafted multi-course tasting menu, Mugen’s cuisine is centered on hyper-seasonal and local ingredients, thoughtfully selected by Executive Chef Colin Sato in collaboration with Pastry Chef Jamon Harper.

Each dish is a masterpiece, presented with precision and creativity, making the evening a culinary symphony. The five-course menu is accompanied by an all-French wine pairing selection curated by Sommelier Douglas Preisel. This sophisticated pairing elevates the dining experience, creating a seamless harmony between the dishes and the wines.

The ambiance at Mugen is one of understated elegance, with an intimate setting that ensures the focus remains on the culinary journey. Guests begin their evening with a Rosé welcome Champagne toast on the oceanfront terrace, offering stunning views of Waikiki and the sunset, before being escorted to the dining room for the main event.

For those seeking an unforgettable and luxurious dining experience, Mugen at Espacio is the ideal destination.

Rosé welcome Champagne toast served on the oceanfront terrace, overlooking Waikiki, the ocean, and the sunset. Dinner is then served in Mugen’s private dining area, ensuring an exclusive and intimate experience.

Friday, May 16  
*National Council Meeting*



**2025 National Council Meeting**

**8:00am-10:45am**

All National Council members are requested to attend the 2025 National Council Meeting hosted by the Board of Directors. Please RSVP when registering.


Friday, May 16

*Seminar*



## Celebrate National Mimosa Day!

**11:00am-12:00pm**

 **Price:** \$125pp

### **A Morning Toast: The Art of the Mimosa and Hawaii's Iconic Fruits**

Celebrate National Mimosa Day at the Grand Chapitre with a vibrant and interactive morning that combines the art of the mimosa with the rich flavors of Hawaii's iconic fruits. Guided by an expert, you'll sip your way through a curated selection of mimosas, from the classic orange to tropical variations featuring pineapple, mango, lilikoi (passion fruit), and more. Discover the stories behind these fruits—the hospitality of pineapple, the sweetness of mango, and the tanginess of lilikoi—as you explore their cultural significance and culinary versatility.

Multiple stations will feature unique mimosa creations paired with fresh tropical fruits, while a central DIY station allows you to craft your own signature blend. Executive Chef Jordan will present a culinary demonstration, sharing creative ways to showcase these vibrant fruits in your own kitchen. With every sip and bite, you'll gain a deeper appreciation for the flavors of Hawaii and the joy of island-inspired indulgence.

Friday, May 16

## Excursion



### Catamaran

12:45pm-2:45pm

🌸 Price: \$145pp

🌸 Capacity: 45

#### Maita'i Catamaran Excursion: Fun Meets Excellence

At the Chaîne's Grand Chapitre, immerse yourself in a quintessential Hawaiian experience aboard the Maita'i Catamaran—where adventure, sightseeing, and celebration converge. Named after the Tahitian word for "excellence," the Maita'i delivers just that—and you'll call it pure fun.

Set sail on this state-of-the-art, twin-hulled, 45-foot vessel, inspected and certified by the United States Coast Guard for the utmost safety. The catamaran boards directly from the beach, so you'll step aboard with ease, greeted by the warm aloha spirit of the outstanding Maita'i crew. Technically skilled and endlessly entertaining, they'll keep the energy lively and your laughter flowing.

Cruise the stunning waters off Waikiki Beach, with the majestic Diamond Head and the glittering Honolulu skyline as your backdrop. Feel the trade winds in your hair and the sun on your skin as the catamaran glides over the swells, creating an unforgettable 90-minute ocean adventure.

Enjoy an exciting Bento Box and open bar with a delightful selection of Mai Tais, beer, champagne, wine, juices, and soft drinks while the Bose sound system fills the air with the rhythms of the islands. Kick back, relax, and let the magic of Waikiki envelop you. And no worries—a convenient onboard restroom ensures all your needs are met.

Whether you're soaking in the scenery, sipping a cocktail, or dancing to island beats, the Maita'i Catamaran excursion is your ticket to paradise—a perfect complement to the Grand Chapitre's luxurious lineup.

# Friday, May 16 *Seminar*



## Spice Up Your Life Seminar

1:30pm-2:30pm

🌸 Price: \$125pp

🌸 Capacity: 20

### Spice Up Your Life: A Culinary Journey Through Hawaiian Treasures

Indulge in the vibrant flavors of Hawaii with a unique two-part tasting experience designed to tantalize your taste buds and elevate your culinary repertoire. This journey begins with renowned culinary artist Kai Cowell taking center stage to showcase the magic of Hawaiian spices. Dive into a savory tasting adventure featuring four meticulously selected spices—Alaea Salt, Hawaiian Spice, Kona Coffee, and Pele's Fire that are integrated into a signature dish of curried fried rice with cranberries and local mangoes- in season! (recipe in her award winning cookbook).

And...Chilled local cucumber (Ho Farms) soup; carefully infused to create a delicious savory treat

With engaging stories, expert insights, and personal anecdotes, Kai will guide guests through the origins and uses of these sacred seasonings, culminating in a flavorful exploration of Hawaii's culinary heritage.

Then the journey transitions to the sweeter side with Tim L. Jones, who will delve into the fascinating origins of Hawaiian chocolate. Guests will savor two artisanal cookies—Dark Chocolate Tart Cherry Oatmeal and Pistachio Lemon Basil Shortbread—expertly crafted to highlight the rich flavors of award-winning Hawaiian chocolate. Each treat is meticulously paired with fine wine or bubbly, enhancing the semi-sweet tasting experience. Pre-poured wines and elegant pairing cards will guide attendees through the perfect symphony of flavors. To commemorate this exceptional seminar, participants will leave with a beautifully curated gift: a signed cookbook by Kai Cowell and a box of mixed cookies, ensuring the essence of Hawaiian culinary treasures lingers long after the event.

Friday, May 16

## Seminar



### Friends of the Foundation Tasting Seminar

3:00pm-4:30pm

🌸 **Price:** Complimentary for Foundation Friends; \$95 for Non-Foundation Friends

🌸 **Capacity:** TBD

#### Led by Master Sommelier Patrick Okubo

Join us for an enriching and educational seminar spearheaded by the esteemed Master Sommelier Patrick Okubo. This seminar celebrates the art of wine appreciation while supporting the Chaîne des Rôtisseurs Foundation's efforts in education, scholarships, and the advancement of culinary and hospitality excellence.

Our Chaîne members will receive a hands-on tasting guide designed to deepen their understanding and enjoyment of wine. This comprehensive session blends education and engagement, catering to wine enthusiasts of all levels.

Patrick will guide us through these key learning objectives

**Identifying Popular Grapes:** Discover the characteristics of the world's most popular grape varieties with a blind tasting of red and white varieties.

**New vs. Old World Wines:** Learn to distinguish between the stylistic differences of wines from traditional Old World regions and innovative New World producers.

**Regional Nuances:** Explore how geography, climate, and terroir influence the flavor profile of wines.

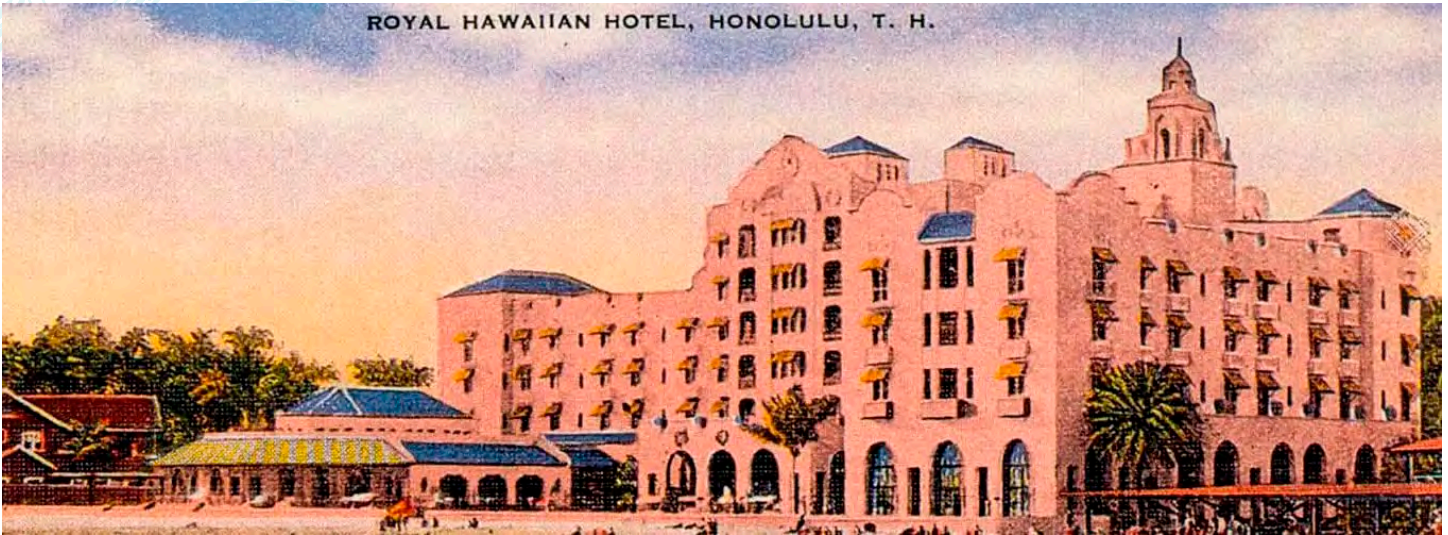
**Understanding Vintage:** Delve into the significance of the year on the bottle and how it impacts the wine's quality and flavor.

This seminar is a perfect opportunity for wine lovers to deepen their appreciation, expand their palate, and connect with a community of like-minded enthusiasts. Whether you're a novice or an aficionado, you'll leave with valuable knowledge.

As a Friend of the Foundation, you will receive many benefits including free access to this special seminar. If you would be interested in becoming a Foundation Friend, please contact the National Office.

Friday, May 16

*Tour*



## Pre-"Celebration Dinner" Tour of the Pink Palace

5:30pm-6:30pm

Enhance your evening at the Royal Hawaiian by reserving your place on the first 5:30 PM shuttle, which offers those members an exclusive Docent-Led Tour of the historic "Pink Palace of the Pacific." Delve into the hotel's rich heritage, architectural splendor, and storied past before the dinner festivities commence. This unique opportunity provides a deeper appreciation of one of Waikiki's most iconic landmarks and not to be missed. Shuttle Service Begins @ 5:30

*NOTE: You must be registered for the Celebration Dinner in order to attend this tour.*

# Friday, May 16

## *Celebration Dinner*



### **“Celebration Dinner” at the Pink Palace**

**6:30pm-10:00pm**

- 🌸 **Price:** \$395pp
- 🌸 **Location:** Royal Hawaiian Hotel; transportation included
- 🌸 **Theme:** 1940's/50's, Pop Century with the Chaîne
- 🌸 **Attire:** Revisit the 1940s-1950s—think chic tropical prints, classic vintage flair, and, of course, your ribbons for a splash of elegance. Let's bring back the optimism and style of this historic time with a modern twist!

Kick off your evening at the iconic Royal Hawaiian Hotel, also known as the Pink Palace of the Pacific. Join us for an exclusive, docent-led tour at 5:30 PM, where you'll be guided through the hotel's rich history, architectural grandeur, and storied past. This unique experience will take you through the hotel's legacy, from its early days as a haven for steamship tourists to its role as a WWII rest-and-recreation center, offering a deeper understanding of one of Waikiki's most beloved landmarks.

Since opening in 1927, the Royal Hawaiian has symbolized luxury and elegance, welcoming royalty, celebrities, and dignitaries from around the world. Nestled on the shores of Waikiki Beach, its stunning pink facade continues to captivate visitors. Whether you're exploring its historic halls or taking in the beautiful surroundings, the Pink Palace remains a cherished icon, and we are thrilled to celebrate this special event in such a legendary setting.

Don't miss this opportunity to immerse yourself in the fascinating legacy of this remarkable hotel before dinner begins!

Take a step back into the Golden Age of Radio and relive the vibrant energy of the 1940s and 1950s. The night will be filled with the joy, optimism, and excitement of this unforgettable era, all while honoring the future that the Chaîne continues to build together.

Set against the stunning backdrop of the Royal Hawaiian Resort, this celebration promises to transport you to a time of elegance and glamour. The hotel's historic charm adds a touch of nostalgia as we come together under the Hawaiian stars.

The entertainment for the evening is designed to bring the 1940s and 1950s to life, with lively performances inspired by the music, dance, and spirit of the time. Expect delightful surprises, with an interactive show that's sure to entertain. And who knows? You may even catch a glimpse of the King of Rock 'n' Roll himself making a cameo!

This Celebration will honor our Baillis, cherished Chaîne members, volunteers, and the many industry professionals who support us. With good food, great company, and unforgettable entertainment, you're in for an evening filled with memories that will last a lifetime.

Saturday, May 17  
*Bailli Training & Mastermind Session*



**Bailli Training and Mastermind Session**

**8:00am-10:30am**

A training forum has been developed to help Baillis, local officers and provincial officers with the intricacies and details of the various programs of the Chaîne. These programs include the Société Mondiale du Vin, Jeunes Sommeliers Competition, the Culinary Program & Jeunes Chefs Rôtisseurs (JCR) Competition, the Chaîne Foundation, L'Académie Brillat-Savarin and the general practices of Bailliage Management, inductions and the use of the back-office and reporting system. Our goal is to assist you with your questions and to make your life easier by running and growing your Bailliage. Please join us for this informative discussion and training program.

Then the Mastermind forum will begin. The goal for this Bailli Forum is to provide a helpful and informative experience that will help each officer's prospective Bailliage but will be a great experience as well. Baillis will be provided questions where discussions will arise amongst Baillis so that you can learn from each other. This has been an effective tool for Baillis and well received. Experience something new and have fun with your fellow Baillis. Please join us for this fantastic and structured exchange of ideas.

Saturday, May 17

## Excursion



### Iolani Palace

10:00am-12:30pm

🌸 Price: \$145pp

🌸 Capacity: 60

**About the Venue:** Built in 1882 by King Kalakaua, Iolani Palace was the home of Hawaii's last reigning monarchs and served as the official royal residence and the residence of the Kingdom's political and social life until the overthrow of the monarchy in 1893. With a Docent, you will take a very special tour of the Palace where you will be taken beyond the stanchions to look up close at the dining room.

Afterwards, you will be escorted to another building where our curatorial staff will share with you artifacts that could include palace menu(s), a champagne bucket by Mumm that is the only one known in existence today, silver ware, etc. These are items people usually do not have a chance to see close up.

A tour of Iolani Palace in Honolulu, Hawaii, offers a fascinating glimpse into the history of Hawaii's monarchy and its rich cultural heritage. As the only official royal residence in the United States, Iolani Palace served as the home of the Hawaiian Kingdom's last two reigning monarchs: King Kalākaua and his sister and successor, Queen Lili'uokalani.

Upon entering the palace grounds, you are immediately struck by the grandeur of the Italian Renaissance-style architecture designed to rival European palaces. The tour typically begins at the grand staircase, carved from Hawaiian koa wood, leading up to the second floor. As you ascend, a guide might share stories about King Kalākaua, who was known as the "Merrie Monarch" for his love of music, arts, and culture, and who also modernized the palace by installing electric lights, telephones, and indoor plumbing. The first floor includes the ceremonial areas, such as the Throne Room, where royal events, including coronations, balls, and receptions, were held. The room's rich red and gold décor is impressive, with the original thrones on display. The Blue Room, used for informal audiences, features royal portraits and elegant furnishings. You'll also visit the State Dining Room, where lavish banquets were hosted.

On the second floor, you'll explore the private quarters of the royal family. Here, you may feel a sense of poignancy as you learn about Queen Lili'uokalani's house arrest in a small corner room after the monarchy was overthrown in 1893. The quilt she made during this time is often displayed, a symbol of her resilience and spirit. Throughout the tour, you'll see many artifacts, including royal regalia, jewelry, and historical documents. The guides often weave in tales of Hawaii's unique monarchy, its international diplomacy, and the cultural revival that King Kalākaua championed. The palace is surrounded by meticulously landscaped gardens, where you can enjoy the beauty of the grounds and the serenity of the space. Some tours also include visits to the nearby Barracks and the Royal Tombs, providing further insights into the royal family's history and legacy. The experience at Iolani Palace is a moving and immersive journey through Hawaii's royal past, offering a deep appreciation for its history, culture, and the dignity of its monarch.

**Saturday, May 17**

## *Seminar*


### **Pick Your Poison and/or Love Your Libations**

**1:30pm-3:30pm**

The Grand Chapitre's "Pick Your Poison" seminars offer a curated selection of tasting experiences, each paired with delightful pupus (Hawaiian appetizers). These seminars provide an immersive and educational journey through different beverages from around the world.

**2 Choices** (*Select 1 only*)

#### **Mai Tai's** (45 Members)

 **Price:** \$125pp

Dive into the world of tiki with a Mai Tai Masterclass that celebrates the rich history and tropical flavors of this iconic cocktail. Led by a skilled mixologist, participants will explore the origins of the Mai Tai, its evolution in cocktail culture, and the secrets behind crafting the perfect balance of rum, lime, orgeat, and orange liqueur.



#### **Vodkapalooza** (20 Members)

 **Price:** \$175pp

Join us for Vodkapalooza, a captivating "blind" vodka tasting seminar hosted by Lifetini. Embark on a global journey through the world of vodka, sampling six selections from different countries, the cultural stories behind each bottle. Each vodka is crafted from distinct base ingredients such as wheat, corn, or grapes. To add to the excitement, participants will put their newfound knowledge to the test with a lighthearted vodka quiz, making the event both entertaining and rewarding.

As you savor the vodkas, enjoy gourmet pairings that include ethnic treats and premium caviar, perfectly complementing each pour. Vodkapalooza is more than just a seminar—it's an opportunity to refine your palate, deepen your appreciation for vodka, and share laughs with fellow participants in a relaxed and vibrant setting.

Whether you're a vodka connoisseur or just looking for a memorable experience, Vodkapalooza promises fun, flavor, and a dash of friendly competition.

**Saturday, May 17**  
*Induction and Gala Dinner*



**Chaîne Induction & Gala Dinner**

**5:00pm-9:45pm**

🌸 **Price:** \$425pp

🌸 **Attire:** Formal Attire with Ribbons

**A Night of Elegance: A Monarch Ball ... The Gala**

Prepare to be swept away into a world of unparalleled glamour as the Chaîne des Rôtisseurs celebrates its 75th Anniversary amid the breathtaking beauty of Hawaii.

The Grand Ballroom, adorned in shimmering gold and radiant diamonds, becomes a luxurious canvas honoring Hawaii's royal heritage and the global prestige of the Chaîne. Inspired by the resplendent gatherings of King David Kalākaua and Queen Lili'uokalani, Hawaii's last reigning monarchs, whose grand soirées showcased cultural sophistication and international allure, our Gala reflects the same spirit of refined artistry and gracious hospitality. Guests will be transported to a realm where the essence of Aloha harmonizes with the prestige of the Chaîne, creating a truly exquisite experience.

The evening begins with the Induction Ceremony, one of the most joyful and memorable traditions for our Chaîne members. This cherished occasion welcomes new friends into our esteemed international organization, celebrating the camaraderie and fellowship that define the Chaîne.

Following the ceremony, the Gala reception and dinner crescendo into a spectacular evening epitomizing luxury. Guests will savor a menu crafted with precision and artistry, from the delicate decadence of Mini Osetra Caviar Toast to the indulgent richness of Filet of Beef with Ali'i Mushroom-Red Onion Compote. The ballroom shimmers with opulence as the sounds of a live big band fill the air, inviting all to immerse themselves in the rhythm of the night.

As the final notes play and the evening drifts into memory, this event will remain a brilliant reflection of Hawaii's charm and the Chaîne's enduring excellence.

REGISTRATION ~ PAGE 1

Please send completed 3-page form by email, fax or mail to: Confrérie de la Chaîne des Rôtisseurs  
 Address: 285 Madison Avenue· Madison, NJ 07940-1099  
 Email: [chaine@chaineus.org](mailto:chaine@chaineus.org) • Phone: (973) 360-9200 • Fax: (973) 360-9330

|               |                            |
|---------------|----------------------------|
| NAME          | RANK/BAILLIAGE             |
| EMAIL ADDRESS | SPOUSE/GUEST               |
| PHONE         | SPOUSE/GUEST RANK/BAILLIAG |

| WEDNESDAY, MAY 14, 2025 |               |  |         |         |        |
|-------------------------|---------------|--|---------|---------|--------|
| DATE                    | TIME          | EVENT  | #GUESTS | COST PP | AMOUNT |
| May 14                  | 9:00am-2:00pm | USS Missouri Tour and Wine Lunch on the Historic Fantail |         | \$250   |        |
| May 14                  | 6:00pm-9:00pm | Welcome Night Ho'olaule'a                                |         | \$240   |        |

| THURSDAY, MAY 15, 2025 |                |   |             |               |        |
|------------------------|----------------|---|-------------|---------------|--------|
| DATE                   | TIME           | EVENT   | # OF GUESTS | COST PP       | AMOUNT |
| May 15                 | 7:00am-3:00pm  | Royal Hawaiian Golf Course (\$225; \$75 for club rentals)                       |             | Pay at Course |        |
| May 15                 | 8:15am-12:30pm | Visit to the Bishop Museum and Lunch (Max of 40)                                |             | \$145         |        |
| May 15                 | 12:00pm-3:00pm | Cooking with Chef Eric (Max of 12)  |             | \$150         |        |
| May 15                 | 11:30am-1:30pm | Atlantis Submarine Adventure (Max of 55)  |             | \$245         |        |
| May 15                 | 2:00pm-3:30pm  | Tequila Masterclass Featuring Asombroso (Max of 20)                             |             | \$175         |        |
| May 15                 | 5:15pm         | Salon La Mer (Max of 12)  |             | \$750         |        |
| May 15                 | 5:30pm         | Morimoto Asia Waikiki at the Alohilani Resort Waikiki Beach (Max of 24)         |             | \$275         |        |
| May 15                 | 6:00pm         | Outrigger Canoe Club (Max of 18)  |             | \$220         |        |
| May 15                 | 6:15pm         | Michel's at Colony Surf (Max of 10)   |             | \$345         |        |
| May 15                 | 6:30pm         | Margotto Hawai'i (Max of 22)  |             | \$525         |        |
| May 15                 | 6:30pm         | Threadfin Bistro by Owner and Executive Chef Jason Kiyota (Max of 20)           |             | \$245         |        |
| May 15                 | 6:30pm         | La Bettola by Chef Tsutomu Ochiai at Alohilani Resort Waikiki Beach (Max of 18) |             | \$215         |        |
| May 15                 | 6:45pm         | Mugen at Espacio (Max 24)   |             | \$345         |        |

| FRIDAY, MAY 16, 2025 |                 |  |             |             |        |
|----------------------|-----------------|--|-------------|-------------|--------|
| DATE                 | TIME            | EVENT  | # OF GUESTS | COST PP     | AMOUNT |
| May 16               | 8:00am-10:45am  | 2025 National Council Meeting  |             | N/C         |        |
| May 16               | 11:00am-12:00pm | Celebrate National Mimosa Day!   |             | \$125       |        |
| May 16               | 12:45pm-2:45pm  | Catamaran Excursion (Max of 45)  |             | \$145       |        |
| May 16               | 1:30pm-2:30pm   | Spice Up Your Life Seminar (Max 20)  |             | \$125       |        |
| May 16               | 3:00pm-4:30pm   | Friends of the Foundation Blind Wine Tasting<br>(Complimentary for Foundation Friends) |             | \$95/Non FF |        |
| May 16               | 5:30pm-6:30pm   | Pre-Dinner Historic Tour of the Pink Palace (for "Celebration" attendees only)         |             | N/C         |        |
| May 16               | 6:30pm-10:00pm  | "Celebration Dinner" at the Pink Palace  |             | \$395       |        |

| SATURDAY, MAY 17, 2025 |                 |  |             |                |        |
|------------------------|-----------------|--|-------------|----------------|--------|
| DATE                   | TIME            | EVENT  | # OF GUESTS | COST PP        | AMOUNT |
| May 17                 | 8:00am-10:30am  | Bailli Training and Mastermind Session   |             | N/C            |        |
| May 17                 | 10:00am-12:30pm | Iolani Palace Tour (Max 60)  |             | \$145          |        |
| May 17                 | 1:30pm-3:30pm   | Pick Your Poison and/or Love Your Libations (Choose 1)<br><input type="checkbox"/> Mai Tai's (Max of 45) \$125<br><input type="checkbox"/> Vodkapalooza (Max 20) \$175 |             | \$125<br>\$175 |        |
| May 17                 | 5:00pm-9:45pm   | Chaîne Induction and Gala Dinner   |             | \$425          |        |

*By way of participating in a Chaîne activity, members and guests grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.*

*continued*

REGISTRATION ~ PAGE 2

Please send completed 3-page form by email, fax, or mail to: Confrérie de la Chaîne des Rôtisseurs  
 Address: 285 Madison Avenue· Madison, NJ 07940-1099  
 Email: [chaine@chaineus.org](mailto:chaine@chaineus.org) • Phone: (973) 360-9200 • Fax: (973) 360-9330

NAME \_\_\_\_\_ SPOUSE/GUEST \_\_\_\_\_

| EVENT TOTAL |  |                                     |
|-------------|--|-------------------------------------|
| May 14-17   |  | TOTAL FOR ALL EVENTS:               |
| May 14-17   |  | Registration fee \$95.00 per person |
|             |  | TOTAL EVENT AND REGISTRATION FEE    |

PLAN ON BEING INDUCTED OR PROMOTED?

If you or your spouse/guest wish(es) to be inducted or promoted at the Saturday, May 17 at the Gala Induction, please provide the following information:

YOUR NAME \_\_\_\_\_ CURRENT RANK \_\_\_\_\_ PROPOSED RANK \_\_\_\_\_  
 SPOUSE/GUEST NAME \_\_\_\_\_ CURRENT RANK \_\_\_\_\_ PROPOSED RANK \_\_\_\_\_

HOTEL ACCOMMODATIONS — ALOHILANI HOTEL

Hotel reservations should be made on your own. [CLICK HERE](#) to access Chaîne special rates. Use the code word CHAÎNE when booking. The Chaîne has contracted hotel nights from May 12-19.

PAYMENT AND CANCELLATION POLICY

**Credit Card Payment – Visa or MasterCard only!**  
 Payment in full is required if paying by credit card. Please print.

NAME ON CARD \_\_\_\_\_  
 CARD NUMBER \_\_\_\_\_  
 EXP. DATE (MM/YY) \_\_\_\_\_ CVV CODE \_\_\_\_\_  
 BILLING ADDRESS \_\_\_\_\_  
 SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

Cancellation must be in writing. Notice received before April 30th will be subject to a \$150 per person cancellation fee. Because of our contractual obligations to the hotels, restaurants, tour operators and other purveyors, no refunds are possible after April 30th.

\_\_\_\_\_  
 SIGNATURE DATE  
 I have read and understand the Chaîne cancellation policy stated above. Also, I am fully aware that I am faxing or emailing this registration.

CONFIRMATION

You will be provided with a confirmation of your reservation via email, so please make sure to provide your correct email address. DO NOT assume your reservation has been established until you receive an email confirmation from the Chaîne National Administration Office. If you have not received your confirmation email by April 30, 2025, please contact the Chaîne National Office.

SPECIAL DIETARY RESTRICTIONS: ALLERGIES OR MEDICAL RESTRICTIONS ONLY

Please understand that by the very nature and size of our events, we cannot always accommodate food preferences. If you have any food allergy or medical restriction, please provide the following information:

NAME \_\_\_\_\_ ALLERGY/RESTRICTION \_\_\_\_\_  
 SPOUSE/GUEST NAME \_\_\_\_\_ ALLERGY/RESTRICTION \_\_\_\_\_