

Community Newsletter



happy holidays

Aloha & Happy December, Kai Makani 'Ohana!

Please review the latest updates, events, and important information for the community.

Whether you're a long-time resident or a new neighbor, I hope this newsletter helps you stay connected, informed, and engaged with everything happening in your beautiful community and throughout the island!

Please don't hesitate to call, text, email or stop by the office to visit!

Daily Office Hours:

Monday - Friday | 8 am - 12 pm

Office Closed:

December 24th - 26th

January 1st

In this newsletter
you can expect:

Intro

House Rules

Notes from the
Board

Reminders +
Announcements

December on
Maui

December
Recipe



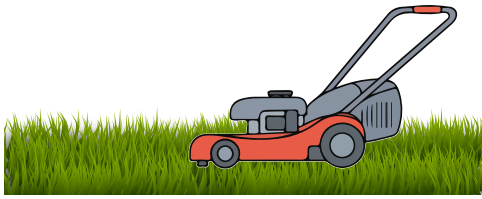
House Rules & Reminders

Please remember that the House Rules are designed to help maintain our property values, provide a safe environment for our residents, assure our compliance with state, county, and federal laws as well as with our defining documents (Declaration and By-laws) and to promote a sense of cooperation, civility, and genuine community among owners and residents. Whenever a House Rule is violated, it usually affects someone else in the community and/or risks the safety of others. All owners at Kai Makani agree to abide by the House Rules before purchasing a property. This includes agreeing to inform and take responsibility for the actions of guests and tenants, should they rent their apartment. All fines are issued to owners, not to guests or tenants. Below are reminders of *some* of the community's house rules:

- Guests staying over 48 hours must register with the Site Manager.
- Registered guests can use pool & gym without a resident present but cannot bring their own guests.
- Nonregistered guests must have a resident with them to use the pool and gym.
- Everyone, including guests, must shower prior to entering the pool or spa.
- Quiet hours are 10 pm - 8 am. Pool hours are 8 am - 9 pm.
- Gym hours are 5 am – 9 pm (*gym is closed from 7:30 am – 8:00 am M-F for cleaning*).
- Smoking is not permitted on lanais.
- Grilling is not permitted on any lanai or within 10' of any structure – FIRE CODE \$1,000 fine.
- Speed limit on property is 10 mph. Additionally, reckless driving on property is against the House Rules and endangers other residents. Please drive carefully.
- Parking: Trucks and other large vehicles: Commercial trucks (bearing commercial license plates) will be required to park at the back of the property in PERMIT spaces near the car wash. No part of any parked vehicle may extend over the sidewalk for accessibility and safety reasons. If a vehicle's length causes it to extend beyond the painted lines of the parking stall, the vehicle must be parked in PERMIT spaces near the car wash. Vehicles may not be backed into parking spaces.
- Bikes: Bikes can only be carefully ridden on property to enter or exit Kai Makani. They cannot be ridden around the property for any other reason due to insurance and safety concerns. Electric scooters cannot be used anywhere on property, also for safety and insurance concerns. This does not apply to scooters or electric wheelchairs used for mobility of injured or disabled persons.
- Cars can only be washed in the car wash area.
- Please break down your boxes when disposing of them in the cardboard recycling at the back of the complex.
- Please be aware that second floor noise, especially hard walking, jumping, running, moving furniture, etc. can be heard on the first floor. As a courtesy, please refrain from vacuuming and other noisy activities upstairs during quiet hours. It is a violation of our Bylaws and House Rules to make excessive noise.
- Electric cars cannot be plugged into existing electric outlets anywhere on the property.
- Furniture or objects on lanais that draw attention in a way that disrupts the aesthetics of the community are not allowed. This includes towels and wet bathing suits.

Please inform your guests of all rules. You can find a link to the house rules and other public documents on our website, at www.kaimakani.net.

Mahalo!



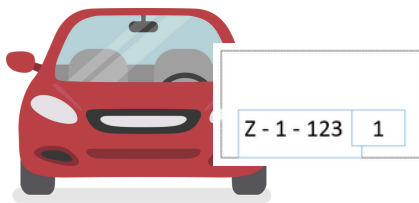
Landscape Request Protocol

As a reminder, please continue to address any concerns, requests, etc regarding property landscaping to the Site Manager. Feel free of course to say hello to the lovely MCL workers but avoid dictating or giving directions to them as we need to follow a protocol of work orders. Mahalo!



BBQ Grill Courtesy

Please remember to thoroughly clean the grill after each use. Kindly scrape off any food debris using the attached brush and lightly wipe down the surfaces so the next resident can enjoy a clean cooking space. Mahalo for helping keep our shared amenities maintained for all residents.



Vehicle Registration & Parking Permit

All vehicles parked on property must be properly registered with the association and a valid parking permit must be clearly displayed in the front windshield. Please reach out to Stephanie if you need to update your vehicle or need a new permit.

This helps us maintain safety, security, and organization for everyone in the community. Thank you for your cooperation!

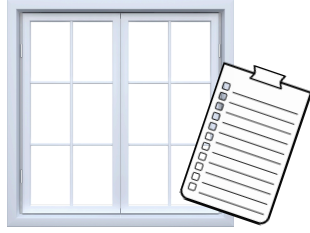


Rinse Before Using Pool & Spa

Please remember to take a quick rinse in the shower (near North entrance gate) before entering the pool or spa.

Rinsing off helps remove lotions, sunscreen, sweat, sand, and other residues that can cloud the water and strain the filtration system.

A simple rinse helps us keep the pool and spa cleaner, clearer, and more enjoyable for everyone. Mahalo for doing your part to protect our shared amenities!



Window Replacements

As you may already be aware, we are working on compiling the list for window replacements. If you believe your unit has a failing window that needs replacement and you have not already reached out to the Site Manager, please do so.

Please include your name, unit #, location of window(s) and what the issue is - (broken, foggy, etc). We will be making our way around for measurements and verifying damages in the next coming weeks and will coordinate with you should we need access to take additional measurements.



Pet Responsibility

For the safety and enjoyment of all residents, please keep your pets on a leash at all times while in common areas - regardless of your pet's size, abilities and temperament.

Additionally, be sure to promptly pick up and properly dispose of your pet's waste. Please note, pet waste is not permitted to be dropped in the trash cans located at BBQ grills or pool area.



Community Library

Looking for a new read?

Don't forget to check out the awesome community library located in the gym! There are tons of books of every genre available for your use.

A big thank you to those who have donated books as well as help to keep the area organized!

December on Maui



Maui Pops Orchestra | Holiday Pops

December 7th @ 7 PM
Maui Arts & Cultural Center

Step into the spirit of the season with Maui Pops Orchestra's dazzling Holiday Pops concert, led by maestro Jim Durham and starring Broadway and the West End sensation Scarlett Strallen. Enjoy an afternoon brimming with timeless Christmas classics and cherished holiday favorites, performed with warmth, joy, and sparkle!



The Nutcracker Ballet - Alexander Academy

December 13 - 17th
Maui Arts & Cultural Center

Maui's own Alexander Academy of Performing Arts once again proudly presents this dazzling ballet. With exquisite sets, world-class costumes, and Tchaikovsky's unforgettable score, this is Maui's premier full-length ballet, brought to life with top-tier artistry. It is a festive event that will delight audiences of all ages and become a cherished part of your family's annual holiday celebrations.



Grand Wailea Market & Tree Lighting Ceremony

December 16th @ 4-8 PM
Grand Wailea Resort

Celebrate the start of the holiday season at the Grand Wailea's festive Holiday Market and annual Tree Lighting Ceremony. Browse unique, locally made gifts and seasonal treats at the market, then gather as the resort lights its iconic Christmas tree in a joyful display of music, aloha, and community spirit. It's a warm and magical evening perfect for families, friends, and anyone looking to welcome the holidays in true Maui style.



Halau Na Lei Kaumaka o Uka presents: Hanau Ke Alii, A King is Born

December 21st @ 630 PM
Maui Arts & Cultural Center

The multiple award-winning Hālau Nā Lei Kaumaka o Uka, under the direction of Kumu Hula Nāpua Silva, brings this year to a close with an inspirational performance celebrating the Christmas season by honoring the birth of Christ through mele and hula. Over 100 dancers take the stage and share their favorite Christmas songs and memories.



December Recipe

Pull-Apart Garlic Butter Bread Wreath

(Recipe from: *Halfbaked Harvest*)

Ingredients

- 4 3/4 cups all-purpose flour, more if needed
- 2 packets instant yeast
- 1 teaspoon kosher salt
- 1 cup warm whole milk
- 2/3 cup warm heavy cream
- 3 tablespoons honey
- 2 tablespoons butter, at room temperature
- 1 large egg, at room temperature
- 1 stick (8 tablespoons) butter, at room temperature
- 2-3 cloves garlic, grated, use to your taste
- 1/3 cup freshly grated parmesan cheese
- 2 tablespoons dried parsley
- 1 tablespoon chopped fresh sage or oregano
- flaky sea salt, and fresh thyme, for topping

Preparation

- In the bowl of a stand mixer combine the flour, yeast, and salt. Add the warm milk, warm heavy cream, honey, the egg, and 2 tablespoons butter. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough seems sticky, add the remaining 1/4 cup of flour. Cover the bowl with plastic wrap and let sit at room temperature for 30 minutes to 1 hour.
- To make the garlic butter. Combine 1 stick butter, garlic, parmesan, parsley, sage, and a pinch of salt together in a small bowl.
- Transfer the dough to a work surface and cut into 4 equal pieces. Working with 1 dough piece at a time, roll into a large rectangle (roughly 14x10 inches) on a lightly floured surface. Spread 1/4th of the garlic butter over the dough, then cut lengthwise into 3 strips. Cut the strips crosswise into 4 strips each, making 12 squares (see above photo). Stack all 12 dough squares, 1 on top of the other. Repeat with remaining 3 dough pieces and remaining garlic butter. Arrange stacks in a lightly buttered tube pan, standing up like little books, allowing gaps between dough pieces (see above photo).
- Cover the pan with plastic wrap, and let rise in a warm place until the dough almost reaches the top, about 1 hour. Preheat oven to 350 degrees F.
- Transfer to the oven and bake until the bread is golden brown, 30 to 40 minutes. Let stand in the pan 5 minutes, then carefully remove. Brush with additional melted butter, if desired, and sprinkle with flaky sea salt.