Community Newsletter





Aloha, 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 neighborhood and on island!

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

Manager Office Hours: Monday - Friday | 8 am - 12 pm *weekly schedule posted on office door

DATES TO NOTE

Father's Day Sunday, June 15th

Property Palm Tree Trimming Tuesday, June 17th

Lanai & Railing Cleaning Friday, June 27th

Please remove anything you do not want to get wet

AED Training Class
Date TBD

If you're interested in being on the list for the class, please reach out to Stephanie

In this newsletter you can expect:

Community
Updates +
Important Dates

House Rules & Reminders

Announcements

June on Maui

June Recipe



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!



Pet Regulations

Please ensure that your furry friends are always leashed while in common areas & that you pick up and dispose of any waste.



Gate Remotes

If you haven't already, please send Stephanie the serial number (SN) located on the back of your gate remote(s) along with your unit number to manager@kaimakani.net



Guest Registration

Please ensure that all guests check in and fill out a Guest Registration form. There are forms located outside of the office door and a drop box if the office is closed. You can also find the form online at the Kai Makani website or email the manager (manager@kaimakani.net) to request one to be digitally sent.

If your guest has their own vehicle during their stay, they will need a temporary parking permit.

Please also ensure your guests are aware of the property "Rules & Regulations".





Gym Courtesy

Please remember to sanitize all equipment before and after use. Wiping down machines, weights, and mats helps prevent the spread of germs and keeps our facility safe and welcoming for everyone. Disinfectant spray and wipes are available on the north side shelf.



Parking

Please ensure that your Kai Makani parking permit is visible on your windshield or dashboard & that you & your guests are parking in the appropriate designated spaces

June on Maui



Zenshin Daiko's 26th Annual Taiko Festival

June 7th | 7 PM Maui Arts & Cultural Center

A celebration of outstanding musicianship played with upbeat fun and boundless heart. A non-profit corporation dedicated to teaching taiko to children and sharing it with the community.

Since forming in 1999, Zenshin Daiko has performed in over 1,100 cultural and community events all over Maui, the neighbor islands, as well as in California, Wisconsin, Minnesota, Nevada, Oregon, Texas, and Japan.



World Ocean Day Celebration

June 8th | 10 AM - 3 PM Maui Ocean Center

Celebrate World Ocean Day at Maui Ocean Center with coral feeding, shark tooth digs, art activities, and marine talks for all ages.

World Ocean Day is held each year on June 8 to help unite and rally the world to protect and restore our blue planet.

During the event, marine naturalists will host a coral feeding station and shark tooth dig activity, along with educational presentations at exhibits ranging from Shallow Reef and Deep Reef to Turtle Lagoon and Nursery Bay.



Maui Songwriters Festival Feat. Randy Rogers

June 20th | 6 - 9 PM Ritz Carlton Kapalua

The Ritz-Carlton Maui, Kapalua welcomes Randy Rogers for a special concert where he will perform in the resort's Alaloa Lounge, located in the lobby overlooking Kapalua and Honokahua Bay. Special guest Matt Del Olmo will open the evening. Admission is complimentary, with food and beverage available for purchase.

Alaloa Lounge boasts an extensive craft cocktail menu highlighting local ingredients, an elaborate sushi and sashimi menu, and elevated comfort cuisine.



Ki-ho'alu 2025 Hawaiian Slack Key Guitar Festival

June 29th | 3 - 7 PM Maui Arts & Cultural Center *A&B Amphitheatre* The festival will feature some of Hawaii's premier slack key guitar artists in concert. The event is free to the general public and mainland visitors as well as international visitors are encouraged to come and share a special part of our Hawaiian Culture. Kiho'alu (Slack Key Guitar) is a 193 guitar tradition that began on the Island of Hawaii in 1832 and has a rich history of individuals and performers over nearly the last 200 years.



June Recipe Caprese Garlic Bread with Crispy Prosciutto

Ingredients

- 3 ounces prosciutto, torn
- 1/4 cup extra virgin olive oil
- 3 tablespoons champagne or apple cider vinegar
- 2 teaspoon honey or maple
- kosher salt and black pepper
- chili flakes
- 8 ounces burrata cheese
- · 2 cups cherry tomatoes, halved
- 1 cup fresh basil, thinly sliced
- 6 tablespoons salted butter
- 1/2 cup grated parmesan cheese
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh parsley
- 1 loaf ciabatta bread, halved lengthwise
- 2 cloves garlic, halved

Preparation

- Preheat the oven to 400° F. Line a baking sheet with parchment paper and arrange the prosciutto in an even layer. Transfer to the oven and cook 8-10 minutes, until the prosciutto is crisp.
- In a bowl, whisk together the olive oil, vinegar, honey or maple syrup, salt, pepper, and chili flakes. Add the tomatoes and basil, toss with the dressing.
- In a bowl, mix the butter, parmesan, thyme, parsley, and a pinch of pepper.
- Set your grill to medium-high heat. Rub each half of the bread with olive oil. Grill the bread, cut side down, for 3-5 minutes or until light grill marks appear. Remove and rub each half with 1 garlic clove, then spread the butter onto the grilled bread. Return to the grill and cook, cut side up until warmed, 3-5 minutes.
- Break the burrata cheese over the warm grilled bread. Spoon over the tomatoes, top with fresh basil and crumbled prosciutto. Slice and serve!