

Community Newsletter



happy new year

Aloha Kai Makani 'Ohana,

Wishing you all a beautiful start to a new year!
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!

Updated Daily Office Hours:

Monday | 8:30 am - 1:30 pm
Tuesday | 8:30 am - 2:00 pm
Wednesday | 8:30 am - 12:30 pm
Thursday | 8:30 am - 2:00 pm
Friday | 8:30 am - 1:30 pm

REMINDER : No fireworks of any kind are permitted on Kai Makani property

In this newsletter you can expect:

Intro

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January 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!



2026 Pest Control Schedule

Q1: Thursday, January 29th

Q2: Thursday, April 30th

Q3: Thursday, July 30th

Q4: Thursday, October 29th

This schedule is subject to change due to weather, etc

Please ensure that you have provided the Site Manager/office a key or access to your unit if you will be out of town but DO want treatment.



Update: Front Lanais & Railings Cleaning

The Board has retained a new contractor to perform front lanai & railing cleanings - **QUARTERLY**

Dates of Service will be announced within the first week of January.

If your unit is on the 2nd floor & you elect to clean/spray your own lanais between services, please advise the residents below as a courtesy

Reminder: this service is for front lanais only - maintenance of back lanais are resident responsibility.



Leasing: NO Short-Term Rentals Permitted

Under the requirements of the AOAO's Declaration, if an owner desires to lease their unit, the unit must be leased for a *minimum of 6 months* - with a copy of the lease submitted to management.

Short-term rentals, including subleases, are strictly forbidden - & subject to a \$2500 fine as well as reported to the county for investigation.



NEW Parking Permits

To solve many of the issues received regarding the permits, we will be updating resident parking permits!

Permits are a vinyl static cling- no sticky adhesive, simple to apply/remove, resistant to sun damage & discreet/smaller.

I will be reaching out to confirm vehicle registration & issue permits in phases this month. Please do not remove your current permit until you receive the updated one.

January on Maui



Lokahi: A Celebration of Maui Concert

January 10th @ 4:30 PM
Maui Arts & Cultural Center

Grammy-winning singer-songwriter Lukas Nelson will headline Lōkahi: A Celebration of Maui with Patrick Simmons, Stephen Wilson, Jr., Lily Meola, Patrick Simmons, Jr., the Maui Country Band, plus family & friends, and with a very special appearance by Paul Simon for a benefit concert to support Housing for Healthcare, an initiative addressing the island's urgent shortage of medical professionals.



Maui Oceanfront Marathon

January 18th
Shops at Wailea (Start)

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.



"Buy Back the Beach" Benefit Luau for Hawaiian Islands Land Trust

January 29th @ 5-9 PM
Old Lahaina Luau

Enjoy delicious island cuisine, live entertainment, cultural performances, and a beautiful oceanfront setting—all while helping to fund the permanent protection of Maui's shoreline. Proceeds from this special event directly support efforts to preserve public beach access and mālama 'āina for future generations.



YEAR OF THE FIRE HORSE

2026 marks the Year of the Fire Horse in the Chinese zodiac, a year associated with energy, passion, courage, and transformation. The Fire Horse symbolizes bold action, independence, and forward momentum, making it a powerful time for new beginnings, leadership, and positive change. It's a year that encourages confidence, resilience, and embracing opportunity with enthusiasm.



January Recipe

Sheet Pan Herby Lemon Garlic Chicken & Potatoes

(Recipe from: *Ambitious Kitchen*)

Ingredients

For the marinade:

- ⅓ cup extra virgin olive oil
- 1 lemon, zested
- 2 lemons, juiced (about ½ cup fresh lemon juice)
- 6 garlic cloves, minced
- 1 teaspoon dijon mustard
- 1 ½ teaspoons dried oregano
- 1 teaspoon sweet paprika
- 2 teaspoons kosher salt
- LOTS of freshly ground black pepper

For the potatoes:

- 1 pound fingerling or Yukon Gold potatoes
- 1 lemon, cut into ¼-inch slices
- 1 yellow onion, cut into large chunks
- For the chicken:
- 1 ½ pounds boneless skinless chicken thighs

To garnish:

- 4 ounces feta cheese, crumbled*
- ¼ cup chopped fresh parsley
- 2 tablespoons chopped fresh dill
- Red pepper flakes, if desired
- Freshly ground salt and pepper, to taste

Preparation

- Preheat the oven to 425 degrees F.
- In a large bowl, whisk together the ingredients of the marinade until well combined: olive oil, lemon zest, lemon juice, garlic, dijon mustard, oregano, paprika, salt and pepper.
- Add the potatoes, lemon slices, and onions to a large sheet pan. Pour ⅓ cup of the marinade over the potatoes, lemon slices and onions and toss with your hands to coat, then spread out the potatoes, onions and lemon slices evenly on the sheet pan. If using fingerling potatoes, place them flesh side down to encourage browning. Roast in the oven for 25 minutes.
- After putting the potatoes in the oven, marinate the chicken: add the chicken to the remaining marinade in the large bowl and use tongs to coat the chicken in the marinade. Set aside.
- After 25 minutes, remove the sheet pan from the oven and use a spatula to flip the potatoes. Allow excess marinade to drip off chicken (discard remaining marinade in the bowl) then nestle the chicken thighs onto the pan in between potatoes whenever you can fit them. Return the baking sheet to the oven and bake for 15 to 20 more minutes until the chicken is fully cooked and potatoes are tender. The lemons will caramelize and the chicken will be nice and golden brown and juicy with flavor.
- Garnish with crumbled feta, parsley, dill, red pepper flakes (if you like a little heat!) and extra salt and pepper. Enjoy!