

# Community Newsletter



**Happy March, Kai Makani Community!**

As we wrap up the first quarter of the 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 neighborhood and on island!

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

**Kai Makani St Patricks Day Pupu Get Together  
Sunday March 16th | 6 PM | Pool Area**

*This event is not organized or put on by the AOAO  
Join your neighbors & bring your favorite pupu and/or beverage of choice!*

**Lanai & Railing Cleaning  
Friday March 28th**

*Please remove anything you do not want to get wet*

**In this newsletter  
you can expect:**

Community  
Updates +  
Important Dates

House Rules &  
Reminders

Neighborhood  
Watch

Community  
Reminders

March on Maui

March Recipe



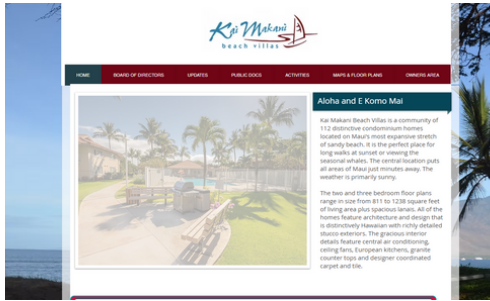
## House Rules & Reminders

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](http://www.kaimakani.net).***

Mahalo!



## Owners Documents Online

**A reminder that you can access  
many of the updates & important  
documents you may need by  
visiting the Kai Makani  
Community website.**

[www.kaimakani.net](http://www.kaimakani.net)

On the top right of the page there is  
an area titled "Owners Area" - the  
password to access is Mahalo112



## Spectrum Equipment

Effective February 18th, 2025, you are  
able to call Spectrum Customer Care  
at 1 833 210 0530 to order any  
equipment that is included with our  
contract.



## Lost & Found

### Missing Something?

If you've lost something on property,  
please make sure to stop by & check  
the lost & found box! Located in the  
gym to the right of the north door.



## REMINDER Cardboard Boxes

**Please remember to dispose  
of your cardboard & boxes  
ONLY IN ENCLOSURE #3**

Please do not leave donation items &  
miscellaneous trash on the floor of the  
enclosures.

## Pets on a Leash

Please remember to keep  
your pets leashed at all  
times in the common  
areas





# March on Maui



## Paniolo BBQ Night in Haliimaile

**March 6th | 630 - 830 PM**  
**Haliimaile General Store**  
**Restaurant**

Make your reservations now before it's sold out! \$60 includes music, all-you-can-eat, tax, & gratuity. Enjoy a buffet filled with island favorites like Hawaiian Cowboy Caviar, tender Kalua Pork, and mouthwatering Huli Huli Chicken at the historic Hali'imaile General Store. Plus, \$5 Heinekens will be offered again! Must be 21 and over to attend. Buffet open at 6pm, Kaina Kountry takes the stage at 6:30.



## Biz Mixx Maui 2025 - Vintage Aloha

**March 29 | 6-10 PM**  
**Grand Wailea Resort**

BizMixx Maui is the signature fundraiser to benefit the work of the Maui Chamber of Commerce. This important occasion is dedicated to supporting their economic recovery initiatives, educational programs, and business support services, which are vital to the continued growth and success of the business community. The event transforms each year with a new theme and includes interactive performances, delicious food, and incredible fun. This year, the theme is "Vintage Aloha".



## Maui Pops Orchestra | Raiatea Helm

**March 23rd | 3-5 PM**  
**Castle Theatre**  
**Maui Arts & Cultural**  
**Center**

Experience the soul of the islands with "Nā Mele o Hawai'i" – a breathtaking journey through Raiatea Helm's 2024 Na Hoku-winning CD "Legacy of Hawaiian Song & String." Guest conductor Joseph Stepec, Raiatea and Maui Pops Orchestra bring to life the enchanting melodies and rich traditions of Hawaiian music, celebrating the timeless beauty of hula and the gentle strum of the 'ukulele. Join us for an unforgettable afternoon that honors the cultural heritage and musical treasures of our island home.



## Super American Circus

**March 7-9 | 5-7 PM**  
**Oskie Rice Event Center**

The Super American Circus, where tradition meets modern marvels in an electrifying spectacle of boundless energy, daring stunts, and aerial acrobatics! Step right up and prepare to be dazzled by a fusion of classic circus charm and cutting-edge entertainment.



## March Recipe Irish Stew

### Ingredients

- 2 tablespoons olive oil
- 3 pounds beef stew meat
- 1 cup onion coarsely chopped
- 1 tablespoon minced garlic
- 1/4 cup all purpose flour
- 1 cup Irish stout beer
- 4 cups beef broth
- 1/4 cup tomato paste
- 2 pounds small yellow potatoes halved
- 1/2 teaspoon dried thyme leaves
- 2 cups carrots peeled, halved and cut into 1 inch pieces
- salt and pepper to taste
- 2 tablespoons chopped parsley

### Preparation

- Preheat the oven to 350 degrees F.
- Heat the olive oil in a large pot over medium high heat. Season the beef generously with salt and pepper to taste.
- Add half the beef cubes to the pot in a single layer. Cook for 3-4 minutes per side or until browned. Remove the beef from the pot and repeat with remaining meat. Remove all the browned meat from the pot.
- Add the onions to the pot and cook for 5-6 minutes or until tender. Add the garlic and cook for 30 seconds.
- Return the meat to the pot. Add the flour and stir to coat the meat and onions.
- Add the beer, beef broth, tomato paste, potatoes, thyme and carrots to the pot. Season with salt and pepper to taste. Stir to combine and bring the pot to a simmer.
- Cover the pot. Place it in the oven and bake for 2 1/2 - 3 hours or until meat and vegetables are tender. Sprinkle with parsley, then serve.

Happy  
St. Patrick's  
Day