

Convention Center **LEEDs** the Nation

The updated facility
wins Gold, installs sleek
amenities and spearheads
sustainability initiatives

The Hawaii Convention Center was awarded
LEED Gold certification last year.

PHOTOS COURTESY HAWAII CONVENTION CENTER

BY BRETT ALEXANDER-ESTES

The Hawaii Convention Center last year won LEED Gold certification from the U.S. Green Building Council, the first “public assembly, convention center” in the nation to do so. The prestigious honor coincides with a planned multimillion-dollar renovation that already has introduced sparkling new amenities.

1801 Café + Bar, inside the main entrance, offers fresh-made snacks and, during the evening, signature cocktails. A new third-floor Business Center features a computer, copier, desk space and other office essentials. Secure charging-station locker bays are in key areas. New Mamava nursing pods offer privacy to nursing mothers and their babies. Light-use complimentary Wi-Fi is available throughout the building.

“The Hawaii Convention Center is always evaluating ways that we can improve the conference experience for our guests, providing them with increased visibility, accessibility and functional ways to use our versatile spaces,” says Teri Orton, general manager of the Convention Center, which is managed by AEG Facilities.

The Convention Center is also spearheading the Hawaiian Legacy Re-forestation Initiative, and has pledged to plant one million “legacy trees”—such as koa, sandalwood and ‘ohi‘a lehua— throughout the state.

To do this, the Center offers educational and sponsorship opportunities, such as an onsite kiosk that gives visitors a chance to replant their own legacy trees. Last year, the Center spurred the replanting of 100 trees by more than 16,000 attendees at the American Dental Association meeting. The Center also works with Hawaii hospitality properties to coordinate their own replanting efforts, such as Alohilani Resort’s 100,000-tree Legacy Forest.

The pledge to restore Hawaii’s legacy trees, says Orton, is just part of the Center’s sustainability initiatives. The Center’s Hoomaluo Program uses state-of-the-art technology to manage onsite energy use, air quality, water



Teri Orton

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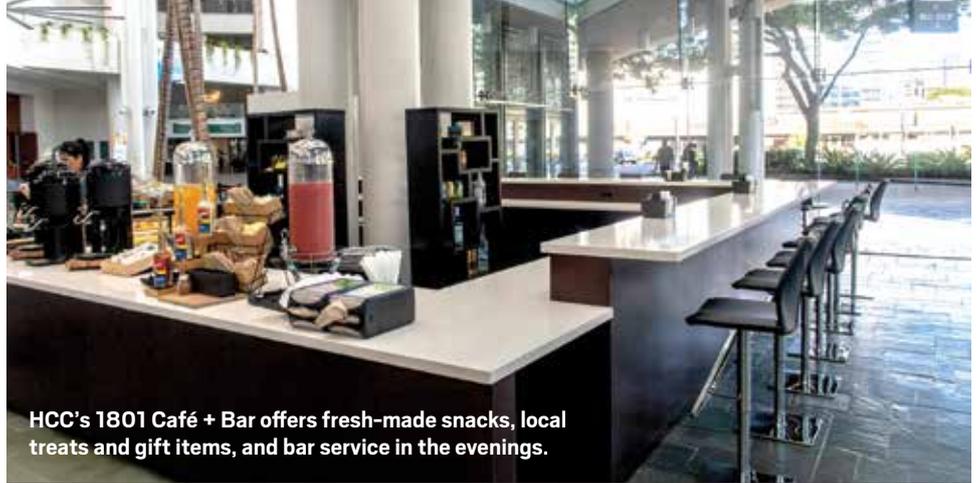
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conservation and recycling, employs sustainable and “buy local” purchasing policies, and continually refines the Center’s sustainability goals.

The Center has become a top 2019 destination in the Islands, with at least six national and international conventions booked through September. The Center has also garnered five major athletic events, including the Pacific Rim Futsal Cup near year’s end.

And of course, there’s also the upcoming Hawai’i Hotel & Restaurant Show. Mufi Hannemann, president and CEO of the Hawaii Lodging & Tourism Association and a show organizer, says that he and his event partners are “committed to making this event the premier hospitality trade show in the state at our new venue, the Hawaii Convention Center.”



HCC's 1801 Café + Bar offers fresh-made snacks, local treats and gift items, and bar service in the evenings.

Coming May 29: Hawai’i Hotel & Restaurant Show

The Hawai’i Hotel & Restaurant Show, a joint effort by three leading Isle organizations, makes its debut May 29-30 at the Hawaii Convention Center.

“I am very excited that the HLTA is partnering with the *Star-Advertiser* and the Hawaii Restaurant Association to hold the first-ever Hawai’i Hotel & Restaurant Show,” says Mufi Hannemann, president and CEO of the Hawaii Lodging & Tourism Association.

Show organizers expect between 3,500 to 4,000 attendees. Nearly 200 vendors will present the latest technology services and operations, specialty service and food-and-beverage equipment. Vendors confirmed as of press time hail from Australia,



Mufi Hannemann

and Los Angeles, San Francisco, Indianapolis and Cincinnati.

The show is also presenting hospitality and foodservice seminars, the Convention Center’s

Technology Pavilion and special industry and sustainability exhibits. Admission is free for those working in hospitality- and foodservice-related industries. Go to HawaiiHotelAndRestaurantShow.com for more information.



The new HCC Business Center features the latest office essentials, including USB charging ports.



New contemporary furniture encourages informal gatherings.