

Creating TIMELESS MEMORIES



Mauna Kea's 3rd hole

The 46th annual Mauna Kea Pro-Am attracted a strong field of teams.

KOHALA COAST, HAWAII: Before tourism became the economic engine of the Hawaiian Islands, agriculture was the state's primary industry. At one point in time, the islands supplied 75 percent of the world's pineapples.

Thus, it seems symbolic that pineapple symbolizes hospitality. However, the metaphor didn't originate in the Aloha State. The rise of pineapple as a symbol of warmth and welcome can be traced to Colonial times when Christopher Columbus discovered the exotic fruit in the

Caribbean. Because of its rarity (up until the 1970s), the ability to serve pineapple at a party said as much about the importance of an event as a host's rank in society.



David Fink and his father John of Team Oahu from Hawaii were the winners of the Horse Race Shootout on Mauna Kea's iconic 3rd hole.

THE BENCHMARK OF HOSPITALITY IN HAWAII

When Mauna Kea Resort opened 55 years ago, it was the most expensive hotel ever built. More than 1.5 million man-hours were required to complete the resort and 200,000 plants landscaped the lava-filled surroundings. Praised by travel writers and critics worldwide, it was named at the time one of the "three greatest hotels in the world" by *Esquire* and one of the "10 best buildings" by *Fortune*.

NO SHOT OF VITAMIN D REQUIRED

Several years after opening, the Mauna Kea Pro-Am was established and soon became *the* golf event in all of Hawaii.

Last year, 28 teams competed for almost \$30,000 in cash and gift cards during the 46th annual Mauna Kea Pro-Am. The five-night, four-day event is a four-person, 54-hole tournament consisting of three amateurs and one professional. Scoring is two best balls—one gross, one net.

"A visit to Kona in December is like a shot of vitamin D for the soul," expressed Larry Atlas, golf professional representing Team Braemar Country Club in California. ➤



THE HORSE RACE SHOOTOUT, an informal four-hole competition immediately following completion of the first round of the Pro-Am had 28 teams. Players enjoyed soft rock music and an open bar in a fun, relaxed atmosphere.



Mauna Kea Beach Hotel is a member of Historic Hotels of America

A TOUCHING FATHER/SON MOMENT

The Horse Race Shootout is always a popular diversion. “The conga line of golf carts from the tee box to the fairway reminded me of the traffic on the Bay Bridge,” exclaimed Chris Lancerini, golf professional at The Olympic Club in California.

Teams with pars or better advanced to the final hole.

With \$1,000 on the line, three teams approached Mauna Kea Resort’s iconic No. 3 over the Pacific Ocean. All teams hit the green and after a couple of lip-outs and groans, all advanced to a sudden death chip-off.

With *Sweet Caroline* by Neil Diamond playing in the background, David Fink hit his “Fink flip” to within four feet to win the shootout. “I’ve always struggled with wedges, but I had such a good lie on the seashore paspalum grass, I was confident I could stick it,” smiled David. “Winning the shootout with Dad as my teammate is pretty special.”

FOR PROFESSIONALS AND AMATEURS ALIKE

“Our Pro-Am format is a proven winner,” said Josh Silliman, director of golf at Mauna Kea Resort. “Golf professionals are able to compete for a robust purse and amateurs equally contribute to their team’s score when handicaps are figured into the equation. I would like to applaud T.J. Kua as our low gross golf professional and Team Big Sky as our Pro-Am reigning champions.” ■



(Top) Team Olympic Club in California - Pro Chris Lancerini; (Left) Team Braemar CC in California - Pro Larry Atlas; (Above) Team Big Sky in Montana - Pro Greg Van Natta.



The Utah Contingent



Team Braemar Country Club
in California



The steamed lobster
was a hit at the
Welcome Dinner



Josh Silliman
Director of Golf



Grayden Ha'i-Kelly
Performing at Reception

WELCOME COCKTAIL AND DINNER RECEPTION



Team Old Ranch from California



Team Wilshire Country Club
from California



Team Big Canyon from California

MAUNA KEA RESORT'S SISTER COURSE, HAPUNA, HOSTED A LADIES SCRAMBLE FOR THOSE NOT PLAYING IN THE PRO-AM

GROSS
WINNERS:
TEAM
DEVILISH
DUO



NET
WINNERS:
TEAM
BEACH
BABES

“The Arnold Palmer/Ed Seay design at Hapuna offers seemingly endless ocean and coastline views,” reported Christina Stocker, member at Pasatiempo in California. “Two words sum it up best – simply awesome!”

TEAM JFF
(JUST FOR
FUN)



TEAM
PASATIEMPO
PIRATES

Mauna Kea Resort Memories • 46th Annual Pro-Am



Team Annandale - California
Pro Wendy Wisbon



Team North Ranch - California
Pro Scott Miller



Team Mauna Kea/Awesome Sauce - Hawaii
Pro Kevin Hayashi



Team Friendly Ranch - California
Pro Zach Moya



Team Top Golf Salt Lake City - Utah
Pro Chip Wesley



Team Pasatiempo - California
Pro Ken Woods



A true group effort at the
shootout - Burt Bonk with
Ali and Blake



Team Mauna Kea/Ligang - Hawaii
Pro Hunter Larson



Team Mauna Kea/Mahiole - Hawaii
Pro Alex Ching



Team Wilshire
Country Club from
California has a fun
tradition. Whoever
makes the last
birdie wears the
bright orange,
plumeria logoed,
Mauna Kea shirt.



Golf Professionals in the 46th Annual Mauna Kea Pro-Am

46th Annual Pro-Am



Members from Big Canyon in California
Celebrating Mauna Kea Memories



Team Mauna Kea/Ohana - Hawaii
Pro Max Bonk



Tyler and Lindsay Kohler -
Utah



Team Braemar Country Club - California
Pro James Smith



Team Southern Rebels - Florida/South Carolina
Pro Manny Zerman



Team Montreux - Nevada
Pro Steve Sear



Team Oahu - Hawaii
Pro David Fink



Team Mesa Verde Country Club - California
Pro Tom Sargent

Team Nanae - Hawaii
Pro Chris Keiter



With a balmy *ocean* temperature of 77 degrees, the contingent from Utah (with one team from Promontory Club, left, and two teams from Hidden Valley Country Club, middle and right) has made it a ritual during the practice round to strip to their skivvies and jump in the Pacific Ocean on the 11th hole. "It was 33 degrees with snow in Park City today," smiled Ryan Kartchner, director of golf at Promontory Club. "A visit to Mauna Kea during December is a dream come true."

Team Golf Club at Surrey Hills -Oklahoma
Pro Mark Fuller



A signature piece of Rockefeller's Mauna Kea art collection is a 12th century, pink granite Buddha from India.



Team Mauna Kea/Who's Your Daddy - Hawaii
Pro Brendan Moynahan



Team Promontory Club - Utah
Pro Ryan Karchner



Team Valley Club - California
Pro Scott Puailoa



Team Mauna Kea/Noname - Hawaii
Pro T.J. Kua



Team Big Canyon/Olde - California
Pro Bob Lovejoy



Team Big Canyon/Butter - California
Pro Robert Pang



Team Mauna Kea/Swankie - Hawaii
Pro Scott Bridges



Team Hidden Valley Country Club - Utah
Pro Brandon Kahl





47th ANNUAL MAUNA KEA PRO-AM

Dates

Check in: Tuesday, December 8 • Check out: Sunday, December 13

Format

A five-night, four-day golf tournament at Mauna Kea Beach Hotel.

For the amateur: Four-man, 54-hole Pro-Am consisting of three amateurs and one professional.

Two best balls: one gross, one net. Amateurs play to full handicap.

For the golf professional: a cash purse, with no buy-in required.

Itinerary

TUESDAY, DECEMBER 8: Arrival Day • For early arrivals, optional practice round at Mauna Kea Golf Course • Optional \$300 team buy-in • Welcome Cocktail Reception and Dinner

WEDNESDAY, DECEMBER 9: Full breakfast • Hospitality room
Practice round at Mauna Kea Golf Course • Evening at your leisure

THURSDAY, DECEMBER 10: Full breakfast • Hospitality room
Traditional Hawaiian Blessing • Tournament Round #1, Mauna Kea Golf Course
Lunch on course • Horse Race Shootout with \$1,000 prize • Evening at your leisure

FRIDAY, DECEMBER 11: Full breakfast • Hospitality room
Tournament Round #2, Mauna Kea Golf Course • Lunch on course • Evening at your leisure

SATURDAY, DECEMBER 12: Full breakfast • Hospitality room • Final round, Mauna Kea Golf Course
Lunch on course • Awards Cocktail Reception and Dinner

SUNDAY, DECEMBER 13: Departure Day • Full breakfast

TO REGISTER FOR THE 47th ANNUAL MAUNA KEA RESORT PRO-AM
contact Mark Pazdur at Mark@ExecutiveGolferMagazine.com or (949) 933-6478