



Four Seasons Resort Hualalai

Synonymous with luxury and elegance, the Four Seasons Resort Hualalai is imbued with a green philosophy that extends to the core of its operations.

Company wide, each Four Seasons hotel has established a “Green Team,” comprising employees from all aspects of hotel operations. The Green Team’s efforts vary from property to property, but at the core is a focus on improving efficiencies through water usage, recycling, energy consumption and other operations. One initiative launched by the Green Council at the corporate office eliminated the use of 20,000 plastic water bottles per year by switching to filtered water throughout the building.

Four Seasons Vice President of Design and Construction, Dana Kalczak, assisted in the development of the book, Sustainable Hotel Siting, Design

and Construction for the hospitality industry, which was published by Conservation International and the Prince of Wales International Business Leaders Forum. The book provides a set of guiding principles that can be used throughout the industry, and addresses energy and water efficiency, resource use and basic operating principles and practices.

At Hualalai, the latest initiative is the development of the Eco-Crescent at King’s Pond. Here, guests enjoy carafes of filtered water, rather than plastic water bottles, and find that great care is taken to green each detail throughout the room. In the bath area, for example, ceramic shampoo, conditioner and lotion containers replace disposable plastic bottles, rubber spa sandals replace disposable slippers, and the environmentally friendly linen program is automatically in place.

Behind the scenes, the Green Team continues to evaluate operations to improve efficiencies and reduce impact. Initiatives include a resort wide recycling program, the placement of re-cycle baskets in all guest rooms, the use of bamboo plates for banquet and special functions, the purchase of biodegradable plastic bags for deliveries, the use of remanufactured toners in office equipment, the purchase of a non-toxic dry cleaning machine, the installation of a salt water sanitation system in the Palm Grove pool area, and the recycling and re-use of boxes, milk crates and packing material.

Four Seasons Resort Hualalai has also partnered with Hawaiian Legacy Hardwoods in planting up to 500,000 “legacy” koa trees in the native Hawaiian forest. This initiative is part of a global effort underway by Four Seasons Hotels and Resorts to plant 10 million trees around the world, in recognition of the company’s 50th birthday.

These trees, to be planted over the next few years, will significantly contribute to the reforestation of this

depleted species. As ‘legacy’ trees, they will not be harvested, and will live out their natural life as part of the forest ecosystem. Located 34 miles north of Hilo above historic Umikoa Village, this 2,700 acre sustainable forest was once home to the koa forest of King Kamehameha I, marking a historic and sacred place on the Island.

At the table, Executive Chef James Babian is recognized as an international leader in creating sustainable cuisine. The restaurants at Four Seasons feature 90 percent locally raised or sourced cuisine, working with 160 local farms, fishermen, and an in-house herb garden to achieve the mission of being sustainable, regional and artisanal.

As testimony to all Four Seasons does, and the philosophy which underlies its level of service, Pahu i’a, the signature restaurant at Four Seasons Resort Hualalai, was recently distinguished as the “Best Restaurant on Hawai’i Island” by Zagat Survey in 2011, winning top marks in all three categories: Food, Service and Décor.

“Four Seasons involves employees and guests in the common goal of preserving and protecting the planet. We engage in sustainable practices that conserve natural resources and reduce environmental impact. As importantly, sustainable tourism will enhance and protect the destinations where Four Seasons operates for generations to come.”