



NEWS RELEASE

FOR IMMEDIATE RELEASE

February 6, 2009

WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER FROM NEW YORK TO WAIKĪKĪ

First steakhouse on O'ahu to have a dry aging room

Waikīkī – Just in time for Valentine's Day, Wolfgang's Steakhouse by Wolfgang Zwiener will open on Friday, February 13. The general public can make reservations beginning Thursday, February 5.

The first Wolfgang's Steakhouse by Wolfgang Zwiener in Hawai'i will be located on level three of the Royal Hawaiian Center in Building C next to Philip Rickard Honolulu Factory & Museum. Other restaurant locations include New York and Beverly Hills.

The restaurant will have a dry aging room – the first on O'ahu – to ensure that guests enjoy the most tender and flavorful beef in town. The dry aging process starts with high quality PRIME-graded beef from New York. The meat must be a certain shade of light bright red, and have fat marbled throughout with all bones intact. It is then dry-aged in the restaurant for several weeks. The meat is butchered to order, demonstrating the special care put forth into this product.

"Wolfgang's Steakhouse by Wolfgang Zwiener has an extraordinary reputation, which adds sophistication to our menu of dining options," said Rosalind Shurgin, CEO of The Festival Companies, manager and developer of the Center. "The Center now boasts 10 full service restaurants, along with the Pā'ina Lānai food court and specialty food selections. Our guests can choose from a full range of options while they shop and enjoy entertainment."

Aside from its fine New York beef, the restaurant also offers an array of seafood such as jumbo shrimp cocktail, lobster cocktail or fresh oysters on the half shell to name a few. Other items on the menu include salads, potatoes and vegetables.

Wood floors and mahogany décor set the ambience for the perfect fine-dining experience. Guests can choose from wine in the restaurant's glass case wine cellar display or enjoy their drink of choice from the bar. Two private rooms for parties of 20 or 60 people are also available if reserved in advance. The two rooms can be combined for larger functions upon request.

-more-

For the first week of opening, February 13 to 22, Wolfgang's Steakhouse by Wolfgang Zwiener will be open for dinner only, Sunday to Thursday from 5:00 to 10:30 p.m., Friday and Saturday from 5:00 to 11:30 p.m. Thereafter, the restaurant will be open for lunch and dinner from 11:30 a.m. The Saturday and Sunday brunch service will start on February 28 from 11:00 a.m. to 3:30 p.m.

For reservations, call the restaurant at (808) 922-3600. For more information, visit www.wolfgangsteakhouse.com.

FREE PARKING: offer good through March 31, 2009

Royal Hawaiian Center has the largest garage in the heart of Waikīkī with 10 levels of parking and more than 600 stalls located adjacent to the Sheraton Waikīkī Hotel. The Center's free parking promotion, valid through March 31, 2009, offers 4 hours of free parking with any restaurant or food court validation. LEVEL4 validations apply for \$5 parking after 10 p.m. Dining and entertainment validations can be combined with retail validations of \$2 for 2 hours. No minimum purchase is required for validation.

Royal Hawaiian Center, the premier shopping and entertainment destination in Waikīkī, consists of more than 310,000 square feet along a three-block stretch of Waikīkī's famed Kalākaua Avenue. A dynamic mix of 110 world-class retailers, restaurants and entertainment options are offered at the four-level Center. The Center is situated on more than six acres of prime real estate in Waikīkī and is owned by Kamehameha Schools. To learn more about the Center visit www.RoyalHawaiianCenter.com.

#

Contacts:

Melissa Malahoff-Kamei (808) 539-3435
McNeil Wilson Communications
melissa.malahoff@mwc-anthology.com

Ms. Sam Shenkus (808) 931-3110
Royal Hawaiian Center
s.shenkus@festivalcos.com