

HAWAIIAN VANILLA COMPANY
P.O. Box 383, Paauilo, Hawaii 96776
Phone (808) 776-1771 • Fax (808) 776-1661
vanillakitchen@aol.com • www.hawaiiivanilla.com



CORPORATE / ASSOCIATION / SPECIAL EVENTS

The Hawaiian Vanilla Company is pleased to help you organize a unique and memorable event for your corporation, association, or social group. We can tailor your experience to meet the unique needs of your customers – from dining experiences where the mission is to savor the flavor; to growers seminars, cultivation classes, and vanilla production workshops for those interested in the horticultural side; to farm visits to pick fresh ingredients, and meet one-on-one with other specialty growers; to culinary experiences showcasing new and unusual foods; to hands on activity stations where participants “get their hands dirty” in a wide range of vanilla and food-related activities combining all of the above. We are delighted to help you create an event that earns rave reviews and creates great memories for years to come.

Following are a few examples of the types of activities that we can offer your group. Think of the selections below as an a la carte menu at a restaurant where you know the chef well. We’re happy to substitute experiences, combine them in different ways, or develop a “tasting” menu that allows Hawaiian Vanilla Company and our partnering small family farms and cottage agricultural industries to be the highlight of your conference or event.

DINING EXPERIENCES

Upcountry Tea at the Hawaiian Vanilla Mill

You’ll sip delicious specialty teas created with Hawaiian Vanilla, enjoy savory dishes and decadent desserts, and experience the easy flow of conversation with old and new friends surrounded by the beauty of the Paauilo Mauka rainforest. The tea experience is incredibly elegant and is all about taking the time to enjoy the finer things in life. The Upcountry Tea lasts approximately one hour.



Brunch at the Hawaiian Vanilla Mill

A morning of fresh from the farm flavors to fill your group for a day filled with activities. We would serve our specialty teas, Hawaiian Vanilla Coffee, fresh fruit, savory filling dishes, and of course fresh baked pastries and sweet treats featuring Hawaiian Vanilla. The Brunch at the Hawaiian Vanilla Mill lasts approximately one hour.

Vanilla Experience Luncheon

This is an experience designed to delight all five of your senses! You’ll *taste* gourmet dishes, you’ll *smell* one of the most calming and soothing fragrances in its natural form, you’ll *see* the vanilla orchid vines and maybe even catch a glimpse of the elusive blossoms, you’ll *touch* vanilla beans and feel the difference between the ones grown here in Hawaii and the ones you find in the spice rack, and you’ll *hear* great stories from the Reddekopp family, about how they created one of the top agricultural and tourism destinations along the Hamakua Coast. The luncheon experience program is very structured as Jim Reddekopp leads you on a discussion and video presentation on vanilla – from how vanilla is grown, to how it is used in culinary creations, to sampling dishes and products made with vanilla. The luncheon lasts approximately 2 hours and is very interactive.



Questions are highly encouraged! A sample luncheon features hummus with kukui lavender sea salt; Hawaiian Vanilla pumpkin soup; fresh mixed micro-greens with Hamakua tomatoes, edible flowers, toasted pine nuts and a vanilla champagne vinaigrette; warm homemade banana bread; puff pastry tarts filled with macadamia nut pesto, Portuguese sausage and fresh goat cheese served with guava and mango chutneys; and decadent Hawaiian Vanilla Bean ice cream, served with a lilikoi curd and dark chocolate fudge sauce. The luncheon can either be served buffet style, or plated for each individual.

Vanilla Tasting and Presentation

The Vanilla Tasting and Presentation is the perfect opportunity for those groups on tight schedules and lasts approximately 45 minutes. Conducted by Ian and Jim Reddekopp, the Tasting and Presentation provide a great “overview” into the world of vanilla. Light refreshments are served and may include: our Hawaiian Vanilla Vineyards iced tea, our signature Hawaiian Vanilla lemonade, our Estate Grown Hawaiian Vanilla coffee, fresh banana bread and lilikoi curd from our Vanilla Kitchen, our Hawaiian Vanilla Bean Ice Cream and a dark chocolate Hawaiian Vanilla truffle.



CULINARY EXPERIENCES

We have incredible partnerships with some of Hawaii’s premier chefs, and the rising stars in the industry. Through our commercial kitchen at the Vanilla Mill, we can offer:

- Exclusive “Chef’s Table” events featuring the creations of Hawaii’s premier chefs.
- Cooking demonstrations and tastings with local chefs.
- Hands-on cooking classes with rising chefs, preparing the meal as a group for the group
- Keiki (children’s) classes – nutrition, fun foods, holiday cookie baking

HORTICULTURAL EXPERIENCES

Comprehensive Growers Seminars

Three-hour courses covering the details of growing, pollinating, cutting, curing and marketing vanilla beans. Geared toward both hobbyists and potential commercial growers.

Mini Seminars

Smaller seminars on any of the segments of the vanilla industry can also be added to one of the dining experiences. For example, we hosted the Kona Outdoor Circle in August and in addition to the Vanilla Experience Luncheon, they had a “mini-seminar” on vanilla cuttings and everyone left with a vanilla planifolia orchid.



Workday Opportunities at the Hawaiian Vanilla Company Greenhouses

Spend the day, or part of the day working in the greenhouses. Recent classes have been held on cultivation and transplanting, as well as fertilizing and propagation.

OTHER BIG ISLAND FARM VISITS

We partner with a number of local growers to offer unique farm site visits and harvesting opportunities. Multiple stops can be arranged for a Big Island “Eruption of Flavor Tour”. A few of our partners include:



- Original Hawaiian Chocolate Factory – Cacao Farm
- Volcano Island Honey
- Manor Farms – Lettuce and Micro-Greens
- Holualoa Kona Coffee Farm
- Tea Plantations
- Macadamia Nut Farms
- Tropical Fruit Farms
- Tropical Flower Farms

ACTIVITY STATIONS AND COMBINATIONS

Any and all of the above activities (as well as ones we come up with together!) can be packaged into daylong or multi-day tours for your guests. For example, we are currently working on a package for a client where we will:

- Tour Manor Farms and pick fresh organic, micro-greens, lettuces and edible flowers from the gardens
- Tour Volcano Island Honey, taste the delicious white Hawaii island honey, and learn about bee culture and biodiversity
- Come back to the Vanilla Kitchen for cooking classes and activity stations where the group will divide into segments to:
 - Make and dress a salad of the organic lettuces, micro greens and edible flowers with a Hawaiian Vanilla Champagne Vinaigrette that they create
 - Bake banana bread with local bananas and honey gathered from Volcano Island Honey
 - Bottle and label premium vanilla extracts as “take aways” for each member of the group
- Enjoy a Vanilla Experience Luncheon, featuring products that they have created, as they learn about vanilla production on the Big Island of Hawaii

Let us customize a package for you! We look forward to working with you and sharing the Aloha of the Big Island with your group.

Jim Reddekopp, Owner and Grower
Tracy Reddekopp, Owner and Chef – the Vanilla Kitchen
Stephanie Donoho, Director of Operations