

# The WAKAYA Club & Spa

Quarterly



Newsletter

Spring 2012

FOUNDERS' NOTE INDULGE YOURSELF NEW FRIENDS REFER & RECEIVE | "LIKE" IT FOOD FOR THOUGHT



## FOUNDERS' NOTE



Greetings from Paradise! Jill and I want to extend our warmest personal regards to each of you – and extend a special invitation to come to (or come back to!) Wakaya! Our team in the United States and in Fiji has been working harder than ever to ensure that your visit to The Wakaya Club & Spa will be the most perfect and memorable in your lives, and we hope that you will take us up on a very special offer for our close friends and past guests of The Club.

We welcome you to **Indulge Yourself** with a special offer. The Wakaya Club & Spa continues to impress not only our guests, but the travel and leisure world, and we have been honored to have been featured already this year by such luminaries as Andrew Harper and Healing Hotels of the World. We were also named one of the world's 10 most luxurious resorts at this year's World Luxury Association Event in Beijing.

But by no means resting on our laurels, The Wakaya Club & Spa's commitment to ensuring the very finest of everything for our guests has once again transcended expectations by the establishment of our new Wakaya Perfection organic agricultural initiatives, designed to bring the organic bounty of Wakaya Island to our guests and to customers around the world. Our team has some additional exciting news for you below, but as for Jill and me, please accept our most sincere thanks for your commitment to and interest in The Wakaya Club & Spa – we hope to welcome you back home to paradise very soon!

– **Jillian and David Gilmour**  
Owners, The Wakaya Club & Spa

## INDULGE YOURSELF

Exclusively for valued guests and special friends – book your next visit to The Wakaya Club & Spa by April 1st, 2012 to receive a preferred rate of 15% off Ocean View rates or higher room class (starting at \$2,040 per night plus taxes), plus receive a complimentary Breeze Retreat at the Breeze Spa once during your stay (valued at \$672). This special is only available for new bookings and for travel dates until December 22, 2012. Stays of 7 days or more can combine this special with The Wakaya Club & Spa's existing Retreat Package. To take advantage of this offer, please click the button.



*Special Offer >>*

## NEW FRIENDS

The Wakaya Club & Spa is proud to launch its exclusive Preferred Partner Program, which consists of a carefully curated selection of luxury partners who offer unique services and/or preferred rates to enhance our guests' vacation experience at The Wakaya Club & Spa. To learn more about our Preferred Partner Program contact [jennifer@wakayaperfection.com](mailto:jennifer@wakayaperfection.com).

**NETJETS**

NetJets is the global leader in private aviation, managing and operating the largest and most diverse private jet fleet in the world. NetJets offers a full range of private aviation solutions to satisfy almost every need. With one simple phone call, you can enjoy guaranteed aircraft availability with as little as four to ten hours' notice.

**VILEBREQUIN**  
SAINT-TROPEZ

Vilebrequin was created in 1971 in Saint-Tropez. The men's swim wear and resort wear brand has been legendary ever since for quality, vibrant colors, unique prints, and the fun and chic Cote d'Azur spirit infused in every collection.

**COSABELLA**

Cosabella, a family owned Italian lingerie company was founded in 1983 by Ugo and Valeria Campello. It has grown into a second generation family business, with children Silvia and Guido Campello leading the company. Cosabella is expanding globally with a diverse product mix of intimates, swim wear and shape wear.

## REFER & RECEIVE

We are happy to announce our Refer & Receive Program, which rewards valued guests with a complimentary one-night credit for every friend or family member they refer who books a vacation at The Wakaya Club & Spa. This credit is valid for the referring guest only and will be credited toward a future stay. The credit is non-transferable.



For more information contact Janette Kaipio at [janette@wakaya.com.fj](mailto:janette@wakaya.com.fj)



## I "LIKE" IT!

If you are a fan of The Wakaya Club & Spa, please like us on Facebook.

## FOOD FOR THOUGHT

The Wakaya Club & Spa's International Guest Chef Culinary Program invites highly acclaimed talent into the Wakaya kitchen for exciting intervals of creative collaboration resulting in many festive occasions of exciting dining. Guest chefs have included Jim Coleman, Charles Dale, Greg Doyle, Vincent Rae, Nobu Matsuhisa, Grant MacPherson, Masa Takayama and Charlie Trotter, to name others.

Enjoy this delicious recipe at home, created exclusively for The Wakaya Club & Spa by Chef Nobu Matsuhisa during his visit to Wakaya.

### Nobu's Style Ceviche

Short chunky slices of all or one of the following fish:

- Trevally
- Yellowfin Tuna
- Opakapaka
- Walu or Mahi-mahi

Fish should be fresh and in good condition, free from scales, bones, gristle or blood meat and blemishes. Approximately 4 to 5 lbs.

#### Marinade

- |       |                                  |
|-------|----------------------------------|
| 1 cup | freshly squeezed lime juice      |
| 2 tsp | salt                             |
| 1 tsp | cracked black pepper             |
| 2 tsp | garlic, finely grated            |
| 2 tsp | ginger, peeled and finely grated |

- |         |                                 |
|---------|---------------------------------|
| 2 tsp   | tomato paste                    |
| 1/2 tsp | chili paste                     |
| 3       | red onions, finely chopped      |
| 6       | medium tomatoes, largely diced  |
| 1 cup   | fresh coriander leaves, chopped |

#### Method

Mix well and adjust seasonings if necessary. Add vegetables to fish and pour marinade over the mixture. Mix well and let marinate a minimum of a couple hours before serving.

For more information about our International Guest Chef Culinary Program, contact Jennifer Halliday at [jennifer@wakayaperfection.com](mailto:jennifer@wakayaperfection.com).



GUEST CHEF, NOBU MATSUHISA

## FOR MORE INFORMATION

To make a reservation at The Wakaya Club & Spa or for more information, please visit [wakaya.com](http://wakaya.com) or email [reservations@wakaya.com.fj](mailto:reservations@wakaya.com.fj).

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