



Waikīkī Wiki Wiki Wire

ABC Stores sponsor First "Sunset on the Beach" for 2010 featuring a special screening of "Lost" on Saturday, Jan. 30 and marathon of "V" episodes on Sunday, Jan. 31

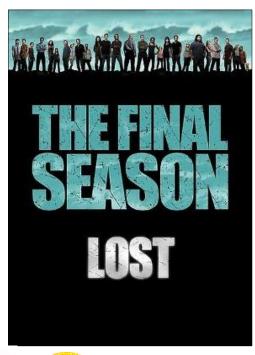
ABC's "Lost" returns for its final season with a special screening at "Sunset on the Beach" this Saturday, January 30 at approximately 6:30 p.m.

Fans watching the giant screen the beach at Waikīkī will be the first to see the initial hour of the season premiere episode before it airs nationally on the ABC Television Network. Fans can also catch a special screening of an all-new episode of the hit comedy "Modern Family" immediately following "Lost."

This marks the final screening of "Lost" at "Sunset on the Beach," with executive producers Damon Lindelof and Carlton Cuse on hand to address fans with a special message. Those attending will also be able to bid on a signed photo of the entire cast among other items in a special auction at the event. "Lost" premieres Tuesday, February 2 on ABC with an all-night event that begins with a special (8:00-9:00 p.m., ET), followed by the two-hour season premiere (9:00-11:00 p.m., ET).

On Sunday, "Sunset on the Beach" features four episodes of "V" on Sunday, January 31, beginning at approximately 6:30 p.m. as well.

"V" chronicles the arrival on Earth of a technologically advanced alien species who appear to come in peace, but actually have sinister motives.









Inside this issue:

Live, Laugh and Love - Valentine's Weekend at Embassy Suites-Waikiki Beach Walk	2	
Pikake Terrace at Sheraton Princess Kaiulani to offer a delectable Valentine's Day Dinner Buffet	3	
Kai Market's "local-style" Valentine's Day menu Perfect for families, friends, and loved ones	4	
Hilton Hawaiian Village Beach Resort & Spa's Tropics Bar & Grill host "Trader Vic's Mai Tai Hour"		
Valentine's Day Menu at The Colony Restaurant	5	

Kuloko Arts of Hawaii presents "CouplesIt Takes Two" at the Outrigger Reef on the Beach			
Beachhouse Moana presents at an alluring Valentine's Day menu	7		
Beachhouse at the Moana to present exclusive wine dinner with renowned winemaker Robert Chadderdon	8		
RIMOWA Waikiki store offers brand new travel humidor cigar case exclusively available in USA	9		

Live, Laugh and Love - Valentine's Weekend at Embassy Suites-Waikiki Beach Walk

Fun resort activities and Valentine's Day vow renewal break from the ordinary

Kamaʻāina are invited to spend Valentine's Day weekend at Embassy Suites-Waikiki Beach Walk to celebrate life and love. The resort is now offering a 'suite' promotion at just \$199 per night where guests can enjoy cinema under the stars, partake in a festive Chinese New Year performance and renew their wedding vows.

"Embassy Suites-Waikiki Beach Walk is providing a unique opportunity to live, laugh and love this Valentine's Day weekend," said Bob Yeoman, general manager of Embassy Suites-Waikiki Beach Walk. "With our special kama'āina package, couples can have fun watching a movie while floating in our heated pool on Saturday and celebrate their love by saying 'I Do' for a second-time-around on Sunday."



Saturday, February 13, 2010 - Moonlight Movie

Poolside at Embassy Suites-Waikiki Beach Walk, the resort will show the sweet romantic-comedy "The Proposal" for its Moonlight Movie on Saturday, February 13, 2010 at 8 p.m. Guests can watch this popular motion picture under the stars from inside the heated swimming pool on floating rafts or while enjoying cocktails and snacks on one of the resort's chaise lounges. Being the eve of Chinese New Year, the night will kick-off with an exciting and cultural "Lion Dance" performance.

The movie will be shown on a screen of grand proportion, 10 feet by 14 feet in size on the resort's Grand Lanai. Limited space is available, so be sure to arrive early to secure a spot. Movie title and showing times are subject to change. Please visit www.EmbassySuitesWaikiki.com for additional information and details.

Sunday, February 14, 2010 - Valentine's Day Vow Renewal

The complimentary, non-denominational vow-renewal ceremony incorporates unique Hawaiian-style elements and takes place on Sunday, February 14, 2010 at 6:15 p.m. on the resort's Grand Lanai.

Couples participating in the ceremony will exchange a Hawaiian lei symbolizing the unbroken circle of love; while repeating to each other the word ALOHA.

- "A" Akahi (Kindness)
- "L" Lokahi (Harmony)
- "O" Oluolu (Polite)
- "H" Haahaa (Humility)
- "A" Ahonui (Patience)

From one's first step on the property to the last wave goodbye, a stay at Embassy Suites-Waikiki Beach Walk will put visitors in a state of 'suite' bliss. As the only full-service, all-suite resort on Oahu, Embassy Suites-Waikiki Beach Walk offers a variety of Hawaii-inspired services and amenities. The resort offers daily complimentary, Full Cooked-to-Order breakfasts featuring traditional hot breakfast dishes and an extensive omelet station as well as a nightly manager's reception* including complimentary snacks and cocktails.

Renewing your vows is the perfect Valentine's Day gift for your spouse, so make your reservations now, and Embassy Suites-Waikiki Beach Walk will take care of the rest. (Please note that participants are required to be legally married.)

For the Suite Romance package, enter promotional code: <u>LUV</u> at <u>www.EmbassySuitesWaikiki.com</u> or over the phone at 1-800-EMBASSY.

Pikake Terrace at Sheraton Princess Kaiulani to offer a delectable Valentine's Day Dinner Buffet

This Valentine's Day, treat the ones you love to an extravagant buffet put on by Executive Chef Ralf Bauer and his team at the Sheraton Princess Kaiulani's Pikake Terrace. Set poolside, Pikake Terrace, offers both indoor and outdoor seating, perfect for families and couples. Entertainment will be put on by the Kaimana band, a group known for their blend of contemporary and island music. Pikake Terrace's dinner buffet will be served from 5:30 to 9:00 p.m. at \$39.50 for adults and \$19.95 for children 5 to 10 years of age. Children under 5 eat free with a paying adult.

Indulge in a variety of cold selections including Hawaiian style ahi poke on ice, maki and inari sushi, assorted cold cuts, vegetable crudités with garlic dip, and tofu with ginger-shoyu sauce. The salad bar will consist of an assortment of fresh marinated salads, dressings, and condiments, tossed greens with assorted dressings, "build-

your-own" Caesar salad station, locally grown tomato and Maui onion salad, island potatomacaroni salad, three bean salad, and cucumber namasu.

A few of the featured hot items will include hibachi style beef with teriyaki sauce, steamed crab legs with drawn butter and cocktail sauce, cheese garlic mashed potatoes, hoisin glazed roast pork on island sweet potato puree and crisp fried Maui onion, seafood cioppino with shrimp, clams, and scallops with a garlictomato-white-wine sauce, "flavors of Hawaii" volcano-spiced chicken with a papaya cream drizzle on a wok seared Asian vegetable slaw, and sautéed mahi mahi on ka'u orange nage and broiled pineapple-papaya salsa.



Chef Bauer has planned an extra sweet ending to this fanciful dinner with an ice cream flambé dessert made with Grand Marnier flamed bananas, vanilla ice cream, and a strawberry-vanilla sauce. An assortment of cakes including haupia, dobash, passion chiffon, and chocolate mousse, or succulent bread pudding with banana and macadamia nuts will also be offered to cap off a wonderful meal.

For more information or reservations, please call the Starwood Waikiki dining reservations desk at 808-921-4600 or e-mail tdrc.hawaii@starwoodhotels.com.

All applicable taxes will be applied and a 17 percent service charge will be applied for parties of seven or more. A credit card will be required to secure a reservation and cancellations must be received 72 hours in advance. Cancellations received within 72 hours will be assessed a cancellation fee equal to the meal price (plus tax) for the entire party.

Self-parking will be available for \$2 for four hours with validation at the Sheraton Princess Kaiulani parking lot.

Kai Market's "local-style" Valentine's Day menu Perfect for families, friends, and loved ones

Kai Market, Sheraton Waikiki's new farm-to-table venue, will present a Valentine's Day menu ideal for everyone in love. This farm to table restaurant incorporates a variety of fresh, locally-grown products into their dishes. Situated next to "The Edge" at Waikiki, the stunning views of the ocean and infinity pool make this the perfect place for families, friends and loved ones to get together. Chef Darren Demaya (right) will be highlighting his herb-crusted rack of lamb, miso marinated Hawaiian sea bass with pickled ginger, steamed snow crab legs, and alae salt crusted, slow roasted prime rib. Dinner will be served from 5:30 to 9:30 p.m. at \$60 per person, each including a glass of champagne. Children 5 - 12 years old will be \$15 and those under 5 eat at no charge.



Chaunce Lovett with Chef Demaya

Kai Market will offer a variety of cold selections including Hawaiian-style ahi poke, oyster on the half shell served with ponzu sauce and grated daikon, island-fresh sashimi served with shaved turnips and soy wasabi sauce, kim chee marinated tako poke, Kula Farms strawberries and spinach salad topped with candied walnuts, Twin Bridge Waialua asparagus with roasted garlic vinaigrette, Molokai potato and crab salad, Kunia watermelon and Big Island feta cheese salad with Kai Market's living wall of fresh basil, seafood salad with Kai Market's fresh herbs, Thai-inspired noodle salad with macadamia nuts and fresh Nalo herbs, and a mix of Waimanalo Greens, Hamakua tomatoes. Ma'o farms radishes, sweet Maui onion. Waialua asparagus. Kalamata olives, and Big Island hearts of palm.

The cold selections will also include

diced watermelon, cantaloupe, pineapple, and honeydew melon, and an array of cheese samplers to be served with garlic toast, Kalamata olive toast, fennel lavosh, taro lavosh, taro dinner rolls, la brea dinner rolls, sundried tomato hummus, and garlic hummus.

he main courses will include garlic salt and pepper Kahuku head on prawns, iron-skillet steam mussels coconut Thai green curry, scallops and Manila clams in spicy lemongrass black bean sauce, Chesapeake Bay crab cakes with Kahuku corn relish and chipotle aioli, soy sake braised beef short ribs topped with a Korean ko choo jang glaze, Kukui brand kim chee Portuguese sausage "local style" fried rice, steamed Waianae valley baby bok choy, creamy garlic smashed Yukon gold potatoes, Hawaiian style seafood chowder clams, island fish, shrimp, and Hawaiian taro. To top off this meal, dessert selections include savory sweets such as Portuguese sweet bread pudding with Hawaiian vanilla anglaise sauce, creme brulee, mochi and chichi dango, assorted cupcakes, a

chocolate fondue station with assorted crackers and fruits, almond float, apple cobbler, and banana cream pie.

For reservations or more information, please contact the Starwood dining desk at 921-4600 or e-mail tdrc.hawaii@starwoodhotels.com. All applicable taxes will be applied and a 17 percent gratuity will automatically be applied for parties of seven or more. A credit card will be required to secure a reservation and cancellations must be received 72 hours in advance. Cancellations received within 72 hours will be assessed a cancellation fee equal to the meal price (plus tax) for the entire party.

Complimentary valet parking is available.

Hilton Hawaiian Village Beach Resort & Spa's Tropics Bar & Grill to host "Trader Vic's Mai Tai Hour"

Daily Mai Tai Hour is part of larger promotion with the restaurant in Los Angeles

Tropics Bar & Grill, the oceanfront restaurant and bar at the Hilton Hawaiian Village Beach Resort & Spa, is adding a twist to the traditional "happy hour" in February. Throughout the month, the restaurant will host "Trader Vic's Mai Tai Hour" from 4 to 5 p.m., when the Original Mai Tai from

the iconic restaurant will be served to guests in keepsake glasses. Anyone who orders a mai tai during that time will get to keep the Trader Vic's 75th Anniversary souvenir glass. Also during the mai tai hour, patrons can enter to win great prizes from Trader Vic's and Hilton Hawaiian Village. Daily winners will be announced in the 5 o'clock hour when entertainers take the stage at Tropics.

The "Trader Vic's Mai Tai Hour" is being held in conjunction with a Hilton Hawaii promotion with the Trader Vic's Restaurant in Los Angeles, and the Trader Vic's Lounge at The Beverly Hilton—part of the Hawaii Visitor & Convention Bureau's West Coast marketing blitz.



th Anniversar 1934-2009

The Trader Vic's restaurant chain began in 1934 and was largely responsible for fueling the tiki restaurant craze of the 1940s and '50s. Trader Vic's is the home of the Original Mai Tai. In 1944, Trader Vic himself concocted a rum drink and served it to a customer who, upon tasting it, said "*Mai Tai Roa Ae*" which means "out of this world" in Tahitian. The mai tai is now the most famous rum drink in the world. The mai tai is the most popular cocktail at the Hilton Hawaiian Village, where more than 100,000 mai tais are sold annually. Visit www.tradervics.com for more information.

Great rates on guest rooms are still available for the month of February, including over the Valentine's Day/President's Day weekend. In addition, the resort is offering several value-added packages, including the "50th State of Aloha" room package that starts from just \$179 per night and includes the fifth night at \$50 and a \$50 credit on dining, spa treatments or beach toy rentals. To book a room at the Village, call the resort directly at (808) 949-4321 or call toll-free at 1-800-HILTONS (1-800-445-8667) or log onto www.hiltonhawaiianvillage.com.



Valentine's Day Menu at The Colony Restaurant

Tantalize the taste buds with The Colony's exclusive menu for couples

Enjoy an evening of romance at The Colony Restaurant, on the second level of Hyatt Regency Waikiki Beach Resort and Spa, located at 2424 Kalkaua Avenue. A special menu is available from February 12 through 15, 2010 and includes appetizer, trio entrée, and dessert for

\$59 per person.

Chef Jeff Wind and his team have created an exclusive menu that will tease the senses with its assortment of textures and flavors. The appetizer offers a choice between Assorted Sushior Caesar Style Salad with Spiced Bread Chips. The trio entrée features Okinawan Sweet Potato Puree coupled with savory Kiawe Grilled Filet Mignon Over Braised Spinach and Port Wine Demi; Butter Poached Tiger Prawn; and Pan Seared Scallop with Charred Red Pepper Aioli. The meal concludes with a delightful Double Dark Chocolate Roulade and White Chocolate Dipped Strawberry in a Raspberry Coulis.



The Colony Restaurant is open daily from 6 to 10 pm; a special \$7 martini menu features in The Colony Lounge from 5:30 to 7pm. Parking is complimentary with a restaurant validation. For more information, please visit www.waikiki.hyatt.com call (808) 237-6140 for reservations.

Kuloko Arts of Hawaii presents "Couples...It Takes Two" at the Outrigger Reef on the Beach

Art Displays by Kuloko Artists and dancing by Albert Franz Ballroom Dancers

Just in time for Valentine's Day, Kuloko Arts of Hawaii, located in the Ocean Tower lobby of the Outrigger Reef on the Beach presents "Couples...It Takes Two," a special event to celebrate that special bond between loving couples.

On Saturday, February 13, 2010, Kathleen King, owner of Kuloko Arts invites everyone to a special day filled with love. Drawings and paintings of couples of all kinds will be on display and for sale by various local artists who have made Kuloko Arts of Hawaii their home, including Patrice Federspiel, Kristine Provenza, Kathleen King, MaryBeth, Teri Inouye, Jeff Pagay, Shana Sguier, Edguardo Garcia and Gladys Dormido.

To add to the celebration, The Albert Franz Ballroom Dancers will hold two special performances by dance partners Albert Franz and Teresa Yi and Calvin and Debra Ota. Show times are at 4:30 pm and 9:30 pm just outside the store in the Ocean Tower lobby. Albert Franz is a professional ballroom dancer and has competed in various national ballroom dancing competitions. He has placed in the United States Professional Ten-Dance champions eight out of nine years and has also represented the United States at the World Professional Ten-Dance competition.

Art show display and dance floor are located at the lobby fronting Kuloko Arts of Hawaii, Shore Bird, and Ocean House restaurants. For more information about this event call (808) 922-5110 or visit www.kulokoarts.com.



For couples who wish to continue the celebration and dance the night away in Waikiki, the Outrigger Reef on the Beach offers an attractive kamaaina room rate starting from only \$139 (plus tax) for local residents with valid I.D. Hotel reservations can be made by contacting your preferred travel agent or call toll free 1-800-OUTRIGGER (1-800-688-7444) within the United States, Guam and Canada. Elsewhere call direct to 303-369-7777 (long distance charges apply). Or, visit www.outriggerreef.com or e-mail reservations@outrigger.com.

Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop ('), macron (ā) in place names of Hawai'i, such as Waikīkī and Kalākaua Avenue and will include them whenever possible. We also respect the individual use (or not) of these markings for names of organizations and businesses.

There will also be times when we may not have a chance to add or change the markings in all of the articles submitted and when that happens, e kālā mai.

Beachhouse Moana presents at an alluring Valentine's Day menu

Romance will come alive again this Valentine's Day at the Beachhouse at the Moana. Located along the shores of Waikiki beach, Beachhouse offers the ideal dining experience with more than enough charm to impress the one you love. With indoor and outdoor seating, and all around ocean views of paradise, Beachhouse will be sure to sweep her off her feet. Hale Aina award-winner Chef Rodney Uyehara has created a four-course menu, featuring a wide variety of fresh local ingredients. Dinner will be served from 5:30 to 9:30 p.m. at \$70 per person.

Beachhouse Valentine's Day Menu

1st course (choice of):

"Pancetta Wrap Diver Scallop"

Potato crisp, Nalo greens, Yuzu Kosho Buerre Blanc

or

"Two Kine Crab Cake"

Maryland Blue & King crab, roasted Kula tomato coulis

2nd course (choice of):

"Maui Onion Soup"

Three cheese gratin

or

"Classic Caesar"

Marinated white anchovies and brioche croutons

3rd course (choice of):

"Kona Abalone & Salmon"

Olive oil poached salmon, Kona abalone tempura, California osetra caviar.

sorrel sauce, saffron rice pilaf and asparagus

or

"Venison & Foie Gras"

Foie gras ravioli, morels, tawney port sauce, potato puree and baby vegetables

or

"Filet & Lobster"

6oz. filet, 4oz. Maine lobster tail, cabernet demi, potato puree and baby vegetables

or

"Veal & Quail"

Truffles, duck confit & fig bread stuffed quail, braised veal, grandma's lemon preserves, saffron rice pilaf and asparagus

4th course:

"Dessert Duet Platter"

Kona chocolate spring roll with Grand Marnier strawberries, dark rum crème brulee with macadamia short bread cookie

On Valentine's Day, all ladies will receive a long-stem rose, and two chances to win a couples' spa package in an ocean-front couples' treatment room. In addition to their massages, winners will also receive a complimentary bottle of champagne and chocolate covered strawberries.

For reservations or more information, please contact the Starwood dining desk at 921-4600 or e-mail tdrc.hawaii@starwoodhotels.com. All applicable taxes will be applied and a 17 percent gratuity will automatically be applied for parties of seven or more. A credit card will be required to secure a reservation and cancelations must be received 72 hours in advance. Cancellations received within 72 hours will be assessed a cancelation fee equal to the meal price (plus tax) for the entire party. Complimentary valet parking is available at the Moana Surfrider, A Westin Resort & Spa, as well as validated self parking at the Sheraton Princess Ka'iulani.



Brandon Maeda and Chef Rodney

Beachhouse at the Moana to present exclusive wine dinner with renowned winemaker Robert Chadderdon

Beachhouse at the Moana will present a unique opportunity to wine and dine as it plans to collaborate with famed winemaker Robert Chadderdon of *Robert Chadderdon Selections* on Tuesday, February 9th. The evening will begin with a welcome reception of champagne and canapés at 6 p.m. Shortly thereafter, Executive Chef Rodney Uyehara will unveil an incredible five-course dinner with dishes he flavorfully created to blend harmoniously with each premium wine pairing, This exclusive wine dinner is available for \$99 per person plus tax and gratuity.

Reception Hors d'oeuvres

Two Kine Crab Cakes Maryland & King Crab Kula Tomato aioli Kobe Steak Tartare capers, Maui Onion, Dijon, Quail egg

Champagne Pairing: Billecart-Salmon "Reserve" Brut NV

First Course

Caviar and Salmon Olive oil poached Salmon, California Osetra, Tempura of Kona Abalone, with a Sorrel sauce

Wine Pairing: Chateau du Seuil Graves Sec 2006

Second Course

Stuffed Quail Truffles, Duck Confit, Fig Bread

Wine Pairing: Albert Boxler "Reserve" Pinot Blanc 2005

Third Course

Braised Veal Cheek Wild Mushroom and Sea Asparagus Risotto, Grandma's lemon preserves

Wine Pairings: Rocche dei Manzoni "Bricco Manzoni" Nebbiolo-Barbera 2001 2oz_and Rocche dei Manzoni "Vigna d' la Roul" Barolo 2001 2oz

Fourth Course

Venision Wellington Foie Gras Ravioli, Morels, Tawny Port sauce

Wine Pairings: Andre Perret "Saint Joseph" 2006 20z And Patrick Jasmin "Cote Rotie" 2002 20z

Fifth Course

Crème de Peche de Vigne Liqueur & Grand Marnier Souffle Big Island Vanilla Bean Crème Anglaise

Wine Pairing: Aggazzotti Nocino "Reserva" Green Walnut Liqueur 20z

Robert Chadderdon is a very mysterious man in the world of wine and only select cities and restaurants have the honor of serving his line. He embarked on his career in the early 1970s, working for Frank Schoonmaker Selections, the forerunner of Seagrams Chateau & Estates fine wine division. He obtained a degree in Oenology when he graduated from the University of Bordeaux. In the late 1980s, he opened Robert Chadderdon Selections West, and named Alan Sobczak as president.



James Maher and Chef Rodney Uyehara

Today, Robert Chadderdon Selections are limited in production as well as allocation. Distribution is based on deep relationships Chadderdon builds and maintains with establishment owners and connoisseurs. Beachhouse at the Moana is the exclusive Hawaii restaurant to have the honor of serving Chadderdon's wines. Company president Alan Sobczak will attend the Februrary 9 wine dinner on Chadderdon's behalf, and although Chadderdon opts to remain unknown, his highly acclaimed wines will steal the spotlight at this rare event.

Limited seating is available for this one-time-only dinner and reservations are required. For reservations or more information, please contact the Starwood dining desk at 921-4600 or e-mail tdrc.hawaii@starwoodhotels.com. All applicable taxes will be applied and a 17 percent gratuity will automatically be applied for parties of seven or more. A credit card will be required to secure a reservation and cancelations must be received 72 hours in advance. Cancellations received within 72 hours will be assessed a cancelation fee equal to the meal price (plus tax) for the entire party. Complimentary valet parking is available at the Moana Surfrider, A Westin Resort & Spa, as well as validated self parking at the Sheraton Princess Ka'iulani.

RIMOWA Waikiki store offers brand new travel humidor cigar case exclusively available in USA

German luxury luggage maker offers brand new RIMOWA travel humidor cigar case exclusively available in USA at the RIMOWA Waikiki Store!

The RIMOWA travel humidor cigar case is made out of high-quality cedar wood. The main characteristic of this wood is its ability to absorb high amounts of humidity and guarantees a constant climate within the humidor. Cedar wood has a positive influence on the flavor of the cigars and directly supports their gestation for preserving the cigar for ideal flavor. As special added feature, together with the RIMOWA travel humidor cigar case, the RIMOWA Waikiki Store offers four (4) distance holders. The distance holder enlarges the space between the elastic band and the wooden bowl, therefore, it is easier to equip

the travel humidor cigar case with large cigars.

RIMOWA Travel Humidor Cigar Case. Exclusively available in the USA at the RIMOWA Waikiki Store. Price: \$ 1.150.00

The RIMOWA Waikiki Store is located at the Moana Surfrider A Westin Resort & Spa in Waikiki Beach, and is one of just 10 flagship stores worldwide.

RIMOWA Waikiki Store has the largest selection of RIMOWA in the USA, with many lines not carried anywhere else in the USA and carries every line that is available everywhere else in the world plus Hawaii exclusive items.



Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Authentic Hawaiian music and hula shows by Hawai'i's finest hula *hālau hula* (dance troupes) and Hawaiian performers. Opens with traditional blowing of conch shell.

Tues-Thurs-Sat-Sun, weather-permitting from 6:00-7:00 p.m. at the Kūhiō Beach Hula Mound, near Duke Kahanamoku statue, beachside at Uluniu & Kalākaua Ave. in Waikīkī.

FREE and open to the public. Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by the City & County of Honolulu, the Hawai'i Tourism Authority and Waikīkī Improvement Association.

For information, call Marnie Weeks, Producer, Kūhiō Beach Hula Shows, 843-8002.

Week-nights

Every Tuesday – Ainsley Halemanu and Hula Hālau Ka Liko O Ka Palai

Every Thursday - Joan "Aunty Pudgie" Young and Puamelia

Weekends

Sat Jan 30 - Coline Aiu and Halau Hula O Maiki

Sun Jan 31 - Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula



Waikīkī parade / event watch (courtesy of the City)

January 30, 2010 Saturday

and

January 31, 2010 Sunday

SUNSET ON THE BEACH sponsored by ABC Stores, Hawai'i Tourisj Authority

and the City & County of Honolulu.

Stage Music / Entertainment starts 2 hours before the movie.

Movies start about "sunset time"

Movies are Shown at Queen's beach in Waikiki Beach.

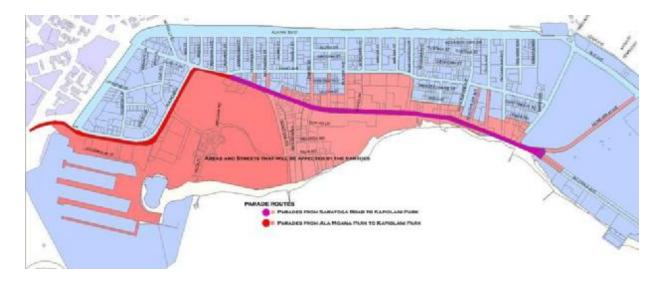
Saturday: Special screening of "Lost"

Sunday: Four episodes of "V"

January 31, 2010 Sunday 6:00AM Starts 9:00AM Ends

JOHNNY FAERBER 10K RUN sponsored by RRCA/Mid Pacific Roadrunners Club. The event is expected to have 400 runners. It will start on Kalakaua Ave., to Diamond Head Rd., to Kahala Ave., to Paikau St., to Diamond Head Rd., to 22nd Ave., to Kilauea Ave., to Elepaio St., to Kahala Ave., to Diamond Head Rd., to Kalakaua Ave., to finish at Honolulu Marathon finish line area. Contact: John Simonds 373-3609, E-mail: simondsj101@hawaii.rr.com For more info, visit their

website: http://www.mprrc.com/



The above is based on the most current information available from the event organizers as of the date of this publication. For more information, call the Department of Transportation Services, 808-527-6009.



Waikīkī Improvement Association

2255 Kuhio Avenue, Suite 760 Honolulu, HI 96815

> Phone: 808-923-1094 Fax: 808-923-2622

If you would like to share news with other members of WIA, please send your info to editor@waikikiimprovement.com.

Check out our website at:

www.waikikiimprovement.com



Family Restaurant

Grand Opening Benefit for Waikiki Community Center

Monday, February 15, 2010

449 Kapahulu Avenue (above Hee Hing Restaurant)

Valet parking (\$3 fee, tip not included) or self-park at First Haw'n Bank lot next door

Event time: 6:00 – 9:00 p.m.

\$50 in advance or \$60 at the door (\$25 tax deductible)

Wine Stations by Southern Wine & Spirits and Better Brands. Beer and Energy Drinks by Anheuser Busch.

Food Stations: Signature Braised Short Ribs, Prime Rib w/Au Jus and Mashed Potatoes, Misoyaki Butterfish, Garlic Roast Pork w/Fried Rice, Chopped Salad with Deli Meats, Poke on Won Ton Chips, Pulled Pork Quesadilla, Tofu Steak, and Apple Cobbler w/Vanilla Ice Cream

Purchase your tickets at WCC or call (808) 923-1802



310 Paoakalani Avenue, Honolulu, HI 96815 www.waikikicommunitycenter.org



A Benefit for Waikiki Community Center You are cordially invited to celebrate the Grand Opening Of



Family Restaurant

Above Hee Hing Restaurant in Kapahulu 449 Kapahulu Ave. Valet parking \$3, tip not included. Self park at First Hawaiian Bank lot next door.

> Monday, February 15, 2010 6:00 - 9:00 P.M.

\$50 in advance, \$60 at the door

(\$25 Tax Deductible)

Wine Stations by Southern Wine & Spirits & Better Brands.
Beer and Energy Drinks by Anheuser Busch.
Entertainment by Keith, Francis & Carmen (KFC)

Food Stations: Signature Braised Short Ribs, Prime Rib w/Au Jus and Mashed Potatoes, Misoyaki Butterfish, Garlic Roast Pork w/Local Style Fried Rice, Chopped Salad with Deli Meats, Poke on Won Ton Chips, Pulled Pork Quesadilla, Tofu Steak, and Apple Cobbler w/Vanilla Ice Cream

	======	=======	======			
YES! We want to join the fun! Please reserve tickets x \$50 = \$						
Your Name:			Phone			
Address:						
Mailing Address	City	State Zip	Email			
Visa M/C Amex #				exp:		
Name on card:						

Mail check payable to: Waikiki Community Center, 310 Paoakalani Ave., Honolulu, HI 96815

Call WCC at (808) 923-1802 to purchase your tickets or fax form to (808) 922 2099. More info at www.waikikicommunitycenter.org