



Creating a 21st Century Multi-Media Company for Hawai`i



Mr. Blangiardi is a recognized leading television broadcaster who has improved the ratings, revenue and operating profit of every broadcasting entity with which he has been affiliated. He has been an executive in the television industry for over 32 years, succeeding in senior executive positions in many of the nation's most competitive markets including: Seattle, New York City, San Francisco, St. Louis and Los Angeles. Prior to returning to Hawaii, Blangiardi was President of Telemundo Holdings Inc., based in Los Angeles. In the Honolulu market, Blangiardi was the Sr. Vice President & GM of both KHON2 and KGMB9 from 2002 through the sale of KHON2 in 2006. Since that time, he has been the President and General Manager of KGMB9 and on October 26, 2009, Blangiardi became the General Manager of KGMB9 and KHNL. Blangiardi has an M.Ed in Educational Administration from the University of Hawaii.

TUESDAY

November 17th, 2009

**REGISTRATION & NO HOST
COCKTAILS**

5:30 pm - 6:30 pm

DINNER & PROGRAM

6:30 pm - 8:30 pm

THE KAHALA HOTEL & RESORT

5000 Kahala Avenue

VALIDATED PARKING:

Free Parking

RSVP

www.smehonolulu.com

Or call 942-7000

Deadline: Friday November 13, 2009

REGISTRATION FORM

Tuesday, November 17, 2009 – The Kahala Hotel & Resort
Hosted validated parking for both self park and valet

\$55 for Members, in advance
\$55 for PSE student, in advance
\$65 for Non-Members, in advance
\$65 Everyone at the door

____ SMEI Honolulu members and ____ Guests/Non-Members will be attending
____ Reserve a vegetarian meal for (name) _____

All credit card payments MUST be made online.
www.SMEHonolulu.com
Register in advance by web, email, fax (942-7005) or mail.

____ Enclosed is my check for \$ _____ payable to SMEI Honolulu
Mail check & registration form to
SMEI Honolulu, P.O. Box 61172, Honolulu, HI 96839

Name	Company	Title	Telephone	Email

Questions? Please don't hesitate to contact our Executive Director, Stephanie Uyeda,
at 942-7000 or email at stephanieuyeda@hawaii.rr.com

First Course

Minestrone Soup with White Beans

Entrée

Seared Catch with Tomato, Olive, Caper and Herb Sauce served on Saffron Cous Cous

Vegetarian Entrée

Seared Tofu with Tomato, Olive, Caper and Herb Sauce served on Saffron Cous Cous

Dessert

Lilikoi Panacotta

