



HUGHES CENTER



INTRODUCING

3883 Howard Hughes Parkway



Designed by world class architects HKS Inc. out of Dallas, Texas, Crescent Real Estate is proud to introduce the newest addition to Howard Hughes Center. 3883 Howard Hughes Parkway is an 11-story class A office building consisting of 240,000 square feet and an adjacent

parking structure that will accommodate a ratio of 3 spaces per 1,000 square feet.

Located West of the Howard Hughes Parkway and Corporate Drive intersection, the project's unique design and finishes will compliment the existing architecture in the center. The exterior of the building will consist mostly of pre-cast and glass, while the 2-story glass lobby will consist of primarily marble flooring with stone and wood accent walls. The building will feature 2 separate distinctive design features, the "spire" on the South side of the building and the "wing" on the East side of the building. The landscape of 3883 HHP has been consciously designed to be sensitive to the environment while at the same time creating a dynamic sense of place.

While currently in the process of installing structural steel, Kitchell contractors commenced construction in September 2005. Completion of the project is scheduled for early 2007.

For leasing information please contact Colliers International at 702.735.5700.

Lawry's The Prime Rib to Host Special Events

THE HIGHLY SUCCESSFUL MURDER mystery dinners continue as Lawry's host Touch of Mystery on June 2, 2006 at 7pm. This interactive murder mystery dinner will include Lawry's classic prime rib dinner, starting with the famous spinning bowl salad, followed by your choice of prime rib or fresh salmon entrée and is completed with a specially created dessert. The price to attend the event is \$85 and required reservations can be made by

calling the concierge desk at 697-6805.

Lawry's will have special early hours for Easter, Mother's Day and Father's Day. Easter dinner will start at 5:00 pm on Sunday, April 16. On Mother's Day, Sunday, May 14 the restaurant will begin serving at 3pm and Father's Day hours will begin at 4 pm on Sunday, June 18. Lawry's The Prime Rib is located at 4043 Howard Hughes Parkway.

GORDON BIRSCH NEWS

Gordon Biersch is pleased to announce a few additions to their menu. They now offer 2 appetizer samplers: The Brewer's Feast Sampler which includes Quick Fried Calamari, Glazed Chicken Wings, Crab & Artichoke Dip and Southwest Egg Rolls for \$16.95, and the Chef's Sampler which includes Southwest Egg Rolls, Shrimp & Chicken Pot stickers and Glazed Chicken Wings for \$14.95.



Back by popular demand, we have added the Gorgonzola Bone-In Rib eye steak to our dinner menu. This 18 oz steak is topped with our Signature Gorgonzola Butter for \$24.95.

The patio is now open for lunch and dinner where you can enjoy one of our 2 seasonal beers on tap, our Gold Medal winning Czech Lager from the Great American Brew Festival or our Maibock. And, don't forget Gordon Biersch's Sunday Jazz Brunch with Smooth Jazz 105.7 FM. Music begins at 12:00 pm and plays until 3:00 pm with local Jazz artists. For more information, please call 312-5247.

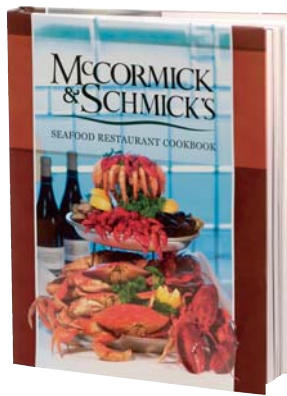
McCormick & Schmick's Welcomes New Executive Chef

Since 1999 Chef Shawn Bell has been an Executive Chef for the McCormick & Schmick's restaurants, and recently moved to Las Vegas to take the Executive position at the Hughes Center location. Chef Bell grew up in Vallejo, California and graduated from the Western Culinary Institute. After working as management Chef for a prominent local hotel in downtown Portland he moved on to take the Catering Chef position in 1996 for Jake's Grill and later the Sous Chef position at Jake's Famous Crawfish Restaurant, the flagship restaurant for McCormick & Schmick's Seafood Restaurants.

Since then, Chef Bell has opened a number of restaurants for McCormick & Schmick's, including San Diego and Rhode Island, appeared on the Food Network program "Ready, Set, Cook" as well as numerous appearances on ABC, CBS, NBC, CNN, FOX, and taught or demonstrated cooking at various Macy's and Kitchen Classics stores.

McCormick & Schmick's Offers Lunch Specials

In Vegas, triple 7's always indicate a winner and that's just what McCormick & Schmick's have found with their \$7.77 lunch specials. Four savory specials are offered Monday through Friday, with a 45 minute guarantee. Changing daily, you may find yourself choosing between Barbequed baby back pork ribs with Cole slaw and French fries, Caribbean spiced chicken with pineapple and coconut rice, Spicy chicken penne and cheese or seafood black bean chili with bay shrimp and tortilla chips. And of course, the full menu is always available with it's daily fresh fish entrees. McCormick & Schmick's is located at 335 Hughes Center Drive. Call 836-9000 for today's four new lunch specials for \$7.77.



To introduce our new Chef, purchase a McCormick & Schmick's cookbook for \$19.95 and receive a \$10.00 McCormick & Schmick's gift certificate.

THE RESORT AT PAWS UP HONORS DEL FRISCO'S CHEF

Chef Fernando Guerrero, Executive Chef of Del Frisco's Double Eagle Steak House, Las Vegas has been distinguished as one of 7 world-class chefs that showcased their culinary talents at The Resort at PAWS UP in Greenough, Montana.

The Resort at PAWS UP honors "Seven Chefs in Seven Days" and guests attending the Cattle Baron's Dinner on March 22 had the opportunity to indulge in Chef Guerrero's amazing culinary techniques. The event is known as Montana's Last Best Food, Wine and Wilderness Festival.

Celebrate
Cinco de Mayo
AT COZYMEL'S

Join us Friday, May 5th for a fabulous celebration of Cinco de Mayo. The festivities begin at 4 p.m. and last until you say "when". Our fiesta will encompass the restaurant and our big tent which will be erected in our parking lot. Cozymel's will be featuring...

- A live radio broadcast from our party
- Drawings for Prizes
- Live entertainment from our Mariachi Band
- Taco Stands serving Carne Asada and Al Pastor
- The best Margaritas this side of the border
- Mexican and Domestic Beer
- Our favorite girls from Tecate giving out gifts
- AND
- Our Cuervo girls with shots

Our full dinner menu will also be available for anyone wanting to take a load off and party in our restaurant.

We look forward to celebrating Cinco with our neighbors.

COZYMEL'S
MEXICAN GRILL
355 Hughes Center Drive
702-732-4833

WINE DINNERS CONTINUE AT DEL FRISCO'S



Every month Del Frisco's presents a 5 course wine dinner showcasing a featured winery.

Hosts for these very popular and sell-out events include owners, winemakers and other top personalities showcasing their treasures. Special menus are prepared to compliment each wine tasting course from the perfect wine with a selected appetizer to the finishing touch with a dessert wine. The next scheduled wine dinner, "Wines of Italy", is on May 19th at 7 pm with host Tony Ciccarelli, Senior VP of Empson Imports. For reservations to this popular event, contact Stephen Walker or Lori Carchedi at 796-0063.

Visit our web site, www.hughescenter.com for up to date information on Hughes Center

HUGHES CENTER

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MANAGEMENT TEAM

Director of Property Management	Leslie Balko
Property Manager	Courtney Holcombe
Assistant Property Manager	Judy Purcell
Concierge	Jaci Zweig
Property Accounting Manager	Aura Olson
Director of Security	Robert Clavier
Chief Engineer	Ira Iapp
Assistant Chief Engineer	Phil Toner

For Leasing Information at Hughes Center, please contact: **Tom Stille** or **Lizz Schafer** of Colliers International at 702-735-5700

