



Rotary
Club Malta



JOIN US IN RAISING FUNDS FOR THE
COLD ROOM AT DAR IL-KAPTAN
AND OTHER CHARITY PROJECTS

FRIDAY

APRIL

28

AT INTERCONTINENTAL

CETTINA DE CESARE HALL

The Events

ANNUAL CHARITY GALA FUND-
RAISING DINNER DANCE

€75

Per Person

EXCLUSIVE RAFFLE SILENT AUCTION, AND AUCTION
OF WORKS BY LEADING MALTESE ARTISTS TOWARDS
THE END OF THE MEAL FOLLOWED BY DANCING

DRESS CODE: BLACK TIE / DARK SUIT

LIMITED FREE PARKING AVAILABLE AT THE EDEN CAR PARK

TO RESERVE PLACES PLEASE SEND YOUR BOOKING FORM TO:
ROBERT GHIRLANDO, SECRETARY@ROTARY.ORG.MT
VO NUMBER VO/0153

Rotary Club Malta is this year celebrating its 56th anniversary since its foundation.

Fifty-six years during which it has been of service to the community both locally and internationally. We have continued to support financially Dar il-Kaptan and this year we are covering the expenses of the building of a Cold Room. We also support local and international initiatives. Internationally, this year we contributed to RI's pledge to eradicate Polio and also contributed to the disaster fund opened by District 2101 of Campagna, Italy following the landslide disaster on the island of Ischia and supported the initiative following the earthquake in Turkey and Syria. Locally we have donated to the Vikings Sailing Club two sailing boats and have sponsored the repairing and the purchase of several parts. Rotary Club Malta also continues the sponsorship of the Hospice Project. Club Members support the Soup Kitchen providing voluntary service providing lunches and packed suppers throughout the year as well as the Food Bank, where members help to pack food bags.

Rotary Club Malta also helped fund together with a Malta Government grant and through Kids of Africa, the building of a second school in Luwero, Uganda, which is providing education facilities for 450 children.

To make all this possible, we need your help. Thank you in advance for accepting our invitation and I look forward to meeting you on the night of our Gala Dinner Dance.



Tonio Cuschieri
President 2022/2023

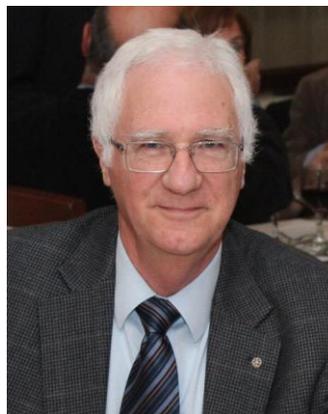
ABOUT THE EVENT

Join us on Friday 28th April, for our **ANNUAL CHARITY GALA FUND-RAISING DINNER DANCE**, where this year we are raising funds for the Cold Room at Dar il-Kaptan.

This annual event has proven to be extremely popular, as it is one of Malta's unique events of the year. Why not gather up a group of friends, Rotarians and non-Rotarians, and make up a table of up to 10 persons to have an enjoyable evening while contributing to our community. If you are less than 10, we can place you on a general table.

The cost is €75 per head and reflects increased costs experienced by the Hospitality Business, The Rotary Club Malta Gala Dinner 2023 will be held at the InterContinental, Cettina De Cesare Hall, in St. Julian's and entertainment and after dinner dancing.

By booking a table, you and your guests will be joining Rotarians and friends in an upbeat and friendly atmosphere for a night you will long remember. So, by making a booking today, you will be making a wonderful contribution to Rotary





DURING THE NIGHT

- **Welcome drink and Canapés at 7.30pm followed by dinner at 8.15pm**
- **Wine and water will be served throughout**
- **Exclusive raffle, silent auction and auction of works by leading Maltese artists towards the end of the meal followed by dancing**
- **Dress code: Black Tie / Dark Suit**
- **Parking at the Eden Car Park: first 20 free of charge, next 50 at discounted rate of €5 and rest as per tariff. To be assigned on a first come first served basis.**

Menu

Starter

- (1)** Parmesan cheese royale, tomato variations
Complimented with an onion and hazelnut beignet, salad greens
OR
(2) Allergen free option – Beetroot carpaccio with pickled mushroom,
truffle scented tofu mousse, and petite greens

Main Course

- (3)** Slow cooked fillets of silver bream with olive tapenade,
Accompanied with croquette of shrimp, onion, spinach fricassee and cheese,
Baked rosti potato, selected vegetables, finished with citrus scented onion soubise
OR
(4) Slow cooked short rib of beef glazed with fortified wine and own juices complimented with
beef and smoked cheese croquette, baked rosti potato and selected root vegetables
OR
(5) Allergen free option – Vegetable roulade with comfit tomato and vegan cheese, spinach,
caramelized onions and tofu croquette, finished with chive and tomato relish

Dessert

- (6)** Fruit and white chocolate creation
OR
(7) Allergen free option – chocolate panna cotta

