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Would like to invite you to a very special dinner event with The Honorable Philippines Ambassador



Albert del Rosario
The 21st Century Asia

November 17th, 7:00 - 9:00 P.M. Location: The Tsunami Asian Grill

Special Exquisite Five Course Filipino Menu Prepared by Chef Florence Duff, Native of the Philippines (Page 4) Registration is available at lywac.org or via FAX at 702-914-8067.

Cost: \$65/Members ~ \$75/Non-Members \$50 Students/WAC Founders Club Members

\$10 Per Person Late Fee Starts November 8th, 2005

Corporate Member Table of Ten: \$650 Non-Corporate Member Table of Ten: \$750

NAME:		
COMPANY:		
TITLE:		
ADDRESS:		
DAYTIME PHONE:		
FAX:		
EMAIL:		
Payment by Credit Card: T	Total \$	
Visa/MC/AE/Discover #		
Exp. Date	Signature	

Tickets

Will not be mailed. Name tags will be available at the registration desk at the door.

Biography

Ambassador del Rosario has an extensive private sector background. He was Chairman of the Executive Committee of Metro Pacific Corporation and a Senior Advisor to the Board of 1st e-Bank. He was also Chairman of Gotuaco, del Rosario and Associates, Inc.; Salim Philippines, Inc.; Philippine Indocoil Corporation and Trans-Oceanic Agencies, Inc; and was Vice-Chairman of FPDSavills Philippines, Inc. He also served as President and CEO of Pacific Plaza Towers and Metro Strategic Infrastructure Holdings, Inc. He held directorships in the following corporations: Philippine Long Distance Telephone Company, Landco Pacific Corporation, Bonifacio Land Corporation, Fort Bonifacio Development Corporation, Negros Navigation, Philippine Advertising Counselors, Philippine Petrochemical Corporation; Asia Traders Insurance Corporation and Philippine Telecommunications Investment Corporation.

Ambassador del Rosario obtained his Bachelor of Science degree in Economics from New York University and completed various certificate courses at College of Insurance over three years under the sponsorship of the Equitable Life Assurance Society of the United States (ELAS).

He is married to Ms. Gretchen De Venecia and has five children.

CHEF FLORENCE'S MENU

Lumpia Shanghai filled with Pork, Shrimp & Crab served with three dipping Sauce
Barbeque Pork Satay served with Green Papaya Relish

Calabaza Coconut-Lemongrass Bisque with Shitake Mushrooms, Quail Eggs

Roasted Suckling Pigs over Coconut Sticky Rice Wrapped in Banana Leaves served with Sweet Liver Sauce

Murkon Traditional Braised Beef Tenderloin Stuffed with Chorizo Sausage, Egg, Green Stuffed Olives and Pimiento Peppers over Garlic Rice

Turon Banana Roll with Sugar Glazed, Bibingka Sweet Sticky Rice Cake with Coconut Caramel Crust, Buko Ice Cream