

WELCOME TO THE MALTA INSIDER COLLECTION

Truly memorable meetings and events with authentic local flavour – that is the inspiration behind the InterContinental Insider Collection.

Our network of hotels and resorts is global; our knowledge and expertise local, giving planners guaranteed choice, range and depth to add to any meeting or conference. Each hotel offers its own bespoke selection of services which are firmly rooted in their location and are responsibly guided by our partnership with National Geographic's Center for Sustainable Destinations.

The options are limitless, the local knowledge rich, the service professional and faultless, the delegate experience enriching and rewarding every time.

Sample for yourself some of our wonderful Malta experiences.

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INSIDER LOCATIONS

Choose an InterContinental venue for your event and a world of possibilities opens up. As locals, your hotel team hold the key to a side of your locality tourists never see. What and who they know gives you an exclusive mix of authentic venues and experiences to play with.

INSIDER SPEAKERS

Bring your event to life with an inspirational speaker – someone who can really strike a chord with your delegates and enrich their experience beyond measure. Fascinating and engaging, motivating Insider Speakers range from celebrities and cultural experts to sporting heroes. Whatever their passion, they all have a local connection and you will discover that their unique insights and local know-how make your event one to remember.

INSIDER COMMUNITY

There's nothing quite like immersing yourself in the community to gain an added depth and understanding to your experience in a new destination. Insider Community has been designed to benefit local people and create truly memorable and meaningful experiences for your delegates too.

INSIDER INTERACTIONS

This team-building experience will help your delegates connect with each other as never before. Using the unique character, heritage or geography of your destination to inspire interaction, each experience, whether based on or off-site offers an original way to engage delegates and motivate them to build effective working relationships.

INSIDER BREAKS

With Insider Collection even your breaks are fulfilling experiences. From serving up a delicious lunch of provincial dishes for a taste of regional cuisine to spending some quality time with your Concierge team to get their best insider tips, a few minutes out of your busy schedule becomes a whole experience in itself.



ENRICHING EXPERIENCES FOR OUR GUESTS AND OUR ENVIRONMENT

We believe that a responsible meeting is not only what you experience in the meeting room but also knowing that your hotel respects the destination around it.

We're proud to partner the leaders in geotourism, the National Geographic Center for Sustainable Destinations. Our ambition is that guests enjoy enriching experiences that reveal what makes a place truly special – its heritage, culture and tradition – and the importance of protecting it.

At InterContinental we use a holistic approach to being a responsible business: to work from the grass roots up, recognising each individual hotel team as the experts best placed to use their local knowledge for developing community and environmental initiatives that meet the specific needs of the destination. This Insider Collection gives delegates access to some of these unique experiences, and for those meetings that stay in the meeting room, you can be assured our hotel is working behind the scenes to protect what is special about the place for fellow travellers.

[Contact us](#) for pricing specific to your group.



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InterContinental Malta
St. George's Bay | St. Julians STJ 3310 | Malta
Go to www.intercontinental.com/meetings or [click here](#) to contact us

BE TREATED LIKE ROYALTY AT A MALTESE PALAZZO

Palazzo Parisio is a unique venue for corporate hospitality at the highest level. In the evenings and at weekends the entire Palace, together with its glorious and extensive gardens, becomes available on an exclusive basis for all sorts of business events – receptions, conferences, presentations, product launches, concerts, charity balls and glittering gala dinners.

Often described as a miniature Versailles, this quintessentially Maltese Palazzo is a glorious showcase of Maltese and Italian craftsmanship at the turn of the 19th century with lavishly decorated ceilings, murals and frescoes, magnificent antique furniture, paintings and bronzes. The wonderful gilded, mirrored ballroom is unique in Malta and is a favourite venue for overseas conference and incentive groups. Originally built in 1733 by the Portuguese Grand Master Manoel de Vilhena, this great palazzo is today privately owned and run.

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MAKE THE FORTIFICATIONS OF THE KNIGHTS OF MALTA YOUR BACKDROP

Organise your Gala Dinner at the Upper Barrakka Gardens. Indulge your imagination; set the centenary bastions as your backdrop, whilst being serenaded by violins and entertained by spectacular fireworks. Here the stunning views of the historic Grand Harbour and the fortified Three Cities will mesmerize your guests and take them on a magical journey back in time.

Situated near Auberge de Castille in Valletta, the origins of the Upper Barrakka Gardens go back to 1661, when it was a private garden of the Italian Knights. It was not until 1824 that it was opened as a public garden and during WWII the garden suffered much destruction. The paths are lined with busts, statues and plaques that chart various personalities and other significant events in Maltese history.

A real must-see for the history lovers in your group!

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LET THE CURTAIN RISE AND THE MEETING BEGIN TEATRU MANOEL

Teatru Manoel, reputed to be Europe's third oldest theatre, was built in 1732 by Grand Master Antonio Manoel de Vilhena. It was designed to provide "honest entertainment to the public" and is considered to be a "magnificent jewel", existing humbly in the very centre of the historical capital Valletta.

Seating a maximum of 580 in theatre style, with separate concert halls accommodating up to 200 people, its configuration can be changed according to your wishes and may be adapted to accommodate any kind of event. A typical central courtyard provides the ideal catering venue.

Teatru Manoel, with its sheer architectural majesty, perfect acoustics, lighting effects, total WiFi connectivity and a tradition of well-organised events, ensures that no one will leave without having experienced the many pleasures this art hub has to offer.

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DIVE INTO MALTESE MARITIME ARCHAEOLOGY

In a fascinating exploration of Malta's maritime past, Dr Timothy Gambin will share his passion for ancient harbours, new remote sensing technologies, underwater cultural heritage management, and Mediterranean maritime traditions.

Timothy is a renowned maritime archaeologist with a history degree from the University of Malta and an MA in maritime archaeology and history from the University of Bristol where he proceeded to obtain his doctorate. He is currently a visiting lecturer at the Department of Classics and Archaeology at the University of Malta and Director of Archaeology of the Aurora Special Purpose Trust. He has been involved in numerous exploration surveys in Malta and elsewhere in the Mediterranean including France, Spain, Italy and Sicily. He has helped discover many shipwrecks, from 800 BC to the last world war.

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DIVE WITH DR TIMOTHY GAMBIN

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BECOME AN OLIVE OIL EXPERT

Retired gemologist Sam Cremona has spent years researching and revitalizing Malta's olive oil industry. His brainchild is the Project for the Revival of the Indigenous Maltese Olive (Primo), which, in just two years from now aims to have 10,000 trees producing the Bidnija olive. The painstaking grafting of cuttings from 2,000-year-old trees onto 6,000 rootstock imported from Bari has produced a genetic bank that now boasts trees planted in many groves on the island and allows Sam and Ministry of Agriculture colleagues to produce around 3,000 saplings a year.

Sam will talk to your delegates about his hopes for the Project and the potential to market the Primo extra virgin olive oil as a health food specially indicated to strengthen and improve the immune system.

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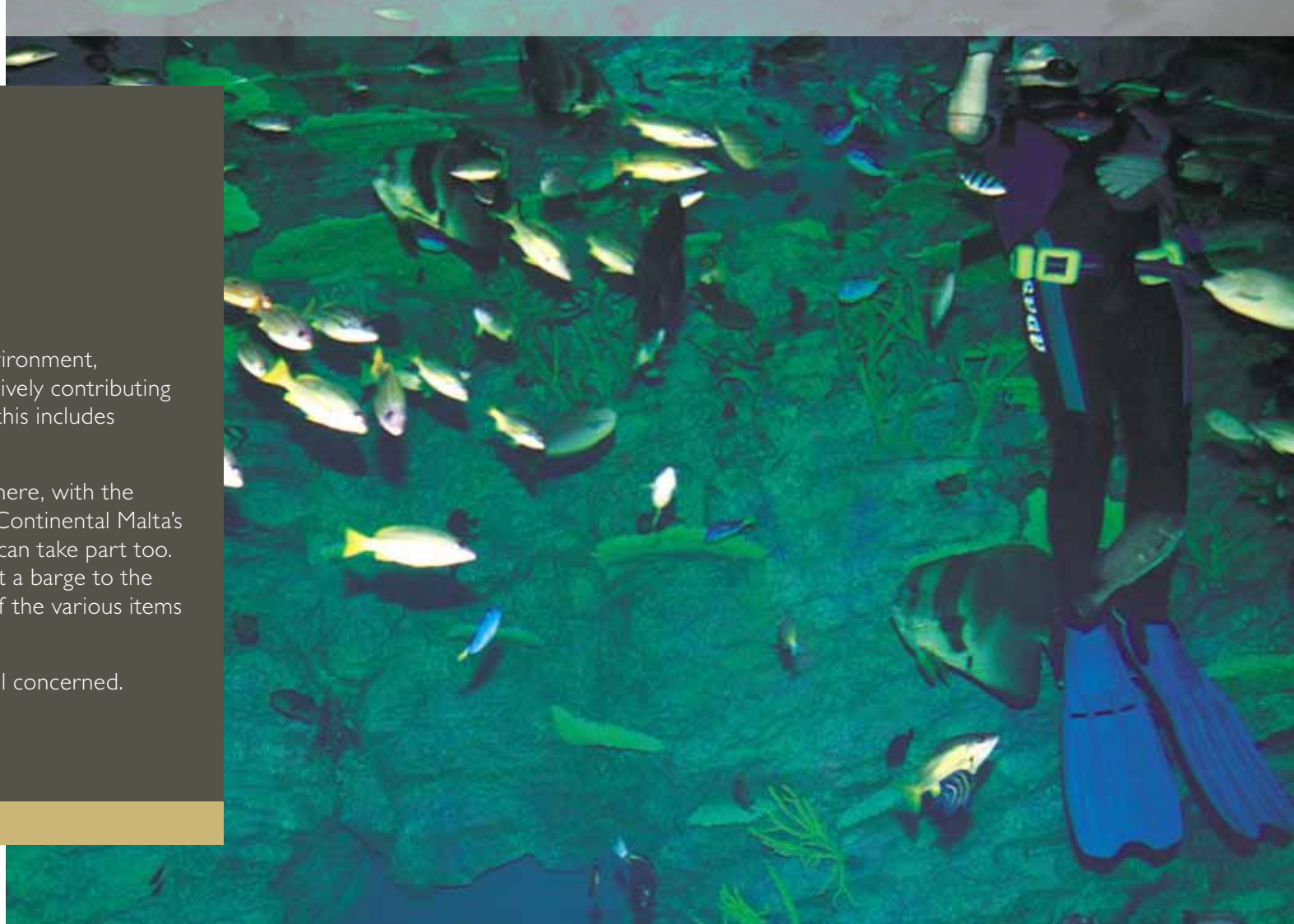
HELP TO CREATE CLEANER SEAS

As part of our continuous support for the environment, InterContinental Malta is committed to collectively contributing to a better future and safer environment and this includes keeping the seabed clean.

The clean up takes place in St George's Bay, where, with the assistance of a couple of members from InterContinental Malta's team who are qualified divers, your delegates can take part too. They will be able to join forces and help escort a barge to the dive areas in order to assist in the collection of the various items gathered from the seabed.

A memorable and rewarding experience for all concerned.

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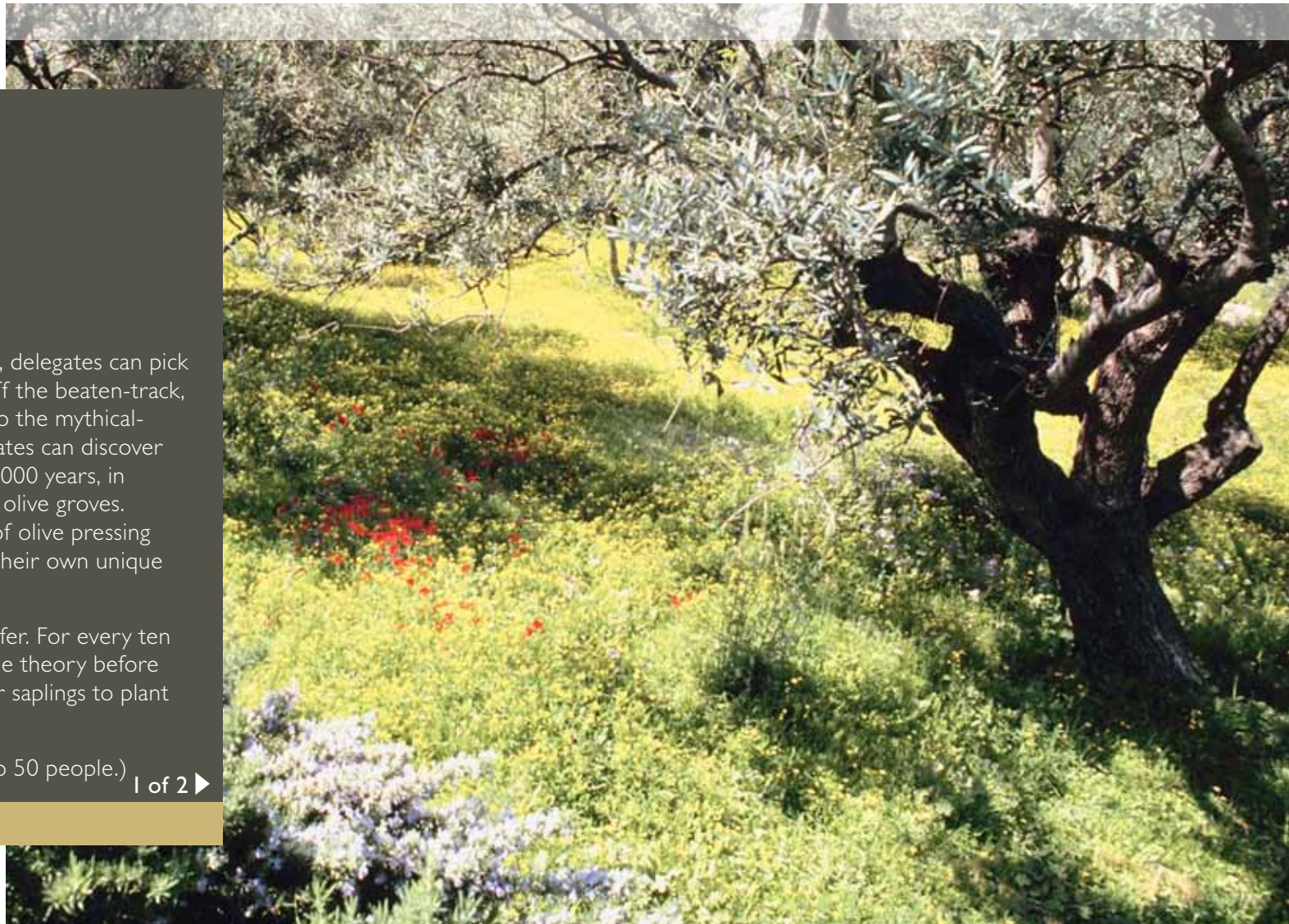
PRODUCE YOUR OWN OLIVE OIL

In this unforgettable team-building experience, delegates can pick olives and make their own olive oil. Located off the beaten-track, in the countryside of Malta, Wardija is home to the mythical-sounding white olive. Working together, delegates can discover Malta's olive stock, some of which date back 2,000 years, in one of Sam Cremona's rustling, birdsong-filled olive groves. Delegates will experience the whole process of olive pressing and experiment to find the perfect blend for their own unique olive oil.

Lessons in olive tree grafting will also be on offer. For every ten participants there will be two tutors, with some theory before the practical sessions. Delegates can keep their saplings to plant and one day graft to produce more trees.

(Available in October and November for 20 to 50 people.) 1 of 2 ▶

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DISCOVER AUTHENTIC AND TRADITIONAL BREAD-MAKING

Learn how traditional bread is made in the ancient town of Qormi, known as 'Casal Fornaro', the bakers' village, since Grand Master Antoine de Paule visited the bakeries in 1623. Today Qormi carries on the tradition as the centre of the Island's baking industry. Vital for employment, but also a way to encourage the preservation of cultural heritage.

Your delegates will have the opportunity to watch the bakers at their stone ovens, which still work by burning wooden logs. They can also indulge in some delicious crusty 'hobza', which has pure and sustaining qualities, made even tastier when sprinkled with sesame seeds. Traditionally, thick slices are rubbed with fresh tomatoes, dabbed slightly with olive oil and vinegar, and sprinkled with salt and freshly milled pepper.

[Contact us](#) for pricing specific to your group.



ENJOY A TRADITIONAL MALTESE COFFEE BREAK

Our 'Local Traditional' coffee break offers a delicious range of homemade traditional Maltese delicacies with echoes of Italian, Spanish, Moorish, and more recently British influence, including:

- Pastizzi – Crisp pastry stuffed with fresh ricotta or a pea mixture
- Imqaret – Date-filled orange scented, deep-fried pastries, drizzled with honey
- Qagħaq ta' l-Għasel – Treacle rings with semolina, citrus zest, cinnamon and cloves
- Kannoli – crisp pastry filled with ricotta, pieces of chocolate and fruit.

Refresh your guests with a choice of coffee, tea, fresh orange juice, mineral waters and Kinnie – a refreshing local non-alcoholic bitter soft drink made from citrus fruits and aromatic herbs.

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SAVOUR A TASTE OF THE MEDITERRANEAN

The strong Mediterranean influence in Maltese cuisine and an eclectic mix of dishes drawn from other cuisines, is renowned worldwide for being healthy and natural. Locally produced olive oil, garlic, tomatoes, fish, citrus fruits, honey and nuts are used by people throughout the Mediterranean in all their meals from starters to desserts. Our chef selects all his local produce to ensure a unique and memorable gastronomic experience.

Take your break the Mediterranean way with coffee, tea, fresh orange juice and mineral waters served with an array of delightful homemade delicacies including:

- Local fresh ricotta with typical water crackers
- Crusty bread with olive oil, capers and tomatoes
- A selection of seasonal fruit
- Homemade yoghurt drizzled with Maltese honey and almond flakes

Contact us for pricing specific to your group.



THANK YOU

Contact us to learn more about the Malta Insider Collection and how we can help you create a truly memorable experience with authentic local flavour.

Whichever Insider Collection experience is right for you, you can be assured that it reflects the best principles of Responsible Business, a commitment demonstrated by our partnership with the National Geographic Center for Sustainable Destinations.

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