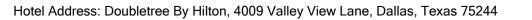


Lions Clubs International, District 2-X1 2025 District Convention April 25-26, 2025



All attendees must be registered to participate in any activity including voting.

<u>Hotel rooms are \$135.00 plus tax.</u> Use QR Code or Call the Doubletree by Hilton hotel direct at 972-385-9000 and tell the agent the registration code is LCI, you are booking a room for the Lions Convention April 25 and 26.



Lion or Guest	Club Name	Name	N O M E A L S	V E G E T A R I A N	FRI DINNER	SAT LUNCHEON	SAT BANQUET	TOTAL
	Early Registration	Prior to March 20th, 2025 Per Meal			40.00	40.00	40.00	
	Regular Registration	After March 20th, 2025 Per Meal			50.00	50.00	50.00	
	LATE Registration	After March 31st, 2025 Per Meal			60.00	60.00	60.00	

Checks Payable to District 2-X1.

Mail this form and check payments to the Cabinet Treasurer, CT Lion Danny Fletcher, 705 Windmill St, Josephine, TX 75189





Lions Clubs International, District 2-X1 2025 District Convention April 25-26, 2025



Tentative Schedule

Friday April 25

03:00 PM - Registration and exhibitors setup 04:00 PM - 05:30 PM Registration-Convention & Voting 05:15 PM - Banquet doors open 05:30 PM - 6:30 PM Reception 06:30 PM – 8:30 PM Dinner & Entertainment 08:30 PM - Midnight Hospitality Room

Saturday April 26 - Morning

07:00 AM - 2:00 PM Registration - Convention & Voting 08:30 AM – 9:45 AM Business Meeting & Nominations 09:45 AM - 10:45 AM Breakout Sessions **Charity Information Sessions** 11:00 AM - 11:50 AM Memorial Service 11:50 AM - Luncheon Doors open

Saturday April 26 - Afternoon and Evening 11:50 AM - Luncheon Doors open 12:00 PM - 01:45 PM Lunch and Awards 02:00 PM - 03:15 PM Votina 02:30 PM - 04:30 PM Breakout Sessions **Charity Information Sessions** 04:00 PM - 05:15 PM Hospitality Room 05:15 PM – Banquet doors open 05:15 PM - Reception 05:45 PM – 08:30 PM Governor & Grass Roots Banquet 08:30 PM - Midnight Hospitality Room

Friday Dinner

Salad: House

Entree: Plated **BBQ** chicken Jalapeno cheddar sausage White cheddar mac & cheese Green Beans

Vegetarian dish: Portobello ravioli with smoked tomato cream sauce

Desserts: Peach Cobbler

MEALS Saturday Luncheon

Salad: House

Entree: Plated Meatloaf with wine tomato demi glaze White cheddar mac & cheese Chef's choice of vegetables

Vegetarian dish: House made vegetable lasagna, classic Italian tomato sauce

Desserts: One of the three Carrot Cake, Red Velvet Cake, Cheese Cake-Strawberry

Saturday Banquet Dinner

Salad: House

Entree: Plated Berkshire bone in Pork Chop with apple relish Cornbread pecan & cranberry dressing Chef's choice of vegetables

Vegetarian dish: Tuscan vegetable ratatouille, tart, wild rice pilaf, tomato basil reduction **Desserts**: One of the three Carrot Cake, Red Velvet Cake, Cheese Cake-Strawberry