



BUSINESS AT THE FORT
Meetings, Luncheons and more

**Fort
Hassam**
RESTAURANT

Business at Fort Nassau

Fort Nassau, its Rocobli room in particular, is the ideal location for inspirational meetings, seminars, trainings and presentations.

While Fort Nassau was initially built in 1797 to defend the island from enemy attacks, it has been rebuilt over the years, retaining its historical features and somewhat mystical atmosphere. Visitors will experience a unique eco-chique atmosphere and hospitality as soon as they pass through the Fort walls.

It is therefore an excellent location to stimulate ***innovation, push boundaries, and think creatively!***

Rocobli Room

The Rocobli room is an elegant banquet and meeting room with an adjoining bar and small lounge area. It is light and intimate with four large panoramic windows looking out over part of the harbor and the island of Curacao.

The Rocobli room is most suitable for presentations, meetings, workshops or other business meetings for small groups up to 50 persons. The room is also well suited for business lunches and dinners up to 40 persons.

Facilities

- *Air-conditioning*
- *Four large windows with panoramic views on the harbor industry*
- *Adjoining small bar and lounge area*
- *Sound system*
- *Free WIFI*
- *Ambiance lighting (adjustable)*
- *Set-up with tables and chairs included*
- *Wide selection of food and beverages*
- *All necessary technical equipment present in agreement*
- *Restrooms on same floor*

Organizing your corporate event at Fort Nassau is **as easy as 1-2-3!**

1. DEFINE YOUR EVENT AND CHOOSE THE BEST SET-UP:

Half day rental fee - 4 hours: **Naf. 275,00** / Full day rental fee - 8 hours: **Naf. 475,00**

Rental fee includes set-up of your choice with ivory leather chairs and tables with dark beige colored linens.

Depending on the type of corporate event you are hosting the Rocobli room can be set-up in the following ways:



CABARET

Set-up style: round tables with chairs placed half way around them therefore allowing all delegates to have a clear view to the front of the room to the presentation area.

Appropriate for: Informal setting that facilitates lively discussion, interactive presentations & brainstorming between smaller groups of participants.

Suitable for up to 20 people



BOARDROOM

Set-up style: rectangle shaped table with chairs on both sides and ends. This set-up promotes dialogue between participants.

Appropriate for: when group discussion is the primary goal.

Suitable for up to 30 people



CLASS ROOM

Set-up style: rows of tables with chairs facing the front of the room, allowing for note taking and consumption of plated food and beverage. Generally, each table can accommodate 3-4 delegates.

Appropriate for: long sessions and training programs where attendees need work space for notes and laptops. Ideal when audio-visual or speakers are involved.

Suitable for up to 24 people



CHEVRON/U-SHAPE

Set-up style: tables & chairs arranged in an open-ended configuration with the audience facing inwards, and speaker as the focal point.

Appropriate for: when good interaction between speaker and participants is required. Allows presenter to approach and engage with each audience member.

Suitable for up to 20 people



THEATER

Set-up style: equal number of chairs in rows facing the front of the room. Maximum seated capacity is achieved for the function room. This is the most efficient set-up when the attendees will act as an audience.

Appropriate for: shorter presentations or larger groups that do not require extensive note-taking.

Suitable for up to 50 people

2. DETERMINE THE RENTAL EQUIPMENT NEEDED:

You are free to take care of your own audio-visual equipment. Fort Nassau can supply the following audio-visuals for you. In coöperation with *Sound & Vision*, other or extra equipment can be arranged.

Technical equipment rental per day:

Equipment	Price
Flipchart and markers	Naf. 45.00
Lectern with integrated microphone and sound system	Naf. 125.00
Beamer	Naf. 150.00
Projection screen	Naf. 50.00
32" LCD screen	Naf. 125.00

Please note During your event there is no technician on the premise.

3. SELECT FROM OUR FOOD & BEVERAGE OPTIONS:

Food & beverage can be offered at the adjacent bar & lounge area or in the meeting room. Lunches and dinners can be served in the restaurant or in the Rocobli.

After the meeting it is possible to host a happy hour at the bar terrace, in the Fort garden or on our Fort roof.

Special offer:

Book your corporate event in the Rocobli and **get it for free** with a minimum food & beverage spending fee of respectively Naf. 750,00 for half day and Naf. 1.250,00 for full day!



COFFEE BREAKS

FRESHLY BREWED MIKO COFFEE, ASSORTED SPECIALTY TEAS, ICED WATER, MINT INFUSED WATER

One break, 30 minutes

Naf. 8.25

Half day ongoing, max 4 hours

Naf. 17.50

FRESHLY BREWED MIKO COFFEE, ASSORTED SPECIALTY TEAS, ICED WATER, MINT INFUSED WATER, APPLE, AND ORANGE JUICE

One break, 30 minutes

Naf. 10.25

Half day ongoing, max 4 hours

Naf. 21.50

SOFT DRINKS

Naf. 6.00 per can

BOTTLED JUICE

Naf. 6.00 per bottle

DRINKS PACKAGES DURING LUNCH BREAK

Option 1

DRINKS ON CONSUMPTION - available for groups up to 30 persons

Option 2

RESTRICTED BAR - available for any group size

Soft drinks, Juices (Apple - Cranberry - Orange), Fruit punch, Bottled water,

House wine (Red, - White - White Zinfandel), Beer (Polar - Amstel - Heineken - Amstel Bright)

1 hour: Naf. 27.00 p.p

2 hours: Naf. 37.00 p.p.

Option 3

ONE NON ALCOHOLIC DRINK PER PERSON - available for groups up to 30 persons

Naf. 6.00 p.p.

All prices are included 9% sales tax



FORT NASSAU RESTAURANT

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BREAK WITH A SNACK:

HEARTY SNACKS: (minimum of 15 pieces per item)

Quiche Lorraine or vegetarian quiche	Naf. 5.50
Mini croissant with smoked salmon mousse & micro greens	Naf. 6.25
Mini 'Croque monsieur' with prosciutto and mozzarella	Naf. 6.25
Rosemary herbed flatbread w/grilled chicken breast and smokey tomato sauce	Naf. 5.50
Empanada or pastechi with cheese, tuna, chicken or minced meat	Naf. 4.50
Deluxe high tea style finger sandwiches (smoked salmon & egg salad with caviar)	Naf. 6.75
Mini wrap with tuna salad and locally grown leafy greens	Naf. 5.00

Or make your selection from our hors 'd oeuvre list

SWEETS SNACK CHANGES: (minimum of 15 pieces per item)

Assorted homemade cookies (granola, chocolate or almond cookies)	Naf. 1.25
Homemade apple pie topped with nuts	Naf. 6.25
Mini jar with yoghurt, mixed nuts and dried fruits	Naf. 5.50
Slice of homemade cake	Naf. 3.50
Danish pastries	Naf. 3.75
Mini brownie squares	Naf. 3.75
Fruit skewers with mango coulis	Naf. 5.50

AFTERNOON NIBBLE: (each platter serves four persons)

Tray with mixed olives and deluxe nuts	Naf. 34.50
Cheese platter with assorted Dutch and French cheeses & baguette	Naf. 47.00
Chips & dips; crudités display with three types of dip sauces and pita bread chips	Naf. 40.75
Tapas platter; prosciutto, marinated mozzarella, olives, tomato & basil bruschetta, Ciabatta crostini's	Naf. 57.50

All prices are included 9% sales tax



“IT’S A WRAP!”

SERVED LUNCH MENU

(FAMILY STYLE, SERVED ON SMALL BUFFET OR
AT THE TABLE ON LARGE PLATES)

(available for groups from 15 pers. and up)

Naf. 27.50 p.p.

ASSORTED SANDWICHES AND WRAPS

(choose two sandwiches and two wraps from the list, to be offered to all guests)

Baguette Old Amsterdam cheese, grained mustard butter,
fig preserve, garden cress

Ciabatta w/ roasted beef, horseradish mayo & baby greens

Baguette with brie, caramelized walnuts and honey on arugula salad

Baguette with sliced turkey breast avocado, leaf lettuce,
smokey tomato aioli

Wrap w/ cream cheese, smoked chicken, arugula and basil pesto

Wrap w/ smoked salmon, herbed cream cheese, fried capers and
locally grown greens

Wrap with roasted vegetables, goat cheese and pine nuts

Wrap with tuna salad and locally grown leafy greens

All prices are included 9% sales tax

‘POWER LUNCH’

PLATED LUNCH MENU

(GUESTS MAKE THEIR OWN SELECTION
OF SALAD OR SANDWICH)

Naf. 35.00 p.p.

SOUP & SALAD OR SOUP & SANDWICH

Soup of the day (small)

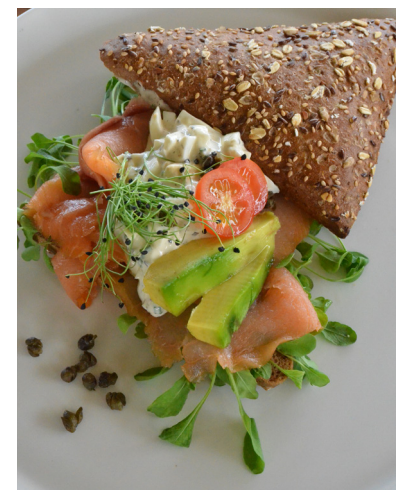
SALAD OR SANDWICH OPTIONS:

Caesar salad, anchovies, croutons, egg, bacon,
Parmesan cheese and chicken

Salad with roasted red beet, goat cheese croquettes,
balsamic vinaigrette, pine nuts, marinated olives

Waldkorn bread smoked salmon, egg-truffle salad, fried capers,
arugula, rock chives

Baguette steak with mushroom, onion, demi-glace,
melted Gouda cheese, French fries



SMALL DESSERT

AT ADDITIONAL FEE Naf. 15.00 p.p.

Chefs dessert

(please check with your sales representative for current dessert option)

*Desserts can be booked with all other lunch menu's and buffets

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‘MEET & GO’**PLATED WARM LUNCH PLATTERS***(GUESTS MAKE THEIR OWN SELECTION)**Naf. 29.50 p.p.*

Oriental beef salad, bell pepper, mushroom, bean sprouts,
cashew nuts (luck warm)

Beef burger, ‘Brioche’ bun, truffle mayo, sunny side, egg, sweet
potato fries

Flour tortilla, Cajun-cornmeal breaded mahi mahi fillet, lemon
aioli, coleslaw with anise

Penne Rigate pasta, pancetta, arugula, mushroom, walnuts and
Parmesan cheese

**(also available as vegetarian dish)*

Chicken breast, served with tarragon sauce, stir fried vegetable
medley and double fried baked potato

*All prices are included 9% sales tax***‘MEET & DINE’****PLATED LUNCH MENU***(GUESTS CHOOSE THEIR MAIN COURSE)**Naf. 67.50 p.p.***APPETIZER**

Small garden salad with Ranch dressing, walnuts,
olives and cruditees

MAIN COURSE

Grilled rib eye, shallot/red wine reduction, sweet potato pie,
vegetable medley

Chicken breast, pancetta, spinach, mozzarella, jalapeño cream,
truffle polenta fries

Grilled salmon fillet, fennel-orange-red onion salad, caper & dill
sauce, yucca chips

DESSERT

Crème brûlée, limoncello and lemongrass, fresh blackberry

SMALL DESSERT*AT ADDITIONAL FEE Naf. 15.00 p.p.***Chefs dessert***(please check with your sales representative for current dessert option)***Desserts can be booked with all other lunch menu's and buffets*

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‘ITALIAN’

LUNCH BUFFET

(available for groups from 20 pers. and up)

Naf. 47.50 p.p.

Bruschetta plater;

SMOKED SALMON & SPINACH CREAM CHEESE | MUSHROOM
TAPENADE | GORGONZOLA AND FIG

Caesar salad, anchovies, croutons, egg, bacon, Parmesan cheese

Italian chopped salad with marinated chickpeas, sun dried
tomatoes & black olives

Caprese salad with basil, drizzled with balsamic dressing

Penne Rigate pasta, pancetta, arugula, mushroom, walnuts,
chicken and Parmesan cheese

Salmon in Prosecco sauce served on sautéed leek &
farfalle pasta

All prices are included 9% sales tax

‘LIGHT & HEALTHY’

LUNCH BUFFET

(available for groups from 20 pers. and up)

Naf. 57.50 p.p.

Roasted veggie quinoa salad

Garden salad with Ranch dressing, walnuts, olives and crudities

Pasta salad with chicken, tarragon & almond

Bread basket with sun dried tomato butter

Pan seared red snapper in light olive oil & lemon vinaigrette

Grilled steak, sautéed mushroom, and port sauce

Potato gratin with herbs and sea salt

Broccoli & cauliflower medley



SMALL DESSERT

AT ADDITIONAL FEE Naf. 15.00 p.p.

Chefs dessert

(please check with your sales representative for current dessert option)

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