



## **JANUARY 13 + 14, 2024** **THE RETURN OF THE** **VLISSINGEN BLITZ MASTERS** **NEW: 2 GROUPS**

**Paulus van Rooijen invites you to participate in three exciting tournaments in two days:**

On Saturday: **Vlissingen Masters**, 5 rounds Swiss system, 9 point matches, 18 min. + 12 sec., to qualify for a play-off (last 8). We expect 60 participants of 10 nationalities who will play in two separate groups: Champions and Advanced, each with a play-off.

On Sunday: **Play-off last 8 of each group** (direct elimination) **Superjackpot** (direct elim.) 9 point matches, 18 min. + 12 sec., **Speedgammon**, (Swiss) 5 point matches, 2 min. + 10 sec.

Please bring your boards, clocks and friends and register in advance by email: [pro@zeelandnet.nl](mailto:pro@zeelandnet.nl) for a weekend of fun at the seaside. Let's start the new year with a backgammon party!

**Saturday, January 13**

**11:00 – 00:00**

**Vlissingen Masters**  
**Champions € 50 /**  
**Advanced € 20 /**  
**registration € 40**  
**including lunch**

**optional deluxe**  
**three-course**  
**dinner buffet € 45**  
**including 1 drink**

**Sunday, January 14**

**10:00 – 19:00**

**Play-off last 8**  
**Champions and**  
**Advanced /**  
**Superjackpot € 100 /**  
**Speedgammon € 20**

**Sidepools:**

**Advanced € 20**  
**Champions € 50 /**  
**€ 100 / € 200**  
**Speedgammon € 30**

**Trophies for the**  
**winners**

**FLETCHER HOTEL-**  
**RESTAURANT ARION**

**Boulevard Bankert 266**

**4382AC Vlissingen**

**The Netherlands**

### Saturday, January 13 10:30 – 00:00

- 10:30 – 11:00 Registration. Entry Fee: Advanced € 20 / Champions € 50  
..... Sidepools: Advanced € 20 / Champions € 50, € 100, € 200
- 11:00 – 19:30 Vlissingen Masters, 5 rounds Swiss system, 9 point matches, 18 min. + 12 sec. (with 4 or 5 points you qualify directly for the play-off, with 3 points you play a shoot-out for the remaining spots)
- 19:30 – 21:00 Three-course dinner buffet (€ 45 including 1 drink - **see menu below** - register in advance)
- 21:00 – 23:00 Vlissingen Masters round 5
- 23:00 – Vlissingen Masters, shoot-out for players with 3 points, 1 point matches, 2 min. + 12 sec.

### Sunday, January 14 10:00 – 19:00

- 10:00 Play-off last 8 Champions + Advanced, dir. elim., 9 / 11 / 13 point matches, 18-22-26 min. + 12 sec.
- 10:00 Superjackpot € 100, direct elimination, 9 point matches, 18 min. + 12 sec.
- 12:00 Speedgammon € 20 / Sidepool € 30, Swiss system, 5 point matches, 2 min. + 10 sec.

I negotiated a **reduced room price** with Fletcher Hotel-Restaurant Arion for January 12, 13 and 14:

#### Friday, January 12 and Saturday, January 13:

**Single € 105** (per room, per night) / **Double € 110** (per room, per night) / **Triple € 144,50** (per room, per night).

#### Sunday, January 14:

**Single € 99** (per room, per night) / **Double € 104** (per room, per night) / **Triple € 138,50** (per room, per night).

This is including breakfast, but excluding the tourist tax and handling fee of € 3 (per person, per night).

A room with sea view will be more expensive.

The standard Saturday rate for a double room with city view is € 122,55. The hotel is the best in town!

**To book a room, please mail to [saleszeeland@fletcher.nl](mailto:saleszeeland@fletcher.nl) and mention 'backgammon tournament'.**

I also contacted Stad & Strandhotel Elisabeth, Singel 2, 4382LA Vlissingen (very nearby) and they can offer:

**Single € 65** (per room, per night) / **Double € 65** (per room, per night).

This is including breakfast, but excluding the tourist tax of € 2,50 (per person, per night).

**To book a room, please mail to [info@stadenstrandhotel.nl](mailto:info@stadenstrandhotel.nl) and mention 'backgammon tournament' or call to (international) 0031-118774467 / (Dutch) 0118-774467.**



## Composition dinner buffet:

### **Appetizers**

- Chef's soup
- Bread with spreads
- Serrano ham / fricandeau / beef carpaccio
- Homemade salmon and tuna salad
- Smoked mackerel rilette and smoked trout
- Goat cheese salad
- Crispy salad mix / herb dressing

### **Main dishes**

- Ham with barbecue sauce and seasonal vegetables
- Vegetarian curry
- Salmon gnocchi
- Quiche / mozzarella / spinach / tomato
- Pommes noisettes and fries
- Mixed seasonal vegetables

### **Desserts**

- Chef's dessert table

## Samenstelling diner buffet:

### **Voorgerechten**

- Soep van de chef
- Brood met smeersels
- Serranoham / fricandeau / rundercarpaccio
- Huisgemaakte zalm en tonijn salade
- Gerookte makreel rilette en gerookte forel
- Salade geitenkaas
- Knapperige slamelange / kruidendressing

### **Hoofdgerechten**

- Beenham met barbecuesaus en seizoensgroenten
- Vegetarische curry
- Zalm gnocchi
- Quiche / mozzarella / spinazie / tomaat
- Pommes noisettes en frieten
- Gemixte seizoensgroenten

### **Nagerechten**

- Dessert tafel van de chef

## Zusammensetzung des Abendbuffets:

### **Vorspeisen**

- Kochsuppe
- Brot mit Aufstrichen
- Serrano-Schinken / Fricandeau / Rindercarpaccio
- Hausgemachter Lachs- und Thunfischsalat
- Rilette mit geräucherter Makrele und geräucherter Forelle
- Ziegenkäsesalat
- Knusprige Salatmischung / Kräuterdressing

### **Hauptgang**

- Schinken mit Barbecuesauce und Gemüse der Saison
- Vegetarisches Curry
- Lachsgnocchi
- Quiche / Mozzarella / Spinat / Tomate
- Pommes Noisettes und Pommes
- Gemischtes Gemüse der Saison

### **Nachspeisen**

- Desserttisch des Chefkochs