Festive Edition 2026/27

Enjoy together. Celebrate in style.

Festive Events 2026/27

For corporate events and private functions

**«For teams, families and friends –
we create the perfect setting for your occasion.»**

Members of Garden Park Zug AG - the place to be in Zug

PARK HOTEL ZUG

City GARDEN Hotel & Apartments

aigu Restaurant & Bar

Secret GARDEN Event-Location

A Thank-You That Brings People Together

Fine food. Great atmosphere. Genuine togetherness

CHRISTMAS CELEBRATIONS TAILORED TO YOUR TEAM AND OCCASION

Festive, relaxed or wonderfully cosy: we create a Christmas celebration that suits your team, your occasion and your guests. At **aigu** Restaurant & Bar, in a private function room, at the **Secret Garden** Event Location, in the Fondue Hütten Zug or as catering at the venue of your choice – for small teams, large gatherings and events of up to 600 people..

At **aigu** Restaurant & Bar, modern Swiss cuisine meets a southern French touch: light, seasonal, creative and prepared with a true sense of authentic flavour. From an apéritif to a multi-course menu, from a standing lunch to a festive banquet, we create a refined yet relaxed setting for events of up to 400 guests.

The Secret Garden Event Location offers a distinctive setting for your celebration: urban, stylish and versatile. Ideal for corporate events, Christmas dinners, anniversaries, weddings or dinners that feel personal rather than like a standard package.

For smaller groups, the Fondue Hütten Zug bring an Alpine chalet atmosphere to the heart of the city. From 6 people or for up to 42 guests across all chalets – with traditional Chääsfondue, Swiss cheese fondue, or Fondue Chinoise, an open fire, mulled wine and a relaxed evening that brings everyone together.

Our events team listens, contributes ideas and supports you from the initial concept through to the event itself. Personally planned, carefully organised and tailored to what you wish to celebrate.

Warm regards,

Irene Gangwisch, General Manager

Reservation & Information:

Garden Park Zug AG, Events Department
event@gardenpark.ch | +41 41 727 49 49
aigu Restaurant & Bar | restaurant-aigu.ch
Secret Garden Event-Location | restaurant-secretgarden.ch

The Rustic Apéritif
Mulled Wine & Twinkling Lights

Authentic, relaxed & full of flavour

BITES

- Pumpkin cream soup
- Juicy Kalbshacktätschli – Swiss-style veal patties with cream sauce
- Egliknusperli – crispy perch bites with tartare sauc

DRINKS

- Homemade mulled wine
- Hot Aperol
- Homemade Christmas tea
- Still or sparkling mineral water

- CHF 24.00 per person

The apéritif is served for 30 minutes.

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A Refined Start with Style & Finessee

Where fine food, atmosphere and appreciation come together

BITES

- Smoked salmon with cucumber and wasabi relish & herb oil jus
- Chanterelles with apricots & Strauben – traditional Swiss fried pastry
- Parmesan taco filled with beef tartare, sour cream and caviar

DRINKS

- Prosecco Ponte, Glera, Treviso
- Soave Classico DOC, Garganega, Trebbiano, Domini Veneti
- Homemade orange lemonade
- Still or sparkling mineral water

- CHF 29.00 per person

The apéritif is served for 30 minutes.

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Our chalets are warm and cosy!

Fondue Hütten Zug

ZUG'S CHALET VILLAGE

A fondue evening with an Alpine spirit

DIE FONDUE HÜTTEN ZUG

Your own fondue chalet. Right in the heart of Zug.

At **Fondue Hütten Zug**, you are not simply reserving a table – you have an entire chalet to yourselves. Whether as a couple or with friends, family or colleagues, your group can enjoy the evening in its own private wooden chalet, looked after by the **aigu** team.

Six fondue chalets await you next to aigu, each with its own character and room for cosy gatherings of 2 to 8 people. Together, they form a small chalet village in the heart of the city, accommodating up to 42 guests.

The evening begins with a mulled wine apéritif by the open fire. Afterwards, you settle into your own chalet, where Chääs-Fondue – traditional Swiss cheese fondue – or Fondue Chinoise is served. Warm, sociable and as relaxed as a winter evening in Zug should be.

For everyone who loves fondue, enjoys gathering around the table and prefers celebrating winter in good company rather than travelling far.

HEARTY SELECTION

- Swiss apéritif platter — CHF 16.00 per person
  With Swiss cheese toast, garlic bread & mulled wine
- Chääs-Fondue from Jumi cheese dairy — CHF 49.00 per person
  250 g of cheese, served with bread, potatoes and pickled vegetables | Starter platter with Bündnerfleisch – air-dried beef from Graubünden – Salsiz, Landjäger, cured ham, smoked bacon, radishes & white radish
- Fondue Chinoise — CHF 68.00 per person
  250 g of veal, beef, pork, chicken & meatballs, served with four sauces and French fries; rice available with advance order
  Mixed salad to start

event@gardenpark.ch
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fondue-zug.ch

A Festive Menu with a Refined Touch

Where Swiss cuisine meets finesse

GOURMET MENU

- Veal tartare with smoked beurre blanc and dill oil
- **Vegetarian:** Carrot and orange tartare with smoked beurre blanc and dill oil

- Parsley cream soup with smoked trout
- **Vegetarian:** Parsley cream soup with vegan salmon

- Small veal ragout with a 64°C egg and potato espuma
- **Vegetarian:** Vegetable ragout with a 64°C egg and potato espuma

- Swiss beef rib-eye with parsnip purée, roasted pumpkin, baby beetroot and homemade potato mille-feuille
- **Vegetarian:** Planted steak with parsnip purée, roasted pumpkin, baby beetroot and homemade potato mille-feuille

- Mandarin mousse with white chocolate, cocoa tuile and mandarin sorbet

- Selection of three raw-milk cheeses matured in the cellars of Jumi cheese dairy, served with fig mustard and dried apricots

- 4-course menu CHF 85.00 per person without the starter and either the soup or cheese
- 5-course menu CHF 99.00 per person without either the starter, soup or cheese
- 6-course menu CHF 108.00 per person

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Winter Dining Moments

Good food, enjoyed together

SEASONAL MENU

- Grilled vegetable tartare with cottage cheese, pickled cucumber salad, rosemary focaccia & watercress

- Hay foam soup with herb oil and diced Salsiz – a traditional Swiss dried sausage
- **Vegetarian:** Hay foam soup with cauliflower tartare & herb oil

- Braised beef shoulder with chives, crispy onions, pink peppercorns, oxtail beignets, polenta espuma, sprouting broccoli, baby carrots & basil oil
- **Vegetarian:** Braised plant-based steak with chives, crispy onions, pink peppercorns, polenta espuma, sprouting broccoli, baby carrots & basil oil

- Whisky chocolate cream with Dulcey caramel crémeux, chocolate feuilletine & pear and cardamom sorbet

- Menu CHF 79.00 per person
- Vegetarian menu CHF 74.00 per person

- Prefer the menu with just one starter? The menu price is reduced by CHF 7.00.

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Tavolata
To Share & Enjoy

A long table filled with delicious dishes

TAVOLATA

for groups of 15 or more, served sharing-style at the table

STARTERS

- Mixed salad bowl with fresh pumpkin, pumpkin seeds & vinaigrette
- Riesling foam soup with crispy bacon
- Thinly sliced roast veal with tuna sauce, capers, cherry tomatoes & rocket
- Truffle and Parmesan brioche

MAIN COURSES

- Glazed roast beef with creamy peppercorn sauce
- Zug-style char with spinach
- Baked cauliflower with chopped egg & chives
- Grilled teriyaki aubergine with avocado, coriander, quinoa & soy yoghurt topping

SIDE DISHES

- Potato gratin
- Flame-grilled baby gem lettuce with pepper mole & tomato ragout

DESSERTS

- Bite-sized cubes of Zuger Kirschtorte – Zug's traditional cherry liqueur cake
- Tiramisù with Grand Marnier & orange segments
- Light chocolate mousse with Röteli-infused cherries

- CHF 78.00 per person

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Tradition with Warmth

A Fondue Chinoise experience that brings people together

FONDUE CHINOISE for groups of 20 or more

STARTER

- Crisp lamb's lettuce with French dressing, crispy bacon and chopped egg
- **Vegetarian:** Crisp lamb's lettuce with French dressing, nuts and chopped egg

MAIN COURSE – SERVED BUFFET-STYLE

Hand-Cut Meats

- Beef, veal, chicken and homemade spiced meatballs
- Meat broth with vegetable brunoise

Vegetarian

- Vegetable broth with soy sauce, lemongrass, kaffir lime leaves, ginger and vegetable strips
- Smoked tofu, cherry tomatoes, shiitake mushrooms, mixed vegetables, Romanesco, broccoli and ricotta tortelloni

Served with

- **Pickled vegetables:** Gherkins, baby corn and pearl onions
- **Sauces:** Barbecue sauce, avocado and chilli dip, cocktail sauce, aïoli and herb quark
- **Side dishes:** French fries and white rice

DESSERT

- Warm apple strudel with vanilla ice cream

- CHF 75.00 pro Person ohne Dessert
- CHF 82.00 pro Person mit Dessert

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Drinks to Complement Your Menu

Carefully selected at a fixed price

WHITE WINE

- Soave Classico DOC
  Garganega, Trebbiano, Domini Veneti
  Italy, Soave

RED WINE

- Cantaloro Rosso IGP
  Cabernet Sauvignon, Sangiovese, Merlot
  Bodega Avignonesi, Italy, Tuscany

MINERAL WATER

- Valser still and sparkling
- Soft drinks of your choicel

- Drinks package CHF 49.00 per person

- Other beverages such as coffee, spirits and long drinks are not included in the package.
- The drinks package applies for the duration of the meal.

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Our Catering for Memorable Moments

Exceptional cuisine, wherever you choose to celebrate

CATERING FOR FESTIVE OCCASIONS

You host the celebration – we bring the food and service.

Whether it is a Christmas dinner at the office, a festive apéritif, an intimate tavolata or a large event at the location of your choice, our catering team combines excellent cuisine, warm hospitality and seamless organisation.

From private celebrations to corporate events for up to 600 guests, we tailor the menu to your occasion, your guests and the setting you have in mind – from traditional festive dishes to modern creations with our own distinctive touch.

The result is a memorable occasion that feels personal, relaxed and well organised – from the first idea to the final course..

Events Team
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The Truthahn-Taxi

ZUG'S ORIGINAL SINCE 2011.

When the turkey pulls up at the office

BESTELLEN, ESSEN & GENIESSEN

For catered events or at home!!

Available privately from 4 people at:

truthahntaxi.ch

Daily delivery
1.11.2026-25.12.2026

IN ZUG, TURKEYS TRAVEL BY TAXI

SSince 2011, our Truthahn-Taxi has delivered festive food wherever people come together: to the office, the workshop, a corporate event or the company Christmas party – even for lunch, when a whole turkey suddenly pulls up outside.

What began as a playful idea has become a culinary Zug original. Not classic catering, not an ordinary buffet, but a whole freshly roasted turkey, delivered hot and ready to turn a shared meal into a memorable occasion.

Golden, juicy and refreshingly uncomplicated, the Truthahn-Taxi is ideal for a team lunch, an end-of-year celebration, a Thanksgiving gathering or any occasion when you want to serve your guests something a little out of the ordinary.mt.

What exactly arrives at the office?

Whether it is served on a conference table, a workbench or the aft deck of a boat, our turkey always makes an entrance. Delivered hot in insulated boxes, the whole golden-roasted turkey comes with a white-bread and cranberry stuffing, accompanied by roast gravy with cranberries..

For Companies, Teams and Group Events

Available as catering with or without service, from 15 people

- CHF 45.00 per person Approx. 500 g raw weight per person
- Service, equipment and delivery charge on request

Available on Request

- Pumpkin cream soup with cranberries
  1 litre for 4 people | CHF 28.00
- Mashed potatoes, red cabbage, chestnuts, roasted corn on the cob, beans, carrots & cranberry jus
  CHF 17.00 per person
- Homemade apple crumble cake
  26 cm, serves 6–8 people, with vanilla sauce | CHF 49.00
- Drinks and wines available for delivery on request

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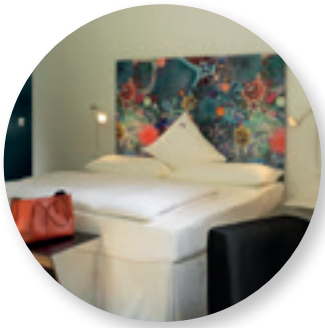
truthahntaxi.ch

A Relaxed End to Your Event

Enjoy the occasion. Stay the night with us



SPECIAL ACCOMMODATION RATES

For overnight stays in connection with your event, special rates are available, subject to availability.

We will be happy to advise you personally and prepare a tailored offer for your event and your guests.

PARK HOTEL ZUG
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