



Festive Edition 2025/26

Christmas & New Year's celebration

Enjoy together - celebrate in style.

For your team as a thank you,
together with family & friends..

**We turn your event into
an unforgettable experience**

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*

Delicious food. Great atmosphere. Genuine togetherness.

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A CHRISTMAS DINNER JUST AS YOU WISH – AND YOUR GUESTS WILL NEVER FORGET!

Whether festive, relaxed or cosy: We tailor your corporate or Christmas celebration as individually as your team – in the restaurant or a private room, in our fondue chalets or as catering for up to 600 guests.

We leave standard solutions to others.

As diverse as your guests – as flexible as our offer

At **aigu** Restaurant & Bar, modern Swiss cuisine meets a touch of southern France. From aperitif to multi-course menu, from lunch to banquet – for small groups or up to 400 guests.

Secret Garden – because special occasions deserve more than standard

Whether a corporate event, wedding, anniversary or exclusive dinner: the Secret Garden event location is your stage for unforgettable moments – stylish, urban, different. Turning your occasion into an experience with character.

In the heart of Zug – yet with an alpine feel

Our six charming fondue chalets combine alpine chic with the flair of a city oasis. Perfect for small groups from 6 people, or up to 42 guests across all chalets. Whether traditional cheese fondue or fondue chinoise – this is where it gets cosy, atmospheric and irresistibly delicious.

Your occasion – our passion

Whether you have a clear vision or simply the wish “It should be really good” – Daniela Samulski and our events team will support you with heart, creativity and organisational skill. From the first idea to the last espresso.

Warm regards,
Irene Gangwisch, General Manager



Reservation & Information:

Daniela Samulski, Head of Events
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aigu Restaurant & Bar | restaurant-aigu.ch
Secret Garden Event-Location | restaurant-secretgarden.ch

The rustic aperitif Mulled wine & twinkling lights

Authentic, effortless, full of flavour.

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NIBBLES

- Grisons barley soup
 - Juicy minced beef patties with cream sauce
 - Crispy perch bites with tartar sauce
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DRINKS

- Homemade mulled wine
 - Hot Aperol
 - Homemade Christmas tea
 - Still or sparkling mineral water
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- CHF 24.00 per person

The aperitif is scheduled to last 30 minutes..



Stylish aperitif indulgence with a touch of finesse

Where cuisine, atmosphere & appreciation come together in perfect harmony.

NIBBLES

- Salmon tartare with cucumber-wasabi relish & herb oil nage
- Five-spice tempura cauliflower with aioli
- Pani Puri filled with veal tartare, sour cream and caviar



GETRÄNKE

- Prosecco Ponte, Glera, Treviso
- White wine Chardonnay Navarra DO (vegan), Pago de Cirsus
- Homemade lemonade
- Still or sparkling mineral water



- CHF 29.00 per person

The aperitif is planned to last for 30 minutes.



Fondue Hütten Zug with mulled wine & fondue

Warm, atmospheric & rustic cosy



FONDUE HÜTTEN ZUG – RIGHT IN THE HEART OF WINTER INDULGENCE; OUR ALPINE FONDUE CHALET AT AIGU RESTAURANT

When the cold crackles outside and the cheese melts inside, the most wonderful time begins in the **Fondue Hütten Zug**. Six delightfully cosy fondue chalets await you and your guests – with a crackling fire at the door, woollen blankets on the benches, and the scent of mulled wine in the air. Up to 42 guests can gather in our little chalet village for unforgettable evenings filled with warmth, flavour, and good company.

To start, we serve a mulled wine aperitif by the open fire. If the weather doesn't cooperate, we'll welcome you in the warm and inviting **aigu** Bar. Afterwards, you retreat to your private chalet, where either a warming Fondue Chinoise or a creamy cheese fondue awaits.

Perfect for companies, groups of friends, families – or a romantic tête-à-tête with guaranteed chalet magic.

HEARTY OFFER

- | | |
|---|----------------------|
| • Swiss Aperitif Feast
with cheese toast, garlic bread & mulled wine | CHF 16.00 per person |
| • Cheese Fondue by Dubach
250 g cheese with bread, potatoes and pickled vegetables,
preceded by a starter platter of Bündnerfleisch,
salsiz, landjäger, cured ham, smoked bacon, radishes & mooli. | CHF 49.00 per person |
| • Fondue Chinoise with salad bowl
250 g veal, beef and pork, chicken and meatballs,
served with four sauces and French fries,
or with rice on pre-order, plus a starter salad bowl. | CHF 66.00 per person |



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fondue-zug.ch

*A touch of festivity,
a spoonful of finesse*

Celebrate the season with exquisite taste and a special touch of flair.

MENU

- Swiss salmon sashimi on black bread crumb crunch, chilli, crispy onions, pink grapefruit & ginger
 - **Vegetarian:** Beetroot sashimi on black bread crumb crunch, chilli, crispy onions, pink grapefruit & ginger
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- Ratatouille cream soup with scallop
 - **Vegetarian:** Ratatouille cream soup with vegan carrot «lax» tartare
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- Small veal ragout with 64 °C egg & potato espuma
 - **Vegetarian:** Chunk ragout with 64 °C egg & potato espuma
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- Slice of Swiss beef entrecôte with celery cream, cauliflower, braised purple carrots & homemade spinach ravioli
 - **Vegetarian:** Slice of soy aubergine with celery cream, cauliflower, braised purple carrots & homemade spinach ravioli
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- Selection of raw milk cheeses from Jumi's maturing cellars with fig mustard and dried apricots (3 varieties)
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- Chocolate caramel slice, chocolate mousse & white chocolate ice cream
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- 6-course menu CHF 97.00 per person
 - 5-course menu CHF 87.00 per person (without starter, soup or cheese)
 - 4-course menu CHF 77.00 per person (without starter or soup, and without fish or cheese)



Tavolata Enjoying together

A table full of delights – to share, laugh and enjoy together.

TAVOLATA Starting from 15 people – served at the table for sharing

STARTERS

- Mixed salads with fresh pumpkin, pumpkin seeds & vinaigrette, served in a large bowl
- Creamy carrot and ginger soup
- Tender veal roast, thinly sliced, with tuna sauce, capers, cherry tomatoes and rocket
- Truffle-Parmesan brioche

MAIN COURSES

- Glazed roast beef with Pommery mustard sauce
- Pan-fried char Zug-style
- Baked cauliflower with chopped egg and chives
- Grilled finger aubergine, avocado, coriander & quinoa with a soy yoghurt topping

SIDES

- Potato gratin
- Pepper mole with corn
- Flame-seared baby romaine lettuce

DESSERTS

- Zug Kirsch cake cubes
- Tiramisu with Grand Marnier & orange fillets
- Light chocolate mousse with Röteli cherries

- CHF 73.00 per person



Winter delights Cosy. Festive. Refined.

Feel-good culinary moments that leave you wanting more.

MENU

- Vegetable tartare with fermented garlic cream, rosemary focaccia & watercress
- Riesling foam soup with herb oil & salsiz cubes
- **Vegetarian:** Riesling foam soup with cauliflower tartare & herb oil
- Braised beef brisket with chives, crispy onions, pink peppercorns, creamy mashed potatoes, sprouting broccoli & Thai basil
- **Vegetarian:** Braised plant-based steak with chives, crispy onions, pink peppercorns, creamy mashed potatoes, sprouting broccoli & Thai basil
- Hazelnut caramel in vanilla espuma, hazelnut ice cream & almond meringue
- Menu CHF 82.00 per person
- Vegetarian menu CHF 72.00 per person
- Would you like the menu with just one starter?
The price will be reduced by CHF 7.00.



Traditional Festive indulgence

A fondue experience that brings people together – warm, sociable & full of flavour.

FONDUE CHINOISE (from 20 people)

STARTER

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

MAIN COURSE served as a buffet

Hand-cut meats:

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

Vegetarian:

- Vegetable bouillon with soy sauce, lemongrass, kaffir lime leaves, ginger and julienned vegetables
- Smoked tofu, cherry tomatoes, shiitake mushrooms, assorted vegetables, romanesco, broccoli and ricotta tortelloni

Served with:

- **Pickled vegetables:** gherkins, baby corn, pearl onions
- **Saucen:** barbecue sauce, avocado-chilli dip, cocktail sauce, aioli dip and herb quark
- **Sides:** French fries and white rice

DESSERT

- Warm apple tarte Tatin with vanilla ice cream

- CHF 79.00 per person



A refreshing delight to accompany your menu

Enjoy a wide selection of refreshing drinks at a fixed price.

WHITE WINE

- Chardonnay Navarra DO (vegan)
Pago de Cirsus

RED WINE

- Primitivo Summa Summarum IGP
Barisj, Summa Summarum

MINERAL WATER

- Valser still and sparkling
- Soft Drinks selection of your choice
- Beverage package CHF 49.00 per person
- Additional drinks such as coffee, spirits, long drinks etc. are not included in the package..
- The beverage package applies to the duration of the meal.



Our Catering for a delicious festive season

Finest cuisine, warm hospitality – all right where your celebration takes place.

HAVE YOU PLANNED YOUR FESTIVE CATERING YET?

Our seasonal offer provides not only the perfect venue, but also first-class catering to delight your taste buds.

From traditional festive dishes to innovative culinary creations, we bring the celebration straight to you – wherever you choose to host your event.

Celebrate the season in your dream location and turn your gathering into an unforgettable experience. With our tailor-made packages, your Christmas celebration becomes the highlight of the year.

Get in touch today – and let's create your dream event together.

Daniela Samulski
Head of Events
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The Truthahn - Taxi

When catering suddenly becomes the talk of the table.



Order online here

IN ZUG, TURKEYS TRAVEL BY TAXI

What began in 2011 as a tongue-in-cheek idea has since become a true insider tip for food lovers in Zug: for over a decade, our Turkey Taxi has been delivering festive flavour straight to your celebration – whether to the office, the workshop or your home.

Planning an event where traditional catering just doesn't fit? Or looking for something out of the ordinary to get your team in the festive spirit? We've got just the thing: probably the most unusual catering option in the canton of Zug – featuring juicy turkey, golden-brown roasted, carved, and ready to serve.



What's landing on the table, exactly?

Whether it's a meeting table, a workbench or the aft deck of a ship – our turkey makes a grand entrance wherever it goes. Delivered in heat-retaining boxes, you'll receive a whole, golden-brown roasted turkey, filled with a white bread and cranberry stuffing and served with rich gravy and cranberry sauce.



- **Available for 4 people or more**

- CHF 42.00 per person (approx. 500 g raw weight per person)

- **Fancy a little extra?**

- Pumpkin cream soup with cranberries (1 L for 4 people) – CHF 28.00
- Side dish trio: mashed potatoes, red cabbage, chestnuts, roasted corn on the cob, beans, carrots & cranberry jus – CHF 17.00 per person
- Homemade apple pie (26 cm, serves 6–8) with vanilla sauce – CHF 49.00
- Drinks & wines available on request

Our tip: Book early – the Truthahn-Taxi is a runaway hit every year!



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truthahntaxi.ch

Relaxed winding down after your event

**Treat yourself and your guests to a restful night in one of our hotels –
right after an unforgettable experience.**

ROOM RATES

- From Friday to Monday, enjoy attractive festive rates –
in combination with your booked event.

DOUBLE ROOM

- including breakfast CHF 250.00 instead of CHF 295.00

SINGLE ROOM

- including breakfast CHF 195.00 instead of CHF 240.00
- plus accommodation tax of CHF 2.00 per person/night.

