



Christmas- and New Year celebrations

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

**We make your event 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**
Restaurant & Bar



*Celebrate and
savour*

A thank-you that will be remembered.

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Have you already planned your Christmas or New Year's party?

Whether it's the end of the year or the beginning of the new year - let us take care of the organisation for you. That way, you and your guests can relax and enjoy every moment to the full while we take care of everything.

We will serve you an atmospheric mulled wine aperitif on our **aigu** terrace decorated for these festive Christmas days. Afterwards, we will delight you away to our **aigu** Restaurant & Bar and create the perfect Christmas setting either in one of our cosy dining rooms or directly in the restaurant.

If you prefer to try the flavoursome dishes as shared dishes in the friends style, the **Secret Garden** Restaurant & Bar is the right place for you. Our head chef Marcel Scheuner and his team look forward to creating the perfect menu for you and making your culinary experience unforgettable.

Don't hesitate to call Daniela Samulski and her event team. They will be happy to help you with advice and assistance to ensure that your celebration is a complete success.

It is well known that anticipation is the greatest joy. Let's share this feeling of expectation and excitement for your upcoming celebration. We look forward to it, to create unforgettable moments together with you and make your event a true celebration of joy.

Warmest regards
Irene Gangwisch, General Manager

Reservation & information:

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aigu Restaurant & Bar | restaurant-aigu.ch
Secret Garden Restaurant & Bar | restaurant-secretgarden.ch

Christmas aperitif with mulled wine magic

Pleasurable warmth for the heart and soul.

NIBBLES

- Mountain hay soup with small military slice
- Juicy beef patties with savoury orange chutney
- Perch crispies with tartar sauce

BEVERAGES

- Homemade mulled wine
- Hot Aperol
- Homemade Christmas tea
- Sparkling and still mineral water

- CHF 24.00 per person

The aperitif is scheduled for 30 minutes.



Christmas aperitif with elegance

Seductive flavours and timeless refinement.

NIBBLES

- Stuffed crêpe with char rillettes, dill and char caviar
- Carrots with Umami meringue, candied Kombu, pecorino and crispy chicken skin
- Smoked beef marrow, anchovy mayo, wasabi and Oona caviar



BEVERAGES

- Prosecco Ponte
- White wine La Miranda Secastilla, Garnacha Blanca
- Homemade orange lemonade
- Sparkling and still mineral water



- CHF 29.00 per person

The aperitif is scheduled for 30 minutes.



aigu's Winter Magic with Mulled wine & Fondue

An evening full of cosiness and indulgence

WINTER MAGIC AT THE AIGU RESTAURANT

Experience delightful moments in our lovingly decorated winter wonderland and enjoy an unforgettable fondue evening in one of our four individually bookable alpine huts.

Begin your evening outdoors by the campfire with a sweet and spicy mulled wine aperitif, wrapped in woolen blankets and sheepskins. In case of bad weather, the aperitif can also be enjoyed in the cozy **aigu** Bar. Afterwards, continue the winter magic in one of our private alpine huts, where you can savor a cozy fondue in an intimate setting. Whether with friends, family, work colleagues or for a romantic tête-à-tête - this evening promises a unique winter experience.

Our alpine huts offer space for up to 6 each, 24 people in all 4 huts together. Advance booking is required.

SAVOURY OFFER

- Swiss aperitif feast
with cheese slice, garlic bread & mulled wine CHF 16.00 per person
- Cheese fondue from Dubach
with rich, rustic Grisons platter
200 g. cheese with bread, potatoes, mixed pickled vegetables
and Grisons plate for starter with smoked Grison meat, Salsiz,
Landjäger, raw ham, smoked ham, red radish & radish CHF 49.00 per person
- Fondue Chinoise
with 250 g. veal, beef & pork, chicken & meatballs
salad bowl, aioli-, cocktail-, BBQ- & curry sauce,
rice or fries CHF 55.00 per person



Festive culinary delights with refinement

Enjoy the festive season with culinary flavours.

MENU

- Beef carpaccio with tête du moine, pumpkin seed pesto with old crab apple balsamic vinegar
- **Vegetarian:** Tête de Moine tatar, pumpkin seed pesto with old crab apple balsamic vinegar
- Celery and apple foam soup with chestnuts
- Steamed zander with fregola sarda, spinach and saffron
- **Vegan:** Roasted no-tuna with fregola sarda, spinach and saffron
- Rosé roasted fillet of beef with Ribel corn bramata, wild cauliflower, vanilla-coated young carrots, winter truffle jus
- **Vegan:** Grilled plant-based steak with Ribel corn bramata, wild cauliflower, vanilla-coated young carrots, winter truffle jus
- Variation of raw milk cheese from the maturing cellars of the Jumi cheese dairy with fig mustard and dried apricots (3 varieties)
- Hazelnut parfait with lime and mango salad and meringue
- 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, without fish or cheese)



Tavolata: Enjoying together

A table full of delicacies and warm conviviality.



TAVOLATA (from 15 persons)

STARTERS

- Crispy bread with butter and herb hummus
- Colourful mixed salad with house dressing, served in a bowl
- Spinach falafel with tahini yoghurt sauce
- Vegan edamame tartar with Tête du Moine, pumpkin seed pesto and old crab apple balsamic vinegar
- Grilled courgettes stuffed with smoked salmon with dill and mustard sauce
- Tender veal roast, thinly sliced, with tuna sauce and capers, cherry tomatoes and rocket
- Pumpkin, pear and vanilla foam soup

MAIN COURSE

- Glazed roast beef with Pommery mustard sauce
- Sliced veal with mushroom cream sauce
- Salmon trout fillet with shallot and spinach
- Homemade ravioli with pear pie apple chutney, parmesan shavings and pine nuts
- Oven-baked cauliflower with parsnip mash and Amaranth

SIDE DISHES

- Potato gratin, Spätzli
- Oven vegetables, carrots, Kohlrabi, red onions, broccoli, potatoes

DESSERT

- Orange tiramisù in a glass
- Nougat chocolate mousse with cherry compote and speculoos crunch
- Apple crumble cake with white cinnamon ice cream
- Zuger mountain cheese and La Bouse soft cow's cheese with fig mustard and fruit bread

- CHF 89.00 per person

Winter delicacies with a lot of cosiness

Experience the magic of the festive season on your plate.

MENU

- Beetroot carpaccio with ricotta, frisée salad, pine nuts and maple syrup
- Cream of carrot soup with ginger, curry oil and black tiger tartar
- **Vegetarian:** Cream of carrot soup with ginger, curry oil and watercress

Beef two ways

- Entrecôte with béarnaise sauce and beef cheeks with jus, potato gratin and glazed baby carrots
- **Vegetarian:** Grilled cauliflower steak with Hokkaido pumpkin purée, brussels sprout leaves and salsify

- Homemade apple tarte tatin with Calvados-caramel and mascarpone ice cream

- Menu CHF 82.00 per person
- Vegetarian menu CHF 72.00 per person
- Would you like the menu with just a starter?
The price is thus reduced by CHF 7.00.



Traditional festive delights

Celebrate the festive season with a classic fondue experience.

FONDUE CHINOISE (from 20 persons)

STARTERS

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

MAIN COURSE

Meat cut by hand:

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

Vegetarian:

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

Served with the following side dishes:

- **Pickled vegetables:** Mustard fruits, pickles, baby corn, silver onions
- **Sauces:** Barbecue sauce, avocado-chilli dip, cocktail sauce, aioli dip, herb quark
- **Side dishes:** French fries, white rice

DESSERT

- Homemade apple pie with vanilla ice cream

- CHF 79.00 per person



Delicious refreshment to accompany your menu

Enjoy a wide range of refreshing beverages at a fixed price.

WHITE WINE

- Pinot Grigio Muri Gries DOC
Klosterkellerei Muri-Gries, Bozen, 100 % Grauburgunder

RED WINE

- Ramione Nero d'Avola
Nero d'Avola, Merlot, Baglio di Pianetto

MINERAL WATER

- Valser sparkling and still
- Choice of soft drinks

COFFEE

- Coffee, espresso or tea

- Flat rate for beverages CHF 52.00 per person
- Other drinks such as spirits, long drinks etc. are not included in the flat rate.
- The beverages package refers to the time of the meal.



Our catering for your perfect event

**Enjoy the magic of the festive season with our catering,
wherever you want to celebrate.**

HAVE YOU ALREADY PLANNED YOUR CATERING?

Our festive offer not only provides you with the perfect location, but also first-class catering that will enchant your palate.

From traditional festive dishes to innovative delicacies we bring the feast directly to you, regardless of whichever setting you wish to celebrate.

Experience the festive season in the location of your choice and make your celebration an unforgettable event. With our customised offer, we will make your Christmas or New Year's party the highlight of the year.

Contact us today so that we can work together to organise your dream party together.

Daniela Samulski
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Relaxed finale after your event

Enjoy a restful night in one of our hotels
after your unforgettable experience.

ROOM PRICES

- From Friday to Monday you can benefit from our festive offer in connection with your festive occasion.

DOUBLE ROOM

- incl. breakfast CHF 210.00 instead of CHF 280.00

SINGLE ROOM

- incl. breakfast CHF 175.00 instead of CHF 225.00
- plus accomodation tax of CHF 2.00 per person/night.

