



aigu Restaurant Catering

Flavour That Delivers

We bring gastronomy to wherever the celebration takes place.

Whether a private party, corporate event or exclusive occasion –
with **aigu** Catering, the flavour comes directly to you.

Personal. Professional. To the point.

From apéro to gala dinner, from breakfast buffet to dessert –
we create culinary experiences that impress.

365 days a year, we are at your side with creative ideas,
fresh ingredients and an experienced team.

Let yourself be inspired – on the following pages, discover what we can offer.

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



Bespoke Catering

Flexible & Professional

As diverse as your occasions.

Whether a business lunch, wedding apéro, family celebration or gala evening – we offer tailored catering solutions for up to 600 guests.

Our range spans from casual to exclusive – always high quality and individual:

- Breakfast & business catering
- Standing apéros & flying dinners
- Buffets & festive multi-course menus
 - Drinks, bar & wine selection
- Service, equipment & decoration

You celebrate – we take care of the rest.

Good to Know



COORDINATION

Every event is unique – and that should be reflected in every detail. That's why a personal conversation is so important to us. It helps us understand your wishes and ideas, so we can tailor the event precisely to your needs.



MENU SELECTION

We are happy to create a culinary offer that perfectly matches your occasion. In a personal discussion, we will go through your wishes and ideas – and our Head Chef will design a menu, buffet or apéro using fresh, seasonal ingredients.



BEVERAGES

Whether refreshing apéro drinks, a diverse wine selection, soft drinks or hot beverages like coffee and tea – we provide the full range of drinks for your event.



NUMBER OF GUESTS

The confirmed number of participants is binding. We require the final number at least one week before your event. Minor adjustments (up to 5% of the confirmed guests) are possible free of charge until two working days before the event.

Details That Matter



STAFF

Would you like delivery only, self-collection, or our full on-site service?
You decide what best suits your event – we make it happen.



EQUIPMENT

Missing something? Crockery, cutlery, glasses,
tablecloths, tables or even a coffee machine –
everything can be booked directly with us.



PRICES

All prices are in Swiss francs (CHF) and include VAT and service.
The general terms and conditions can be found on our website..



CANCELLATION POLICY

Conditions vary depending on the size and complexity
of the event and are defined in the individual contract.

aigu Catering – because enjoying is never the same everywhere.

aigu Restaurant & Bar – restaurant-aigu.ch

Secret Garden Event Location – restaurant-secretgarden.ch

Key Information



So everything runs smoothly

A perfect event starts with good planning.
To help us prepare everything optimally,
we need a few details about the location:

Address, floor, lift access

Access and parking for delivery

On-site contact person incl. Swiss phone number

On-site service required – Yes / No

Crockery & glasses available – Yes / No

Table linen required from us? If yes: quantity & dimensions

We are happy to visit the premises in advance to
ensure everything is perfectly tailored to your setup.





Catering with Passion

From Start to Finish

For us, a successful catering doesn't end with the last bite.

Our team supports you from the initial planning to the clean-up after the event – discreetly, reliably, and with genuine dedication.

Whether it's a customised menu selection, on-time delivery or on-site service – we take care of the perfect flow while our kitchen delights with seasonal specialities.

Personal. Flexible. Attentive.
For catering that leaves a lasting impression.

Your contact:
Your Event Team
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