

## Welcome to **Executive Events Ltd.** Your team event specialist

Our philosophy is: "We always want to offer the customers something more than they expect!"

Executive Events Ltd. was founded in 2005 by Otto Duranti. As an event agency in which the owner and his motivated team are involved from A-Z, we are known for personal support, good destination knowledge and tourism contacts. We organize for our national and international customers around 90 events of various sizes every year.

Our team events in the regions of: Aarau, Basel, Bern, Biel, Luzern, Nidwalden, Obwalden, Schwyz, Solothurn, St. Gallen, Uri, Winterthur, Zürich and Zug are our specialty:

- Voyage Culinaire
- Team cooking
- Cocktail Mix Workshop
- Boat trip with wine seminar and cheese
- Gastro Team Challenge
- Outdoor Team Challenge
- Curling with Fondue dinner
- Snowshoe tour mit Fondue dinner

These are professionally organized, can be customized and can be booked in German and English.

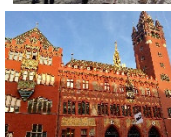
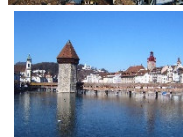
With our core business as hosts and event professionals, we want to inspire the participants and create unforgettable moments.

Convince yourself. We look forward to hearing from you.

Sincerely, your Executive Events team

### Our memberships and cooperation partners





## Voyage Culinaire

### Culinary program with meal, city tour and gastronomic team activities

Our popular and varied culinary program consists of a guided city tour, a 3-course menu in 1 - 2 restaurants, a gastro team challenge with 3 team activities and a short wine presentation of your chosen wines. Mixing the group at each program point promotes variety and communication, as well as getting to know each other better than a conventional visit to a restaurant. The ideal combination of team spirit, entertainment, fun, sightseeing and culinary enjoyment.

### Gastro team activities

- Wine aroma course
- Correct setting of the table with table etiquette
- Herb and spice course
- Further team activities possible depending on group size

<b>Duration</b>	3.5 to 4.5 h, depending on the program	
<b>Languages</b>	German, english	
<b>Availability</b>	All year round, from 10 am to 3 pm, from 4 to 11 pm	
<b>Location</b>	Basel, Berne, Lucerne, St. Gallen, Winterthur, Zug, Zurich	
<b>Group size</b>	12 to 90 persons	
<b>Price per person</b>	Minimum flate package price incl. until 12 persons CHF 1'908.00	
	- 4.5 h with city tour, gastro team challenge	CHF 159.00
	- 3.5 h without city tour	CHF 149.00
	- 3.5 h without gastro team challenge	CHF 139.00
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- City tour</li> <li>- Gastro Team Challenge</li> <li>- Room rental for activities</li> <li>- Wine presentation of your chosen wines</li> <li>- 3-course menu without beverages (lunch, dinner)</li> <li>- Menu card with your company logo</li> <li>- Award ceremony with winner prize 360g XL-Toblerone per winner</li> <li>- Photos of your event</li> <li>- Event support</li> <li>- Handling fee</li> </ul> <b>Only in Basel:</b> <ul style="list-style-type: none"> <li>- Award ceremony with winner prize 100g Basler L�ckerli per winner</li> <li>- Rhine crossing with Klingental ferry (only up to 30 p., winter until 5 pm)</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Wines</li> <li>- All beverages</li> </ul>	
<b>Additional options per person</b>	- Mulled wine and cookies (November - February)	CHF 13.50
	- Bus transfer	price on request

We will be pleased to adapt the program according to your wishes.

## Gastro team challenge activities



### Wine aroma course

Use your nose to recognize 25 different aromas that can occur in a wine. You will be surprised by the variety of fragrances.



### Correct setting of the table with table etiquette

Lobster tongs, snail fork etc. You must uncover 3 different multi-course menus. Our gastronomy professional will tell you more about it. You will also learn exciting things about table etiquette and table culture.



### Herb and spice course

Do you recognize the herbs, spices and canned foods? Assign the correct name and correctly estimate the number of different foods.

## Additional active team activities

### Giant Mikado



### Giant puzzle





## Team cooking

### Swing the wooden spoon together as a team

You experience yourself as the perfect host and culinary artist. Under the expert guidance of an experienced chef and gastro professional, a 4-course menu is prepared and enjoyed together in the kitchen. Each participant receives the recipes for cooking. This is fun, also strengthens the team feeling and the cozy get-together. The ideal combination of team spirit, fun and culinary enjoyment.

If the time window allows, a Gastro Team Challenge or a Swiss wine seminar can be booked in advance.

<b>Duration</b>	4 h	
<b>Languages</b>	German, english	
<b>Availability</b>	- Lunch or dinner: Aarau, Emmen (LU), Luzern-Emmenbrücke, Nidau (BE), Oberentfelden (AG), Rotkreuz (ZG), Wil (SG), Zurich - Dinner: Allenwinden (ZG), Basel, Berne, St. Gallen	
<b>Location with kitchen size</b>	Aarau, Basel	50 p.
	Nidau (BE)	45 p.
	Berne	40 p.
	Zurich, Wil (SG), Luzern-Emmenbrücke	30 p.
	Oberentfelden (AG), St. Gallen	25 p.
	Allenwinden (ZG), Rotkreuz (ZG)	20 P.
	Emmen (LU)	16 P.
<b>Group size</b>	10 to 50 persons	
<b>Price per person</b>	Minimum plate package price incl. until 10 persons CHF 1'790.00	
	- 10 to 24 persons	CHF 179.00
	- 25 to 50 persons	CHF 169.00
	Mandatory unlimited beverage package (White wine, red wine, beer, mineral water, orange juice, soft drinks, coffee)	CHF 30.00
<b>Included in the price</b>	- 4-course menu (starter, soup, main course, dessert) - Finger foods for aperitif - Recipes for re-cooking - Chef with team incl. travel expenses - Menu card with company logo - Rental cookware (chef's hat, apron, kitchen towel) - Kitchen rental - Washing up, cleaning work - Photos of your event - Handling fee	
<b>Not included in the price</b>	8.1 % VAT	
<b>Additional options per person</b>	- Chef's hat	CHF 12.00
	- Chef's hat with company logo or firstname	CHF 21.00
	- Gastro team challenge (1h)	CHF 59.00
	- Wine seminar with 5 Swiss wines (1h)	CHF 59.00
	- Bus transfer	Price on request

We will be pleased to adapt the program according to your wishes.





## Cocktail Mix Workshop

### Dive into the world of cocktails as a team

If you acquire the expertise of a barkeepers, the next party can come. At our cocktail mix workshop, participants are introduced to the colorful and fruity world of cocktail mixing and familiarized with the barkeeper's utensils, spirits and garnishes. Different alcoholic and non-alcoholic drinks are mixed in different groups and decorated with different garnishes. The highlight is the creation of your own team drink, which is judged by the jury according to taste and presentation. The ideal combination of team spirit, fun and cocktail enjoyment.

<b>Duration</b>	2 h	
<b>Languages</b>	German, english	
<b>Availability</b>	All year round	
<b>Location</b>	Throughout Switzerland with a room and a kitchen (ex. restaurant, hotel, ship, party room etc.)	
<b>Group size</b>	15 to 50 persons	
<b>Price per person</b>	Minimum plate package price incl. until 15 persons CHF 1'425.00	
	CHF 95.00	
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Referent of cocktail mix workshop</li> <li>- Instruction and introduction to the art of cocktail mixing and the ABC of garnishing (theory) (spirits, material, ingredients)</li> <li>- Cocktail production by participants with coaching (practice) (5 alcoholic and 3 non-alcoholic drinks)</li> <li>- Create an alcoholic cocktail as a team (team competition)</li> <li>- Award ceremony with champagne to take home for the winning group</li> <li>- Spirits, beverage and food according to our recipes during the workshop</li> <li>- Recipes of your cocktail mix workshop for remixing, which we will send you electronically after your workshop</li> <li>- Washing up, cleaning work</li> <li>- Photos of your event</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Room rent and setup cost depending on the destination of the event</li> <li>- Travel flat rate depending on the destination of the event</li> </ul>	
<b>Additional options</b>	<ul style="list-style-type: none"> <li>- Bus transfer</li> <li>- The organisation fee for your lunch and dinner will be charged.</li> <li>- The costs for menu and drinks consumption will be charged with an estimated amount of 50% in your deposit invoice.</li> <li>- The organisation fee and consumption costs are waived if the meal is organised directly by the customer with the restaurant.</li> </ul>	price on request price depending on group size price depending on choice of menu and drinks

We will be pleased to adapt the program according to your wishes.

Version: 22.11.2024 12:56 h



## Boat trip with wine seminar and cheese

### Experience the world of flavors of wine and cheese

Enjoy the fresh breeze and the wonderful landscape on the lake after a tiring seminar or working day. Our wine specialist will delight you during the trip with a seminar about Swiss wines. You also enjoy the matching Swiss cheese with the fine wines. Experience the secrets of this world of taste and learn why some cheeses have holes. In addition, deepen your wine knowledge about Switzerland including an introduction to the correct tasting technique. Afterwards there is still time to enjoy the passing scenery. The ideal combination of excursion, enjoyment and culinary knowledge.

<b>Duration</b>	1.5 h	
<b>Languages</b>	German, english	
<b>Availability</b>	All year round, daily	
<b>Location</b>	- Lake Zug, starting from Zug	58 p.
	- Lake Lucerne, starting from Lucerne	50 p.
	- Lake Zurich, starting from Zurich	48 p.
	Other departure points on request	
<b>Group size</b>	15 to 58 persons	
<b>Price per person</b>	Minimum plate package price incl. until 15 persons CHF 1'950.00	
	CHF 130.00	
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Private boat round trip incl. boat rental</li> <li>- Wine specialist with travel expenses</li> <li>- Wine seminar with 6 Swiss wines and 3 Swiss cheeses</li> <li>- Bread, fruits</li> <li>- Tasting sheet</li> <li>- Washing up, cleaning work</li> <li>- Photos of your event</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Mineral water (0.5 l)</li> </ul>	
<b>Additional options</b>	<ul style="list-style-type: none"> <li>- Gastro team challenge (1 h)</li> <li>- Bus transfer</li> <li>- Other place of departure and arrival</li> <li>- Boat trip extension</li> <li>- The organisation fee for your lunch and dinner will be charged.</li> <li>- The costs for menu and drinks consumption will be charged with an estimated amount of 50% in your deposit invoice.</li> <li>- The organisation fee and consumption costs are waived if the meal is organised directly by the customer with the restaurant.</li> </ul>	CHF 59.00/p. price on request price on request price on request price depending on group size price depending on choice of menu and drinks

We are pleased to adapt the program according to your wishes.

Version: 22.11.2024 13:12 h



## Gastro Team Challenge

### Experience the world of culinary and table culture

The Gastro Team Challenge (wine aroma course, correct setting of the table with table etiquette, herbal and spice course) is an exciting break up after a seminar, before dinner or between two lectures.

The ideal combination of team spirit and fun that connects and ensures variety.

### Gastro team activities

- Wine aroma course
- Correct setting of the table with table etiquette
- Herb and spice course
- Further team activities possible depending on group size

<b>Duration</b>	1 h	
<b>Languages</b>	German, english	
<b>Availability</b>	All year round	
<b>Location</b>	According to your desired location throughout Switzerland (ex. company location, party room, hotel, restaurant, ship etc.)	
<b>Group size</b>	15 to 80 persons	
<b>Price per person</b>	Minimum plate package price incl. until 15 persons CHF 1'035.00	
	CHF 69.00	
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Gastro team challenge (ca. 1 ¼ h)</li> <li>- Event support</li> <li>- Award ceremony with winner prize 360g XL-Toblerone per winner</li> <li>- Material</li> <li>- Assembly and dismantling</li> <li>- Photos of your event</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- room rental depending on the destination of the event</li> <li>- Travel flat rate depending on the destination of the event</li> </ul>	
<b>Additional options</b>	<ul style="list-style-type: none"> <li>- Wine seminar with 5 Swiss wines (1h)</li> <li>- Bus transfer</li> <li>- The organisation fee for your lunch and dinner will be charged.</li> <li>- The costs for menu and drinks consumption will be charged with an estimated amount of 50% in your deposit invoice.</li> <li>- The organisation fee and consumption costs are waived if the meal is organised directly by the customer with the restaurant.</li> </ul>	<p>CHF 59.00/p. price on request price depending on group size price depending on choice of menu and drinks</p>

We are pleased to adapt the program according to your wishes.

## Gastro team challenge activities



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### Wine aroma course

Use your nose to recognize 25 different aromas that can occur in a wine. You will be surprised by the variety of fragrances.

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### Correct setting of the table with table etiquette

Lobster tongs, snail fork etc. You have to uncover 3 different multi-course menus. Our gastronomy professional will tell you more about it. You will also learn exciting things about table etiquette and table culture.

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### Herb and spice course

Do you recognize the herbs, spices and canned foods? Assign the correct name and correctly estimate the amount of different foods.

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## Outdoor Team Challenge

### Something for active teams with fun and games

On our Outdoor Team Challenge you can expect various tricky team activities, which can only be solved as a whole team. Communication, team spirit and coordination are very important.

The ideal combination of team spirit and fun in the fresh air. This outdoor event connects and ensures variety.

### Team activities

Wine aroma course

Giant puzzle

Wheelbarrow racing

Milk can and broom racing

Hit the nail

Farmer throw game

Herbal and spice course

Horseshoe throwing

Monday painter quiz game

Summer skiing fun

Bridges building

Giant mikado

Rubber boot throwing

Table balance

Sawing wood

Jakkolo (Dutch billiards)

<b>Duration</b>	2 to 2.5 h, depending on the group size	
<b>Languages</b>	German, english	
<b>Availability</b>	All year round	
<b>Location</b>	According to your desired location (ex. company or hotel area, farm, restaurant etc.)	
<b>Group size</b>	20 to 50 persons	
<b>Price per person</b>	Minimum plate package price incl. until 20 persons CHF 1'980.00	
	CHF 99.00	
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Outdoor team challenge</li> <li>- Event support</li> <li>- Planning and organization of team activities</li> <li>- Material</li> <li>- Set up of course</li> <li>- Award ceremony with winner prize</li> <li>- Photos of your event</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Possibly terrain rental depending on the destination of the event</li> <li>- Travel flat rate depending on the destination of the event</li> </ul>	
<b>Additional options</b>	<ul style="list-style-type: none"> <li>- Bus transfer</li> <li>- Organisation fee for a lunch or dinner</li> <li>- Consumption costs for lunch or dinner will be charged with a 50 % deposit invoice and the remaining amount with the final invoice.</li> </ul> <p>(The organisation fee will not be charged if the meal is not organised by us and the consumption costs will be paid directly by the client on site.)</p>	Price on request CHF 300.00 CHF 100.00/p.

We are pleased to adapt the program according to your wishes.

## Outdoor team challenge activities



### Wine aroma course

Use your nose to recognize 25 different aromas that can occur in a wine. You will be surprised by the variety of fragrances.



### Herbal and spice course

Do you recognize the herbs, spices and canned foods? Assign the correct name and correctly estimate the number of different foods.



### Giant Mikado

The size of the bars makes the popular skill game double the fun. Now one by one should be taken away without moving other bars.



### Giant puzzle

Remember what you see as a team. As a team, you work together on the task to replicate this form in the given time.

## Outdoor team challenge activities



### Horseshoe throwing

Grab your luck by the hand. Throw the horseshoes in the marked tires with the most points.



### Rubber boot throwing

Show your marksmanship when throwing rubber boots. Every time the bell sounds, the hit counts.



### Wheelbarrow racing

Bring the cart and your colleagues through the course as quickly as possible.



### Monday painter quiz game

Here your talent for artists is asked without words, while your colleagues have to guess the search term.



## Outdoor team challenge activities



### Table balance

Each team member has his rope in hand. Coordination is now required to skilfully roll the ball as a team into the hole with the most points.



### Milk can and broom racing

As a team, get the milk can to their destination as quickly as possible with their brooms on their hands.



### Summer skiing fun

Now it is important to listen to each other to run through the course as quickly as possible in the same rhythm.



### Sawing wood

Real craftsmen are in demand here. Who saws the fastest.



## Outdoor team challenge activities



### Hit the nail

Hit the nail on the head to hit the tree trunk with as few strokes as possible.



### Bridges building

Together build a team bridge over the crocodile-contaminated river. Keep your balance to get bar to bar together on the other bank.



### Jakkolo (Dutch billiards)

The aim of the game is to shoot his stones into the pitches by hand, either directly, by touching the board or by shooting the stones that are not immediately put in.



### Farmer throw game

To pass the time, the farmers came up with something and threw their old shoes into the basket.



## Curling with Swiss fondue

### «Sweeping the broom» on ice

Get to know the special 'Spirit of Curling' with your team. This curling fun provides you with the basic knowledge of curling and is suitable for beginners. Curling is a game with tradition. Enjoy a mulled wine to warm up. After curling you go to a cozy restaurant. There you can enjoy a 3-course menu with mixed salad, a homemade cheese fondue with bread and a delicious dessert. The ideal combination of team spirit, exercise, fun and a cozy get-together with a Swiss fondue.

<b>Duration</b>	4.5 h	
<b>Languages</b>	German, english	
<b>Availability</b>	October to March	
<b>Location</b>	Zug, Zurich	
<b>Group size</b>	8 to 50 persons	
<b>Price per person</b>	Package price for 8 to 11 persons incl. 1 rink	CHF 1969.00
	Every additional person (without rink rental)	CHF 175.00
	Rink rental for 12 to 20 persons	CHF 350.00
	Rink rental for 21 to 35 persons	CHF 550.00
	Rink space for 36 to 50 persons depending on location	price on request
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Curling fun with instructor (approx. 2 h)</li> <li>- Equipment rental (curling shoes, curling stones, etc.)</li> <li>- 1 rink rental</li> <li>- Entrance fee</li> <li>- 1 mulled wine or 1 non-alcoholic punch per person</li> <li>- 3-course menu (mixed salad, cheese fondue with bread, dessert)</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Beverages</li> </ul>	
<b>Additional options per person</b>	Bus transfer	price on request

We are pleased to adapt the program according to your wishes.



## Snowshoe tour with Swiss fondue

### Winter fun away from the hustle and bustle

After a cable car ride, put on your snowshoes and enjoy the wintry mountain landscape. Listen to the crackling of the snow and enjoy a mulled wine after a guided snowshoe tour. Enjoy a 3-course menu with a mixed salad, a homemade cheese fondue with bread and finally a fine dessert in a cozy mountain restaurant in Central Switzerland. If there is a lack of snow, a winter hike with torches is offered. The ideal combination of team spirit, exercise in nature, fun and a cozy get-together with a Swiss fondue.

<b>Duration</b>	4.5 h	
<b>Languages</b>	German, English	
<b>Availability</b>	December to March	
<b>Location</b>	Wirzweli (NW), Sattel-Hochstuckli (SZ)	
<b>Group size</b>	15 to 80 persons	
<b>Price per person</b>	Minimum flat package price incl. until 15 persons CHF 2475.00	
	CHF 165.00	
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>- Cable car ride</li> <li>- Guided snowshoe tour</li> <li>- Snowshoes and sticks</li> <li>- Snowshoes tour guide</li> <li>- If lack of snow: Guided Winter hike with torches</li> <li>- Mulled wine</li> <li>- 3-course menu (mixed salad, cheese fondue with bread, dessert)</li> <li>- Handling fee</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>- 8.1 % VAT</li> <li>- Beverages</li> </ul>	
<b>Additional options per person</b>	Bus transfer	Price on request

We are pleased to adapt the program according to your wishes.