FRIDAY, 26 October 2012

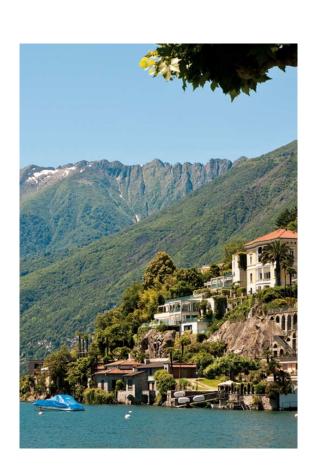
# **EXCURSION TO LUIGI ZANINI WINERY**

One of the best French wines is produced by an Italian in Ticino: Luigi Zanini. Zanini first produced Castello Luigi in 1988 and the wine quickly became known as one of Switzerland's finest.

A tour of the winery with Volker Salentin and a tasting gives you an insight into the grapes and the exceptional wines they produce.

We will enjoy lunch at Grotto Pojana at around 1.30pm.

Please book at the reception by 6pm on Thursday. The price is Sfr 65 per person including lunch and drinks. A minimum number of seven participants is required. Depart at 10am, return around 4pm.



#### **BAKING AMARETTI BISCUITS**

Sweet tooth? Resident pastry chef Marco Laversa reveals the secrets in the mix of Giardino's outstanding amaretti biscuits at 5pm. In this hands-on class, Marco will help you to prepare this most famous of Italian sweets. Enjoy the fruits of your labour with a glass of chilled Moscato d'Asti. As a parting gift you will be given the recipe to take home.

Please book at the reception by 6pm on Thursday. A minimum number of four participants is required.

SATURDAY, 27 October 2012

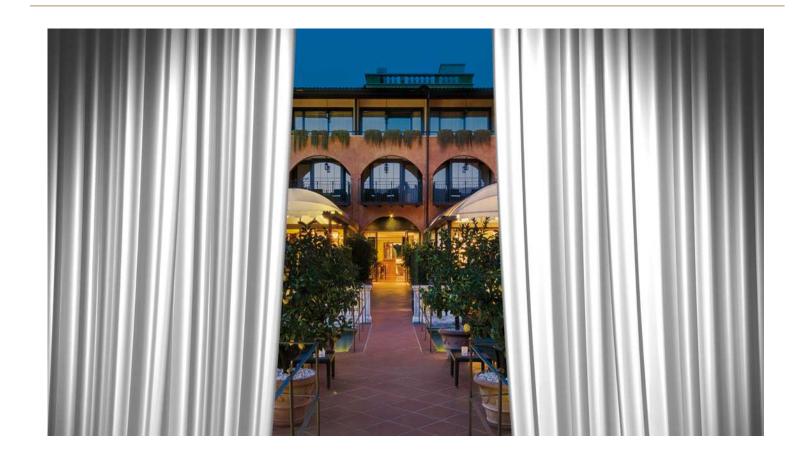
#### **MERCATO GIARDINO**

Round out the 2012 summer season with us in style. A glass of prosecco and appetising amuse-bouches are the prelude to a very special evening. Savour delicacies prepared with flair by chef Alexander Hausherr at Mercato Giardino.

To mark the end of the season we welcome another young talent to the stage - Sugar and the Josephines. The band sings and swings from the 1930s to the present day, with lots of charm and a touch of cabaret. The audience is in for a treat, with musical greats headlining the playlist including Marlene Dietrich, Marilyn Monroe, Edith Piaf, Ella Fitzgerald, Louis Armstrong, Ray Charles, Elvis Costello and many more.

Dinner is included for half-board guest; drinks costs Sfr 85 per person. Guests who are not staying on a half-board basis pay Sfr 185 person.

# GIARDINO FINALISSIMA WEEK



MONDAY, 22 October 2012

### **MORNING TEE TIME**

Edy Castelletti, highly acclaimed bartender and formerly the pioneering bar manager at Hotel Giardino, accompanies you on this golfing challenge. The meeting point is the Golf Club at the first tee. Duration approx. 4 hours

**CHESTNUT ROASTING BY NIGHT** 

Join us to roast chestnuts at 9.30 pm. The meeting point is the hotel bar. Luca Sandionigi will be on hand to show us how it is done properly and we look forward to a pleasant evening with him.

The price of Sfr130 per guest includes green fee. A minimum number of three participants is required. Please book at the reception by 6pm on Sunday.

The concierge can provide further details.

» The easiest of all wastes and the hardest to correct is the waste of time. « Henry Ford



TUESDAY, 23 October 2012

#### **EXCURSION TO MONTE COMINO**

START: 10 A.M. DURATION: APPROX. 5 HOURS

Discover the most beautiful and interesting places in Ticino with Resident Manager Wolfram Merkert. A vintage postal van shuttles you along the serpentine roads of the wildly romantic Centovalli. A one-and-a-half hour walk around Monte Comino works up an appetite for an authentic Ticinese lunch in a rustic grotto tavern. A moderate level of fitness and sturdy footwear are highly advisable. The meeting point is the hotel lobby.

Please book at the reception by 6pm on Monday. The price is Sfr 45 per person including meals and drinks. A minimum number of five participants is required.



**GIARDINO LAGO - MINUSIO** 

WEDNESDAY, 24 October 2012

### **GIARDINO DINNER HOPPING**

" NO ENJOYMENT IS TRANSITORY, THE IMPRESSION WHICH IT LEAVES IS LASTING."
- JOHANN WOLFGANG VON GOETHE

Let us whisk you on a culinary journey rich in exotic flavours and aromas. Chef Jagpreet Singh Alang from New Delhi serves palate-awakening Indian appetisers and starters. You will then receive a warm welcome from the Giardino team. Gaze out across the glittering waters of Lake Maggiore as you dine. Alongside other specialities, you will sample Ristorante Lago's famous US Black Angus beef, cooked in a high-performance oven until meltingly tender. As a sweet finale, Alexander Hausherr and his team are waiting behind the scenes at Hotel Giardino.

Please book at the reception by 6pm on Tuesday. The surcharge is Sfr110 for half-board guests, Sfr185 for guests with bed and breakfast, and includes meals and drinks. Dinner Hopping requires a minimum number of 12 participants.



**GIARDINO LOUNGE E RISTORANTE - ASCONA** 

THURSDAY, 25 October 2012

# LAGO MAGGIORE – THE GOLD COAST

A TRIP TO VERBANIA WITH CLAUDIO CASER

Hop aboard one of our vintage buses for a ride along the shore of Lake Maggiore to Verbania and then on to Pallanza, where we will enjoy lunch at Ristorante Milano right on the edge of the lake. Following a boat trip around the Borromean Islands, you will return by bus to arrive back at Giardino around 5pm.

## **CHAMPAGNER DEGUSTATION**

WITH MARK ROHRBACH

On Thursday evening we raise a toast to Champagne. Mark Rohrbach presents fine wines from the house of Laurent Perrier at this exclusive Champagne tasting.

Meet at 6pm at the Enoteca.

Please book at the reception by 6pm on Wednesday. The price per person is Sfr120 including meals and drinks. A minimum number of six participants is required.

Please book at the reception by 6pm on Wednesday. The tasting is on the house.