

# The Villa Lido

I-73054 Lido Marini / Apulia, IT

Hosts: Oliver & Claudine Nyaguy (CH, IT, EN)

Whatsapp: +41 79 256 11 61 / [oliver@smartcuisine.swiss](mailto:oliver@smartcuisine.swiss) / [www.smartcuisine.swiss](http://www.smartcuisine.swiss)



## Your hosts



We are Claudine and Oliver Nyaguy, married chefs with Swiss roots. We have been through thick and thin for 23 years and have experienced many adventures together. We originally studied medicine together and ran a practice for naturopathy in Kreuzlingen, Switzerland for almost 20 years. Therefore, there is a great interest in health and, above all, in healthy eating. We cook and eat a Mediterranean diet with a focus on whole foods such as vegetables, fruits, legumes, nuts, seeds, grains and occasionally local fish and seafood. We

live in harmony with nature and respect Mother Earth and her cycles.

Together, we have four children, of which our three sons live in Switzerland and our daughter in the United States. She works as a nutritionist and provides us with the latest on food-science and functional medicine. Our family runs the historic Schwandegg Castle with restaurant and hotel operations in the Stammatal region near Zurich. Thanks to our homemade and puristic cuisine, Schwandegg Castle is loved by many and enjoys great popularity. In 2019 we passed the business of running the castle on to our sons. They are highly experienced chefs and pâtissiers with a passion for innovative cooking and preserving the historic location.



We took our first steps in the restaurant industry in 2006 when we opened a small bistro for fun. This project quickly became a great success and a busy event and catering business followed. For many years we created a wide variety of projects and events: authentic sushi pop-ups, a highly praised barbecue academy with up to 1000 participants yearly, tailor-made weddings, company celebrations for up to 4000 guests, inflight catering for private jets in the Caribbean as well as extensive fine-dining gourmet

dinners for international VIP's. After completing our consulting work for a gastronomy project in the U.S. in 2021/2022, we have now decided to spend our future by the Mediterranean Sea.

Nowadays we pursue a self-sufficient lifestyle and a "garden-to-table" strategy. We live according to the motto "you are what you eat". Local, sustainable, and colorful.

On our days off we love exploring the region, eating out at our favorite trattorias and we are also members of the local nature conservation group. We are looking forward to welcoming you and your guests!

# Your destination

Brindisi Airport is served by Swiss Airlines from Zurich several times a week in the summer timetable (flight duration 1 hour 50 minutes). From Brindisi Airport, it takes about 1 hour 15 minutes by car to reach Villa Lido. Alternatively, you can also travel by car from Switzerland/ Germany. From Zurich via Milano, Ancona, Pescara, Bari, Lido Marini can be reached within approx. 12 hours 45 minutes by car. With an RV there are countless campsites on the way down. If you travel by car, we recommend coastal hotels such as the “Ego Hotel” in Ancona for a half-time overnight stay (about 7 car hours from Zurich).

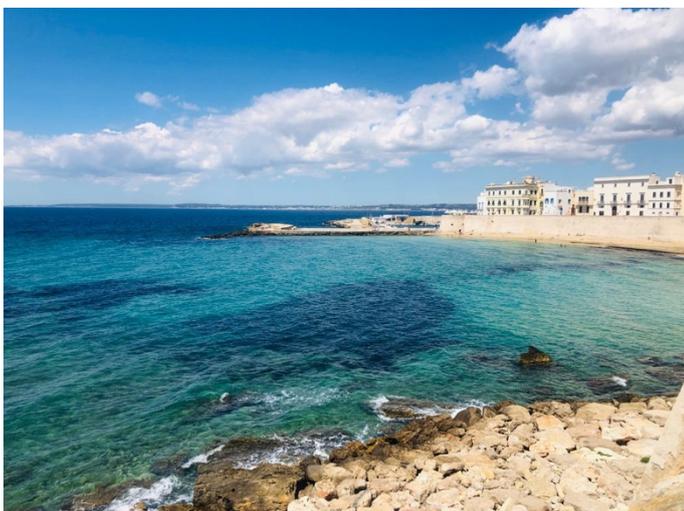


We are situated in the Apulia region in the Salento area, which is famous for its well-kept sandy beaches, excellent wines, and historic architecture. Our estate is hidden away in the small, idyllic holiday village of Lido Marini, which lies directly on the Ionian Sea. From the house, you can reach the beach in about 8 minutes by foot. You can expect Caribbean water that shimmers in turquoise shades and reaches perfect temperatures during the summer months.

The property covers approx. 3,000m<sup>2</sup> and is surrounded by a nature reserve and a stone wall, so your privacy is guaranteed. With our large vegetable garden, cozy lounge under the pepper tree and ocean view, the southern Italian flair is a given. There are olive, orange, tangerine, fig, almond, apricot, mulberry, and pear trees. Most of the fruits, vegetables, and herbs that we process come from local farmers or from our own vegetable garden.

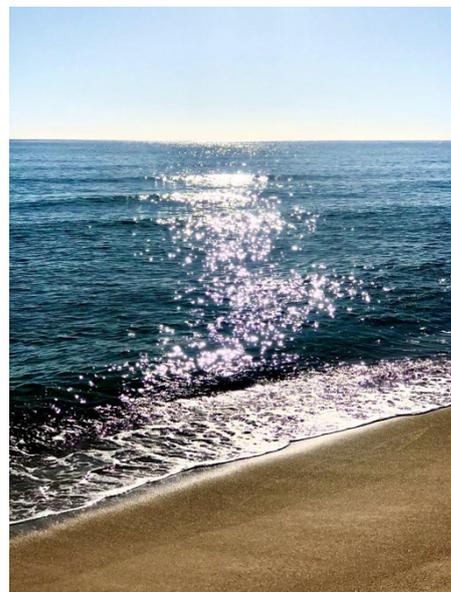
In the summer season, small errands can be run in Lido Marini. The nearby town of Presicce-Aquarica or the destinations Gallipoli or Lecce are suitable for larger purchases. Street markets are very common and highly recommendable (so called “mercatos” for clothing, food and delicatessa are all over the area). There is also much to discover along the coast, such as restaurants with sea views, grottos and olive farms.

The Villa Lido has been family-owned for decades and following several small renovations, is now set up for a rustic getaway. Whether you are planning family holidays, workshops or seminars, cooking courses or cultural trips, our Villa Lido is a multipurpose location with feel-good factor and Mediterranean charm.



# Seminars/ Workshops

We offer space and infrastructure for seminars and workshops for up to twenty people (accommodation for the group can be found in the vicinity). A unique location with great weather, plenty of room for team building exercises, cooking courses with Oliver & Claudine Nyaguy, outdoor/indoor meetings, the beach in the immediate vicinity for picnics and walks, as well as cultural and tourist offers. Chairs, projectors, flipcharts or similar can be organized if required. For individual offers and prices as well as availability, please contact us.



# Vacations

<p><b>April, May, June</b></p> <p>Weekly price (7 days/6 nights) incl. Electricity, gas, water, firewood, trash collection, parking, wifi, smartTV</p>	€ 1'960.00
Food all-inclusive package Nr.1 (Breakfast, dinner) does not include drinks	€ 35.00 per person per day
Food all-inclusive package Nr. 2 (Breakfast, lunch, dinner) does not include drinks	€ 55.00 per person per day
Beverages all-inclusive package	€ 25.00 per person per day
One time cleaning fee	€ 250.00
<p><b>July, August, September (high season)</b></p> <p>Weekly price (7 days/6 nights) incl. Electricity, gas, water, firewood, trash collection, parking, wifi, smartTV</p>	€ 3'640.00
Food all-inclusive package Nr.1 (Breakfast, dinner) does not include drinks	€ 35.00 per person per day
Food all-inclusive package Nr. 2 (Breakfast, lunch, dinner) does not include drinks	€ 55.00 per person per day
Beverages all-inclusive package	€ 25.00 per person per day
One time cleaning fee	€ 250.00
<p><b>October, November</b></p> <p>Weekly price (7 days/6 nights) incl. Electricity, gas, water, firewood, trash collection, parking, wifi, smartTV</p>	€ 1'760.00
Food all-inclusive package Nr. 1 (Breakfast, dinner) does not include drinks	€ 35.00 per person per day
Food all-inclusive package Nr. 2 (Breakfast, lunch, dinner) does not include drinks	€ 55.00 per person per day
Beverages all-inclusive package	€ 25.00 per person per day
One time cleaning fee	€ 250.00

# Amenities

Bedrooms:	4 (double beds) 1 (single bed) 1 (sofa bed in the living room) Cots available upon request
Bathrooms:	2 (1x bathtub/toilet und 1x shower/toilet)
Kitchen:	Fully equipped indoor kitchen with gas stove, two refrigerators, oven, microwave, and a pizza oven (outdoor, use upon request)
Living room:	Sofa bed, smartTV, fireplace, dining table with six chairs
Laundry:	Available upon request
Outdoor seating:	Large patio north & small patio south (both covered), garden lounge (not covered)
Aircondition:	No (mobile AC available upon request)
Parking:	Yes (for 3-4 cars on the premises)
Dogs:	Upon request. (Special cleaning fee 200€ per dog payable upon arrival, will be reimbursed if premises are not soiled or damaged upon departure day)
Repair fee:	Cash depot of 300€ for misc. repair (will be reimbursed if property is undamaged upon departure day)



# Your stay

## Car Rentals

There are different ways to rent a car. One option is to rent a car from rental companies at Brindisi Airport, we recommend booking your rental car well in advance as they are often fully booked in the high season. Car hire can also be found here in Presicce-Aquarica, please contact us well in advance or this service.

## Airport transfer

We offer transfer by minibus or car to and from Brindisi airport. Please contact us well in advance for this service. Prices on request.

## Mealtimes

We recommend that you do a brief menu planning with us at the beginning of your stay - this way we know about your preferences, what times you prefer to eat and where you would like your meal served. On request, we also offer vegan/vegetarian food and can cater to other special dietary needs. Please let us know in advance if you are allergic or have any requests that deviate from our offer.

- The breakfast includes fresh bread, mostly homemade, jams, local cheese (possibly local cold cuts depending on availability) as well as egg dishes and Swiss rösti (hash brown)
- Lunch consists of a starter, main course, and fruit
- Dinner consists of a starter, an entrée, a main course, and dessert/fruit

## Beverages

All drinks are included in the price of the "Beverage all-inclusive" in *normal* consumption quantities. Our offer includes white wine (local Chardonnay), rosé wine (local Negro Amaro), red wine (local Amabile/Primitivo), still and sparkling water as well as beer and local soft drinks. There are kettles for tea and coffee machines with capsules available.

## Our seasonal kitchen

The use of fresh, seasonal, and regional products is important to us. Because we cook with whole foods, local herbs/ ingredients and most items are homemade, our offer can vary depending on the season.

## Terms of payment

50% upon booking, 50% 5 days before arrival

## Cancellations

See the terms and conditions

---

# General Terms and Conditions of Compaso AG and its sister companies

## Services

Compaso AG undertakes to proceed carefully and conscientiously in the execution of the order. We continue to commit to running the event on time and smoothly. In the selection of food and drinks, we attach great importance to high quality. Wherever possible, Compaso AG and its sister companies use raw materials from ecologically certified companies and manufacturers (MSC, Bio, Swiss Guarantee, etc.). Wherever possible, we take regional manufacturers and seasonal products into account. Compaso AG coordinates and organizes the event and directs it, provided this has been agreed with the client. In principle, the arrangements and agreements from the order confirmation apply. Additional agreements, changes to the offer, order confirmations or all order-related documents must be in writing.

## Offers and Scope

From the third offer for an event, banquet, wedding, seminar, or the like, additional consulting & advisory expenses will be charged at an hourly rate of CHF 95.-. Working hours for service, kitchen, event planning, transport, etc. of the employees for assembly and dismantling as well as preparatory work and the event are generally charged according to the effort made. The general terms and conditions apply to all Swiss operations of Compaso AG, called Hoch3Gastro AG Restaurant/Hotel Schloss Schwandegg, smartcuisine.swiss as the brand name of Compaso AG.

## Confirmation

An order or a booking with Compaso AG can be made both in writing and verbally, as well as via the platform [www.booking.com](http://www.booking.com) or other platforms. At the latest after the written order confirmation (also by e-mail) by Compaso AG, the confirmation via [www.booking.com](http://www.booking.com) and the down payment by the customer, the order comes about and is binding from this point in time (bank value down payment). All services that go beyond the order confirmation or the valid offer will be charged additionally.

## Changes to the booking

Compaso AG and its sister companies reserve the right to change the offer, if possible, in consultation with the customer, in the event of short-term changes in the market offer such as: missing goods on the market, if goods prices on the market increase massively or other reasons, without this a reduction in performance occurs. Compaso AG and its sister companies are committed to equivalent order processing. We also reserve the right to make changes to event procedures such as buffet redesign, table placement, etc., without the customer being able to claim a reduction in performance. This also applies to barbecue and cooking courses that have to be moved to another location for whatever reason. However, this location must be within a reasonable radius for the customer, which must not exceed 50 km.

## Number of participants and guests

A change in the number of guests must be sent to Compaso AG or its sister companies in writing (letter, email: [oliver@smartcuisine.swiss](mailto:oliver@smartcuisine.swiss)) at least 7 days before the event. If the number of guests is subsequently fallen short of, the number of guests specified in the order confirmation will be invoiced.

## Cancellation costs

In the event of cancellation after the order confirmation has been issued and signed, the following costs will be charged: up to 30 days before the stay or the booking: the costs incurred are at least 20% of the last valid offer or Order confirmation Cancellation compensation:

29-20 days before the event: 30% of the agreed price

19-14 days before the event: 50% of the agreed price

13-0 days before the event: 100% of the agreed price

## Disclaimer

If an order cannot be executed by Compaso AG due to force majeure such as an accident, storm, earthquake or other elementary forces, the customer has the right to a refund of the down payment already made. In this case, the customer has no right to compensation for loss, damages or similar claims.

## Damages and consequential damages

Compaso AG and its affiliated companies reject any liability for damage or consequential damage caused by fireworks, flying lanterns, torches or the like. Damage caused to event venues or locations is always at the expense of the client, unless these are caused by Compaso AG or its sister companies or been caused. Any broken material such as plates, glasses, tablecloths, serviettes, etc. will be invoiced to the client at a later date at the replacement price. Likewise, Compaso AG and its sister companies can charge for cleaning and repair work in the event of excessive soiling of the event venues or the locations caused by guests separately.

## Involvement of third parties

Compaso AG and its affiliated companies are entitled, if necessary, to have the fulfillment of the contractual obligations carried out independently by a third party or to involve subcontractors. The third party must be able in the same way to carry out the order in the interests of Compaso AG and/or its sister companies. Compaso AG undertakes to select third parties carefully and instruct them accordingly.

## Mediations

Compaso AG and its sister companies offer the customer, among other things, the procurement of musicians, artists, technical systems and tents, etc. We charge an agency fee of 5% for this. However, the customer concludes the contract directly. For the overall organization of an event, we charge a fee of 10% of the costs of artists, musicians, etc.

## Terms of payment

Compaso AG and all its sister companies require a down payment of at least 50% or more of the total amount prior to implementation for an order amount of CHF 1,000.00 or more, payable at least 4 weeks before the event date. The final payment, including additional consumption and services, is payable after the end of the event within 10 days of the date of the event based on the detailed final invoice. If the payment deadline is not met, Compaso AG and its sister companies will charge:

1st reminder 5 days after the payment deadline 5% of the outstanding order amount  
2nd reminder 10 days after the payment deadline 8% of the outstanding order amount  
3rd reminder 20 days after the payment deadline 10% of the outstanding order amount

Compaso AG and all sister companies are entitled to carry out credit checks on the customer at any time. Compaso AG and its sister companies bear the costs.

special

In all locations operated by Compaso AG and its affiliated companies, fireworks or pyrotechnic systems are only permitted with written permission from Compaso AG or its affiliated companies. In the event of infringement, Compaso AG reserves the right to charge an expense allowance of up to CHF 5,000.00.

#### **Legal**

The place of jurisdiction for all disputes arising from this contract is the registered office of Compaso AG, CH-8304 Wallisellen. Compaso AG reserves the right to sue at the customer's registered office. The Swiss OR is used.

**Compaso AG**  
**Events und Bookings**  
**Querstrasse 2**  
**CH-8304 Wallisellen**

**Hoch3Gastro AG**  
**Hotel & Restaurant**  
**Schloss Schwandegg**  
**CH-8468 Waltalingen**

**Please sign this document and send it back to us at least 30 days before the first day of your stay with us. If this deadline is missed or not met, the terms and conditions are considered accepted and understood.**

Full name:

Date, location:

Signature:

---