



IARESISTIBLE!

EVENT AND CATERING AG

Our chefs

Fine dining Catering

The fine dining restaurant Dae Mon - established in Berlin's gourmet gastronomy for years - is experiencing an unexpected upswing with two ambitious and creative young chefs as Chefs de Cuisine: the two childhood friends from Austria, Samuel Haas and Phillip Steixner, have reunited after a long time - in Berlin. But in January, the two budding star chefs will be concentrating solely on the WEF in Davos, leading the team in our Irresistible kitchen and enriching you, our customers, with unique dishes and flavours.





Sustainability

Think global – act local.

We are deeply committed to sourcing as much as possible from local suppliers — from the neighborhood organic market to local butchers and producers. By keeping at least 85–90% of our spending within the community, we not only support local businesses but also gain incredible flexibility to respond to last-minute changes. This approach ensures outstanding quality while strengthening the local economy.

Food Waste Reduction

Less waste – more impact.

We collaborate with a local non-profit organization that collects unused or unsold food, processes it, and distributes it to the local community in exchange for a small donation. This enables us to reduce food waste by up to 90%, support people in need, and contribute to youth and children's projects funded by these donations.

Davos Water

Davos purity in every glass.

At every location, we install a professional water filtration system to serve freshly filtered Davos water to all our guests. This not only highlights our commitment to sustainability but also significantly reduces emissions by eliminating the need to transport bottled water.

E-Bike Delivery

No traffic. No delays. Just delivery.

We use e-bikes with trailers to deliver to our locations swiftly and sustainably — even during Davos' busiest hours. Thanks to special permissions, we can ride against one-way traffic, bypassing congestion and ensuring reliable, ecofriendly deliveries throughout the day.



Our Journey Together – Elevated, Every Time.



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Misk Foundation

Full Service Catering Typ:

Details: Saudi Cafe / Breakfast/

Lunch / Snacks / Staff



COGNIZANT

Typ: Full Service Catering

Details: Breakfast / Lunch / Snacks

Cocktail reception /

Dinner / Staff



COUNTRY MALAYSIA

External Catering Typ:

Details: Breakfast / Lunch / Snacks

Cocktail reception /

Dinner



LiveLab

CEO Dinner Typ:

Details: Fine dining dinner at

secret location

TAMIL NADU Federal state of India

Full Service Catering Typ:

Details: Breakfast / Lunch / Snacks /

Break out rooms / Staff

C3ai



Full Service Catering Typ:

Details: Breakfast / Lunch / Snacks /

Degustation / Cocktail

reception / Dinner









09/04/202





Full Service Catering Тур:

Details: Breakfast / Lunch / Snacks

Cocktail reception /

Dinner / Staff



Al House

Typ: Full Service Catering

Details: Breakfast / Lunch / Snacks

Cocktail reception /

Dinner / Staff





Lattice

Typ: Food Delivery

Details: Breakfast / Lunch / Snacks



Brazil House

Full Service Catering Typ:

Details: Breakfast / Lunch / Snacks /

Break out rooms / Cocktail Reception / Brazil Party /

Staff







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love what you do and do what you love

Contact us

HEADQUARTER //

Irresistible AG
Event und Catering AG
Baarerstrasse 43
6300 Zug
Switzerland

Stefan Reinhardt, CEO stefan@irresistible-catering.ch

Christopher Wiedemann, COO christopher@irresistible-catering.ch

