



Banquet information

All the information you need to plan your event



UTO KULM
Top of Zurich ★★★★★

Over 40 years of banquet tradition

It has been more than four decades since the Fry family took over the UTO KULM hotel. With a lot of passion and innovation, they have brought this traditional hotel into the future.

During this time, the UTO Kulm team has been particularly keen on hosting family celebrations, business lunches and all types of parties

On these occasions, which we have summarised under the generic term "banquet", people meet to spend a few peaceful hours together.

The staff at the Hotel & Restaurant UTO KULM still strive to make these special meetings unforgettable experiences.


We look forward to welcoming you and will be happy to advise and support you at any time.

Warm wishes
Fabian Fry & the UTO KULM family




The perfect room for every occasion

We have the perfect room for every occasion - from wedding celebrations to christening and business dinners. Our rooms have space for 10 to 270 people. By combining some or all of our rooms, a large event for up to 600 people is possible. And if you wish, we can decorate each room to suit your event.

	m ²			
MIRASOL-RONDO	200 m ²	112	120	152
RONDO	62 m ²	24	32	24
WINTERGARDEN	92 m ²	80	100	-
VISTA	102 m ²	56	70	80
TURICUM	33 m ²	-	-	22
VISTA-TURICUM	135 m ²	56	70	102
PRISMA	75 m ²	40	40	50
PANORAMA	38 m ²	-	30	30
CHÂTEAU CAVE	50 m ²	-	32	-
PIAZZA	71 m ²	-	48	60
MAIENSÄSS	38 m ²	-	35	24
PASSIO	67 m ²	40	48	60
CAVEAU	45 m ²	-	-	30
MOUTON CELLAR for tastings and aperitifs only	25 m ²	Standing only (no seating)		
PARTERRE (Mirasol-Rondo, Panorama & Piazza)	370 m ²	150	190	270
PANORAMA-TERRACE	144 m ²	on request		
RONDO-TERRACE	on request	on request		

Additional services

We are happy to help you throughout the planning process and we will also accommodate any special requests you have. Here are the answers to some frequently asked questions:

MENU CARDS	We charge CHF 1 for each classic menu card in the UTO KUM layout
NAMECARDS	We charge CHF 2 for each name card for the table in the UTO KULM layout
TECHNICAL EQUIPMENT	We already have equipment in house. Please get in touch with us.
SUPPLEMENT FOR AN EXTENDED PARTY 00.00-02.00	Would you like to extend your party into the night? We charge a supplement of CHF 250 per hour for 30 to 100 guests and CHF 500 per hour for more than 101 guests.
EXTRA TRAIN	If you are leaving after midnight, it is possible to book extra trains on the Uetliberg railway at a reasonable price, depending on your departure time. Price on request.
HOTEL ROOM SPECIAL RATE	An occasion is even more enjoyable when you don't have to travel home. Stay overnight with your guests and round off the occasion with a shared breakfast Our special conditions for banquet and seminar guests are: CHF 150 for a single room, incl. breakfast CHF 250 for a double room, incl. breakfast CityTax: CHF 2.50 per person per night Check-in: from 15.00 Check-out: by 11.00 Uhr Breakfast: Is served between 07.00-11.00 in the restaurant
ARRIVAL	The festivities start with your arrival and comfortable ride through the forest on the Uetlibergbahn. We are happy to collect people with walking difficulties and luggage from the Uetliberg station by electric car.
GIFT VOUCHER	Do you need an ideal gift for your party guests, customers or employees? <i>scan & give away</i> 

Snacks for the aperitif table

CRISPS & NUTS

PER PERS. 4

TORTILLA CHIPS WITH SALSA MEXICANA

PER PERS. 7

TORTILLA CHIPS WITH GUACAMOLE

PER PERS. 9

TARTE FLAMBÉE WITH BACON AND ONIONS

28

TARTE FLAMBÉE WITH VEGETABLES

26

MEDITERRANEAN

PER PERS. 16

- Parmesan cheese
- Olives
- Focaccia
- Olive oil for dipping

Berkel

The Berkel slicer is iconic: it not only looks good, it also imitates the movement of the hand and cuts air-dried meat specialities wafer-thin.

BERKEL „SWISS“

PER PERS. 29*

- 20 g Bündnerfleisch (air dried beef from the Grisons)
- 20 g Mountain cheese
- Focaccia
- Grilled vegetable skewers
- Dried tomatoes and olives

BERKEL „ITALIAN“

PER PERS. 25*

- 20 g Parma ham
- 20 g Parmesan cheese
- Focaccia
- Grilled vegetable skewer
- Dried tomatoes and olives

*There is an additional flat rate of **CHF 150** for Berkel aperitifs for provisioning and service costs.



Finger food

i Minimum order quantity: 10 pieces per appetizer

OUR RECOMMENDATION

Aperitif duration up to 45min 3–4 appetizers per person


Aperitif duration 45-90min 5–6 appetizers per person

Aperitif duration 90-120min 6–8 appetizers per person

COLD APPETIZERS

Tartare Crostini	5
Tomato basil crostini	4.5
Tramezzini with salmon	5
Tramezzini with Bündnerfleisch (dried beef)	5
Tramezzini with herb cream cheese	4.5
Tomato and mozzarella skewer	4.5
Melon and ham skewer (July to September)	4.5
Shrimp cocktail in a glass	5.5
Seasonal mini cold soup	6

WARM APPETIZERS

Spring rolls with sweet chilli sauce (2 pcs.)	5
Samosas with sweet chilli sauce (3 pcs.)	6
Wacker Käskiechli (cheese quiche) (halved)	8
Ham croissant	3.5
Fish in batter with tartar sauce	9
Chicken satay skewer with peanut butter sauce	5
Tofu and pineapple skewer 	5

Drinks package

AT THE TABLE

- White and red house wine / 3 dl
- Mineral water / coffee / Ttea
- 1 Beer

PER PERS. 49



Tramezzini – the original from Italy.

Menu suggestions

In order to meet our quality standards and to be able to serve different courses to all our guests, we would be grateful if you would choose the same menu for the whole party, with the exception of vegetarian or vegan alternatives and special children's menus.

You can choose from our menu suggestions or create your own individual menu.

If you have allergies or intolerances, please inform our banquet team in good time so that we can put together a suitable menu in consultation with our chef.



MENU I

CREAM OF TOMATO SOUP

with basil and cream

ROASTED CORN-FED POULARDE BREAST

on saffron risotto and baby carrots

PANNA COTTA

with exotic fruits

69

MENU II

ROASTED QUAIL BREAST

with lettuce hearts and beet sprouts

ROAST FILLET OF BEEF

with rosemary potatoes and grilled vegetables

BAILEYS PARFAIT

with white coffee foam

96

MENU III

BABY LEAF SALADS

with Bündnerfleisch (dried beef) and grapes

COCONUT LEMONGRASS SOUP

with pineapple

ROAST SADDLE OF VEAL

with morel cream sauce, potato galettes
and almond broccoli

DARK CHOCOLATE MOUSSE

with tonka bean and fresh berries

108

MENU IV

HOME PICKLED SALMON

with sour cream and baby leaves

WHITE WINE FOAM SOUP

with grapes

ROAST RIBEYE OF VEAL

with lime hollandaise,
tagliatelle and vegetables

DESSERT TRILOGY

with berries and fruits

108

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

MENU V

LETTUCE HEARTS

with herb vinaigrette and croutons

COCONUT LEMONGRASS SOUP

with pineapple

PINK GRAPEFRUIT SORBET

FILLET OF BEEF COOKED IN RED WINE

with glazed baby carrots
and herb polenta

DESSERT DREAM "TOP OF ZURICH"

with 6 different components

126



MENU VI

SMOKED SALMON TARTARE

with sour cream and dill

CARROT GINGER SOUP

with citrus oil

GRISONS CHEESE CAPPELLETTI

house made pasta with sage,
butter and pine nuts

LEMON SORBET

SURF & TURF

Beef fillet medallions with giant shrimp,
corn galettes and vegetables

KEY LIME PIE

140




All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

Cold starters

MIXED SALAD with our house dressing	14
LETTUCE HEARTS with herb vinaigrette and croutons	14
ROASTED QUAIL BREAST with lettuce hearts and beet sprouts	21
BABY LEAF LETTUCE with Bündnerfleisch strips and grapes	16
APPLE AND BEETROOT SALAD with horseradish	16
LAMB'S LETTUCE with bacon and egg in a crispy bowl	16
BABY LETTUCE „CAESAR“ with parmesan, bacon and croutons	16
TOMATO MOZZARELLA STACK with balsamic vinegar and olives	16
HOME PICKLED SALMON with sour cream and young salads	21
SMOKED SALMON TARTARE with sour cream and dill	21

Warm starters

SCALLOPS (2 PCS.) on pea puree	25
GIANT PRAWNS (2 PCS.) on citrus risotto	21
SAFFRON RISOTTO  VEGAN with grilled vegetables and tomatoes	16
GRISONS CHEESE CAPPELLETTI house made pasta with sage, butter and pine nuts	18
BASIL RISOTTO with shredded buffalo mozzarella and lemon oil	16
HOMEMADE SPRING ROLL with sprouts and salad bouquet	18

Soups

CREAM OF TOMATO SOUP with basil and cream	12
CARROT AND GINGER SOUP with citrus oil	12
VEGETABLE BROTH with herbs pancake strips	12
COCONUT LEMONGRASS SOUP with pineapple	12
GAZPACHO ANDALUZ (COLD) with croutons	12
WHITE WINE FOAM SOUP with grapes	12
BEEF BROTH with Brasato Ravioli	14

Sorbets

BASIL SORBET with prosecco + 5	8
LEMON SORBET with limoncello + 5	8
PINK GRAPEFRUIT SORBET  with Campari + 5	8





Main courses with meat

ROASTED CORN-FED POULARDE BREAST with saffron risotto and baby carrots		41
ROAST BEEF with béarnaise sauce, potato gratin and vegetables	150 g	54
SLICED VEAL ZURICH-STYLE with mushrooms and hash browns	120 g	48
FILLET OF BEEF ROASTED with rosemary potatoes and grilled vegetables	150 g	59
FILLET OF BEEF COOKED IN RED WINE with glazed baby carrots and herb polenta	150 g	59
ROAST SADDLE OF VEAL with morel cream sauce, potato galettes and almond broccoli	150 g	65
BRAISED VEAL CHEEK with morels, tagliatelle and root vegetables	170 g	54
ROAST RIBEYE OF VEAL with lime hollandaise, tagliatelle and vegetables		58
SURF & TURF Beef fillet medallion (140 g) with giant shrimp, corn galettes and vegetables		65
HOMEMADE MEATLOAF with mashed potatoes and glazed baby carrots		45

Main courses with fish

POACHED SALMON with potato mousseline and vegetables		46
FRIED FILLET OF SEA BASS with herb potatoes and leaf spinach (also possible for less than 10 people)		48

Vegetarian and vegan main courses

EGGPLANT CHICKPEA MASALA  with tomatoes, mint pesto and saffron rice		36
BAKED SESAME TOFU  with mangetout and spicy glass noodles		36
GRISONS CHEESE CAPPELLETTI house made pasta with sage, butter and pine nuts		39


EXTRA PORTION OF MAIN COURSES AND THEIR ACCOMPANIMENTS **12**

Desserts

HOMEMADE CRÈME CARAMEL FLAN with whipped cream	14
DARK CHOCOLATE MOUSSE with tonka bean and fresh berries	15
CRÈME BRÛLÉE with yoghurt ice cream	16
WARM CHOCOLATE CAKE WITH FONDANT CENTRE with sour cream ice cream	16
BAILEYS PARFAIT with white coffee foam	16
PANNA COTTA with exotic fruits	16
KEY-LIME-PIE Sweet and creamy cake from the southern USA	15
DESSERT TRILOGY with berries and fruits	17
DESSERT DREAM „TOP OF ZURICH“ with 6 different components	29

DESSERT BUFFET

PER PERS. 35

 For 30 people or more

- Berry crumble
- Chocolate cake
- Tiramisu
- Crème brûlée
- Panna Cotta
- Chocolate Mousse
- Profiteroles
- Ice creams and sorbets
- Fruit platter

CHEESE PLATE

PER PERS. 18

- Hard cheese
- Semi-hard cheese
- Soft cheese
- Pear bread
- Fig mustard



Dessert buffet – something for everyone.

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

BBQ at the grill ring (from April to October)

for 15 to 80 people | Please contact us about larger or smaller groups and we will be happy to adapt our offer

CLASSIC

SALAD BOWL WITH CROUTONS

UETLIBERGERLI (LOCAL SAUSAGE), HOMEMADE SAVOURY MINCE PIES AND MARINATED BEEF STEAK

with herb butter, BBQ sauce, jacket potato with sour cream and grilled vegetables

PINEAPPLE SLICES

with chilli salt and vanilla ice cream

94

BARBECUE RING SUPPORT STAFF + 10

VEGI

SALAD BOWL WITH CROUTONS

HALLOUMI CHEESE, FETA CHEESE WITH HONEY IN FOIL AND TOFU ESCALOPE

Jacket potato with sour cream and giant mushroom with cream cheese

PINEAPPLE SLICES

with chilli salt and vanilla ice cream

94

BARBECUE RING SUPPORT STAFF + 10

DELUXE

GARNISHED SALAD HEARTS

FILLET OF BEEF, SADDLE OF LAMB ON THE BONE AND VEAL LOIN

with herb butter, garlic sauce, chilli sauce, chimichurri, new potatoes and grilled vegetables

MANGO AND LEMON SORBET

with Vieille Pomme

129

INCL. BARBECUE RING SUPPORT STAFF

Our recommendations

Our partners with years of experience

<p>DECORATIONS & FLOWERS</p>	<p>Alfons' Blumenmarkt +41 44 450 28 83 info@alfonsblumenmarkt.ch alfonsblumenmarkt.ch</p>	
<p>PARTY BAND & MUSICAL DUO</p>	<p>Pianobeat +41 78 626 07 98 info@pianobeat.ch pianobeat.ch</p>	
<p>EVENT & WEDDING PHOTOGRAPHY</p>	<p>Patrik Gerber catchthemoment +41 78 717 18 68 patrik.gerber@catchthemoment.ch catchthemoment.ch</p>	
<p>PHOTO BOX</p>	<p>Would you like to enliven your event with a photo box? We have one in our house. Price on request.</p>	
<p>FRAMEWORK PROGRAMME</p>	<p>KREAKTIV EVENTS GMBH +41 44 457 64 80 info@kreativ-events.ch kreativ-events.ch</p>	

Tower action – a special kind of thrill.



General terms and conditions

1. RESERVATIONS

The reservation agreement and any changes concerning the services of UTO KULM shall become binding when they have been confirmed by the hotel and reconfirmed in writing by the client.

2. NUMBER OF PARTICIPANTS

The number of participants is specified in the reservation agreement. Deviations of more than 20 % must be notified in writing at least 30 days before the date of the event. In the event of notification later than 30 days, the provisions of section 4.1 shall apply.

3. PAYMENT

For confirmed reservations of 40 people or more (private event) or 100 people (corporate event), Hotel UTO KULM requires a deposit of 80%.

5. LIABILITY

UTO KULM is only liable for intentional or grossly negligent contractual or non-contractual damage. The burden of proving fault lies with the guest. Any further liability (slight, medium negligence; causal liability) is excluded.

6. OTHER PROVISIONS

6.1 The customer purchases all catering services from UTO KULM.

6.2 The hotel reserves the right to make changes to the room, insofar as this is reasonable for the organiser, taking into account the interests of the hotel.

6.3 Advertisements in the media (such as newspapers, radio, television, internet) stating that the event is taking place at UTO KULM generally require the prior written consent of UTO KULM.

4. CANCELLATION OF THE RESERVATION

4.1 cancellations of confirmed definitely booked events, the following cancellation costs will be charged:

Cancellation date	Claim UTO KULM
Up to 61 days before the event	The advance payment will be refunded in full.
60 to 31 days before the event	25% of the estimated costs but at least CHF 20 p. P.
30 to 11 days before the event	50% of the estimated costs, but min. CHF 35 p. P.
10 to 1 day/s before the event	75% of the estimated costs, but min. CHF 50 p. P.
Cancellation on the day of the event	100% of the estimated costs, but at least CHF 80 p. P.

4.2 In the event of cancellation of events with 200 or more guests, UTO KULM AG reserves the right to charge an expense allowance of CHF 500 from the date of acceptance. Otherwise, the regulations for events with less than 200 guests apply.

4.3 4.2 Cancellations of individual hotel rooms (up to 10% of booked hotel rooms) are free of charge up to 48 hours before the event. In the event of later cancellation or no-show by a guest, the cost of one night's accommodation will be charged. Cancellations at short notice (2 to 29 days before the event) of more than 10% of the booked hotel rooms will be charged CHF 100 per room.

4.4 Additional rooms can be cancelled free of charge up to 30 days before the day of the event. In case of later cancellation, the costs will be charged in full.

4.5 If UTO KULM has reasonable grounds to believe that the event will jeopardise the smooth running of the business, the safety or the reputation of UTO KULM it is entitled to terminate the reservation agreement at any time without compensation.

6.4 Extensions of events beyond midnight are only possible by prior arrangement. Any necessary permits remain reserved.

6.5 The guest is liable for all damages and losses caused by him or his guests, without UTO KULM having to prove fault on the part of the guest. UTO KULM accepts no liability whatsoever for items, clothing or materials brought in by guests, organisers, speakers or third parties.

6.6 The organiser may dispose of material on our premises after an event. The hotel reserves the right to charge a disposal fee for larger quantities.

6.7 For events (with or without overnight accommodation), the organiser is responsible for all necessary insurance (in particular for items brought in). UTO KULM may request proof of this insurance.

6.8 Applicable law/jurisdiction: Swiss law is exclusively applicable. Place of jurisdiction: Zurich.

6.9 Amendments to the terms and conditions of business must be made in writing.

Arrival to UTO KULM

BY PUBLIC TRANSPORT

Public transportation is the best way to access the car-free Uetliberg.

From Zurich main station, take the Uetliberg-Bahn SZU (S10) on platform 22. The SZU takes only 20 minutes to reach the Uetliberg final station.

A seven-minute walk takes you from the Uetliberg station to the hotel. Upon request, persons with disabilities or the luggage of hotel and seminar guests can be picked up at the Uetliberg station. Please inform us of your arrival time a day in advance.

fahrplan.zvv.ch

BY CAR

The UTO KULM is in a car-free local recreation area – the Uetliberg. There are various parking options in Zurich and the surroundings, but ultimately you can only reach our hotel with the SZU train or on foot.

Directions from the Feldermoos parking lot:

1. Pedestrian path seven minutes via nature trail: Cross the pedestrian bridge and take the nature trail through the forest to the Uitikon-Waldegg train station. An SZU train (S10) goes from here to the Uetliberg terminal station every 30 minutes on weekdays and every 20 minutes on weekends.
2. Ten-minute walk via the paved road: From the parking lot, keep to the right of the street up to the MIGROS / COOP intersection. Use the pedestrian underpass and cross the street. From here, a paved road takes you through the forest to the Uitikon Waldegg train station.

