



## 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 are 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 Christmas dinner to christening and wedding receptions. Our rooms offer 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 <sup>2</sup>			
<b>MIRASOL-RONDO</b>	200 m <sup>2</sup>	112	120	152
<b>RONDO</b>	62 m <sup>2</sup>	24	32	24
<b>WINTERGARDEN</b>	92 m <sup>2</sup>	80	100	-
<b>VISTA</b>	102 m <sup>2</sup>	56	70	80
<b>TURICUM</b>	33 m <sup>2</sup>	-	-	22
<b>VISTA-TURICUM</b>	135 m <sup>2</sup>	56	70	102
<b>PRISMA</b>	75 m <sup>2</sup>	40	40	50
<b>PANORAMA</b>	38 m <sup>2</sup>	-	30	30
<b>CHÂTEAU CAVE</b>	50 m <sup>2</sup>	-	32	-
<b>PIAZZA</b>	71 m <sup>2</sup>	-	48	60
<b>MAIENSÄSS</b>	38 m <sup>2</sup>	-	35	24
<b>PASSIO</b>	67 m <sup>2</sup>	40	48	60
<b>CAVEAU</b>	45 m <sup>2</sup>	-	-	30
<b>MOUTON CELLAR</b> only for tastings and aperitifs	25 m <sup>2</sup>	Standing only (no seating)		
<b>PARTERRE</b> (Mirasol-Rondo, Panorama & Piazza)	370 m <sup>2</sup>	150	190	270

## 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:

<b>MENU CARDS</b>	We charge CHF 1 for each classic menu card in the UTO KULM layout.
<b>NAMECARDS</b>	We charge CHF2 for each name card for the table in the UTO KULM layout.
<b>TECHNICAL EQUIPMENT</b>	We already have equipment in house. Please get in touch with us.
<b>SUPPLEMENT FOR AN EXTENDED PARTY 00.00-02.00</b>	Would you like to extend your party into the night? We charge a supplement of CHF 250 an hour for 30 to 100 guests and CHF 500 an hour for more than 101 guests.
<b>EXTRA TRAINS</b>	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.
<b>HOTEL ROOM SPECIAL RATE</b>	<p>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</p> <p>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</p> <p>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</p>
<b>ARRIVAL</b>	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.

*scan & give away*



## Aperitif packages

### CAMPFIRE APERITIF

PER PERS. 24

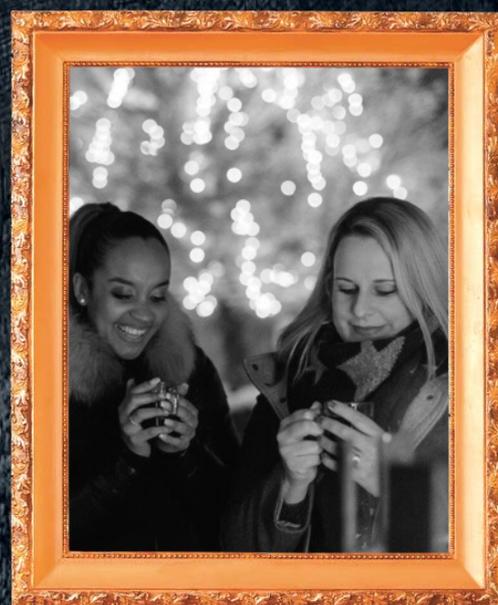
- Mulled wine and non-alcoholic punch (2 dl)
- Garlic bread

In case of rain, the aperitif will be inside at the table.

### DELUXE-CAMPFIRE-APERITIF PER PERS. 34

- Mulled wine and non-alcoholic punch (2 dl)
- Garlic bread
- Uetlibergerli (local sausage) on a skewer
- Prawns with pineapple

In case of rain, the aperitif will be inside at the table.



## 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 (dried beef)
- 20 g Mountain cheese
- Focaccia
- Grilled vegetable skewers
- Dried tomatoes and olives



### BERKEL „ITALIAN“

PER PERS. 25\*

- 20 g Parma ham
- 20 g Parmesan
- 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.

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

## Snacks for the aperitif table

<b>CRISPS &amp; NUTS</b>	<b>PER PERS. 4</b>
<b>TORTILLA CHIPS WITH SALSA MEXICANA</b>	<b>PER PERS. 7</b>
<b>TORTILLA CHIPS WITH GUACAMOLE</b>	<b>PER PERS. 9</b>
<b>TARTE FLAMBÉE WITH BACON AND ONIONS</b>	<b>28</b>
<b>TARTE FLAMBÉE WITH VEGETABLES</b> 	<b>26</b>
<b>MEDITERRANEAN</b>	<b>PER PERS. 16</b>
<ul style="list-style-type: none"> <li>• Parmesan cheese</li> <li>• Olives</li> <li>• Foccacia</li> <li>• Olive oil for dipping</li> </ul>	

## Finger food



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	<b>5</b>
Tomato basil crostini	<b>4.5</b>
Tramezzini with salmon	<b>5</b>
Tramezzini with Bündnerfleisch (dried beef)	<b>5</b>
Tramezzini with herb cream cheese	<b>4.5</b>
Tomato and mozzarella skewer	<b>4.5</b>
Shrimp cocktail in a glass	<b>5.5</b>



### WARM APPETIZERS

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

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

## 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 so that we can put together a suitable menu in consultation with our chef.



### MENU I

#### LAMB'S LETTUCE IN A CRISPY BOWL

with bacon and egg

\*\*\*

#### CREAM OF PUMPKIN SOUP

with pumpkin seed oil

\*\*\*

#### GUINEA FOWL BREAST

on creamed savoy cabbage  
with pizokel (potato dish, speciality of the Grisons)

\*\*\*

#### TONKA BEAN MOUSSE

with pear in port wine

87

### MENU III

#### BABY LEAF LETTUCE

with figs and walnuts

\*\*\*

#### CHESTNUT RISOTTO

with braised pumpkin

\*\*\*

#### ROAST RIBEYE OF VEAL

on porcini mushroom cream sauce, with pak choi  
and sweet potato puree

\*\*\*

#### BAILEYS PARFAIT

with white coffee foam

104

### MENU II

#### BEETROOT CARPACCIO

with horseradish panna cotta

\*\*\*

#### COCONUT LEMONGRASS SOUP

with pineapple

\*\*\*

#### PINK ROASTED DUCK BREAST

on red cabbage with chestnuts and  
Austrian 'napkin' dumplings

\*\*\*

#### BAKED APPLE

with vanilla sauce

87

### MENU IV

#### SMOKED SALMON TARTARE

with sour cream and dill

\*\*\*

#### CREAM OF ALMOND SOUP

with amaretto

\*\*\*

#### FILLET OF BEEF COOKED IN RED WINE

with glazed baby carrots  
and herb polenta

\*\*\*

#### CINNAMON MOUSSE ON NUT SPONGE CAKE

with plum ragout

109

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Prices in CHF incl. VAT

## Fondue & Raclette Menus

### MEAT FONDUE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### BEEF BROTH WITH BEEF, VEAL AND CHICKEN 300 G

with various sauces, vegetables,  
mushrooms, rice and French fries

\*\*\*

#### DESSERT TRILOGY

with berries and fruits

89

### GRILL-RACLETTE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### BEEF, LAMB AND CHICKEN 200 G RACLETTE CHEESE 200 G

with various sauces,  
boiled potatoes and pickled vegetables

\*\*\*

#### DESSERT TRILOGY

with berries and fruits

89

### RACLETTE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### RACLETTE CHEESE 400 G

with boiled potatoes and pickled vegetables

\*\*\*

#### DESSERT TRILOGY

with berries and fruits

69

### CHEESE FONDUE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### SPECIAL HOUSE FONDUE 300 G

with fresh homebaked bread

\*\*\*

#### DESSERT TRILOGY

with berries and fruits

69



## Cold starters

**MIXED SALAD**  
with house dressing

14

**BABY LEAF LETTUCE**  
with figs and walnuts

14

**SMOKED SALMON TARTARE**  
with sour cream and dill

21

**LAMB'S LETTUCE**  
with bacon and egg in a crispy bowl

16

**BEETROOT CARPACCIO**  
with horseradish panna cotta

15



## Warm starters

**CHESTNUT RISOTTO**   
with braised pumpkin

16

**ROASTED QUAIL BREAST**  
on creamed savoy cabbage

21

**SCALLOP (2 PCS.)**  
on pea puree

25

**GRISONS CHEESE CAPPELLETTI**  
house made pasta with sage, butter and pine nuts

18

## Soups

**BEEF BROTH**  
with Brasato Ravioli

14

**CREAM OF PUMPKIN SOUP**  
with pumpkin seed oil

12

**COCONUT LEMONGRASS SOUP**  
with pineapple

12

**CREAM OF ALMOND SOUP**  
with amaretto

12



## Sorbets

**BASIL SORBET**  
with prosecco + 5

8

**PINK-GRAPEFRUIT SORBET**   
with Campari + 5

8

**PLUM SORBET**  
with Vieille Prune + 5

8

## Main courses with meat

<b>VEAL RIBEYE ON A CREAMY MUSHROOM SAUCE</b> with pak choi and sweet potato puree		<b>58</b>
<b>FILLET OF BEEF COOKED IN RED WINE</b> with glazed baby carrots and herb polenta	150 g	<b>60</b>
<b>ROAST SHOULDER OF VEAL</b> with mushroom cream sauce, colourful vegetables and tagliatelle		<b>42</b>
<b>PINK ROASTED DUCK BREAST</b> on red cabbage with chestnuts and Austrian 'napkin' dumplings		<b>46</b>
<b>GUINEA FOWL BREAST</b> on creamed savoy cabbage with pizokel (potato dish, speciality of the Grisons)		<b>44</b>
<b>HOMEMADE MEATLOAF</b> with mashed potatoes and glazed baby carrots		<b>45</b>
<b>ROAST BEEF</b> with béarnaise sauce, potato gratin and vegetables	150 g	<b>54</b>
<b>SLICED VEAL ZURICH-STYLE</b> with mushrooms and hash browns	120 g	<b>48</b>

## Vegetarian and vegan main courses

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



## Main courses with fish

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

<b>EXTRA PORTION OF MAIN COURSES AND THEIR ACCOMPANIMENTS</b>		<b>12</b>
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## Desserts

### BAILEYS PARFAIT

with white coffee foam

16

### CINNAMON MOUSSE ON NUT SPONGE CAKE

with plum ragout

16

### TONKA BEAN MOUSSE

with pear in port wine

15

### BAKED APPLE

with vanilla sauce

14

### DESSERT TRILOGY

with berries and fruits

17

### DESSERT DREAM „TOP OF ZURICH“

with 6 different components

29

### GINGERBREAD CRÈME BRÛLÉE

with plum sorbet

16



## Buffets

### DESSERT BUFFET



For 30 people or more

PER PERS. 35

Berry crumble • Chocolate cake • Tiramisu • Crème brûlée • Panna cotta • Chocolate mousse • Profiteroles • Ice cream • Sorbets • Fruit platter

### CHEESE PLATE

PER PERS. 18

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

## Drinks package

### AT THE TABLE

PER PERS. 49

White or red House wine (3 dl) • mineral water • coffee • tea • 1 beer



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