



Your wedding dinner

All the information you need to plan your wedding



UTO KULM
Top of Zurich ★★★★★

Our promise for your big day

A wedding is one of the most important days in a couple's life.
We are honoured that you would like to spend it with us.

Here you will find all the information you need about celebrating your wedding
with us on the Uetliberg - Top of Zurich.

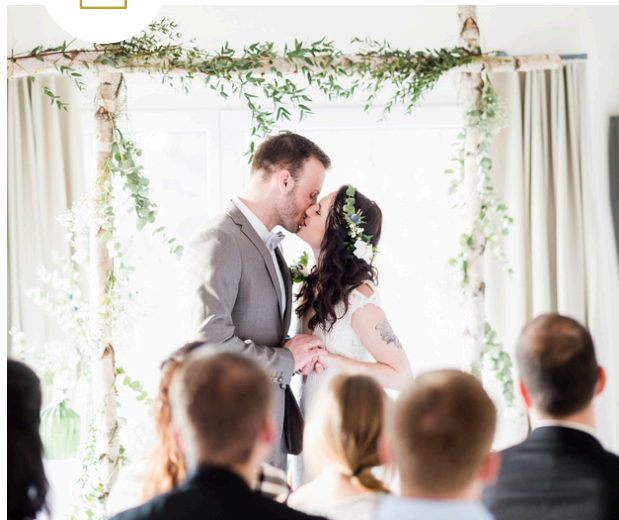
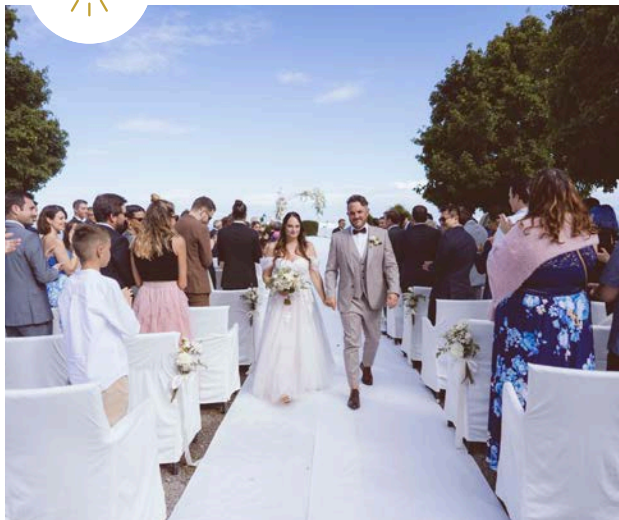
We would be delighted to welcome you as bride and groom to our home and we promise to
do everything in our power to make your special day your special day forever.

Sincerely
Fabian Fry and the UTO KULM-family



Getting married on the Uetliberg

Not only can you celebrate with a big wedding party on the Uetliberg, you can also get married here. If you are interested in a non-legal symbolic wedding ceremony, please ask us about our terms and conditions.



The perfect room for every love match

We can accommodate from 10 to 270 people in our event rooms and by combining different rooms, we can also offer a wedding celebration for up to 600 people. On request, we can decorate each room individually for your special day.

	m ²	 *		
MIRASOL-RONDO	200 m ²	112	120	152
RONDO	62 m ²	24	32	24
WINTER GARDEN	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
PIAZZA	71 m ²	-	48	60
MAIENSÄSS	38 m ²	-	35	24
PASSIO	67 m ²	40	48	60
PARTERRE (Mirasol-Rondo, Panorama & Piazza)	370 m ²	150	190	270
PANORAMA-TERRACE	144 m ²	up on request		
RONDO-TERRACE	up on request	up on request		

Additional services

We are happy to support you throughout the planning process of your wedding. Of course, we will also fulfil any special requests you may have. Answers to frequently asked questions are summarised below.

CHAIR COVERS	We charge CH 15 for each white chair cover.
*ROUND TABLES	We charge CH 50 for supplying each round table (which seats 8).
MENU CARDS	We charge CHF 1 for each classic menu card in the UTO KULM layout.
NAMECARDS	We charge CHF2 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 EXTENDING YOUR PARTY 00.00–02.00	Would you like to extend your party into the night? up to 100 guests CHF 350/hour from 101 guests CHF 600/hour
EXTRA LATE TRAINS	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 by having breakfast together. Our special prices for your wedding 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 Breakfast: Is served between 07.00-11.00 in the restaurant
ARRIVAL	A comfortable ride through the forest on the Uetliberg railway will bring you to Uetliberg's station. We are happy to pick up the bridal couple, people with walking difficulties and any luggage from the station using an electric car.

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. 8

- 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



Tramezzini – the original from Italy.

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 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



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  VEGAN with Campari + 5	8



All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT



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

i For 30 people or more

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

CHEESE PLATE

PER PERS. 18

Hard cheese • Semi-hard cheese • Softcheese
Fig mustard • Pear bread

Midnight snack offer

PLATE OF GRISON SPECIALITIES 29

VIENNA SAUSAGE (PORK OR CHICKEN) 8
with potato salad

GOULASH SOUP 11
with bread

HAM CROISSANTS 3.5

NACHOS 8
with cheese sauce and guacamole

WEDDING CAKE

You are welcome to bring a wedding cake with you or have one delivered to us. In this case, we charge a plate fee of CHF 6 per person. This plate charge does not apply if you have a dessert buffet to go with your wedding cake.

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT

Our recommendations

Our partners with years of experience.

DECORATIONS & FLOWERS	Alfons' Blumenmarkt +41 44 450 28 83 info@alfonsblumenmarkt.ch alfonsblumenmarkt.ch	
PARTY BAND & MUSICAL DUO	Pianobeat +41 78 626 07 98 info@pianobeat.ch pianobeat.ch	
WEDDING PHOTOGRAPHY	Patrik Gerber catchthemoment +41 78 717 18 68 patrik.gerber@catchthemoment.ch catchthemoment.ch	
PHOTO BOX	<p>Would you like to enliven your wedding with a photo box?</p> <p>We have one in our house and offer it to wedding parties at a special price of CHF 600.</p>	

