



# 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.

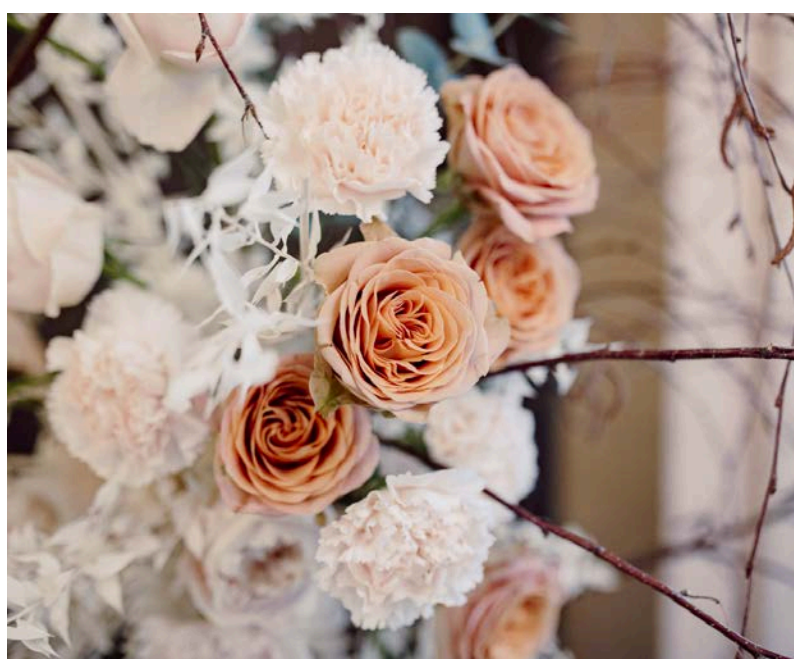
We would be delighted to welcome you as bride and groom to our home and we promise to  
do everything in our power to make your special day your special day forever.

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 <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>WINTER GARDEN</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 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.

<b>CHAIR COVERS</b>	We charge CH 15 for each white chair cover.
<b>*ROUND TABLES</b>	We charge CH 50 for supplying each round table (which seats 8).
<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 EXTENDING YOUR PARTY 00.00–02.00</b>	Would you like to extend your party into the night?  up to 100 guests CHF 350/hour from 101 guests CHF 600/hour
<b>EXTRA LATE 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>	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
<b>ARRIVAL</b>	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

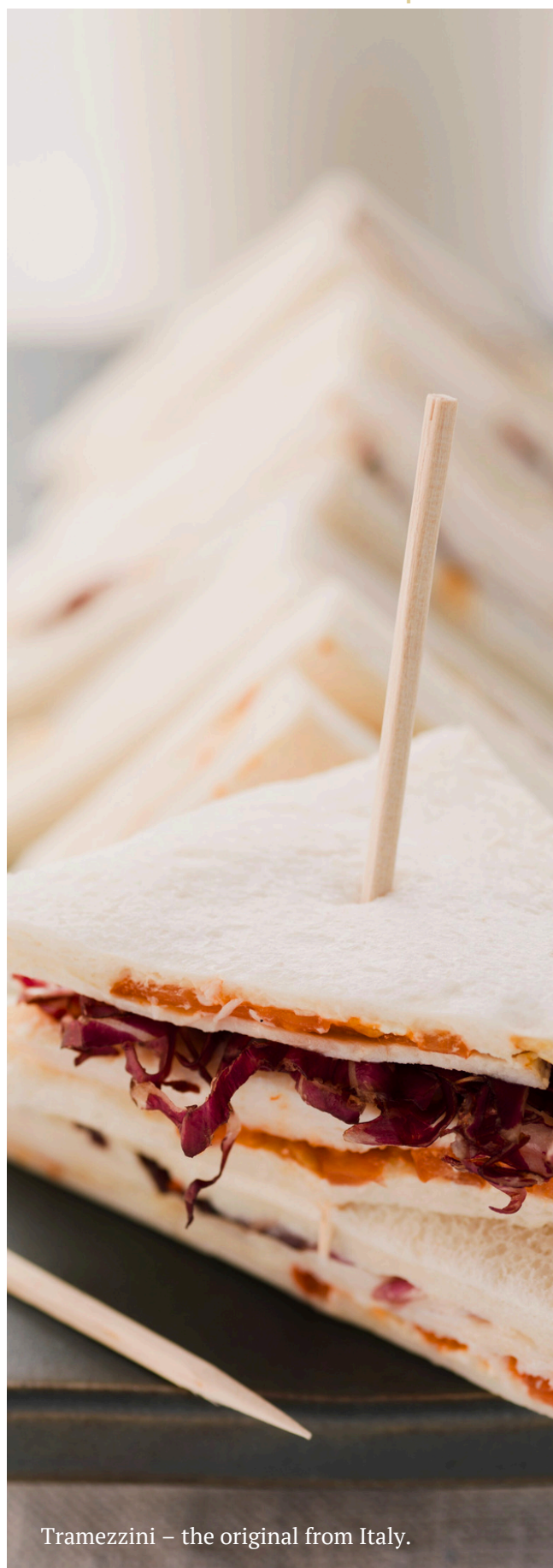
Aperitif duration 90-120min 6–8 appetizers per person

### 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
Shrimp cocktail in a glass	5.5

### 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
Seasonal soup	6
Tofu and pineapple skewer 	5



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

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

with bacon and egg

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#### 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 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

All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT



**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 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**

All offers are valid for a minimum of 10 people.

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



### CHEESE FONDUE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### SPECIAL HOUSE FONDUE 300 G

with fresh homebaked bread

\*\*\*

#### DESSERT TRILOGY

with berries and fruits

69

### RACLETTE

#### COLOURFUL SALAD BOWL

Self-service

\*\*\*

#### RACLETTE CHEESE 400 G

with boiled potatoes and pickled vegetables

\*\*\*

#### DESSERT TRILOGY

with berries and fruits


69



## Cold starters

<b>MIXED SALAD</b> with house dressing	14
<b>BABY LEAF LETTUCE</b> with figs and walnuts	14
<b>SMOKED SALMON TARTARE</b> with sour cream and dill	21
<b>LAMB'S LETTUCE</b> with bacon and egg in a crispy bowl	16
<b>BEETROOT CARPACCIO</b> with horseradish panna cotta	15

## Warm starters

<b>CHESTNUT RISOTTO</b>  VEGAN with braised pumpkin	16
<b>ROASTED QUAIL BREAST</b> on creamed savoy cabbage	21
<b>SCALLOP (2 PCS.)</b> on pea puree	25
<b>GRISONS CHEESE CAPPELLETTI</b> house made pasta with sage, butter and pine nuts	18

## Soups

<b>BEEF BROTH</b> with Brasato Ravioli	14
<b>CREAM OF PUMPKIN SOUP</b> with pumpkin seed oil	12
<b>COCONUT LEMONGRASS SOUP</b> with pineapple	12
<b>CREAM OF ALMOND SOUP</b> with amaretto	12

## Sorbets

<b>BASIL SORBET</b> with prosecco + 5	8
<b>PINK-GRAPEFRUIT SORBET</b>  VEGAN with Campari + 5	8
<b>PLUM SORBET</b> 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 CAPPELETTI</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

<b>BAILEYS PARFAIT</b> with white coffee foam	16
<b>CINNAMON MOUSSE ON NUT SPONGE CAKE</b> with plum ragout	16
<b>TONKA BEAN MOUSSE</b> with pear in port wine	15
<b>BAKED APPLE</b> with vanilla sauce	14
<b>DESSERT TRILOGY</b> with berries and fruits	17
<b>DESSERT DREAM „TOP OF ZURICH“</b> with 6 different components	29
<b>GINGERBREAD CRÈME BRÛLÉE</b> with plum sorbet	16



### 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

<b>PLATE OF GRISON SPECIALITIES</b>	29
<b>VIENNA SAUSAGE (PORK OR CHICKEN)</b> with potato salad	8
<b>GOULASH SOUP</b> with bread	11
<b>HAM CROISSANTS</b>	3.5
<b>NACHOS</b> with cheese sauce and guacamole	8

### 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.

## Our recommendations

Our partners with years of experience.

<b>DECORATIONS &amp; FLOWERS</b>	Alfons' Blumenmarkt +41 44 450 28 83 info@alfonsblumenmarkt.ch alfonsblumenmarkt.ch	
<b>PARTY BAND &amp; MUSICAL DUO</b>	Pianobeat +41 78 626 07 98 info@pianobeat.ch pianobeat.ch	
<b>WEDDING PHOTOGRAPHY</b>	Patrik Gerber   catchthemoment +41 78 717 18 68 patrik.gerber@catchthemoment.ch catchthemoment.ch	
<b>PHOTO BOX</b>	<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>	

