



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 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 only for tastings and aperitifs	25 m ²	Standing only (no seating)		
PARTERRE (Mirasol-Rondo, Panorama & Piazza)	370 m ²	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:

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 AN EXTENDED 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 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 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. <i>scan & give away</i> 

Aperitif packages

CAMPFIRE APERITIF

PER PERS. 24

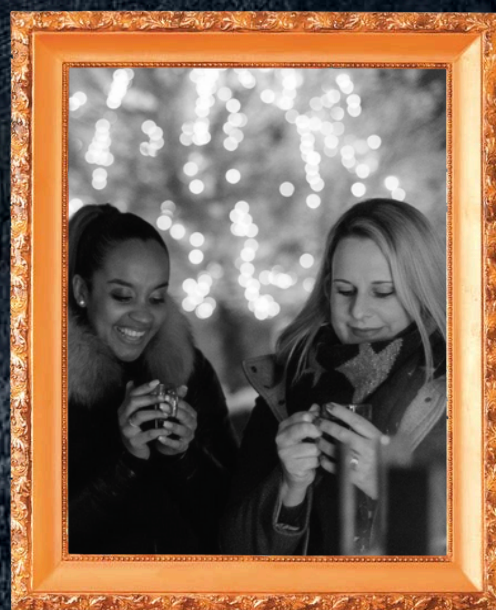
- Mulled wine and non-alcoholic punch (2 dl)
- Garlic bread

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

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
<ul style="list-style-type: none"> • Parmesan cheese • Olives • Focaccia • Olive oil for dipping 	

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	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 croissants	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

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

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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

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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

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  **VEGAN**
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  **VEGAN**
with Campari + 5

8



PLUM SORBET
with Vieille Prune + 5

8

Main courses with meat

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



Main courses with fish

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

EXTRA PORTION OF MAIN COURSES AND THEIR ACCOMPANIMENTS		12
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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



All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT