



Banquet information

All the information you need to plan your event



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? up to 100 guests CHF 350/hour from 101 guests CHF 600/hour
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. 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

Drinks package

AT THE TABLE

- White and red house wine / 3 dl
- Mineral water / coffee / tea
- 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  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		41
with saffron risotto and baby carrots		
ROAST BEEF	150 g	54
with béarnaise sauce, potato gratin and vegetables		
SLICED VEAL ZURICH-STYLE	120 g	48
with mushrooms and hash browns		
FILLET OF BEEF ROASTED	150 g	59
with rosemary potatoes and grilled vegetables		
FILLET OF BEEF COOKED IN RED WINE	150 g	59
with glazed baby carrots and herb polenta		
ROAST SADDLE OF VEAL	150 g	65
with morel cream sauce, potato galettes and almond broccoli		
BRAISED VEAL CHEEK	170 g	54
with morels, tagliatelle and root vegetables		
ROAST RIBEYE OF VEAL		58
with lime hollandaise, tagliatelle and vegetables		
SURF & TURF		65
Beef fillet medallion (140 g) with giant shrimp, corn galettes and vegetables		
HOMEMADE MEATLOAF		45
with mashed potatoes and glazed baby carrots		

Main courses with fish

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

Vegetarian and vegan main courses

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

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
- 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.

