

Getting married at UTO KULM



Getting married at the Top of Zurich

Celebrate your special day high above the rooftops of Zurich and enjoy the breathtaking landscape that lies before you, in every respect!

The varied and versatile range of rooms we offer ensures that the best ambience is created for your wedding.

Our banquet team will be pleased to assist you with all your wedding preparations. Everything from aperitifs and appetizers to magical wedding cakes – we're bound to have the right ideas for your dream wedding at the Top of Zurich!

Contents

	Page
Services and hints & tips	3-5
Rooms for your dream wedding	6-8
Aperitifs and appetizers	10
Selection from our menu suggestions	11-13
Buffets	14
Selection from our wine menu	15-18
Getting here	19
General terms and conditions	20





Contact

Hotel UTO KULM AG
Top of Zürich
Bankettabteilung (Banquets Department)
8143 Uetliberg/Zürich
Telefon: +41 (0) 44 457 66 77
Fax: +41 (0) 44 457 66 99
E-Mail: bankett@utokulm.ch
www.utokulm.ch

Getting here

Hotel UTO KULM is located in a car-free recreational area close to the centre of Zurich – on the Uetliberg, Switzerland’s most beautiful iconic mountain. You can park your car in a number of different locations in and around Zurich – but your final approach to the hotel will have to be by SZU railway or on foot. From the Uetliberg terminus, a 7-minute walk takes you to the hotel with its breathtaking panoramic view.

Special trains

Greet your guests at the main station and enjoy a ride on a special train to Uetliberg. We’ll be pleased to advise you on your individual journey here or on a possible return journey after midnight. You can also contact the SZU directly to ask for an offer on 044 206 45 07 or send an e-mail to szuextra@szu.ch

Services – Perfection right down to the last detail

We order the appropriate floral decorations from our florists. We'll also be pleased to fulfil your very special wishes. Let us know what they are or contact our partners directly

blumen fitze

blumen fitze ag
Augustinergasse 20
8001 Zürich
Telephone: 044 221 21 61
info@blumen-fitze.ch
www.blumen-fitze.ch

Floral decorations



Would you like to seat your guests with little place cards? Ask us for a seating plan and put the names on it. Please sort the cards you've created according to table and send us both the day before the event at the latest.

Little place cards

Let us know what your dearest wishes are for the "icing on the cake". Hotel UTO KULM offers you, exclusively, the Diadolce collection.

The wedding cake

Diadolce wedding cakes – the ones with the real diamonds.

Diadolce 

You may, of course, also bring your own favourite cake with you or have it delivered. For this, we charge a service fee of CHF 6 per person. If you have chosen a dessert buffet, this surcharge is waived.



Design your own very special wedding rings with goldsmith Cornelia Liem Minutella:

Wedding rings



Prunkstück
6382 Büren
Telefon: 041 612 24 39
info@prunkstueck.ch
www.prunkstueck.ch



Entertainment / Music

We'll be delighted to help you turn your ideas into reality. We're in touch with all kinds of musicians, performers and magicians. Please ask for our current list of recommended entertainers.

Vehicle permits

Do your musicians want to bring their instruments onto Uetliberg by car? We'll be happy to advise you in person.

Extension

Do you want your reception to continue after midnight? For 30 or more people, you can go on celebrating until long after midnight. We'll be pleased to obtain the relevant licence for you.

For each hour started, from midnight onwards, we charge:

up to 100 people	CHF 250
up to 200 people	CHF 500
up to 300 people	CHF 750
up to 1000 people	CHF 1000
up to 1500 people	CHF 2000

Hotel rooms

Staying overnight at UTO KULM:
Round off your reception with a restful night's stay and a lavish breakfast. Celebrate with a wedding party of 20 or more people and we give the bride and groom a free night, worth CHF 270, in the Lifestyle double room. Would you like to stay in a romantic wedding suite? Let our Romantic suites work their magic on you. Prices as per separate price list. The CHF 270 gift is then deducted from the suite price.

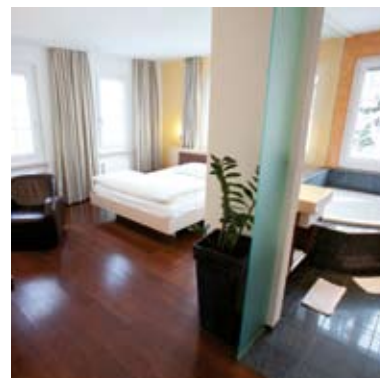
Hotel rooms for your guests

Do your guests want to spend the night at UTO KULM too? 46 beautifully furnished Lifestyle double rooms and 9 Romantic suites are available to you.

One night in the Lifestyle double room:
CHF 270* including breakfast buffet for 2

One night in the Lifestyle single room:
CHF 160* including breakfast buffet for 1

* Prices are per night, excluding CHF 2.50 City Tax per person and per night.



Deposit

With the final confirmation of your special occasion, we take the liberty of issuing you with an appropriate advance invoice. If the final booking is cancelled up to 6 months in advance, you will be refunded the advance payment that you have made. Articles 3.1 and 3.2 of our General Terms and Conditions thus cease to apply.

Various rooms in coordinated colours are available to you. For anything from 15 to 700 people – we're sure to have the ideal room for your wedding. In particular, we should mention our Allegra with a Mediterranean ambience and our La Bellezza with a stunning panoramic view, as well as the Château Cave for exclusive occasions for 20 to 30 people.

Round tables or a long table?

The Allegra is always furnished with round 8-seater tables. For preparing the other rooms, we apply a surcharge of CHF 50 per round table. If, in addition to the round tables, you would also like chair covers, we apply a flat-rate charge of CHF 120 per table arrangement (on the La Bellezza terrace: CHF 200 per arrangement). Our 8-seater block tables or long tables, which also create a very festive effect (with no surcharge) are a great alternative.

Give the festive table the perfect finishing touch with chair covers. In the Allegra, the covers are included in the set menu price. In La Bellezza and in all the other rooms, you can hire white chair covers starting at 10 CHF extra.

Piano CHF 100
mood of music as requested acc. to time

Grand piano CHF 300
Boston brand, 178 cm, mood of music as requested acc. to time

Stereo CHF 100
with mini disc/CD changer

B&O-Stereo CHF 150
with CD changer and tape (available in the Allegra only)

Video projector incl. screen CHF 100

Overhead projector incl. screen CHF 50

Latest Beamer audio system (La Bellezza) CHF 800
(film technology) video projector presentation on 4 electronic screens (400 x 300 cm), sound system, microphone plus technician for setting up (compulsory), per hour CHF 100
On request, further technical support during the event, per hour CHF 100

TV video equipment Super VHS CHF 60

Compact speakers for Notebook CHF 30
DVD with TV CHF 60

Stage maximum 20 m2, per m2 CHF 30

Lectern incl. microphone CHF 150

Microphone equipment, headset with cable CHF 250
CHF 150

Speaker units, loudspeakers CHF 1 50

Rooms

Seating



Chair covers

Technical utilities



Dream rooms

Allegra

The Allegra is a romantic glass pavilion with a wonderful view over the area around Zurich. The space can accommodate up to 120 people.



Vista

This beautiful room with a view of the Alps and the city of Zurich is suitable for occasions for up to 80 people.





Mirasol

The Mirasol is ideal for large parties of up to 150 people. The Mediterranean colours and the ceiling height create a special ambience.



La Bellezza

A unique winter garden with a stunning panoramic view over Lake Zurich and the surrounding mountains. Romantic sunsets round off the day beautifully and set the perfect tone for the evening. La Bellezza has a capacity of up to 300 people.

Rondo terrace

This semicircular room offers you a magnificent panoramic view and takes up to 80 people.



Piazza

The Piazza is a warm and cosy room suitable for parties of up to 60 people. The inviting fireplace creates a homely feel.



Wedding ceremony on the Känzeli

Is the idea of a civil wedding a bit too cold and practical for you? Would you like a ceremony in which you can say 'I do' in a celebratory setting that's individually tailored to you? Then a wedding on Uetliberg is the perfect solution for you!



Start the celebrations with an aperitif / appetizer as you enjoy the glorious view over Zurich, the wonderful landscape stretching as far as the Säntis and the Alps of inner Switzerland.

Aperitif / appetizer

Here, you'll find a wide selection of excellent traditional and modern set menus for your wedding reception. Can't find your perfect set menu in our brochures? Then don't hesitate to put together your own set menu or buffet. We can adapt any set menu to suit vegetarians or people with allergies.

Set menu

Our wine menu includes a large number of options from different countries and vine-growing regions and is highly regarded by many guests. And we're sure you'll find the perfect wine for you too. On request, we'll be pleased to ask our Sommelier to suggest suitable wines for you. Please let us know any special requests you may have.

Wine

On the following pages, you'll find our numerous aperitif, appetizer and set menu suggestions.



Aperitif & Appetizer suggestions

Appetizer no. 1

Féchy, Cave Riegger
Orange juice and mineral water
Tortilla chips with Salsa Mexicana
CHF 19 per person
CHF 10 per person, exclusive Féchy

Appetizer no. 2

Prosecco
Orange juice and mineral water
3 Tuscan herb king prawns
3 mini Gipfeli (croissants) with salmon mousse
CHF 28 per person
CHF 16 per person, exclusive Prosecco

Appetizer no. 3

Chardonnay Maître de Chais, Provins
Orange juice and mineral water
2 wraps with herb cream cheese
2 wraps with smoked turkey breast
CHF 26 per person
CHF 11 per person, exclusive Chardonnay

Appetizer no. 4

Chardonnay, Hess Select
Orange juice and mineral water
5 crispy Asian appetizers with sweet chili dip
CHF 27 per person
CHF 16 per person, exclusive Chardonnay

Appetizer no. 5

Dézaley, Ville de Lausanne
Orange juice and mineral water
A mix of warm pastries filled with spinach, leek and tomatoes
CHF 27 per person
CHF 13 per person, exclusive Dézaley

Appetizer no. 6

Räuschling, Burghalde Riesbach, Landolt
Orange juice and mineral water
50 grams paned cheese, Grisons meat, ham and Grisons dried sausage, with seed pretzels
CHF 31 per person
CHF 21 per person, exclusive Burghalde Riesbach

Appetizer no. 7

Sauvignon Blanc, Jürg Saxer
Orange juice and mineral water
2 spring rolls in a china spoon with sweet & sour sauce
2 king prawns in crisp potato jacket
CHF 31 per person
CHF 18 per person, exclusive Sauvignon blanc

Appetizer no. 8

Champagne bowl
Orange and tomato juice, mineral water
2 small pastry boats filled with salmon mousse
2 mozzarellini and cherry tomato skewers
2 mini pies filled with vegetable tartar
CHF 30 per person
CHF 16 per person, exclusive champagne bowl

Gourmet appetizer

House champagne, orange and tomato juice, mineral water, mini pastries filled with herb garlic cream cheese, Grisons meat and marinated king prawns, smoked salmon tartar, fresh vegetables with dip, Parmesan with balsamic
CHF 39 per person
CHF 18 per person, exclusive champagne



Selection from our varied set menu suggestions

For other creative suggestions, please see our banquet brochure or www.utokulm.ch.

«Irma la Douce»

Crisp salad hearts and cherry tomatoes with a spicy herb vinaigrette

Cress foam soup

Grilled salmon and king prawns with a saffron foam sauce

Tender beef filet, grilled in one piece, with a spicy herb balsamic sauce and potato swirl with sesame crust and colourful choice of vegetables

Tender poached Williams pear with blackberry sauce and mascarpone foam

CHF 107 per person incl. ZVV railway ticket

«Napoleon»

Composition of italian antipasti

Lightly smoked duck broth

Ravioli, delicately filled with vegetables, served on top of thinly sliced ratatouille

Duet of beef- and veal filet, each grilled in one piece, with a viscid cognac cream sauce and potato leek gratin and a choice of delicate garden vegetables

Mandarin mousse served in a wafer-thin chocolate tulip with sweet seasonal fruits

CHF 111 per person incl. ZVV railway ticket

«Lady Chatterley»

Colourful leaf salad bouquet in a small crispy basket on a scions nest and a refined soy balsamic dressing

Almond foam soup with roasted pine nuts

Tender roast beef, English fashion, with a viscid Béarnaise sauce, golden brown potato gratin and fresh market vegetables

Alluring dessert symphony

CHF 87 per person incl. ZVV railway ticket

«Sherlock Holmes»

Colourful salad bouquet with lukewarm rabbit filet strips and mushrooms

Soup trilogy in a shot glass

Grilled king prawns on a lemon grass skewer, served with Camargue rice

Veal - and lamb roulade from Emmental with barley risotto and spicy Parmesan and a colourful vegetable bouquet

Refreshing Baileys parfait with marinated strawberries

CHF 115 per person incl. ZVV railway ticket

«Lawrence of Arabia»

Glass noodle salad with shiitake mushrooms and a golden brown baked crispy triangle

A sea symphony of grilled fresh salmon, lobster soup and delicious saffron risotto, garnished with king prawns

Grilled lamb-rack on a spicy vegetable couscous, trickled with mint Zinfandel jus

Two-coloured Williams pear poached in port wine with mascarpone foam and roasted almonds

CHF 99 per person incl. ZVV railway ticket

«Beethoven»

Avocado and tomato tartare garnished with a parmesan sail

Consommé with truffle fagottini

Tenderloin of veal with orange mascarpone sauce, potato noodles with basil and selection of garden-fresh vegetables

Pineapple and kiwi carpaccio with light mango pannacotta

CHF 89 per person including ZVV rail ticket

Gourmet menus

Gourmet menu "Vivaldi"

Filled morels with exquisite balsamic, composed with a fresh salad bouquet

Double broth with basil dumplings

Grilled bear crayfish with a lobster cognac sauce and a mix of wild rice

Pear sorbet perfumed with Williams liqueur

Tender beef filet from the oven with a rich Barolo sauce and with golden brown potato flat cakes, broccoli floweret and honey glazed carrots

Tender veal filet, grilled in one piece, with a light champagne cream sauce and with butter noodles, leaf spinach and filled cherry tomatoes

Dessert dream "Top of Zurich"

Selected, well matured cheese specialties with pear bread, grapes and Grisons nut bread

Delicious sweets
CHF 133 per person incl. ZVV railway ticket

Gourmet menu «Tchaikovsky»

Variation "Neptun" with smoked salmon, trout filet and king prawns with a delicate dill foam sauce and a fresh salad bouquet

Double broth with poultry basilica dumplings

Sautéed wild mushrooms with garden fresh herbs, served with a crispy pastry heart

Well matured tender roast beef with spicy estragon butter-sauce, tasty potato/leek gratin and a colourful vegetable bouquet

Airy mango mousse on a sweet strawberry sauce, perfumed with Grand Marnier
CHF 119 per person incl. ZVV railway ticket

Gourmet menu «Sibelius»

Delicious tomato tartar with fresh cheese and spicy sprouts with a fresh leaf salad bouquet

Cress foam soup with roasted pine nuts

Poached cut of fresh salmon on a leek bed, with a Chardonnay herb sauce and mosaic rice

Duet of veal and beef filet, each grilled in one piece, served with a viscid wild mushroom cream sauce and crisp potato strudel with sesame seeds and a colourful vegetable trilogy

Refreshing Amaretto parfait with sweet fruits and a crispy chocolate top
CHF 125 per person incl. ZVV railway ticket



Gourmet menu «Berlioz»

Light, three-coloured vegetable terrine with tomato basilica salsa and a fresh leaf salad bouquet

Double broth with morel strips

Fresh salmon and halibut with spinach, composed with a crispy strudel, served with exquisite champagne sauce and saffron threads

Tender veal and beef fillet, each grilled in one piece, seasoned to taste with a noble cognac cream sauce, potato gratin with Gruyere surchoix and a colourful composition of delicious vegetables

Alluring dessert symphony
CHF 125 per person incl. ZVV railway ticket

Gourmet menu «Mozart»

Festive symphony of hors d'œuvres with smoked salmon, Bresaola (air-dried Italian beef), Bündnerfleisch (air-dried Grisons beef) tartare and a fine basil pannacotta

Creamy coconut soup with curry and mango cubes

Chardonnay risotto with grilled rabbit fillet and a tangy parmesan sail

Juicy joint-roasted veal rib eye served with a mascarpone creamy herb sauce, two-tone semolina gnocchi and fresh market vegetables

Light "Black & White" chocolate terrine served with a fruity berry ragout
CHF 125 per person incl. ZVV railway ticket

Gourmet menu «Chopin»

Terrine variation with airy cranberry foam, arranged with a colourful fresh leaf salad bouquet

Soup duet:
Double broth with smoked duck breast strips and sweet corn cream soup with sun-dried tomatoes

Grilled bear crab on noble champagne risotto, refined with Aceto Balsamic

Ice cold lime sorbet with Campari

Tender oven baked veal back with a delicious yellow boletus herb crust, crisp potato strudel with sesame and a colourful vegetable bouquet

Melting cognac-parfait with marinated black berries

Cheese platter with an assortment of exclusive soft cheeses and popular semi hard and hard cheeses with juicy grapes and pears, fresh walnuts and crispy house bread
CHF 132 per person incl. ZVV railway ticket



Buffets

Buffet "UTO KULM"

Starter buffet

Vegetable tartar in a china spoon, smoked trout mousse in a cucumber boat, exquisite terrine with cranberry sauce, country smoked ham, smoked turkey breast, air-dried Grisons meat, smoked salmon with spicy horseradish foam, king prawns with dill sauce, garden fresh vegetables- and leaf salads with mushroom slices, marinated artichoke hearts, crispy bread croutons, minced egg, parsley, delicious olives, sunflower and pumpkin seeds and roasted bacon cubes

House dressing with garlic, viscid French dressing and spicy Italian dressing

Consommé with slices of breast of duck and a "shot" of Cognac (served at the table)

Main dish buffet

Crisply-baked fresh salmon and spinach strudel on a light creamy saffron sauce, prime, tender roast beef, done "rare", served with Bearnaise sauce, juicy tenderloin of veal with a herby crust, on porcini mushroom and Marsala sauce, grilled rack of lamb with garlic-rosemary gravy, gratin "Dauphinois" and mix of wild rice, colourful selection of vegetables

Dessert buffet

Light fruit mousse, refreshing selection of ice-creams and sorbets, apple strudel with vanilla sauce, fresh fruit salad, white and dark chocolate mousse in a shot glass, coconut pannacotta in its individual pot, individual fruit flans, home-made mini caramel flan, plum and rum pot, crispy boats with a praline mousse, forest fruit gratin, meringue nests with tiramisu, chocolate profiteroles, light quark fruit pastry slice, orange Swiss roll

Cheese board with exclusive soft cheeses and favourite semi-hard and hard cheeses, served with juicy grapes and pears, crunchy walnuts and crusty house bread

CHF 129 per person incl. ZVV railway ticket

"Top of Zurich" buffet

Starter buffet

Mediterranean hors d'œuvres and antipasti buffet with a generous selection of cold delicacies such as Parma ham, parmesan, salami, Coppa ham, marinated vegetables, olives, mushrooms, mozzarella pearls, vegetable tartare with mascarpone, Bündnerfleisch (air-dried Grisons beef) tartare with herby cream cheese

Garden-fresh vegetable and leaf salads served with sliced button mushrooms, marinated artichoke hearts, crispy bread croutons, chopped egg, parsley, quality olives, sunflower and pumpkin seeds and roasted bacon cubes, house dressing with garlic, a thick French and fiery Italian dressing

Creamy morel soup (served at the table)

Poached witch-flounder rolls with smoked salmon filling on a bed of leeks, served with a creamy Pernod sauce (served at the table)

Duet of joint-roasted fillet of veal and beef, served with a thick Champagne cream sauce, potato and poppy-seed strudel with dried tomatoes, colourful variety of vegetables (served at the table)

Dessert buffet

Light fruit mousse, refreshing selection of ice-creams and sorbets, apple strudel with vanilla sauce, fresh fruit salad, white and dark chocolate mousse in a shot glass, coconut pannacotta in its individual pot, individual fruit flans, home-made mini caramel flan, plum and rum pot, crispy boats with a praline mousse, forest fruit gratin, meringue nests with tiramisu, chocolate profiteroles, light quark fruit pastry slice, orange Swiss roll

Cheese board with exclusive soft cheeses and favourite semi-hard and hard cheeses, served with juicy grapes and pears, crunchy walnuts and crusty house bread

CHF 135 per person incl. ZVV railway ticket

Wine recommendation

Dear wine friends,

Nowadays the wine scenery is so vast that it is difficult to keep an overview. New vine estates spring up like mushrooms on a daily basis. That's why I took the opportunity to taste hundreds of wines and select the best for you. Of course there are always tastier wines to be found – however, price/performance ratios and production quantities should also be taken into account.

Our brochure lists wines which are normally available throughout the entire year. Should you not find your desired wine, it might just be on our generous wine list in the restaurant – it is optimised weekly and it contains over 900 different wines from all over the world. There the classics, interesting new discoveries and up-to-date trendy wines are to be found. Should you have any questions, please do not hesitate to call or visit us personally – we shall be pleased to advise you.

Have a good browse and of course have fun drinking the wine!

Your vintner

UTO KULM selection of «Astoria Wines»

Sparkling wine

Prosecco di Valdobbiadene
Prosecco
CHF 49

White wines

Pinot Grigio
Pinot Grigio
CHF 44

Chardonnay
Chardonnay
CHF 42

Red wines

Merlot Il Puro
Merlot
CHF 42

Cabernet Sauvignon
Cabernet Sauvignon
CHF 45

No Excuse
Cabernet Franc
CHF 49

Swiss white wines

Féchy

Cave Riegger, Vaud

Chasselas

Let this Féchys from La Côte delight you with its drinkability and freshness. A nose of lemon and green apple, with a fresh, tangy palate.

CHF 44

Dézaley Clos des Abbayes

Ville de Lausanne, Vaud

Chasselas

This clean-tasting and clear, floral white wine is characterised by subtlety, refinement and a full-bodied quality.

CHF 64

Amigne de Vétroz

J. René Germanier, Valais

Amigne

Pale yellow with greenish glints. Intensive, mellow aroma. Delicate fragrance of ripe grapes, apricot and mandarin. Moreish and very concentrated on the palate.

CHF 62

Terre alte

Gialdi SA, Ticino

Merlot Bianco

A fresh, fruitily elegant bouquet with Williams pear aromas and touches of lime blossom awaits you. Harmony swirls around your palate.

CHF 49

Austrian white wines

Sauvignon Blanc

Umathum, Burgenland

Sauvignon Blanc

Very clean bouquet with aromas typical of this variety, such as gooseberries, paprika, green apple, herbs and a slightly smoky taste. Long finish.

CHF 52

Green Veltliner

Zantho, Burgenland

Green Veltliner

This Austrian grape variety is distinctive in its fresh fruit and mineral structure, with a fascinating lightness that offers easy drinking pleasure.

CHF 48

French white wines

Gavaisson

Domaine de Gavaisson, Côte de Provence

Rolle, Sémillon

Lively on the palate, with a pleasant acidity, followed by a robust moreishness. A generous, charming wine!

CHF 59

Chablis

Louis Latour, Chablis AC

Chardonnay

A fresh, lively Chablis for everyday enjoyment. Delicate Chardonnay bouquet with mineral elements. Fresh, good acidity, medium finish.

CHF 65

Italian white wines

Pinot Grigio Collio DOC

Tenuta Villanova, Veneto, Friaul

Pinot Grigio

A great all-rounder! Very delicate bouquet, with a scent of exotic fruits and blossoms. Juicy, subtle extract on the palate and very drinkable.

CHF 51

Spanish white wines

Albariño

Castro Martin, Rías Baixas

Albariño

A nose of white peach, jasmine and green apple. Fresh and dense in the mouth with crisp acidity, lemon and honeydew melon.

CHF 56

New World white wines

Hess Select

Hess Winery, California

Chardonnay

Tropical fruit aromas, pineapple, green apple, lemon and a discreet touch of vanilla greet your nose. On the palate, ripe pears and peaches round off this refreshing drinking experience.

CHF 54

Creation

W.O. Walker Bay, South Africa

Sauvignon Blanc

Pale yellow with aromas of tropical fruits, delicate elderflower and a discreet mineral touch seduce the nose. The palate is full and voluptuous with a perfectly integrated acidity and a lingering finish. Our favourite!

CHF 59

Swiss red wines

Nobler Blauer

Jürg Saxer, Zurich Neftenbach

Pinot Noir

The lovely fruitiness of the Pinot Noir merges in harmony with oak-barrel notes and with a hint of caramel and coffee.

CHF 54

Malanser

Plantahof, Grisons

Blauburgunder

This Pinot Noir from the Grisons estate has lovely fruity aromas of forest berries, liquorice and pepper. The wine is juicy and well-balanced on the palate.

CHF 56

Dôle de Sion Maître de Chais

Provins, Valais

Pinot Noir

Ruby-red colour, bouquet with complex aromas of very ripe red berries. Great structure swirls around the palate and ends with a generous finish.

CHF 59

San Zeno Riserva

Claudio Tamborini, Ticino

Merlot

Robust ruby-red. Very intensive and multi-layered in the nose, showing touches of plums and vanilla alongside a certain mineral characteristic. Direct and harmonious on the palate, with a full flavour and a firm tannin structure.

CHF 56

Austrian red wines

Zweigelt

Weingut Trapl, Carnatum

Zweigelt

Ripe St. Lucie cherries, smoky and spicy in the nose, extremely fleshy on the palate, plenty of fruit with a good bite. A hearty wine with a subtle acidity, but which is the perfect match for a special occasion.

CHF 56

Primitivo

Josef Ehmoser, Wagram-Donauland

Zweigelt, St. Laurent

Very dark reddish-purple with a black ring. Juicy, plenty of fruit, elegant and multi-layered. In the nose, powerfully full fragrance of plums, cherries, vanilla and almost sweetish dried fruit.

CHF 61

French red wines

Santenay

Louis Latour, Bourgogne

Pinot Noir

The aromatic quality of the bouquet is reminiscent of cherries and raspberries, toasted almonds and a little vanilla. On the palate, this wine has a medium fullness, the aromas of the bouquet are also present in the flavour, coupled with a dry-earthly touch.

CHF 65

Château de Launay

Bordeaux AC

Merlot, Cabernet Sauvignon

Aromas of cherries, plums and a dainty pepperyness flow in the nose. On the palate, ripe subtle tannic acids emerge with a good balance of fruit and freshness.

CHF 78

Château Ramafort

Cru Bourgeois, Haut-Médoc AC

Cabernet Sauvignon, Merlot

Red berries & currants and tobacco dominate in the nose. This wine is amazingly concentrated and has a great length.

CHF 82

Italian red wines

Campaccio

Terrabianca, Tuscany

Cabernet Sauvignon, Sangiovese

On the palate, the elegant and powerful structure emerges, with ripe tannin and an especially harmonious finish. You'll be nodding in agreement when this fine wine casts a spell on your palate.

CHF 84

Amarone

C.S. Valpantena, Veneto

Corvina, Rondinella, Molinara

In the bouquet, aromas of ripe, dried berries and tobacco. Juicy and velvety, full and mellow with a long finish. An Amarone to make you melt!

CHF 82

Primitivo di Manduria

Lirica, Apulia

Primitivo

This dense wine is a mid-ruby red. It has a deep, complex bouquet with touches of biscuit, marmalade and raisins. It is concentrated and robust on the palate, with plenty of cherries, a lovely sharpness, ample with soft, mellow tannins.

CHF 53

Spanish red wines

Elias Mora

Semi Crianza, Doro

Tempranillo

Impenetrable, almost black colour and dense inviting bouquet with aromas of plums and blackberries. Robust and harmonious on the palate, simply for pleasure.

CHF 61

Carmelo Rodero

Bodegas Roero, Ribera del Duero

Tempranillo

Intensive peppery, spicy bouquet, ripe floral and woody aromas on the plate. Subtle tannins in the lingering aftertaste round of this wine perfectly. Very elegant, multi-layered structure and fruity.

CHF 83

New World red wines

Redhill Pinotage

Simonsig, South Africa

Pinotage

Wonderful complex aromas of plums, black berries and bananas. Creamy on the plate with medium density and mellow tannins.

CHF 59

Los Boldos

Château Los Boldos, Chile

Cabernet Sauvignon

With its bouquet of cherries, blackberries and blackcurrants, it gives a complex impression, yet remaining sensuous and smooth. A fruity, friendly accompaniment to food, with soft tannins.

CHF 49

Decero Petit Verdot

Finca Decero, Argentina

Petit Verdot

Single variety Petit Verdot, seasoned for 16 months in French oak barrels. Almost black in the glass. Elegant nose. Aromas of black cherries and St. Lucie cherries, a hint of truffle and discreet toasty notes. Great fullness on the palate, silky tannic acids with a generous bitter quality.

CHF 84

Champagne and sparkling wines

Prosecco di Valdobbiadene

CHF 49

Nicolas Feuillatte

Our House Champagne

CHF 94

Moët & Chandon

CHF 90

Deutz

CHF 110

Dessert wines

Muscat de Beaume de Venise

Domaine de Durban, France

Muscat Blanc, Petit grains

The flavour is liqueur-like and its aromas of apricots, pears, lemon and honey become distinctly more intensive.

CHF 84

Large bottles

Surprise your guests with a large bottle (Magnum) from our varied range. "Ooh!" effect guaranteed.

Champagne

Moët & Chandon

CHF 185

150 cl

Red wines

Château Ramafort

Cru Bourgeois, Haut-Médoc AC

Cabernet Sauvignon, Merlot

CHF 166

150 cl

Elias Mora

Crianza, Doro

Tempranillo

CHF 118

150 cl

Sassoalloro

J. Bondi Santi

Sangiovese Grosso

CHF 110

150 cl

Campaccio

Terrabianca

Italy

CHF 150

150 cl

Relaxed arrival to top of the Uetliberg

The Hotel UTO KULM is situated in a traffic-free recreation area close to town – on the Uetliberg. There are several parking possibilities in Zurich and surroundings – though the last stretch to our hotel can only be reached on foot or with the Uetliberg railway. From the end station there is a 7-minute walk up to the hotel.

On request, guests with restricted mobility can be picked up at the Uetliberg terminus, as can luggage of hotel and seminar guests. Please let us know your arrival time a day in advance.

Arrival by public transport

Your journey from the Zurich main station

The SZU (Uetliberg-railway) S10, platform 2, departs every half hour and takes only 21 minutes to reach the Uetliberg. You will find the timetable on the internet (www.szu.ch).

Your journey from Zurich-Kloten airport

Several trains depart within the hour from the Zurich airport to the Zurich main station. At the main station you transfer to train S10, platform 2. The SZU (Uetliberg-railway) S10, platform 2, departs every half hour – the duration to the Uetliberg is 21 minutes. You will find the timetable on the internet (www.sbb.ch).

Your journey on foot

Well maintained hiking trails invite a pleasant stroll up the Uetliberg. The following starting points are recommended:

- From Albisgüetli approx. 45 minutes
- From Triemli approx. 60 minutes
- From Uitikon-Waldegg approx. 45 minutes

Getting here by car

Coming from the Grisons on the A3

How to reach Feldermoos car park in 8142 Uitikon-Waldegg by car

- Westring motorway exit
- Uitikon exit
- Direction Uitikon
- Direction Zürich
- The Feldermoos car park is on the left-hand side (left lane) 200 m after the traffic lights in Uitikon-Waldegg

Coming from St. Gallen on the A1

How to reach Feldermoos car park (Birmensdorferstrasse) in 8142 Uitikon-Waldegg by car

- Through the Gubrist tunnel (North Zurich by-pass)
- Westring Direction Chur A3/A4
- Uitikon exit
- Direction Uitikon
- Direction Zürich
- The Feldermoos car park is on the left-hand side (left lane) 200 m after the traffic lights in Uitikon-Waldegg

Coming from Bern on the A1

How to reach Feldermoos car park (Birmensdorferstrasse) in 8142 Uitikon-Waldegg by car

- Limmattal intersection
- Westring Direction Chur A3/A4
- Uitikon exit
- Direction Uitikon
- Direction Zürich
- The Feldermoos car park is on the left-hand side (left lane) 200 m after the traffic lights in Uitikon-Waldegg

Coming from Lucerne on the A4

How to reach Feldermoos car park (Birmensdorferstrasse) in 8142 Uitikon-Waldegg by car

- Where the Zug road branches off, head for Zürich
- Uitikon exit
- Direction Uitikon
- Direction Zürich
- The Feldermoos car park is on the left-hand side (left lane) 200 m after the traffic lights in Uitikon-Waldegg

Your journey from the car park Feldmoos (Birmensdorferstrasse) in 8142 Uitikon-Waldegg (SZU)

Footpath seven minutes / natural hiking trail

Cross the pedestrian bridge, walk up the natural steps to the railway line and proceed approximately 300m to the right until you reach the Uitikon-Waldegg train station.

Footpath ten minutes / asphalt road

From the car park go right and walk along the street until you reach the second petrol station. Use the subway and cross to the other side of the road. Subsequently an asphalted street leads you through the forest to the train station.

Detailed directions: www.utokulm.ch.

General terms and conditions

1 Reservation

Reservation agreements and amendments thereto concerning the services of UTO KULM AG are not binding on the hotel until approval by the hotel and written reconfirmation thereof by the client.

2 Number of participants

The client is obliged to advise the number of participants as early as possible. Variations of more than 20% must be advised in writing at least 4 weeks prior to the event date. The definite number of participants must be advised in writing, not later than 48 hours prior to the event. This number serves as the basis for the final billing. The full seminar costs for guests who failed to appear will be charged, after a 5% tolerance deduction.

3 Cancellation of reservations

3.1 In case of cancellation of confirmed reservations for events, the following charges are applicable:

**Private groups of up to 39 people
(without overnight stay)**

**Corporate groups of up to 99 people
(without overnight stay)**

Time of cancellation/number of days prior to the event	Claim from hotel UTO KULM AG
60 to 31 days	25% of the menu cost but a minimum of CHF 20 p.p.
30 to 11 days	50% of the menu cost but a minimum of CHF 35 p.p.
10 to 1 days	75% of the menu cost but a minimum of CHF 50 p.p.
Day of the event	100% of the menu cost but a minimum of CHF 80 p.p.

**Private groups of 40 or more people
(without overnight stay)**

**Corporate groups of 100 people or more
(without overnight stay)**

On final confirmation of booking, Hotel UTO KULM AG requires an appropriate down payment

Cancellation time/number of days prior to the event	Hotel UTO KULM AG's claim
up to 6 months	The advance payment will be refunded in full.
6 months or later	The advance payment will not be refunded.

- 3.2 Short notice cancellations (0-30 days prior to the event) of more than 20% of the registered guests will be calculated in accordance with Para. 3.1.
- 3.3 Cancellations of individual hotel room reservations (10%) are free of charge until 48 hours prior to the event. In case of a later cancellation or non-appearance of a guest, accommodation for one night is charged. Short notice cancellations (2-30 days prior to the event) of more than 10% of the booked hotel rooms will be charged at CHF 100 per room.

4 Liabilities

The hotel UTO KULM AG accepts liability only in case of intentional or grossly negligent contractual or non-contractual impairment. Proof of such negligence is borne by the guest. All other liabilities (minor and moderate negligence as well as consequential liability) are disclaimed.

5 Further regulations

- 5.1 The client shall purchase all catering services from UTO KULM AG.
- 5.2 The hotel reserves the right to change a banquet room as long as the interests of the hotel and the client are secured.
- 5.3 Advertisements in the media (such as newspapers, radio, TV, Internet) with the information that the event takes place at UTO KULM AG must be agreed upon in advance and in writing by UTO KULM AG.
- 5.4 The prolongation of events past midnight is only possible with prior consultation. Possible required authorisation is reserved.
- 5.5 The client accepts liability for all damages and losses caused by him or his guests without UTO KULM AG having to prove the negligence of such guest. UTO KULM AG disclaims all liability for items, clothing or materials brought in by the guest, event organiser, orator or third party. After the event, the organizer can dispose material directly at the hotel. Should the amount be large, the hotel reserves the right to charge a disposal fee.
- 5.6 Regarding seminars, banquettes and hotel rooms, the event organiser is responsible for all necessary insurances (in particular for brought items). UTO KULM AG may demand proof of such insurances.
- 5.7 Method of payment: the UTO KULM AG is entitled to claim full or partial advance payment in accordance with the reservation; in particular for major events or when the client is not the event organiser. If not otherwise agreed upon, UTO KULM AG shall invoice the client subsequent to the event. Payment shall be due within 15 days from the date of invoice.
- 5.8 Applicable law/place of jurisdiction: Swiss Law shall be the exclusively applicable. Place of jurisdiction: UTO KULM AG, Stallikon
- 5.9 All changes of terms and conditions shall be in writing.