



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
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 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 170 for a single room, incl. breakfast CHF 250 for a double room, incl. breakfast CityTax: CHF 3.50 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

20

TARTE FLAMBÉE WITH VEGETABLES

22

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. 35*

- 20 g Bündnerfleisch (air dried beef from the Grisons)
- 20 g Mountain cheese
- 10 g Andutgel dried sausage
- Crusty home-made bread
- Nuts, grapes, pickled vegetables, radishes, pickled onions, salted butter

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

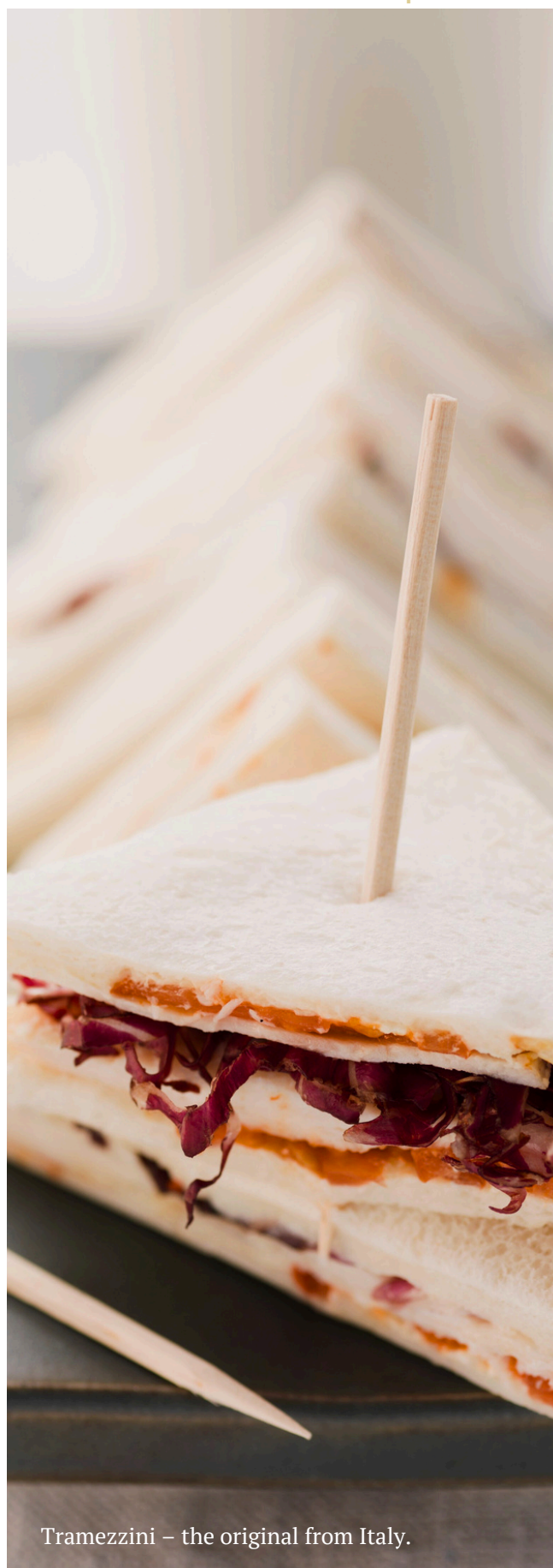
Aperitif duration 90-120min 6–8 appetizers per person

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

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

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  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  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 fruits	17
DESSERT DREAM „TOP OF ZURICH“ with 6 different components	29
GINGERBREAD CRÈME BRÛLÉE 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

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.

Midnight snack offer

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

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>	

