



# 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 <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>WINTERGARDEN</b>	192 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>	53 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>	50 m <sup>2</sup>	-	-	30
<b>MOUTON CELLAR</b> for tastings and aperitifs only	25 m <sup>2</sup>	Standing only (no seating)		
<b>PARTERRE</b> (Mirasol-Rondo, Panorama & Piazza)	370 m <sup>2</sup>	150	190	270
<b>PANORAMA-TERRACE</b>	600 m <sup>2</sup>	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:

<b>MENU CARDS</b>	We charge CHF 1 for each classic menu card in the UTO KUM layout
<b>NAMECARDS</b>	We charge CHF 2 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 AN EXTENDED 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 TRAIN</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 with a shared breakfast  Our special conditions for banquet and seminar 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 Uhr Breakfast: Is served between 07.00-11.00 in the restaurant
<b>ARRIVAL</b>	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.
<b>GIFT VOUCHER</b>	Do you need an ideal gift for your party guests, customers or employees?  <i>scan &amp; 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

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
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.

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 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

<b>MIXED SALAD</b> with our house dressing	14
<b>LETTUCE HEARTS</b> with herb vinaigrette and croutons	14
<b>ROASTED QUAIL BREAST</b> with lettuce hearts and beet sprouts	21
<b>BABY LEAF LETTUCE</b> with Bündnerfleisch strips and grapes	16
<b>APPLE AND BEETROOT SALAD</b> with horseradish	16
<b>LAMB'S LETTUCE</b> with bacon and egg in a crispy bowl	16
<b>BABY LETTUCE „CAESAR“</b> with parmesan, bacon and croutons	16
<b>TOMATO MOZZARELLA STACK</b> with balsamic vinegar and olives	16
<b>HOME PICKLED SALMON</b> with sour cream and young salads	21
<b>SMOKED SALMON TARTARE</b> with sour cream and dill	21

## Warm starters

<b>SCALLOPS (2 PCS.)</b> on pea puree	25
<b>GIANT PRAWNS (2 PCS.)</b> on citrus risotto	21
<b>SAFFRON RISOTTO</b>  <b>VEGAN</b> with grilled vegetables and tomatoes	16
<b>GRISONS CHEESE CAPPELLETTI</b> house made pasta with sage, butter and pine nuts	18
<b>BASIL RISOTTO</b> with shredded buffalo mozzarella and lemon oil	16
<b>HOMEMADE SPRING ROLL</b> with sprouts and salad bouquet	18

## Soups

<b>CREAM OF TOMATO SOUP</b> with basil and cream	12
<b>CARROT AND GINGER SOUP</b> with citrus oil	12
<b>VEGETABLE BROTH</b> with herbs pancake strips	12
<b>COCONUT LEMONGRASS SOUP</b> with pineapple	12
<b>GAZPACHO ANDALUZ (COLD)</b> with croutons	12
<b>WHITE WINE FOAM SOUP</b> with grapes	12
<b>BEEF BROTH</b> with Brasato Ravioli	14

## Sorbets

<b>BASIL SORBET</b> with prosecco + 5	8
<b>LEMON SORBET</b> with limoncello + 5	8
<b>PINK GRAPEFRUIT SORBET</b>  <b>VEGAN</b> with Campari + 5	8



All offers are valid for a minimum of 10 people.

Prices in CHF incl. VAT



## Main courses with meat

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

## Main courses with fish

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

## Vegetarian and vegan main courses

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

**EXTRA PORTION OF MAIN COURSES AND THEIR ACCOMPANIMENTS** **12**

## Desserts

<b>HOMEMADE CRÈME CARAMEL FLAN</b> with whipped cream	14
<b>DARK CHOCOLATE MOUSSE</b> with tonka bean and fresh berries	15
<b>CRÈME BRÛLÉE</b> with yoghurt ice cream	16
<b>WARM CHOCOLATE CAKE WITH FONDANT CENTRE</b> with sour cream ice cream	16
<b>BAILEYS PARFAIT</b> with white coffee foam	16
<b>PANNA COTTA</b> with exotic fruits	16
<b>KEY-LIME-PIE</b> Sweet and creamy cake from the southern USA	15
<b>DESSERT TRILOGY</b> with berries and fruits	17
<b>DESSERT DREAM „TOP OF ZURICH“</b> with 6 different components	29

### DESSERT BUFFET

PER PERS. 35

 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

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#### 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

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#### 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><b>DECORATIONS &amp; FLOWERS</b></p>	<p>Alfons' Blumenmarkt +41 44 450 28 83 info@alfonsblumenmarkt.ch alfonsblumenmarkt.ch</p>	
<p><b>PARTY BAND &amp; MUSICAL DUO</b></p>	<p>Pianobeat +41 78 626 07 98 info@pianobeat.ch pianobeat.ch</p>	
<p><b>EVENT &amp; WEDDING PHOTOGRAPHY</b></p>	<p>Patrik Gerber   catchthemoment +41 78 717 18 68 patrik.gerber@catchthemoment.ch catchthemoment.ch</p>	
<p><b>PHOTO BOX</b></p>	<p>Would you like to enliven your event with a photo box? We have one in our house. Price on request.</p>	
<p><b>FRAMEWORK PROGRAMME</b></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.

