



Banquet information

Menus and wines at the UTO KULM



UTO KULM
Top of Zürich ★★★★★

Canapé suggestions

first impressions count

We have not just one suggestion for you, but four. On this page you can find our recommendations for a quintessential Swiss apéro - so you can focus on entertaining your guests and enjoying the wonderful view. Our aperitif suggestions can only be booked in combination with a banquet menu and are intended for 10 people or more.

Naturally, you can also combine new components to suit your wishes. You will find the list of our finger food and canapé on the following pages. For an aperitif followed by a dinner, we recommend five food items. For a party with just drinks and canapés, the so-called apéro riche we recommend to choose at least eight.

Aperitif No. 1

- Fendant de Sion (150ml)
- Orange Juice and Mineral Water
- Tortilla Chips with Mexican Salsa

CHF 19 p.p.

Aperitif "Berkel"

- 20g Parma ham
- 20g Parmesan cheese
- Focaccia cubes
- grilled mixed vegetables
- dried tomatoes, olives

CHF 25 p.P.

CHF 150 mandatory

rental fee for Berkel machine

optional:

CHF 33 p.p. incl 1.5dl Roero Arneis

CHF 10 per 100g Parma ham additional

Aperitif No. 2

- Räuschling, Zweifel Wines (150ml)
- Orange Juice and Mineral Water
- thinly sliced hard cheese (25g)
Bündner Fleisch air-dried beef (25g),
smoked ham (25g)

CHF 31 p.p..

Bonfire Aperitif

From November to February we welcome you and your guests to a aperitif event round the bonfire:

- Mulled Wine
- Orange Juice and Mineral Water
- Campfire Twist Bread, plain with Bacon

In wet weather, served at the table:

- Prosecco
- Orange Juice and Mineral Water
- Homemade Swiss Bread Sticks

CHF 19 p.p.

Individuelle canapés

The minimum order number for each canapé item is 10.

Seasonal Soup

Asparagus, Tomato, Pumpkin or Carrot-Ginger CHF 4.50

Seasonal Chilled Soup

Cucumber, Melon or Gazpacho CHF 4.50

Mousse

Tuna CHF 3.50

Vegetable CHF 3.50

2 Dates

stuffed with Cream Cheese and Herbs CHF 4.50

2 Wraps

Cream Cheese and Herbs (vegetarian) CHF 4.50

Turkey Breast CHF 4.50

Crostini

Beef Tartar CHF 4.00

Tête de Moine CHF 3.50

Tomato and Basil CHF 3.50

2 Mini-Spring Rolls (vegetarian)

Sweet-Chili-Sauce CHF 3.50

2 Samosas

Mango-Chutney CHF 4.50

2 Meatballs

Tomato Salsa CHF 5.00

2 Prawns

in a crispy Coating, Sweet Chilli Sauce CHF 7.00

Quiche Lorraine

Sour Cream CHF 4.00

Melone (only in summer) with smoked ham	CHF 6.50
Tomatoes and Mozzarella on Cocktail Sticks	CHF 4.00
Figs in Port Wine Wrapped in ham	CHF 4.00
Smoked Salmon Bites with Pink Peppercorns	CHF 5.50
Mediterranean Marinated Olives, Parmesan, Dried Tomatoes, Focaccia	CHF 12.50
Grisons Specialities "gronda fom" Smoked Ham (50g), Bündner Fleisch - Air Dried Beef (50g), Alp Cheese - thinly sliced hard cheese (50g)	CHF 34.00
Grisons Specialities "pitschna fom" Smoked Ham (25g), Bündner Fleisch - Air Dried Beef (25g), Alp Cheese - thinly sliced hard cheese (25g)	CHF 19.00

You should give your body
something good so that the
soul wants to reside in it.

Winston Churchill (1874–1965)

Stand-up-Menus

For a relaxed event

A welcome change to the traditional sit-down menu..

Stand-up-menu 1

- Saffron Roulade with Cream Cheese and Roasted Cherry Tomatoes with Herbs
- Seasonal Soup
(Asparagus, Tomato, Pumpkin, Carrot-Ginger)
- Creole Mango and Chicken Salad in a Glass
- Risotto, Seasonal Mushrooms
- Roasted Veal with Potato Purée
- Satay Chicken, Wok-fried Vegetables
- Two-tone Toblerone Mousse
- Coconut Panna Cotta
- Orange-Date-Salad

CHF 57 p.p.

Stand-up-menu 2

- Seasonal Soup in a Shot Glass
(Asparagus, Tomato, Pumpkin, Carrot-Ginger)
- Tartlet, Smoked Trout Mousse
- Fresh Papaya Salad, Surimi, Lime Oil
- Beef Carpaccio, Parmesan Shavings
- Champagne Risotto, Prawns
- Warm Salmon, Fennel Purée and Lemongrass Sauce
- Duck Breast with Honey and Soy Sauce, Vegetables
- Mini Fillets of Beef, Wok-fried Vegetables
- Two-tone Toblerone Mousse
- Piña-Colada-Mousse
- Exotic Fruit Salad in a glass

CHF 84 p.Pp

The stand-up menus can be booked for 30 people or more..

Banquet menus, all year round

Starters, main courses, desserts

Our head chef has put together seasonal banquet menus to suit different budgets for events for 10 people or more. We are happy to adjust these menus for you, or if you wish you can create your own preferred menu. You will find a wide selection on the following pages. For second helpings of the main course with all the trimmings, the UTO KULM charges a supplement of CHF 10 per person..

Menu 1

- Mixed Leaf Salad with Home-made Dressing
- Sliced Chicken "Zurich-style" with hash browns
- Apple Strudel with Vanilla Sauce

CHF 56 p.p.

Menu 2

- Green Salad with Herb Vinaigrette and roasted Sunflower Seeds
- Glazed Loin of Pork in Creamy Calvados-Sauce with Tagliatelle and Carrots
- Dessert-Trilogy

CHF 63 p.p.

Menu 3

- Rocket Salad with Balsamic Dressing, Parmesan Shavings, Cherry-Tomatoes and Walnuts
- Glazed Shoulder of Veal in Madeira Jus, Polenta, Mixed Vegetables
- Orange-Compote Flavoured with Grand Marnier, Sour Cream Ice Cream

CHF 65 p.p.

Menu 4

- Vegetable Terrine with Tomato Salsa and Mixed Salad Leaves
- Sliced Veal "Zurich-style" with hash browns
- Wild Berries Gratin with Seasonal Ice Cream

CHF 75 p.p.

Banquet menus, all year round

Menu 5

- Salmon Medley:
Salmon Tatare Flavoured with Pernod and Chives, Smoked Salmon Rose on whole-grain bread
- Roasted Rack of Lamb
with Roasted Potatoes, Jus, Grilled Vegetables
- Apple Studel with Vanilla Sauce

CHF 85 p.p.

Menu 6

- Iceberg Lettuce
with sautéed Bacon Cubes and Chopped Egg
- Herb Soup with fried Prawns on skewer
- Corn-fed Chicken with Roasted Potatoes and Braised Vegetables
- Chocolate Terrine
with Mango-Mint-Salad

CHF 77 p.p.

Menu 7

- Mixed Leaf Salad with Grapes and Smoked Salmon
- Apple and Celeriac Soup
with Bacon Croutons
- Roastbeef
with Sauce Béarnaise
Rosemary Potatoes, Mixed Vegetables
- Orange Mousse with Date Compote

CHF 89 p.p.

Menu 8

- Lettuce and Fried Mushrooms
Uetliberg-Vinaigrette
- Home-made Cappelletti
with seasonal Garnish,
Parmesan Shavings
- Braised Veal Cheek
with Bramata Polenta
on a Bed of Vegetables
- Chocolate - be surprised

CHF 94 p.p.

Banquet menus, all year round

Menu 9

- Bresaola (air-dried beef) Drizzled with Olive Oil and Belper Knolle (Swiss Peppered hard Cheese), Pine nuts
- Black Salsify Soup with Walnut Oil
- Rib-Eye Veal Steak with Caponata Potato Gnocchi and Marsala-Jus
- Warm Chocolate Tartlet with Ragout of Mixed Berries and Vanilla Ice Cream

CHF 98 p.p.

Menu 10

- Grilled Scallops on Pea-Mint-Purée
- Cream of Tomato Soup with Pesto
- Roastbeef with Sauce Béarnaise Baked Potatoes and Grilled Vegetables
- "Tour de Suisse" - Cheese Board with Nuts, Fig Mustard and Pear Bread
- Champagne Zabaglione with Exotic Fruits

CHF 111 p.p.

Menu 11

- Selection of Grisons Specialities
- Almond Soup Foam Flavoured with Amaretto
- Roasted Salmon with spicy Cucumber Sour Cream Salsa and Tomato Flakes
- Rib of Veal with Pommes Daupine and a Bed of Vegetables
- Lime Sorbet with Pineapple and Chilli Ragout

CHF 119 p.p.

Menu 12

- Smoked Duck Breast with Cherry Chutney and a Mixed Salad with Vinaigrette
- Carrot and Orange Soup with Ginger Foam
- Grilled Fillet of pike-perch on Ratatouille
- "Surf & Turf" Roasted Medaillon of Beef and King Prawn with Potato and Lemongrass Gratin
- Mille-Feuille filled with White Chocolate Mousse

CHF 130 p.p.

Banquet menus, spring

Spring 1

- Asparagus Cream Soup ,
Chilli Croutons
- Veal Involtini
with Spring Onions and Cream Cheese
Saffron Risotto and Sugar Snap Peas
- Mascarpone Cream
with Crumble Topping and Fresh Berries

CHF 68 p.p.

Spring 2

- Salad with White Asparagus
Strawberries and Purslane
Drizzled with White Balsamic Dressing
- Fillet of Pata Negra Pork
Wrapped in smoked ham,
Roasted Asparagus, Potato Mousseline
- Lemon-Cheesecake

CHF 76 p.p.

Spring 3

- Lettuce Hearts with Rabbit Fillet
and Beetroot Sprouts
- Wild Garlic Risotto
with Buffalo Mozzarella
and Lime Oil
- Fillet of Beef with Shallot Jus, Potato and
Celeriac Purée and Baby Carrots
- Baileys Parfait with Coffee Foam

CHF 104 p.p.

Spring 4

- Spinach Salad with Caramelised Apple
- Creamy Wild Garlic Soup with Crostini
- Rhubarb Sorbet with Prosecco
- Loin of Lamb with Marsala Jus,
Potato-Herb-Galette
seasonal vegetables
- Berries - be surprised !

CHF 99 p.p.

Spring 5

- Asparagus Quiche with Smoked Salmon and Mascarpone Honey Cream
- Smoked Duck Consommé with Poached Quail's Egg
- Puff Pastry Pillow with Sautéed Mushrooms and White Wine Sauce
- Veal Medallions in a Creamy Cognac Sauce,
seasonal Vegetables and Buttered Noodles
- Panna Cotta mit Rhubarb Compote

CHF 125 p.p.

Banquet menus, summer

Summer 1

- Prosciutto di Parma with Honeydew Melon and Marinated Rocket Salad
- Entrecôte with Lime Hollandaise Potato-Leek-Gratin and Seasonal Vegetables
- Braised Peach with Nougat Ice Cream

CHF 81 p.p.

Summer 2

- Prime Boiled Beef Terrine with Watercress and Apple-Horseradish Foam
- Roasted Veal Steak with Olive and Tomato Crust on a Bed of Limoncello Risotto
- Strawberry Tiramisu with Chocolate Ice Cream

CHF 88 p.p.

Summer 3

- Tomato Mousse with Buffalo Mozzarella and Olive Crostini
- Andalusian Gazpacho
- Duet of Veal: Loin and Braised Cheek with Mixed Seasonal Vegetables and Sautéed New Potatoes
- Dessert-Trilogy

CHF 99 p.p.

Summer 4

- Beef-Carpaccio with Belper Knolle (Swiss Peppered Cheese Shavings), Extra-Virgin Olive Oil and Rocket Salad
- Chilled Melon Bowl with Prosecco
- Blackcurrant Sorbet with Cassis Liqueur
- Freshly Roasted Fillet of Veal with Mushrooms, Broccoli and Potato Galettes
- Berry Parfait with Mascarpone und Almond Foam

CHF 122 p.p.

Summer 5

- Tuna Sashimi with Teriyaki Sauce and Shiso Cress
- Coconut and Lemongrass Soup with Mango
- Monkfish Medallions with Beurre Blanc and Baby Spinach Leaves
- Veal Rib Eye Steak with Spicy Lime and Rosemary Foam, Tagliatelle and Market Vegetables
- Amaretto Parfait with Mascarpone Foam and Sweet Strawberries

CHF 127 p.P.

Banquet menus, autumn

Autumn 1

- Iceberg Lettuce with Fried Chanterelles, Grapes and Pumpkin Seeds
- Freshly roasted Wild Boar Cutlet, in "Röteli" Jus, Braised Root Vegetables and Roasted Potatoes
- Chestnut Parfait on a Chocolate Wafer with Plum Compote

CHF 70 p.p.

Autumn 2

- Venison Carpaccio with Pumpkin Seed Oil, Parmesan Shavings, Roasted Pecan Nuts
- Freshly roasted Fillet of Beef Creamy Pepper Sauce with Home-made Noodles and Savoy Cabbage
- Dark Chocolate Mousse garnished with Slices of Orange

CHF 89 p.p.

Autumn 3

- Home-made Venison Terrine with Waldorf Salad, Cranberry Foam
- Cream of Pumpkin Soup with Pumpkin Seed Oil
- Freshly roasted Venison Entrecôte, with Home-made Noodles, Red Wine Pears and Creamy Cognac Sauce
- Kaiserschmarrn (sliced sweet pancake with raisins) with Plum Compote

CHF 92 p.p.

Autumn 4

- Little Lettuce with Smoked Trout and Pumpkin Chips
- Tartare of Venison with Caramelised Shallots and Brioche Toast
- Plum Sorbet with Vieille Prune Liqueur
- Fillet of Venison with Home-made Spätzli, Red Cabbage, Brussels Sprouts and Red Wine Pear
- Crema Catalana with Kumquats and Thyme

CHF 119 p.p.

Autumn 5

- Fried Porcino Mushrooms, Garnished with Parmesan Shavings and Herb Salad
- Poached Salmon with its own Caviar, White Wine Sauce on Grilled Vegetables
- Quince Sorbet with Champagne
- Bison Entrecôte, Red Wine Jus, Potato-Truffle-Tart, Brussels Sprouts and Mini Pattypan Squash
- Choux Pastry Filled with Chestnut Mousse, Garnished with Orange Slices

CHF 142 p.P.

Banquet menus, winter

Winter 1

- Lamb's Lettuce with Curried Nuts and Uetliberg Vinaigrette
- Guinea Fowl Breast with Wild Mushroom Risotto
- Ratatouille and Rosemary Jus
- Cinnamon Crème Brûlée

CHF 65 p.P.

Winter 2

- Cream of Parsnip Soup with Shavings of Black Walnut
- Duet of Veal: Fillet and Joint Ragout on Creamy Polenta with Glazed Black Salsify and Baked Pumpkin
- Mulled Wine Parfait

CHF 85 p.P.

Winter 3

- Lamb's Lettuce with Bacon, Grapes and Figs in Balsamic Dressing
- Pumpkin Risotto flavoured with Chorizo
- Roasted Duck Breast
- Red Cabbage with Apples and Baked Sweet Potatoes
- Gingerbread Panna Cotta with Oriental Figs

CHF 92 p.P.

Winter 4

- Beetroot Carpaccio with Goat's Cheese
- Potato and Sour Cream Soup with Truffle Oil
- Fillet of Pike perch with Asian Vegetables
- Freshly roasted Veal rib-eye with Lime and Potato Mousseline and Glazed Brussels Sprouts
- Chestnut Mousse with Cinnamon Plums

CHF 123 p.P.

Winter 5

- Pumpkin Crème Brûlée with Air-dried Sausage
- Beef Consommé with Porcino Mushroom Ravioli
- Fried Sea Bass on Champagne Sauerkraut
- "Rossini" Beef Medallion with Roasted Duck Foie Gras, served with Truffle Risotto and Vegetables
- Port Wine Pears with Honey and Cream Cheese

CHF 135 p.P.

Fish, Vegetarian, Vegan

Alternative main courses

FISH

Monkfish Medallions

on a Bed of Spinach with Beurre Blanc

White Wine Risotto and Confit of Cherry Tomatoes CHF 38.00

Fried Fillet of Pike Perch

with Asian Vegetables and Coconut Rice

CHF 36.00

Poached Salmon

with its own Caviar

Potato Mousseline, White Wine sauce

and Grilled Vegetables

CHF 34.00

VEGETARIAN

Home-made Cappelletti

with Alp Cheese Filling and seasonal Garnish

CHF 32.00

Potato Gnocchi

with Dried Tomatoes

Seasonal Mushrooms and Two Kinds of Pesto

CHF 29.50

VEGAN

Asian Vegetable Curry

with Rice, Pomegranate Seeds and Poppadum

CHF 32.00

Barbecue buffet

It's not just on Swiss National Day that the Uetliberg is a popular place for barbecues. We are always happy to heat up the coals for your event and prepare a big barbecue buffet for you.

«Uetliberg» **barbecue buffet** for 30 people or more

Salads

Greek Salad, Home-Grown Vegetable and Green Salads with Onions, Croutons, Chopped Egg, Sunflower and Pumpkin Seeds, Fried Bacon Cubes, House Dressing with Garlic, French Dressing, Italian Salad Dressing

From the Barbecue

Roastbeef (80g), Chicken Thigh (80g), Spare Ribs (80g), Rack of Lamb (60g), Wiediker Sausage (1 St.), King Prawns on Stick (1 St.), Salmon (60g)

Sauces

Herb Butter, Chives and Sour Cream, Barbecue, Hollandaise, Chimichurri Sauce

Side dishes

Rosemary Potatoes, Potato Gratin, Fried Rice, seasonal Vegetables Sweetcorn

Desserts

Berry Crumble, Fruits Platter, Tiramisu, Fruit Mousse, Crème Brûlée, Ice Creams, Sorbets, Chocolate Mousse, Profiteroles, Passionfruit-Panna Cotta, Chocolate Cake

CHF 99 p.p.

Buffet all you can eat/supplement:	CHF 25.00 per person
Parma ham & Berkel machine:	CHF 10.00 per 100g Parma ham CHF 150.00 mandatory rental fee
Cheese Board	Price on request

Buffets

to combine

Salad buffet as starter (20 people or more) CHF 23.00

Home-grown Vegetable and Green Salads
with Onions, Croutons, Chopped Egg,
Sunflower and Pumpkin Seeds, Fried Bacon Cubes, Focaccia
House Dressing with Garlic, French Dressing , Italian Salad Dressing

Antipasti buffet as Starter (20 people or more) CHF 31.00

Artichoke Hearts, Grilled Aubergine, Courgettes and Peppers,
Tomatoes with Mozzarella, Dried Tomatoes, Olives and Parmesan,
Focaccia, Greek Salad, Shrimp Cocktail,
Home-grown Vegetable and Green Salads
with Onions, Croutons, Chopped Egg,
Sunflower and Pumpkin Seeds, Fried Bacon Cubes,
House Dressing with Garlic, French Dressing , Italian Salad Dressing

Parmaschinken & Berkel machine: CHF 10.00 per 100g Parma ham
CHF 150.00 mandatory rental fee

Dessert buffet (20 people or more) CHF 31.00

Berry Crumble, Fruits Platter, Tiramisu, Fruit Mousse, Crème Brûlée,
Ice Creams, Sorbets, Chocolate Mousse, Profiteroles, Passionfruit-Panna Cotta,
Chocolate Cake

Cheese Board Price on request

Winter Magic

Our party menus, available from November to February for 10 people or more

In Winter, we offer you our very special complete Winter Magic package. Surprise your colleagues or friends with a fabulous evening up at 871 metres above sea level on the Uetliberg. Surrounded by twinkling lights and pine trees, you can enjoy a cosy drink round the bonfire and one of our Winter Magic menus.

«Val Fex» UTO KULM Meat Fondue

- Uetliberg Salad Bowl
- Cook some kinds of tender Meat (300g) yourself in a tasty Beef Consommé with Vegetables and Mushrooms, accompanied by delicious Sauces, Buttered Rice and Potato Chips
- Dessert-Trilogy

CHF 159 p.p. incl. ZVV-Ticket
CHF 179 p.p. à discretion incl. ZVV-Ticket

«Zermatt» BBQ and Raclette Party

- Uetliberg Salad Bowl
- You grill or fry your food at your own table: a selection of tender cuts of Meat (200g) and Raclette Cheese (200 g), accompanied by delicious Sauces and Boiled Potatoes
- Dessert-Trilogy

CHF 149 p.P. incl. ZVV-Ticket
CHF 169 p.P. à discretion incl. ZVV-Ticket

«Albula» Cheese-Fondue

- Uetliberg Salad Bowl
- Cheese Fondue (300 g) served with crusty Bread
- Dessert-Trilogy

CHF 135 p.P. incl. ZVV-Ticket
CHF 149 p.P. à discretion incl. ZVV-Ticket

The Winter Magic Package includes:

- ZVV-Ticket (local public transport)
- Aperitif at the bonfire: Mulled Wine and two kind of Campfire Twist Bread
If it rains: Sparkling Wine, Orange Juice, Flaky Pastry Bread Sticks
- Val Fex, Zermatt oder Albula menu
- Pinot Grigio UTO KULM (IT)
Equus (ES) (total 500ml p.p.)
1 Beer, Mineral Water, Soft Drinks, Coffee / Tea à discrétion
- Winte table decoration

Declaration

Beef	Switzerland / USA / Ireland / Australia
Veal	Switzerland
Pork	Switzerland / Spain
Chicken	Switzerland / Hungary / Poland
Venison	Austria
Monk fish	Great Britain
Salmon	Scotland / Norway
Tuna	Sri Lanka / Philippines
Shrimps	Vietnam

Beverage packages

Even with our drinks we want to make it easy for you. Find below seven proposals for beverage packages in different price ranges and with different regional references. The recommendations include 500ml of wine per person, 1 beer, mineral, soft drinks, coffee and tea à discretion.

The beverage packages can be freely selected for each menu or buffet.

UTO KULM CHF 47.00

Le due Giare, Chardonnay

Le due Giare, Merlot

Italien CHF 57.00

Castello di Gabbiano, Pinot Grigio

Vino Nobile di Montepulciano

Spanien CHF 62.00

Basa, Sauvignon Blanc, Verdejo

Elias Mora, Tinta de Toro

Frankreich CHF 71.00

Chablis 1er Cru, Chardonnay

Chateau Ramafort, Cabernet Sauvignon, Merlot

Schweiz 1 CHF 54.00

Fendant de Sion, Chasselas

Maienfelder, von Salis, Pinot Noir

Schweiz 2 CHF 60.00

Terre Alte Bianco, Gialdi SA, Merlot

Roncaia, Luigi Zanini, Merlot

Schweiz 3 CHF 69.00

Malanser Pinot Blanc

Cornalin, Frédéric Varone

Upgrades for special requests

Technical equipment and extras

If you require additional equipment for your event, or have any other requests, we will be happy to try to help. Where our equipment is used, we charge a small sum to cover costs..

Technical equipmet

- Stereo system with CD, iPod and laptop connection
- Beamer incl. sreen
- Technican (per hour)
- Sound system
- TV connection for DVD
- Stage (max. 20 metres)
- Speakers lectern
- Microphone / headset
- Upright piano / Grand piano

Prices on request

ZVV train ticket (public transport in Zurich)

- The ticket is valid anywhere on Zurich's local public transport network for your journey to and from the Uetliberg.
- On request, the train ticket can be included in the menu price.

Prices on request

Flowers

We will be pleased to create your special idea. Just let us know what you would like, or contact our florist directly.

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

Prices on request

General Terms and Conditions of Business

1 Reservations

The reservation agreement and any amendments to it affecting the services provided by the UTO KULM Hotel are binding once they have been confirmed by the hotel and acknowledged in writing by the customer.

2 Number of participants

The number of participants is stated in the reservation agreement. Any variation of more than 20 % must be reported in writing at least 30 days before the date of the event. If changes are communicated later than 30 days in advance, the terms of Section 3.1. apply:

Note: The final number of participants must be reported in writing at least 48 hours before the event. Charges are based on this number of participants. For guests who do not arrive on the day of the event, the full amount will be charged minus a deduction of 5%.

3 Cancellation of reservation

- 3.1 If events for which confirmed reservations have been made are cancelled less than 60 days before the date of the event, the following cancellation charges apply:

Cancellation period / No. of day before the event	UTO KULM Hotel cancellation fee
60 to 31 days before the event	25 % of the cost or min. CHF 20 p. p.
30 days to 11 days before the event	50 % of the cost or min. CHF 35 p. p.
10 days to 1 day before the event	75 % of the cost or min. CHF 50 p. p.
Cancellation on the day of the event	100 % of the cost or min. CHF 80 p. p.

- 3.2 In the case of bookings for 40 people or more (private) or 100 people or more (corporate), the UTO KULM Hotel will request an appropriate deposit. If a definitely confirmed event was cancelled, the following terms apply.

Time of cancellation	UTO KULM Hotel cancellation fee
Up to 2 month before the event	The deposit is refunded in full
2 month or less before the event	The deposit is not refunded

- 3.3 Cancellation of individual hotel rooms (up to 10 % of the hotel rooms booked) is free of charge up to 48 hours before the event. If rooms are cancelled later than this, or if a guest fails to arrive, the customer will be charged the price of one night's accommodation. Cancellation at short notice (2–29 days before the event) of more than 10 % of the hotel rooms will result in a charge of CHF 100 per room.
- 3.4 Extra rooms can be cancelled free of charge up to 30 days before the date of the event. In case of later cancellation, costs will be invoiced in full.

- 3.5 If the UTO KULM Hotel has good reason to believe that the event will put at risk the smooth operation of its business, or the security or reputation of the company, it is entitled to cancel the reservation agreement at any time without compensation.

4 Liability

The UTO KULM Hotel accepts liability only in the event of contractual or non-contractual losses caused by intentional or gross negligence. The burden of proof rests with the guest, and all other liability (slight or ordinary negligence; causal liability) is excluded.

5 Other conditions

- 5.1 The customer must purchase all catering services from the UTO KULM Hotel.
- 5.2 The hotel reserves the right to make room changes, provided this is acceptable to the event organiser and in the interests of the hotel.
- 5.3 Any advertisements in the media (including newspapers, radio, television, Internet) stating that an event is taking place at the UTO KULM require written permission in advance from the UTO KULM Hotel.
- 5.4 Any extensions to events beyond midnight are only possible with prior agreement. This is subject to any necessary licences.
- 5.5 Customers are liable for all damage or losses caused by them or their guests, without the UTO KULM Hotel having to prove that the guest was at fault. The UTO KULM Hotel accepts no liability for any items, clothing or materials brought in by the guest, event organiser, speakers or third parties.
- 5.6 Event organisers can dispose of materials at the hotel after holding an event there. The hotel reserves the right to levy a disposal charge if there is a large volume of waste.
- 5.7 In the case of events (with or without accommodation), the event organiser is responsible for arranging all necessary insurance policies (especially for items brought on to the premises). The UTO KULM Hotel is entitled to request evidence of these insurance policies.
- 5.8 Terms of payment: The UTO KULM Hotel is entitled to request a deposit amounting to part or all of the total value of the reservation, especially in the case of large events or where the customer is not the same person as the event organiser. Unless otherwise agreed, the UTO KULM Hotel will invoice the customer after the event. Invoices are payable within 15 days of the date of invoice.
- 5.9 Applicable law/place of jurisdiction: Swiss law is exclusively applicable. Place of jurisdiction: Zurich.
- 5.10 Any amendments to these Terms and Conditions of Business must be made in writing.

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 Uetlibergterminus, 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 22, 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 22. The SZU (Uetliberg-railway) S10, platform 22, 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 Albisgütli 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 way to the railway station Uitikon-Waldegg.

Footpath ten minutes / asphalt road

From the car park go right and walk along the street until you reach the crossing MIGROS / COOP. 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