



BERGSTUBE

Est. 2025



BANQUET BROCHURE

Your Banquet Event in the Beautiful Bergstube

Welcome to the Bergstube. It only just opened on October 1, 2025, but it feels as if it has always been here. We have created this place with a lot of love and dedication to give it a soul right from the start. We want our guests to feel at home in the Bergstube – and to experience a motivated culture of hospitality that leaves a lasting, positive impression. The Bergstube is not an off-the-peg Chalet, nor is it just another temporary pop-up mountain hut, but a location with authentic character. Just like the people who work there.

When you organize a banquet here, you bring your guests to a place that has genuine nostalgia. A place where your guests feel comfortable and want to linger because its charm and tranquility make it feel like home.

We will do everything we can to make your stay with us a wonderful experience that will remain a positive memory for a long time to come.

That is our promise. And that is our claim. Welcome to the Bergstube – a place that feels like home.

Fabian Fry, Dirk Luttmann, & the Bergstube Team



Important Information About Your Event

It is important to us that all dishes meet our quality standards. We also want to be able to serve all guests their meals at the same time. Therefore, please note the following rule:

- **Up to 14 people** are welcome to choose from the menu.
- **For groups of 15 or more**, we ask that you select a single menu for the entire party.

ALLERGIES, INTOLERANCES, & INCOMPATIBILITIES

Of course, our chef will take this into consideration and put together a suitable menu if individual guests would like to eat something different due to allergies, intolerances, or dietary restrictions. Please inform our banquet team in advance.

SPACE REQUIREMENTS

Our rooms, each with their own charm and distinctive atmosphere, are suitable for both small groups and large parties.

- Total capacity of the Bergstube restaurant (inside): 150
- Gaststube: 30
- Chaletstube: 40
- Sonnenstube: 40
- Gaststübli: 40
- Terrace: upon request

TECHNICAL AIDS

A mobile screen (65 inches) is available for your presentation. The flat rate is CHF 100. The screen has an HDMI connection and USB ports.

EXTENSION (10:00 p.m.–2:00 a.m.)

If you would like to stay a little longer, you have the option of extending your event. We will give you the first hour from 10 p.m. to 11 p.m. free of charge. Please note that from 11 p.m. onwards, any commenced hour will be charged.

- 15 to 60 people CHF 240/hr.
- 61 to 99 people CHF 360/hr.
- over 100 people CHF 600/hr.

EXTRA TRAIN

If you or your guests will be traveling home after midnight, you can book extra trains on the Uetliberg train at a reasonable price (the exact price depends on the departure time). Please speak to our banquet team for more information.

HOTEL ROOM

Comfortable accommodation is available at the Hotel UTO KULM, which is a six-minute walk away. Perfect if your guests want to stay overnight on the Uetliberg after a festive evening. Special rates are available for group bookings on request and subject to availability. Our banquet team will be happy to help you.

Apéro Packages

Welcome your guests with a cozy aperitif (outdoors in fine weather, with a cozy fire if desired) and enjoy the view of the Reppisch Valley. Packages are only available in combination with the booking of a banquet meal.

BERGSTUBE APÉRO

- White wine, Prosecco, beer
- Mineral water
- Bergstube Platter
with farmhouse ham, traditional dried meat from Graubünden from the Lozza butcher's shop in Disentis, Bündner mountain cheese from the Fry family farm in Sumvitg, and Salsiz with bread, butter, and garnish
- Vegetable sticks with dip

29.50 per person

(Duration: 45 minutes)

CLASSIC

- White wine & Beer
- Mineral water
- Cheese tartlets (2 per person)
- Ham croissants (2 per person)
- Tarte flambée with bacon and onions
- Tarte flambée with vegetables (vegan)

27.50 per person

(Duration: 45 minutes)

CAMPFIRE APÉRO (WEATHER-DEPENDENT)

- Mulled wine or alcohol-free punch, white wine & beer
- Mineral water
- Tarte flambée with bacon and onions
- Tarte flambée with vegetables (vegan)

19.50 per person

(Duration: 45 minutes)

Bergstube Tavolata

Can't decide and want to try a little bit of everything?
Then go for our Bergstube Tavolata: the dishes are placed on large plates in the middle of the table so that everyone can try everything.

STARTERS

Fresh Salad Bowl

Hearty soup from the pot, depending on the season

Bergstube Platter

with farmhouse ham, traditional dried meat from Graubünden from the Lozza butcher's shop in Disentis, Bündner mountain cheese from the Fry family farm in Sumvitg, and Salsiz with bread, butter, and garnish



MAIN COURSE

Zürich style sliced veal with hash browns

Cheese pasta with fried onions and applesauce (vegetarian)

Small roast chicken with french fries

Market vegetables



DESSERTS

A cross-section from our dessert menu – something for everyone.

79.00 per person

Fondue Party



CAMPFIRE APÉRO (19.50)

Mulled wine or alcohol-free punch, white wine & beer
Mineral water
Tarte flambée with bacon and onions
Tarte flambée with vegetables (vegan)



LEAF SALAD (13.50)

With mountain herb dressing



HOUSE FONDUE À DISCRÉTION (46.00)

made from different types of cheese, including Bündner mountain cheese from the Fry family farm in Sumvitg, served with house bread, boiled potatoes, pearl onions, gherkins, and corn.

→ **Vegan Fondue upon request (46.00)**

ODER

FIREPOT (69.00)

Hearty meat broth with beef, veal, and chicken (250 g), various sauces, vegetables and french fries



DESSERT TAVOLATA (15.00)

Mini portions to sample and share: chocolate mousse, caramel pudding, wild berry panna cotta, homemade ice cream with fresh fruit, vermicelli with meringue, mango and lemon sorbet (vegan)



DRINKS PACKAGE (48.50)

White and Red wine served à discrétion
Mineral water, Coffee and Tea
Beer

TOTAL PRICE PER PERSON:

Cheese Fondue 142.50

Vegan Fondue 142.50

Firepot (Meat Fondue) 165.50

Menüvorschläge

MENU 1

Leaf Salad and Mountain Herb Dressing

Homemade meat patties in a cream sauce
with mashed potatoes and vegetables

Apfelstrudel with Vanille Ice Cream

49.50

MENU 2 (VEGAN)

Leaf Salad and Mountain Herb Dressing

Bramata Polenta with a Porcini Mushroom
and Herb Ragout

Fresh Fruit Salad with Lemon Sorbet

49.50

MENU 3

Lamb's Lettuce Mimosa

Zürich-style Veal slices with Hash Browns

Caramel Pudding with a Dollop of Cream

64.50

MENU 4

Champignon Cream Soup

Veal or Pork Cordon-Bleu with French Fries
and Vegetables

Emmentaler Meringue with Vanille
Ice Cream and Wild Berries

mit Kalbfleisch 69.50
mit Schweinefleisch 54.50

MENU 5

Norwegian Salmon with Toast and Butter

Beef Broth with Diced Vegetables

Roast Veal Shoulder with Rosmarin Jus,
Swiss Dumplings und Vegetables

House-made Wild Berry Panna-Cotta

79.50



Prices in CHF including VAT.