

RESTAURANT  
**COMMIHALLE**

**Banquet documentation  
from 20 people**

# BENVENUTI

## contacts

Joao Lima, managing director and host  
Hajnalka Pàva, deputy, event manager  
Armando Quaranta, operations assistant  
Pasquale Battagliese, executive chef

## address

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www.commihalle.ch  
@commihalle\_zuerich



## opening hours

Monday Sunday from 11.30 to 23.00h

Vacations will be published on the website.  
Possible extensions of the opening hours  
are possible after consultation with the  
management.

## arrival

<b>Tram</b>	Zurich, Central
<b>Bus</b>	Zurich, Central
<b>Train</b>	Zurich Main Station
<b>Parking spaces</b>	various in the quarter
<b>Parking garages</b>	Central, Sihlquai, Urania

## portrait

mangia bene. ridi spesso. ama molto.

At Commihalle, we love and live the Italian cuisine according to this motto. Eating together is a tradition which we celebrate in style.

Whether it's a Christmas party, summer party, birthday, anniversary or simply a cozy get-together: Contact us and we will be happy to discuss your individual wishes with you.

We are particularly proud of our event hall at the back of the restaurant, which has already welcomed many dancers, DJs, comedians and more. Our house specialties are popular among our guests: The spaghetтата and the tavolata in tavola! Of course we also enchant you with lovingly prepared menus.

# CAPACITÀ E NOLEGGIO

## normal seating

Capriccio	27 seats
Bistro	62 seats
Eventhall	101 seats
Gallery	50 seats
<b>Total</b>	<b>240 seats</b>

## seminar seating

Eventhall	65 seats
Gallery	20 seats
<b>Total</b>	<b>85 seats</b>

## cinema seating

Eventhall	80 seats
Gallery	20 seats
<b>Total</b>	<b>100 seats</b>

## terrace

Small boulevard	8 seats
Terrace	36 seats
<b>Total</b>	<b>44 seats</b>

## bar

Bar bistro	10 seats
Bar eventhall	15 seats

## exclusive events

Exclusive events are possible up to 250 seats and up to 500 standing places. We will be happy to advise you in a personal meeting.

## material rent

<b>rent</b>	<b>CHF</b>
Projector and screen	95
Flipchart	25
Piano (grand piano tuned)	180
Microphone	included
Music system	included
Laptop	external rent

## eventhall rent

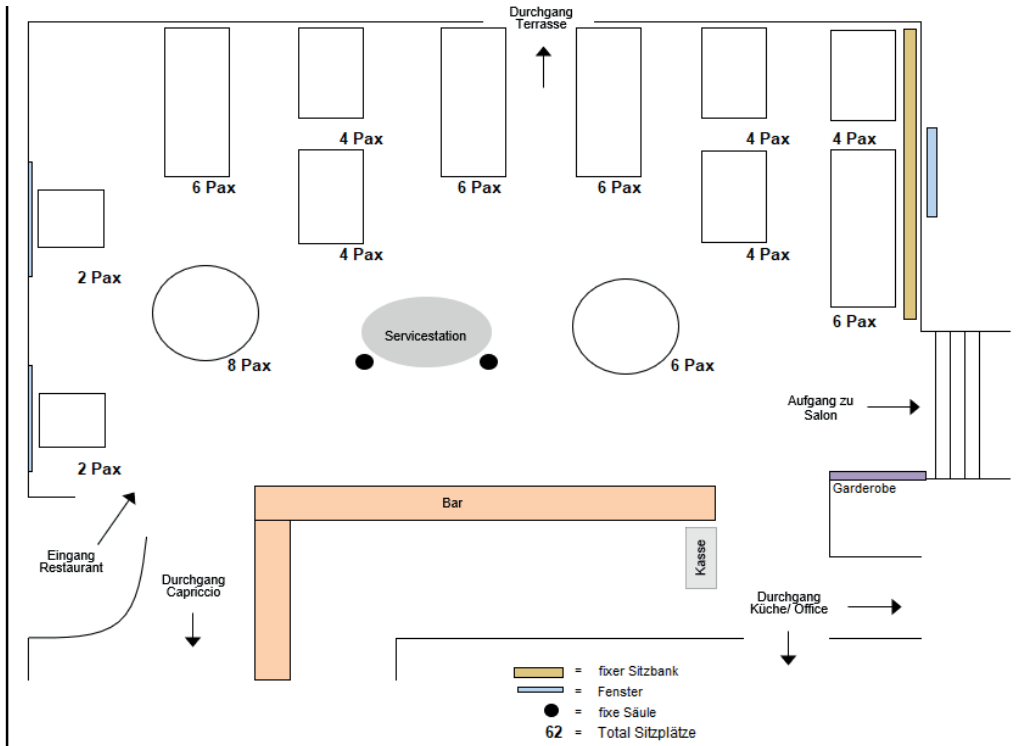
<b>eventhall half day</b>	<b>CHF</b>
8-11h or 14.30-17h	400

<b>eventhall full day</b>	<b>CHF</b>
8-17h (sales guarantee*)	4,000
17-00h (sales guarantee*)	10,000
17-04h (sales guarantee*)	14,000

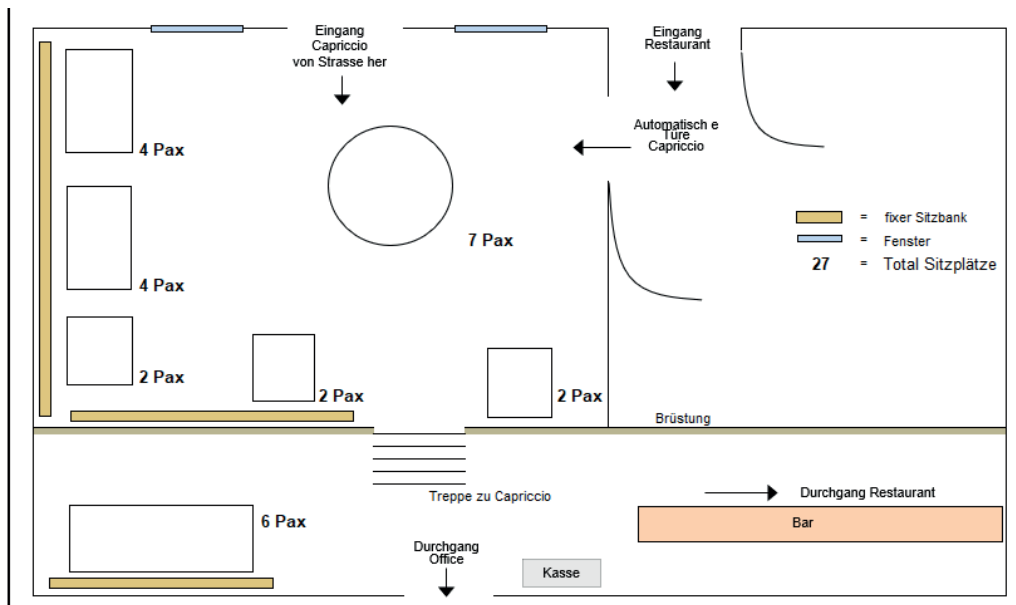
\*If the sales guarantee is not reached, the remaining amount will be charged.

# LOCALITÀ

## bistro (first floor)

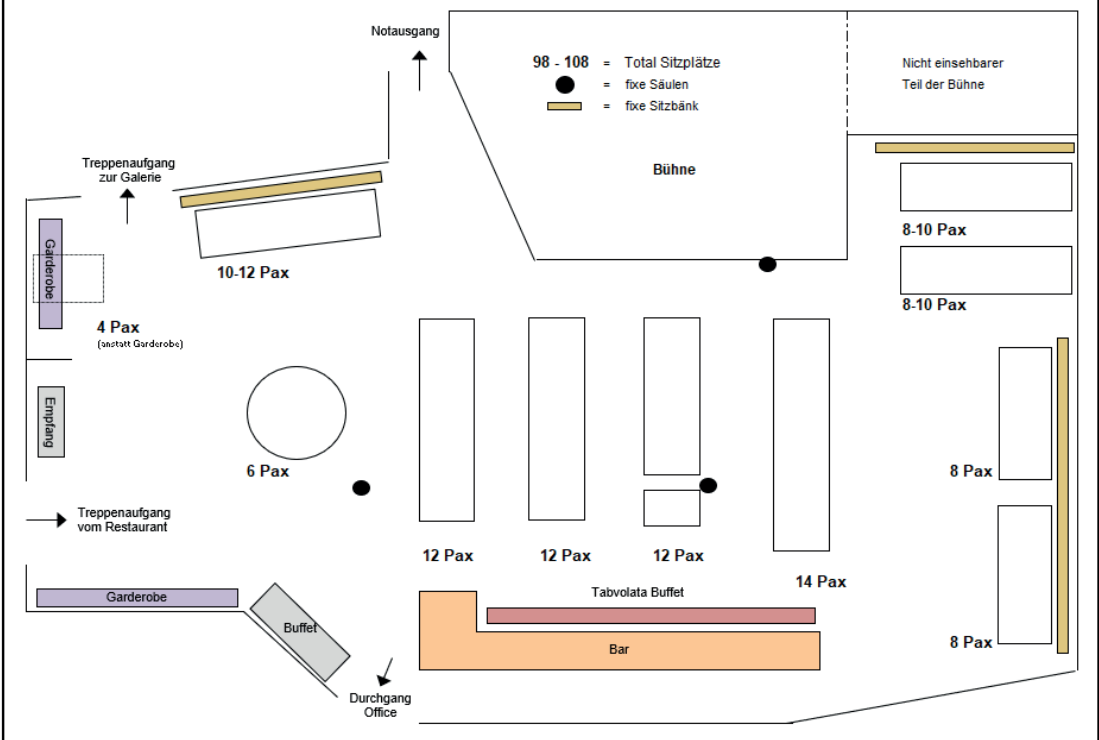


## capriccio (first floor)

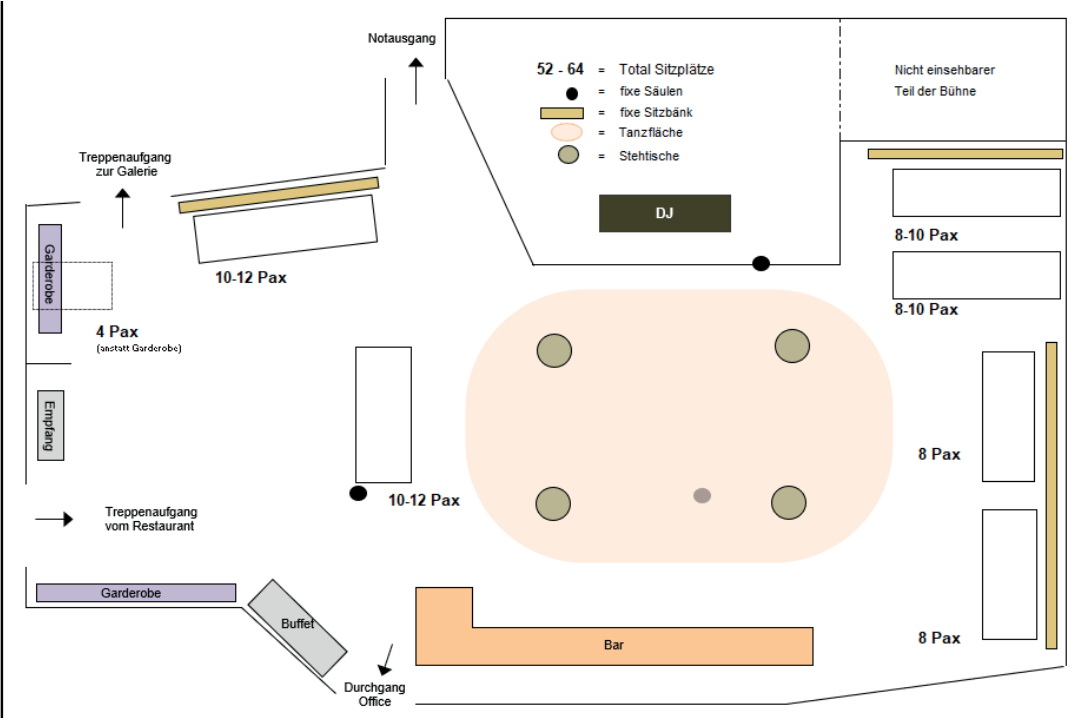


# LOCALITÀ

## eventhall (first floor)

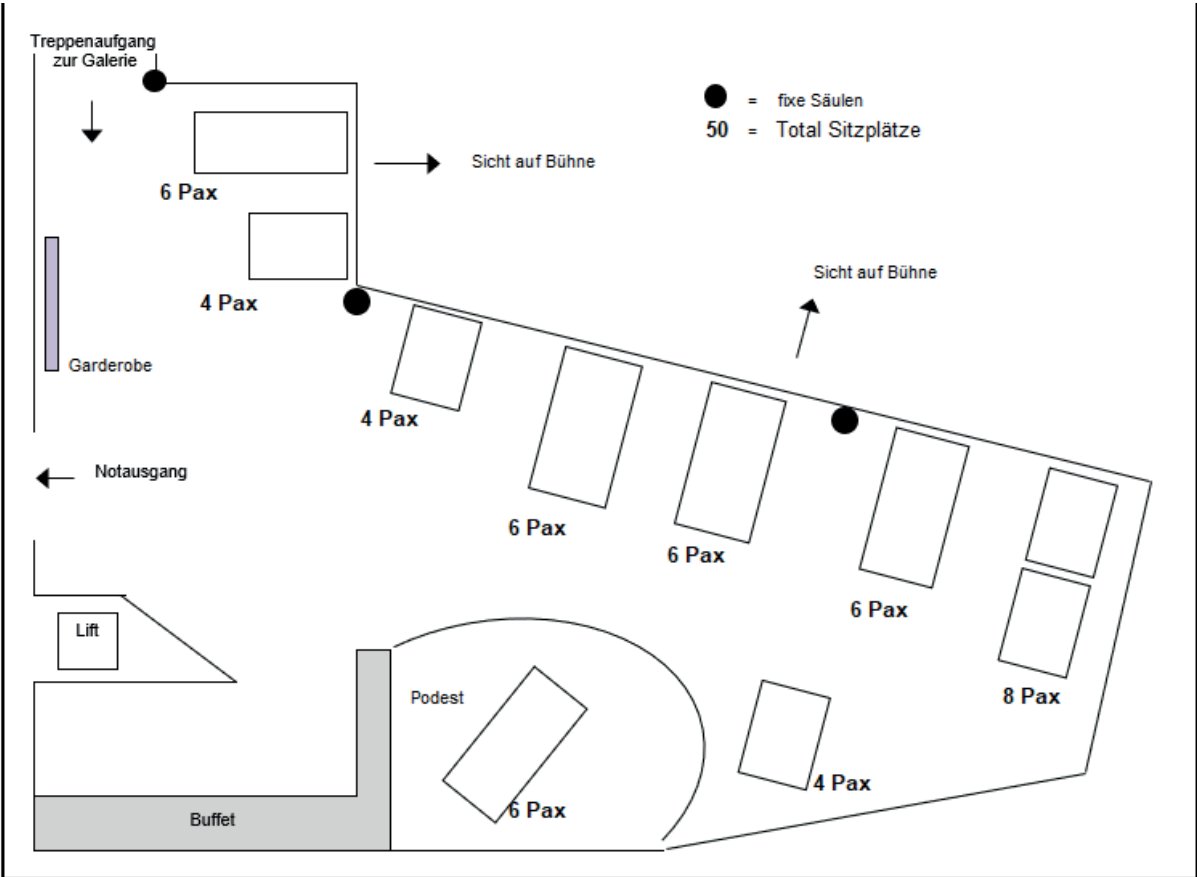


## eventhall with dance floor (first floor)



# LOCALITÀ.

## gallery eventhall (second floor)



# IL CIBO ITALIANO

## order process

Il menu delle pagine seguenti si riferisce a banchetti per 20 o più persone. Ti chiediamo di rispettare le seguenti quantità per il tuo gruppo:

1. **Aperitivo:** Saremo lieti di consigliarti sulla quantità e sulla composizione.
2. **Selezionare 1-2 antipasti e definire il rispettivo numero per piatto.**
3. **Selezionare 1 piatto principale con alternativa vegetariana e specificare la quantità per piatto.**
4. **Selezionare 1-2 dessert e definire la quantità per piatto.**
5. **Bevande:** Saremo lieti di consigliarti su aperitivi, vini e altre bevande.

Ti preghiamo di comunicarci i piatti, le bevande e le quantità scelte con almeno 2 settimane di anticipo. Grazie mille.

The menu on the following pages applies to banquets for 20 or more people. We ask you to keep to the following order quantities for your group:

1. **Appetizers:** We will be happy to advise you on the quantity and composition.
2. **Select 1-2 starters and define the respective number per dish.**
3. **Select 1 main course with veggie alternative and define the respective quantity per dish.**
4. **Select 1-2 desserts and define the respective number per dish.**
5. **Drinks:** We will be happy to advise you on aperitifs, wines and other drinks.

Please let us know the chosen dishes, drinks and quantities at least 2 weeks in advance. Thank you very much.

# APERITIVO E ANTIPASTI, INSALATE E ZUPPE

## aperitivo

During sunny weather we will be happy to welcome you on our garden terrace. You can find the aperitif drinks in our menu card.

### Homemade focaccia focaccia | 42 (1 focaccia for approx. 20 people)

Salmon mousse, ham mousse, raw ham with rocket and parmesan, grilled vegetables with basil

Olive selection	p.p.   4
Parmigiano reggiano	p.p.   6
Tomato mozzarella sticks	p.p.   4
Pastry sticks with raw ham	p.p.   5
Fruit sticks	p.p.   5

## antipasti

**Carpaccio di manzo** 19.5  
Beef carpaccio with arugula and parmesan

**Tartare di manzo** 19.5  
Beef tartare

**Prosciutto san daniele** 18.5  
Rohschinken San Daniele

**Calamari fritti con insalata** 18  
Fried calamari with salad

**Gamberoni all'aglio** 18.5  
Shrimps with garlic and olive oil

**Verdure grigliate (v+)** 15.5  
Grilled vegetables

## salads

**Insalata valeriana con uovo (v)** 14.5  
Lamb's lettuce with egg

**Insalata mista da giardino (v+)** 12.5  
Mixed garden salad

**Rucola con parmigiano reggiano (v)** 12.5  
Arugula with parmesan

**Insalata avocado e mango (v+)** 18.5  
Avocado mango salad, chili, coriander

## soups

**Zuppa di pomodoro con gin (v)** 12  
Tomato soup with gin

**Minestrone (v+)** 11  
Homemade vegetable soup

(v) vegetarian | (v+) vegan

Salmon: SCT | smoked salmon: NOR | octopus: ESP | seafood: VN | seabass: GRC | sole: NLD | chicken, veal, beef: CH | beef entrecôte & fillet: IRL | cold cuts: ITA | Bread and baked goods: CH | We are happy to provide you with information regarding allergens and intolerances.



# SOLTANTO DA NOI

## tavolata in tavola (option 1)

Served on the table, from 3 people (order until 9pm)

p.P 55

### Antipasti (starters)

Gardensalat, country ham, tomato-mozzarella, shrimps, avocado-mango, calamari fritti, grilled vegetables

### Secondo (main course)

- Beef entrecôte finely sliced on arugula with parmesan and cherry tomatoes, fried potatoes
- Hand folded cappelletti stuffed with ricotta and spinach, served with tomato cream sauce (v)

### Dolci (dessert)

Panna cotta, tiramisù, chocolate mousse

## tavolata in tavola (option 2)

Served on the table, from 3 people (order until 9pm)

p.P 85

### Antipasti (starters)

Gardensalat, country ham, tomato with buffalo mozzarella, shrimps, avocado-mango, calamari fritti, grilled vegetables, smoked salmon

### Primo (first course)

Hand folded, with delicate veal stuffing on sage butter and parmesan cheese

### Secondo (second course)

Veal filet medallions, lemon sauce, vegetables (vegetarian/vegan alternative on request)

### Dolci (dessert)

Panna Cotta, Tiramisù, Schokoladenmousse, caramel flan, lemon sorbet

## spaghattata

Served on the table, from 3 people

p.P 32

### Spaghetti all you can eat

Pesto, bacon cream sauce, bolognese, tomato sauce, inferno (slightly spicy)

### Con insalata

with salad

p.P 38

### Con insalata e dolci

with salad and dessert (panna cotta, tiramisù, chocolate mousse)

p.P 48

# PIATTI DI TERRA E DI MARE

## pasta fatta in casa

<b>Taglierini al salmone e panna</b>	<b>29.5</b>
with smoked salmon, zucchini and cream	
<b>Cappelletti burro e salvia</b>	<b>32</b>
hand-folded, with delicate veal stuffing served with sage butter and parmesan cheese	
<b>Cappelletti verdi (v)</b>	<b>32</b>
hand folded, stuffed with ricotta and spinach on a tomato cream sauce	
<b>Cannelloni (v)</b>	<b>29.5</b>
cannelloni stuffed with ricotta and spinach	

## pesce

<b>Filetto di sogliola alla meunière</b>	<b>45</b>
Fillet of sole, meunière style	
<b>Filetto di branzino mediterraneo</b>	<b>42</b>
Mediterranean sea bass fillet	
<b>Gamberi giganti all'aglio e olio</b>	<b>36</b>
Giant shrimps, aglio e olio	
<b>Polpo grigliato</b>	<b>39</b>
Grilled octopus	

## piatti vegetariani

<b>Giro in giardino (v)</b>	<b>29.5</b>
Grilled vegetables, buffalo mozzarella, avocado	
without buffalo mozzarella (v+)	24.5
<b>Risotto con spinaci e funghi porcini (v)</b>	<b>28.5</b>
with mushrooms and fresh spinach	
<b>Parmigiana di melanzane (v)</b>	<b>26</b>
Eggplant casserole	
<b>Piccata di melanzane, spaghetti al pomodoro (v)</b>	<b>24.5</b>
Eggplant piccata, spaghetti, tomato sauce	

## carne

<b>Costoletta alla milanese</b>	<b>54</b>
Veal cutlet milanese style, spicy breaded and fried until golden brown	
<b>Filetto di vitello al limone</b>	<b>45</b>
veal filet medallions with lemon sauce	
<b>Ossobuco di vitello</b>	<b>39</b>
Veal shanks	
<b>Piccata di vitello</b>	<b>39.5</b>
Veal piccata	
<b>Saltimbocca di vitello alla marsala</b>	<b>39.5</b>
Veal saltimbocca alla marsala	
<b>Tagliata di manzo</b>	<b>46</b>
Irish beef entrecôte finely sliced, roast potatoes, rocket, parmesan, avocado, chili	
<b>Filetto di manzo ,café de paris'</b>	<b>49.5</b>
Irish beef fillet, café de paris	
<b>Filetto di manzo con funghi porcini</b>	<b>52</b>
Irish beef fillet with porcini mushrooms	
<b>Filetto di manzo con pepe verde</b>	<b>49.5</b>
Irish beef fillet with green pepper	

## side dishes (inclusive)

<b>taglierini</b> pasta	
<b>risotto allo zafferano</b> saffron risotto	
<b>risotto al prosecco</b> prosecco risotto	
<b>patate fritte</b> Zurich fries	
<b>patate al forno</b> roasted potatoes	
<b>spinaci in foglia</b> leaf spinach	
<b>verdure grigliate</b> grilled vegetables	
<b>carote</b> carrots	
<b>verdure miste</b> mixed vegetables	

# DOLCI

## dolci

<b>Budino al caramello</b> Caramel flan	<b>11</b>
<b>Tiramisù</b>	<b>13</b>
<b>Panna cotta</b>	<b>12</b>
<b>Mousse al cioccolato</b> Chocolate mousse	<b>13</b>
<b>Cassata siciliana with cream</b>	<b>7</b>
<b>Macedonia con frutta fresca</b> Fresh fruit salad	<b>12.5</b>
<b>Pallina di gelato (1 Kugel)</b> Vanilla, strawberry, chocolate, caramel, coffee, lemon sorbet, stracciatella, fior di latte, pistachio	<b>4.5</b>

## caffè

<b>Caffè</b> (decaffeinated available)	
Espresso, Crème	<b>5</b>
Doppio	<b>6.5</b>
Cappuccino	<b>6.2</b>
Latte macchiato	<b>7</b>
<b>Caffè corretto</b>	
Grappa or Vecchia Romagna	<b>9</b>
Amaretto or Sambuca	<b>9</b>
<b>Limoncello naturale (30%)</b>	<b>4c   8</b>
Bottega Alexander, Veneto, Italia	

Delicious lemon liqueur made from the pulp of sun-ripened Sicilian lemons. A refreshing, digestive after-dinner drink. Served ice cold!

Origin: Campania, Italia

# I VINI

## la nostra selezione

I vini rendono la nostra vita più ricca e accompagnano un buon pasto. Noi manteniamo una piccola ma preziosa selezione di vini, con maggiore attenzione all'Italia. Consultate la nostra carta dei vini, disponibile sul sito web. Vi invitiamo inoltre a consultare la nostra carta dei vini mensile e i vini alla spina. Il nostro personale sarà lieto di rispondere alle vostre domande.

Wines are an enrichment to our lives and complete a good meal. We maintain a small but fine range of selected wines with focus on Italy. Please consult our wine list, which you can find on the website. Also note our monthly selection of wines and our wines by the glass. If you have any questions, please do not hesitate to contact our staff.

# CONDIZIONI GENERALI (AGB)

## validity

The banquet offer is valid for occasions from 10 people. For smaller groups we recommend our daily offer or dishes à la carte.

## number of participants

The definitive number of participants must be communicated in writing by e-mail at least 48 hours before the event and serves as the basis for invoicing.

We will gladly accept an unplanned, higher number of participants within the scope of our capacities. In case of a smaller number of participants, missing guests of more than 5% deviation will be charged. (Example: registered: 100 guests, present: 89 guests, charged: 94 guests)

## evening extensions

We will gladly obtain the necessary permit for an extension of the police hour (midnight). The fee is CHF 120.

## prices

All prices are in CHF and include VAT. Invoices are due within 15 days after receipt.

We reserve the right to charge a deposit of 50% of the agreed services according to the offer for events with more than 50 persons.

Prices are subject to change (e.g. due to short-term changes in the market offer) and will be discussed with the organizer.

## night surcharge for employees

For catering after 00.30 o'clock, a flat rate of CHF 45 will be charged per employee per hour.

## decoration and menus

We will be happy to assist you with decorating and setting up your event.

The menu cards are included in the price and will be provided.

## kids menu

It is best for two children to share a menu or obtain a children's menu. We are happy to create a desired dish for our younger guests.

## allergens and intolerances

We will be happy to give you more information about our dishes.

## bringing your own food and drinks

Bringing food and beverages requires the approval of the management in advance.

For wine brought in, we charge a tap fee of CHF 40 per 75cl bottle.

For cakes brought in, we charge CHF 4.50 per place setting.

# CONDIZIONI GENERALI (AGB)

## liability / insurance

The insurance of items brought along is the responsibility of the organizer.

In external premises (catering), the organizer is liable for damage and contamination to furniture and equipment in and around the premises. The organizer is obliged to take care of the premises and the inventory items. Damage demonstrably caused by us will be taken over.

## fire regulations

The organizer agrees to comply with the fire regulations of the respective premises. All exits, emergency exits and escape routes must be kept clear at all times. Any false fire alarms triggered by the organizer shall be fully borne by him/her. It is forbidden to set off any kind of fireworks indoors and outdoors.

## force majeure

In the event of force majeure (such as fire, strike, riots, official orders e.g. pandemic) or terrorist events, we reserve the right to withdraw from the contract without cost consequences. This also applies if, due to force majeure, only partial operation of the premises is possible and therefore certain events cannot be held.

## jurisdiction

The exclusive place of jurisdiction for disputes arising from this agreement, subject to mandatory statutory or contractual jurisdiction provisions, is 8001 Zurich.

## rescission / cancellation

Cancellation after the contract has been signed will incur the following charges:

### **60 or more days before**

no costs

### **59 - 30 days before**

25% of the agreed services for meals according to the offer.

### **29 - 20 days before**

50% of the agreed services for meals according to the offer.

### **19 - 6 days before**

75% of the agreed services for meals according to the offer.

### **From 5 days before**

100% of the agreed services for meals according to the offer.

For events with aperitifs without food in the sense of a menu, the agreed service is the amount of CHF 60 per person. Accrued or due costs from third parties will be charged at 100%.