

RESTAURANT
COMMIHALLE

**Banquet documentation
from 11 people**

WELCOME

Contact

Hajnalka Páva, General Manager & Host
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www.commihalle.ch
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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

| | |
|------------------------|---------------------------|
| Tram | Zurich, Central |
| Bus | Zurich, Central |
| Train | Zurich Main Station |
| Parking spaces | various in the quarter |
| Parking garages | Central, Sihlquai, Urania |

About us

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.

CAPACITY & RENTAL

Normal seating

| | |
|--------------|------------------|
| Capriccio | 27 seats |
| Bistro | 62 seats |
| Eventhall | 101 seats |
| Gallery | 50 seats |
| Total | 240 seats |

Seminar seating

| | |
|--------------|-----------------|
| Eventhall | 65 seats |
| Gallery | 20 seats |
| Total | 85 seats |

Cinema seating

| | |
|--------------|------------------|
| Eventhall | 80 seats |
| Gallery | 20 seats |
| Total | 100 seats |

Terrace

| | |
|-----------------|-----------------|
| Small boulevard | 8 seats |
| Terrace | 36 seats |
| Total | 44 seats |

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

| | |
|---------------------------|---------------|
| rent | CHF |
| Projector and screen | 95 |
| Flipchart | 25 |
| Piano (grand piano tuned) | 180 |
| Microphone | included |
| Music system | included |
| Laptop | external rent |

Eventhall rent

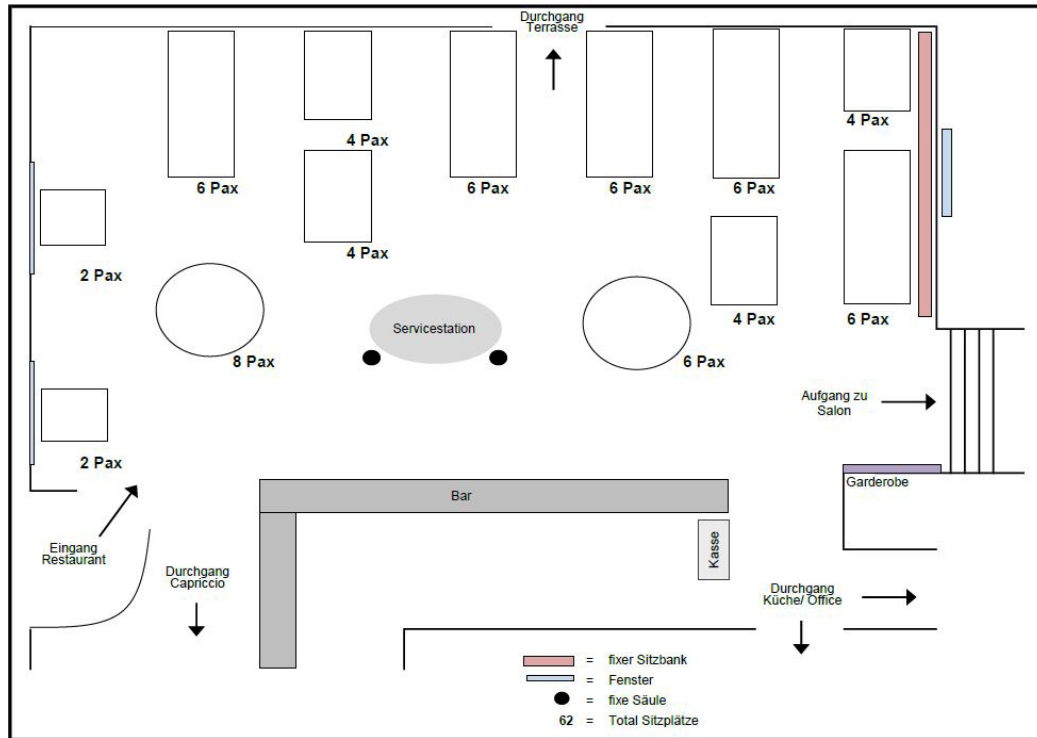
| | |
|---------------------------|------------|
| eventhall half day | CHF |
| 8-11h or 14.30-17h | 400 |

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

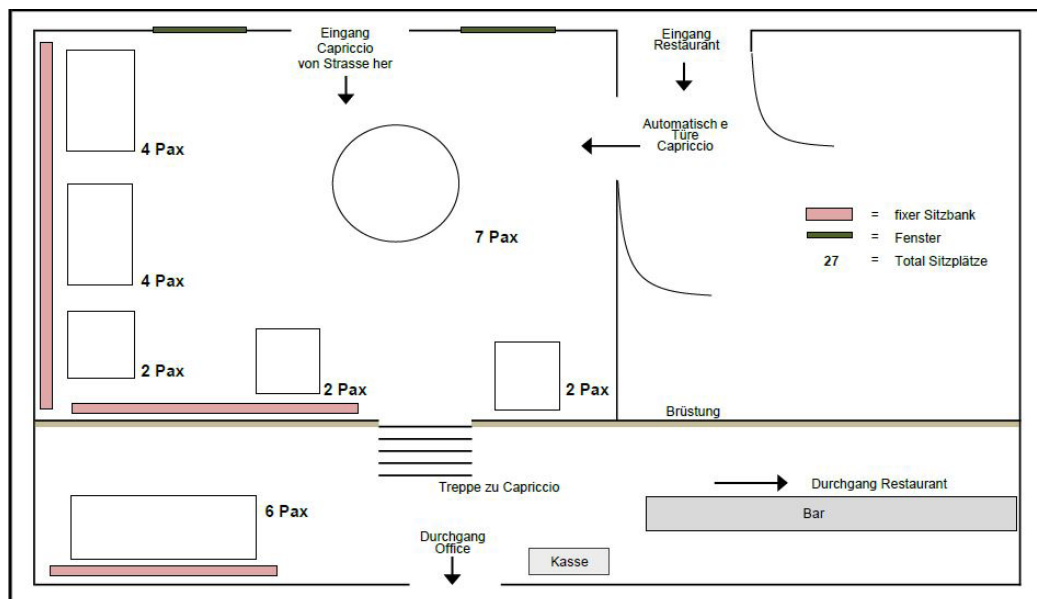
*If the sales guarantee is not reached, the remaining amount will be charged.

VENUE / LOCATIONS

Bistro (first floor)

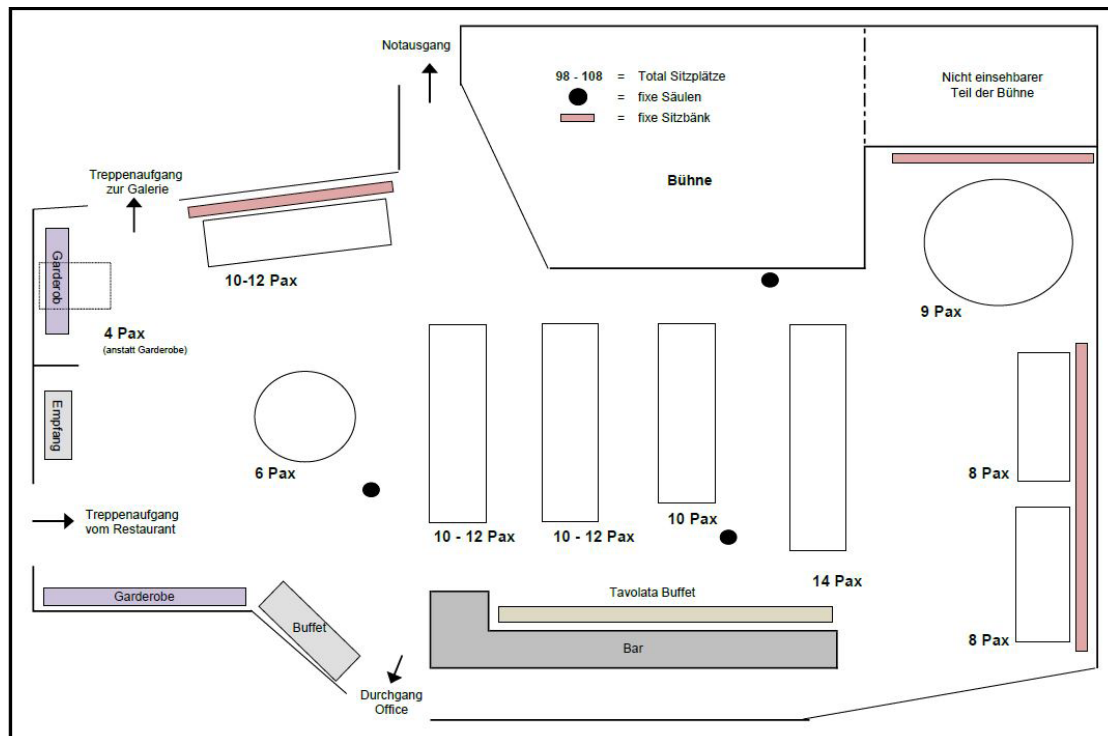


Capriccio (first floor)

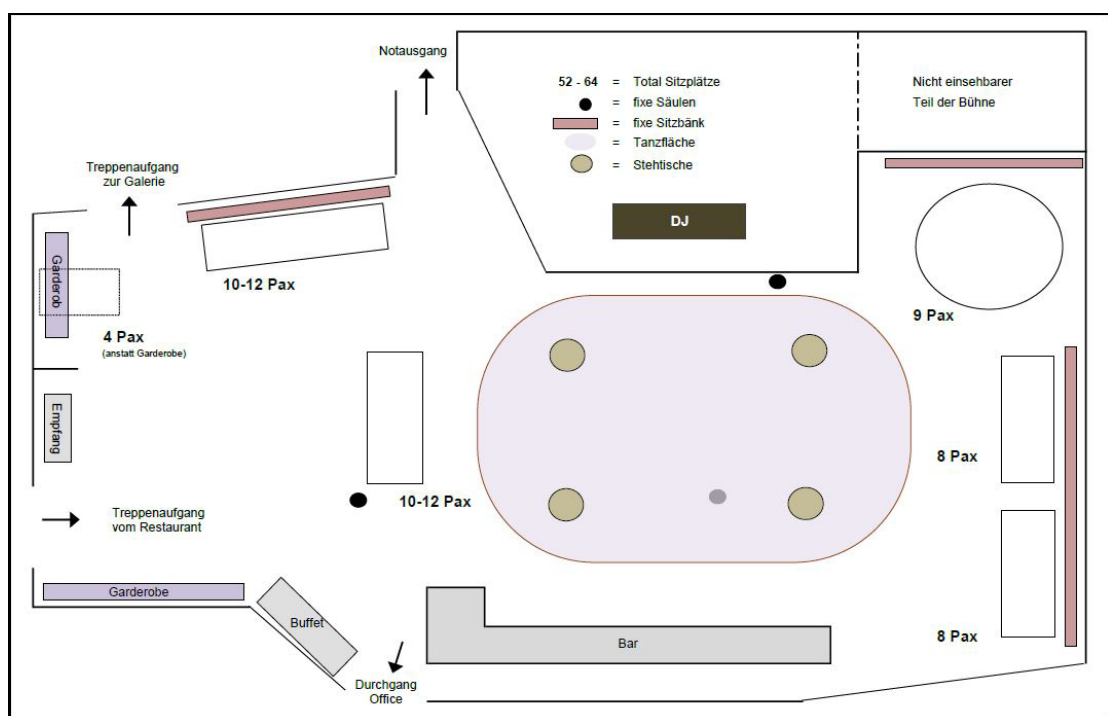


VENUE / LOCATIONS

Eventhall (first floor)

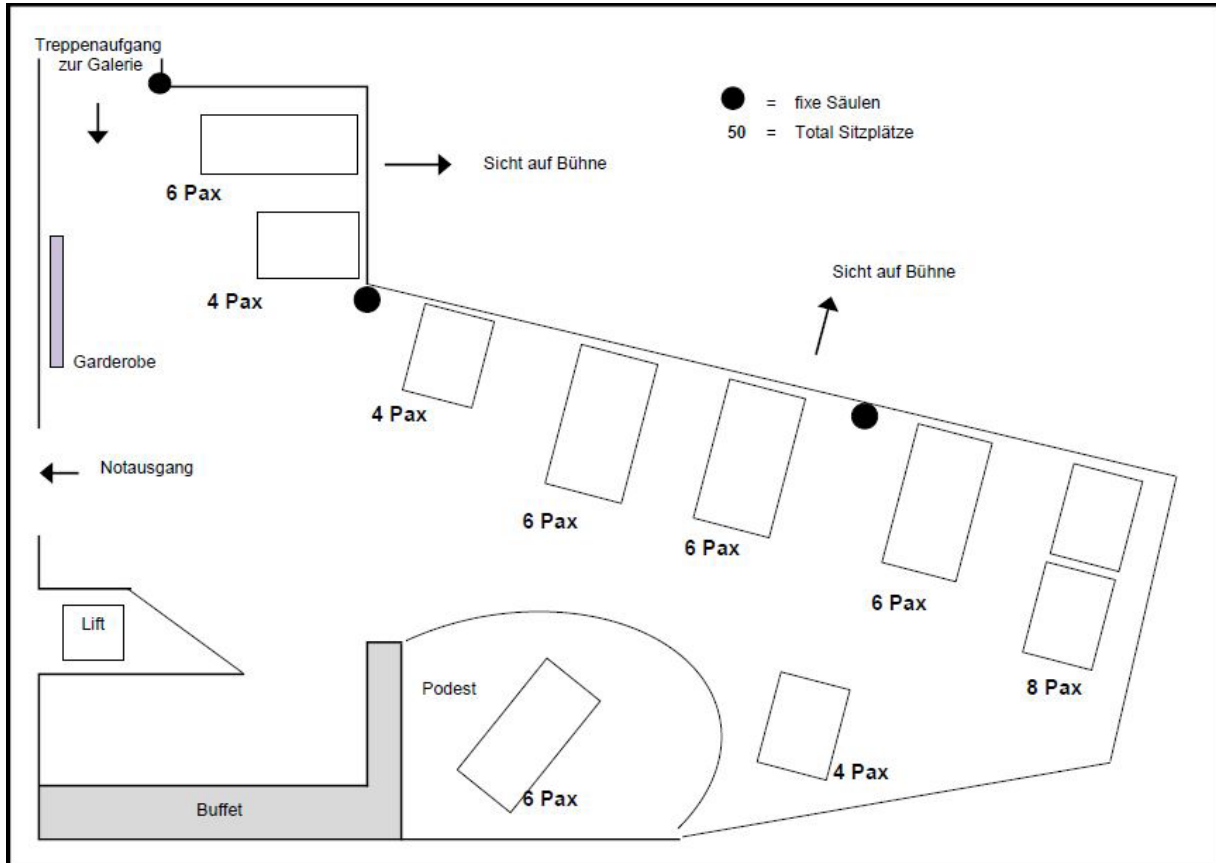


eventhall with dance floor (first floor)



VENUE / LOCATIONS

Gallery eventhall (second floor)



ITALIAN CUISINE

Ordering process

Il menu delle pagine seguenti si riferisce a banchetti per 11 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 11 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.

TO START

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. 10 people)

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

Mixed olive selection per portion | 9
Parmesan cheese per portion | 11
Tomato-mozzarella skewer per skewer | 4
Grissini duo with prosciutto per duo | 5
Fruit skewer per skewer | 5

Starters

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.

OUR SPECIALTIES

Tavolata in tavola (option 1)

For 40+ guests: starter and dessert buffet (main course served)

p.P. 56

Antipasti (starters)

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)

For 40+ guests: starter and dessert buffet (main course served)

p.P. 86

Antipasti (starters)

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 tenderloin schnitzel, lemon sauce, vegetables (vegetarian/vegan alternative on request)

Dolci (dessert)

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

Spaghattata

Served on the table

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

MAIN DISHES

Homemade pasta

| | |
|---|-------------|
| Taglierini al salmone e panna with smoked salmon, zucchini and cream | 29.5 |
| Cappelletti burro e salvia hand-folded, with delicate veal stuffing served with sage butter and parmesan cheese | 34 |
| Cappelletti verdi (v) hand folded, stuffed with ricotta and spinach on a tomato cream sauce | 33 |
| Cannelloni (v) cannelloni stuffed with ricotta and spinach | 30 |

Fish

| | |
|--|-----------|
| Filetto di sogliola alla meunière Fillet of sole, meunière style | 45 |
| Filetto di branzino mediterraneo Mediterranean sea bass fillet | 42 |
| Gamberi giganti all'aglio e olio Giant shrimps, aglio e olio | 36 |
| Polpo grigliato Grilled octopus | 43 |

Vegetarian

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

Meat

| | |
|--|-----------|
| Costoletta alla milanese Veal cutlet milanese style, spicy breaded and fried until golden brown | 54 |
| Filetto di vitello al limone veal filet medallions with lemon sauce | 46 |
| Ossobuco di vitello Veal shanks | 39 |
| Piccata di vitello Veal piccata | 40 |
| Saltimbocca di vitello alla marsala Veal saltimbocca alla marsala | 42 |
| Tagliata di manzo Irish beef entrecôte finely sliced, roast potatoes, rocket, parmesan, avocado, chili | 47 |
| Filetto di manzo ,café de paris' Irish beef fillet, café de paris | 50 |
| Filetto di manzo con funghi porcini Irish beef fillet with porcini mushrooms | 52 |
| Filetto di manzo con pepe verde Irish beef fillet with green pepper | 50 |

Sides (included with fish or meat dishes)

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

DESSERTS

Sweet

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

Caffè

| | |
|--|-------|
| Caffè (decaffeinated available) | |
| Espresso, Crème | 5 |
| Doppio | 6.5 |
| Cappuccino | 6.5 |
| Latte macchiato | 7 |
| Caffè corretto | |
| Grappa or Vecchia Romagna | 9 |
| Amaretto or Sambuca | 9 |
| Limoncello naturale (30%) | 4cl 8 |
| 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

GENERAL TERMS & CONDITIONS

Validity

The banquet offer is valid for occasions from 11 people. For smaller groups we recommend our daily offer or dishes à la carte.

Number of participants

The final number of participants must be communicated in writing no later than 48 hours before the event. Any additional costs incurred due to absent participants will be charged in full.

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 payable within 15 days of receipt. We reserve the right to require a deposit of 50% of the agreed services as stated in the quotation for events.

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 00.00 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.

GENERAL TERMS & CONDITIONS

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%.