

RESTAURANT

COMMIHALLE

Banquet documentation

WELCOME.

contacts

Joao Lima, managing director and host
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address

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www.commihalle.ch
@commercio.gastronomie

opening hours

Monday Sunday 11.30 - 23.30

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 HB, Urania

portrait

mangia bene. ridi spesso. ama molto.

According to this motto, we love and live the Italian cuisine in the Commihalle, where eating together is a tradition and really celebrated.

From homemade and handmade pasta to the fabulous spaghettiata and the city-famous Tavolata in Tavola: monthly changing seasonal specialties offer everything il „cuore italiano“ desires.

We are professionals in celebrating!

In a prime location directly on Central, the Commihalle has a bistro with its own bar, a terrace and a capriccio. In the back of the restaurant there is an event hall with its own bar, stage and gallery. This has already welcomed many dancers, DJs, comedians and more.



CAPACITIES.

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.

rent

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

eventhall

½ day (8am-11am or 2:30pm-5pm)	400
Full day (8-17 h)	sales guarantee
with/without consumption in the hall	

sales guarantee*

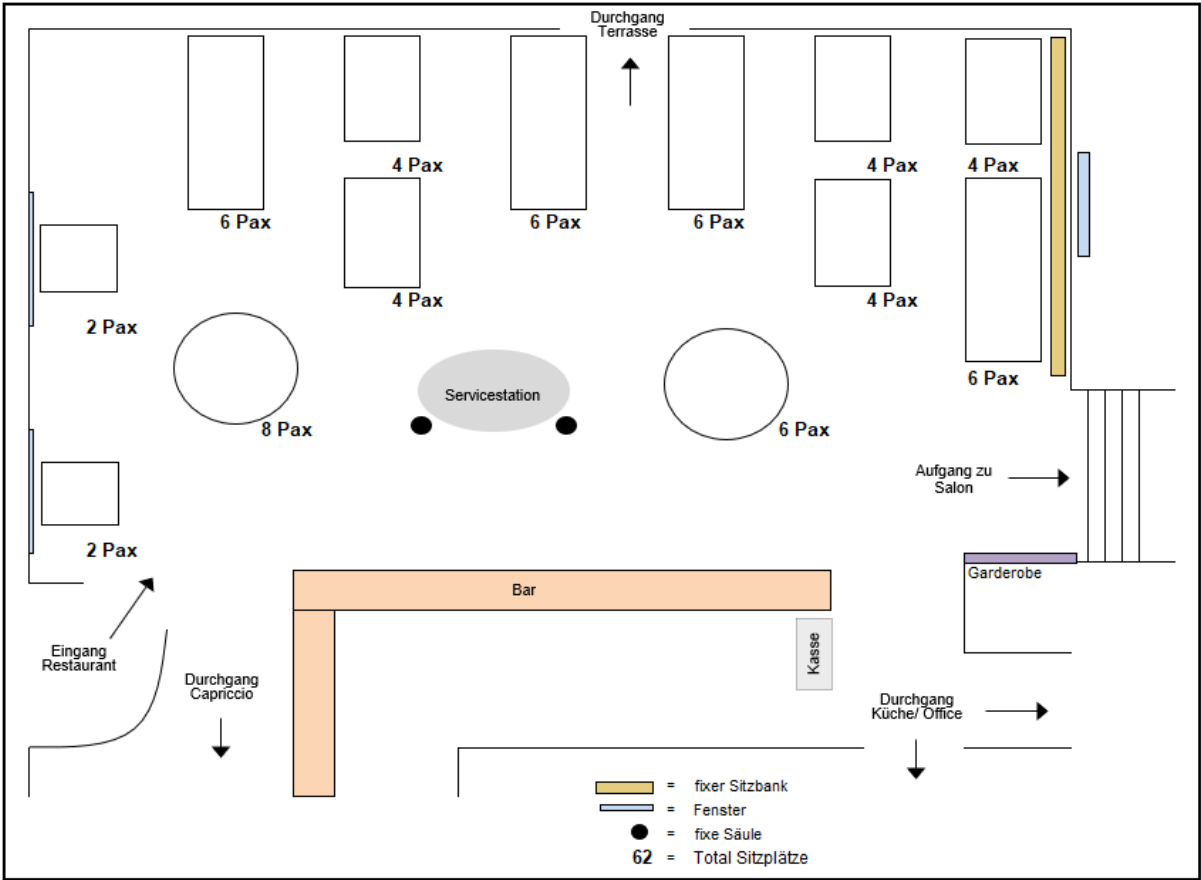
8 a.m. to 5 p.m.	4,000
5 p.m. to midnight	8,500
5 to 4 p.m.	12,000

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

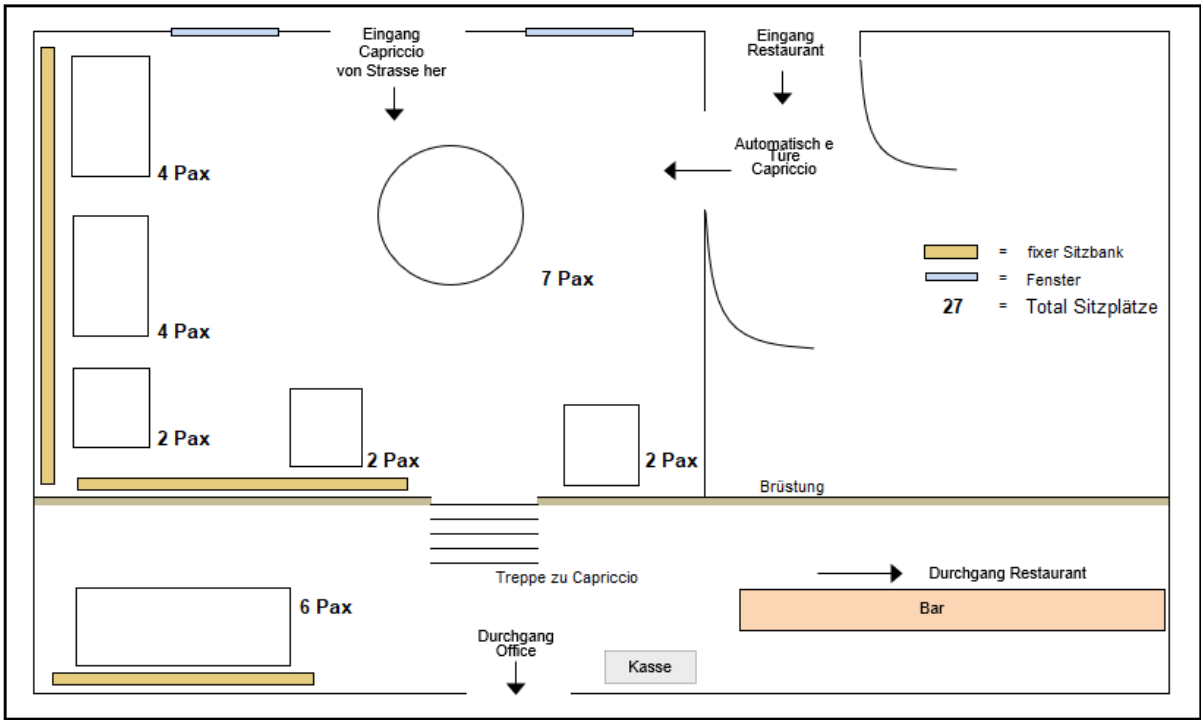


PREMISES.

bistro

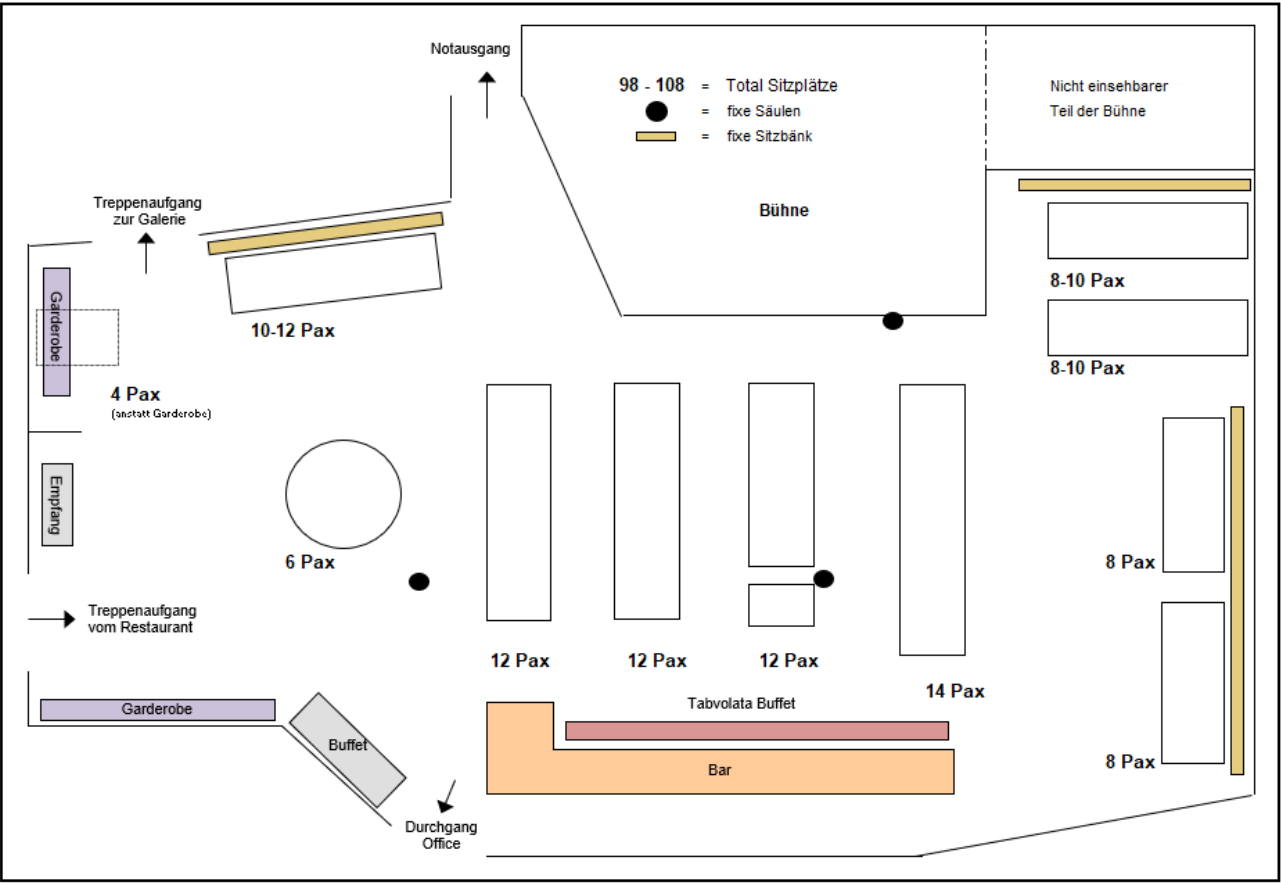


capriccio

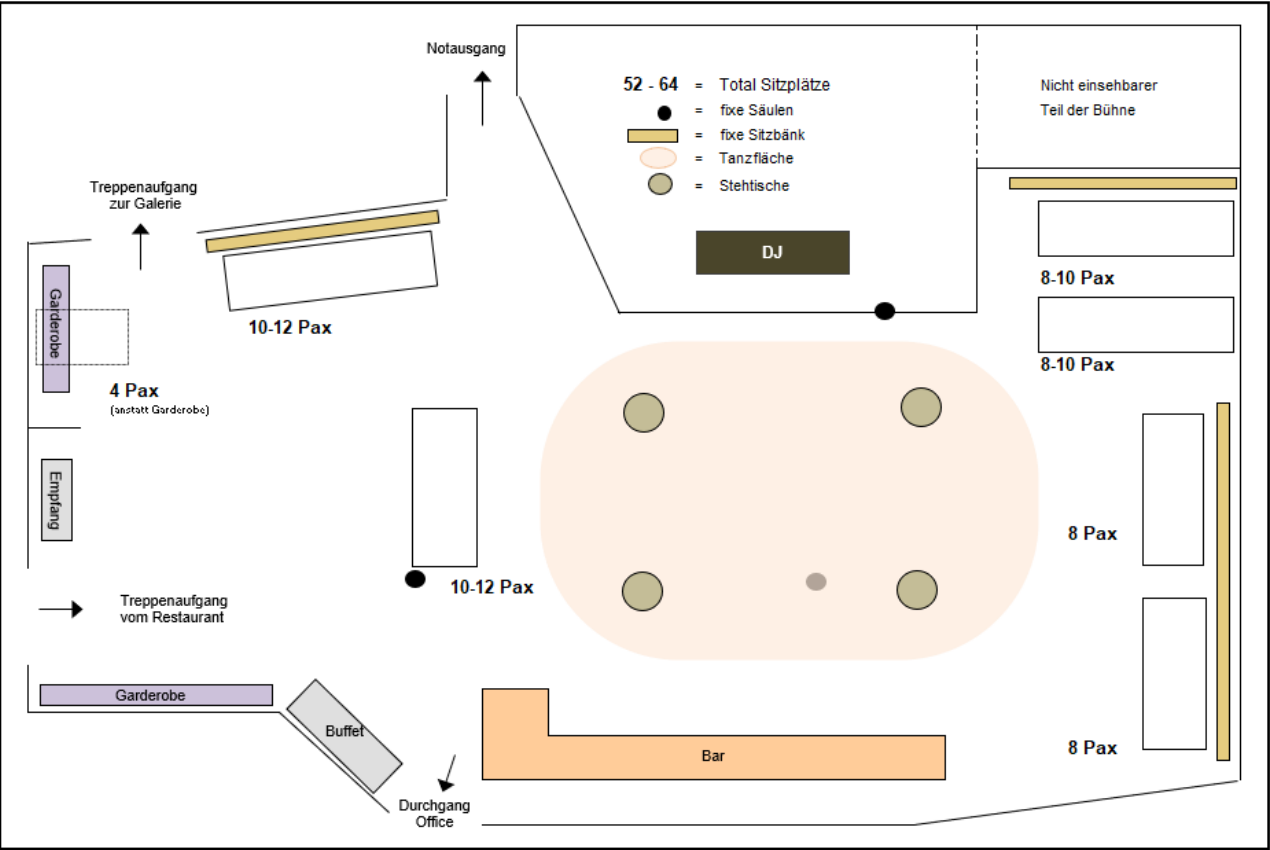


PREMISES.

eventhall

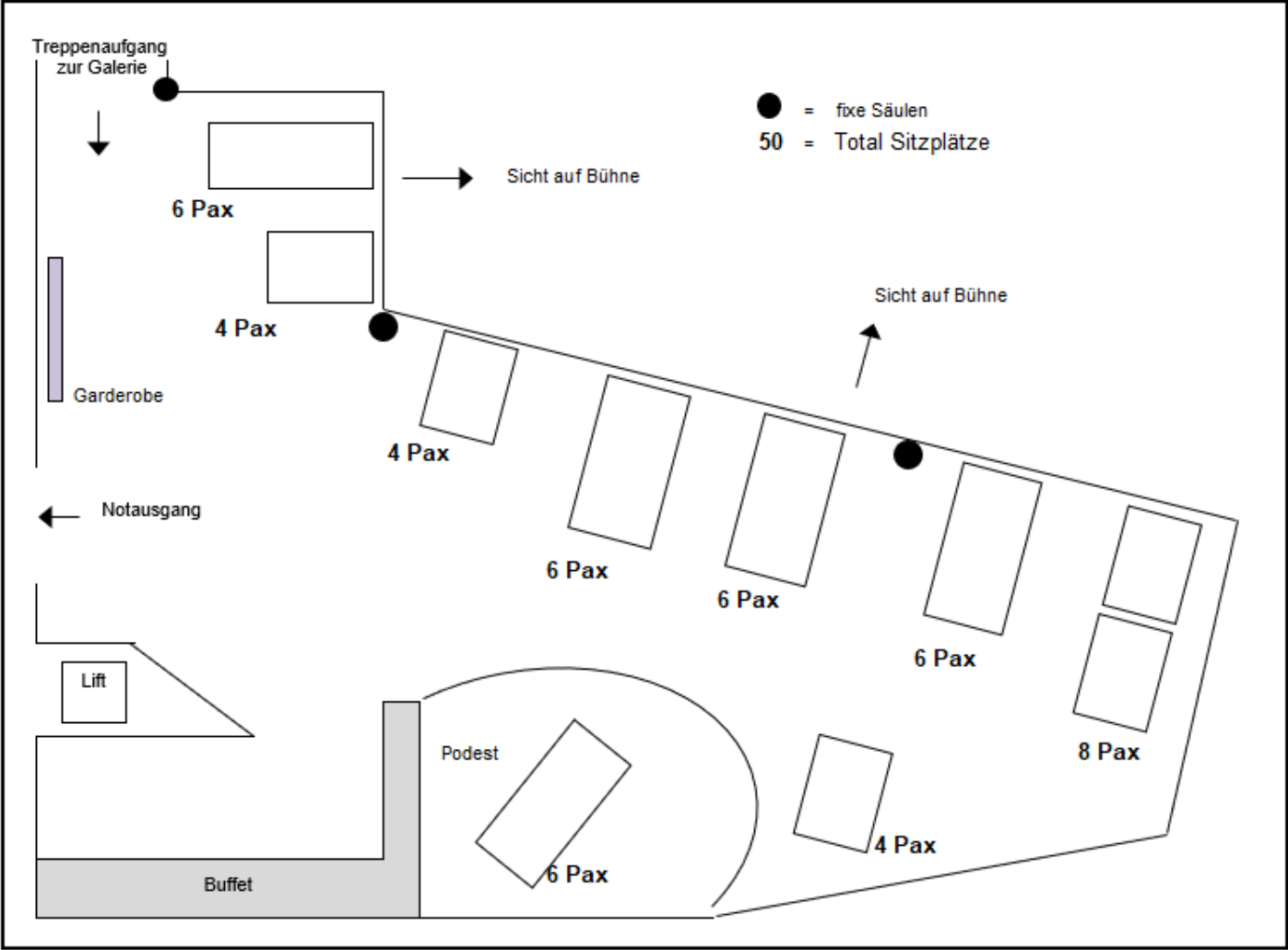


eventhall with dance floor



PREMISES.

gallery



LEGgendario E SOLTANTo DA NOI.

spaghattata

served on the table
(from 3 people)

p.P. 30

spaghetti all you can eat

pesto, carbonara, bolognese, tomato, inferno (slightly spicy)

con insalata

with salad

p.P. 36

con insalata e dolci

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

p.P. 46

tavolata in tavola (variation 1)

served on the table
(from 3 people)

p.P. 53

antipasti (starter)

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

secondo (main course to choose)

- beef entrecôte sliced on arugula with parmesan, served with potatoes
- hand-folded cappelletti filled with ricotta and spinach with tomato cream sauce (v)

dolci (dessert)

panna cotta, tiramisù, chocolate mousse

tavolata in tavola (variation 2)

served on the table
(from 3 people)

p.P. 85

antipasti (starter)

gardensalat, country ham, tomato mozzarella, shrimps, avocado mango, calamari fritti, grilled vegetables, smoked salmon

primo (1st course)

hand-folded cappelletti, with delicate veal stuffing served with sage butter and parmesan cheese, veal filet

secondo (2nd course)

medallions served with lemon sauce and vegetables (vegetarian/vegan Option on request)

dolci (dessert)

panna cotta, tiramisù, chocolate mousse, caramel flan, lemon sorbet

PER INIZIARE E CONDIVIDERE.

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.

mini sandwiches (minimum order 30)
ham, salami, salmon mousse pcs. | 3

canapés (minimum order 30)
smoked salmon with horseradish pcs. | 4
artichoke paste pcs. | 4
cream cheese with crispy bacon pcs. | 4
bresaola with arugula and parmesan pcs. | 4
assorted canapés (3 pcs.) p.P. | 11

homemade focaccia (1 pcs. for approx. 20 ppl.)
salmon mousse, ham mousse, Parma ham with rocket and parmesan, grilled vegetables with fresh basil pcs. | 42

aperitifs
olive selection port. | 4
parmigiano reggiano port. | 6
tomato mozzarella sticks port. | 4
pastry sticks with raw ham port. | 5
fruit sticks port. | 5
assorted aperitifs p.P. | 7.5

antipasti

carpaccio di manzo 19.5
beef carpaccio with arugula and parmesan cheese

tartara di manzo 19.5
beef tartare

prosciutto san daniele 18.5
raw ham San Daniele

calamari fritti con insalata 18
fried calamari with salad

cocktail di scampi 24.5
shrimp cocktail

gamberoni all'aglio e olio 18.5
shrimps with garlic and olive oil

verdure grigliate (v+) 15.5
grilled vegetables

insalate

insalata valeriana con uovo (v) 14.5
lamb's lettuce with egg

insalata mista da giardino (v+) 11.5
mixed garden salad

rucola con parmigiano reggiano (v) 12.5
arugula with parmesan

cuore di lattuga con uovo e speck 14.5
lettuce with egg and bacon

insalata avocado e mango (v+) 18.5
avocado mango salad

zuppe

zuppa di pomodoro con gin (v) 11.5
tomato soup with gin

minestrone (v+) 10.5
homemade vegetable soup

zuppa di zucca (season) 10.5
pumpkin soup

zuppa di patate con tartufo (v) 12.5
potato soup with truffle



DELIZIOSO, BUONO E MOLTO GUSTOSO.

pasta fatta in casa

taglierini al salmone e panna with smoked salmon, zucchini and cream	25 28
cappelletti burro e salvia hand-folded, with delicate veal stuffing served with sage butter and parmesan cheese	29 32
cappelletti verdi (v) hand folded, stuffed with ricotta and spinach on a tomato cream sauce	29 32
cannelloni verdi (v) cannelloni stuffed with ricotta and spinach	19.5 29.5
spaghetti cinque c ,aglio e olio' (v+) 5-grain spaghetti (durum wheat, spelt, whole wheat, rye and white flour) ,aglio e olio'	30 32

Piatti vegetariani

taglierini with white truffle (v) (seasonal price of the day)	
giro in giardino (v) grilled vegetables, mozzarella di bufala, avocado	29.5
without Mozzarella di Bufala (v+)	24.5
risotto (v) with mushrooms and fresh spinach	28.5
crespelle ripieni con funghi porcini (v) omelettes stuffed with porcini mushrooms	32
parmigiana di melanzane (v) eggplant casserole	26
piccata di melanzane con spaghetti al pomodoro (v) eggplant piccata with spaghetti and tomato sauce	24.5

pesce

filetto di suola 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	39

side dishes for fish (inclusive)

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



DELIZIOSO, BUONO E MOLTO GUSTOSO.

carne

costoletta alla milanese 54

veal cutlet milanese style, spicy breaded and fried until golden brown

filetto di vitello al limone 45

veal filet medallions with lemon sauce

ossobuco di vitello 39

veal shanks

fegato di vitello alla veneziana 37.5

veal liver Venetian style

piccata di vitello 39.5

veal piccata

saltimbocca di vitello alla marsala 39.5

veal saltimbocca alla marsala

lombatina di vitello alla panna 39.5

veal cream cutlet

tagliata di manzo 46

beef entrecôte sliced on arugula, with parmesan, avocado and chili

filetto di manzo ,café de paris' 49.5

beef fillet, café de paris

filetto di manzo con funghi porcini 52

beef fillet with porcini mushrooms

filetto di manzo con pepe verde 49.5

beef fillet with green pepper

side dishes for meat (inclusive)

taglierini pasta

risotto allo zafferano saffron risotto

risotto al prosecco prosecco risotto

patate fritte zurich fires

patate al forno roasted potatoes

spinaci in foglia leaf spinach

verdure grigliate grilled vegetables

carote carrots

verdure miste mixed vegetables



LA DOLCE VITA.

dolci

budino al caramello caramel flan	11
tiramisù	13
panna cotta	12
mousse al cioccolato chocolate mousse	13
cassata siciliana with cream	7
macedonia con frutta fresca fresh fruit salad	12.5
pallina di gelato (1 ball) vanilla, strawberry, chocolate, caramel, coffee, lemon sorbet, stracciatella, fior di latte, pistachio	4.5
caffè (decaffeinated available) espresso, crème doppio cappuccino latte macchiato	5 6.5 6.2 7
caffè corretto Grappa or Vecchia Romagna Amaretto or Sambuca	9 9
limoncello naturale (30%) 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	4c 8

Altri dessert sono disponibili nel menu.
For more desserts have a look at the menu.



DOPO IL PASTO.

grappe

grappa villa de varda riserva 40%	2cl 12.5
grappa berta di brunello tra noi 40%	2cl 14
grappa berta marisa 40%	2cl 16.5
grappa di moscato 40%	2cl 8
Valdavi distilleria Berta, Asti	
grappa da prosecco 40%	2cl 9
L'Anima di Vergani	
grappa di brunello 40%	2cl 10
L'Anima di Vergani	
grappa di amarone 40%	2cl 12
L'Anima di Vergani	

liquori

amaretto isola verde 28%	4cl 11
sambuca molinari 40%	2cl 8
baileys irish cream 17%	4cl 9.5
limoncello naturale 30%	4cl 8
amaro ramazzotti 30%	4cl 9

distillati

bombay sapphire gin 40%	4cl 10
hendricks gin 41.7%	4cl 12
vodka moskovskaya 40%	4cl 10
rum bacardi carta blanca 37.5%	4cl 10
vecchia romagna 38%	2cl 8

whiskies

ballantine's scotch whisky 40%	4cl 10
oban single malt 14 years 43%	4cl 15.5
tullamore dew irish whiskey 40%	4cl 12

Altre bevande sono disponibili nel menu.
For more drinks have a look at the menu.



IN VINO VERITAS.

spumante, bianco, rosato, rosso

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 and fine range of selected wines with a 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.



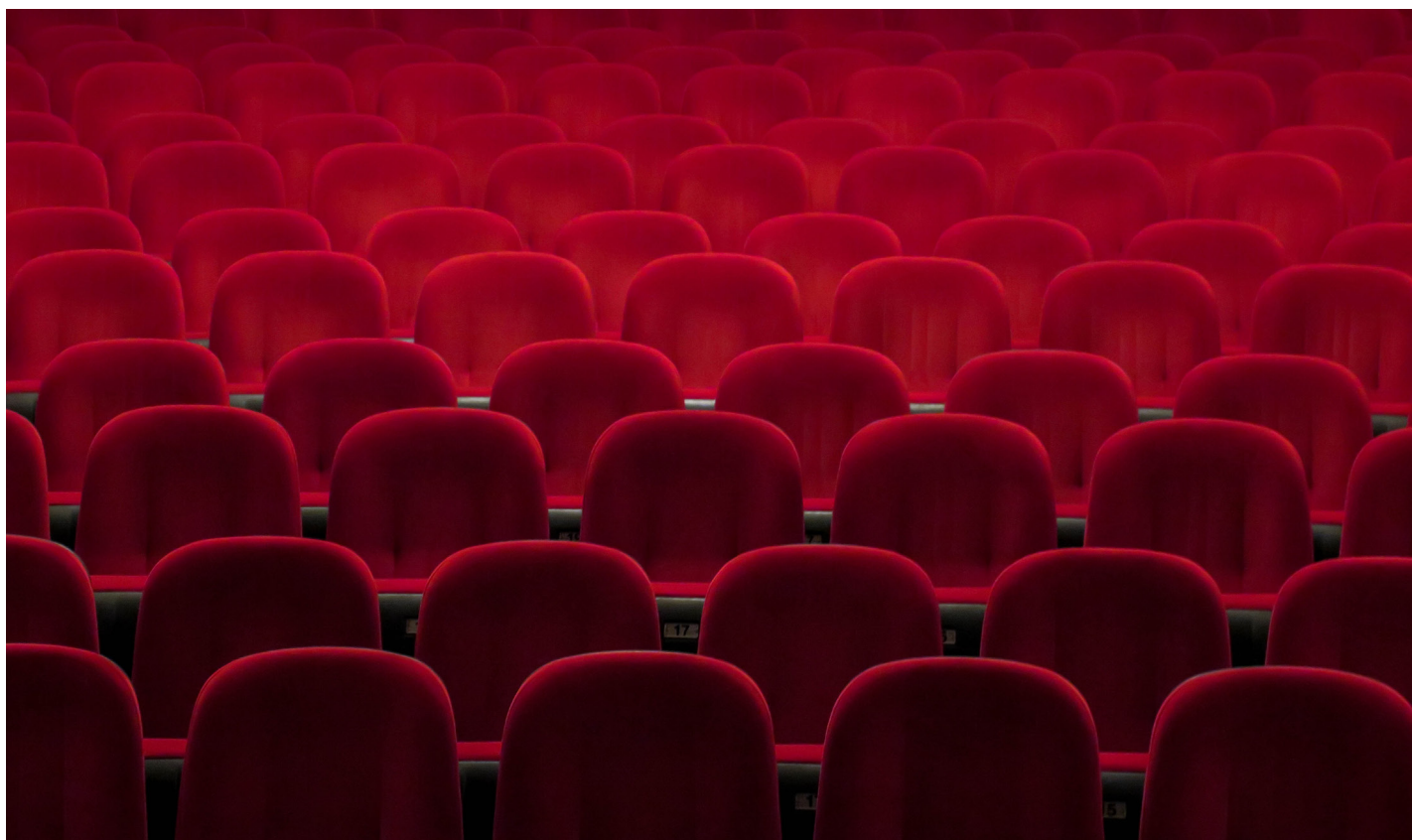
CINE & DINE.

arthouse cinemas

Would you like to combine your event with a private cinema show?
The arthouse cinemas offer a wide range of options for this. We will gladly take over the organization.

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ORGANIZATIONAL (GTC).

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 charges 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

Gerne geben wir Ihnen näher Auskunft zu unseren Gerichten.

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.



ORGANIZATIONAL (GTC).

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%.



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COMMIHALLE

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