

RESTAURANT

COMMIHALLE

**Banquet documentation
from 20 people**

BENVENUTI

contacts

Hajnalka Páva managing director and host
Armando Quaranta, operations assistant
Pasquale Battagliese, executive chef

address

Stampfenbachstrasse 8
8001 Zurich
+41 44 250 59 60
commihalle@commercio.ch

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

Tram	Zurich, Central
Bus	Zurich, Central
Train	Zurich Main Station
Parking spaces	various in the quarter
Parking garages	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
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

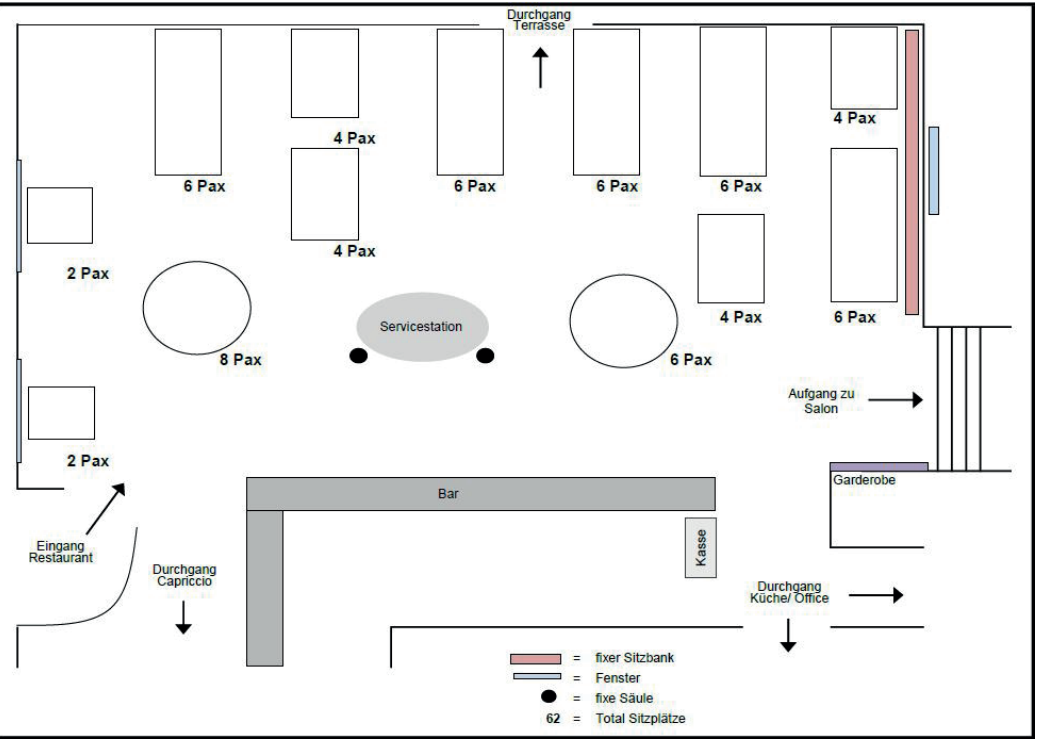
eventhall half day	CHF
8-11h or 14.30-17h	400

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

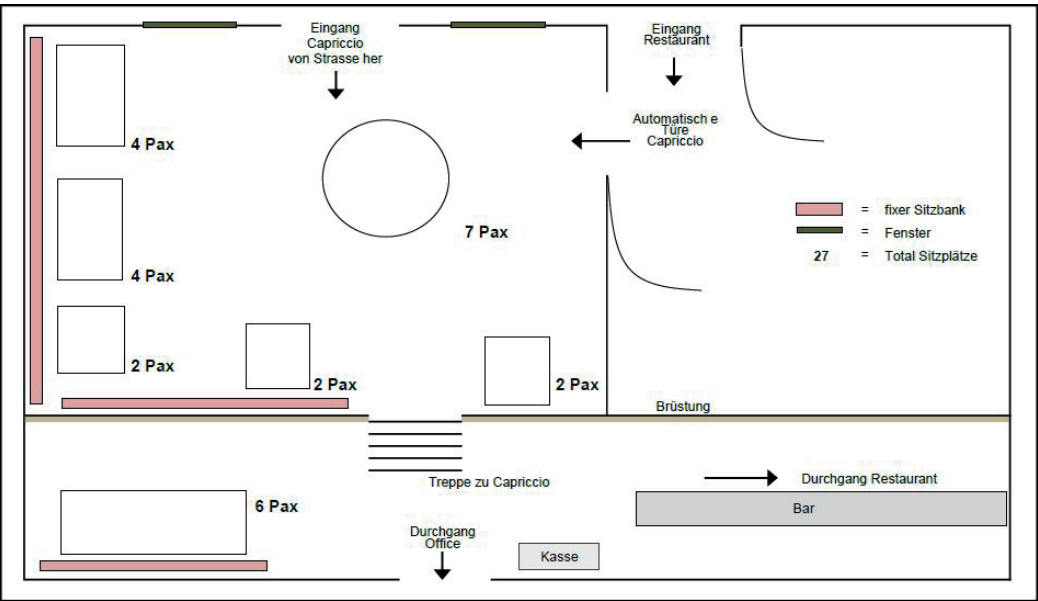
*If the sales guarantee is not reached, the remaining amount will be charged.

LOCALITÀ

bistro (first floor)

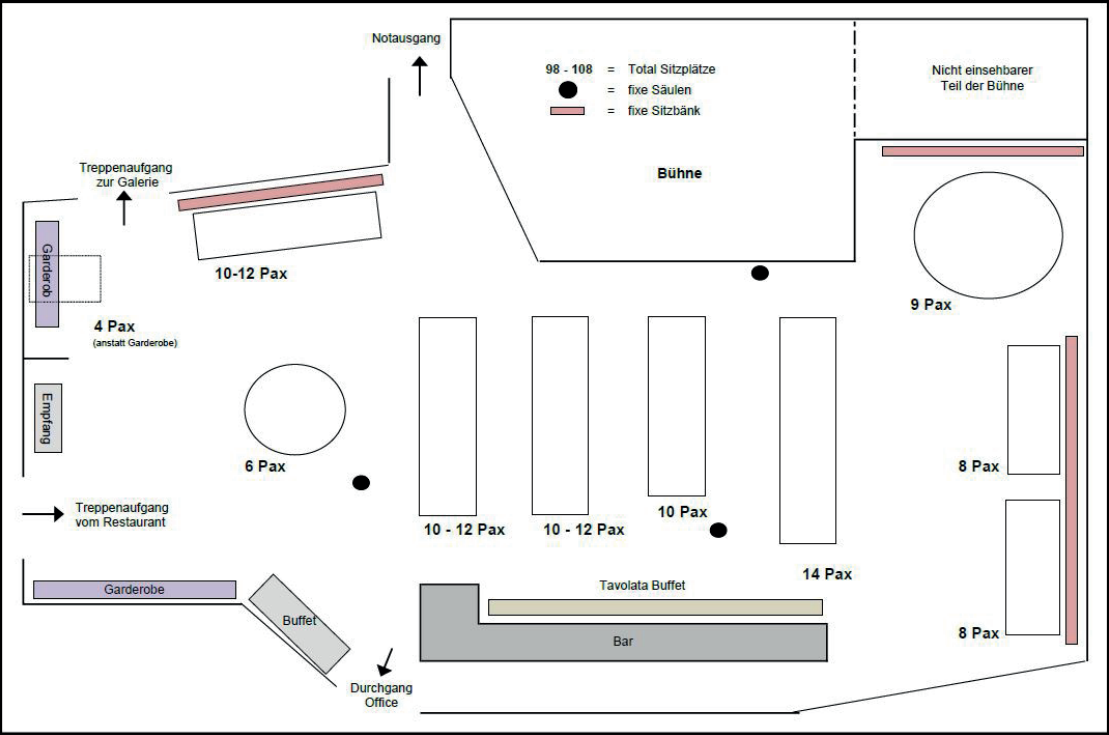


capriccio (first floor)

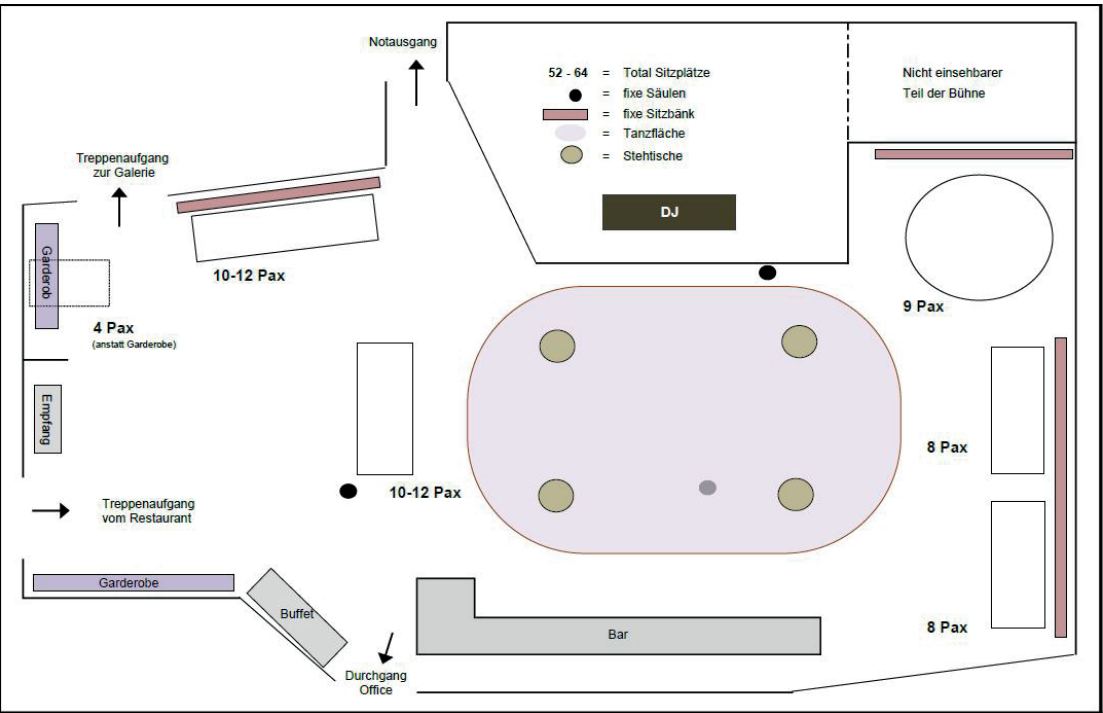


LOCALITÀ

eventhall (first floor)

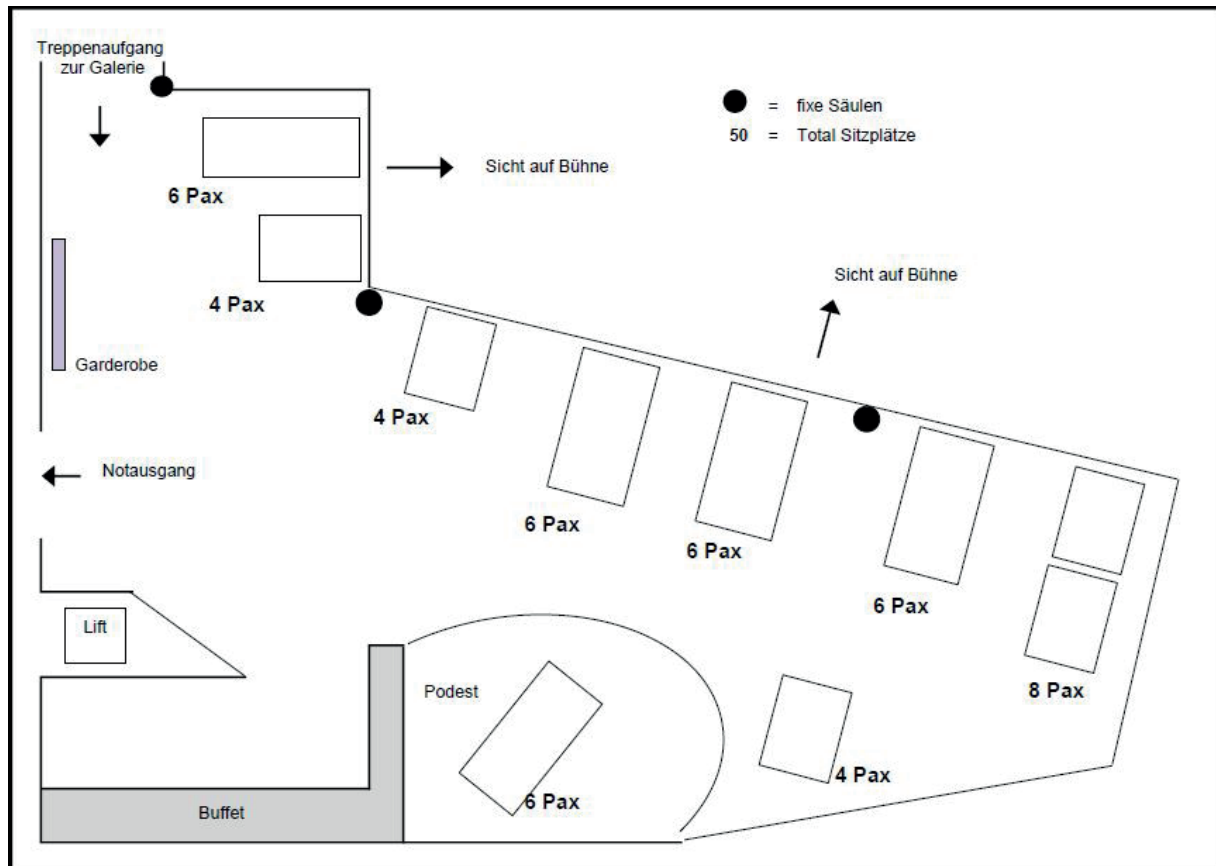


eventhall with dance floor (first floor)



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. 10 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)

From 40 people onwards: appetizer and dessert buffet (main course served)

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)

From 40 people onwards: appetizer and dessert buffet (main course served)

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 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

PIATTI DI TERRA E DI MARE

pasta fatta in casa

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

pesce

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

piatti vegetariani

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

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	
Piccata di vitello	39.5
Veal piccata	
Saltimbocca di vitello alla marsala	39.5
Veal saltimbocca alla marsala	
Tagliata di manzo	46
Irish beef entrecôte finely sliced, roast potatoes, rocket, parmesan, avocado, chili	
Filetto di manzo ,café de paris'	49.5
Irish beef fillet, café de paris	
Filetto di manzo con funghi porcini	52
Irish beef fillet with porcini mushrooms	
Filetto di manzo con pepe verde	49.5
Irish beef fillet with green pepper	

side dishes (inclusive)

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

DOLCI

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 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	6.2
Latte macchiato	7
Caffè corretto	
Grappa or Vecchia Romagna	9
Amaretto or Sambuca	9
Limoncello naturale (30%)	4c 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	

For more desserts have a look at the menu.

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%.