

BANQUET DOCUMENTATION



WELCOME

Contact

Sawitri Sophia Benini, Hostess & Manager

Nadine Schlecher, head chef

Nägelihof 3

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Opening hours

Monday to Friday 11.30 - 15h | 17.30 - 23h

Saturday to Sunday 11.30 - 23h

Vacation close-downs are published on our website.

Any extensions to the opening hours are possible after consultation with the management.

Arrival

Tram Zurich Rathaus

SBB Zurich Mainstation (HB)

Car park Urania

Portrait

France in Zurich's Niederdorf district. Somewhat hidden between the old town houses of the dreamy, idyllic Nægelihof - probably one of the most beautiful courtyards in Zurich - Mère Catherine brings a touch of French charm and mediterranean ambience to Zurich's Niederdorf. If you sit down on the right chair outside, you can take in and enjoy the Grossmünster, the roofs of the old town houses, the blue sky and the summery ambience at the same time.

Capacities

Gallery 50 seats

Le Salon 18 seats

Total 1. OG 68 seats

Location 90 seats (on request)

Exclusive Event

Exclusive events up to 90 people are possible at Mère Catherine by prior arrangement.

You can hire the gallery (1st floor) exclusively for up to 50 people. You can also book 'Le Salon' separately, which accommodates up to 18 people for celebrations. We will be happy to advise you in a personal meeting.

Appetizers (from 10 people, price per person)

Feuilletés (60g) | 5

Blätterteiggebäck (60g) | puff pastry (60g)

Petite quiche (végétarien) | 3

Kleine Quiche (vegetarisch) | small quiche (vegetarian)

Soupe du jour | 4.5

Tagessuppe, serviert im Glas | soup of the day, served in a glass

Petite croque monsieur | 3.5

Kleiner französischer Schinken-Käsetoast | small french toast with ham and cheese

Baguette de tarte flambée | 4

Flammkuchen-Baguette | tarte flambée baguette style

Crostini | Canapé (from 10 people, price per person)

Saumon mariné | 4

mit gebeiztem Lachs | with stained salmon

Tartare de bœuf | 4

mit Rindstatar | with beef tartare

Tapenade d'olives | 3

mit Oliventapenade | with olive tapenade

Fromage de chèvre | 3.5

mit Ziegenkäse | with goat cheese

Mousse de thon | 3.5

mit Thonmousse | with tuna mousse

Tomates et basilic | 3

mit Tomaten und Basilikum | with tomatoes and basil

ENTRÉES

Vorspeisen | starters

Petite salade verte | 10

Kleiner Blattsalat

Small leaf salad

Salade du marché du chef | 12

Marktsalat vom Chefkoch

Market salad by the chef

Coquilles Saint-Jacques à la crème de betterave, bouquet de salade | 24

Jakobsmuscheln mit Randencrème und Salatbouquet

Scallops with beetroot cream and salad bouquet

Soupe du jour | 11

Tagessuppe – frage unser Team

Soup of the day – ask our staff

Petite bouillabaisse | 14

Kleine provenzalische Fischsuppe mit Fischragout und Gemüse

Small Provençal fish soup with fish stew and vegetables

Bisque de homard et crevettes | 14

Hummerbisque mit Krevetten

Lobster bisque with giant prawns

Hauptspeisen | mains

Filet de loup de mer, sauce provençale aux herbes, chou frisé, gnocchi | 44

Wolfsbarschfilet, provenzalische Kräutersauce, Wirsing, Gnocchi

Sea bass fillet, provençal herb sauce, savoy cabbage, gnocchi

Filet de sandre sur choucroute au champagne, pommes de terre persillées | 46

Zanderfilet auf Champagner-Sauerkraut, Petersilienkartoffeln

Pike-perch fillet on champagne sauerkraut, parsley potatoes

**Émincé de veau, sauce provençale aux tomates, légumes et herbes,
pâtes maison | 44**

Kalbsgeschnetzeltes, provenzalische Sauce aus Tomaten, Gemüse und Kräutern,
hausgemachte Nudeln

Sliced veal, provençal sauce of tomatoes, vegetables and herbs, homemade noodles

**Magret de canard à la sauce au vin rouge et aux prunes, polenta,
chou frisé à la crème | 43**

Entenbrust an Rotwein-Pflaumensauce, Polenta, Rahmwirsing

Duck breast with red wine and plum sauce, polenta, creamed savoy cabbage

Entrecôte de bœuf au Café de Paris maison, frites, épinard | 52

Rindsentrecôte, hausgemachtes Café de Paris, Pommes Frites und Spinat

Beef entrecôte, homemade Café de Paris, french fries and spinach

Gnocchi maison, sauce au roquefort, chou frisé, poires, noix | 29

Hausgemachte Gnocchi mit Roquefortsauce, Wirsing mit Birnen, Walnüsse

Homemade gnocchi with Roquefort sauce, savoy cabbage with pears, walnuts

Vol-au-vent aux champignons des bois et haricots verts | 35

Blätterteigpastetli mit Waldpilzen und grünen Bohnen

Puff pastry pie with wild mushrooms and green beans

Süsse Verführungen | sweet temptations

Crème brûlée | 10

Gebrannte Crème

Crème brûlée

Mousse au chocolat en duo (claire et foncée) 13 | 16

Schokoladenmousse Duett (hell und dunkel)

Chocolate mousse duet (light and dark)

Petite tranche de mille-feuille Mère Catherine | 9

Kleine hausgemachte Crèmeschnitte

Small homemade cream slice

Tarte tatin, glace à la vanille | 14

Tarte Tatin (traditioneller französischer Apfelkuchen) mit Vanille Glace

Tarte Tatin (traditional French apple pie) with vanilla ice cream

Celebrate

Mère Catherine is charming, centrally located and offers incomparable French cuisine as well as a wide range of wines. Thanks to the in-house bar Le Philosophe, we can combine your event with an aperitif or a good cocktail at any time - also in the beautiful Nägelihof.

You can hire the gallery (1st floor) exclusively for up to 50 people. You can also book the separate 'Le Salon', which can accommodate up to 18 people for your celebration. If you would like to hire the entire location (up to a maximum of 90 guests), please contact us and we will be happy to discuss your individual requirements.

We are also just a three-minute walk from the registry office and will indulge you and your wedding guests with our charming Provençal cuisine. With us you have a truly magical ambience for your very special day!

+41 44 250 59 40 | merecatherine@commercio.ch
www.mere-catherine.ch | [@mere.catherine_zuerich](https://www.instagram.com/mere.catherine_zuerich)





THE RESTAURANT





THE GALLERY





THE SALON

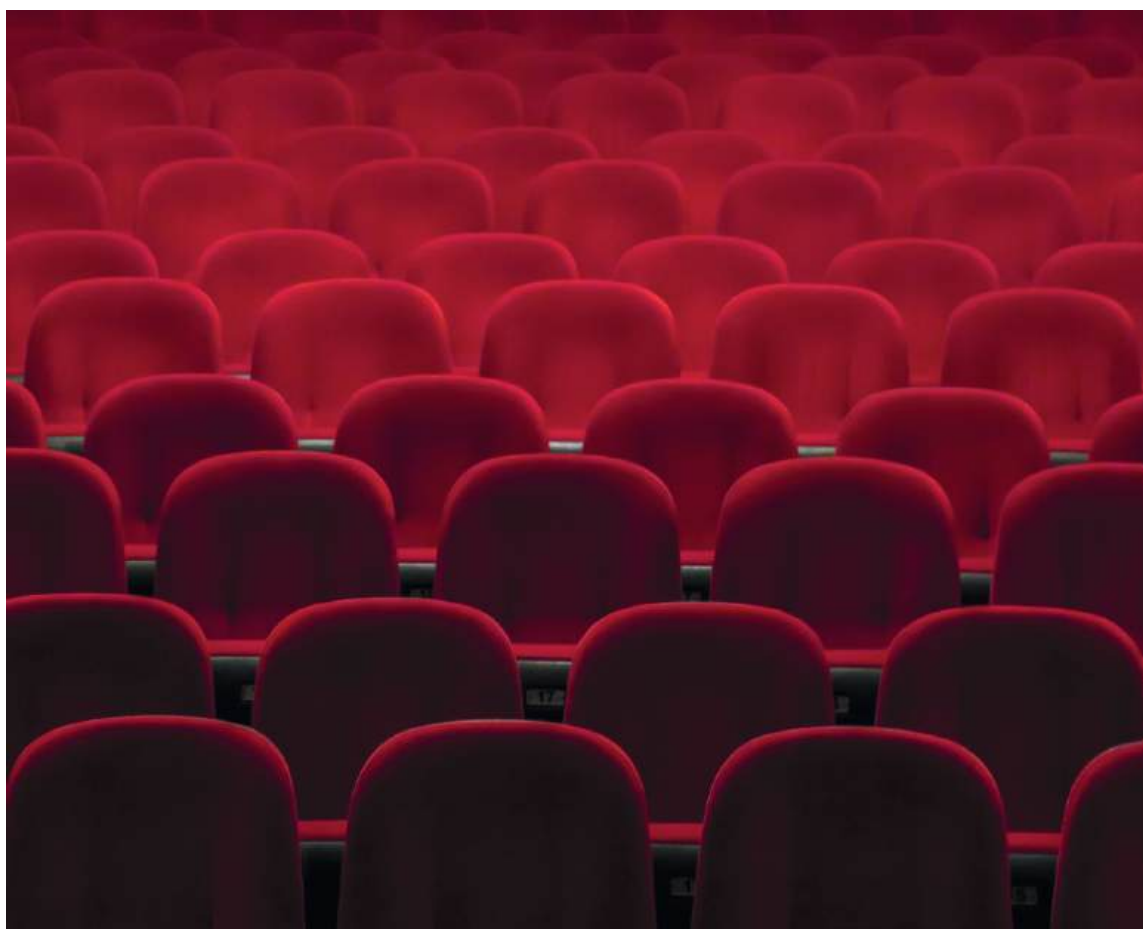


Arthouse Cinemas

Would you like to combine your event with a private cinema screening? The Arthouse cinemas offer a wide range of options. We are happy to take care of the organisation.

www.arthouse.ch

© @arthousekinos



Restaurant
Mère Catherine

home- and handmade pasta

We have high standards when it comes to the quality of fresh pasta. That's why we make it ourselves in our in-house Commercio Manifattura. Production is located in the Commihalle restaurant, where the Italian charm really comes into its own.

We deliver the pasta and our popular dessert classics fresh every day - quality and the joy of handmade products included.

+41 44 250 59 70 | manifattura@commercio.ch
commercio-manifattura.ch | [@commerciomanifattura](https://www.instagram.com/commerciomanifattura)



Validity

The banquet offer is valid for events of 15 persons or more. For smaller groups we recommend our daily specials or à la carte dishes.

Number of participants

The definitive number of participants must be communicated in writing by email at least 48 hours before the event and serves as the basis for invoicing. We are happy to accept an unplanned, higher number of participants within the limits of our capacities. In the case of a smaller number of participants, missing guests will be charged for a deviation of more than 5% (Example: Registered: 100 guests, present: 89 guests, charged: 94 guests).

Evening extensions

We are happy to obtain the necessary authorisation for an extension of police hours (midnight) until 01:30. The fee is a flat rate of CHF 400 including staff costs (night work, taxi).

Our prices

All prices are in CHF and include VAT. Invoices are due within 15 days of receipt. We reserve the right to charge a deposit of 50% of the agreed services according to the offer for events with 50 or more people. Prices are subject to change (e.g. due to short-term changes in the market offer) and will be agreed with the organiser.

Decoration and menu cards

We are happy to help you decorate and set up your event. The menu cards are included in the price and will be provided.

Children's menu

It is best if two children share a menu or order a children's menu. We are also happy to create a special dish for our younger guests.

Allergies and intolerances

We are happy to provide you with more detailed information about our dishes.

Bringing your own food and drinks

Bringing your own food and drinks requires prior authorisation from the management. We charge a tap fee of CHF 40 per 75cl bottle for wine brought in. We charge CHF 4.50 per place setting for cakes brought in.

Liability | Insurance

The organiser is responsible for insuring any items brought to the event. In external premises (catering), the organiser is liable for damage to and soiling of furniture and equipment in and around the premises. The organiser is obliged to take care of the premises and the inventory items. Damage demonstrably caused by us will be covered.

Fire police regulations

The organiser undertakes to comply with the fire regulations of the respective premises. All exits, emergency exits and escape routes must be kept clear at all times. False fire alarms triggered by the organiser shall be entirely at his/her expense. It is forbidden to set off any kind of fireworks indoors or outdoors.

Force majeure

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

Cancellation

Cancellation after the contract has been concluded will incur the following costs:

- 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 an aperitif without a menu, the agreed service is CHF 60 per person. Accrued or due costs from third-party providers will be charged at 100%.

Place of jurisdiction

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

Restaurant
Mère Catherine

