



CONFERENCE CENTER GRÜNHOF
« WINTER »

Welcome

Whether inviting clients to an aperitif or a festive occasion - choosing the right culinary complement is essential to the success of any excellent event.

Your catering is in good hands with our team. With experienced planning and expert advice we will be at your side and provide first-class service during the entire event.

Make your event a gastronomic highlight. We look forward to pampering you.

Andrea Peter

Event Coordination
T +41 44 234 50 71
elite@sv-group.ch

SV (Schweiz) AG
Konferenzgebäude Grünenhof
Nüscherstrasse 9
8001 Zürich
ubs-gruenenhof.sv-restaurant.ch



BREAKFAST

COFFEE AND CROISSANT Per serving 5.00

A cup of delicious coffee or selection of fragrant teas with a freshly baked croissant

MORNING STARTER ASSORTMENT Per serving 9.50

A cup of delicious coffee or selection of fragrant teas, tantalising orange juice with a freshly baked croissant accompanied by a 3.3dl bottle of «Valser» water (sparkling or still)

MORNING DELIGHT ASSORTMENT Per serving 19.50

A cup of delicious coffee or selection of fragrant teas, tantalising orange juice with various freshly baked croissants (see list below), whole-wheat rolls, all complimented with butter, continental platter (cheese, cold cuts), honey, jams, homemade *Birchermüesli* in a glass jar and seasonal fruits

FRUIT AND CEREALS

SERVED IN A GLASS JAR

Traditional Swiss <i>Birchermüesli</i>	Per serving	3.90
Brain-food yoghurt «OVERNIGHT» Natural yoghurt with chopped nuts, honey	Per serving	4.00
«Homemade Power yoghurt» with crispy cereals and vanilla yoghurt	Per serving	4.50
Vitamin kick – a variety of fresh sliced fruit 	Per serving	4.50
Banker food – nut fruit mix	Per serving	4.50
Fresh seasonal fruit  	each	2.00

OVEN FRESH

Crispy butter- Whole-wheat- and pretzel croissant	each	1.60
Assorted mini croissant	each	1.20
Cailler-Branche chocolate croissant	each	2.60
Mini brioche bread	each	1.60
Fair-Trade chocolate chip bun	each	2.50
Vivafit bread roll	each	2.20
Nut and fruit bread roll	each	2.20
Maisbrötli-raisin bread roll	each	2.20
Soft pretzel bread with salt	each	2.20



BREAKS

MORNING AND AFTERNOON OPTIONS

- POWER BREAK

Per person

12.50

A cup of delicious coffee or selection of fragrant teas, «Detox» mineral water infused with fresh cucumber and ginger, banker-food mix with nuts and dried fruits, complemented with quark light cheese and fresh fruit

MORNING AND AFTERNOON OPTIONS

- GUILTLESS & HEALTHY TREATS

Per person

14.50

A cup of delicious coffee or selection of fragrant teas, a 3.3dl bottle of «Valser» water (sparkling or still), freshly pressed seasonal fruit juice «ZAMBA», fresh diced fruit and vegetable sticks served with a variety of quark dips

MORNING AND AFTERNOON OPTIONS

- IDEALLY SUITED FOR SHORT BREAKS

Per person

9.50

A cup of delicious coffee or selection of fragrant teas, a 3.3dl bottle of «Valser» water (sparkling or still) an assortment of small cakes and pastries

2

SANDWICHES

SMALL BUT YUMMY

Mini sandwiches with assorted fillings

«for lunch we generally advice 3 mini sandwiches per person»

Ham, salami, meat loaf, turkey breast

each

4.20

Bündner air dried beef, dry-cured ham, tuna mousse or smoked salmon

each

5.20

A choice of sliced cheeses, soft cheese or tomato mozzarella

each

5.40

Vegan bread roll with hummus or antipasti vegetables 

each

5.00



BREAKS

BIG AND POWERFUL

Large bagels, ciabatta or protein bread rolls, cut in half and topped with the finest ingredients
«we generally advice 1.5 per person»

Ham, salami, meat loaf, turkey breast	each	6.00
Bündner air dried beef or dry-cured ham	each	7.00
Ricotta or tête de moin	each	7.00
Tuna mousse or wild salmon	each	7.70
A choice of sliced cheeses, soft cheese or tomato and mozzarella	each	5.50
Marinated and grilled vegetables topped with parmesan shavings	each	6.50
Vegan protein bread with bulgur letcho and rice mayonnaise	each	6.50

SANWDICHES OTHER TO DIE FOR

Braided petzel bread «Classic» per bread 38.00 **3**
10 servings in 1 long bread

- Thinly sliced ham
- Fennel salami
- Tête de Moin cheese with exquisite Pommery mustard butter
- Marinated and grilled vegetables, sun dried tomatoes, rocket salad, topped with parmesan shavings

Braided petzel bread «Premium» per bread 45.00
10 servings in 1 long bread

- Thinly sliced roast beef with tartare sauce
- Thinly sliced smoked salmon with a mild lemon-horseradish dressing, topped with fresh dill
- Dried and cured Coppa ham with Pecorino cheese chips
- Prosciutto di Parma ham with sun dried tomatoes



BREAKS

CEREALIEN & CO.

Various whole food bars «Taste of Nature»  	each	3.50
Chocolate bars «assorted»	each	2.00
Chocolate «miniatur» assorted selection	each	0.60
Mini Ritter SPORT-chocolate squares	each	1.00
Lindor chocolates «white, milk chocolate, dark chocolate»	each	1.20
Curry Cashew nut mix- served in a glass jar 	per serving	3.50
Peanuts «Wasabi taste»- served in a glass jar 	per serving	2.50

SWEETS

«Goldkugel»chocolate truffles with vanilla cream and chocolate fudge	each	2.50
«Pasticcini Mignon Misto» -assortment of fine Italian pastries	each	3.00
Donut Mania –colorful collection of assorted donuts	each	2.50
Mini Muffin «assorted»	each	2.00
Mini cookies «chocolate & vanilla»	each	1.00
Lemon-, Chocolate- or «Marmor»-cake	each	4.50
Vegan Coconut or Banana Cake 	each	4.50



LUNCH & DINNER

MINIMUM ORDER IS 20 PORTIONS PER PACKAGE

MEDITERRANEAN

per person

39.50

Couscous salad with fine winter herbs and watercress, with orange fillet and goat's cheese ☒

*

Cauliflower soup flavored with black winter truffle ☒

**

«Brasato al barolo» roasted beef with spicy Gremolata and Ticino polenta ☒

Piemonter Agnolotti on Swiss alpine herbs and colorful provençal vegetables

Crémant chocolate cake with tenderly melting core and a fruity and sour cherry compote

Zurich Honey-Tirggel-Tiramisu with juicy chestnuts and pear-cubes

SWISSNESS «SEASONAL»

per person

45.00

5

Corn salad with wild berry dressing, pickled chanterelles and spelled bread croutons ☒

*

Champagne soup served in a shot glass ☒

**

Roast venison on a light juniper sauce, potato noodles and fruity red cabbage

Emmental cheese spätzli with crispy roasted onions and Alpine herb salad

Baked apple mousse with "Basel Lächerli" sprinkles and apple and cinnamon ragout ☒

Zurich Tirggler cream with candied plums and amaretti crumbles ☒



À LA CARTE

MINIMUM ORDER IS 20 PORTIONS PER SERVING

SALADS

SERVED IN GLASS JARS OR PORCELAIN DISHS

White cabbage salad with light sour cream dressing, red cabbage and carrot julienne ☒	per serving	6.50
Fruity beetroot salad with oranges, pomegranate seeds and winter purslane, refined with dried apples ☒	per serving	6.50
Couscous salad with orange dressing, sultanas & crispy spinach falafel 	per serving	5.50
Fresh country salad with crisp leaves and colourful seasonal vegetables, flavoured with delicious herbs  ☒ 	per serving	6.50

6

STARTERS

SERVED IN GLASS JARS OR PORCELAIN DISHS

Beetroot hummus with za'atar and vava bean chips 	per serving	6.00
Tupa «teriyaki» in sesame broth with wakame salad and young soy beans ☒ 	per serving	8.00
Sushi Variation "Tokyo" Mixed 3 pieces with pickled ginger and soy sauce	per serving	9.50
Falafel with Baba Ganush and Pomegranate 	per serving	6.50
Breaded Brie with cranberry chutney	per serving	6.50
Spicy beef served with crispy bread 	per serving	7.00
Saffron blood orange soup served in a shot glass 	per serving	4.00
Parmesan soup with drops of old balsamic served in a shot glass ☒	per serving	4.00
Hokkaido pumpkin cream soup with ginger served in a shot glass 	per serving	4.50



À LA CARTE

MAIN COURSES

SERVED ON SMALL PORCELAIN DISHS

MEAT DISHES

Sliced beef in Pommery mustard sauce with oven gourd and spinach spätzle	per serving	14.50
«Szegeđiner» goulash of beef with pickled cabbage, bell peppers and Swabian noodles	per serving	13.00

CHICKEN DISHES

Alpstein chicken «Coq au vin Art», red wine sauce, chicken tart with root vegetables and mashed potatoes ☒	per serving	13.00
«Güggeli» chicken breast with an exotic Sauce, eggplant and bulgur	Per serving	12.00

7

FISH DISHES

Confit salmon cubes with wild broccoli on parsnip purée and fennel vinaigrette ☒	per serving	13.00
Roasted Skrei on Juicy Champagne lime risotto and oven squash ☒	per serving	13.50

VEGETARIAN DISHES

«Gnocchetti Sardi» with pumpkin and wild mushroom sauce	per serving	9.50
Vegan green curry with organic tofu and perfumed jasmine rice 	per serving	12.50
Truffled Fagottini noodles with black salsify and "fonduta" cheese sauce ☒	per serving	11.50

DESSERT

Crémant chocolate cake with a melting core, served with a fruity and sour cherry compote	per serving	3.50
Gingerbread mousse with pretzel crumble	per serving	4.50
Crema Catalana with orange flavor and alpine flowers ☒	per serving	4.50
Mini Vermicelle with kirsch and small meringues ☒	Per serving	4.50



À LA CARTE

PASTRY

Sweet mini pastry «Symphonie»	each	1.50
Christmas cookies «Seasonal»	each	1.00
Macarons «assorted»	each	2.50



APÉRO

APPETIZERS - SWISS JOURNEY

MINIMUM ORDER OF 10 PEOPLE

per person 16.50

8

- Pepper filled with cream cheese ☒
- Skewer of Swiss Alpine cheese with grapes ☒
- Tête de Moin appetizers
- Chäschüechli – mini Swiss cheese tartlets
- Schinkengipfeli – mini ham-filled croissants
- Mini plum cake with fresh whipped cream

APPETIZERS - AZZURO IDEAS

MINIMUM ORDER OF 10 PEOPLE

per person 30.00

- Tomato mozzarella sticks marinated in pesto ☒
- Lukewarm tomato focaccia with rocket pesto and semi-dried tomatoes
- Two sorts of olives  ☒
- Various antipasti served in a glass 
- Shrimps *al limone* ☒ 
- Mini-*saltimbocca* served on risotto and drizzled with a fine sage jus ☒ 
- Traditional tiramisu



APÉRO

GOURMET PLATTERS

MINIMUM ORDER OF 5 SERVINGS

TANTALISING POTPOURRI per person 10.50

Freshly baked flaky savoury pastries, black and green olives in a homemade marinade, Swiss Alpine cheese cubes and wafer-thin Bündner air-dried beef

BÜNDNER PLATTER per person 20.00

Richly garnished platter of Bündner air-dried beef, *Salsiz* (Swiss smoked sausage), bacon, Swiss Alpine cheese, served with crunchy farmhouse bread and fine antipasti vegetables

SNACKS

9

Potato crisps «salty/paprika» 	100gr.	6.00
Popcon «sweet/salty» 	100gr.	4.50
«Crispy Choice» Vegetable Crisps with beetroot and hummus 	100gr.	6.50
Roasted nut mix	100gr.	6.50
Tortilla chips mit guacamole	100gr.	4.50

FINGERFOOD

MINIMUM ORDER OF 20 SERVINGS PER DISH

COLD APPETIZERS

Taleggio-Rucola-Tramezzini	each	3.50
Mini Bagels (salmon, country ham or cream cheese)	each	4.00
Wraps (beef, chicken, smoked salmon, cream cheese or vegetable filling)	each	3.50
Vegetable sticks with a delicate herb dip 	100gr.	4.00
Beef tartar on brioche bread	each	4.50
3 different Cornetto filled with beef-, salmon and vegetable tartar	each	3.50
Crostino with tomato	each	3.00
Crostino with olive tapenade & olive oil-caviar 	each	3.00
Crostino with avocado cream or cream cheese	each	2.50
Finest sushi with pickled ginger and a soy sauce pipette  (from 20 pieces)	each	5.50



APÉRO

Cream cheese Oreos on a fruity-hearty chutney with pumpernickel	each	4.00
Salmon tartare on a fluffy quinoa salad ☒	each	4.50
Beluga lentils salad with Culatello di Zibello ham ☒☑	per serving	4.50
Diced parmesan with lemon pepper drizzle ☒	each	2.50
Tête de Moin with Pommery fig mustard ☒	each	3.50
Cherry tomato mozzarella sticks marinated in wild garlic pesto ☒	each	3.00
Tuna tataki with wasabi mayonnaise ☒☑	each	4.50
Edamame beans with a wasabi dressing and soy sprouts	each	3.50
Kroepack (shrimp chips) with roasted chilli paste ☒☑	per serving	4.00
Lentil salad in a glass with smoked trout mousse ☒	each	4.50
Shrimp cocktail on fresh guacamole ☒☑	per serving	4.00

WARM APPETIZERS

Mini – Chäschüechli-Swiss cheese tartlets	each	3.50
Mini cheeseburger in a bun	each	4.00
Mini ham filled croissants	each	3.50
Veal Cipollata on fine Dijon mustard ☒☑	each	4.50
Mini spring rolls with vegetable filling and chili sauce	each	3.50
Pulled Turkey - Mini burger with homemade BBQ sauce	each	5.00
Meatballs served with a mildly spicy tomato chutney	per serving	4.00
Chicken satay sticks with a peanut satay dip ☒	each	4.50
Patatas Bravas with light ajoli dip ☒☑	per serving	3.50
Beef filet cubes on a strong soy sauce with roasted sesame seeds ☑☒	per serving	4.50
Crunchy prawns in panko coat	each	5.00
Dim Sums basket «filled with fish, crustaceans and vegetarian»(from 20 pieces) each		3.00

SWEET TREATS

Crème caramel with roasted hazelnuts ☒	per serving	2.50
Dark chocolate mousse with Tonka Espuma	each	2.50
Mini vermicelles in a crunchy waffle	each	3.00
Mini patisserie from the Italian Pasticceria	each	3.00



DRINKS

SPARKLING WINE SWITZERLAND

Stadt Zürich Brut Blanc de Noir AOC <i>(Méthode champenoise) - Pinot Noir, Landolt, Zurich</i>	7.5dl	52.50
Mythos brut VdP Suisse <i>Weingut Landolt, Zürich</i>	7.5dl	43.00

WHITE WINE SWITZERLAND

Riesling-Sylvaner AOC <i>100% Riesling-Sylvaner, Winery Landolt, Zurich</i>	7.5dl	44.00
1834 Cuvée weiss AOC <i>Pinot Gris, Pinot noir, Kerner, Winery Landolt, Zurich</i>	7.5dl	51.00
Heida du Valais AOC <i>100% Heida, Winery Albert Mathier & sons, Salgesch, Wall</i>	7.5dll	49.00
Malans Pinot Blanc AOC <i>100% Weissburgunder, Winery Cottinelli, Malans, Grisons</i>	7.5dl	52.00
Sauro Bianco di Merlot DOC <i>100% Merlot, Winery Fratelli Corti, Balerna, Tessina</i>	7.5dl	46.50
Chasselas Cuvée Spéciale <i>100% Chasselas, Winery Les Frères Dutruy, la Treille, Founex, Vaud</i>	7.5dl	43.00

11

RED WINE SWITZERLAND

Stadt Zürich Pinot Noir AOC <i>100% Pinot Noir, Winery Landolt, Zürich</i>	7.5dl	45.00
1834 Merlot Pinot Noir <i>Merlot, Zweigelt, Winery Landolt, Zürich</i>	7.5dl	55.00
Humagne Rouge du Valais AOC <i>100% Humagne Rouge, Winery Albert Mathier & Sons, Salgesch, Vaud</i>	7.5dl	50.00
Molinära Pinot Noir <i>100% Pinot Noir, Winery Cottinelli, Malans, Grisons</i>	7.5dl	55.00
Tre Corti Merlot Ticino AOC <i>100% Merlot, Winery Fratelli Corti, Balerna, Ticino</i>	7.5dl	48.00
Gamay La Côte AOC <i>100% Gamay, Les Frères Dutruy, Winery la Treille, Founex, Vaud</i>	7.5dl	42.00



DRINKS

BEER

Eichhof Braugold	3.3dl	4.00
Internationale beers	3.3dl	5.00
National beers	3.3dl	5.00
Clausthaler beer, Lemond beer «non-alcoholic»	3.3dl	4.50

NON-ALCOHOLIC BEVERAGES

Mineral water still or sparkling	3.3dl glass	3.50
Mineral water still or sparkling	10dl glass	7.00
Orange juice Premium Fair Trade	2dl glass	3.50
Orange juice Premium Fair Trade	10dl glass	9.00
Ramseier juice «Peach/Grapes/Pink Grape fruit»	10dl carafe	8.50
«DETOX» mineral water with fresh ginger and cucumber	10dl carafe	7.00
Flavoured water with seasonal fruit	30dl	25.00
«ZAMBA» freshly squeezed fruit juice Charged according quantity ordered	2dl PET	4.50
«ZAMBA» freshly squeezed fruit juice Charged according quantity ordered	10dl carafe	16.00
Coca-Cola, Light, Zero	5dl PET	3.50
Rivella red, blue, green	5dl PET	3.50
Sinalco/ Elmer Zitro	5dl PET	3.50
Süssmost/ Süssmostschorle -apple shorley	5dl PET	3.50
Rosemary-ginger lemonade served with ice cubes	30dl	25.00
SV Ice Tea Fair Trade / Ice Tea Zero Fair Trade / SV Lemonade	10dl carafe	7.00
Peppermint-lime ice tea served with ice cubes	30dl	25.00

12

COFFEE & TEA

Coffee and Coffee specialities	cup	4.00
Ovomaltine or chocolate drink / Fragrant types of tea	cup	3.50



GENERAL INFORMATION

DECLARATIONS

- Switzerland: beef, pork, chicken breast, veal, meat balls, sausages, *Wiener* sausages, dried meat, cold cuts, salami
- Hungary: chicken, turkey
- Vietnam: king prawns, MSC – certified tuna
- Norway: smoked salmon
- Denmark: cocktail shrimps
- Italy: *bresaola*, Parma ham
- France: duck breast



Gluten-free



Vegan



Lactose free

EVENTS & CATERING

All staff-related costs are included from 7 a.m. to 4 p.m. Outside of this period supplemental personnel costs will be charged. Plates, cutlery, glassware and napkins are also included.

The number of guests requested not later than 3 days prior to service provision is binding; an invoice will be issued accordingly.

Invoices are payable within 30 days.

All prices are in Swiss Francs incl. 7.7% VAT.

13

PERSONNEL COSTS

PERSONNEL COSTS ARE CHARGED ACCORDING TO EXPENSE AND DURATION

Personnel, «Service, Cook, Office»	Per hour	45.00
Senior staff «management, chef»	Per hour	52.00
Personnel costs after 4 p.m.	Per 15 minutes	11.50

SUPPLEMENTAL COST

Table decorations: flowers/ floral arrangements	Nach Aufwand
---	--------------

TRANSPORT

Pick-up and return of equipment at caterer's facility		Free
Non-vehicle delivery: Depending on location and flat fee	Each way	10.00
Vehicle delivery: Depending on location and flat fee	Each way	35.00
Personall cost related to setting up / waiting time after 4 p.m.	Per 15 minutes	11.50
Same-day orders, extras and express surcharge	Per order	18.00
Minimum order of conference amenities		
- Nespresso coffee machine	10 cups	40.00
- General	Minimum	35.00
Minimum order for all other catering services	Minimum	150.00



GENERAL TERMS AND CONDITIONS

1 SERVICES OFFERED BY THE CATERER

The customer delegates the responsibility for on-off or recurring event catering services (henceforth "**catering**") exclusively to "SV (Switzerland) AG (henceforth "**caterer**")" as per the stipulations of the contract.

The caterer commits to the carrying out its catering services as carefully as possible. It shall make every effort to ensure the timely provision of services and to the complete satisfaction of the customer. Special emphasis will be given to selecting food and drinks impeccable quality.

2 CONTRACTUAL OBLIGATIONS

Based on information provided by the customer, the caterer will submit an offer of catering services. After checking the proposal the customer must accept the conditions in writing. If this confirmation is not received at least **5 days before commencement of the agreed services**, the offer will become invalid.

The contract cannot be altered after the caterer has confirmed the order in writing.

Details of the arrangement between the customer and the caterer including any appendices form an integral part of the contract between both parties and collectively form "**the contract**". In the event of deviations between the General Terms and Conditions (*Allgemeinen Geschäftsbedingungen AGB*) and any amendments made to the acknowledgment of the order, the contract shall take precedence.

3 CHANGE IN NUMBER OF CATERED PERSONS

Changes to the number of catered persons must be communicated to the caterer **not later than 3 working days** (before 3 p.m.) prior to the event start date. Any change in the number of catered persons must be confirmed by both parties and will result in an adjustment of charges and will be documented in an amendment and become part of the final binding contract between the customer and the caterer.

14

4 MINOR AMENDMENTS TO THE CONTRACT

The caterer reserves the right to amend or adjust its offered services in the event of unforeseen changes in market supplies, the unavailability of goods, or unforeseeable cost increases. The caterer takes the interests and wishes of the customer into account and will attempt to execute the order as requested.

5 ADVANCE PAYMENT

The caterer is entitled to demand an advance payment from the customer upon agreement of the contract.

6 CANCELLATION

In the event of a cancellation or waiver by the customer of any offered services, the customer is fully liable for the cancellation costs as defined in the contract.

In the event of a cancellation or waiver by the customer of any offered services, the customer shall be liable for all cancellation and non-service-provision-related costs as defined in the contract.

- **Till 2 days before the event:**25% of the agreed services
- **Till 1 day before the event:**50% of the agreed services
- **On the day of the event:**75% of the agreed service

7 INFRASTRUCTURE, CLEANING AND DISPOSAL

Unless otherwise agreed, the customer shall provide the caterer with the following infrastructure free of charge and undertakes to provide them in a condition suitable for use:

- the required rooms;
- main inventory (tables, chairs, cloakrooms etc.);
- heating, water and electricity.

The caterer shall undertake to clean the food-related inventory and materials in accordance with item 8 below. Unless otherwise agreed, the customer is responsible for cleaning and disposal of the above infrastructure.

8 LOSS OF OR DAMAGE TO ITEMS BELONGING TO THE CATERER

Any materials provided by the caterer must be returned to the caterer after the event has ended (for example, glasses, dishes, cutlery, laundry, etc.). The customer is obliged to return the materials to the caterer in their entirety and undamaged. The caterer is entitled to charge for losses and damages by employees or guests of the customer.

9 PURCHASING AND LOGISTICS

The caterer is responsible for purchasing the goods used for catering purposes. The caterer is responsible for the selection and quality of the suppliers and ensures the required logistics. Purchases are made by the caterer. The caterer therefore determines the quantities, pricing and terms of payment with the suppliers. The customer thusly incurs no obligations and claims under the caterer's agreements with its suppliers.

10 EMPLOYEES OF THE CATERER

The caterer provides the requisite personnel in accordance with the agreement. The applicable hourly rates are included in the offer. Personnel hours are charged on a temporal and material basis.

11 INSURANCE

Unless otherwise agreed, the customer is responsible for the any insurance required to cover property damage and personal injury.

12 INVOICING AND CASH PAYMENT

After the event, the customer will receive an invoice from the caterer, which must be paid within 30 days of the invoice date without deduction of a discount. The caterer reserves the right, in the event of non-observance of this deadline, to charge the customer default interest in the amount of 5% p.a as well as reminder fees. Possible payment systems are: e-invoicing, LSV "direct debit" or by payment slip. The customer agrees to the payment or payment details in writing up to **3 days before the date of service provision.**

13 PARTIAL INVALIDITY

If any provision of the contract contradicts a mandatory statutory provision, the appropriate legally permissible provision shall apply instead. Should individual provisions of this contract be invalid or ineffective, the validity of the remaining provisions or this contract as a whole shall not be affected.

14 APPLICABLE LAW AND JURISDICTION

The contract is subject to **Swiss law.**

Jurisdiction for all disputes arising in connection with the contract and the activity of the caterer falls within the jurisdiction of **Zurich 1**. If both the district court and the commercial court have substantive jurisdiction, the commercial court shall be engaged.