



FIDELIO

HIRING BROCHURE

FIDELIO CAFE

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WELCOME TO FIDELIO

Whether you are considering us to celebrate a special occasion or whether you want to give your work event a different twist, you can be certain that your occasion with us will be unique.

We are an independent venue that takes pride in delivering great value experiences that stay with our clients for a long time.

Since opening our doors in 2019, we have hosted over one hundred events, from seasonal parties, to corporate functions to wedding receptions and private dinners.

We can't wait for you to start being part of our community.

THE VIENNA SALON

With its high ceilings, large windows and warm European decor, this space represents the key asset of the venue. The space is designed to favour the feeling of community.

Standing receptions are the most popular style of events we host. The open plan kitchen with its serving counter is the heart of the space, where you and your guests can watch our chefs freshly prepare all of your food. The mezzanine creates ample space for guests to relax, chats and celebrate.

FIDELIO



THE VIENNA SALON



If a sit-down meal is what you are after, we have experience in delivering a wide range of different formats, all special in their own right.

Depending on size of the party and client brief, we can make the space look grand or cosy according to the occasion.

THE BERLIN LOUNGE



From private dinners to networking events, our basement lounge is the perfect space for an intimate gathering.

Its retro decor reminds of the Weimar Republic bars and it is often used for dance parties. With its own private bar, cocktail parties are a must.

FOOD

We offer a modern European range of menus for any occasion, from birthday parties to wedding feasts.

Our chef is constantly looking for interesting seasonal ingredients to create dishes that leave a mark. We work with London's top suppliers to ensure we can source only the freshest products.

Our standard offer is a three course meal with vegetarian (or vegan) alternatives but we can work around different requests.

Our menus can cater for any allergies or dietary requirements.

For standing reception events we offer canapes or small plates. Get in touch for more details.



SET MENUS

Sample menus are varied according to season

STARTERS

Foie gras beignet, Bramely apple chutney, crispy sage

Beef carpaccio, balsamic and apple reduction, toasted hazelnuts

Cold smoked salmon, dill and ricotta tartelette

Miso aubergine, mâche salad, sundried tomato (V)

Lobster and ricotta Conchiglioni, bisque sauce

MAIN COURSES

Herb crusted lamb rack, potato millefeuilles, sauteed hispi cabbage and lamb jus

Wild mushroom risotto with crispy kale (V)

Slow cooked brisket, cheesy orzo, honey glazed carrot and jus

Stone bass with potato and lemon purée, grilled fennel and tomato crisps

Confit duck leg, grilled hispi cabbage, corn ribs

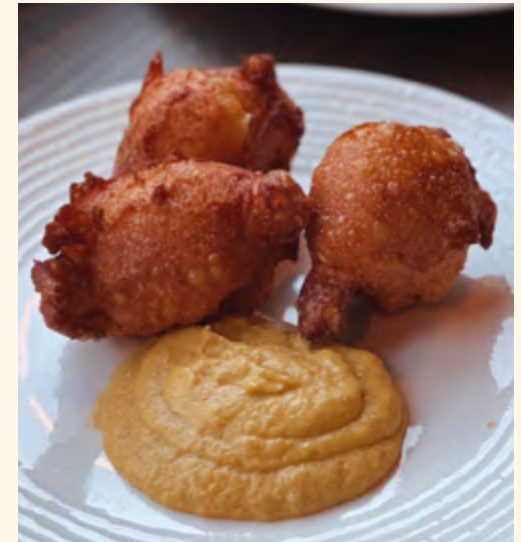
DESSERTS

Tonka bean éclair, blackberry coulis

Cardamom Mousse, toasted almond, poached apricot

Brown sugar sponge, strawberry mousse, olive oil gel

Cocoa nibs crème brûlée, coffee tuille



SMALL PLATES

Sample menus are varied according to season

Small plates are a smart and elegant way to share food with guests at a standing reception. All our recipes are created to minimise hassle in eating and are served in individual dishes.

RECIPES

Chicken rillette with basil oil and lemon zest

Aubergine baba ganoush on sourdough bruschetta with pine nuts and za'atar

Pan con tomate

Cornish mussel with parsley and miso

Roast chicken with romesco sauce

Slow braised pork cheek with star anise and prune

Buffalo mozzarella caprese

Pink grapefruit and almond salad



WINES

Sample menus are varied according to season

WHITE WINE

Chardonnay Les Grenadiers, IGP
Côtes de Thongue, France

Sauvignon Blanc Mont de Joie Henri
Bourgeois, IGP Val de Loire, France

Grüner Veltliner Handcrafted, M A
Andorfer, Mitges-Kamptal, Austria

Pouilly-Fumé Les Chaumierres A &
C Figeat, Loire, France

Öreg Király Dulo Dry Furmint Barta,
Tokaj, Hungary

Moulin de la Justice, Muscadet
Sèvre et Maine, Domaine Julien
Braud

L'Essentiel, Crozes-Hermitage,
Domaine des Hauts-Châssis Rhone
Valley, France

Chablis 1er Cru Les Lys, Domaine
Vincent Dampit, France



RED WINE

Cote du Rhône Vignobles Gonnet,
Rhône, France

Quinta de Chocapalha Tinto, Vinho
Regional Lisboa, Portugal

Chianti Classico Terre di Prenzano,
Vignamaggio DÖCG, Italy

Dolcetto d'Alba Vigna Scott, Fratelli
Cavallotto, Piemonte, Italy

Château Dutruch Grand Poujeaux,
Moulis-en-Médoc, France

Pinot Noir, Pfalz Spatburgunder
Troocken Ueingut A Christmann

Belezos Rioja Garnacha, Bodegas
Zugober, Spain

Château La Grave a Pomerol Trigant
de Boisset, France



THANK YOU



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