

FIDELIO WEDDING BROCHURE

FIDELIO

FIDELIO CAFE

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WELCOME TO FIDELIO

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

Since 2021, we have hosted more than fifty wedding parties in a variety of formats, from casual standing receptions to sophisticated sit down meals.

With each party we aim to deliver a tailored experience based on what we believe are the desires of our clients.

Our offering suits a range of budgets and sophistication but at the core of our efforts is the determination to make your day a memorable one.

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.

The area is ideal for both sit down meals (up to 65 pax) and standing receptions with small plates, canapes and drinks (up to 150 pax).

We decorate the room according to the client's wishes and hold partnerships with florists and designer to make the space feel even more personal.



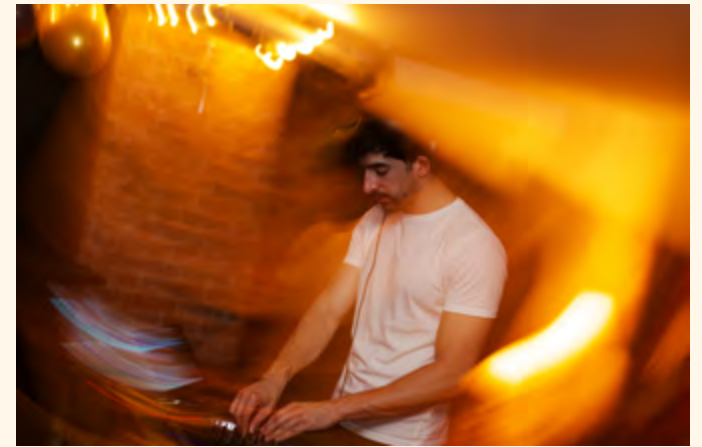
THE VIENNA SALON



If a sit-down meal is what you are after, a three course meal preceded by a drinks and canapes reception is our standard offer.

For standing receptions, we have a dynamic seasonal menu of small plates that fits most palates and can accomodate dietary requirements and special requests.

THE BERLIN LOUNGE



Our basement lounge is the perfect space for an intimate gathering and what better than to kick off the dances away from the street.

FIDCLO

The retro decor of the lounge reminds of the Weimar Republic bars and gives that extra degree of secrecy to your wedding party. DJs and live bands are regularly part of the game.

HIRING BROCHURE

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, Bramley apple chutney, crispy sage

Beef Carpaccio, balsamic and apple reduction, toasted hazelnut

Cold Smoked salmon, dill and ricotta tartelette

Miso Aubergine, mâche salad, sundried tomato

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

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

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

Confit duck leg, grilled hispi cabbage, corn ribs

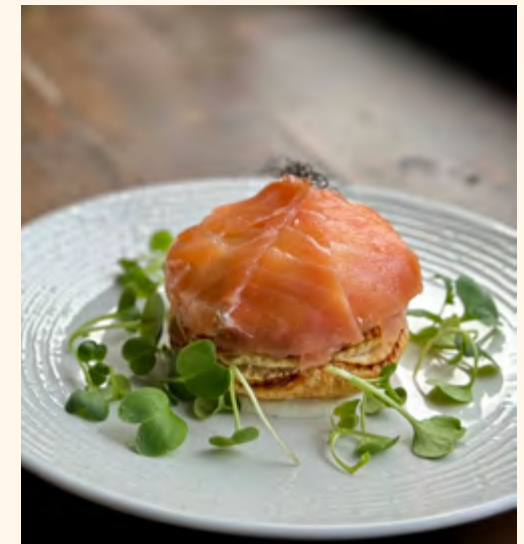
DESSERTS

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

Ricotta gnocchi with saved cured duck (GF)

Rigatoni with sundried tomato pesto (V)

Seasonal vegetable tart (V)

Oniglet beef steak with chimichurri (GF)

Grilled celeriac with salsa verde and flaked almonds (VG,n)

Zucchini fritters with sumac creme fraiche (V)

Pork cheeks salad with lamb lettuce and mint

Beef carpaccio, hazelnut, balsamic reduction and rocket (n)

Slow cooked brisket on Parmesan polenta



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 Damp, France



RED WINE

Cote du Rhône Vignobles Gonnet,
Rhône, France

Quinta de Chocalpa Tinto, Vinho
Regional Lisboa, Portugal

Chianti Classico Terre di Prenzano,
Vignamaggio DOPG, Italy

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

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

Pinot Noir, Pfalz Spatburgunder
Troocken Weingut A Christmann

Belezos Rioja Garnacha, Bodegas
Zugober, Spain

Château La Grave a Pomerol Trigant
de Boisset, France



THANK YOU



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