# A perfect blend of innovation with a dash of nostalgia

Owner of unique vintage cinema cafe, Rendezvous, **Benny Karoci-Hadar**, is a firm believer in the power of coffee shop connections and conversations



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### QHow would you describe your business to a stranger?

We are the "sugar Apushers" of coffee, tea, brunch and lunch; a whimsical eatery that offers a tantalising fusion of Scottish tradition and cosmopolitan flavours. We are proud to offer a unique experience that sets us apart. Step into our vintage cinema where we screen classic 40s slapstick comedies all day. You'll be surrounded by cinema portraits of beloved heroes adorning our walls. Our cinema is adorned with original projection wheels from the former Playhouse and La Scala of Inverness, adding a touch of nostalgia and history to your visit. In 1960, The Silver Beetles, later The Beatles, performed at The Northern Meeting Rooms, which stood where Rendezvous is today!

#### What inspired you to start the business?

Al'm a firm believer in the power of coffee shop connections and the stories they create. An urban coffee shop is like an umbilical cord of light, fostering casual and unpretentious encounters.

It's a place where you can come, sip, munch, and engage in meaningful conversations, all while enjoying quality time or taking a breather. My stint as a canteen officer during my military service left an indelible mark. Prior to that, I had a career as a production manager in a TV and cinema theatre, and a commercial trainer for retail companies. I made a conscious decision to slow down the pace of my life, earn less, and focus more on connecting with people.

How has your business developed?
We have always strived to be innovative and



Benny Karoci-Hadar, owner of Rendezvous Cafe.

Picture: James Mackenzie

pioneers in creating an immediate atmosphere of warmth and personalised service for our customers. With an open kitchen situated close to the tables, guests can witness the bustling activity of food preparation, enjoy the enticing aromas, and soak in the vibrant, cosmopolitan ambiance. We take pride in being the first in the area to introduce a gluten-free menu a decade ago and expanded our menu to include a full vegetarian Scottish meal. We have incorporated tea and coffee drinks infused with hemp, offering unique options for our guests. We have become a beloved destination among locals and a mustvisit spot for tourists.

# What are your plans to develop your business in the future?

The Sunday Times has rated us among the top five coffee shops in Inverness. We are honoured to be included in such esteemed company and will continue to uphold our commitment to delivering exceptional coffee, tea, and dining experiences to our valued customers.

What lessons have you learnt from your

#### time in business?

My natural motto is:
Do not panic, it's all
organic! Relationships
are formed not only in
workplaces but also over
meals. Embrace change and
never settle for a comfort
zone. To successfully
run an eatery, one must
prioritise consistency in
quality flavours and provide
exceptionally warm service.

#### What's your vision for Inverness city centre?

A There is a need for a more diverse and vibrant gastronomic culture, as well as a rich fashion scene, nightlife, and more.

## Can you tell us something interesting about yourself?

A I am an artist of change, both in body and mind. Entrepreneurship runs through my veins, I thrive on connecting with others.

I have a direct and pragmatic approach, tempered with romanticism. My passions encompass cinema, theatre, music, sports, art, and pets.

I have engaged in coaching and training individuals, groups and businesses, which has provided me with profound insights into life.