

Coffee  
?f  
Wine Bar

where.s fred.s

where.s fred.s

Events and Private Hire

where.s fred.s

Frederick.s Place  
London

# CONTENTS

Our space  
Fred's by Night packages  
Sample menus  
Enquiry



Where's Fred's is an intimate day-to-night café and wine bar on Frederick's Place, a charming location that you would mostly find by word-of-mouth. It feels hidden away, but is right in the heart of the City of London.

It's the perfect spot to host a relaxed event or celebrate an occasion. The space and team are dedicated to tailor your event to your needs.

The background is a dark, textured wall with a brick pattern. A horizontal wooden plank is visible in the upper middle section. A circular light fixture is partially visible in the top left corner. The text 'EVENT PACKAGES' is overlaid in a white, outlined font.

EVENT  
PACKAGES

?

# TERRACOTTA AREA

Area: af back area

Availability: Monday to Friday

Capacity: 20 seated split between 2 large tables and high bench seating, or 35 standing

Timings: 8am – 10pm in a 4 hour window

Minimum Spend: £1,800 for food and beverages, plus service charge (from £2,000 in December)

# WHOLE VENUE

Area: Whole venue, private hire  
 Availability: Monday, Tuesday and Friday

Capacity: 32 seated split between 2 large tables, high and low bench seating, or 70 standing  
 Live music or DJ: Until 11pm (additional fee)  
 Venue hire: £500  
 Minimum Spend: from £2,500 on food/beverage plus service charge (from £3,000 in December)

# WHOLE VENUE

Area: Whole venue, private hire

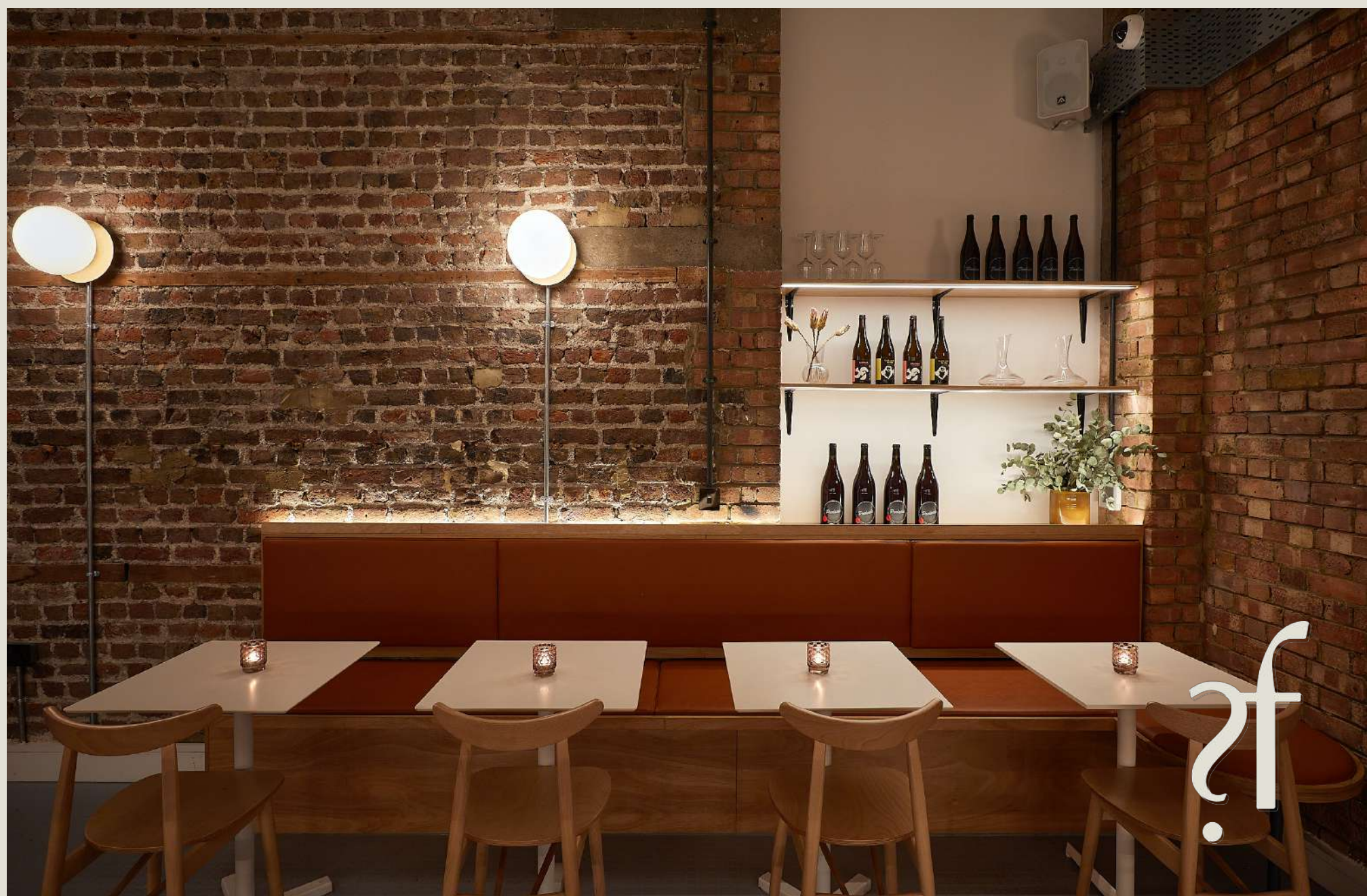
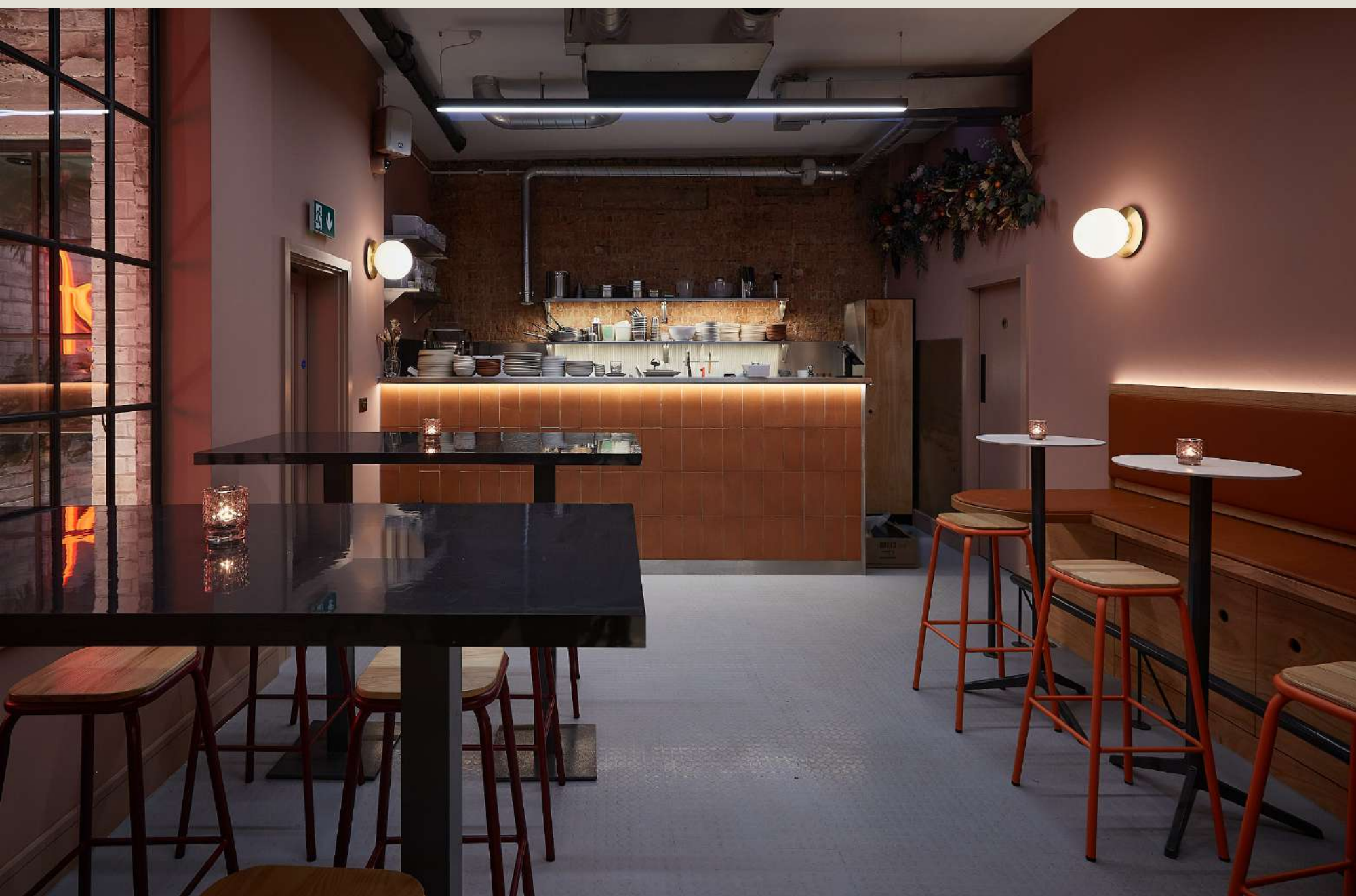
Availability: Wednesday, Thursday, Saturday and Sunday

Capacity: 32 seated split between 2 large tables, high and low bench seating, or 70 standing

Live Music or DJ: Until 11pm (additional fee)

Venue Hire: £500

Minimum Spend: From £4000 for food and beverages, plus service charge (from £4,500 in December)





A circular menu sign is mounted on a brick wall. The sign is white and has the word "MENU" written on it in a white, outlined, serif font. The sign is attached to a metal pole. The background is a brick wall with a wooden plank running horizontally across the middle. The lighting is dim, creating a moody atmosphere.

MENU

?

# WINE

We work with suppliers that champion small, independent winemakers that make wines with minimal chemical intervention, where the winemaking shows maximum respect for the terroir to create a 'natural' wine.

## Sparkling

La Jara Prosecco Italy, organic	8.5	45
La Jara Rose Frizzante Italy, organic		40
Maurice Choppin Champagne, "Les Mi-Cotes" France, 2020, natural		99

## White

Tule Bianco Catarratto Sicily, Italy 2021	5.5	16	24
El Pinto Palomino Andalucia, Spain 2021 organic	7	22	34
Petit Fantet Hippolyte Blanc Languedoc, France 2021 organic	7.2	23	35
Muscadet Garance, Domaine Luneau-Papin Loire Valley, France 2021 organic	7.5	26	40
Loureiro Vinho Verde Portugal 2021 biodynamic		45	
Alexandre Bain, Pouilly-Fume Loire, France 2018 biodynamic		60	
Sancerre Blanc "La vigne blanche" Loire, France 2021	11	62	
Puligny-Montrachet Sous Le Puits, Domaine Larue Burgundy, France		166	

## Orange

Baglio Antico Bianco Catarratto Sicily, Italy 2021 bio	7.8	40
Salicornio Moscatel, Finca Casa Balaguer Alicante, Spain 2021 natural	9	48
Denavolo, AA Dinavolino Emilia-Romagna, Italy 2020 Natural		65

Please let us know of any allergies.

# WINE

## Red

Côtes du Rhône "Les Oliviers" Rhône, France 2021	6	18.8	28
Château Saint Cyrgues, Syrah, "Salamandre" Rhône, France 2021 organic	6.8	21	31
Soli Pinot Noir Thracian Valley, Bulgaria 2019 organic	7.8	25	38
Bordeaux Superieur "L'Ane Mort" Bordeaux, France 2004		8	40
Papegai, AA Badenhorst Swartland, South Africa 2021		46	
"Les Indiennes" Foulaquier, Grenache Cevennes, France 2018 organic		47	
Beaujolais, Château Cambon Beaujolais, France 2021 organic	9.3	33.4	
Poolside, Tom Shobbrock, Shiraz (on the lighter, funner side) Barossa Valley, Australia 2020		75	155
Château Musar, Lebanon '15		85	
Chateau Tournefeuille, Lalande de Pomerol Bordeaux, France 2017		26	
Guerrieri Rizzardi, 3 Cru Amarone Classico, 2017		76	
Chateau Tournefeuille, Lalande de Pomerol, 2017		77	
Pagodes de Cos, Saint-Estephe 2016		177	

## Rose

Réserve de Gassac Rosé, Pays de l'Hérault Languedoc, France '21	6.5	30
L'esprit De Provence Cotes De Provence, France '21 low intervention		50

## Sweet Wine

La Magendia, Lapeyre Jurancon, France 2018	8	40
Chateau Filhot, Sauternes Bordeaux, France 2010	11	55

Please let us know of any allergies.

# WINE LIST

# SAMPLE CANAPÉS

## CANAPES

### Meat

- Lamb souvlaki skewer with tzatziki dipping sauce (gf)
- Chicken teriyaki skewer with sesame glaze (gf)
- Chorizo with aioli (gf)
- BBQ pulled pork and coleslaw mini sliders
- Slow cooked lamb and Mediterranean veg mini sliders
- Thai chicken salad filo cups
- Duck rilette with cornichon on crostini
- Country pate with apricot on crostini
- Truffle ricotta and prosciutto pizzetta
- Burrata with coppa and basil oil bruschetta

### Seafood

- Natural Jersey oyster with mignonette (gf)
- Harissa prawn cocktail on endive (gf)
- Smoked salmon blini
- Crayfish and avocado salad (gf)
- Seared scallop with pea and wild garlic puree (gf)
- Hot smoked salmon and crème fresh rosti

### Vegetarian

- Tomato and balsamic glaze bruschetta
- Baba ganoush and feta filo cups
- Beetroot gnocchi with lovage pesto (gf)
- Tomato and truffle ricotta pizzetta
- Honey glazed halloumi bites (gf)
- Barron Bigod and fig relish cracker

(gf) = gluten friendly

A minimum order of 20 per option is required.  
Please let us know of any allergies.

SAMPLE  
MENUS

SNACKS + SHARING  
PLATES

Mixed Italian Olives (vg)  
 Pecorino & Truffle nut mix cashews, almonds, macadamias and pecans  
 Smoked Almonds (vg)  
 Pistachios salted and roasted (vg)  
 Chili Mix Nibbles (vg)

Burrata coppa, blood orange, pistachio, basil  
 Cobble Lane Cured Meats fennel & garlic Salami, Coppa, Breasola  
 Cheese Plate Baron Bigod, Mrs Bell's Blue, Caerphilly Gorwydd, fig relish (v)  
 Red Wine Glazed Chorizo onions, garlic aioli

Spaghetti vongole clams, chili, garlic, parsley  
 Braised pork ragu pappardelle, parsley, parmesan  
 Beetroot Gnocchi lovage pesto, pine nuts (vg)  
 Wild garlic & pea risotto (v)

Green Salad Dijon vinaigrette (vg)  
 Focaccia olive oil and balsamic (vg)

(vg) = Vegan (v) = Vegetarian

Please let us know of any allergies.

BRUNCH

Avocado on sourdough omega seed mix, chilli flakes, lemon (vg)  
 Harrisa scrambled eggs barrel-aged Feta, omega seed mix (v)  
 Burrata confit tomatoes, pesto on sourdough  
 Granola made in house, Greek yogurt, fresh berries, honey (v)  
 Fred's loaded banana bread Greek yogurt, fresh berries, honey (v)  
 Truffle egg croissant croissant filled with truffle scrambled eggs, rocket (v)  
 Chorizo hash pan-fried chorizo, potatoes, fried egg, rocket, garlic aioli  
 Fred's BLT bacon, lettuce, tomato, garlic aioli

Add ons  
 smoked salmon, scrambled or fried eggs, avocado, bacon, halloumi, chorizo

LUNCH

Natural Jersey oyster mignonette, lemon  
 Burrata coppa, blood orange, pistachio, basil  
 Cobble Lane cured meats fennel & garlic Salami, Coppa, Breasola  
 Cheese plate Baron Bigod, Ashlynn, Caerphilly Gorwydd (v)  
 Focaccia sandwich please ask staff for today's fillings

Braised pork ragu pappardelle, parsley, parmesan  
 Spaghetti Vongole clams, garlic, chili, parsley  
 Wild garlic & pea risotto  
 Beetroot Gnocchi lovage pesto, pine nuts (vg)

Green salad Dijon vinaigrette (vg)  
 Focaccia

(vg) = Vegan (v) = Vegetarian

Please let us know of any allergies.



To enquire about your event at Where.s Fred.s, please get in touch at the email below with your event information and desired date.

[events@wheresfreds.com](mailto:events@wheresfreds.com)



where.s fred.s

Where.s Fred.s

No. 7 Frederick's Place, London, EC2R 8EA

events@wheresfreds.com

info@wheresfreds.com

02076005228

