THREEWILLIAMS

WEDDING PACKAGES

THREE
WILLIAMS
EVENTS

Three Williams' refined simplicity can be easily tailored to suit your event. Whether it be a formal celebration, wedding reception or simply getting together with friends and family, we have the perfect space for you to host a styled gathering.

We are fully licenced and can offer you a variety of event packages 7 nights a week, from 6pm. With a dedicated service team and esteemed chef looking after you, we are committed to providing you and your guests with an unforgettable experience.

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Don't just take it from us, check out what some of our lovely couples have to say…

"Thank you so so so much for being amazing to work with! The night was so much fun and our friends have been saying it's one of the best weddings they've been to. Everyone had a blast!"

— Nevenka & Raj

"Thank you again for helping make our wedding day such a raging success. All of our guests have been raving about the food, drinks, staff and the overall vibe of Three Williams — you guys killed it!"

— Emily & Alex

"Thank you for everything! Your skill, excellence and friendship made our day so special. It was better than we ever would've imagined!"

— Felicity & Alex

"Thank you for making Anthony and my job so much easier with coordinating the big night, particularly when we live five hours away from Sydney. We were never stressed out at all — and I owe it all to you Erica."

— Ellen & Anthony

"We couldn't have asked for more! Seriously! Erica, you are so well organised and made everything so easy for Eric and I. Everyone absolutely loved your staff and especially the food! We received so many compliments about the food and even a few had said it was the best wedding food they have had!"

— Mykey & Eric

CANAPÉ MENU
$55pp

Please choose 4 standard & 1 substantial

STANDARD COLD

smashed pea, broad bean & chilli feta tartlets (v)

avocado mousse, roasted tomato, corn chip (vg | gf)

vietnamese style rice paper roll
w prawn or tofu (vg | gf)

wasabi king salmon ceviche, lemon
& chive mayo on crostini

blue swimmer crab sandwich, eschalot,
coriander, lime zest mayo

asparagus & truss tomato tartlet,
confit onion, goats curd (v)

roast beetroot tartlet, lemon goats cheese (v)

STANDARD HOT

mini asian style fish cakes, chilli jam (gf)

coke braised pulled pork, slaw, smoky paprika
sour cream, corn chip

wild mushroom arancini, lemon mayo

mac & cheese croquette, truffle oil, kewpie mayo

crumbed sri lankan spiced fish and potato balls,
curried mango yoghurt

grilled lemon & pepper chicken (gf)

SUBSTANTIAL

sticky hoisin glazed mushroom bao (v)

mozzarella, tomato, basil pizette (v)

cheeseburger slider, pickles, mustard, ketchup

southern fried chicken, chipotle mayo

crumbed fish bap, tartare

CANAPÉ MENU
$65pp

Please choose 6 standard & 2 substantial

STANDARD COLD

freshly shucked rock oysters, salmon roe (gf)

freshly shucked rock oysters, chilli, lime & coriander dressing (gf)

vietnamese style rice paper rolls w prawn or tofu (vg | gf)

wasabi king salmon ceviche, lemon & chive mayo on crostini

blue swimmer crab sandwich, eschalot, coriander, lime zest mayo

smashed pea, broad bean & chilli feta tartlets (v)

avocado mousse, roasted tomato, corn chip (vg | gf)

gorgonzola, prosciutto & iranian fig tart

heirloom tomato, buffalo mozzarella, basil & strawberry balsamic on crostini (v)

asparagus & truss tomato tartlet, confit onion, goats curd (v)

roast beetroot tartlet, lemon goats cheese (v)

STANDARD HOT

mini asian style fish cakes, chilli jam (gf)

seared scallop, cauliflower puree, avruga caviar (gf)

pan fried wild mushrooms, crostini (v)

mac & cheese croquette, truffle oil, kewpie mayo

smoked eel croquette, furikake, kewpie mayo

wild mushroom arancini, lemon mayo

gougeres (cheese stuffed savory profiteroles)

coke braised pulled pork, slaw, smoky paprika sour cream, corn chip

crumbed sri lankan spiced fish & potato balls, curried mango yoghurt

grilled squid with garlic, chilli, lime (gf)

grilled lemon & pepper chicken (gf)

SUBSTANTIAL

sticky hoisin glazed mushroom bao (v)

mozzarella, tomato, basil pizzette (v)

cheeseburger slider, pickles, mustard, ketchup

mini duck narnie, asian slaw, orange hoisin

lamb & mushroom pie, parsley, truffle oil

southern fried chicken, chipotle mayo

peking duck pizzette

crumbed fish bap, tartare

ALTERNATE DROP MENU
$95pp

please choose three

CANAPE ENTRÉE

vietnamese style rice paper rolls
w prawn or tofu (vg | gf)

wasabi king salmon ceviche, lemon
& chive mayo on crostini

blue swimmer crab sandwich, eschalot,
coriander, lime zest mayo

roast beetroot tartlet, lemon goats cheese (v)

mac & cheese croquette, truffle oil, kewpie mayo

coke braised pulled pork, slaw,
smoky paprika sour cream, corn chip

crumbed sri lankan spiced fish & potato
balls, curried mango yoghurt

grilled squid with garlic, chilli, lime (gf)

smashed pea, broad bean & chilli feta tartlet (v)

avocado mousse, roasted tomato, corn chip (vg | gf)

grilled lemon & pepper chicken (gf)

mini asian style fish cakes, chilli jam (gf)

please choose two

MAINS

pan fried kingfish, ginger & carrot puree, roasted
dutch carrots, chive, beurre blanc (gf)

crispy skin barramundi, garlic crushed kipfler
potatoes, roast tomatoes, green beans,
white anchovy, olive tapenade (gf)

roast chicken breast, crispy chicken skin,
sautéed oyster mushrooms, asparagus,
corn puree, chicken jus (gf)

grilled lamb backstrap, parsnip puree,
sautéed silverbeet, chicken jus (gf)

roast beef fillet, dijon porcini rub, paris mash,
sautéed silverbeet, chicken jus (gf)

roast pork belly, crackling, ham hock croquette,
apple puree, fresh apple, onion jus

chilli angel hair pasta, garlic & chilli blue

swimmer crab, coriander, lemon zest pangritata

eggplant moussaka layered w fresh
lasagna, roasted garlic, tomato & basil
sauce, pesto, pinenut, cheddar (v)

wild mushroom linguine, garlic, parsley, truffle oil (v)

zucchini "pasta", warm pesto, roasted
tomatoes, grilled broccolini, cashew
parmesan, olive crumb (v | gf)

please choose two

DESSERT

apple & rhubarb crumble

caramelized apple tart, cinnamon
ice cream, caramel sauce

summer berry pavlova, passionfruit,
vanilla custard cream

vanilla panna cotta, fresh strawberries

sticky date pudding, roasted almonds,
vanilla ice cream, butterscotch sauce

chocolate tart, vanilla mascarpone

vanilla creme brulee, mini cinnamon
doughnuts, apple puree

white chocolate creme brulee, mini
vanilla doughnut, raspberry puree

FEASTING MENU
$95pp

FOOD

please choose three

CANAPE ENTRÉE

vietnamese style rice paper rolls w prawn or tofu (vg | gf)

wasabi king salmon ceviche, lemon & chive mayo on crostini

blue swimmer crab sandwich, eschalot, coriander, lime zest mayo

roast beetroot tartlet, lemon goats cheese (v)

mac & cheese croquette, truffle oil, kewpie mayo

coke braised pulled pork, slaw, smoky paprika sour cream, corn chip

crumbed sri lankan spiced fish & potato balls, curried mango yoghurt

grilled squid with garlic, chilli, lime (gf)

smashed pea, broad bean & chilli feta tartlet (v)

avocado mousse, roasted tomato, corn chip (vg | gf)

grilled lemon & pepper chicken (gf)

mini asian style fish cakes, chilli jam (gf)

please choose two

MAINS

pan fried barramundi fillets, lemon & garlic butter (gf)

roasted side of salmon, chimichurri (gf | df)

roast chicken breast, crispy chicken skin, cauliflower puree, thyme beurre noisette (gf)

roasted beef eye fillet, dijon & porcini rub, porcini cream sauce (gf)

roasted beef fillet, celeriac puree, red wine chicken jus (gf)

grilled moroccan lamb back strap, mint yoghurt (gf)

roasted leg of lamb, garlic, lemon, oregano (gf | df)

roasted pork belly, apple puree (gf | df)

charred eggplant moussaka, rich tomato passata, mozzarella (v)

please choose three

SIDES

roasted brussel sprouts, speck, spring onion (gf)

sautéed green beans, chilli almonds (gf | vegan)

roasted fennel & orange salad, lemon & olive oil dressing (gf | df | vg)

mixed leaf salad, herbs, lemon dressing (gf | df | vg)

blanched green beans, pistachio pesto (gf | df | vg)

roasted honey glazed dutch carrots (gf | df | vg)

freekeh salad w medjool date, witlof, fried chickpea, fetta, parsley, almond, lime dressing (v)

celeriac gratin (gf)

roasted kipfler potatoes, rosemary, garlic (gf | df | vg)

fennel salt chips

paris mash (gf)

DESSERT

option one — dessert station
please choose three

mixed berry cheesecake

profiteroles, chocolate, vanilla cream

champagne jelly tart, vanilla cream, raspberries (gf)

brulee tart

chocolate hazelnut brownie

vanilla custard tart, berries

salted caramel, chocolate or raspberry macaron

mango and passionfruit profiteroles

OR

option two — alternate drop
please choose two

apple & rhubarb crumble

caramelized apple tart, cinnamon ice cream, caramel sauce

summer berry pavlova, passionfruit cream

vanilla panna cotta, fresh strawberries

sticky date pudding, roasted almonds, vanilla ice cream, butterscotch sauce

chocolate tart, vanilla mascarpone

vanilla crème brulee

ADDITIONAL STATIONS

Charcuterie and dessert stations can be a gorgeously lush and interactive addition to your food package. Our chef will work closely with you to accommodate any culinary requests, ensuring these stations are a tailored experience.

CHEESE & CHARCUTERIE $10pp

Offering an array of artisan cheeses, continental cured meats, pate, quince jams, nuts, fresh and dried fruits, crisp bread, torn sourdough, olives and more! Our charcuterie station can be selected for guest arrival or as a post meal indulgence.

DESSERT $8pp

Your choice of a variety of three bite sized, house made luscious desserts served either station style or as a canape to guests. We ensure adequate quantity, providing guests the opportunity to enjoy all three varieties.

CHEESE & CHARCUTERIE W DESSERT $15pp

If you can't choose between cheese or dessert, you can have them both!

LATE NIGHT FRIES + $2pp

Late night fries are an incredibly popular way to end the evening. Your guests will be served piccolo cups stuffed with crunchy hot fries as a late night soaker!

REDFERN PACKAGE
from
$55pp

BEVERAGES

WHITE

please select one

mahi sauvignon blanc
2017, marlborough, nz

mr mick pinot grigio
2017, clare valley, sa

SPARKLING

the habitat brut cuvee
mt canabolas, nsw

RED

please select one

mr mick tempranillo
2016, clare valley, sa

lost buoy "the edge" shiraz
2016, port willunga, sa

BEER

please select two

asahi super dry

pacifico

stone and wood pacific ale

sample lager

CIDER

monteith's apple

CHIPPENDALE PACKAGE
from
$65pp

BEVERAGES

WHITE

please select two

mahi sauvignon blanc
2017, marlborough, nz

mr mick pinot grigio
2017, clare valley, sa

alkimi 'the good earth' roussanne
2015, yarra valley, vic

rob dolan true colours chardonnay
2016, yarra valley, vic

RED

please select two

mr mick tempranillo
2016, clare valley, sa

lost buoy "the edge" shiraz
2016, port willunga, sa

domaine chantepierre cote du rhône
2017, france

spring vale melrose pinot noir
2016, freycinet coast, tas

BEER

please select two

asahi super dry

pacifico

stone and wood pacific ale

sample lager

CIDER

monteith's apple

SPARKLING

please select one

progenie sparkling
uco valley, argentina

rob dolan blanc de blancs
2015, yarra valley, vic

HUTCHINSON PACKAGE
$105pp

WHITE

please select two

mahi sauvignon blanc
2017, marlborough, nz

tomero torrontes
2017, salta, argentina

rob dolan true colours chardonnay
2016, yarra valley, vic

hinton hill country pinot gris
2015, central otago, nz

tim adams skilly ridge riesling
2017, clare valley, sa

rob dolan field blend
2016, yarra valley, vic

RED

please select two

domaine chantepierre cote du rhône
2017, france

rob dolan true colours pinot noir
2016, yarra valley, vic

mitolo jester shiraz
2016, mclaren vale, sa

paringa pe pinot noir
2017, mornington peninsula, vic

tim adams shiraz
2014, clare valley, sa

man o war cab franc merlot
2017, waiheke island, nz

CHAMPAGNE

laurent perrier
tours-sur-marne france

ROSE

château rêva rose
2017, cotes du provence, france

BEER

please select two

asahi super dry

pacifico

stone and wood pacific ale

sample lager

CIDER

monteith's apple

STYLING OPTIONS

Our optional basic styling package has been designed to compliment the venues existing features. It is available as a stand alone feature or in conjunction with DIY or professional styling.

BASIC STYLING $550

Includes the following;

Large tin champagne tub for bar display

Scattered tea lights and large ivory pillar candles throughout the venue

Scented restroom candles

Use of two large suspended chalkboards for personalised artwork (1000mm x 600mm + 1500mm x 600mm)

Access to venue props such as vintage vases, marble trays, baskets, cake stands

Styling of your cake table including cheesecloth drapery, marble cake stand and vintage candle features

SIT DOWN ADDITIONALS $280

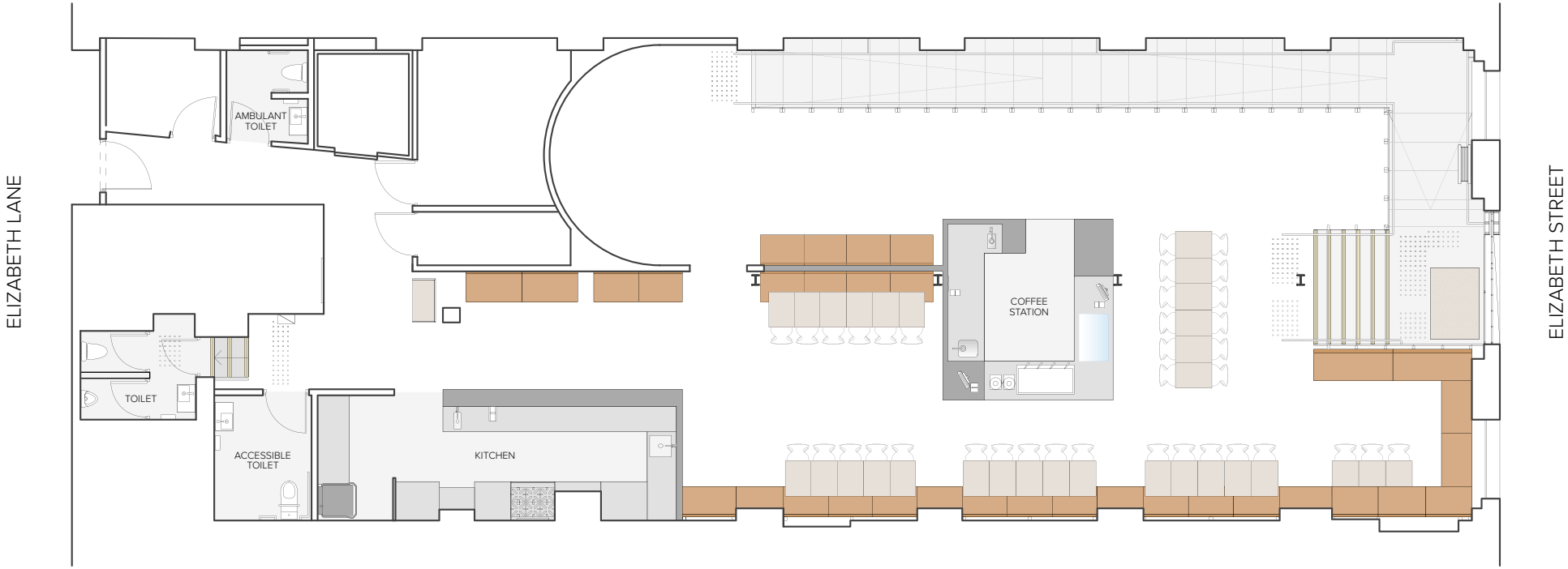
Cheesecloth table runners

Placement of name cards & menus

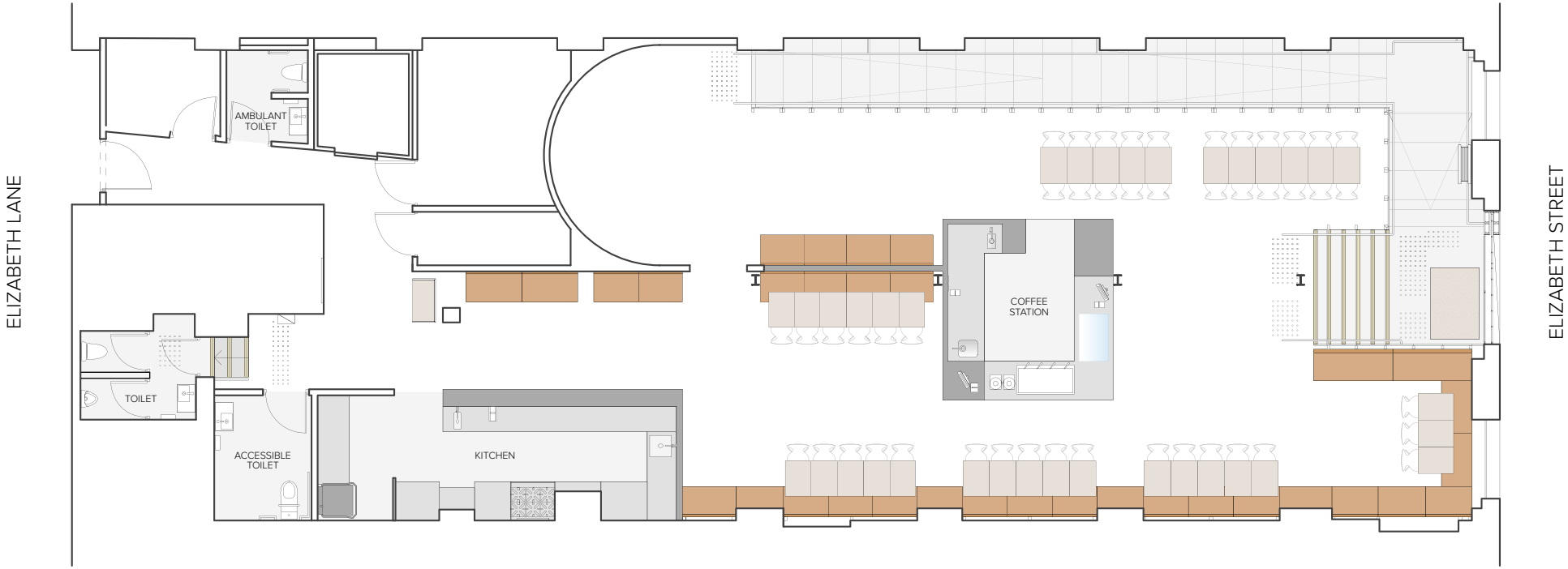
LUSH FLORAL PACKAGE *from* $1,290

Are you looking to fill the venue with full and luscious bespoke florals but don't know where to start? Woking closely with yourself and our florist we can take care of the venues florals with our lush floral package. This package includes generous arrangements for your dining tables, bar tables, welcome table and bathrooms, along with a large centrepiece. Please check in with your events coordinator for further details and mood board.

SEATING PLAN
60 pax



SEATING PLAN
70 pax



THREE WILLIAMS FRIENDS

Planning an event can be time consuming and a little stressful. We would like to help, in any way we can, to make the entire process as enjoyable and stress free as possible – start to finish. Below are listed a few of our nearest and dearest who we can recommend to help make your event the best it can be!

STYLING

GEORGE & SMEE

w - georgeandsmee.com
e – hello@georgeandsmee.com
ig - @george_and_smee

ASHDOWN & BEE

w - ashdownandbee.com
e - info@ashdownandbee.com
ig - @ashdownandbee

I MUST HAVE FLOWERS

w - imusthaveflowers.com.au
e - imhflowers@outlook.com
ig - @imusthaveflowers

CELEBRANT

ROSIE BEATON

w - rosiebeatonmarriagecelebrant.com
e – rosie.beaton@gmail.com
ig - @rosiebeaton

STATIONARY

THE BLACKLINE BY LAUREN

w - theblacklinebylauren.com
e – hello@theblacklinebylauren.com
ig - @theblacklinebylauren

SIGNWRITING

WITHOUT AN I

w - withoutani.com
e – hello@withoutani.com
ig - @withoutani

MIELO

w - mielo.com.au
e - emiel.saada@gmail.com
ig - @emiels

FLORAL & BOTANICAL

MUST HAVE FLOWERS

w - imusthaveflowers.com.au
e - imhflowers@outlook.com
ig - @imusthaveflowers

CROWNS AND WREATHS

w - crownsandwreaths.com
e - info@crownsandwreaths.com
ig - @crownsandwreaths

ALEKSANDRA

w – aleksandra.com.au
e – enquiries@aleksandra.com.au
ig - @aleksandradiary

FLEUR & THREADS

w - fleurandthreads.com
e – fleurandthreads@gmail.com
ig - @fleurandthreads

LIGHTING & SOUND

AV1

w - av1.com.au
e – tim@av1.com.au
ig - @av1_australia

SAMMY AND LOLA

w - sammyandlola.com.au
e - hello@sammyandlola.com.au
ig - @sammyandlola

MUSIC

TILLEE MUSIC

w - tilleemusic.com
e – hello@tilleemusic.com
ig - @tilleemusic

WE PLAY RECORDS

w - weplayrecords.com.au
ig - @weplayrecords

JAZZ FEVER

w – jazzfever.com.au
e – info@jazzfever.com.au
fb – jazz fever

PETE NORTHCOTE

w – peternorthcote.com
e – peter@peternorthcote.com
ig – @peter_northcote

IMPRESSION DJS

w – imressiondjs.com.au
e – info@imressiondjs.com.au
ig - @impressiondjs

PHOTOGRAPHERS

STUDIO SOMETHING

w - studiosomething.com
e - queries@studiosomething.com
ig - @studiosomething

FOLK AND FOLLOW

w - folkandfollow.com
e - hello@folkandfollow.com
ig - @folkandfollow

FIONA & BOBBY

w –fionaandbobby.com
e – hello@fionaandbobby.com
ig – fionaandbobby

MILTON GAN

w - miltongan.com
e – milton@miltongan.com
ig - @miltongan

FULL HEARTS WEDDING CO

w - fullhearts.co
e – hi@fullhearts.co
ig - @fullhearts.co

MINT PHOTOGRAPHY

w – mintphotography.com.au
e – info@mintphotography.com.au
ig - @mintphotography

JASON DE PLATER

w - jasondeplater.com
e - jason@jasondeplater.com
ig - @jasondeplater

TERMS & CONDITIONS

SECURITY DEPOSIT & PAYMENTS

To confirm your event, a deposit of $1,500 is required. Full payment must be made within 14 days of your event.

CANCELLATION

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel or postpone your event, all cancellations will incur the loss of the security deposit. Any cancellations made within 14 days of your event full payments will be retained.

GUEST NUMBERS

Final guest numbers are to be confirmed 14 days prior to your event. Catering will be provided based on final confirmed numbers regardless of any reductions in number within 14 days.

LAST DRINKS

Under our licence, last drinks are served at 11:15pm (or 9:45pm on 4 hour events). We then allow guests half an hour to vacate the venue.

RESPONSIBLE SERVICE OF ALCOHOL

Three Williams is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

FOOD ALLERGIES

Please note that although Three Williams is more than happy to accommodate those with food allergies, we cannot guarantee food is allergen free.

SMOKING

We are a non-smoking venue. A designated smoking area will be provided outside the venue.

RESPONSIBILITY

Three Williams does not accept responsibility for damage to or loss of any client's property left at the venue. Organisers are financially responsible for any damage sustained to the venue's fittings, property or equipment by clients, guests or outside contractors prior to, during or after an event.

CAPACITY

Stand up capacity; 60 – 120.
Sit down capacity; 30 – 70.

CLEANING & PROPERTY DAMAGE BOND

A refundable $500 bond is taken at the time of your final payment. Venue cleaning is included in the hire fee, however, should the venue be left in an unacceptable state, including damage to property, event organisers will be billed accordingly and at the discretion of Three Williams' management.

MANDATORY FEES

Three Williams' exclusive hire includes three mandatory charges. Food and Beverage package per person, plus a venue hire fee.

TASTINGS

Menu tastings are available to you upon receipt of your deposit. Tastings are conducted weekdays from 3pm and are for canapé menus only. Menu tastings are charged $38pp with a max of four guests, with wine tastings available for an additional $20pp.

VENDOR MEALS & BEVERAGE

Please advise your event's coordinator of any vendor meals required. Vendor meals are a chefs choice meal and billed at $45pp. We will do our very best to accommodate any dietary requirements.

UNDER 18 GUESTS

Children under the age of 12 are offered either fish and chips or chicken and chips, plus non-alcoholic beverage, at $20pp. Ages 13 to 18 are on the adult food package with non-alcoholic beverage included. Ages 18 + are on full food and beverage package. For little ones requiring no food or beverage there is no fee.

EARLY ARRIVAL OF GUESTS

Guest access to the venue on the day of your wedding or event is strictly 6pm. Due to the venues' setup requirements we are unable to offer earlier access to guests.

VENDOR BUMP INS & OUTS

Vendors can bump in from 3pm on the day of your wedding or event. Access is strictly via Elizabeth Lane at the rear of the venue. Any props with a footprint, ie arbours, band/DJ equipment, photobooths etc must be removed from the venue at 12 midnight. Suspended items can be bumped out on the following Monday at 3pm.

We understand additional time may be required for venue styling and are able to accommodate bump ins of suspended items ie lighting, floral installations etc, plus storage of smaller items, from 3pm one day prior. Please see your event coordinator for details. Fees may apply.

VENUE HIRE FEE DETAILS

We provide exclusive use of the venue for each and every event. Included in the hire fee is door security for the duration of the event, along with full service and beverage staff, plus all glassware, flatware and crockery. We offer complimentary cake cutting and serving.

VENUE HIRE FEES
(excluding public holiday)

MONDAY TO SATURDAY	6pm – 10pm	$1,500
MONDAY TO SATURDAY	6pm – 11:30pm	$1,900
SUNDAY	6pm – 10pm	$1,800

CONTACT US

For more information on Three Williams' weddings and events, or to make a booking, please contact our events team at events@threewilliamscafe.com

@threewilliamscafe

@threewilliamscafe

THREE WILLIAMS

613a Elizabeth St Redfern NSW 2016

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