



THREEWILLIAMS
CORPORATE PACKAGES

Three Williams is not only the perfect venue for intimate weddings and private dinners, but also corporate evenings such as product launches and media events.

Three Williams have worked closely with business such as Airbnb, Victorinox, MiNDFOOD, Mr Black, MLA and many more. We understand requirements for corporate events vary greatly and are most certainly able to tailor packages accordingly.

With a dedicated service team and esteemed chef looking after you, we are committed to providing you are your guests with an unforgettable experienced.



Please choose 4 standard & 1 substantial

STANDARD COLD

smashed pea, broad bean & chilli feta tartlets (v)
green bean salad w roast beetroot, hazelnut dressing (gf)
avocado mousse, roasted tomato, corn chip (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
salmon, cucumber, wasabi nori roll (gf)
crumbed chicken & avocado nori roll
asparagus & truss tomato tartlet, confit onion, goats curd (v)
roast beetroot tartlet, lemon goats cheese (v)

STANDARD HOT

mini fish cakes, lime mayo
sweet maple glazed chicken ribs (gf)
coke braised pulled pork, slaw, smoky
paprika sour cream, corn chip
wild mushroom arancini, lemon mayo
mac & cheese croquette, truffle oil,
kewpie mayo

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



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 wraps
w prawn or tofu (vg | gf)
wasabi king salmon ceviche, lemon
& chive mayo on crostini
blue swimmer crab sandwich, eschalot,
coriander, lime zest mayo
salmon, cucumber, wasabi nori roll (gf)
crumbed chicken and avocado nori roll
smashed pea, broad bean & chilli feta tartlets (v)
green bean salad w roast beetroot,
hazelnut dressing (gf)
avocado mousse, roasted tomato, corn chip (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 fish cakes, lime mayo
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)
sweet maple glazed chicken ribs (gf)
coke braised pulled pork, slaw, smoky
paprika sour cream, corn chip

SUBSTANTIAL

sticky hoisin glazed mushroom bao (v)
mozzarella, tomato, basil pizzette (v)
mushroom risotto, truffle oil, parmesan foam
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 sri lankan spiced fish & potato
balls, curried mango yoghurt
crumbed fish bap, tartare

please choose two

ENTRÉE

seared scallops, sauteed oyster mushrooms,
cauliflower puree, chicken jus (gf)

scallop & prawn mousse ravioli,
corn puree, prawn oil, chive

heirloom tomato, pickled onion, prosciutto,
buffalo mozzarella, strawberry balsamic,
olive oil, grilled sourdough

grilled middle eastern spiced lamb, sumac
tahini yoghurt, cucumber & mint salad

roasted cauliflower, sumac tahini yoghurt,
almonds, barberry dressing (v | gf)

please choose two

MAINS

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

crispy skin barramundi, garlic crushed kipter
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

lemon & verbena 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

please choose three

ENTRÉE

steak tartar, grilled sourdough (df)
buttermilk fried chicken, chipotle
mayo OR lime mayo
mixed spice calamari, lime mayo (df)
cauliflower puree, sage crumbed
sweetbread, chicken jus, truffle oil
heirloom tomato, buffalo mozzarella,
prosciutto, strawberry balsamic (gf)
roasted cauliflower, sumac
tahini yoghurt, almonds,
barberry dressing (v | 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 butter (gf)
roasted beef eye fillet, dijon &
porcini rub, sautéed silverbeet (gf)
prosciutto wrapped beef
fillet, celeriac puree, garlic
& parsley butter (gf)
roast beef fillet, wild
mushroom cream sauce (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)

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 kiptler 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 shot, vanilla
cream, raspberries (gf)
brulee tart
chocolate hazelnut brownie
vanilla custard tart, berries

OR

option two – alternate drop
please choose two

apple & rhubarb crumble
caramelized apple tart, cinnamon
ice cream, caramel sauce
summer berry pavlova,
passionfruit cream
lemon & verbena 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 + \$3pp

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
\$50pp

BEVERAGES

WHITE

please select one

slipknot sauvignon blanc
2016, 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
2015, clare valley, sa

lost buoy "the edge" shiraz
2015, 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
\$60pp

BEVERAGES

WHITE

please select two

slipknot sauvignon blanc
2016, marlborough, nz

mr mick pino grigio
2017, clare valley, sa

albarino
2015, garzon, uruguay

rob dolan true colours chardonnay
2015, yarra valley, vic

SPARKLING

please select one

progenie sparkling
uco valley, argentina

rob dolan blanc de blancs
2015, yarra valley, vic

RED

please select two

mr mick tempranillo
2015, clare valley, sa

lost buoy "the edge" shiraz
2015, port willunga, sa

tomero malbec
2012, uco valley, argentina

little yering pinot noir
2016, yarra valley, vic

BEER

please select two

asahi super dry

pacifico

stone and wood pacific ale

sample lager

CIDER

monteith's apple

WHITE

please select two

chalkers crossing chardonnay
2013, tumbarumba, nsw

mahi estate sauvignon blanc
2016, marlborough, nz

tomero torrentes
2014, salta, argentina

rob dolan true colours chardonnay
2015, yarra valley, vic

geoff weaver riesling
2013, adelaide hills, sa

hinton hill country pinot gris
2015, central otago, nz

RED

please select two

tomero malbec
2014, uco valley, argentina

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

mitolo jester shiraz
2015, mclaren vale, sa

paringa pe pinot noir
2016, mornington peninsula, vic

tim adams shiraz
2014, clare valley, sa

a.retief field blend
2013, hilltops, nsw

man o war cab franc merlot
2014, waiheke island, nz

CHAMPAGNE

laurent perrier
tours-sur-marne france

ROSE

domain du grand cros
2015, cotes de provence, france

BEER

please select two

asahi super dry

pacifico

stone and wood pacific ale

sample lager

CIDER

monteith's apple

BASIC STYLING PACKAGE \$650

Our basic styling package has been designed to complement the venue's existing features. It provides your event with a little added warmth and colour, assisting in the enhancement of your evening's aesthetic. The basic styling also provides you with exclusive access to all our props and miscellaneous styling elements so you can truly personalise your event.

BASIC STYLING \$650

Includes the following;

1 large bespoke floral centrepiece

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

Linen napkins (sit down)

Cheesecloth table runners (sit down)

Placement of name cards & menus (sit down)

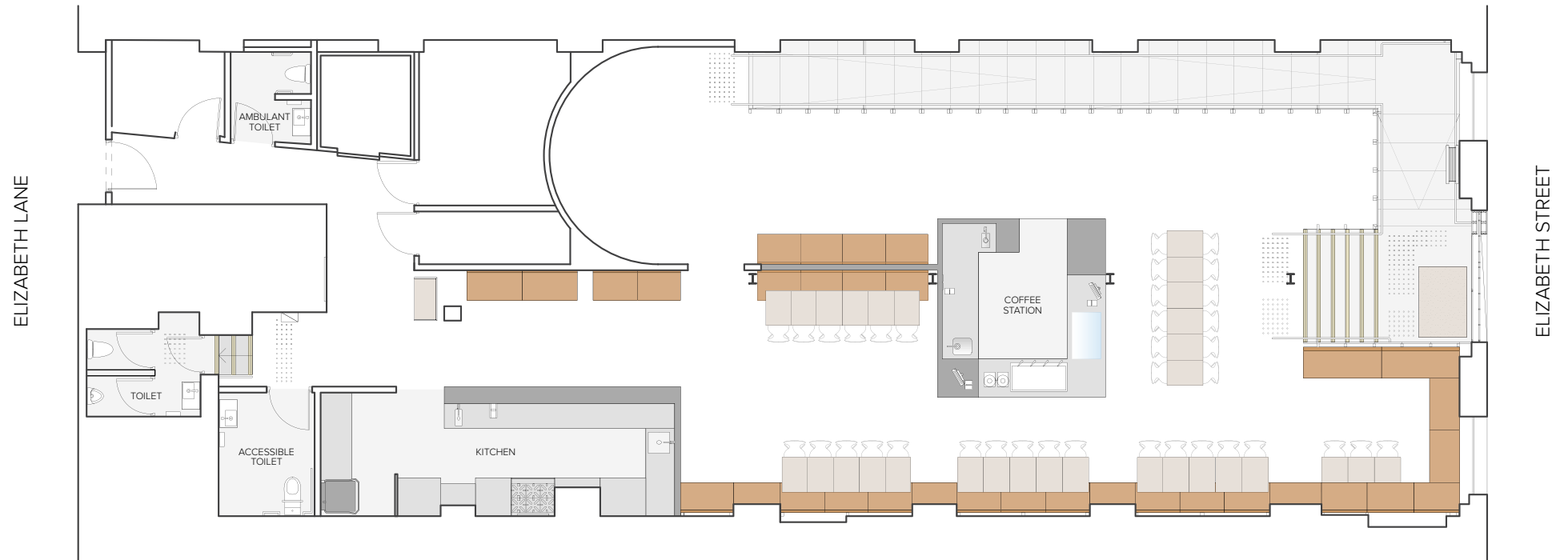
STYLING ADDITIONS

Bespoke table floral arrangements \$390

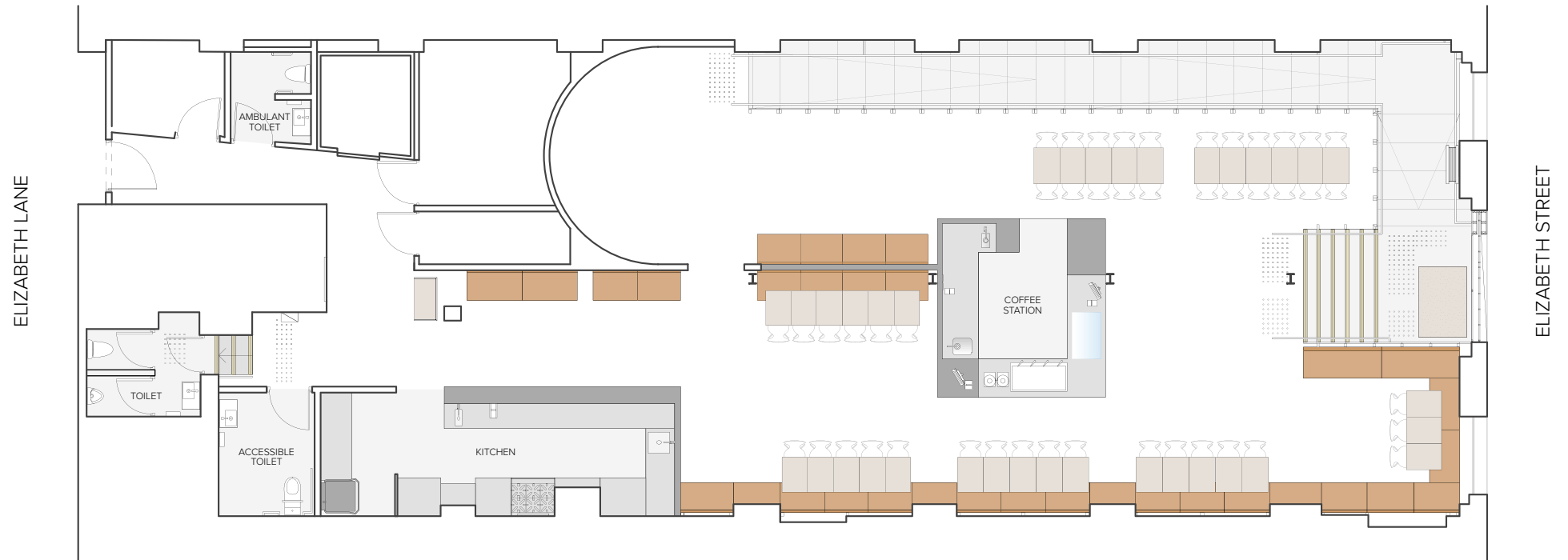
Marble bar tables \$60 ea



SEATING
PLAN
60 pax



SEATING
PLAN
70 pax



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

HUNTED YARD

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

HONEY LANE

w - honeylane.com.au
e - hello@honeylane.com.au
ig - @honeylaneevents

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

I 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

IMPRESSION DJS

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

JAZZ FEVER

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

WE PLAY RECORDS

w - weplayrecords.com.au
ig - @weplayrecords

PHOTOGRAPHERS

MILTON GAN

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

STUDIO SOMETHING

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

FOLK AND FOLLOW

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

JASON DE PLATER

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

MINT PHOTOGRAPHY

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

FIONA & BOBBY

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

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

Venue cleaning is included in the hire fee, however, should the venue be left in an unacceptable state, event organisers shall be billed accordingly 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.

VENDOR MEALS

Please advise your event's coordinator of any vendor meals required. Vendor meals are a chefs choice meal and billed at \$35pp. We will do our very best to accommodate any dietary requirements.

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.

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	\$1,300
MONDAY TO SATURDAY	6PM – 11:30PM	\$1,800
SUNDAY	6PM – 10PM	\$1,500



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](https://www.instagram.com/threewilliamscafe)

 [@threewilliamscafe](https://www.facebook.com/threewilliamscafe)

THREE WILLIAMS

613a Elizabeth St Redfern NSW 2016



