
WILLIAMS STREET.
Wedding & Events Package

Welcome to Williams St

At Williams St, we're all about relaxed celebrations by the beach. Just across the road from Seven Mile Beach, our venue is the perfect spot to gather your favourite people and celebrate life's big moments. Whether it's "I do," a milestone birthday, or any excuse for a good party, we'll help you create a day that feels effortless, warm, and full of good vibes.

The Venue

Williams St is all about easy-going celebrations in a beautiful spot. After your ceremony or arrival at the pristine Seven Mile Beach, wander across the road and let our team take care of the rest.

Whether you envision live music or a DJ, we'll set the scene for an unforgettable night of dancing and celebration. With room for up to 100 guests, it's the perfect mix of relaxed, welcoming, and memorable.

up to 100 guests

The Menu

Food is at the heart of every good gathering, and our shared-style banquets and grazing menus are made for bringing people together. Think generous plates, seasonal flavours, and plenty of variety to keep everyone happy.

We've also got all dietary needs sorted — because everyone deserves a seat at the table.

Canape Menu

$34 PER PERSON | CHOOSE 4

+ EXTRA ITEM | $8.5 PER PERSON

Kingfish ceviche blue corn tostadas w coconut, chilli, coriander, lime, mango. gf/df

Ballina prawn bun w caper, lemon & dill mayo.

Porcini mushroom arancini, goats cheese, roast capsicum mayo, basil. gf/v

Salt & sumac squid, lime & chilli, nam jim. gf/df

Seared yellowfin tuna on rice cracker w avocado, salmon roe, wasabi Mayo, ponzu. gf/df

Fig, prosciutto & Brie crostini w honey & thyme (seasonal)

Sticky cauliflower popcorn w sesame & soy glaze. gf/df/v

Scallops in the shell w miso butter, black sesame, ginger. gf

BBQ tandori chicken skewers, tzatziki, coriander gf

Corn tortilla, slow cooked lamb shoulder, whipped feta, pickled onion, harissa. gf gf

Smoked snapper croquettes, green goddess mayo. gf/df

df | dairy free gf | gluten free v | vegetarian vg | vegan




Banquette Menu

$58 PER PERSON | CHOOSE 2 STARTERS 2 MAINS

Warm crusty bread and sea salt butter served alongside the banquette

Sides included

STARTERS

Salt & pepper squid salad, papaya, beans, carrot, radish, toasted peanuts, nam jim gf/df

Sticky cauliflower popcorn w sesame & soy glaze, sriracha aioli, coriander gf/df

Seared yellow fin tuna, yuzu iceberg slaw, cucumber, wasabi mayo, ponzu gf/df

MAINS

Oven baked side of salmon, pangrattato, caper horseradish dill sauce gf/df

Middle eastern spiced roast chicken tagine w preserved lemon, green olives & kipfler potatoes gf/df

Slow cooked Shawarma Lamb, whipped tahini, sumac yoghurt, harissa, pickled red onion gf

SIDES (INCLUDED)

Roasted baby carrots, nutmeg scented carrot puree, hazelnuts, sage butter gf/v

Baby gem & radicchio leaves, herbs, honey mustard dressing vg/df

Roast potatoes w garlic & thyme vg/gf

df | dairy free gf | gluten free v | vegetarian vg | vegan

Vegetarian options available upon request




Banquette Menu

$80 PER PERSON | FULL MENU

Warm crusty bread and sea salt butter served alongside the banquette

Sides included

STARTERS

Salt & pepper squid salad, papaya, beans, carrot, radish, toasted peanuts, nam jim gf/df

Sticky cauliflower popcorn w sesame & soy glaze, sriracha aioli, coriander gf/df

Seared yellow fin tuna, yuzu iceberg slaw, cucumber, wasabi mayo, ponzu gf/df

MAINS

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Vegetarian options available upon request

Grazing Station

$18 PER PERSON

Selection of artisan cheese from Australia and abroad

Selection of cured Italian meats

Mixed marinated olives, guindillas, pickled vegetables

Homemade chutneys, salsas, hummus & condiments

Warm crusty bread, sea salt butter, crackers

Gluten free sourdough available

OYSTER STATION | $6 PER OYSTER

Freshly shucked

Mignonette dressing

Mirin, soy, sesame, salmon roe

CHAMPAGNE ON ARRIVAL | $18 PER PERSON

Drinks package

$75 PER PERSON | 4 HOURS

PROSECCO

HASSELGROVE BRUT

TAP BEER

SEVEN MILE CALI CREAM 4.5%
SEVEN MILE AMERICAN PALE ALE 5.5%
STONE & WOOD PACIFIC ALE 4.4%
YULLI'S SEA BASS LARGER 4.2%

WHITE WINE

TEN ROCKS SAUVIGNION BLANC, MARLBOROUGH, NZ
LAWSONS DRY HILLS PINOT GRIS, MARLBOROUGH, NZ

RED WINE

BERRIGAN SHIRAZ, MT BENSON, SA
TEN ROCKS PINOT NOIR, MARLBOROUGH, NZ

ALL TEA, COFFEE, SOFT DRINKS & JUICES

APEROL SPRITZ & LEMON CELLO SPRITZ
& CLASSIC MARGARITAS AVAILABLE TO
PURCHASE ON THE EVENING

Williams Street.

Let's celebrate together

events.wstreet@gmail.com

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