

*T*iller
EVENTS

Weddings are full of **LOVE & PASSION** so let us bring the **LOVE & PASSION** to your food.

We pride ourselves in creating a unique wedding day dining experience using the freshest local produce to tailor a menu to suit our clients individual needs making everything from the cured meat you eat to the salt on your individual side plates.

From a relaxed informal event to an extravagant feast, Tiller Events caters for any event big or small and can tailor a unique package to suit your day using only the freshest local ingredients direct from our Yallingup farm and surrounds. Packages are inclusive of mobile kitchen and all service staff. We can also source and supply plates and cutlery.

We like to discuss specific menus closer to the day so that we can utilise what is in abundance on our farm at the time and create something that is unique to your day however we do have set menus if you have no idea where to start.

Below are a few **samples** to give you an idea of our style of food and if you complete our [online form](#) we can put together a proposal for your special day.

We are also very excited to announce that the construction of our very own events centre is underway and will be available for bookings from November 2019!



Set on our 50 acre Yallingup farm with picturesque views reaching across golden meadows , vegetables patches and of course the farm animals, this purpose built venue is sure to impress. Big enough to sit 120 guests this will be a true paddock to plate experience! Please get in touch to find out more..

Big Love

The Team @ Tiller



Alternate Drop Menu

A popular style of dining is our alternate drop option, this includes a choice of two dishes served in an alternating pattern. You also have the option of a set entree or dessert or feel free to exchange one course for something from one of our other dining styles.

Canapés - Please choose 6

(Served post ceremony for approximately 1 hour)

Local fish, chives, cracked rice

Torched prawns, coriander, sesame, lime

Fremantle octopus, spiced red peppers

Smoked fish macarons

Crab, sweetcorn & chilli croquettes

Mushroom Arancini (V)

Carrot & chick pea samosa (V)

Cheese curd, Vegemite, crisp bread (V)

Age dried jamon, pickled watermelon

Vasse lamb shoulder filo rolls, fresh yoghurt

Beef & Yorkshire pudding

Native gyoza, hot chilli

“Ear Wax” (pigs ear cracker, Geraldton wax curd)

Entree Course

The chicken & The Egg

Geraldton Kingfish, zucchini, lemon, fresh yogurt

Ham hock & chicken terrine, carrot, compressed pear, mayonnaise

Soft cooked duck, pickled vegetables, whipped pasteurised egg or

Bacon, Eggs, Chips & Peas

Main Course

Free range chicken, bread, leeks, mushroom

Slow cooked beef, miso, carrot, onion, leeks

Local fish, sweetcorn, lettuce, burnt butter

Soft cooked pork neck, fennel, sweet & sour native plum

Lamb, pumpkin, pomegranate, lemon

* *All main courses are served with a side of our famous English roast potatoes*

Dessert Course

(Includes Liquid nitrogen Demonstration for you guest)

“YoGo”

Native Pavlova

Honey, milk, olive oil, lemon

Lemon Meringue

“Childhood Memories”

Extras & Add Ons

- Oyster shucking
- Late night snack
- Grazing Table
- Supper cheese board
- Wedding cake
- Cupcakes

Banquet Menu

Another popular style of dining is our Banquet menu which can be served family style down the centre of the tables or as a buffet table for your guests to help themselves to. This is a more relaxed, casual style of dining and a great talking point amongst guests. Again you also have the option of exchanging one course from another style of dining if you wish.

Canapés - Please choose 6

(Served post ceremony for approximately 1 hour)

Local fish, chives, cracked rice

Torched prawns, coriander, sesame, lime

Fremantle octopus, spiced red peppers

Smoked fish macarons

Crab, sweetcorn & chilli croquettes

Mushroom Arancini (V)

Carrot & chick pea samosa (V)

Cheese curd, Vegemite, crisp bread (V)

Age dried jamon, pickled watermelon

Vasse lamb shoulder filo rolls, fresh yoghurt

Beef & Yorkshire pudding

Native gyoza, hot chilli

“Ear Wax” (pigs ear cracker, Geraldton wax curd)

Entree Course

Grazing (to share /grazing table) cheeses, cured meats, terrines, pickles, preserves

Main Course

Slow cooked lamb shoulder

Slow cooked short rib of beef

Pan roasted chicken

Market fish

Plus a selection of 3 seasonal salads

* *All main courses are served with a side of our famous English roast potatoes*

Dessert Table (Please choose 4)

Mini lemon meringue pie

Apple crumble

After dinner mint macarons

Mini pavlova

Chocolate brownie

Crack Pie

Extras & Add Ons

- Oyster shucking
- Late night snack
- Supper cheese board
- Wedding cake
- Cupcakes



Stand Up

We also offer a stand up menu. This is where we would serve lighter canapés followed by a small intermission then two substantial main canapés. We also have plenty of add on options such as oyster shucking or a late night snack, perfect for that casual style of dining.

Canapés - Please choose 6

(Served post ceremony for approximately 1 hour)

Local fish, chives, cracked rice

Torched prawns, coriander, sesame, lime

Fremantle octopus, spiced red peppers

Smoked fish macarons

Crab, sweetcorn & chilli croquettes

Mushroom Arancini (V)

Carrot & chick pea samosa (V)

Cheese curd, Vegemite, crisp bread (V)

Age dried jamon, pickled watermelon

Vasse lamb shoulder filo rolls, fresh yoghurt

Beef & Yorkshire pudding

Native gyoza, hot chilli

“Ear Wax” (pigs ear cracker, Geraldton wax curd)

Substantial Main Canapés (Please choose 2)

Slow cooked rib of prime local Beef, carrots, parsley, pickled onions

Pressed Duck, plums sweet & sour, asian greens

“Chicken & the egg” (served canapé style)

Pan seared barramundi, burnt butter, lettuce, zucchini

Slow cooked Lamb, yoghurt, mint flatbread wrap

Roasted chicken, garnish from the farm

* *All main courses are served with a side of our famous English roast potatoes*

Cheese Table or Grazing Table

Cheeses, cured meats, terrines, pickles, preserves, parfait,

Extras & Add Ons

- Oyster Shucking available
- Late night snack
- Supper cheese board
- Wedding cake
- Cupcakes



Beverage Packages

We offer a range of local wines and craft beers that best showcase what the region has to offer all inclusive of bar staff to serve your drinks. Please note that beverage packages run for 7 hours - additional hours can be charged on consumption.

Silver - Please choose 3 wines and 2 beers

Sparkling

Capel Vale Brut

Hay Shed Hill NV Sparkling

White

Windance Estate Sauvignon Blanc Sémillon

Windance Estate Chenin Blanc

Wills Domain Sauvignon Blanc Semillon

Wise Semillon Sauvignon Blanc

Hay Shed Hill Sauvignon Blanc Semillon

Knee Deep Chardonnay

Pitchfork Chardonnay

Red

Wills Domain Cabernet Merlot

Windance Shiraz

Deep Woods Shiraz et al

Pitchfork Shiraz

Knee Deep Cabernet Sauvignon

Beer

Colonial Pale Ale

Colonial Draught Colonial Small Ale

Little Creatures Pale Ale Little Creatures

Rogers

150 Lashes

Peroni

Gold - Please choose 6 wines and 3 beers

Sparkling

Capel Vale Brut

House of Cards Queen of Diamonds Blanc De Blanc

Hay Shed Hill NV Sparkling

Watershed Blanc De Blanc

White

Goon Tycoon Super Model Riesling

Windance Estate Sauvignon Blanc Sémillon

Windance Estate Chenin Blanc

Wills Domain Sauvignon Blanc Semillon

Wise Semillon Sauvignon Blanc

Knee Deep Chardonnay

Hay Shed Hill Chardonnay

Rose

Wills Domain Rose Deep Woods Rose

Hay Shed Hill Rose

Red

Clairault Cabernet Merlot

Wills Domain Cabernet Merlot

Windance Shiraz

Deep Woods Shiraz et al

Pitchfork Shiraz

House of Cards Shiraz

Knee Deep Cabernet Sauvignon

Beer

Colonial Pale Ale

Colonial Draught Colonial Small Ale

Little Creatures Pale Ale Little Creatures

Rogers

150 Lashes

Peroni

Black Brewing Co Rice Lager

Black Brewing Co Fresh Ale

Diamond Please choose 8 wines and 4 beers

Sparkling

House of Cards Queen of Diamonds Blanc De Blanc
Flying Fish Blanc De Blanc
Watershed Blanc De Blanc
Hay Shed Hill NV Sparkling
Vasse Felix Sparkling

White

Goon Tycoon Super Model Riesling
Kerrigan & Berry Riesling
Windance Estate Sauvignon Blanc Sémillon
Wills Domain Sauvignon Blanc Semillon
Hay Shed Hill Block 1 series Semillon Sauvignon Blanc
House of Cards Sauvignon Blanc
Knee Deep Chardonnay
Pitchfork Chardonnay
Hay Shed Hill Block 6 Chardonnay

Rose

Wills Domain Rose
Hay Shed Hill Rose
House of Cards Rose Goon Tycoon Rose

Red

Wills Domain Cabernet Merlot
Fraser Gallop Cabernet Merlot
Windance Shiraz
Deep Woods Shiraz et al
Pitchfork Shiraz
House of Cards Shiraz
Single File Pinot Noir
Vasse Felix Filius Cabernet Sauvignon
Knee Deep Cabernet Sauvignon

Beer

Colonial Pale Ale
Colonial Draught
Colonial Small Ale
Black Brewing Co Rice Lager
Black Brewing Co Fresh Ale
Eagle Bay Kolsch
Little Creatures Pale Ale
Little Creatures Rogers
150 Lashes
Peroni
Corona

* All beverage packages include assorted soft drinks

** Beverage may change and subject to availability from supplier

Extras & Add Ons

- Tea & Coffee service available
- Garnishes

Cocktails \$14-\$16each

Aperitif (Served during cocktail hour)

After dinner cocktail (Served after last course)



FAQ

Below are some of our most frequently asked questions .

What's Included?

Included in our price per head is GST, our chefs, food service staff plus one of mobile kitchens that come along with us to each event. Also included is travel within the local surrounds.

Are plates & cutlery supplied by Tiller Events?

No, but we can source and supply plus set it up on the day if you wish. This is included as part of our service, we also get great industry rates and know exactly what is needed on the day.

Is it possible to personalise our menu?

Yes Tiller Events prides itself on personalising your wedding menu by adding a twist or creating a dish that represents you both in food. You will sit down with our chef 3 months prior where they will help to create something special and unique to you.

Do you supply vendor meals?

Yes we supply vendor meals at a rate of \$50 per person.

Are prices based on a minimum number of guests?

Yes all our pricing is based on a minimum of 70 guests anything below this will be charged at our intimate wedding rates.

Is glassware supplied by Tiller Events?

No but we can give recommendations for some great local suppliers.

Can we BYO but have bar staff supplied?

Yes, food by the chef can supply bar staff only as outlined in our beverage section page 8.

Recommended Suppliers

Stylists, Furniture & Planners

- [Butcher Baker Stylist](#)
- [Blush & Bloom](#)
- [Empire Events](#)
- [Ferguson Valley Events](#)
- [Hire In Style](#)
- [The Dreamer & Collector](#)
- [Yallingup Event hire](#)

Photographers

- [Freedom Carvey](#)
- [Paris Hawken](#)
- [Photgerson](#)
- [Rae Marie Photography](#)
- [Shannon Stent](#)
- [Zaneta Van Zyl](#)

DJ's

- [DJ Swami](#)
- [South Sound Events](#)
- [Private pickle DJ](#)

Venues

- [Margaret Rivers Secret Garden](#)
- [Meneghello](#)
- [Credaro](#)
- [Howard Park](#)
- [Eight Willows](#)

Terms & Conditions

Tiller Events are hired under the terms and conditions set out below.

The payment by any person of any fees and charges for services supplied by Tiller Events shall be deemed to be an acknowledgment and acceptance by such person of these conditions.

Payment Policy:

- A deposit is required to secure the reservation.
- Final payment as stated on the quotation is required no later than 14 days prior to the function date.
- Tiller Events are unable to issue any refunds due to reduction on guest numbers once the final balance invoice has been issued.
- However, Tiller Events will endeavour to accommodate any last minute additions.

Deposit Policy:

- A non refundable deposit of 25% of the anticipated total amount is required to secure the reservation.
- Where a deposit has not been received within 10 days of the initial tentative reservation, the date will be released and the booking will be considered cancelled.
- Deposit payments are to be made by an Electronic Bank Funds Transfer or cash.

Cancellation Policy:

- All cancellations must be emailed to eat@tillerdining.com
The deposit shall be forfeited upon cancellation of a function.
- If the cancellation is within 30 days of the function, the full amount will still be charged.
- Where circumstances beyond Tiller Events control prevent them from fulfilling any obligations, Tiller Events will, by notice in writing to the client, terminate the contract and return to the client any balance of the payment already paid.

Conditions:

- Final numbers and menu choice must be confirmed 14 days prior to function date.
- Damage to equipment caused by guests is to be charged to the client at full replacement cost.
- All prices are current at time of quotation and are subject to change without notice prior to payment of a deposit.
- As standard practice, produce prepared by Tiller Events is removed from site on departure. Any produce left on site as a request is deemed the responsibility of the client and is consumed at their own risk.
- If you require cake cutting, Tiller Events cannot be held liable as to how the cake cuts.
- All functions that fall on a Public Holiday, Christmas Eve, New Years Eve, Easter weekend or Australia Day will incur a 10% surcharge on the total amount payable.
- Tiller Events bar staff obtain the right to refuse alcohol to anyone that is deemed under the influence and causing a disturbance to guests or staff
- Please note that our chef/director (George Cooper) may not be present at every event.
- Tiller Events caters for special dietary requirements and in some instances this does incur an additional charge.