Weddings I Dining I Events

www.tillerdining.com
events@tillerdining.com
Congratulations on your engagement and thank you for considering The Tiller Farm as your setting for such a special day!

For years we have created special memories for many couples with our outside catering and are proud to now welcome couples to our very own slice of heaven in the South West.

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 dining room is the perfect place to gather friends and family for such a special event.

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.

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 the farm and surrounds. We like to discuss specific menus closer to the day so that we can utilise what is in abundance on the 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.

Big Love

The Tiller Team
Ceremony Locations:

The Natural Amphitheatre

A short stroll from the dining room brings you to our natural amphitheatre overlooking the entire farm. The perfect setting for a farm ceremony.

Molly's Spring

A natural spring fed dam next to our dining room will give you a calm and tranquil backdrop to your ceremony or you may choose to overlook the paddocks. This area can also be used for pre dinner canapés.

Reception Location:

The Dining Room

The dining room has been designed to reflect a modern English country barn and take in the majority of the sweeping views. Being north facing also means that it absorbs the best of the sunlight. The glass frontage allows us to open everything up to bring the outdoors inside or close everything up to protect your guests from any chilly south west nights making it perfect for any event at any time of the year.

There is also the option to sit under the stars if you prefer.
THE FOOD OPTIONS
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 - choice of 6
(Served for approximately 1 hour)
- Local fish, chives, cracked rice
- Torched prawns, coriander, sesame, lime
- Fremantle octopus, spiced red peppers
- Smoked fish macarons
- 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 - Choose 1 or 2

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 - Choose 2

- 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 roast potatoes

Dessert Course - Choose 1 or 2
(Includes Liquid nitrogen Demonstration for you guest)

“YoGo”
- Native Pavlova
- Honey, milk, olive oil, lemon
- Lemon Meringue
- “Childhood Memories”

Menu Pricing From Canapés Entree Main Dessert
$100 per person ● ● ● ●
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$ 90 per person ● ● ● ●
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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. You can choose 2 main proteins accompanied by a selection of salads from the farm. Again you also have the option of exchanging one course from another style of dining if you wish.

Canapés

(Choice of 6 Served 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 roast potatoes

Dessert Table

Mini lemon meringue pie
Apple crumble
After dinner mint macarons
Mini pavlova
Chocolate brownie
Crack Pie

Menu Pricing

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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

(Choice of 6 Served 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

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 roast potatoes

Cheese Table or Grazing Table

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

There is also the option to add on any of the below to your food package for something a little special.

**Grazing table $10pp**

Set up post ceremony for guests to help themselves to:
- Selection of our favourite cheeses
- House cured meats & parfaits
- Dried fruits & dips
- Nuts
- House made bread & crackers

**Oyster shucker $8pp**

Set up post ceremony:
- Oyster bar with shucker to shuck fresh oysters in front of your guests.
- Assortment of dressings available.
*Clients to provide table to fit in with styling

**Late night cheese table $10pp**

Set up after dinner for guests to come up to and help themselves:
- Selection of cheeses
- Dried fruits, nuts, preserves & dips
- House made Bread & crackers

**Late night snack $7-$12pp**

Served around 11pm-12am:
- Gourmet meat & vegetarian homemade pies
- Cheese & ham toasties
- Sausage rolls
- Beef & gravy rolls

**Wedding Cake & Cupcakes $POA**

We are able to make a simple naked wedding cake and/or cupcakes for your special day. Please enquire for further information.
We offer a range of local wines and craft beers that best showcase what the region has to offer all inclusive of bar staff and glassware 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
- Churchview Sparkling
- Flinders Sparkling

**White**
- Deep Woods Ivory
- Pitchfork SSB
- Churchview SBS
- Wills Domain SSB
- Wise (Sea Urchin) Semillon Sauvignon Blanc
- Pitchfork Chardonnay

**Red**
- Wills Domain Cabernet Merlot
- Mad Fish Pinot Noir
- Deep Woods Ebony
- Pitchfork Shiraz
- Pitchfork Cabernet Merlot
- Churchview Shiraz
- Churchview Cabernet Merlot

**Beer**
- Little Creatures Pale Ale
- Little Creatures Rogers
- 150 Lashes
- Peroni
- Peroni Leggura
- Corona

### Gold - Please choose 6 wines and 3 beers

**Sparkling**
- Capel Vale Brut
- Churchview Sparkling
- Flinders Sparkling
- Hay Shed Hill NV Sparkling
- Mad Fish prosecco

**White**
- Credaro Pinot Grigio
- Goon Tycoon Super Model Riesling
- Clairault Sauvignon Blanc Sémillon
- Windance Estate Chenin Blanc
- Wills Domain Semillon Sauvignon Blanc
- Pitchfork Chardonnay
- Juniper Crossing Chardonnay
- Fish Bone Rose

**Red**
- Wills Domain Rose
- Deep Woods Rose
- Stella Bella Skuttlebutt Rose
- Wills Domain Shiraz
- Windance Shiraz
- Deep Woods Shiraz
- Pitchfork Shiraz
- House of Cards Shiraz

**Beer**
- Colonial Pale Ale/Draught/Small Ale
- Little Creatures Pale Ale/Rogers
- 150 Lashes
- Peroni/Peroni Leggura
- Corona
- Custard & Co Cider

### Diamond - Please choose 8 wines and 4 beers

**Sparkling**
- Flinders Sparkling
- Mad Fish Sparkling
- House of Cards Queen of Diamonds Blanc De Blanc
- Flying Fish Blanc De Blanc
- Hay Shed Hill NV Sparkling
- Wills Domain Sparkling

**White**
- Goon Tycoon Super Model Riesling
- Fraser Gallop Semillon Sauvignon Blanc
- Clairault Sauvignon Blanc Sémillon
- Wills Domain Sauvignon Blanc Semillon
- House of Cards Sauvignon Blanc
- Pitchfork Chardonnay
- Clairault Chardonnay
- Vasse Felix Filius Chardonnay

**Rose**
- Wills Domain Rose
- Hay Shed Hill Rose
- Fraser Gallop Rose
- Goon Tycoon Rose

**Red**
- Wills Domain Cabernet Merlot
- Fraser Gallop Cabernet Merlot
- Vasse Felix Filius Cabernet Sauvignon
- Howard Park Regional Cabernet Sauvignon

**Beer**
- Colonial Pale Ale/Draught/Small Ale
- Little Creatures Pale Ale/Rogers
- 150 Lashes
- Peroni/Peroni Leggura
- Corona
- Custard & Co Cider
Pricing

All packages are inclusive of glassware, bar staff & Ice

Silver
$70.00 per person (3 wines, 2 beers)

Gold
$80.00 per person (6 wines, 3 beers)

Diamond
$90.00 per person (8 wines, 4 beers)

*All beverage packages include assorted soft drinks
**Beverages may change subject to availability from supplier

Alternatively we are able to offer a BYO option with the addition of bar staff, glassware and storage.

Extras & Add Ons

• Barista Tea & coffee Service $7pp
  Let us make your guests a tea or coffee made to order

• Cocktails *(From $12.00 each)*
  Cocktail selection
  Aperol Spritz
  Espresso Martini
  Mojito
  Margarita
  Tom Collins
Ceremony & Reception Pricing

The Tiller Dining Room

A $4000 venue fee is charged for any event or wedding reception held in the Tiller dining room for exclusive use.

This includes the Tiller Team for your reception and the following:
- Venue manager to help coordinate your day and assist with set up and pack down with your suppliers
- Use of the grounds to take family & bridal photos
- Your choice of ceremony location
- Freedom to choose your own styling suppliers
- Water station for the ceremony

Friday weddings incur a minimum spend of $13,000 and Saturday weddings incur a minimum spend of $15,000. Monday to Thursday weddings are offered $1,000 discount on the venue hire (excluding public holidays). Please note that a surcharge does apply to any booking held on a public holiday, Easter weekend or New Years Eve.

Recommended Suppliers

Stylists, Furniture & Planners
- Blush & Bloom
- Hire In Style
- SouthWest Event Studio
- The Event Mill
- Yallingup Event Hire
- White Events

Florists
- Blush & Bloom
- Natural Art Flowers
- La Myrtle
- Florence & the Wolf
- Zest Flowers

Photographers
- Freedom Garvey
- Paris Hawken
- Photogerson
- Rae Marie Photography
- Shannon Stent
- Zaneta Van Zyl

DJ's
- Askya
- Aslan
- DJ Swami
- Private Pickle DJ
- South Sound Events
FAQ

How many guests can you have at your venue?
We are able to comfortably sit up to 200 guests inside our dining room and unlimited outside under the stars.

Do you have a wet weather option?
If the weather does look adverse then we are able to provide a ceremony location inside the Dining Room.

Can I hang florals from the ceiling?
Yes you can! We have installed anchor points in the ceiling to support floral installations. There are also power points to accommodate any feature lighting you wish to use to.

Should I hold my wedding on another day of the week?
Saturdays are the most popular day of the week to get married which does mean that many of your suppliers may be booked out when it comes to booking your wedding date. There is also a trend to having a midweek wedding for which we can offer a $1,000 discount to the venue hire (excludes public holidays).
We are open to hosting your wedding on any day of the week.

Do you have a minimum spend?
Friday weddings incur a minimum spend of $13,000 and Saturday weddings incur a minimum spend of $15,000. Monday to Thursday weddings are offered a $1,000 discount on the venue hire (excluding public holidays). Please note that a surcharge does apply to any booking held on a public holiday, Easter weekend or New Years Eve.

Do we need to hire a dance floor and lighting?
You would need to hire a dance floor whether you plan to host inside or out to protect the wooden floors and grass. At present, we don’t have feature lighting so you are welcome to hire this in. LED lights are preferred as we are off grid.

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 food & beverage pricing is based on a minimum of 30 guests anything below this will be charged at our Private Dining rates.

What kind of deposit is required?
A 25% deposit is required to secure your event date with us. A further 25% is required 6 months prior to the event date with the full balance to be paid 2 weeks prior to the event date.

Are you able to help us find the right vendors?
If you have a particular ‘look’ in mind we can definitely recommend some great local suppliers. Even if you don’t we can still help you make a start.
The Tiller Farm
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Yallingup, Western Australia, 6282