tiller
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 our housemate bread.
A large majority of the produce served on the day comes directly from our very own 50 acre farm in Yallingup Siding and prepped inside our off grid kitchen to create the lowest food miles we can.

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. Packages are inclusive of mobile kitchen and all food service staff.

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.

Big Love

The Team @ Tiller

Alternate Drop Sample 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 - Your choice of 6

Served post ceremony for approximately 1 hour

Mini beef & yorkshire puddings
Lamb filo rolls, house made yoghurt
Crumpets, pulled lamb shoulder, pickled tomato
Linseed cracker, chicken liver mousse, beetroot gelee (GF)
Native gyoza, hot chilli
Ham croquettes, paprika aioli
Smoked duck, citrus, green tea
Chickpea & polenta chips
Torched prawns, honey, soy, lime
Local fish, lemon, lime, rice cracker
Busselton octopus, mojo picon
Mushroom arancini (V)
Linseed cracker, smoked pumpkin, pickled vegetables (Vegan)
Cheese curd, vegemite (V)

Entree Course - Your choice of 1 or 2

Bacon, eggs, chips & peas
Local fish, zucchini, yoghurt, lemon
Duck, pickled vegetables
Scallop ravioli, asparagus, leeks, herbs
Beetroot, cottage cheese, radish, dill
Kangaroo tartare, macadamia, coastal herbs
Chicken terrine, nasturtium, lettuce, carrots , pear

Main Course - Your choice of 2 proteins

Pan roasted chicken
Slow cooked beef
Soft cooked pork
Lamb shoulder

All served with garnishes from The Tiller Farm and sides of our famous English roast potatoes and a seasonal vegetable dish to share.

Dessert Course

Includes Liquid nitrogen Demonstration for your guests

"Yogo"
Native pavlova
Honey, milk, olive oil, lemon
Lemon meringue
"Childhood Memories"

Menu Pricing From	Canapé's	Entree	Main	Dessert
$ 130 per person	●	●	●	●
$ 115 per person	●	●	●	
$ 115 per person	●		●	●
$ 105 per person	●		●	

Banquet Sample 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 - Your choice of 6

Served post ceremony for approximately 1 hour

Mini beef & yorkshire puddings
Lamb filo rolls, house made yoghurt
Crumpets, pulled lamb shoulder, pickled tomato
Linseed cracker, chicken liver mousse, beetroot gelee (GF)
Native gyoza, hot chilli
Ham croquettes, paprika aioli
Smoked duck, citrus, green tea
Chickpea & polenta chips
Torched prawns, honey, soy, lime
Local fish, lemon, lime, rice cracker
Busselton octopus, mojo picon
Mushroom arancini (V)
Linseed cracker, smoked pumpkin, pickled vegetables (Vegan)
Cheese curd, vegemite (V)

Main Course - Your choice of 2 proteins. Additional proteins can be added for extra cost.

Pan roasted chicken
Slow cooked beef
Soft cooked pork
Lamb shoulder

All served with seasonal salads from The Tiller Farm and our famous English roast potatoes

Dessert Table - Your choice of 4

Lemon meringue pie
Passionfruit tart
Nutella donuts
After dinner mint macarons
Chocolate brownie
Mini pavlovas
Apple crumble
Rhubarb & custard
Crack pie

Menu Pricing From	Canapé's	Entree	Main	Dessert
$ 135 per person	●	●	●	●
$ 120 per person	●	●	●	
$ 120 per person	●		●	●
$ 105 Per person	●		●	

Stand Up Sample Menu

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 - Your choice of 6

Served post ceremony for approximately 1 hour

Mini beef & yorkshire puddings
Lamb filo rolls, house made yoghurt
Crumpets, pulled lamb shoulder, pickled tomato
Linseed cracker, chicken liver mousse, beetroot gelee (GF)
Native gyoza, hot chilli
Ham croquettes, paprika aioli
Smoked duck, citrus, green tea
Chickpea & polenta chips
Torched prawns, honey, soy, lime
Local fish, lemon, lime, rice cracker
Busselton octopus, mojo picon
Mushroom arancini (V)
Linseed cracker, smoked pumpkin, pickled vegetables (Vegan)
Cheese curd, vegemite (V)

Substantial Main Canapés - Your choice of 2 proteins

Pan roasted chicken
Slow cooked beef
Local caught fish
Soft cooked pork
Lamb shoulder

All served with seasonal garnishes from The Tiller Farm and our famous English roast potatoes

OR

Banquet Feast Table - Your choice of 2 proteins. Additional proteins can be added for extra cost.

Pan roasted chicken
Slow cooked beef
Local caught fish
Soft cooked pork
Lamb shoulder

All served with seasonal salads from The Tiller Farm and our famous English roast potatoes

Cheese Table or Grazing Table

Cheeses, cured meats, terrines, pickles, preserves, parfait, dried fruits, nuts and house-made bread

Menu Pricing From	Canapé's	Main	Dessert	Grazing Table
$ 140 per person	●	●	●	●
$ 125 per person	●	●	●	
$ 110 per person	●	●		

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 $15pp

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 $15pp

Set up post ceremony

Oyster bar service with shucker to shuck fresh oysters in front of your guests.
Assortment of dressings available.

Late Night Cheese Table $15pp

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 from $15pp

Served around 11pm

Ham and cheese toasties
Gourmet meat & vegetarian homemade pies
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.

Photo credit Ines Pandžić

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 recommend some great suppliers for this if you would like.

Do you offer a choice menu on the night?

We don't offer a choice on the night as this leads to a wastage of food which goes against our ethos. If you want to provide choice on the night we recommend going for a Banquet Feast menu over an Alternate Drop style menu.

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 meet with our team 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 $55 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.

Tastings - Can we do one?

We don't offer tastings however we do host a number of events through winter which you can come along to. Please let us know if you'd like to be added to our mailing list.

Recommended Suppliers

Furniture Hire/Dance Floor/Lighting

Cape Events
Diamond Event Co
Hire In Style
Southwest Event Studio
YEH Events
Festoon
South West Dance Floors

Florists

Blush & Bloom
Natural Art Flowers
La Myrtle
Honey Bloom Florals
Mayflower
Scape by S

Celebrants

Confetti Days
Love Empire with Nikki
The Salty Celebrant
Jemilah Wright Celebrant

Hair & Make Up

Amy Kelly MUA
Beautique Love
Brooke Carter Make Up
Madison Lilburne Hair

Photographers

Freedom Garvey
Photogerson
Rae Marie Love Club
Varga Murphy
Emma Macaulay
By Alix

Music

Aslan
Yon Jovi
Deep DJ
Stone Unknown
South Sound Events

Transport

Gannaways
MR Chauffeurs
Mr Mustang Hire
Southwest Luxury Transport

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.
- A postponement fee of 100% of the deposit paid will be charged if you choose to postpone your event to another date.

Conditions:

- Final numbers and menu choice must be confirmed 14 days prior to function date.
- Tiller Events only accepts a reduction in final numbers up to 15% from the original invoice.
- Tiller Events does have an $10,000 minimum spend for weddings held on a Friday, Saturday & Sunday *(Sept-May).*
- 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 or near a Public Holiday are subject to a surcharge on the total amount payable.
- We seek your co-operation where guests at your event display a level of intoxication that has the potential to put our duty of care in jeopardy. Please nominate one person as a responsible host for each event so that staff have a point of contact if co-operation is needed. 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.

Photo credit Elements Margaret River