



Tiffner

Weddings | Dining | Events
2027/2028

Congratulations on your engagement, and thank you for considering The Tiller Farm as the setting for your wedding celebration.

After years of creating unforgettable events through Tiller Events catering across the South West, we are proud to now welcome couples to our own private slice of countryside luxury. A space intentionally designed for elevated entertaining, long-table celebrations, and unforgettable moments shared with family and friends.

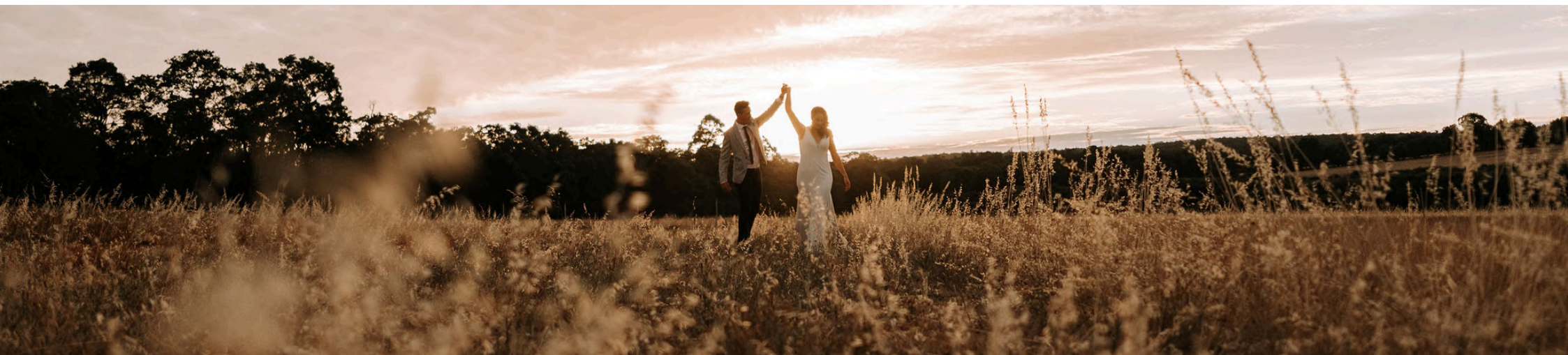
Nestled amongst 50 acres of rolling countryside in Yallingup, The Tiller Farm offers a wedding experience defined by understated luxury, exceptional dining, and meaningful connection. Designed for couples seeking something deeply personal and beautifully considered, our farm is a private sanctuary where refined celebrations unfold against the backdrop of golden paddocks, flourishing kitchen gardens, and the quiet beauty of the South West landscape.

At the centre of every wedding is our signature farm-to-table dining experience. Led by seasonality and inspired by the surrounding land, our menus are thoughtfully created using the finest local produce, much of it harvested directly from the farm itself. From abundant shared feasts to refined multi-course dining experiences, each menu is tailored exclusively for your celebration, creating an experience that feels luxurious, immersive, and entirely your own.

Within this brochure, you'll find a selection of sample menus and wedding experiences designed to inspire. Once you complete our enquiry form, we would be delighted to create a tailored proposal for your special day.

Big love,

The Tiller Team



Ceremony Locations

The Natural Amphitheatre

A gentle stroll from the dining room leads guests to our natural amphitheatre. An elevated ceremony setting overlooking the sweeping landscape of The Tiller Farm.

Framed by open skies and rolling countryside, this space offers a sense of quiet intimacy while embracing the beauty and scale of the property. The natural surrounds create an effortlessly romantic backdrop for couples seeking a refined countryside ceremony with a deeply connected feel to the land.

Timeless, understated, and undeniably memorable.



The Lawns

Positioned beside the dining room, The Lawns offer a beautifully maintained green setting overlooking the paddocks and surrounding landscape.

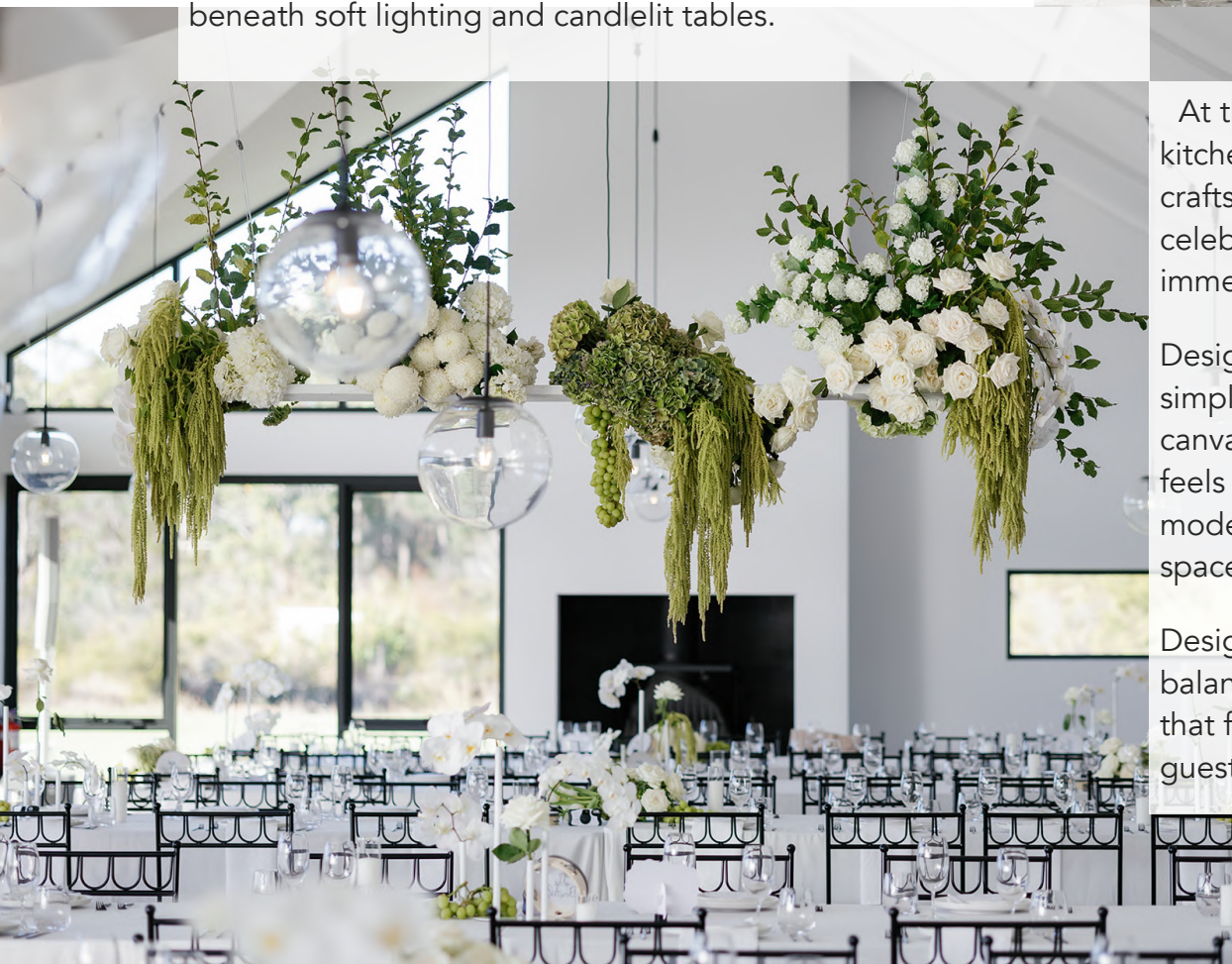
Designed for couples drawn to relaxed luxury and seamless guest experiences, this location allows your celebration to flow effortlessly from ceremony into cocktails and reception.

The year-round lush lawns provide a versatile backdrop for both elegant styling and naturally understated celebrations, with golden afternoon light creating a particularly beautiful atmosphere as the evening unfolds.

The Dining Room

The Dining Room at The Tiller Farm has been thoughtfully designed to evoke the understated elegance of a modern English farmhouse, while embracing the beauty and openness of the surrounding landscape.

Framed by expansive glass frontage and filled with soft northern light, the space feels warm, refined, and deeply connected to the outdoors. In warmer months, the venue opens seamlessly onto the farm, while cooler evenings invite a more intimate atmosphere beneath soft lighting and candlelit tables.



At the heart of the experience, custom barn doors reveal the kitchen throughout service offering a subtle sense of theatre and craftsmanship that brings energy, warmth, and connection to the celebration. The result is a dining experience that feels immersive, considered, and effortlessly elevated.

Designed with a timeless, neutral palette and architectural simplicity, The Dining Room also serves as a sophisticated blank canvas allowing couples the freedom to create a celebration that feels entirely their own. From refined long-table dining to modern editorial styling or relaxed countryside elegance, the space adapts beautifully to each couple's vision and aesthetic.

Designed for celebrations across every season, The Dining Room balances relaxed luxury with thoughtful design, creating a setting that feels both sophisticated and welcoming for couples and guests alike.

THE FOOD OPTIONS



Alternate Drop Menu

A popular style of dining is the 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
- Busselton octopus, spiced red peppers
- Tomato Arancini, parmesan (V)
- Seed cracker, smoked pumpkin, pickles (V)
- Cheese curd, Vegemite, crisp bread (V)
- Vasse lamb shoulder filo rolls, fresh yoghurt
- Beef crumpets, tomato fondue
- Beef & Yorkshire pudding
- Lamb Koftas, cucumber, yoghurt
- Native gyoza, hot chilli
- Pork belly bites, soy, lime gel

Entree Course - Choose 1 or 2

- Local kingfish, dill, almonds, fennel
- Scallop ceviche, lemon, asparagus
- Soft cooked duck, farm relish, macadamia
- Beef tartare, anchovy, cured egg
- Bacon, Eggs, Chips & Peas

Main Course - Choose 2

- Free range chicken, mushroom, onion, silverbeet
- Slow cooked beef, miso, turnip, kale
- Soft cooked pork neck, fennel, sweet & sour native plum
- Lamb, pumpkin, pomegranate, lemon

* All main courses are served with sides of our famous roast potatoes and a seasonal vegetable dish to share.

Dessert Course - Choose 1 or 2

(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
\$ 140 per person	•	•	•	•
\$ 125 per person	•	•	•	•
\$ 125 per person	•	•	•	•
\$ 115 per person	•	•	•	•

Banquet Menu

Another popular style of dining is the Banquet menu which is 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

Busselton octopus, spiced red peppers

Tomato Arancini, parmesan (V)

Seed cracker, smoked pumpkin, pickles (V)

Cheese curd, Vegemite, crisp bread (V)

Vasse lamb shoulder filo rolls, fresh yoghurt

Beef crumpets, tomato fondue

Beef & Yorkshire pudding

Lamb Koftas, cucumber, yoghurt

Native gyoza, hot chilli

Pork belly bites, soy, lime gel

Alternate or set Entree Course - Choose 1 or 2

Local kingfish, dill, almonds, fennel

Scallop ceviche, lemon, asparagus

Soft cooked duck, farm relish, macadamia

Beef tartare, anchovy, cured egg,

Eggs, Chips & Peas

Main Course *(includes 2 proteins with the option to add on a 3rd)*

Slow cooked lamb shoulder

Slow cooked short rib of beef

Pan roasted chicken

Plus a selection of 3 seasonal salads

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

Dessert Table *(includes a choice of 4 treat sized sweets)*

Mini lemon meringue pie

Apple crumble

After dinner mint macarons

Mini pavlova

Chocolate brownie

Crack Pie



Menu Pricing From	Canapé's	Entree	Main	Dessert
\$ 145 per person	•	•	•	•
\$ 130 per person	•	•	•	•
\$ 130 per person	•	•	•	•
\$ 115 per person	•	•	•	•

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
- Busselton octopus, spiced red peppers
- Tomato Arancini, parmesan (V)
- Seed cracker, smoked pumpkin, pickles (V)
- Cheese curd, Vegemite, crisp bread (V)
- Vasse lamb shoulder filo rolls, fresh yoghurt
- Beef crumpets, tomato fondue
- Beef & Yorkshire pudding
- Lamb Koftas, cucumber, yoghurt
- Native gyoza, hot chilli
- Pork belly bites, soy, lime gel

Substantial Main Canapés

- Slow cooked local Beef, carrots, parsley, pickled onions
- Pressed Duck, plums sweet & sour, asian greens
- Pan seared Snapper, noodles, zucchini, nori, lime
- Slow cooked Lamb, yoghurt, mint flatbread wrap
- Roasted Chicken, farm vegetables, potato gratin

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

Banquet Feast Table- choice of 2 proteins

- Slow cooked lamb shoulder
- Slow cooked short rib of beef
- Pan roasted chicken
- Plus a selection of 3 seasonal salads picked fresh from the farm

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

Dessert Tower

(Think champagne tower but for desserts)

- Tiramisu
- Pavlova, fresh fruit
- Chocolate Yogo, passionfruit, aero



Menu Pricing From	Canapé's	Main	Dessert	Grazing Table
\$ 148 per person	•	•	•	•
\$ 130 per person	•	•	•	
\$ 115 per person	•	•		

Additional Experiences & Elevated Touches

For couples wishing to create an even more memorable guest experience, we offer a selection of Tiller favourites designed to elevate your celebration with thoughtful detail and refined hospitality.

Grazing Experience - \$18 per person

A relaxed yet sophisticated post-ceremony offering, thoughtfully styled for guests to enjoy at their leisure while celebrations unfold.

Featuring a curated selection of:

- Artisan cheeses
- House-cured meats and parfaits
- Seasonal dried fruits and accompaniments
- Marinated olives and nuts
- House-made breads and crackers
- Seasonal dips

A Social hub that breaks the ice and gets people mingling.

Oyster Bar Experience - \$18 per person

A refined post-ceremony experience featuring freshly shucked oysters served from a beautifully styled oyster bar.

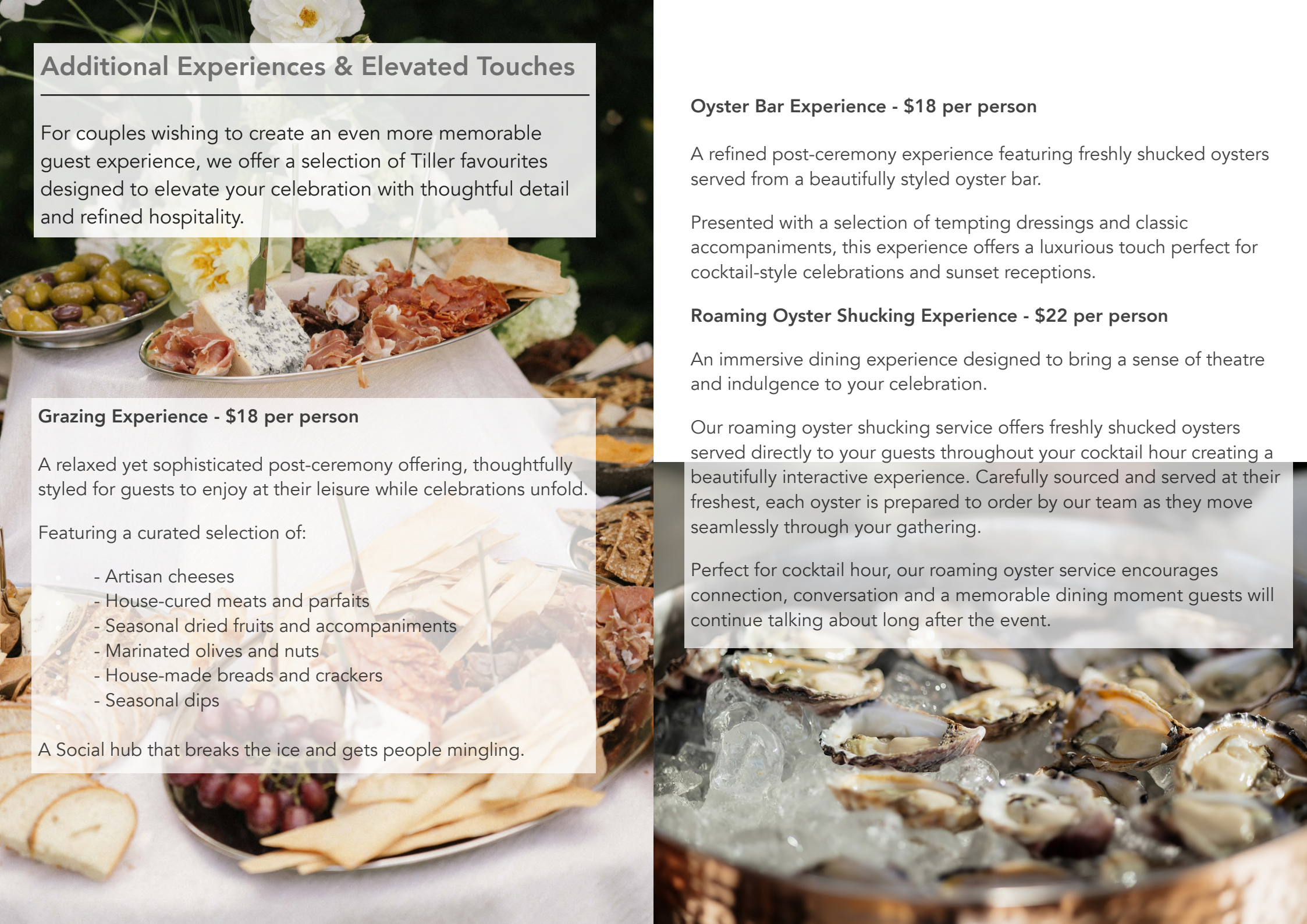
Presented with a selection of tempting dressings and classic accompaniments, this experience offers a luxurious touch perfect for cocktail-style celebrations and sunset receptions.


Roaming Oyster Shucking Experience - \$22 per person

An immersive dining experience designed to bring a sense of theatre and indulgence to your celebration.

Our roaming oyster shucking service offers freshly shucked oysters served directly to your guests throughout your cocktail hour creating a beautifully interactive experience. Carefully sourced and served at their freshest, each oyster is prepared to order by our team as they move seamlessly through your gathering.

Perfect for cocktail hour, our roaming oyster service encourages connection, conversation and a memorable dining moment guests will continue talking about long after the event.





Tiller Dessert Towers - from \$18 per person

A signature sweet finale designed to create a memorable shared experience for your guests.

Choose from our beautifully presented Tiller Dessert Towers, featuring your selection of:

- Classic Tiramisu
- Seasonal Pavlova
- Rich Chocolate Brownie

Thoughtfully styled for your celebration, each tower offers an elegant alternative to traditional desserts while adding a striking visual centrepiece to your evening.

Wedding Cakes & Sweet Moments

Beautifully crafted simple wedding cakes and cupcake selections can also be arranged for your celebration.

Whether you envision something timeless and understated or modern and statement-making, our team can assist in creating a design that reflects your wedding style perfectly.

Please enquire for further details and custom options.

Late Night Snacks - From \$15 per person

As the evening celebrations continue, treat your guests to a relaxed late-night offering served from approximately 11pm. The perfect way to keep the dance floor going well into the night.

Choose from a selection of comforting favourites, elevated with quality ingredients and warm service:

- Handcrafted gourmet pizzas
- Farmhouse cheese & ham toasties
- House-made sausage rolls
- Slow-cooked beef & gravy rolls

A thoughtful finishing touch designed to leave guests feeling well cared for long after the formalities have ended.



THE BEVERAGE OPTIONS



We have thoughtfully created two premium beverage experiences, each featuring a collection of wines and beers from producers and brands we genuinely love and proudly serve.

Our Gold Beverage Experience offers a carefully selected signature drinks menu designed to complement the relaxed elegance of your celebration, while our Diamond Beverage Experience provides a more elevated and personalised offering, allowing you to curate from a broader selection of premium wines, cocktails, and beverages to suit your individual style and guest experience.

Both beverage packages include glassware & bar staff and flow for 7 hours - additional hours can be charged on consumption.

Gold - 6 wines and 3 beers

\$90pp

Sparkling

Mad Fish Prosecco
Mad Fish Cuvee Blanc

White

Domaine Naturaliste Discovery SBS
Domaine Naturaliste Discovery Chardonnay

Rose

Domaine Naturaliste Rose

Red

Domaine Naturaliste Discovery Cabernet Sauvignon
Domaine Naturaliste Discovery Syrah

Beer

Gage Roads Single Fin
Gage Roads Hazy AS
Gage Roads Side Track

Non Alcoholic

Gage Roads Yeah Buoy
Plus & Minus Sparkling
Soft drinks

Diamond - Your choice of 6 wines and 3 beers

\$105pp

Sparkling

Mad Fish Cuvee Blanc
Mad Fish Prosecco
Howard Park Petit Jete Sparkling
*UPGRADE OPTION: Marchand & Burch Cremant de
Bourgogne - additional \$5pp*

White

Domaine Naturaliste Sauvage SB
Howard Park Flint Rock Chardonnay
House of Cards Three Card Monty Sauvignon Blanc.
LS Merchants Treeton Chardonnay
LS Merchants Pinot Gris
LS Merchants Frankland River Riesling

Rose

Domaine Naturaliste Rose
House of Cards Joker Rose
Marchand & Burch Village Rose

Red

Domaine Naturaliste Rachis Syrah
Domaine Naturaliste Rebus Cabernet Sauvignon
House of Cards Dead Mans Hands Shiraz
House of Cards Kings in the Corner Cabernet Merlot
Howard Park Leston Shiraz
Howard Park Miamup Cabernet Sauvignon
LS Merchants Pinot Noir
LS Merchants Malbec

Beer

Gage Roads Single Fin
Gage Roads Hazy AS
Gage Roads Side Track

Non Alcoholic

Gage Roads Yeah Buoy
Plus & Minus Sparkling
Soft drinks

The BYO Beverage Option

Alternatively, couples may choose the flexibility of creating their own beverage selection through our BYO offering.

This option includes professional bar staff, premium glassware, chilled storage, and full beverage service throughout your celebration.

To ensure seamless preparation, all beverages are to be delivered to the venue 2–3 days prior to your wedding date. Please note that only sealed, commercially packaged beverages can be accepted. Unfortunately, homemade beverages and pre-mixed drinks are not permitted.

Our team is also pleased to provide tailored quantity recommendations based on your guest numbers and selected service style.



Enhancements & Signature Additions

Champagne Tower - From \$320

A timeless statement piece designed to elevate your celebration and create an unforgettable moment for guests. Inclusive of champagne coupes and table.

Barista Tea & Coffee Service - \$8 each

Freshly prepared tea and coffee made to order by our service team.

Signature Cocktails - From \$18 each

Special cocktail selections available for post ceremony or post dinner, including:

- Aperol Spritz
- Espresso Martini
- Mojito
- Margarita
- Limoncello Spritz

WEDDING EXPERIENCE PACKAGES



Curated celebrations designed with intention, refinement, and complete confidence.

At The Tiller Farm, we understand that planning a wedding is about far more than selecting a venue. It is about trusting the right team to bring your vision to life with care, precision, and calm expertise. From the earliest stages of planning through to the final moments of your celebration, our role is to ensure every detail feels seamless, beautifully considered, and genuinely reflective of you both.

Our wedding experiences have been thoughtfully designed to offer varying levels of support, from exclusive venue hire through to full-service planning, styling, coordination, and catering. Whether you are seeking a beautifully simple foundation or a fully refined experience, our team works closely with you to create a celebration that feels effortless, elevated, and deeply personal.

With years of experience delivering refined weddings and large-scale events, we are known for our warm hospitality, thoughtful guidance, and ability to execute with professionalism and ease. Couples place their trust in us not only for the beauty we create, but for the confidence that every moving part is handled with intention and care.



THE CLASSIC EXPERIENCE

Venue Hire Only

\$7,000

For couples seeking the freedom to create their wedding their own way, The Classic Experience offers exclusive access to The Tiller Farm and its beautifully considered spaces.

Included

- Exclusive access to The Tiller Farm
- Use of ceremony locations and reception dining room
- Access for setup and pack down
- Existing venue furnishings and amenities including our timber top tables and black cross back chairs for up to 144pax, bars, bookcase, indoor DJ booth, speakers, plates and cutlery.
- Guest facilities and parking
- Venue management and logistics support
- Preferred supplier recommendations
- Cleaning of venue post event

Designed For

Couples wanting a relaxed and flexible venue experience while managing their own planning and styling.

THE CURATED EXPERIENCE

Venue + Styling & Set Up

From \$10,000

An elevated wedding experience for couples wanting a refined and cohesive aesthetic, professionally brought to life.

Included

Everything within The Classic Experience, plus:

- Personal styling consultation
- Tailored aesthetic direction and concept creation
- Custom mood board and styling guidance
- Floor plan and layout refinement
- Styling management and on the day coordination
- Full ceremony and reception setup
- Placement of décor, stationery, candles, and styling elements
- Styling oversight on the wedding day

Designed For

Couples who value thoughtful design and want the confidence of professional styling execution without managing the finer details themselves.

THE CONCIERGE EXPERIENCE

Full Planning, Styling & Coordination

From \$21,000

Our most comprehensive offering, designed for couples wanting a seamless planning journey and an impeccably executed wedding experience.

Included

Everything within The Curated Experience, plus:

- Full wedding planning support
- Vendor sourcing and tailored recommendations
- Vendor liaison and booking management
- Planning meetings and ongoing guidance
- Budget management support
- Comprehensive wedding timeline creation
- Guest flow and event logistics planning
- Full styling concept development and execution
- Final confirmations with all suppliers
- On-the-day coordination and management
- Oversight of setup, vendors, and event flow

Designed For

Couples seeking a highly personalised, stress-free wedding experience with expert guidance throughout every stage of planning.

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 at certain times of the year. 120 guests is our maximum inside with a dance floor.

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 dependant on your floorpan. If your numbers are above 120 and the weather is inclement then a marquee will need to be organised for your outdoor dance floor.

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?

Fridays and Saturdays are the most popular days 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.

Friday weddings incur a minimum spend of \$18,000. Saturday & Sunday weddings incur a minimum spend of \$19,000.

Is the venue child friendly?

Tiller Farm is a working farm with natural features including open water sources, livestock, and electric fencing. While we welcome children to attend your ceremony, we generally recommend that children do not remain on-site throughout the reception. This recommendation is based on both safety considerations and our commitment to preserving the property, gardens, and farm environment for all guests. If you would like children to attend the reception, additional conditions apply, including a venue bond and ensuring that children are supervised at all times.

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 grassed area. We can advise on the correct size for your guest numbers.

You are welcome to hire in feature lighting from one of our approved lighting companies. LED lights are a requirement as we have an off grid system. Additional charges may apply if these aren't hired.

Are prices based on a minimum number of guests?

Yes all our food & beverage pricing is based on a minimum of 70 guests. Anything below this will be charged at our intimate wedding rates. We also only allow a reduction in numbers by 15%.

What kind of deposit is required?

A non refundable 25% deposit is required to secure your event date with us. A further non refundable 25% deposit is required 6 months prior to the event date with the full balance to be paid 3 weeks prior to the event date.

Recommended Suppliers

Furniture Hire/Dance Floor/Lighting

[Cape Events](#)

[Diamond Event Co](#)

[Hire Society](#)

[Southwest Event Studio](#)

[YEH Events](#)

[Festoon](#)

[South West Dance Floors](#)

Florists

[Natural Art Flowers](#)

[La Myrtle](#)

[Honey Bloom Florals](#)

[Mayflower](#)

[Bohemian](#)

Celebrants

[Confetti Days](#)

[Love Empire with Nikki](#)

[The Salty Celebrant](#)

[Jemilah Wright Celebrant](#)

Music

[Aslan](#)

[Yon Jovi](#)

[Deep DJ](#)

[Stone Unknown](#)

[South Sound Events](#)

Photographers

[Freedom Garvey](#)

[Photogerson](#)

[Varga Murphy](#)

[Emma Macaulay](#)

Videographers

[By Alix](#)

[Little Sister Films](#)

[Auburn Hour Film](#)

[Holii & Ash](#)

[Life Atlas](#)

[Orriss Films](#)

Transport

[Gannaways](#)

[MR Chauffeurs](#)

[Dunsborough Chauffeurs](#)

[Mr Mustang Hire](#)

[Southwest Luxury Transport](#)





The Tiller Farm

393 Yelverton North Road,
Yallingup, Western Australia, 6282

www.thetillergroup.com.au eat@tillerdining.com