

Winter Weddings
2025/2026

Tiffner



Congratulations on your engagement and thank you for considering The Tiller Farm as your setting for such a special day!

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, vegetable 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 occasion.

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 ingredients direct from the farm and local 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.

The Lawns

The level lawned area next to the dining room makes for a perfect lush green setting for your ceremony overlooking the paddocks. This area stays green all year round and makes rolling into cocktail hour very easy.

Inside the dining room

As a back up option we do utilise the inside space if there is rain predicted. The inside feature fireplace creates a great backdrop as an alternative.

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.

With space enough for 120 guests to be seated with an indoor dance floor there is plenty of space if the weather is inclement.



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
- Busselton octopus, spiced red peppers
- Mushroom Arancini (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

Entree Course - Choose 1 or 2

- Local kingfish, dill, almonds, fennel
- Scallop ravioli, pumpkin, Yarra, leek
- Soft cooked duck, farm relish, macadamia
- 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 you guest)

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



Menu Pricing From	Canapé's	Entree	Main	Dessert
\$ 120 per person	•	•	•	•
\$ 105 per person	•	•	•	•
\$ 105 per person	•	•	•	•
\$ 95 per person	•	•	•	•

Banquet Menu

Another popular style of dining is our 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

Mushroom Arancini (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

Alternate or set Entree Course - Choose 1 or 2

Local kingfish, dill, almonds, fennel

Scallop ravioli, pumpkin, Yarra, leek

Soft cooked duck, farm relish, macadamia

Bacon, 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

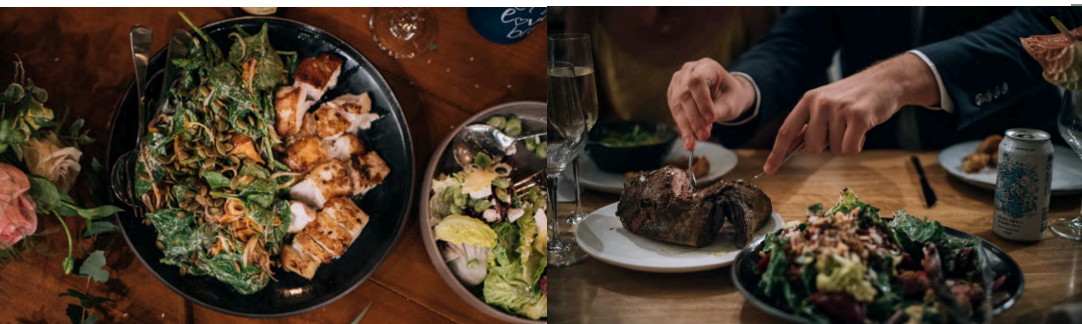
Apple crumble

After dinner mint macarons

Mini pavlova

Chocolate brownie

Crack Pie



Menu Pricing From	Canapé's	Entree	Main	Dessert
\$ 125 per person	•	•	•	•
\$ 110 per person	•	•	•	•
\$ 110 per person	•	•	•	•
\$ 95 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

Mushroom Arancini (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

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 kingfish, burnt butter, lettuce, zucchini

Slow cooked Lamb, yoghurt, mint flatbread wrap

Roasted chicken, garnish from the tiller 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, fruits



Menu Pricing From	Canapé's	Main	Dessert	Grazing Table
\$ 125 per person	•	•	•	•
\$ 110 per person	•	•	•	
\$ 95 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 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 \$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

Choose from:

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.



THE BEVERAGE OPTIONS



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

Churchview Sparkling

White

Wills Domain Mystic Springs SSB

Churchview SBS

Red

Wills Domain Mystic Springs Cabernet Merlot

Churchview Shiraz

Churchview Merlot

Beer

150 Lashes

Peroni

Peroni Leggura

Corona

Emu Export

Gold - Please choose 6 wines and 3 beers

Sparkling

Churchview Sparkling

Mad Fish Prosecco

Mad Fish Cuvee Blanc

White

Domaine Naturaliste Discovery SBS

Domaine Naturaliste Discovery Chardonnay

Wills Domain Mystic Springs SSB

Rose

Domaine Naturaliste Rose

Deep Woods Rose

Red

Domaine Naturaliste Discovery Cabernet Sauvignon

Domaine Naturaliste Discovery Syrah

Wills Domain Cabernet Merlot

Wills Domain Shiraz

Beer

Colonial Pale Ale/Draught/Small Ale

Little Creatures Pale Ale/Rogers

150 Lashes

Peroni/Peroni Leggura

Corona

Single Fin

Diamond - Please choose 8 wines and 4 beers

Sparkling

Mad Fish Cuvee Blanc

Mad Fish Prosecco

Howard Park Petit Jete Sparkling

White

Ls Merchant Pinot Gris

Wills Domain Sauvignon Blanc Semillon

Domain Naturaliste Sauvage SB

Domain Naturaliste Floris Chardonnay

Clairault Chardonnay

Vasse Felix Filius Chardonnay

Rose

Wills Domain Rose

Domaine Naturaliste Rose

Red

Wills Domain Cabernet Merlot

Windance Shiraz

Domaine Naturaliste Rachis Syrah

Domaine Naturaliste Rebus Cabernet Sauvignon

Vasse Felix Filius Cabernet Sauvignon

Beer

Colonial Pale Ale/Draught/Small Ale

Eagle Bay Kolsch/Pale Ale/XPA

Little Creatures Pale Ale/Rogers

150 Lashes

Peroni/Peroni Leggura

Corona

Single Fin

Pricing

All packages are inclusive of glassware, bar staff & Ice

Silver

\$75.00 per person (3 wines, 2 beers)

Gold

\$85.00 per person (6 wines, 3 beers)

Diamond

\$95.00 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 \$8pp

Let us make your guests a tea or coffee made to order

- Cocktails (*From \$15.00 each*)

Cocktail selection

Aperol Spritz

Espresso Martini

Mojito

Margarita

Limoncello Spritz





Ceremony & Reception Pricing

The Tiller Dining Room

For weddings held in June, July & August we offer free venue hire which is a saving of \$5500. This includes the Tiller Team for your reception and the following:

- Venue manager to help co ordinate your day and assist with set up and pack down with your suppliers
- Timber top tables and black cross back chairs up to 140 guests
- Use of our purpose built bars, wooden bookcase & welcome sign stand
- DJ booth for indoor use and sound system, for both indoor & outdoor use to be utilised by your professional DJ only.
- Use of the grounds to take family & bridal photos
- Your choice of ceremony location
- Freedom to choose your own styling suppliers

Please note that a surcharge does apply to any booking held on a Sunday or public holiday.

Need transport to your ceremony?

Our very own 1970's VW Kombi 'Minty' is available for your wedding day transport and is exclusively available for Tiller couples. Four hour bookings start from \$900 and includes pickup from the local area.



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.

Do you have a minimum spend?

Our winter weddings don't have a minimum spend applicable. Please note that a surcharge does apply to any booking held on a Sunday, public holiday, Easter weekend or the Christmas period.

Is the venue child friendly?

Tiller Farm is a working farm with features such as open water sources, live animals, and electric fences. Due to previous incidents of damage to plants and property by children, we generally do not encourage toddlers and older children to remain on the premises after the ceremony. However, if you plan to have children stay into the reception we have bond and babysitter requirements.



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.

Do you supply vendor meals?

Yes we supply vendor meals at a rate of \$55 per person. These are served after your guests are served their main meals on the night.

Are prices based on a minimum number of guests?

Yes all our food & beverage pricing is based on a minimum of 70 adult 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.

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 trick is to have fun with this part and choose a style that reflects you both. There are so many possibilities and we are here to help if you feel a little overwhelmed. You can definitely sponge off us as every wedding here has looked completely different.



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

[Natural Art Flowers](#)

[La Myrtle](#)

[Honey Bloom Florals](#)

[Mayflower](#)

[Scape by S](#)

[Katie Cooper Floral Design](#)

Celebrants

[Confetti Days](#)

[Love Empire with Nikki](#)

[The Salty Celebrant](#)

[Jemilah Wright Celebrant](#)

Stylists/Planners

[Atelier Weddings](#)

[The Wedding Concept](#)

[White Events](#)

Music

[Aslan](#)

[Yon Jovi](#)

[Deep DJ](#)

[Stone Unknown](#)

[South Sound Events](#)

Photographers

[Freedom Garvey](#)

[Photogerson](#)

[Rae Marie Love Club](#)

[Varga Murphy](#)

[Emma Macaulay](#)

Videographers

[By Alix](#)

[Little Sister Films](#)

[Auburn Hour Film](#)

[Holii & Ash](#)

[Life Atlas](#)

Transport

[Gannaways](#)

[MR Chauffeurs](#)

[Dunsborough Chauffeurs](#)

[Mr Mustang Hire](#)

[Southwest Luxury Transport](#)





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