



Titter

SALTWATER
BUSSELTON

At Tiller we pride ourselves in creating a unique dining experiences 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. At Tiller, dining is shaped by the seasons, grounded in sustainability and designed to bring people together.

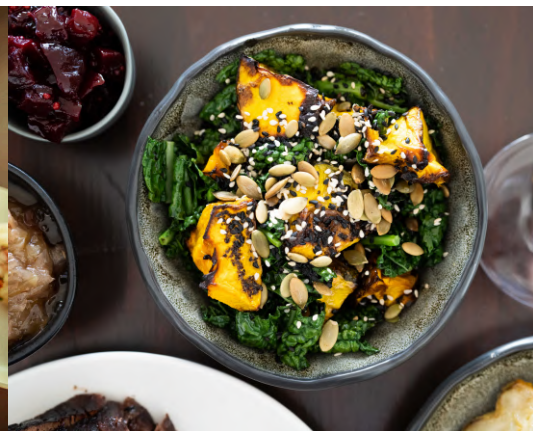
From a relaxed informal event to an extravagant feast, Tiller Events caters for any occasion big or small and can tailor a unique package to suit your event using only the freshest local ingredients direct from the farm and surrounds.

We like to discuss specific menus closer to the date so that we can utilise what is in abundance on our farm at the time and create something that is unique to your event 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 you.

The Team @ Tiller

393 Yelverton North Road
Yallingup Siding
Western Australia
6282
eat@tillerdining.com
0439225694





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 for approximately 1 hour as guests mingle

- 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 (GF)
- Local fish, lemon, lime, rice cracker (GF)
- 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
 - Local caught fish
 - Soft cooked pork
 - Lamb shoulder
- All served with garnishes from The Tiller Farm and sides of our famous English roast potatoes + seasonal vegetable dish to share*

Dessert Course

- Includes Liquid nitrogen Demonstration for your guests*
- "Yogo"
 - Native pavlova
 - Honey, milk, olive oil, lemon
 - Lemon meringue



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 for approximately 1 hour as guests mingle

- 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 for approximately 1 hour as guests mingle

- 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

Accompanied by 3x 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
\$ 135 per person	•	•	•	•
\$ 120 per person	•	•	•	
\$ 105 per person	•	•		

Roaming Canapés Sample Menu

This cocktail menu is designed for shorter events of approximately 2–3 hours, offering a selection of elegant, bite-sized canapés that are easy to enjoy while mingling. The menu provides a balanced variety of flavours and is intended to satisfy guests without the formality of a full meal.

Canapés - Your choice of 6

Served for approximately 1 hour as guests mingle

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)

Grazing Table \$15pp

Set up for guests to help themselves to on arrival

Selection of our favourite cheeses

House cured meats & parfaits

Dried fruits & dips

Nuts

House made bread & crackers

Dessert Canapés - Your choice of 4

Served roaming for approximately 30mins as guests mingle

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	Dessert	Grazing Table
\$ 85 per person	•	•	•
\$ 70 per person	•	•	
\$ 55 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 for guests to help themselves to on arrival

Selection of our favourite cheeses

House cured meats & parfaits

Dried fruits & dips

Nuts

House made bread & crackers

Oyster Bar \$18pp

Set up on arrival

Oyster bar service with freshly shucked oysters for guests to help themselves to.

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

Homemade pizzas

Celebration Cake & Cupcakes \$POA

We are able to make a simple iced cake and/or cupcakes for your event. Please enquire for further information.



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 set up of plates and cutlery?

We do not include table set up and styling within our pricing.

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 event menu by adding a twist or creating a dish that represents your function in food. You will chat with our team around 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 catering 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.

Can you cater to dietary requirements?

Yes, we ask that dietary requirements are submitted with your final details prior to the event.

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 21 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 60 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 21 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 events 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.

