

Wedding Packages



HOMESTEAD
CAFE AND RESTAURANT

WELCOME

There is something truly special about celebrating a wedding at Lanyon Homestead.

Set amongst the timeless beauty of one of Canberra's most iconic heritage destinations, with sweeping surrounds, historic charm, and a setting that feels both romantic and relaxed, Lanyon Homestead is the perfect place to celebrate your day with the people who matter most.

At Embrace Disability Group, we are proud to deliver exceptional food, genuine hospitality and meaningful service. Every wedding we help create is approached with care, flexibility, and attention to detail, ensuring your day feels personal, seamless, and truly special.

Our packages* have been thoughtfully designed to suit a range of wedding styles and sizes, with options to tailor food, beverages and service to create a celebration that reflects you as a couple.

This is more than a venue. It is the beginning of a new chapter, set against the backdrop of one of the region's most beautiful heritage locations.

We invite you to explore our wedding packages and discover the magic of Lanyon Homestead.

***bespoke menu packages are available on request.**

Matt Morrissey
Founder | Executive Chef
Embrace Disability Group



HOMESTEAD
CAFE AND RESTAURANT

PACKAGES

PREMIUM HERITAGE PACKAGE | \$199pp

selection of four canapés
three course meal | 2 entrees, 2 mains, 2 desserts | served alternately
five hour drinks package - deluxe
tea and coffee station
cutting of wedding cake

FORMAL HOMESTEAD PACKAGE | \$179pp

three course meal | 2 entrees, 2 mains, 2 desserts | served alternately
five hour drinks package - deluxe
tea and coffee station
cutting of wedding cake

LANYON COCKTAIL PACKAGE | \$130pp

selection of eight canapés
four hour drinks package - premium
tea and coffee station
cutting of wedding cake

THARWA BUFFET PACKAGE | \$125pp

buffet style meal | 3 mains, side dishes, salads
four hour drinks package - premium
tea and coffee station
cutting of wedding cake

BUSH BBQ PACKAGE | \$125pp

buffet style meal | house-smoked meats, side dishes, salads
four hour drinks package - premium
tea and coffee station
cutting of wedding cake

add a grazing table to any of the above packages | \$15pp



CANAPÉS

SERVED WARM

seared scallops, cauliflower puree, yuzu mayo, pickled ginger, nori | **gf, df**

herb stuffed mushrooms, roast capsicum pesto, parmesan discs | **v, vga, gf, dfa**

homestead sausage rolls, tomato chutney | **df**

lamb meatballs, spiced cauliflower tabouli, pomegranate glaze | **gf, df**

crispy sweet and sour pork bites, pineapple-chilli chutney
gf, df

mushroom, zucchini, spinach, red onion quiche | **v, gfa**

SERVED COLD

blue swimmer crab bruschetta | **gfa, df**

salmon blini, creme fraiche, salmon roe, candied lemon, chives | **gfa**

kangaroo tartare, wattleseed cracker

goats cheesecake stack, beetroot, red onion jam | **v, gf**

hoisin chicken pancakes, cucumber, shallot, aioli | **gfa, df**



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dietary key:

gf = gluten free | df = dairy free | v = vegetarian | vg = vegan

gfa = gluten free available | dfa = dairy free available | vga = vegan available

DINNER

ENTREE

beetroot tartare, cashew cream, truffle oil, wattleseed cracker | **v, vg, gfa, df**

sweet and sour pork bites, pineapple chutney | **gf, df**

pickled nectarine, burrata, prosciutto, roquette, balsamic glaze | **gf**

potato gnocchi, burnt butter, sage, walnuts | **v, gf**

lamb kofta, spiced cauliflower tabouli, mint yoghurt | **gf**

deconstructed prawn cocktail | **gf, df**

MAIN COURSE

herb stuffed mushroom, cauliflower puree, wilted spinach, asparagus | **v, vg, gf, df**

crispy skin salmon, pea, parmesan and saffron risotto, lemon mascarpone | **gf**

macadamia herb crusted lamb cutlets, sweet potato puree, wilted spinach, blistered tomato, balsamic glaze

pork cutlet, roasted chats, seasonal greens, chunky brandied apples, jus | **gf**

peppered eye fillet, creamy mashed potato, baby carrots, seasonal greens, red wine jus | **gf**

DESSERT

sparkling jelly, vanilla bean panna cotta, caramelised popcorn | **v, gf**

chocolate ganache tart, raspberry, pistachio | **v**

pistachio cheesecake | **v, vg, gf, df**



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D I N E R M E N U B R E A D

MAIN FARE

choose any three of the following dishes:

braised beef cheek, red wine jus | **gf, df**

slow cooked lamb shanks | **gf, df**

crispy skin salmon, salsa verde, lemon | **gf, df**

citrus and herb roasted chicken, garlic yoghurt | **gf**

roast vegetable and lentil moussaka | **v, vg, gf, df**

SIDE DISHES

choose any three of the following dishes:

seasonal greens | **v, vg, gf, df**

steamed rice | **v, vg, gf, df**

herb-buttered corn cobs | **v, gf, dfa**

seasonal roasted vegetables | **v, vg, gf, df**

lemon, garlic and rosemary baby potatoes | **v, vg, gf, df**

SALADS

choose any two of the following salads:

crisp garden salad: mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinaigrette | **v, vg, gf, df**

roast pumpkin salad: pumpkin, red onion, sun-dried tomato, pepitas, pistachio, fetta, sesame and miso dressing | **v, gf**

pear salad: wild roquette, pear, red onion, walnuts, blue cheese, blueberries, peas, candied dressing | **v, gf**

coleslaw: wombok, red cabbage, carrot, shallots, apple, mint, parsley, mayonnaise | **gf, df, v, vga**

BREAD

individual dinner roll, butter | **v, vga, gfa, dfa**



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BUSHTON MENDENHALL

MAIN FARE

all inclusive:

low and slow beef brisket | **gf**
pulled pork shoulder | **gf, df**
succulent beef ribs | **gf**
smoked chicken thigh cutlets | **df**

SIDE DISHES

all inclusive

apple slaw | **v, gf, df**
smoked mac 'n' cheese
herb-buttered corn cobs | **v, gf, dfa**
bacon wrapped jalapeno poppers | **gf**

SALADS

choose any two of the following salads:

crisp garden salad: mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinaigrette | **v, vg, gf, df**

roast pumpkin salad: pumpkin, red onion, sun-dried tomato, pepitas, pistachio, fetta, sesame and miso dressing | **v, gf**

pear salad: wild roquette, pear, red onion, walnuts, blue cheese, blueberries, peas, candied dressing | **v, gf**

BREAD

individual dinner roll, butter | **v, vga, gfa, dfa**
house-made corn bread | **v**



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BEVERAGES

PREMIUM

- assorted soft drinks, juice, water
- de bortolli king valley prosecco
- canberra region white wine
- canberra region red wine
- boags premium light | coopers mild ale | carlton draught | asahi super dry | heineken zero

DELUXE

- assorted soft drinks, juice, water
- jansz sparkling cuvee
- canberra region red wine
- canberra region white wine
- canberra region rose
- boags premium light | bentspoke crankshaft | capital coast ale crown lager | corona | heineken zero





EMBRACE
DISABILITY GROUP

our differences are our difference.
www.embracedisabilitygroup.com.au