

LANYON HOMESTEAD GROUP CATERING 2026



WELCOME

Welcome to something a little bit special.

Nestled on the banks of the Murrumbidgee and rich in history, Lanyon Homestead isn't just a venue — it's an experience.

Our group catering offering is designed to complement the beauty, heritage and relaxed elegance of this iconic Canberra destination.

Whether you're hosting a garden tour, corporate gathering, long lunch, celebration, or community event, we create food that encourages people to slow down, connect and savour the moment.

From morning tea boxes and rustic shared platters to beautifully styled seated lunches, every menu is thoughtfully curated to suit the setting and your guests.

At Embrace Disability Group we pride ourselves on delivering more than just catering. We deliver attention to detail and seamless service. And food that feels right at home in a heritage property steeped in story.

We hope you enjoy your Lanyon experience.

Matt Morrissey

Founder | Executive Chef
Embrace Disability Group



BOXES FOR INDIVIDUALS

SANDWICH BOX | \$16.50 pp

sandwich, piece of fruit, house-made sweet, juice or water

WRAP BOX | \$18 pp

wrap, piece of fruit, house-made sweet, juice or water

DEVONSHIRE TEA BOX | \$13 pp

house-made scones, jam, whipped cream, tea or coffee

MINI GRAZING BOX | \$18 pp

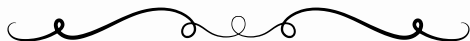
crackers, brie, cheddar, local meats, house-made chutney, juice or water

SAVOURY BOX | \$16.50 pp

mini sausage roll, quiche, spinach and ricotta roll, juice or water

PASTRY BOX | \$20 pp

house-made pie or quiche, garden salad, juice or water



SANDWICH AND WRAP FILLINGS

salad

egg, lettuce

chicken, lettuce, cheese, mayonnaise

ham, cheese, lettuce, carrot, mustard, mayonnaise

PIE FILLINGS

beef brisket | chicken and vegetable

QUICHE FILLINGS

pumpkin, chorizo, fetta

zucchini, goat cheese, red onion

BUFFETS

MINIMUM 20 PEOPLE

HOT ROAST | \$38 pp

roast beef | roast pork | roast chicken
steamed greens | roasted vegetables
gravy and condiments
bread roll and butter
mini pavlova | sticky date pudding (served alternately)

COLD MEATS | \$38 pp

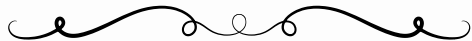
sliced roast meats
garden salad | potato salad
gravy and condiments
bread roll and butter
mini pavlova | sticky date pudding (served alternately)



AUSSIE BBQ | \$38 pp

thick gourmet sausages
marinated chicken pieces
grilled vegetable skewers
caramelised onion
potato salad | coleslaw | garden salad
buttered corn cobs

add grilled prawn skewers | \$5



CLASSIC BUFFET | \$42 pp

beef lasagne
apricot chicken
thai style yellow vegetable curry
braised beef cheek, red wine jus
steamed rice | seasonal vegetables | steamed greens
mini pavlova | sticky date pudding (served alternately)

PLATTERS

FOR LARGE GROUPS

SANDWICHES AND SWEETS PLATTER | \$24 pp

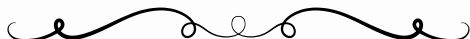
assorted sandwiches and wraps
chef's selection of house-made sweet treats
freshly brewed tea and coffee

PASTRY PLATTER | \$26 pp

house-made sausage rolls, pies, quiches, spinach and ricotta rolls
chef's selection of house-made sweet treats
freshly brewed tea and coffee

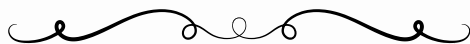
HOMESTEAD GRAZING PLATTER | \$30 pp

assorted sandwiches and wraps
australian cheeses, local meats, crackers, dips, crudites,
house-made chutney, brie with macadamia and toffee
chef's selection of house-made sweet treats
freshly brewed tea and coffee



PLEASE NOTE:

groups over 20 people will be offered a tea and coffee station as opposed to freshly brewed, barista style coffee and tea.



ORDERING:

all group catering orders require confirmation by return email no later than 72 hours prior to your booking date, including any dietary requirements.



EMBRACE

DISABILITY GROUP

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