

Lanyon

Homestead

FUNCTION PACKAGES

Just 30 minutes from the centre of Canberra, and 15 minutes from Tuggeranong, Lanyon Homestead offers an authentic rural setting without the need to travel far.

Situated on the edge of Canberra's urban reach, the homestead overlooks the grazing paddocks of Tharwa, the Murrumbidgee River and the Brindabellas. It feels far from the noise and bustle of the city, whilst still being close to home.

VENUES CAPACITY

The Barracks | 34 seated | Minimum Booking 20

The Terrace | 60 seated | 60 Garden party | Min Booking 40

Murrumbidgee Marquee | 100 seated | 115 Garden party | Min Booking 40

Terrace and Marquee | 130 seated | 166 Garden party | Min Booking 40

Apricot Lawn | 166 Garden party | Min Booking 40

Current COVID-19 restrictions require 50% of the walls of the marquee to be open for functions over 60 people

Extend venue hire and drink package for \$10 per hour

access to venue from 8.30am on the day of your wedding to add your decorations.

Functions at Lanyon Homestead:

Day:

Drink packages to finish at 3:45pm, guests are to vacate the café by 4pm

Evening:

Music and drink packages to finish at 9.30pm, guests are to vacate the café by 10pm

PLATED MENU

up to 100 guests

Alternate serve - select two options for each course

Canapes

Choose 3

Entrees

House made spinach and ricotta gnocchi, roast walnuts, sage butter

Smoked trout and avocado salad with chilli lime dressing.

Roast pumpkin, goat cheese tartlet with rocket and pear salad

Smoked duck with roasted and pickled mushroom salad

Main course

(served with rosti medallions, baby carrots and grilled asparagus)

Barramundi or Salmon with a native lime marmalade

Prosciutto wrapped chicken breast and sage and rosemary velouté

Beef rib eye with balsamic and caramelized onion jus

Pork fillet in pistachio, orange and pepper berry, brandy glaze

Dessert

Vanilla bean and rum panna cotta with berry compote

Sticky date pudding with warm butterscotch sauce

Chocolate fudge pudding with chocolate sauce

Rolled pavlova with fresh fruit, raspberry & mango coulis

Polish style cheesecake (fig, apricot, sultanas, rum & port)

Children's Menu U14 years

Includes soft drink package

Main

Chicken schnitzel or crumbed fish,

pan fried with salad and hand cut roast potato wedges

or

House made spinach and ricotta gnocchi, tomato

Dessert

Frog in a pond, ice cream

SHARE PLATE MENU

Up to 130 guests

Canapes

Choose 3

Grazing platters

Mains – choose 3

Beer-braised beef with mushrooms and caramelised onion

Barbeque garlic and lime marinade prawn cutlets

Baked tandoori chicken, mint yoghurt

Roast salmon with cherry tomatoes, dill and lime

Pork belly with sticky BBQ glaze

Roast beef sirloin thyme and mustard jus, Yorkshire puddings

Slow cooked lamb shoulder with garlic and rosemary

Whole roasted lemon myrtle chicken with fresh herbs and grilled lemon

Slow roast pork shoulder with crackling and apple and pear relish

Penne with roasted medley of capsicum, tomato, basil, and olives

Lentil and macadamia nut rosti, avocado, cherry tomatoes, native plum aioli

Sides

Choose 3

Roast baby potatoes with garlic and rosemary (DF, GF)

Rocket, pear, pine nuts and parmesan (GF)

Baby cos, oregano, fetta, olives, tomato, capsicum & cucumber (GF)

Mixed rice and quinoa salad with spinach, almonds and lemon garlic dressing (GF, DF)

Garden salad with balsamic dressing

Roast sweet potato and pumpkin

Medley of vegetables

Dessert

Add \$12 (alternate service – choose two)

Vanilla bean and rum panna cotta with berry compote

Sticky date pudding with warm butterscotch sauce

Chocolate fudge pudding with chocolate sauce

Rolled pavlova with fresh fruit, raspberry & mango coulis

Polish style cheesecake (fig, apricot, sultanas, rum & port)

GARDEN PARTY MENU

Up to 166 people

Canapés

Choose 8

- Cucumber boats with beetroot relish
- Tomato, bocconcini & basil skewers
- Smoked salmon onion & capers on crostini
- Vegetarian nori rolls with soya dipping sauce
- Semi dried tomato, goats cheese & caramelised onion tartlet
- Fried polenta with roast tomato and olive tapenade
- Smoked trout & caramelised onion tartlet
- Roast beef & Caesar salad roulade
- Homemade pizzette salami and bocconcini
- Mushroom caps filled with gorgonzola, parmesan & pistachio nuts
- Tempura vegetables in a light batter with dipping sauce
- Corn and zucchini blini, avocado cream and jalapeno jam
- Pork and fennel sausage rolls with tomato relish
- Slow cooked lamb, spinach and rice croquettes

Substantial

Choose 2

- Lemon myrtle & native pepper calamari, rocket, citrus dressing
- Roast sweet potato and halloumi slider with rosemary aioli (V)
- Slow cook pork shoulder, slider with apple and zucchini chutney
- Spicy buttermilk chicken, lemon herb aioli
- Lentil and macadamia rosti, spinach, beetroot relish
- Pork spare ribs sticky BBQ glaze, apple slaw
- Roast Beef, thyme and mustard jus, Yorkshire pudding
- Grilled garlic prawn with rice noodles

ADD One \$20 or both for \$38

GRAZING TABLE option

- Prosciutto and Salami
- Provolone and vintage tasty cheese
- Pickled and grilled vegetables
- Chilli roasted olives
- House made chutneys, Crudités and dips
- bread and crackers

Dessert Table Option

- Rolled wattle seed pavlova with fresh fruit
- Raspberry and almond tartlets
- Citrus tartlets
- Chocolate brownie tartlets
- Fig apricot sultana and rum cheesecake