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THE
VICTORIA
1876

PRIVATE
EVENTS

LET'S CELEBRATE

Celebrate your occasions in one of our great spaces.

Our dedicated and professional in-house events team have the experience to create and execute enjoyable events.

We will work with you every step of the way and attend to all details. Your function will be hassle-free, leaving you and your guests the ability to walk in, enjoy our space and leave with great memories.

NEED TO CHAT?

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LITTLE ALBERTS

CAPACITY 100 GUESTS*

A NON-REFUNDABLE DEPOSIT/VENUE HIRE OF \$200 IS PAYABLE FOR EXCLUSIVE USE
*MIN 30 GUESTS

Our saloon-style venue known for weekly concerts, Little Alberts is also the perfect space for birthday celebrations, engagements, wakes and corporate events. Little Alberts has ground floor private street access, private bar, bathrooms, stage, lighting and microphone.



MAIN BAR + DINING

UP TO 30 GUESTS

NO VENUE HIRE AS USE IS NOT EXCLUSIVE

Each space within The Victoria has its own unique style. We love to host catchups and gatherings of all sizes and for all occasions.



THE BACKYARD

CAPACITY 200 GUESTS*

A NON-REFUNDABLE DEPOSIT/VENUE HIRE OF \$500 IS PAYABLE FOR EXCLUSIVE USE
*MIN 120 GUESTS

The best outdoor event space in Bathurst nestled amongst the historic Tremains Mill and Silos. Casual, cool and pooch friendly. The Backyard is the perfect space for birthday celebrations, engagements, wakes and corporate events. The Backyard has ground floor private street access, private bar, bathrooms and stage.

ON TOUR

SNACKS

\$15PP

Tea + Coffee

Homemade Cakes + Slices

PECKISH

\$25PP

Tea + Coffee

Sandwiches:

Pesto Salad Chicken

Honey Baked Ham, Relish, Cucumber

Turkey and Cranberry

Egg & Cress Sandwiches (V)

SWEET AND SAVOURY

\$30PP

Tea + Coffee

Homemade Cakes + Slices

Sandwiches:

Pesto Salad Chicken

Honey Baked Ham, Relish, Cucumber

Turkey and Cranberry

Egg & Cress Sandwiches (V)

'THE GREAT BRITISH ROAST'

\$35PP

Roast Beef + Seasonal Vegetables

+ Yorkshire pudding + Jus

BRING ME FOOD

PERFECT FOR THE STANDING PARTY
WITH A DRINK IN HAND.

EACH ROUND IS SERVED
EVERY 15-20 MINS

1 HOUR

\$25PP

Olives + Cheese (V)

Mini Pork Burgers

Calamari

Chicken Wings (GF)

2 HOUR

\$45PP

Olives + Cheese (V)

Mini Pork Burgers

Sweet Potato Fries (V)

Calamari

Chicken Wings (GF)

Falafel (V)

Italian Lamb Meatballs

THE ROYAL SPREAD

A FEAST OF LOCAL PRODUCE

SERVED BANQUET-STYLE
ON SHARED PLATTERS

\$60PP

ENTREE

Local Cheese + House Made Lavosh

MAINS

Slow Cooked Lamb

Free Range Chicken

Seasonal Roasted Vegetables

Mixed Salads Sweet Potato Fries

DESSERT

Petit Fours From Our Pastry Chef

ALTERNATE SERVE MENU

TO CREATE YOUR ALTERNATE SERVE
MENU, PLEASE SELECT 2 ITEMS
FROM EACH COURSE

2 COURSE

OR

3 COURSE

\$75PP

\$90PP

ENTREE

- Tomato & Basil Bruschetta (V)
- Caramelised Onion & Beetroot Tart (V)
- Hand Made Buffalo Mozzarella,
Roast Fig + Prosciutto (GF)

MAIN (ALL GLUTEN FREE)

- Vegetable + Chickpea Curry
with Celeriac Bhaji & Coconut
+ Fennel Slaw (VE)
- Mushroom + Spinach + Parmesan
Lasagne Served + Porcini Sauce (V)
- Grilled Barramundi with Mussel
& Saffron Cassoulet + Lemon Caper
Kipflers
- Roasted Suckling Pork Glazed
with Cider served with Brussel
Sprouts + Crisp Bacon & Potato Galette
- Scotch Fillet [Served Pink] Paris Mash
+ Jus + Vine Tomatoes + Broccolini

DESSERT

- Posh Pav - Mega Meringue
+ Passionfruit Cream + Sorbet
+ Seasonal Fruit*
- Sticky Fig & Walnut Pud + Salted
Caramel + Pedro Ximenez Parfait
- Vanilla Crème Brûlée

