

ONE FIFTY

ASCOT BAR & EATERY

FUNCTION & EVENTS BROCHURE

150
ASCOT BAR & EATERY





THE VENUE

For almost forty years this Racecourse Road site was home to one of Brisbane's most iconic restaurants, Baguette, but its recent transformation has provided a modern interior take on an old classic, breathing new life into an historic venue that is destined to become an Ascot favourite once more.

One Fifty provides a modern take on an old classic, designed to be a stylish yet casual relaxed eatery making use of natural light, timber and glass to bring the outdoors in to create a garden atrium atmosphere.



FIG TREE

Taking full advantage of the venue's open street-front location, the iconic Fig Tree is a perfect space for a casual yet intimate gathering.

Capacity: up to 40 standing



THE CAPRI COURTYARD

The Capri Courtyard, is a casual, yet sophisticated space with access to your own private bar.

With an ever evolving menu, the Capri courtyard is a semi private, open air, area that is sectioned off from the main restaurant.

Or fully opened up to add as a functioning part of the restaurant.

With its 9m wide mural of the Isle of Capri as its backdrop, it is perfect for stand up cocktail parties, product launches and casual drinks.

Capacity: up to 30 standing,
or 10 seated plus 16 at bar tables.



PRIVATE DINING

Of course, some dining experiences require a little bit of extra privacy. At One Fifty Ascot, we look forward to working with you to create your next event in our Private Dining Room. Whether it is a relaxed corporate meeting or a formal sit down dinner, our Private Dining Room can be exclusively booked to suit your needs

Capacity: up to 10 sitting



DINING ROOM

For large soirees, the Dining Room is perfect for celebrations and corporate functions. Set back from the hustle and bustle of Racecourse Road. Combine this space with the Courtyard for increased capacity. Half space is also available on request.

Capacity: 80 whole space sit down, 120 whole space cocktail w/ Courtyard.



EXCLUSIVE VENUE

Combine all of One Fifty's function spaces together to create a beautiful venue for your special event. A flexible space ideal for birthdays, weddings, seated dining & cocktail events.

Capacity: 135 whole space sit down, 250 whole venue standing.



FOOD & BEVERAGE

CANAPÉ MENU

SELECTION OF 5 CANAPÉS \$35 PP

3 from carne | ocean | vegetarian | 2 from deluxe

SELECTION OF 7 CANAPÉS \$45 PP

4 from carne | ocean | vegetarian | 3 from deluxe

For stand up cocktail style functions, we recommend our canape packages.

CARNE

Pork & fennel sausage rolls (NF)

Mini rare beef tarts w/ horseradish creme fraiche (NF)

Fried pork belly, chilli/ ginger caramel (GF, DF, NF)

Lamb koftas, house labne, flatbread (NF)

Louisiana popcorn chicken, chimichurri mayo (DF)

Sliders - half pulled pork celeriac and apple slaw - (DF, NF)
and half wagyu cheesburgers (NF)

OCEAN

Oysters - baked w/fennel & buttered crumbs - finger lime
& vodka granita (GF, NF)

Chilli, salt & pepper calamari, aioli (DF, NF)

Crumbed swordfish goujons, tartar & lemon (DF,NF)

Smoked salmon & creme fraiche & chive blinis (NF)

Soy & mirin marinated yellow fin tuna (DF, NF)



CANAPÉ MENU

VEGETARIAN

Ratatouille tartlets (NF)

Porcini mushroom arancini, truffled ketchup (NF)

Crumbed button mushrooms filled w/ goat's cheese (NF)

Pumpkin ravioli w/ brown butter (NF)

Zucchini flowers filled w/ three cheeses (NF)

Mini falafel s w/ house labne (GF, NF)

Vegetarian spring rolls & Asian pesto (DF, NF)

Witlof & blue cheese mousse (GF, NF)

DELUXE

Beer battered Marron, lime & pepper, mayo (DF, NF)

Tiger prawns baked in brick pastry, chipotle mayo (DF, NF)

Scampi tortellini (NF)

Scallop ceviche, avocado & chives (GF, DF, NF)

Grilled lamb skewers w/ pesto (GF)

Peking duck pancakes, chilli & hoisin (DF, NF)

Pork & XO wontons (DF, NF)





MINI MEALS

\$14 PER PORTION

Order our mini meals for a more substantial option for stand up cocktails functions.

Beer battered fish and chips, tartare (NF)

Baby Squid filled with chorizo risotto & sauce nero slow cooked pork cheek celeric & apple, puy lentils, prosciutto (GF)

Traditional Seafood paella w/ chorizo & chicken (GF)

Pumpkin, sage, goat cheese risotto (V)

Limited to between 30 to 60 portion/pax per dish.



SET MENU

2 COURSE \$65 PP | 3 COURSE \$75 PP

SHARED STARTERS

From Current Monthly Menu at the time of function.
Choice of three or choice of 2 for more than 12 pax.

MAINS

Fish Of Day

220g Grain fed eye fillet

Chicken

From current monthly menu at time of function.

Choice of three or choice of 2 for more than 12 pax.

DESERTS

Choice of three or choice of 2 for more than 12 pax.

From Current monthly menu at the time of function

OPTIONAL EXTRAS

Add House made sourdough & salted butter \$3 pp

Add chefs selection of sides for \$12 pp

Add Hard soft & hard cheese selection \$12 pp

Upgrade to Rangers Valley Grain fed eye fillet \$5 pp

Special dietary needs can be accommodated upon request.

Gluten free (GF), Vegetarian (V) Dairy Free (DF)

Nut Free (NF)



BEVERAGE

To compliment your food options choose either a bar tab or one of our three beverage packages (30 + over pax only) that can go for 2-4 hours.

CONSUMPTION BAR TAB

If our beverage packages are not to your liking, you have the option to put down a bar tab to suit the tastes of your guests and your budget. We are happy to set up any restrictions on your behalf.

STANDARD PACKAGE

\$45 - 2 hr | \$55 - 3 hr | \$65 - 4hr

Tap Selection: Balta, Fonzi Abbot

Bottled Beer: James Boags Light, Peroni Red

Sparkling: Madam Dumont Blanc De Blanc

White Wine: Rob Dolan Chardonnay,

Red Wine: Teusner Salsa Rose, Paxton Shiraz



BEVERAGE

PREMIUM PACKAGE

\$55 - 2 hr | \$65 - 3 hr | \$75 - 4hr

Tap Selection: Peroni Nastro, Peroni Leggera, Brookvale Union Ginger Beer

Bottled Beer: Asahi Black, James Boags Light

Sparkling: Chandon Brut, Vigna Sancol Prosecco

White Wine: Craggy Range Sauvignon Blanc, Tenuta Maccan Pinot Gris, Ten Minutes by Tractor 10X Chardonnay

Rose: Maison Saint AIX

Red Wine: Rabbit Ranch Pinot Noir, Teusner 'The Gentleman Cabernet Sauvignon

DELUXE PACKAGE

\$75- HR | \$95- HR | \$115 - HR

Tap Selection: Asahi, Peroni Nastro, Peroni Leggera, Somerset Cider, Balta, Windjammer IPA, Brookvale Union Ginger Beer

Bottled Beer: Asahi Black, Corona, James Boags Light

Sparkling: Moet Chandon Imperial or Ice, Chandon Spritz,

White wine: Cloudy Bay Sav Blanc, Cloudy Bay Chardonnay

Red Wine: Nanny Goat Pinot Noir, Teusner Big Jim Shiraz

TERMS & CONDITIONS

By confirming a function at One Fifty Ascot you are agreeing to the below terms and conditions.

Minimum Spend

To book a function at One Fifty Ascot a prepaid minimum spend, as advised by the Functions Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for 7 days from the date of issue. Tentative bookings will be held for 5 days.

Deposits and Payment

To confirm a function at One Fifty Ascot, clients must fill out the 'function confirmation' form and pay a deposit of 20% of the minimum spend or \$300 (whichever is higher). The full minimum spend must be paid two weeks prior to your event unless alternate options are approved by the Functions Manager. Payment can be made in cash, via credit card, or direct deposit. Cheques will not be accepted. A credit card is required upon confirming your function even if you pay the deposit with cash or direct deposit.

Cancellations

Cancellations are to be made in writing to the Functions Manager. The deposit will be refunded if the cancellation occurs two weeks prior to the function date, however no refunds of deposits will be given for functions booked for November or December. One Fifty Ascot reserves the right to

move/cancel any function booking due to circumstances beyond our control, such as extreme weather, necessary repairs, etc.

Food and Beverage

All selections for food and beverages, including final numbers, must be confirmed TWO WEEKS prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability. Coffee and tea is not available for any functions.

Responsible Service of Alcohol

In accordance with the Liquor Act, One Fifty Ascot practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behavior by the staff and/or security. No refunds will be given if a guest of the function is removed. All guests 18 years of age or older must hold a valid form of identification.

Music and Entertainment

As One Fifty Ascot is an open venue, guests are not permitted to bring their own music or other audio entertainment, on the weekends, all music and entertainment will be supplied by the venue to cater to all functions as well as the public.

Decorations and BYO

Guests are not permitted to bring their own decorations unless approved with the Functions Manager prior to your function. There is to be no sex paraphernalia or items of a discriminatory or sexist nature etc. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with notice.

Loss or Damages

One Fifty Ascot does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss and damages caused to the venue by function guests.

Minors

All minors must be approved by the Function Manager before your function. Minors must be accompanied by a parent or legal guardian and present themselves to a Manger on arrival.

Celebrations

Hens or Bucks parties, Mad Monday's, 18th and 21st birthdays are assessed on a case by case basis. Please call our Functions Manager to discuss your particular requirements. All functions are limited to four hours maximum unless approved otherwise.

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