

FUNCTION PACKAGE



WEDDING STYLING

SIT DOWN \$110pp

- + 3 hr beverage package
- + 2 courses / entree & main
- + 4 hr venue hire
- + BYO cake & cakage
- + Simplicity styling

40+ pax inclusive delivery &
installation & bump out

STAND UP \$97.5pp

- + 3 hr beverage package
- + 5 canapes & 1 mini meal
- + 4 hr venue hire
- + BYO cake & cakage
- + Cocktail styling

Inclusive delivery &
installation & bump out

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.



BANQUET
16



COCKTAIL
30



CARRERA



With its striking Carrera marble table top, chic overhead pendant light this space is sure to impress. Well suited for tapas style dining, small gatherings and casual drinks.



BANQUET
12



CABARET
8

COURTYARD



The Courtyard is a casual, yet sophisticated space with access your own private bar. With an ever evolving menu, the Courtyard is a semi private, open air, area that is sectioned off from the main restaurant.

Perfect for stand up cocktail parties, product launches and casual



COCKTAIL

30

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.



BANQUET
10



CABARET
8







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: 60 pax, whole space sit down, 120 pax whole space cocktail w/ Courtyard.

			
BANQUET 60	CABARET 45	COCKTAIL 120	THEATRE 120



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.



BANQUET
135



COCKTAIL
250

MENUS



Whether it is a relaxed canapé and drinks event or a formal sit down dinner, we are able to tailor a solution to suit you.

CANAPE MENU

For cocktail events we have a seasonal canapé menu available. Please contact us to obtain.

SET MENU

Specifically designed for our relaxed environment, set menus ensure a hassle free and flawless service for sit down functions. A feasting menu is a style of eating for groups where all the dishes are shared. We suggest this dining experience to create a special, intimate meal with your guests that offers a brilliant selection of what our team of chefs have to offer.



CANAPÉS

SELECTION OF 5 CANAPÉS \$30 PP - 3 from carne | ocean | vegetarian, 2 from deluxe

SELECTION OF 7 CANAPÉS \$40 PP - 4 from carne | ocean | vegetarian, 3 from deluxe

For stand up cocktail style functions, we recommend our canape packages. For something more substantial, pair with our mini meal dishes. Minimum of 12 orders per dish.

CARNE

Pork & fennel sausage rolls
Mini rare beef tarts w/ horseradish crème fraîche
Fried pork belly, chilli/ ginger caramel
Lamb koftas, house labne, flatbread
Louisiana popcorn chicken, chimi churri mayo
Sliders - pulled pork celeriac & apple slaw - wagyu cheeseburgers

OCEAN

Oysters – baked w/ fennel & buttered crumbs – finger lime & vodka granita
Chilli, salt & pepper calamari, aioli
Crumbed swordfish goujons, tartare & lemon
Smoked salmon & crème fraîche & chive blinis
Soy & mirin marinated yellow fin tuna

VEGETARIAN

Ratatouille tartlets
Porcini mushroom arancini, truffled ketchup
Crumbed button mushrooms filled w/ goat's cheese
Pumpkin ravioli w/ brown butter
Zucchini flowers filled w/ three cheeses
Mini falafels w/ house labne
Vegetarian spring rolls & Asian pesto
Witlof & blue cheese mousse

DELUXE

Beer battered Marron, lime & pepper mayo
Tiger prawns baked in brick pastry, chipotle mayo
Scampi tortellini
Scallop ceviche, avocado & chives
Grilled lamb skewers w/ pesto
Peking duck pancakes, chilli & hoisin
Pork & XO wontons

MINI MEALS

Order our mini meals for a more substantial option for standup cocktail functions.

(minimum order 12 per selection)

Beer battered fish & chips, tartare

Pork belly & xo fried rice

Baby squid filled with chorizo risotto & sauce nero

Slow cooked pork cheek celeriac & apple, puy lentils, prosciutto

Traditional Seafood paella w/ chorizo & chicken



SET MENU

2 COURSE \$55 PP | 3 COURSE \$70 PP

shared starter + main or main + sweet

Specifically designed for groups of 14 or more, set menus ensure a hassle-free service for sit down functions. Alternate drop required for more than 29 people.

SHARED STARTERS

Crispy baby calamari, salt, pepper, aioli

Spring pea and goats cheese arancini, minted yoghurt

Beef carpaccio, goats cheese, pickled beets, pear, candied walnuts

MAINS

WA barramundi, potato scales, green beans, celeriac & citrus butter

Chicken bacon, leeks & porcini mushroom puree

Lamb rump eggplant kassundi, chickpeas & truss tomatoes

SWEETS

Chocolate brownie chocolate soil, raspberries, double cream

Crème catalan blueberries, almond tuille

Optional Extras:

Add House-made sourdough & salted butter \$2 PP

Add chefs selection of sides for \$5 PP

Add soft & hard cheese selection \$7 PP

Upgrade to Rangers Valley grain fed eye fillet + \$4 PP

Special dietary needs can be accomodated upon request.
Gluten free (GF), vegetarian (V).

2 COURSE \$60 ^{PP} | 3 COURSE \$75 ^{PP}

entree + main + sweet

Specifically designed for groups of 14 or more, set menus ensure a hassle-free service for sit down functions. Alternate drop required for more than 29 people.

SHARED STARTERS

Tartare eye fillet, cured egg, lumpfish caviar, crostini

Scallops carrot ginger puree, shadows of blue ravioli,
caramelised leeks

Zucchini flowers tempura battered, meredith goats cheese

MAINS

WA barramundi, potato scales, green beans, celeriac & citrus butter

Fillet mignon straw potato cake, tarragon butter, red wine jus

Chicken bacon, leeks & porcini mushroom puree

SWEETS

Chocolate brownie chocolate soil, raspberries, double cream

Crème catalan blueberries, almond tuille

Optional Extras:

Add House-made sourdough & salted butter \$2 PP

Add chefs selection of sides for \$5 PP

Add soft & hard cheese selection \$7 PP

Upgrade to Rangers Valley grain fed eye fillet + \$4 PP

Special dietary needs can be accomodated upon request.

Gluten free (GF), vegetarian (V).

BEVERAGE PACKAGES

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 - 4 hr

tap selection: asahi, soukai
bottled beer: james boags light,
corona
sparkling: deutz brut
white wine: riposte sauvignon
blanc
red wine: pizzini merlot

PREMIUM PACKAGE

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

tap selection: asahi, soukai
bottled beer: james boags light,
corona
sparkling: deutz brut
white wine: riposte sauvignon
blanc
red wine: wairau river pinot noir,
teusner 'bilmore' shiraz

DELUXE PACKAGE

\$75 - 2 hr | \$95 - 3 hr | \$115 - 4 hr

tap selection: asahi, asahi black,
soukai
bottled beer: james boags light,
corona, stone & wood, peroni
nastro, peroni leggerra
sparkling: perrier-jouet grand
brut
white wine: seresin estate saui-
gnon blanc, bouchard aine Rosé
red wine: paringa estate pinot
noir, teusner 'bilmore' shiraz

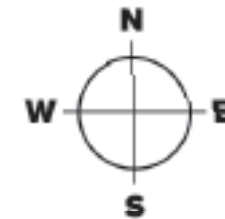
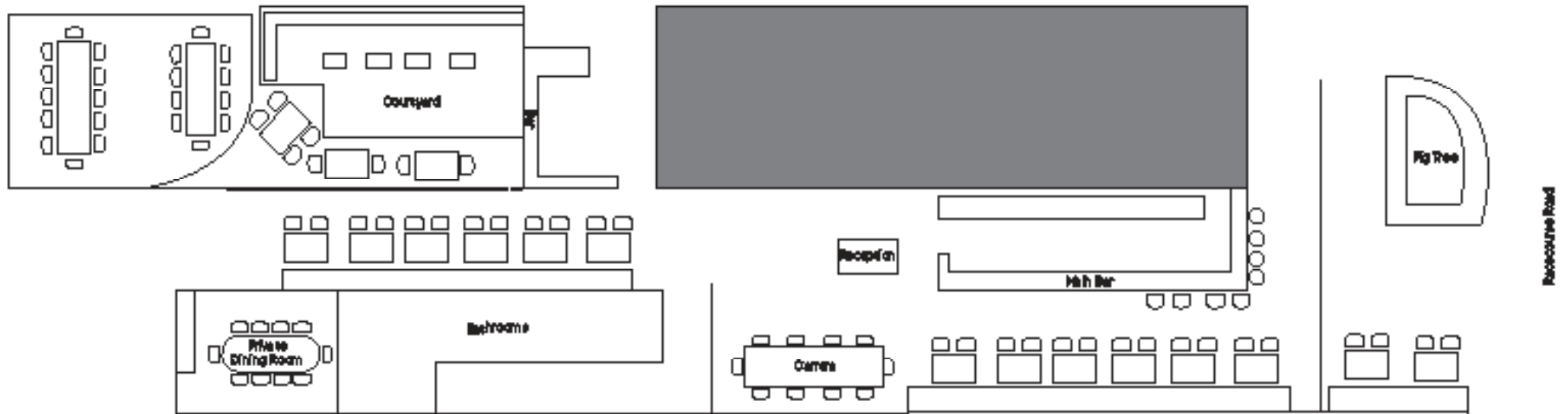


ADDITIONAL PACKAGES

One Fifty caters to all varieties of functions, offering several sophisticated event spaces and versatile function offerings.

Please refer to our Corporate Function Package or our Wedding Package for further options.

FLOOR PLANS



FESTIVE MENU

2 COURSE \$45^{PP} | 3 COURSE \$60^{PP} + GLASS OF WINE \$10

your choice of starter, main + sweet

Specifically designed for groups of 14 or more, set menus ensure a hassle-free service for sit down functions. Alternate drop required for more than 29 people.

STARTERS

Crispy pork belly, apple sauce, celeriac and baby leaves

Stradbroke king prawn tortellini, parmesan & saffron beurre blanc

Baked ash goats cheese, pickled baby beets & Tunisian brick pastry

MAINS

Turkey breast, pistachio and fig roulade, broccolini and cranberry jus

Coral coast barramundi, green beans, potato dauphine, smoky tomato jam & tarragon

Brioche crumbed veal cutlet, paris mash, sauce vierge & fried caperberries

SWEETS

Christmas pudding, brandy anglaise and praline ice-cream

Chocolate ganache tart, raspberries and double cream

Jindi triple cream brie, house made lavosche and quince

Optional Extras:

Add House-made sourdough & salted butter \$2 PP

Add chefs selection of sides for \$5 PP

Add soft & hard cheese selection \$7 PP

Upgrade to Rangers Valley grain fed eye fillet + \$4 PP

Special dietary needs can be accomodated upon request.
Gluten free (GF), vegetarian (V).



PREFERRED PARTNERS

One Fifty Ascot's preferred partners team can help you bring your event life. If you are looking for event styling tailored to your theme and colours, or let us design something exclusive to your style, taste and budget.

We work with a variety of Stylists, Photographers & Florists who are able to assist with your next event. Just let us know!

WEDDING STYLING

SIT DOWN \$110pp

+ 3 hr beverage package

+ 2 courses / entree & main

+ 4 hr venue hire

+ BYO cake & cakage

+ Simplicity styling

40+ pax inclusive delivery & installation & bump out

STAND UP \$97.5pp

+ 3 hr beverage package

+ 5 canapés & 1 mini meal

+ 4 hr venue hire

+ BYO cake & cakage

+ Cocktail styling

Inclusive delivery & installation & bump out

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.

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 behaviour 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.

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.

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 are to be no sex paraphernalia, sashes, tiara's 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

One Fifty Ascot discourages the attendance of minors in a function. All minors must be approved by the Function Manager before your function, and may only stay until 8pm. Minors must be accompanied by a parent or legal guardian and present themselves to a Manager on arrival to be signed off. A wristband identifying them as minors must be worn at all times.



CONTACT

E: functions@onefifty.com.au
P: 07 3123 7123
www.onefiftyascot.com.

 [onefiftyascot](https://www.instagram.com/onefiftyascot)
 [onefiftyascot](https://www.facebook.com/onefiftyascot)

