



1515 Market Street
Denver, CO 80202
303-571-0011
866-740-1515
Fax: 303-436-0940

E-mail: events@1515restaurant.com

Explore the newest flavors of Colorado at upstairs at **1515 Restaurant**. Our Eclectic American Cuisine features the finest local ingredients available along with the freshest seafood on the market. Enjoy your dinner in one of the original brick buildings of lower downtown (circa 1860). Our antique cherry bar was restored and moved from St. Louis. Imagine yourself going back in time as you peruse our selection of historical pictures of downtown Denver. Our newly remodeled dining rooms are located on the second floor for a truly *elevated*, causally elegant dining experience.

"It's rare to find food this good and affordable in LoDo"

-Warren Byrne, the Restaurant Show

"1515 is sending out plates that knock people back in their seats and make the ladies swoon"

-Jason Sheehan, Westword 2002

"Award of Excellence"

-Wine Spectator 2001 to 2007

"Award of Distinction"

-Wine Enthusiast, 2005 to 2007

Three Diamonds

-AAA

"Best dinner Destination for Impressing a Date"

-Westword's "Best of Denver"

3 1/2 out of 4 Stars

-Denver Post

Come and enjoy live Jazz Fusion (Friday & Saturday) in a friendly and relaxing atmosphere.

Lunch: Monday through Friday. 11 to 2:30

Dinner: Monday through Saturday 5 to 10

**It will be our pleasure to show you our facilities and customize your banquet menu.
Our two banquet rooms can entertain your group of up to
60 and 90 for sit-down functions or 200 guests for cocktail and hors d' oeuvres.**

**PRIVATE BANQUET SPACE AVAILABLE UP TO 150
PLEASE ADD 8.1% TAX AND 18% GRATUITY**

General Information

Deposit

A \$300.00 non-refundable deposit is necessary for the reservation of the room. The balance is due the day of the function. A contract will be drawn only after receiving the deposit. Full guaranteed number of guests will be billed if we do not receive a written cancellation notice prior to the function once the contract is signed. We accept cash, American Express, Master Card, Visa, Diner's and Discover.

Cancellations

Written cancellation must be provided 30 days in advance. Cancellation within 30 days prior to the party or a no show is considered a breach of contract. Your credit card will be charged the amount of twenty dollars per each guarantee attendee.

Guaranteed Guest Count

A guaranteed guest count must be provided at the time of the contractual agreement. This number must be no less than 15% of the projected number of attendees. This guarantee is not subject to reduction prior to the function. An increase in the number of attendees must be provided with two weeks advanced notice. At this time, the guaranteed guest count will be increased to the actual number of attendees. The final billing will be based on the guarantee or the actual guest count, whichever is greater.

Room Rental and Set-up Fees

There will be a \$300.00, non-refundable room rental fee. Cocktail service will be provided to all banquets at no extra charge. Special requests for a private bar set-up is \$200.00.

Food and Beverage Minimum

There is no food and beverage minimum for any event! You will only be billed for consumption of food, beverage, wine, liquor, beer, private room rental, pre-arranged agreement on decoration, floral arrangements, video and audio equipment rental.

Buy-out

Buy out of the second level dining facilities are \$7,000 for week nights and \$10,000 for weekend.

Decorations

We will be more than happy to assist you with fresh floral arrangements, audio and video equipment rental and live entertainment. Your rental and music arrangement will be added on to your bill.

Banquet Menus

We feature both a \$35.00 and \$45.00 banquet menu. Both menus feature a salad, choice of four entrees and dessert. If you would like to customize a special menu, additional costs may apply. Passed hors d'oeuvres or appetizers are available at an additional charge.

Parking

Parking is available at 16th Market Square. Parking is \$5.00 per car. With advanced notice, this cost may be added to the final bill.



1515 Market Street
Denver, CO 80202
303-571-0011
Fax: 303-436-0940

E-mail: events@1515restaurant.com

BANQUET DINNER MENU

(Includes Salad and Dessert)

\$35.00 per person plus tax and gratuity

Winter Field Greens

Mache, Endive, Blood Orange, Beets, Roquefort, Walnuts, Pomegranate

CHOICE OF ENTREES

Pumpnickel and Horseradish Crusted Salmon

Truffled Grits, Blood Orange, Braised Fennel, Crème Fraîche

Sous Vide Fried Chicken Breast

Black Eyed Peas, Collard Greens, Ham Hock, Johnny Cake, Jus

Grilled New York

Soy Sauce, Squash Dumpling, Brown Butter, Salsify, Spinach

Vegetarian Plate

DESSERT

“Free Form” Malted Chocolate Crème Brulee

Menu is subject to change according to season



1515 Market Street
Denver, CO 80202
303-571-0011
Fax: 303-436-0940

E-mail: events@1515restaurant.com

BANQUET DINNER MENU

(Includes Salad and Dessert)

\$45.00 per person plus tax and gratuity

Salad Lyonnaise

Slow Poached Egg, Frisée, Lardon, Dijon Vinaigrette

CHOICE OF ENTREES

Pan Seared Black Cod

Dashi, Maitake & Enoki Mushrooms, Tofu, Somen Noodles, Somen

3 Styles of Duck

Confit Leg, Crystal Roll, Rendered Breast, Soba Noodles,
Radishes, Plum Sauce, Pine Nuts

Buffalo Strip Loin

Farmer's Cheese Gnocchi, Chantrelles, Brussels Sprouts, Apples, Bordelaise

Vegetarian Plate

DESSERT

“Free Form” Malted Chocolate Crème Brulee

Menu is subject to change according to season

APPETIZERS

Wagyu Beef Carpaccio 12

Pickled Shiitake, Micro Mizuna, Horseradish, Nori, Wasabi, Shallots

Duck Confit Cassoulet 10

Northern Beans, Confit Pork Shoulder, Saucisses de Toulouse, Lardon

Seared Foie Gras 17

Passion Fruit & Apple Puree, Celery Root Cake, Applejack Gastrique

Coriander Dusted Veal Sweet Breads 12

Salsify, Micro Cilantro, Citrus Puree, Belgian Ale Foam

Quail Egg Ravioli 11

Black Truffle, Squash Puree, Beurre Noisette, Sage, Hazelnuts

Seared Diver Scallops 13

Huitlacoche, Freeze Dried Corn, Bacon, Scallions, Oyster Mushrooms

Tea Smoked Salmon 10

Cucumber, Avocado, Pickled Ginger, Quail Egg, Green Tea "Caviar"