



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

E-mail: events@1515restaurant.com

An independent downtown establishment, 1515 boasts a relaxing, yet warm environment in which to enjoy some of the city's most distinctive flavors.

Famous for its award-winning, nationally recognized New American cuisine, 1515 Restaurant offers fine dining and exceptional service, all in a serene, unforgettable dining experience above Market Street.

As the only restaurant in Denver certified in [sous vide](#) cooking, 1515's fare is unique, flavorful and complimented by the freshest local natural meats, seafood, and organic ingredients. Executive Chef Chuck James brings diverse culinary skill and national fine dining experience to 1515. His menu is supplemented by in house-grown micro greens, roof top greenhouse in the summer time and an award-winning 400-plus bottle wine list.

Invitation to James Beard Foundation	-2010
Top 50 Green Businesses in Colorado	-Green Route
"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 2010
"Award of Distinction"	-Wine Enthusiast, 2005 to 2010
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: Wednesday 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 for Private Event

There will be a \$300.00, non-refundable room rental fee for private event. 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 will apply to all private function at \$75.00 per person plus tax, gratuity and private room charge of \$300.00.

Food and Beverage Minimum

There is no food and beverage minimum for any event if the event does not require private room! 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 \$4,000 for week nights and \$6,000 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 \$40.00 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)

\$40.00 per person plus tax and gratuity

Compressed Colorado Watermelon Salad

Organic Arugula, 18 Year Balsamic Gastrique, Corn Bread Croutons,
Gorgonzola Cheese

CHOICE OF ENTREES

Grilled Prime New York Strip

Tomato Confit, Cream Spinach Puree

Pan Seared Sous Vide Chicken Breast

Cauliflower Puree, Crab Hash,

Seared Fresh Salmon

Colorado Corn, Heirloom Tomatoes, Peach, Organic Arugula, Broken Raspberry Honey Sauce

Vegetarian Plate

DESSERT

Chocolate Tasting

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

Organic Arugula Salad Compressed Colorado Watermelon

18 Year Balsamic Gastrique, Corn Bread Croutons,
Gorgonzola Cheese

CHOICE OF ENTREES

Barramundi

Colorado Corn, Heirloom Tomatoes, Peach, Organic Arugula, Broken Raspberry Honey Sauce

3 Styles of Duck

Confit Leg, House Made Sausage, Rendered Breast, Quinoa,
Compressed Colorado Apples, Cherry Reduction

Buffalo Strip Loin

Arugula Gnocchi, Artichokes, Cherry Tomato, Carrots, Bordelaise.

Vegetarian Plate

DESSERT

Chocolate Tasting

Menu is subject to change according to season

Appetizers

Beef Carpaccio

Lobster Tempura, Shaved Truffles, Raggiano Cheese, Pickled Shallots, Radish, Micro Aragua, Dijon Mustard Dressing
15

Wagyu Beef

Yuzu Vinaigrette, Arugula Pait, Shiso Micro Greens,
(Ishiyaki Style Cooking At table On Hot Stone) **20**

PB&J Torchon

Peanut butter Foie Gras, Strawberry Compote, Crust Off Crustini, Powder Milk **17**

Honeydew, Prosciutto and Mozzarella

Compressed Honeydew, Prosciutto, Mozzarella, Balsamic Pipette **10**

Seared Diver Scallops

Bacon Cotton Clouds, Rhubarb Glace, Tempura Fiddlehead Fern **13**

Ahi Tuna Tartar

Mango Sphere, Soy Crème Fraîche, Avocado Marble, Sesame Seed Tuile **13**

Cheese Tasting

Chefs Daily Selection **12**