1515 RESTAURANT LOUNGE EVENTS

PRIVATE EVENTS + Group Dining

1515 North Main Street
Walnut Creek, CA
94596
925-310-6106
Shannon1515wc@gmail.com

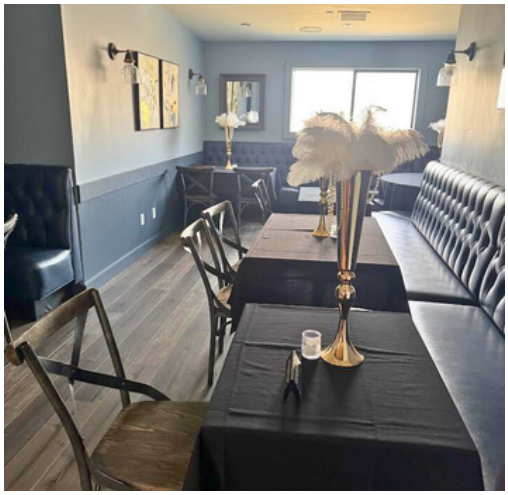
OVERVIEW

Transform your event into an unforgettable experience at 1515! Our versatile spaces are perfect for a wide variety of occasions, from corporate gatherings to intimate celebrations. With outstanding amenities and excellent service, we make every event memorable.

Why Choose 1515?

- Private Rooms: Select between our indoor banquet room or our exclusive VIP Lounge, featuring a separate full bar and restrooms.
- Customizable Packages: Tailored to suit your event needs, whether it's a corporate meeting, birthday bash, wedding rehearsal, shower, reunion or holiday party. We can work with your budget!
- Family owned and operated: Enjoy the personal touch.
- Corporate Events: Available on weekdays for your business needs.

THE VIP LOUNGE



The private VIP Lounge is the perfect setting for an intimate seated gathering. Designed to feel both welcoming and exclusive.

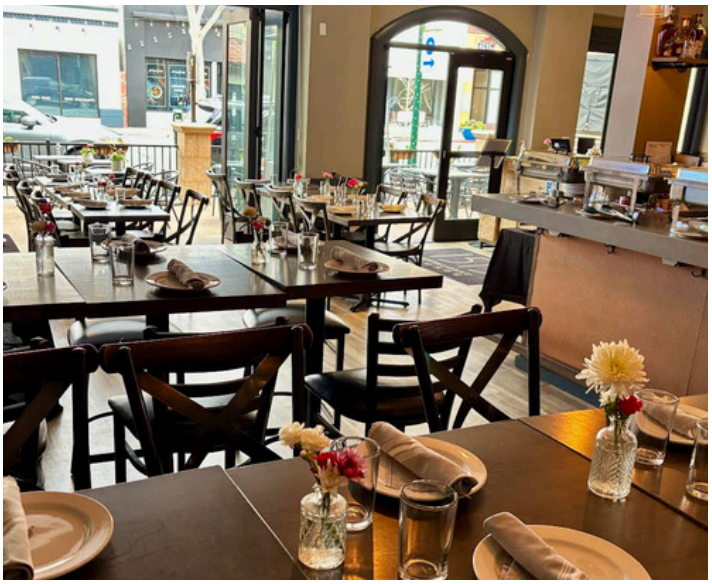
- Up to 25 seated
- Private lounge style atmosphere
- Comfortable banquette seating
- Both the VIP room and Banquet room included in rental of the full upstairs

BANQUET ROOM

The Banquet room is the larger of the two spaces, and is perfect for your larger formal party, dinner, or presentation. A vibrant open space for unforgettable celebrations

- 75 seated
- 110 reception style
- Private bar & Restrooms
- Banquette seating along window
- Flexible mix of high top and low top tables
- both the VIP room and Banquet room included in rental of the full upstairs

MAIN DINING ROOM BAR AREA



Located in the main dining area this semiprivate space is perfect for mixers, networking events and special celebrations.

- Up to 40 seated
- Up to 70 reception style
- Indoor space with patio access & fireplace
- Flexible layout

Prix-Fixe Lunch Option 1 - $44/person

build your event menu by selecting the appropriate amount of each course

Starters (select one)

fried ravioli | served with homemade marinara sauce

tater tots | served with chipotle aioli

1515's epic garlic cheese bread | sourdough bread rounds baked with our garlic herb asiago cheese spread

brussels sprouts | dijon aioli dipping sauce

buffalo cauliflower | floured, lightly fried, buffalo sauce

Entreé (select three)

blta | bacon, lettuce, tomato, avocado, pesto aioli

caesar salad | grilled prawns or chicken, whole leaf romaine, housemade croutons, baked asiago cheese

Santa Fe chicken salad | organic BBQ chicken, shaved corn, smoked bacon, romaine, avocado, tortilla strips, green onions, black beans, cheddar cheese, Kinder's BBQ ranch dressing

french dip sandwich | slow roasted prime rib, french roll, au jus, creamy horseradish

pasta primavera | penne, vegetables, walnuts, asiago cheese, choice of tomato sauce, pesto cream, olive oil & garlic, or cream sauce

Dessert

vanilla ice cream | topped with chocolate sauce

pricing does not include 21% service charge and local tax

Prix-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

- you may also create your own specific menu and we will happily price it out for you -

* prices and fees subject to periodic review & change.

Prix-Fixe Lunch Option 2 - $58/person

build your event menu by selecting the appropriate amount of each course

Starters (select one)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions, asiago cheese served with our house vinaigrette

caesar salad | romaine, housemade croutons, baked asiago cheese

Entreé (select three)

jambalaya pasta | penne pasta, chicken, jumbo prawns, Louisiana hot link, bell peppers, white onions, Cajun seasoning, topped with asiago cheese

chicken piccata | boneless organic chicken breast, baked & topped with lemon butter caper sauce, served with scalloped potatoes & broccolini

salmon filet | grilled salmon & seasonal vegetables with corn dill relish & mashed potatoes

pasta primavera | penne, vegetables, walnuts, asiago cheese, choice of tomato sauce, pesto cream, olive oil & garlic, or cream sauce

Dessert (select one)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone, finished off with chocolate

berry cobbler | classic cobbler recipe with farmers market assorted blueberries, raspberries, strawberries, blackberries, served with vanilla ice cream

seasonal cheesecake | seasonal housemade cheesecake

churro stack | warm churros topped with vanilla ice cream and chocolate syrup

bread pudding | seasonal

Pricing does not include 21% service charge and local tax

Prix-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

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Prix-Fixe Dinner Option 1 - $77/person

build your event menu by selecting the appropriate amount of each course

Appetizer (select one)

fried ravioli | served with homemade marinara sauce
tater tots | served with chipotle aioli
1515's epic garlic cheese bread | sourdough bread rounds baked with our garlic herb asiago cheese spread
brussels sprouts | dijon aioli dipping sauce
buffalo cauliflower | floured, lightly fried, buffalo sauce

Starters (select one)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions, asiago cheese served with our house vinaigrette
caesar salad | romaine, housemade croutons, asiago cheese crisp
tomato basil soup
soup of the day

Entreé (select three)

pasta primavera | penne, vegetables, walnuts, asiago cheese, choice of tomato sauce, pesto cream, olive oil & garlic, or cream sauce
chicken marsala | organic chicken, penne pasta, mushrooms, green onions, marsala wine sauce topped with asiago cheese
salmon filet | grilled salmon & seasonal vegetables with corn dill relish & mashed potatoes
ny steak | 12 oz all-natural usda prime beef, served with scalloped potatoes, grilled vegetables, and mushroom demi-glaze

Dessert (select one)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone, finished off with chocolate
berry cobbler | classic cobbler recipe with farmers market assorted blueberries, raspberries, strawberries, blackberries, served with vanilla ice cream
seasonal cheesecake | seasonal housemade cheesecake
churro stack | warm churros topped with vanilla ice cream and chocolate syrup
bread pudding | seasonal

Pricing does not include 21% service charge and local tax

Prix-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

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Prix-Fixe Dinner Option 2- $87/person

build your event menu by selecting the appropriate amount of each course

Appetizer (select two)

fried ravioli | served with homemade marinara sauce

tuscan bruschetta | toasted ciabatta, pesto ricotta spread, cherry tomatoes, white onions, fresh basil, asiago, balsamic glaze

calamari | floured, lightly fried, 1515 sauce

scampi | lemon butter caper sauce

brussels sprouts | dijon aioli dipping sauce

meatballs | beef and pork served in marinara sauce

Starters (select three)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions, asiago cheese served with our house vinaigrette

caesar salad | romaine, housemade croutons, asiago cheese crisp

tomato basil soup

soup of the day

Entreé (select three)

chicken piccata | boneless organic chicken breast, baked & topped with lemon butter caper sauce, served with scalloped potatoes and seasonal vegetables

jambalaya pasta | penne pasta, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions, & cajun seasoning topped with asiago cheese

salmon filet | grilled salmon & seasonal vegetables with corn dill relish & mashed potatoes

filet mignon | 10 oz USDA beef, garlic mashed potatoes, green beans, baby carrots

Dessert (select two)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone, finished off with chocolate

chocolate chip cookie melt | half baked chocolate chip cookies, topped with vanilla ice cream finished with chocolate syrup, caramel and whipped cream

seasonal cheesecake | seasonal housemade cheesecake

bread pudding | seasonal

pricing does not include 21% service charge and local tax

Prix-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

- you may also create your own specific menu and we will happily price it out for you -

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Cocktail Party Option $56/person

choice of 4 appetizers served buffet style for the guest count provided

calamari | floured, lightly fried, 1515 sauce

fried coconut prawns | coconut beer battered jumbo prawns served with orange marmalade sauce

1515's epic garlic cheese bread | sourdough bread rounds baked with our garlic herb asiago cheese spread

fried ravioli | mozzarella cheese with homemade marinara sauce

fish tacos | fresh red snapper, chips, salsa, guacamole

street tacos (chicken, steak, prawn, assorted) | corn tortillas, onion, cilantro salsa

sliders | (beef, grilled chicken, fried chicken, pulled pork, assorted)

quesadillas (cheese, chicken, steak, prawn, assorted) | flour tortillas, jack cheese, salsa, guacamole, and sour cream

brussels sprouts | served with a dijon dipping sauce

chicken strips | breaded & fried chicken strips

grilled portobello mushrooms | balsamic vinegar and olive oil with fresh cracked pepper

bruschetta | toasted ciabatta with a pesto & ricotta spread, fresh cherry tomatoes & basil

wings | floured, lightly fried, buffalo sauce

buffalo cauliflower | floured, lightly fried, buffalo sauce

mac & cheese | cheddar, gruyere, mozzarella cheese, white truffle oil

deviled eggs & bacon | local organic farm raised eggs, smoked apple bacon

tater tots | served with ketchup or chipotle aioli

margherita pizza | garlic, tomatoes, fresh basil, olive oil, mozzarella

pepperoni pizza | mozzarella, pepperoni, tomato sauce

Pricing does not include 21% service charge and local tax

- you may also create your own specific menu and we will happily price it out for you -

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BANQUET & CATERING MENU

For serving size purposes:
1/2 tray usually feeds 10-15
full tray usually feeds 20-25

	Starters & Appetizers		
Item	Description	Option 1	Option 2
		1/2 tray	full tray
fruit platter	assorted fruits	-	$140
cheese platter	assorted crackers, cheese, fruit & nut garnishes	-	$220
crudite platter	choice of fresh or roasted with assorted seasonal vegetables	$110	$220
ceviche	alaskan halibut, fresh squeezed citrus, red onion, jalapeno, red bell pepper, tortilla chips	$220	$440
calamari	lightly breaded, served with our signature housemade sauce	$140	$280
brussels sprouts	served with a dijon dipping sauce	$110	$220
fries	1515's signature shoestring fries or sweet potato fries	$50	$100
truffle mac & cheese	smoked cheddar, gruyere, and mozzarella cheese with white truffle oil	$140	$280
truffle mac & cheese	with chicken or bacon	$165	$330
		10 pieces	20 pieces
sliders	beef, grilled chicken, fried chicken, pulled pork, or assorted	$90	$180
		25 pieces	50 pieces
buffalo wings	floured, lightly fried, buffalo sauce	$100	$200
chicken strips	breaded & fried chicken strips	$100	$200
tuna tartare	served on fried wontons	$165	$330
		40 pieces	80 pieces
prawn cocktail platter	jumbo prawns served with our classic cocktail sauce	$220	$440
		20 pieces	40 pieces
caprese skewers	cherry tomatoes, buffalo mozzarella, fresh basil, kalamata olives	$110	$220
grilled portobello mushrooms	balsamic vinegar and olive oil with fresh cracked pepper	$110	$220
grilled artichokes	garlic marinated and char-grilled served with house-made garlic aioli and chipotle aioli	$110	$220
fried coconut prawns	coconut beer battered jumbo prawns served with orange marmalade sauce	$140	$280
seared jumbo scallops	with habanero orange glaze	$195	$390
1515 crab cakes	lemon mint caper sauce	$180	$360
scampi	jumbo prawns sautéed in our lemon butter caper sauce	$125	$250
1515 epic garlic cheese bread	sourdough bread rounds baked with our garlic herb asiago cheese spread	$70	$140
bruschetta	toasted ciabatta with a pesto & ricotta spread, cherry tomatoes & basil	$130	$260
fried ravioli	mozzarella cheese with homemade marinara sauce	$110	$220
buckley bay oysters	baynes sound british columbia, served with horseradish, lemon, & cocktail sauce	$100	$200

Starters & Appetizers (continued)			
Item	Description	20 pieces	40 pieces
cheese quesadillas	flour tortillas, jack cheese, housemade salsa, fresh guacamole, and sour cream	$75	$150
quesadillas	chicken, steak, prawn, or assorted	$120	$240
fish tacos	grilled swordfish, chopped cabbage, with avocado cilantro lime sauce	$200	$400
street tacos	warm corn tortillas, diced onion, and cilantro served with housemade salsa with chicken, steak, prawn, or assorted	$90	$180
4 inch mini skewers	cherry tomatoes, bell peppers, pineapple, mushrooms with chicken or prawns	$180	$360
4 inch mini skewers	cherry tomatoes, bell peppers, pineapple, mushrooms with filet	$200	$400
housemade meatballs	beef and pork served in marinara sauce	$110	$220

Salads			
Item	Description	1/2 Tray	Full tray
1515	mixed greens, roma tomatoes, green onions, asiago cheese	$80	$160
greek	cucumber, red & green bell peppers, kalamata olives, red onions, tomatoes, pepperoncinis, feta cheese, balsamic vinaigrette	$100	$200
chopped caesar	romaine lettuce, croutons, black pepper, housemade caesar dressing, asiago cheese	$100	$200
cobb	chopped romaine, grilled chicken breast, diced tomatoes, sliced egg, diced bacon, avocado, crumbled gorgonzola, and blue cheese dressing	$110	$220
spinach	chopped bacon, egg, red onion, candied walnuts, kalamata olives, feta, champagne vinaigrette	$105	$210
fuji apple	butter lettuce, fuji apples, grilled organic chicken breast, plum tomatoes, pistachios, red onions, avocado, balsamic vinaigrette, topped with feta crumbles	$110	$220
santa fe chicken	bbq chicken, romaine, roasted corn, applewood bacon, avocado, green onions, cheddar cheese, housemade bbq ranch dressing	$110	$220
arugula scallop	fresh seared jumbo scallops, organic arugula, red onions, candied pecans, cranberries, feta cheese, fig walnut vinaigrette	$130	$260

Pastas			
Item	Description	1/2 Tray	Full tray
primavera	penne pasta, garden vegetables, walnuts, extra virgin olive oil, garlic, herbs, asiago cheese, and choice of pesto, olive oil & garlic, or marinara sauce	$140	$280
penne burina	italian sausage, tomato, red pepper, herbs, asiago cheese	$150	$300
penne marsala	chicken, mushrooms, green onions, marsala wine sauce	$150	$300
gnocchi	choice of marinara, pesto, alfredo or gorgonzola cream sauce	$110	$220
fettuccine alfredo	fettuccine, cream sauce, asiago	$110	$220
pomodoro	fettuccine, organic chicken, garlic, basil, cherry tomatoes, asiago cheese	$150	$300
jambalaya	penne, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions, cajun seasoning, asiago cheese	$165	$330
seafood fettuccine	fettuccine, lobster, shrimp, jalapeños, garlic, white onions, cherry tomatoes, white wine, cream sauce	$180	$360

Pizzas 18" $39 each	
Item	Description
margherita	garlic, tomatoes, fresh basil, olive oil, mozzarella
tony's	pesto sauce, light mozzarella, red onion, seasoned prawns, feta cheese
popeye	tomato sauce, mozzarella, cheddar, spinach, chicken, mushroom
meat lover's	pepperoni, salami, sausage, beef, linguisa
mediterranean	extra virgin olive oil, garlic, mozzarella, spinach, sun dried tomatoes, kalamata olives, feta cheese
create your own	up to 3 toppings

Entrees			
Item	Description	10 servings	20 servings
FROM THE SEA			
salmon filet	fresh sweet corn dill relish over grilled 7 oz oregon salmon	$350	$700
alaskan halibut	with fresh avocado sweet corn salsa	$350	$700
seasonal fish	chef's choice	$350	$700
MEATS & POULTRY			
chicken piccata	organic chicken breast, white wine lemon butter caper sauce	$350	$700
artichoke chicken	organic chicken breast on bed of risotto, artichoke hearts, grilled artichoke wedges, sautéed tomatoes, onions, garlic, white wine reduction	$375	$750
grilled chicken breasts	organic chicken breast with smoky bbq, pesto, teriyaki, or garlic herb sauce	$320	$640
NY pepper steak	USDA prime cooked medium rare to medium with a mushroom demi-glaze	$425	$850
ribeye steak	USDA prime beef, served with dill horseradish sour cream	$450	$900
grilled filet mignon	10 oz USDA prime cooked medium rare, served with demi-glaze	$475	$950
prime rib	slow oven roasted, cooked medium rare, served with an au jus and horseradish	$475	$950
bbq tri tip	grilled medium rare, and sliced	$350	$700

Entree Sides	
Included with entrée order, choose one from each section per entrée you will get the same quantity of servings for each side as you ordered for the entrée	
starches	vegetables
garlic mashed potatoes	grilled seasonal vegetables
roasted fingerling potatoes	grilled asparagus
scalloped potatoes	sauteed broccoli
spanish rice	brussels sprouts
alfredo pasta	cauliflower
marinara penne pasta	sauteed spinach
	-

Sandwiches $23	
comes with 1515 house salad, caesar salad, fruit, or fries	
Item	Description
cheeseburger	beef, cheddar, jack or swiss, french roll, lettuce, onions, tomato, 1515 sauce
grilled chicken	pesto, bbq, garlic, cajun, or teriyaki
meatball sub	housemade with beef, pork, asiago cheese, garlic bread crumbs, onion
blta	bacon, lettuce, tomato, avocado, pesto aioli
chicken club	bacon, swiss, sliced sourdough, pesto aioli, bacon, lettuce, tomato, avocado
veggie panini	seasonal veggies with pesto aioli
fried chicken	breaded & fried organic chicken breast, coleslaw, diced jalapeños, honey, ciabatta
french dip	slow roasted prime rib, french roll, au jus & creamy horseradish

Desserts			
Item	Description	10 servings	20 servings
housemade tiramisu	lady finger cookies soaked in espresso and cafe liqueur, mascarpone cream	$110	$220
bread pudding	seasonal	$110	$220
berry cobbler	classic cobbler recipe with farmers market assorted blueberries, raspberries, strawberries, blackberries, served with vanilla ice cream	$110	$220
		12 pieces	
chocolate chip cookies	baked in house	$70	
fudge brownies	with chocolate chips & powdered sugar	$70	
cheesecake	seasonal housemade cheesecake	$144	
churros	warm churros served with chocolate dipping sauce	$70	

* prices and fees subject to periodic review & change.

BAR OPTIONS

- Bar Tickets - Tickets per person with an optional value cap
- Hosted to a predetermined limit
- Cash Bar
- All beverages hosted

- Bar Packages:

Bronze - $27 per person per hour

Well cocktails - vodka, gin, rum, tequila, bourbon, select beers, House White & Red,

Silver - $38 per person per hour

Tito's or Ketel One Vodka, Jack Daniels Whiskey or Bulleit Bourbon, Tanqueray Gin, Bacardi Rum, Johnnie Walker Black Scotch, Milagro Silver or Repo Tequila, Red or White Wines, Honig Sauvignon Blanc, Sonoma Cutrer, Daou cabernet, doria pinot noir

Gold - $59 per person per hour

Grey Goose Vodka, Bacardi Rum, Macallan 12 Scotch, Don Julio or Casamigos Silver or Repo Tequila, Hendricks Gin Lost Republic Bourbon, Red or White Wines, Frank Family Chardonnay, Threadcount Sauvignon Blanc, Ferrari Carano Cabernet, Doria Pinot Noir

EVENT PRICING

There is a required minimum spend for all private events. Please see the chart below for the food & beverage minimum for your desired event day and time.

	Sunday - Thursday	Friday - Saturday	
	3.5 Hours	4 Hours	AFTER 10 PM
VIP ROOM	$1,500	$2,000	$1,500 (drinks only)
BANQUET ROOM	$2,500	$3,500	-
ENTIRE UPSTAIRS	$3,000	$4,500	-
MAIN DINING 1/2 OF BAR	$1,500	$3,000	-

For Private Events, there will be a staffing charge applied of $25 per hour, per worker. We recommend at least 1 staff per every 10 guests.
All bookings will be subject to a janitorial set-up/breakdown fee of $300 for the VIP Room & $500 for the Banquet Room.
21% service charge and standard local tax to be applied to the final bill for all events.

***Friday & Saturday Events must terminate by 10 PM. If a later time frame is desired, please discuss with management.**

Restaurant Buyout Available

To inquire about a full restaurant buyout, please email info to:
Shannon1515wc@gmail.com

POLICIES

By booking your event with 1515, you agree to adhere to the policies outlined below. These policies will also be outlined in the contract required to secure your event.

No. 01 — Outside Vendors/Services

All outside vendors and services must be approved in advance by 1515. The certificate of insurance may be required by 1515 at its discretion.

No. 02 — Damage Waiver

The host will be responsible for any damage to the restaurant property including, but not limited to, cleaning charges and/or replacement costs for damages, vandalism and broken furniture. A fee up to $2500 for said damages is permissible to the credit card on file.

No. 03 — Decorating

Any decorations must be approved by 1515. Absolutely no confetti or burning candles.

No. 04 — Schedule

The host agrees to begin the event promptly at the scheduled time and agrees to have guests/invitees and other persons vacate the restaurant at the end time indicated. The host will conduct the event in an orderly manner, in full compliance with all applicable laws, ordinances and regulations. The restaurant reserves the right to refuse service to anyone and may ask person(s) to leave the restaurant premises, without liability.

No. 05 — Reservation Policy

In order to secure an event space, a signed contract with a credit card on file is required for the reservation. All reservations are tentative until 1515 receives and confirms a signed copy of this contract and has processed the deposit.

No. 06 — Deposit/Cancellations

1515 requires an initial deposit of $500 for any private event. The deposit is non-refundable within 14 days of the confirmed scheduled event. If canceled within 72 hours of the event, the card on file will be charged 30% of the agreed upon food & beverage menu. If the food & beverage menu is less than the minimum required, we reserve the right to charge 30% of the food and beverage minimum.

No. 07 — Alcohol & Liability

1515 does not serve alcohol to anyone under 21 years of age, and reserves the right to refuse service to anyone during an event. Illegal drugs and the smoking of cigarettes, vaping pens, e-cigarettes and marijuana are not allowed inside or on the patio in front of 1515 Restaurant. Host is responsible for informing guests, complying and enforcing all of the above. 1515 is not responsible for loss or damage to any property brought in or left in the restaurant by host and/or guests.

No. 08 — Wine Corkage/Cake Fee

Corkage fee is $20 per 750ml bottle for first two bottles, additional bottles are $40 per 750ml bottle. $3 per person cake fee will apply to any outside desserts.

No. 09 — Outside Food & Beverage Policy

NO outside food or non-alcoholic beverages are permitted, unless special arrangements have been made in advance through the Event Planner or Manager. Outside alcoholic beverages are NOT permitted under any circumstances. Bottles will be confiscated and a $250/bottle fee will be imposed.

No. 10 — Final Guest Count & Menu Selections

A guaranteed guest count and final menu selections are due 5 business days in advance. Total bill must meet the food and beverage minimum before tax and service charge. If the minimum is still not met, the remainder will be billed as a room fee.

No. 11 — Payment Policy

All food and beverage purchases must remain on one check. The maximum number of credit cards for one check is 4. Final payment is due at the conclusion of the event. No checks are accepted.

No. 12 — Photography & Media

Photography and video may be taken during events at 1515 Restaurant & Lounge for promotional, marketing, website and social media purposes. By attending an event, guests acknowledge that incidental images or video may be captured and used by 1515.