



Media Contact:

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About Centro Latin Kitchen & Refreshment Palace

Centro Latin Kitchen & Refreshment Palace has garnered numerous awards and accolades including “Denver’s 10 Best New Restaurants” and “Denver’s Best Restaurants” by 5280 Magazine and “Top Five Boulder Restaurants” by Westword. Chef Ian Clark commits himself to creating innovative, soulfully delicious Latin cuisine. His “stubbornly uncompromising” food is created by using the finest ingredients available and his refined kitchen craft.



The warm and rustic dining room, expansive patio and indoor/outdoor bar create a comfortable background for dinners, lunches and Boulder’s BEST Saturday and Sunday brunch. Behind the well stocked bar and under the watchful eye of Mixologist Devlin DeVore awaits an array of delicious, handcrafted cocktails, a large variety of tequilas and rums and often changing local micro-brews.



Soulful food, handcrafted cocktails and the attentive and friendly staff create the Centro experience.



For menus, events and hours of operation please visit:
www.centrolatinkitchen.com.

950 Pearl Street, Boulder, CO 80302

303.442.7771 | www.centrolatinkitchen.com | info@centrolatinkitchen.com

Centro Latin Kitchen Fact Sheet

Dining Style: Casual Dining

Cuisine: Latin American / Mexican

Executive Chef: Ian Clark

Address:

950 Pearl Street
Boulder, CO 80302

Website: www.centrolatinkitchen.com

Twitter: www.twitter.com/centroboulder

Facebook: www.facebook.com/centrolatinkitchen

Email: info@centrolatinkitchen.com

Phone: 303.442.7771

Hours of Operation:

Brunch: Saturday & Sunday 9:30am-3pm

Lunch: Monday-Friday 11:30am-3pm

Happy Hour: All Day Monday, Tuesday-Sunday 3-5:30pm

Dinner: Nightly at 4pm

Payment Options: AMEX, Diners Club, MasterCard, Visa, Discover

Offering: Bar Dining, Full Bar, Happy Hour, Non-Smoking Restaurant, Patio/Outdoor Dining, Takeout, Wheelchair Access, Wine, Tequila, Rum, Lunch and Brunch

Annual Special Events & Promotions: Wine dinners, rum dinners, tequila dinners, vino 101

Parking: Street, public lots

Private Event Accommodations:

Dining Room: Seated events for up to 80 guests and standing events for up to 95 guests

Outside Patio: Seated events for up to 55 guests and standing events for up to 70 guests

Full Restaurant: Seated events for up to 135 and for standing events up to 165 guests

Lunch meetings: Centro is available for lunch meetings large and small. We can accommodate groups of 14 around the community table, groups of 32 on the stage area and 16 in the back area, or we can offer the entire restaurants as needed.



Chef Ian Clark

A native of Gorham, Maine, Ian Clark made his first pilgrimage to Boulder, Colorado on a road trip at age of 16 years. Before culinary aspirations ever entered his head, he fell in love with the town and atmosphere of Boulder. He returned to Colorado in 2000 after completing culinary school at the New England Culinary Institute in Vermont and finishing an apprenticeship at the Historic Black Point Inn in Prouts Neck, Maine. Ian's resume includes time spent in the kitchens of John Platt at Q's Restaurant in the Hotel Boulderado as well as the Ritz Carlton in Dana Point, California and for Chef Mavro in Honolulu, Hawaii.

Named sous chef at Jax Fish House, Boulder in 2003, Ian was able to craft what he calls his classically inspired American cuisine, modeled after renowned chef, Alfred Portale. In 2005 Ian became the Executive Chef for Rhumba Café Caribbean where he worked to bring delicious island cuisine to landlocked Boulder. In 2007 he helped open Centro Latin Kitchen & Refreshment Palace. There he creates soulful Latin American Cuisine that drives people in day after day.

Ian is also an avid part of the community, participating in events that help raise money for BCAP, March of Dimes, Boulder Shelter for the Homeless, Habitat for Humanity as well as many others. or in rehab from his continued efforts to have game on the basketball court.



About Big Red F Restaurant Group

Founded by Dave Query in 1994, Big Red F Restaurant Group is a collection of six different award-winning concepts in eight locations in the Boulder-Denver area. Restaurants include Jax Fish House (Boulder, Denver and Fort Collins), Centro Latin Kitchen & Refreshment Palace, The West End Tavern, Zolo Grill, Lola Coastal Mexican and Happy & The Bitter Bar.

Each restaurant is operated by a team of individuals whose integrity and work ethic are matched only by their understanding of the vital difference between everyday service and true hospitality.

For more information on a particular restaurant, including menus, special events and private parties please visit: **www.bigredf.com**.