

# CENTRO

MEXICAN KITCHEN

## PARTIES & CATERING



**GENERAL MANAGER**

ANASTASIYA VASIUKEVICH

**CHEF**

JASON SCHMIDT

**EVENTS & CATERING**

EVENTS@BIGREDF.COM  
(303)-440-8281

CENTROMEXICAN.COM  
950 PEARL STREET • BOULDER COLORADO

# CENTRO

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## Why Choose Us?

### **BOLD FLAVORS, MEXICAN SOUL**

Event food should be memorable, and at Centro, it's anything but ordinary. Our menu is rooted in the bold, vibrant flavors of coastal Mexico, brought to life with Colorado ingredients and chef-driven creativity. From citrusy ceviches and wood-grilled meats to handmade tortillas and crave-worthy sides, every bite is crafted to impress. Pair it with a smoky mezcal cocktail, a local beer, or a refreshing margarita, and let the fiesta begin. We proudly partner with regional farmers and sustainable producers to deliver fresh, feel-good food that celebrates both land and sea.

### **A BOULDER GEM WITH HEART & HEAT**

Step inside Centro and feel the energy, laid-back, colorful, and full of character. We've created a space that's both lively and welcoming, where modern Mexican design meets the relaxed spirit of Boulder. The space itself is smack dab in the middle of the iconic Pearl Street Mall. Whether you're gathering in our cozy private dining room, soaking up the sun on our patio, or turning up the energy with a full restaurant buyout, the atmosphere is always warm and unforgettable. Our team? Hospitality pros through and through! Attentive, fun, and fully dedicated to making your event seamless and celebratory.

### **CUSTOM PLANNING, CENTRO STYLE**

Your event should feel like you. That's why we don't do cookie-cutter packages, just thoughtful, personalized planning from start to finish. You'll have a dedicated coordinator to walk you through everything: menu options, setup, flow, and the little details that make a big difference. On the day of, your event captain will make sure everything runs smoothly, so you can focus on your guests, not logistics.

### **SPACES THAT CELEBRATE TOGETHERNESS**

Centro offers a variety of vibrant spaces perfect for anything from casual happy hours to intimate dinners or private celebrations. Host your crew on our breezy patio, reserve our private dining room for a cozy sit-down, or take over the whole restaurant for a full-on fiesta. Each space is designed to bring people together with warmth, character, and a spark of celebration.

### **ONE-STOP CELEBRATION DESTINATION**

Planning your event at Centro means you're in good hands, de principio a fin. With our all-in-one approach, you skip the stress and enjoy the moment. Whether it's a rehearsal dinner, a graduation gathering, a team celebration, or a birthday bash, we've got you covered with flavor, fun, and flawless execution. Let's make it unforgettable.





## LET'S THROW A PARTY!

With our fabulous views of Pearl Street, colorful and energetic vibe and covered open-air patio, Centro offers the perfect space to host your next rehearsal dinner, wedding welcome party, birthday celebration or corporate lunch or dinner.

## FLOOR PLANS

**FULL RESTAURANT BUYOUT**  
112 seated / 150 standing

**PATIO DINING AREA (ONLY)**  
35 seated / 40 standing

**PARTIAL PATIO**  
20 seated / 30 standing

**FULL PATIO**  
50 seated / 60 standing

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# Event Menu

## APPETIZER

**SALSA FRESCA** gf veg 3.50/PERSON  
with chips

**SALSA TRIO** gf veg 6/PERSON  
salsa fresca, spicy avocado verde,  
apricot habanero, with chips

**GUACAMOLE** gf veg 6/PERSON  
with chips

**CHILE CON QUESO** veg 5/PERSON  
roasted chiles, crispy shallots, chips

**SEASONAL TAQUITOS** veg df 4/EACH

**VEGGIE TOSTADA** 6/PERSON df  
black bean hummus, cucumber, green  
apple, crispy lentils, macha, mint

**GRILLED VEGGIE SKEWER** gf veg df 5/EACH

**GRILLED SHRIMP SKEWER** gf df 7/EACH

**SEASONAL CEVICHE** gf df 7/PERSON  
clamato juice, chipotle adobo, heirloom  
cherry tomatoes, red onion, cucumber,  
lime, cilantro, garlic oil

## SALADS

**SIMPLE GREEN SALAD** gf veg df 5/PERSON  
greens, tomato, cucumber, red onion,  
citrus agave vinaigrette

**CENTRO CAESAR SALAD** 7/PERSON  
romaine, heirloom cherry tomatoes,  
grana padano cheese, popped lentils,  
toasted pepitas, crispy chickpeas



GLUTEN FREE gf | DAIRY-FREE df | VEGETARIAN veg



## TACO BAR

\$28 /person | choose 1 main + 2 sides  
 \$30 /person | choose 2 mains + 2 sides  
 \$32 /person | choose 3 mains + 2 sides  
 \$34 /person | choose 3 mains + 3 sides

*served buffet style  
 includes corn and flour  
 tortillas and toppings*

## MAINS

GRILLED CHICKEN ASADO *gf df*  
 SKIRT STEAK *gf df*  
 PORK AL PASTOR *gf df*  
 FABLE ASADO *gf veg df*  
 plant based meat  
 VEGETABLE MOLE +\$4/person  
*veg df*

## TOPPINGS

PICO DE GALLO  
 CABBAGE SLAW  
 CILANTRO  
 COTIJA  
 SOUR CREAM  
 HOT SAUCE

## ENCHILADAS

CHEESE ENCHILADAS *veg*  
 \$38 | pan of 12 enchiladas  
 CHICKEN ENCHILADAS  
 \$48 | pan of 12 enchiladas  
*choice of: chile verde, chile rojo, or christmas*

## SIDES

CHARRO BEANS *gf veg df*  
 RICE *gf veg df*  
 SEASONAL GRILLED  
 VEGETABLES *gf veg df*  
 STREET CORN *gf veg*  
 chipotle aioli,  
 cotija, cilantro

## ADD-ONS

ADD CHIPS *gf veg df* \$2/person  
 SALSA FRESCA *gf veg df* \$3.50/  
 person  
 SALSA TRIO *gf veg df*  
 \$5/person  
 salsa fresca, spicy avocado  
 verde, apricot habanero  
 GUACAMOLE *gf veg df* \$6/person  
 SIMPLE GREEN SALAD  
*gf veg df* \$5/person  
 greens, tomato, cucumber,  
 red onion, citrus agave  
 vinaigrette  
 SEASONAL SALAD \$7/person

## DESSERTS

CHURROS \$4/person  
 cinnamon, sugar,  
 chile, cajeta  
 ASSORTED DESSERT PLATTER  
 \$8/person  
 chef's selection of  
 seasonal treats  
*gluten & dairy free  
 desserts available by request*

# PRIVATE EVENT MENU

*served buffet style*



## OPTION 1

\$69/PERSON

APPETIZERS  
SALAD  
ENTREES  
SIDES  
DESSERT

## OPTION 2

\$59/PERSON

APPETIZERS  
SALAD  
ENTREES  
SIDES

## OPTION 3

\$49/PERSON

SALAD  
ENTREES  
SIDES  
DESSERT

## OPTION 4

\$38/PERSON

SALAD  
ENTREES  
SIDES

## APPETIZERS

*select two from the appetizer & salad page*

## SALADS

*select one from the appetizer & salad page*

## ENTREES *select two*

*add an additional entree for \$10/person*

CHICKEN ENCHILADAS

CHEESE ENCHILADAS *veg*

FLANK STEAK +\$5/person *gf df*

GRILLED SHRIMP +\$5/person *gf df*

GRILLED TROUT +\$7/person *gf veg*

TLAYUDA +\$5/person

MEXICAN PIZZA

VEGETABLE MOLE +\$5/person *gf veg*

BIRRIA ENCHILADAS +\$12/person

## SIDES *select two*

*add an additional protein for \$5/person*

CHARRO BEANS *gf veg df*

RICE *gf veg df*

SEASONAL GRILLED VEGETABLES *gf veg df*

STREET CORN *gf veg*

chipotle aioli, cotija, cilantro

## DESSERT

### ASSORTED DESSERT PLATTER

chef's selection of seasonal sweet treats

*gluten-free options available upon request*

# BRUNCH BUFFET

available Saturday & Sunday only



## BRUNCH TACO BAR

\$23/person

*includes corn & flour tortillas, toppings and following brunch items*

**SCRAMBLED EGGS** gf veg  
with green chiles and cheese

**CHORIZO** gf

**BACON** gf

**BREAKFAST POTATOES** gf veg df

## TOPPINGS

PICO DE GALLO | CABBAGE SLAW | CILANTRO | COTIJA | SOUR CREAM | HOT SAUCE

## ENCHILADAS

**CHEESE ENCHILADAS** veg \$38  
pan of 12 enchiladas

**BREAKFAST ENCHILADAS** veg \$46  
pan of 12 enchiladas  
spinach, onion, cheese, green chile  
*choice of: chile verde, chile rojo, or christmas*

## ADD-ONS

**ADD CHIPS** \$2/person gf veg df

**SALSA FRESCA** \$3.50/person gf veg df

**SALSA TRIO** \$5/person gf veg df  
salsa fresca, spicy avocado verde, apricot habanero

**GUACAMOLE** \$6/person gf veg df

**SIMPLE GREEN SALAD** \$5/person gf veg df  
greens, tomato, cucumber, red onion, citrus agave  
vinaigrette

**SEASONAL SALAD** \$7/person

**SEASONAL FRUIT PLATTER** \$5/person gf veg df

GLUTEN FREE gf | DAIRY-FREE df | VEGETARIAN veg

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## WE'RE SO GLAD YOU ASKED

### DO YOU HAVE ROOM RENTAL FEES?

We don't have room rental fees, however our event spaces carry a food and beverage minimum (the minimum does not include taxes and large party gratuity). To help clarify our pricing structure, our minimum and subsequent charges are all-inclusive. This means that the minimum covers not only the event space, but also the food, beverages, service, planning support and all the enthusiasm you could ask for. It's designed to make the process simple and straightforward, so you can focus on what really matters...having fun!

### CONFIRMING AN EVENT?

Let's make your event happen! Our team requires a signed contract and a 50% deposit in order to officially reserve your date. After that you will be added to our calendar and connected with your event coordinators so we can start to create a truly memorable experience with our team.

### WHEN ARE MY MENU SELECTIONS DUE & FINAL GUEST COUNT DUE?

All event details must be finalized two weeks prior to the event date.

### IS PARKING AVAILABLE?

The west end of Pearl boasts first come first serve paid street parking that is free after 7pm. There are two paid parking garages located on Walnut that are a 5-7 minute walk away from Centro Mexican Kitchen.

### DO YOU HAVE AUDIO/VISUAL CAPABILITIES?

Yes! We have an in-house sound system + microphone available for use. We do not have TV monitors, screens or projectors for presentations or slideshows, though we can rent those items upon request.

### DO YOU HAVE BAR PACKAGES?

We offer a variety of bar packages, including hosted, limited, and cash bar options. Packages can be customized to include beer and wine only, full bar selections, or signature cocktails. The beverage budget will be determined ahead of time by the host, will be listed in the banquet event order, and will be calculated to reach the food & beverage minimum. The beverage spend is contractual. We're also happy to discuss the best way to accommodate drink service for your group. Our team is flexible and open to finding a solution that works best for your event, so please don't hesitate to ask.



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### WHAT IS YOUR CANCELLATION POLICY?

We know life can get in the way of plans sometimes! Therefore we do offer a cancellation policy. To receive a full refund of your deposit, cancellations must be made at least 14 days prior to the event date. Final guest count, menu selections, and all event details are also due 14 days before your event. Changes after this deadline may not be guaranteed and could incur additional charges.

### TAX AND GRATUITY BREAKDOWN?

All food and beverage charges are subject to [insert local sales tax]% tax and a [27/29%] gratuity/service fee. Your grand total will reflect all applicable charges, including food and beverage selections, bar packages, service fees, taxes, based on your contracted minimum and the details confirmed with our team. This comprehensive total ensures transparency and alignment with your selected event offerings.

### WHAT HAPPENS IF FOOD AND BEVERAGE MINIMUM IS NOT MET?

If your event does not meet the agreed-upon food and beverage minimum as outlined in your contract, the difference will be charged to your final invoice as an "event minimum difference."

### DIETARY RESTRICTIONS?

Our Big Red F culinary team excels at accommodating dietary needs and takes pride in crafting thoughtful, flavor-forward dishes for every guest. Whether it's vegetarian, vegan, gluten-free, dairy-free, or allergy-sensitive meals, we don't just "make it work"...we make it exceptional. Please share any dietary restrictions or preferences at least 14 days in advance so we can tailor the menu with the same creativity and care we bring to all our offerings.

### DECOR AND OUTSIDE FOOD?

We welcome personal touches! You are welcome to bring in small decorative items, such as table centerpieces or signage. We know some great florists and rental vendors in the area if you are looking for suggestions! Set up time starts 45 minutes before your contracted event start time. Any large installations or décor requiring setup assistance must be approved in advance. Outside food and beverages are not permitted, with the exception of specialty desserts (e.g., wedding cakes), which will be subject to a \$2/person fee.



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# NOT SEEING WHAT YOU'RE LOOKING FOR?

WE GOT WHAT YOU NEED!



West End Tavern is quintessentially Boulder. Our eclectic whiskey list and other fun drink offerings pair perfectly with our delicious dishes. From juicy burgers, to fantastic salads and creative daily specials, we've got something for everyone.



The Post Colorado was born from a love of gluten free fried chicken and a thirst for great beers. We brew delicious award-winnin' beers, shake creative and seasonal cocktails and cook fresh, original, local cuisine.



Centro Mexican Kitchen blends the culinary techniques and traditions of Mexico with modern Colorado flair. We specialize in bright, bold flavors, fresh ingredients and unique combinations that will keep you coming back for



Velvet Elk Lounge loves live music & good booze. Our bar and music venue offers a unique experience in Boulder. Enjoy our fresh spins on classic bar bites and cocktails, or come in for a show. Either way, we know you'll have a fantastic



Jax Fish House & Oyster Bar brings the coast to the coast-less. Inspired by the timeless fish houses of the East, West and Gulf shorelines, we create incredible memories and share delicious food and drink with friends and family.

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