



COASTAL MEXICAN

MEDIA CONTACT:
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About LOLA Coastal Mexican

Named one of the top five establishments to drink tequila in America by Food and Wine Magazine, LoLa has also become one of Denver's most acclaimed dining destinations, serving cuisine inspired by Mexico's coastal regions. 5280 Magazine's Chef of the Year and LoLa owner, Jamey Fader, mixes up Denver's best regional Mexican cuisine with his ever changing, seasonally inspired menus.

LoLa now occupies what was the original home to the Ollinger Mortuary and the 1926 winter resting place of Wild Bill Cody in what is now our downstairs tequila bar, BeLoLa. With over 150 selections of tequila LoLa has a sleek and sexy space that is conducive to an evening of serious study with Mixologist Jimmy Zanon. Denver's very best brunch starts early and ends late with live music on Sundays.

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



1575 Boulder Street, Denver, CO 80211
720.570.8686 // www.loladenver.com

LOLA Coastal Mexican Fact Sheet

Dining Style: Casual Dining

Cuisine: Coastal Mexican, Seafood

Executive Chef: Duane Walker

Chef/Owner: Jamey Fader

Address:

1575 Boulder Street, Denver
Denver, CO 80211

Website: www.loladenver.com

Twitter: www.twitter.com/loladenver

Facebook: www.facebook.com/loladenver

Email: lola@bigredf.com

Phone: 720.570.8686

Hours of Operation: open 7 days a week

Brunch: Saturday & Sunday: 10:00am - 2:00pm

Happy Hour: All night Monday, Tuesday – Friday 4:00-6:00pm, Saturday & Sunday 2:00-5:00pm

Dinner: Sun - Thurs: 4:30pm - 10:00pm, Fri - Sat: 4:30pm - 11:00pm

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

Offering: Bar Dining, Bar/Lounge, Beer, Chef's Table, Entertainment, Full Bar, Happy Hour, Non-Smoking Area, Non-Smoking Restaurant, Patio/Outdoor Dining, View, Weekend Brunch, Wheelchair Access, Wine, Live Sunday Music, Private Rooms

Private Party Facilities: BeLoLa and Las Cruces are available for private parties,
Contact gail@bigredf.com or 720.570.8686 ext 5.

Catering: We will work with you to create your perfect event!

Annual Special Events & Promotions: Tequila dinners, wine dinners, Dos Casas, a charity event benefitting Brent's Place

Entertainment: Live Music on Sunday 2:30-5pm

Parking: Private lot on the northwest corner of 16th and Boulder Street and street parking

Accommodations:

Dining Room: Events for up to 250 guests

Belola: Cocktail party events for up to 75 guests
Seated events for up to 20 guests

Las Cruces: Cocktail party/seated events for up to 40 guests
Only available Sunday through Wednesday nights



Jamey Fader, Chef/Owner



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Chef/Owner of LOLA, Jamey Fader, was born and raised in the D.C metro area. After receiving his Bachelor's degree in Journalism from West Virginia University, Jamey realized his true passion lies in the kitchen. Understanding the up and coming culinary opportunities in the Denver area, Jamey moved to Colorado in 1996. He began his culinary career as a prep cook at Jax Fish House in Denver where his natural talent thrived. Proving his dedication and passion for food, Jamey worked his way to take the Chef position which he held for the following four years. In 2002 he partnered with Dave Query, to create LOLA.

LOLA has raised the bar for dining in Denver in the short time that it has been open, winning numerous accolades. These include one of 5280 magazines BEST NEW RESTAURANTS, Food and Wine Magazine's TOP FIVE TEQUILA BARS in the country, BEST CEVICHE, BEST MARGARITA and BEST GUACAMOLE. As well as Chef Jamey Fader being named DENVER'S CHEF OF THE YEAR by 5280 Magazine in December 2004 and January 2005.

Jamey has taken the time to give back to the community by participating in charitable events such as S.O.S, March of Dimes, Project Angel Heart, Artreach, Chef Chair of the Liver Foundation's annual Culinary Conversations, and founder of Dos Casas, a charity event benefitting Brent's Place. Jamey looks forward to the growing success of LOLA and the progression of Denver's food scene due to all the talented, hard working chefs in the city.



Duane Walker, Chef



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Duane Walker, born and raised in Knoxville, Tennessee grew up in the Smoky Mountains. His love for the wilderness and endless hours hiking, fishing, camping, and joy riding led him to Summit County in 1995 to snowboard. Snowboarding professionally and working in kitchens as a second job led him to Café Alpine under Keith Mahony and Matt Fackler where he found his passion for being in the kitchen. After numerous hospital bills and head injuries he decided it was time to end his snowboarding career and pursue cooking full-time.

He then moved to Phoenix where he got a job at Lon's At The Hermosa and Top of the World. But, after a few short months, he decided that he missed Colorado and moved back to work at Micole, under Eric Roeder. In 2002 he joined LOLA as Sous Chef under friend and mentor Jamey Fader. In 2009 Duane took over the Executive Chef position.

While at LOLA, Duane has been an active member of the community, involved in events like The Liver Foundation, Project Angel Heart, March of Dimes, SOS, and Brent's Place. Passion, dedication, and adding a little bit of southern flare are paramount to him and his food.



the scoop...

belola is the lower level private bar, lounge & event space at lola

event coordinator contact: gail ferris – 720-570-8686 ext. 5 or gail@bigredf.com

accommodations:

up to 75 guests for a cocktail/appetizer party
up to 20 guests for a seated buffet dinner

buffet style menu options:

lola taco bar
appetizers
seated dinner

bar options:

open bar
limited open bar
cash bar

belola features:

- private bar featuring a full range of tequila, bottled beer, wine & liquor
- 8' wide screen with projector available
- wireless microphone
- flat screen TV at the belola bar
- MP3 player or IPOD docking station

five easy steps...we will assist you through the process

1. verify that the desired date/time is available for your event
2. sign & submit your contract & deposit to reserve your party
3. make menu & bar selections
4. verify, sign & fax your cost estimate to gail, 720.570.8008
5. confirm all information on detail sheet at least 2 weeks prior to your event

*any of the above information is subject to change



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 seven locations in the Boulder-Denver area. Restaurants include, Jax Fish House (Boulder and Denver), Centro Latin Kitchen & Refreshment Palace, The West End Tavern, Zolo Southwestern Grill, LOLA Coastal Mexican and Happy.

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.