

Roundabout



Colin Smith
Owner-Chef
Roundabout Catering & Party Rentals
Tannenbaum Events Center

Since age 14, and following in his grandfather's footsteps, Chef Colin Smith has seen many restaurant kitchens. Now with more than 30 years of culinary experience, Colin integrates tradition, innovation and creativity into his craft.

Smith attended the California Culinary Academy in San Francisco and began his career as an apprentice in the kitchens of European chefs throughout the Bay Area. He went on to work in notable restaurants including Lipizzaner, Duck Club, Saros, Danville Hotel and Stars.

Smith migrated to Reno in 1994 and has catered and planned special events and operated restaurants ever since. He has been responsible for opening seven separate restaurants throughout Reno-Tahoe, including Roundabout Grill in downtown Reno inside The Whitney Peak Hotel. Roundabout runs several business units including Tannenbaum Events Center, Roundabout Meal Prep serving 10,000 meals weekly and the Tesla Café at the Tahoe-Reno Industrial Center.

Smith is currently the corporate chef for 14 Escape Lounges in airports across the U.S. and the food and beverage design lead for Nineteen 57 Bar & Restaurant at the Club at Rancharrah.

He is a board member of the Boys & Girls Club of Truckee Meadows and oversees their annual Cioppino Feed. He has mentored for the Pro Start Culinary program, is a founding chef of the Big Chefs Big Gala event for Big Brothers Big Sisters of Northern Nevada, and is a member of Chaîne des Rôtisseurs and the High Sierra Chefs Association. He has appeared on *Beat Bobby Flay* and also appeared regularly on Reno's Fox Morning News.

Smith is trained in the classical European style of cooking, which shows in his technique and approach to unforgettable cuisine.