

**We greatly appreciate
your support of our
students!**

The School of Hotel, Restaurant and Tourism Management (HRTM) welcomes the opportunity to provide you with outstanding hospitality, food, beverages and service.

The students working these meals and events are from a wide variety of our experiential learning classes and student clubs. This prepares them for their careers and allows them to prove to themselves that they really can “do the job.” These students are the future managers and leaders of all segments of the hospitality industry.

The students are taught by our outstanding faculty. Danielle Young supervises the food preparation and service for the Westside Bistro lunches. She holds a B.S. in Hotel, Restaurant and Tourism Management and M.A. in Teaching Curriculum and Instruction from New Mexico State University. Pete Mitchell teaches the HRTM 4320 International Dinner class and organizes the TAP series. He holds a B.S. degree from Northern Arizona University and an M.S. in Hospitality Management from University of Houston.

New Mexico State University is an equal opportunity/affirmative action employer and educator. NMSU and the U.S. Department of Agriculture cooperating.

Community Beverage Presentation

Join us as our guests from Southern Glazers Wines and Spirits educate us on the distinct features and complexity of five different Spanish Wines. We will also feature one specialty cocktail and an assortment of Spanish tapas. This event is open to the public.

Thursday, April 24th from 5:30-7:00 pm
in the Bobby Lee Lawrence Academy of Wine,
room 140 in Gerald Thomas Hall.

Tickets are \$40 per person and must be purchased in advance. To reserve, please call (575) 646-7324 or stop by the HRTM office in Gerald Thomas Hall, room 138.

575 Food Fights

The culinary bracket style competition is back for what promises to be a bigger and better third season with more competitions and entertainment! Witness the action, plus enjoy complimentary snacks with the purchase of any beverage. Entry to this event is free and open to the public.

Time: 6:00pm-8:00pm
Location: 100 West in Gerald Thomas Hall
Dates: February 10th, 17th; March 3rd, 17th, 24th; April 7th, 14th, 21st

Register to compete in any of following categories: Community (open to the public, no food experience required), Students (hospitality or culinary students), and Professionals (those that have been employed or are currently employed in the hospitality or culinary industry).

Registration will open soon and can be found at <https://100west.nmsu.edu/events/575foodfights.html>. For more information contact Chef Danielle Young at danielly@nmsu.edu or call at (575)646-8099.

The School of Hotel, Restaurant and Tourism Management



Food and Beverage Events Spring 2025

**100 West and
Bobby Lee Lawrence Academy of Wine
Gerald Thomas Hall
940 E. College Dr.
100west.nmsu.edu
hrtm@nmsu.edu**

**For Westside Bistro carryout orders
please call 575-646-5805 the morning of
service between 9am-11am.
Other payments or questions please call
575-646-7324.**



BE BOLD. Shape the Future.
**College of Agricultural, Consumer
and Environmental Sciences**
School of Hotel, Restaurant
and Tourism Management



HRTM presents the newly rebranded, Westside Bistro where we will feature an all-new menu and décor! The lunch series has a new name and look courtesy of the HRTM 3210: Hospitality Marketing class. We hope you come out and see what our students have created.

Lunches are on Fridays, from 11:00am-1:00pm, with weekly specials. Our menu can be found on the HRTM website <https://100west.nmsu.edu/events/lunches.html>

Indoor dining and carryout are both available, with a \$2 surcharge for carryout. To place your carryout order, please call (575) 646-5805 on the day of service from 9:00am-11:00am. No reservations accepted.

**For parties of 8 or more please contact Chef Danielle Young at danielly@nmsu.edu or (575) 646-8099.*

Dates

February 28
March 7
March 21
March 28
April 4
April 11
April 25
May 2

**No service on March 14 or April 18 due to Spring holidays.*

Annual Chef Artist Dinner and Silent Auction

Join the HRTM department as we celebrate our annual Chef Artist Dinner on Thursday, March 27th at Corbett Center on the beautiful NMSU campus. This year we are featuring special mystery guest chefs! This event begins at 5:30 pm with a reception featuring specialty cocktails by guest mixologist and HRTM alumni, Patrick Abalos and appetizers, followed by dinner service at 6:30 pm where our talented team of chefs will prepare a five-course meal with specially selected wine pairings.

This event is planned and executed by the HRTM 4110- Meetings, Convention and Special Events class supervised by Chef Instructor, Danielle Young. It is sponsored by the Sodexo and the NM Beef Council.



Tickets are \$125 per person and are available beginning Wednesday, January 29th at 9am. Reservations can be made through our online portal at <https://nmsufoundation.org/givenow/hrtm-guest-chef-dinner>.

Tickets can also be purchased in person in Gerald Thomas Hall, room 138 or by calling (575) 646-7324.

The TAP Series

Everyone needs the chance to wind down on Friday afternoons. Do so in a friendly, fun environment at The Adjustment Project TAP Happy Hour! Join us one Friday each month from 5:00 pm – 7:00 pm at 100 West in Gerald Thomas Hall for a great selection of specialty cocktails, beers, wines, and non-alcoholic beverages and complimentary appetizers with the purchase of a beverage. All proceeds benefit student clubs, activities, and travel. For more information contact Pete Mitchell at petemit@nmsu.edu.

Dates & Themes

February 7 - Mardi Gras

March 7 - St. Patrick's Day

April 4 - TAP 10 Year Anniversary

May 2 - Kentucky Derby

PARKING

Please park in the lot off Knox St. across from (west of) Gerald Thomas Hall. Parking is free after 4:30 pm for our beverage presentation and TAP series. You will need a permit for the lunches. For more information on all parking options, including an E-Permit for one day, please go to <https://park.nmsu.edu/>.

PAYMENT

We gladly accept cash, checks, and Visa, MasterCard, and Discover credit cards for all meal charges. Sorry, we cannot take American Express, NMSU P-cards, Journal Vouchers, or Aggie Cash.