

**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 100 West Café lunches. She holds a BS in Hotel, Restaurant and Tourism Management and MA in Teaching Curriculum and Instruction from New Mexico State University. Pete Mitchell teaches the HRTM 413 International Dinner class and organizes the TAP series. He holds a BS degree from Northern Arizona University and an MS 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.

Beverage Presentations

Tuesday, March 26, 5:30 - 7:30 pm
Bobby Lee Lawrence Academy of Wine
Join us to learn about French wines from the Rhone Valley with Mark Burden and Jasmine Giles from Southern Glazers Wine and Spirits. \$40 per person includes 6 wine tastings and appetizers. Contact the HRTM office for reservations.

Derby & Bourbon Celebration

Thursday, April 25, 5:30 - 8:30 pm
100 West Café and Wine Academy
Catch all the excitement for the 150th Run for the Roses. This fundraising event will feature interactive stations for bourbon tasting, Mint Juleps, other specialty cocktails, wine, and beer, and plenty of Southern foods. Special prize for the winner of the Best Hat competition! \$100 per person, Horse Race pies to go - \$25 each. Reservations can be made online at <https://nmsufoundation.org/givenow/hrtm-derby-bourbon-event> or in the HRTM office.

575 Food Fights

Join us this semester as we launch the 575 Food Fights, a bracket style culinary competition! Where local chefs, bakers, restaurant professionals, culinary and hotel, restaurant, & tourism management students compete in a head-to-head secret ingredient battle! With a \$5 cover charge you will have access to watch the competition and will receive a free snack. Beer and wine will be available for purchase. Competitions will be Feb. 26th, Mar. 4th and Mar. 18th from 6:00-8:00pm.

The School of Hotel, Restaurant and Tourism Management



Food and Beverage Events Spring 2024

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

**For 100 West Café Lunch Reservations
please call 575-646-5805 the morning of
service between 9am-12pm.
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

100 West Café Lunches

This semester lunches will be served Wednesdays and Fridays from 11:00am-1:30pm for \$17 per person. The meal includes your choice of appetizer, entrée, and dessert, as well as a choice of iced tea, water, or coffee. The themed menu will change every 3 weeks and will feature specials created by our students. Menus will be posted on our HRTM website at <https://100west.nmsu.edu/index.html> as soon as they are available.

Inside dining and carryout are both available, with a \$2 surcharge for carryout. Reservations are highly recommended due to limited seating. Reservations can be made starting at 9:00 am on the day of service only, by calling 575-646-5805. Pre-orders for carryout are also encouraged.

Seatings will start at 11:00 and end at 12:30. Seatings will be every 10 minutes.

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

International Cuisine

French

February 14th & 16th
February 21st & 23rd
February 28th & March 1st

Italian

March 20th & 22nd
March 27th
April 3rd & 5th

Mediterranean

April 17th & 19th
April 24th & April 26th
May 1st & May 3rd

Annual Chef Artist Dinner at Los Poblanos Historic Inn and Organic Farm in Albuquerque, NM

We are thrilled to be having our Chef Artist Dinner, Saturday, March 23rd at the beautiful La Quinta Ballroom at Los Poblanos. This exclusive event for 100 guests will begin at 5:30 pm for our opening reception and Silent Auction, with dinner service at 6:30 pm. There will be an optional farm tour at 4:30 pm. We are fortunate to have Lead Chef Christopher Bethoney along with Banquet Chef Tom & Pastry Chef Violette and local chefs Mike White and Sean Staggs creating a delicious five course meal with specially selected New Mexico wine pairings.

This event is being planned and executed by the HRTM 443 – Meetings, Convention and Special Events class supervised by Chef Instructor, Danielle Young and supported by lead staff of Los Poblanos including HRTM alumni, Janet Ortega.

Tickets are \$200 per person. This event requires advanced ticket purchases due to limited seating. Tickets will be available beginning at 9am on Monday, January 29th. All reservations and sales will be received through an online portal on our website at <https://nmsufoundation.org/givenow/hrtm-guest-chef-dinner>.

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). Join us one Friday each month from 5:00 pm – 7:00 pm in 100 West Café for a great selection of specialty cocktails, beers, wines, and non-alcoholic beverages and complimentary appetizers with 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 9 – Be HRTM's Valentine

March 8 – St. Patrick's Celebration

April 5 – Agriculture Appreciation

May 3 – Star Wars

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/visitor>.

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.