

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 and founded 575 Food Fights. 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 4320 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.

Golf Scramble

Presented by Total Management Systems, join us for our annual HRTM Golf Scramble!

NMSU Golf Course

Friday, September 5, 2025 at 8:00am

Registration includes meals, specialty gift, and eligibility for team awards for 1st, 2nd & 3rd place as well as other individual awards and a silent auction. To register and for full list of sponsorship fees go to <https://alwaysanaggie.org/donate/hrtm-golf-2025/>. For any questions, to request an invoice, please contact arrigucc@nmsu.edu or visit <https://100west.nmsu.edu/events/golftournament.html>.

575 Food Fights

The culinary bracket style competition is back with even more competitions and entertainment. This free event is open to the public, and you get a free snack with the purchase of a beverage. Join us on Monday nights from 6:00pm-8:00pm for a fun and friendly culinary competition. The fun starts October 6th! All dates will be posted to the website once finalized.

Like Chopped? Want to compete? Now is your chance. There is no experience required or cost to compete. Registration will open August 20th and can be found on our website at 100west.nmsu.edu/events/575foodfights.html

If you would like more information or have any questions, please reach out to Chef Danielle Young at danielly@nmsu.edu or call (575) 646-8099.

Location: 100 West Café, Gerald Thomas Hall

The School of Hotel, Restaurant and Tourism Management



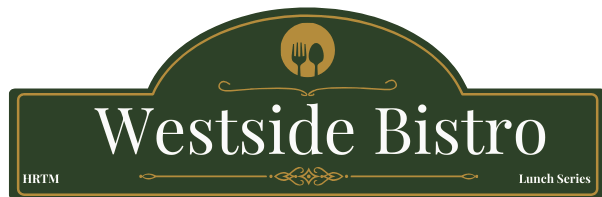
Food and Beverage Events Fall 2025

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

**For Westside Bistro to-go 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 and the Westside Bistro can't wait to welcome you back for the Fall semester. Join us every Friday starting September 26th from 11:00am-1:00pm, as we bring you a new menu, new beverages, and weekly international specials. The menu and specials can be found on the HRTM website at 100west.nmsu.edu/events/lunches.html.

Inside 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 to make a reservation.

Dates

September 26
October 3
October 10
October 17
October 24
October 31
November 7
November 14
November 21
December 5

No service November 28- Thanksgiving Holiday

International Dinners

The HRTM International Dinner Series is one of the best gourmet dining experiences you can have in Las Cruces. Your Thursday evening starts in the Bobby Lee Lawrence Academy of Wine at 6:00 pm for wine and appetizers and moves into 100 West at 6:30 pm for a five course meal with specially paired wines. The dinners are \$80 per person.

September 25th - Pacific Northwest

October 16th - California Wine Tour

November 20th - Pinot Noir Dinner



Seats for all dinners must be purchased in advance. We will start taking reservations on Wednesday August 27th at 9:00 am. Please come in person to Gerald Thomas Hall Rm. 138 or contact our office at 575-646-7324 or our Administrative Assistant, Andres Sanchez at ams1112@nmsu.edu.

Payment must be made at the time of the sale. If you must cancel, please contact us as soon as possible. Refunds can be made for credit card purchases, but not those made by cash or check.

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 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

September 5th - Amity Island Holiday

October 3rd - The Breakfast Club

November 7th - Homecoming- Go Aggies!

December 5th - The Nightmare Before Christmas

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.

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/>.