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.

Golf Scramble

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

NMSU Golf Course

Friday, September 6, 2024 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://nmsufoundation.org/givenow/hrtmgolfscramble2024.

Contact Andrea Arrigucci at <u>arrigucc@nmsu.edu</u> for more information.

575 Food Fights

The culinary bracket style competition is back! Join us this Fall as local chefs, bakers, restaurant professionals, culinary and hospitality students compete in a head-to-head secret ingredient battles! Come out and watch them compete for bragging rights and enter our auction to win a seat at the judge's table. You will be able to hear the judge's opinions firsthand and taste the competitors' creations. There is a \$5 cover charge at the door which includes a complimentary snack. Beer, wine and non-alcoholic beverages are available for purchase. Competitions will be from 6:00-8:00pm on Monday evenings, see dates below.

> September 23 September 30 October 7 October 14 October 21 October 28

The School of Hotel, Restaurant and Tourism Management



Food and Beverage Events Fall 2024

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

For 100 West Café lunch reservations, 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

100 West Café Lunches

Come to 100 West Café as we celebrate the launch of our new casual style café featuring an all new a la carte menu! It will feature a variety of appetizers, entrees, desserts, and beverages. The HRTM 3320 students will be developing an entrée and either an appetizer or dessert special for each week. Buy what you would like, spend what you would like. The menu and weekly specials will be posted on our website at <u>100west.nmsu.edu</u>. We provide dine in and carry out services.

Lunch will be served on Fridays, from 11:00am-1:00pm. Our dine-in seating will be on a walk-in basis. Reservations will only be taken for parties of 8 or more by contacting Chef Danielle Young at <u>danielly@nmsu.edu</u>. We also provide carry-out services. You may order to-go by phone on the morning of the lunches by calling 575-646-6805 starting at 9am. There is a \$2.00 service charge on all carryout orders.

<u>Dates</u>

September 27 October 4 October 11 October 18 October 25 November 1 November 8 November 15 November 22 December 6

No service for 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 Café at 6:30 pm for a five course meal with specially paired wines. The dinners are \$80 per person.

September 26th - Celebrate New Mexico

October 24th - Italian Featuring Banfi Wines

November 21st - French



Seats for all dinners must be purchased in advance. We will start taking reservations on Wednesday August 28th 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 Café for a great selection of specialty cocktails, beers, wines, and nonalcoholic beverages and complimentary appetizers with purchase of a beverage. All proceeds benefit student clubs, activities, and travel. For more information contact Pete Mitchell at <u>petemit@nmsu.edu</u>.

Dates & Themes September 6th -

"You're gonna need a bigger boat" October 11th - Octoberfest November 1st - Steampunk December 6th - Hogwarts Holiday

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.