

## Spring Brunch

Join HRTM as we kick off our first-ever Spring Brunch on Saturday, March 28th, with Mimosa, Bloody Marys, and a delicious buffet. Brunch will be served from 11:00 am-1:00 pm at 100 West 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.



The culinary bracket-style competition is back with more competitions and entertainment. This free event is open to the public, and a complimentary snack is provided with the purchase of a beverage. Join us on Monday nights from 6:00 pm-8:00 pm for a fun culinary competition. It all starts March 2nd! All dates will be posted to our website once finalized.

Like Chopped? Want to compete? Now is your chance. There is no experience required or cost to compete. Registration will open January 23rd and can be found on our website at [100west.nmsu.edu/events/575foodfight.html](http://100west.nmsu.edu/events/575foodfight.html)

For more information or if you have any questions, please reach out to Chef Danielle Young at [danielly@nmsu.edu](mailto:danielly@nmsu.edu) or call 575-646-8099.

Location: 100 West Café, Gerald Thomas Hall

## Thank you for your support!

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 as 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.

### 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.

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

## The School of Hotel, Restaurant and Tourism Management



## Food and Beverage Events Spring 2026

100 West and  
Bobby Lee Lawrence Academy of Wine  
Gerald Thomas Hall  
940 E. College Dr.  
[100west.nmsu.edu](http://100west.nmsu.edu)  
[hrtm@nmsu.edu](mailto:hrtm@nmsu.edu)

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



**College of ACES**  
School of Hotel, Restaurant  
and Tourism Management



HRTM and the Westside Bistro are excited to welcome you all back for the Spring semester with two lunch services! Join us on Wednesdays, starting February 25th, from 11:30 am-1:00 pm, and Fridays, starting February 27th, from 11:00 am-1:00 pm, as we introduce a new menu and new weekly specials. The menu and specials can be found at the HRTM website:

<https://100west.nmsu.edu/events/lunches.html>

Dine-in and carryout options are available, with a \$2 surcharge for all carryout orders. To place a carryout order, please call 575-646-5805 on the day of service, starting at 9:00 am. No reservations are accepted.

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

### **Dates**

**February 25 & 27**  
**March 4 & 6**  
**March 11 & 13**  
**March 25 & 27**  
**April 1**  
**April 8 & 10**  
**April 15 & 17**  
**April 22 & 24**  
**April 29 & May 1**  
**May 6 & 8**

*\*No service on March 18, March 20, or April 3 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, April 30, at the beautiful Hotel Encanto in Las Cruces. This year, we are featuring guest chefs from Heritage Hotels! The event begins at 5:30 pm with a reception featuring specialty cocktails and appetizers, with 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 Heritage Hotels.



Tickets are \$140 per person or \$1300 for a table of 10. Reservations are available beginning on Friday, January 28<sup>th</sup> at 9am. Reservations can be made through the NMSU Foundation online portal at <https://nmsufoundation.org/givenow/hrtm-guest-chef-dinner> or through our website. Tickets can also be purchased in person with Andres Sanchez 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](mailto:petemit@nmsu.edu).

### **Dates & Themes**

**February 6 - Mardi Gras**

**March 6 - Saint Patrick's Day**

**April 10 - Wicked**

**May 8 - Star Wars**



## **Community Beverage Presentation**

Join us as Chef Instructor, Pete Mitchell, and special guest, Mark Burden from Southern Glazers, present wines from Southern Italy and Sicily along with paired appetizers.

**Thursday, April 2nd from  
5:30pm-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.