



The culinary bracket-style competition is back! Join us on Monday nights from 6:00 pm - 8:00 pm for a fun culinary competition and receive a complimentary snack with the purchase of any drink. The fun begins September 21st! All competition dates will be posted to the website once finalized.

Like Chopped? Want to compete? Now is your chance. No experience required or cost to compete. Registration to compete will open August 19th 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, Gerald Thomas Hall

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

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, organizes the TAP series and Community Beverage Presentations. 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. 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.

The School of Hotel, Restaurant and Tourism Management



Food and Beverage Events Fall 2026

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

To make payments or if you have questions please call 575-646-7324.

For Westside Bistro carryout orders please call 575-646-5805 the morning of service after 9am.



College of ACES

School of Hotel, Restaurant
and Tourism Management



HRTM and the Westside Bistro are excited to welcome you all back for the Fall semester! Join us on Fridays, starting September 25th, from 11:00 am - 1:00 pm for an all-new menu and featured specials from French, Indian, and Spanish cuisines.

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 or (575) 646-8099 for availability.*

Dates

September 25th
October 2nd
October 9th
October 16th
October 23rd
October 30th
November 13th
November 20th
December 4th

**No service on November 6th, closed for a private event, or November 27th, for the 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 17th-Portugal with Floating World Wine & Spirits

October 22nd-Italian with Banfi Wines

November 12th-French with Southern Glazer's Wine and Spirits



Seats for all dinners must be purchased in advance. We will start taking reservations on Wednesday August 26th 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 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

September 11th

Sh...ark! There's a shark in the pond!

October 2nd

A Night at the Opera!

November 6th

Guardians of the Galaxy

December 4th

Hogwarts Christmas



Community Beverage Presentation

Sake

November 19th

Thursday, 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.