

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. Chef John Hartley supervises the food preparation and service for the 100 West Café lunches. He holds a MBA and a BS in Hospitality & Tourism Services from NMSU and is a graduate of the California Culinary Academy. Chef Pete Mitchell teaches the HRTM 413 International Dinner class and organizes the TAP series. He holds an MS in Hospitality Management from University of Houston and a BS degree from Northern Arizona University. Julie Correa, HRTM '05, MA '07 teaches Meetings, Conventions, and Special Events, coordinates our career placement activities, and advises our National Society of Minorities in Hospitality chapter.

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

## Beverage Presentations

This semester, we will be featuring the return of two of our most popular beverage presentations. Both will be held in the Bobby Lee Lawrence Academy of Wine from 5:30 – 7:30 pm.

### **Riedel Glassware Presentation and Tasting, Tuesday, April 16 Presented by Chris Hillin, Regional Sales Manager, Crystal of America**

Delve into the history of the world-renowned glass making family and experience the impact that the size and shape of a glass has on your favorite wine. Each guest will receive a four glass “Performance” wine tasting kit that will be theirs to keep. You will never drink wine the same way again!

**\$100 per person. Please RSVP by February 15 so that we may order the correct number of glass sets.**



### **Bourbon and Derby 101 Thursday, April 25 Presented by Dr. Jean Hertzman, Director, School of HRTM and Daniel Gonzales, NMSU '03, Wine and Spirits Specialist, Southern Glazers Wine & Spirits**

Get ready for the 145th Run for the Roses. Sample some of the best Kentucky bourbons and cocktails. Discover the history and traditions behind Kentucky Derby foods. Attendees will receive an Official Kentucky Derby Mint Julep Glass. **\$30 per person**

## SCHOOL OF HOTEL, RESTAURANT AND TOURISM MANAGEMENT



## Food and Beverage Events Spring 2019

100 West Café and  
Bobby Lee Lawrence Academy of Wine  
Gerald Thomas Hall  
940 E. College Ave.  
<http://hrtm.nmsu.edu>  
[hrtm@nmsu.edu](mailto:hrtm@nmsu.edu)  
575-646-5566



**BE BOLD.** Shape the Future.  
**College of Agricultural, Consumer  
and Environmental Sciences**

## 100 West Café Lunches

Our lunches are served on **Wednesdays and Fridays** from Noon to 1:00 p.m. We offer fixed price meals for \$10 per person. This includes your choice of soup or salad, entrée, and dessert with iced tea, water, or coffee. The themed menu changes weekly and includes vegetarian options. The weekly menus will be posted on our HRTM website.

The dates and themes for the lunches are:

February 13 & 15	Italian
February 20 & 22	German
February 27 & March 1	American
March 6 & 8	Southwestern/Mexican
March 13 & 15	Spanish
March 20 & 22	Brazilian
April 3 & 5	French
April 10 & 12	Creole
April 17	Spring Favorites
(closed April 19 for Spring Holiday)	
April 24 & 26	Asian
May 1 & 3	Greek

Our regular lunch seating is done on a walk-in basis only. However, if you have a group of 8 or more, please contact Katrinka Espinosa at [kspin@nmsu.edu](mailto:kspin@nmsu.edu) to make special arrangements for seating and menu choices.

## International Dinner Series

The HRTM International Dinner Series is one of the most gourmet dining experiences you can have in Las Cruces. Held on Thursday nights, your evening starts at 6:00 pm with a wine tasting and hors d'oeuvre reception in our Bobby Lee Lawrence Academy of Wine. Your five course meal with specially paired wines starts in 100 West Café at 6:30 pm. The dinners cost \$65 per person.

**March 14 – French Bistro**  
**April 11 – Ristorante Pietro**



Seats for all dinners must be purchased in advance. We will start taking reservations on February 5. Please come in person to Gerald Thomas Hall Rm. 138 starting on Tuesday, February 5, 2018 at 8:30 am to purchase your ticket(s). Payment must be made at the time of the sale – there are no refunds. For more information about reservations, please call Katrinka Espinosa at (575) 646-5566.

### **PAYMENT**

We gladly accept cash, checks, and Visa, MasterCard, and Discover credit cards for all meal charges. Sorry, we cannot take American Express, NMSU Pcards or Journal Vouchers, or Aggie Cash.

## 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). Once a month, join us from 5:00 – 7 :00 pm in 100 West Café for a cash bar of specialty cocktails, beers, wines, and non-alcoholic beverages with complimentary appetizers. All proceeds will benefit student clubs, activities, and travel.

**February 15 – Excelsior**

**March 8 – Upside Down**

**April 12 – Platform 9 ¾ Kings Cross Station (TAP's 2nd Anniversary Party)**

**May 3 – May the ~~Fourth~~ Third Be With You**

**June 14 – Winter in the Summer (G.O.T.)**

**July 12 – Jaws**

**August 9 – Adult Lemonade Stand**

### **PARKING**

We know parking is not always easy on the busy NMSU campus. Please park in the lot off Knox St. across from (west of) Gerald Thomas Hall. Parking is free after 4:30 pm for our dinners and TAP series. But you will need a permit for the lunches. The E-Permit is a free single-day permit that can be obtained over the Internet. Up to 5 E-Permits can be obtained each year. For more information on all parking options please go to <https://park.nmsu.edu/visitor>.