

**Reservation Guidelines for
Pensacola State Culinary Management
Lunch & Dinner Series**

Cost of meals: \$10.00 for lunch and \$20.00 for dinner.

- Please be on time as we have a limited time frame to feed you, clean-up, review the day and get students to their next class.
- If you are late for a reservation you most likely will miss a course.
- If you are early, we will ask you to wait for your designated reservation time.
- **Please do not ask for take-out**, Students need service training.
- Be aware of your dietary needs, and the menus before you make reservations, substitutions are not always possible.
- To maximize training and minimize waste, menu items may be limited to (2) of each item per table.
- All meals require advanced payment and reservation and are **non-refundable**.
- Organizations and groups are encouraged for the “cuisine series” and are given priority.
- Individual tickets will be provided through a random selection process.

How to apply!

Tickets are provided through a random selection process.

For application entry, you are requested to email at culinarytickets@pensacolastate.edu,

Emails for Fall lottery will be taken beginning Monday the first week of July and ending Sept 1.

Emails for Spring Lottery will be taken beginning Monday the fourth week of November and ending January 1.

Please limit your attendance to “One request per each of the three series”, so that others can also enjoy.

Include your name, address and phone with the email.

Selections for fall will be drawn around the beginning of the fall term.

Selections for spring will be drawn around the beginning of the spring term.

Only those selected will be called to make reservations.

Reservations must be made with non-refundable payment

A 30% allotment will be provided to internal requests (faculty/staff/students), with balance to community.

What you can expect!

*** About the “Cuisines Series”: Lunch

Held Wednesday in the fall and spring and has one seating: 11:45

Menu is based on a variety of cuisines around the world

Reservations are arranged in tables suited for 4 - 6 guests.

Four Courses are served (provided you are on time).

This service is banquet style, meaning everyone is served at the same time.

This series is better suited for large group reservations.

** About the “Ala Carte Series”: Lunch

Held Thursday in the fall and spring and has two seating: 11:25 & 11:50

Menu varies, contemporary

Reservations are arranged in tables suited for 4 - 6 guests.

Three Courses are served (provided you are on time).

This series is better suited for couples and small parties.

** About the “Classical French Series”: Dinner

'business casual' - no shorts, jeans, beachwear, please

Menu is classical French

Held Monday in the fall and spring and has two seating: 5:25 & 5:45

Reservations are arranged in tables suited for 4 - 6 guests.

Five Courses are served (provided you are on time).

This series is better suited for couples and small parties.

** (This series has selection options for each course. As noted above there are sometimes limits to the options.)

*** (This series explores a variety of cuisines with different food groups, some which may or may not be familiar. We are going for authenticity, so tastes may be different than what you expect. Be aware of the cuisine before you make the reservation)

You must apply at culinarytickets@pensacolastate.edu to be considered for the random selection process.