











Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs' pop up student learning lab fine dining experience.

Offering multi-course themed dinners during the Spring 2025 semester. Students will practice their culinary and hospitality skills during these dinners.

We invite you to join us to provide feedback to our students.

Spring Dates and Themes

January 30: French

February 13: Cajun-Creole

February 27: Brazilian Gaucho Buffet

March 6: Italian

March 27: Spanish

April 10: Mediterranean

Reception: 5:30 p.m.

Dinner Seating: 5:50 p.m.

Dinner Cost: \$35

Dinner Cost with Wine Flight: \$45

Maximum 6 people per table and 1 dinner per guest to allow other guests to enjoy Seagrass.

Reservations available for spring beginning January 15, 2025 at 9:00 a.m. (reservations received before this time will not be processed).

Reservations only accepted via email at seagrass@nwfsc.edu

100 College Blvd. E | Niceville, FL 32578

Visit nwfsc.edu/academics/degrees-offered/culinary for a link to the menus.

