



February 2018

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27		28			





April 2018

Mon	Tue	Wed	Thu	Fri	Sat	Sun
30						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17		18	19	20	21
23	24	25	26	27	28	29





June 2018

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					1	2
4	5		6	7	8	9
11	12		13	14	15	16
18	19	20	21	22	23	24
25	26	27	28	29	30	

March 2018

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			1	2	3	4
5	6		7	8	9	10
12	13		14	15	16	17
19	20		21	22	23	24
26	27		28	29	30	31

May 2018

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1	2	3	4	5
7	8		9	10	11	12
14	15		16	17	18	19
21	22		23	24	25	26
28	29		30	31		

What the symbols mean...



Table d'hôte (set menu at a set price)



à la carte (each dish is individually priced)



Buffet

*Please note that these dinners are specialised menus designed for student assessment. Therefore unfortunately we are unable to cater for any special requirements such as vegetarian, gluten free, etc.

SEMESTER 1, 2018

FOR BOOKINGS PLEASE CONTACT SANDRA PERRY

Sandra.Perry@tafe.qld.edu.au
or phone 0419 907 620

Style of service will depend on the training requirements of the students at the time. Service will be Table d'hôte, à la carte, Bistro or Buffet.

Lunch starts at 12 noon - 1:30pm

For larger bookings of 20 people or more, 25% deposit and confirmation of numbers will be required two weeks prior to the date.

Thank you for supporting our students!

Thank you for attending our restaurant, your presence is vital in assisting our students with their on-going hospitality training. All dishes are prepared, cooked and served by students and trainees, under qualified supervision.

Our trainers and teachers along with the students attempt to ensure your experience at Taabinga Room Restaurant is 'just right' however on some occasions, errors can occur. We ask for your patience and understanding as our students are made aware of and learn from these experiences.

As this is a training establishment we have a set number of serves per menu item. We ask that your entire table assist us to provide our students with a wide exposure to all aspects of the service by ordering dishes across our entire menu. Menus are not available prior to the service.

In line with current industry standards we present one bill per table. We apologise in advance for any inconvenience this may cause.

Dates and times may vary or need to be cancelled according to training program demands.