

## February 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	dinner* Poultry	23	24	25
27	lunch	28				

## April 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					1	2
3	4	5	6	7	8	9
10	lunch	11	12	13	14	15
	1:30-3:30pm	1:30-3:30pm				
17	lunch	18	19	dinner* Seafood	20	21
	1:30-3:30pm	1:30-3:30pm				
24	25	26	lunch	27	28	29

## June 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			lunch	1	2	3
5		6	7	8	9	10
		lunch	dinner			
		9:30-11:30am				
12	lunch	13	14	15	16	17
		lunch	lunch			
19	20	21	22	23	24	25
26	27	28	29	30		









## March 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		lunch	lunch	3	4	5
6	lunch	7	8	9	10	11
		lunch	lunch			
13	lunch	14	*15	16	17	18
		1:30-3:30pm	9:30-11:30am	dinner* Meat		
20	lunch	21	22	23	24	25
		lunch	lunch	lunch		
27	lunch	28	29	30	31	
		lunch				

## May 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	lunch	lunch	3	4	5
8	9	lunch	Breakfast	10	11	12
15	16	lunch	dinner	17	18	19
22	23	lunch	*25	24	26	27
29	lunch	30	31			
		lunch				

### What the symbols mean...

-  Table d'hôte (set menu at a set price)
-  à la carte (each dish is individually priced)
-  Bistro (café style individually priced lighter meals)
-  Buffet
-  Café
-  Extended café
-  Cold buffet, hot plate served
-  Platters
-  Sandwich Bistro

[www.tafesouthwest.edu.au](http://www.tafesouthwest.edu.au)

# SEMESTER 1, 2017

## BOOKINGS - 07 4694 1660

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.  
Breakfast starts 7-8am.  
Dinner starts at 6pm.

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 Futures 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.

### \*Special Events and Dinners:

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

15/03/17 - World Greatest Shave  
25/05/17 Biggest Morning Tea

**MAKE  
GREAT  
HAPPEN**

**tafe**  
South West