

## July 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
31					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	29	30








## August 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	 15 1:30-3:30	 16 12:00-3:00	 17	18	19	20
21	 22 lunch	 23 lunch	 24 lunch	25	26	27
28	 29 lunch	 30 lunch	 31 lunch			

## September 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
				1	2	3
4	 5 1:30-3:30	 6 12:00-3:00	 7	8	9	10
11	Breakfast	Breakfast	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	










## October 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
30	 31 lunch					1
2		 3 lunch Sandwich	 4 lunch Sandwich	6	7	8
9	 10 1:30-3:30	 11 9:30-11:30	 12 dinner	13	14	15
16	 17 lunch	18	19	20	21	22
23	 24 lunch	 25 lunch	 26 lunch	27	28	29

## November 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		 1 lunch	 2 lunch	3	4	5
6	 7 Melbourne Cup	 8 lunch	 9 lunch	10	11	12
13	 14 1:30-3:30	 15 9:30-11:30	 16 dinner	17	18	19
20	 21 lunch	22	 23 lunch	24	25	26
27	28	29	30			

### 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

# SEMESTER 2, 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.

\*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.