

## July 2019

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
29	30	31				
	10am -1pm					

## August 2019

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			dinner* Poultry	1	2	3
	5	6	7	8	9	10
	10am -1pm	lunch	lunch			
12	13	14	15	16	17	18
	10am -1pm	lunch	lunch			
19	20	21	22	23	24	25
	10am -1pm	10am -1pm	dinner* Meat			
26	27	28	29	30	31	
	10am -1pm	lunch	lunch			

# SEMESTER 2, 2019

## 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!

## September 2019

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

## October 2019

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
	10am -1pm	10am -1pm	dinner*			
21	22	23	24	25	26	27
	10am -1pm		lunch			
28	29	30	31			
	10am -1pm	lunch	lunch			

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.

## November 2019

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