



The Desert Lantern Restaurant is a training facility for hospitality and cookery students. Our students vary in ages and some of them can be as young as 15 years old. We provide high quality skills training, aiming to exceed industry standards. Outcomes for our students include real world experience, confidence, and nationally recognised qualifications translating into employability. We are dedicated to creating outstanding food with as much local and NT produce as possible.

Because student outcomes are our focus, course lecturers may need to correct students as situations occur. We appreciate your patience and understanding and we welcome any constructive comments recorded on the comment cards provided on your table. Comments are valuable as they help to improve the standard of training provided for students.

We do not tolerate inappropriate behaviour on our premises, so please treat our students and staff with the courtesy and respect at all times.

We would like to take this opportunity to thank you for your support and patronage of the Desert Lantern Restaurant and supporting training for our students.



TERMS & CONDITIONS

BOOKINGS & PAYMENT

All meals must be paid for in advance, at the time of booking. As a training restaurant, we require full occupancy.

Please note, the Desert Lantern is a Cashless Establishment and will no longer be accepting any cash transactions.

Patrons are requested to use EFTPOS.

We require 48 hours notice if bookings need to be refunded or re-scheduled, subject to availability. All patrons will be responsible for their own booking dates and ensuring they attend on the night, as courtesy reminder calls have been discontinued.

Three Course Dinners:

Full Adult Rate \$35.00

Children 12years & Under \$20.00

Children under 5 can be provided a toddler meal for no charge, if requested at time of booking

Buffet

Full Adult Rate \$45.00

Children 12years & Under \$20.00

Children under 5 can be provided a toddler meal for no charge, if requested at time of booking

We will not be accepting bookings over the phone, please email the restaurant: desert.lantern@cdu.edu.au

For bookings and more information

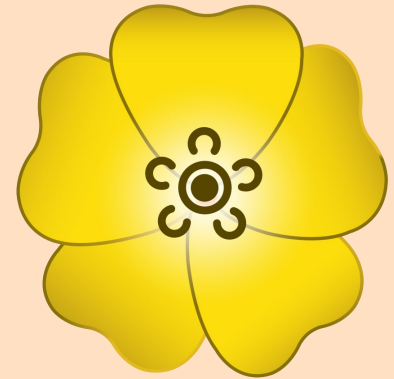
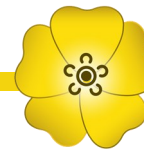
Desert Lantern Restaurant

E. desert.lantern@cdu.edu.au

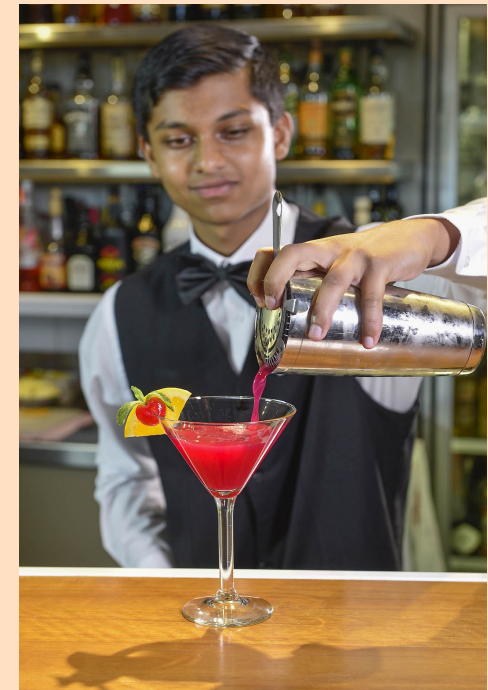
T. (08) 8959 5200

Alice Springs Campus

Grevillea Drive, Alice Springs, NT



DESERT LANTERN RESTAURANT



THREE COURSE DINNER

Choice of entrées, main courses and desserts \$35 per person

Semester 1, 2022

6th April Wednesday
7th April Thursday

4th May Wednesday
5th May Thursday

18th May Wednesday
19th May Thursday

1st June Wednesday
2nd June Thursday

Semester 2, 2022

27th July Wednesday
28th July Thursday

3rd August Wednesday
4th August Thursday

10th August Wednesday
11th August Thursday

19th October Wednesday
20th October Thursday

26th October Wednesday
27th October Thursday

BUFFET

\$45 per person

16th November Wednesday
17th November Thursday

2022 Dietary Restrictions: We are able to cater for most dietary requirements including Vegan, Vegetarian and Gluten-free substitutions. Unfortunately as a training restaurant, we are unable to make last minute changes, and in these circumstances may be unable to meet your dietary needs. .

Seating Arrangements: Table sizes can vary from 2-6 guests, subject to availability. Seating starts at 6:30pm and finishes at 6:45pm.

Dates are subject to change or may be cancelled based on COVID19 restrictions, for the health and safety of our staff, students and patrons.

The Desert Lantern Restaurant is operating under the NT CHO Directions and mandatory requirements. Please ensure you are aware of the Vaccine requirements and check-in prior to booking.

Thank you for your understanding and patience



We encourage patrons to share their experience at our training restaurant on Facebook & Instagram.



Desert Lantern Training Restaurant – Charles Darwin University



@desert_lantern_CDU #desertlantern2020

