

Welcome to the Desert Lantern Restaurant, a training facility for hospitality and cookery students of all ages. We aim to provide our students with high-quality skills training that prepares them for the real world. The training gives our students the confidence to succeed and nationally recognised qualifications which provides them with essential employment credentials.

Our focus is on student outcomes, so our course lecturers may need to correct students as situations arise. We appreciate your patience and understanding and welcome any positive and supportive comments you may have on the comment cards provided on your table. Your feedback is valuable and helps us improve the confidence of our students.

We strive to provide a safe and welcoming environment for all our students and staff. To maintain this, we do not tolerate any form of inappropriate behaviour. We kindly request that you treat our students and staff courteously and respectfully.

Thank you for your support and patronage of the Desert Lantern Restaurant.

RESERVATIONS & PAYMENT

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

Please note, any drink purchases on the night must be paid using EFTPOS, as we no longer accept cash payments.

We require 48 hours notice for cancellations.

Rescheduling is subject to availability.

We will not be accepting reservations over the phone, please see the website to obtain a booking form and for all our terms and conditions: www.cdu.edu.au/tafe/tafe-businesses/desert-lantern-restaurant

PRICING

Three Course: \$50 per person (children \$25)

Time: 6.30pm

Seating Arrangement: Table sizes between 2 and 6 guests

(limited tables of up to 10 guests)

Dinner Buffet: \$65 (children \$45)

Time: 6.30pm to 9.00pm

Seating Arrangement: Minimum table size of 4 people

(limited tables of up to 10 guests)

Brunch Buffet: \$25

Time: 10.30am to 12.00pm

Seating Arrangement: Minimum table size of 4 people

(limited tables of up to 10 guests)

For more information, please email the Desert Lantern Restaurant E. desert.lantern@cdu.edu.au





DESERT LANTERN

RESTAURANT







Name and Address of the Owner, where the Owner, which is the Owner, where the Owner, which is the Owner, wh		
	THREE COURSE DINNER	
Semester 1, 2025		Semester 2, 2025
2nd April Wednesday		17th September Wednesday
3rd April Thursday		18th September Thursday
13th May Tuesday	7	14th October Tuesday
14th May Wednesday		15th October Wednesday
15th May Thursday		16th October Thursday
20th May Tuesday		21st October Tuesday
21st May Wednesday		22nd October Wednesday
22nd May Thursday		23rd October Thursday
PROPERTY OF THE PERSON OF THE	DINNER BUFFET	
,,	Semester 1, 2025	
	18th June Wednesday	
	19th June Thursday	
	BRUNCH BUFFET	
	Semester 1, 2025	
	20th June Friday	

2025 Dietary Restrictions: We can cater to most dietary requirements if prior notice is given. Please keep in mind that our Three Course Dinners will have gluten-free and vegetarian options as a standard; therefore, any other dietary requirements must be requested before booking. However, as a training restaurant, we may be unable to accommodate all requested dietary needs. Additionally, any last-minute changes or requests may not be catered to. Thank you for your understanding.