



Camp White Branch- Special Diet Policy

As a non-profit Christian ministry, one of our goals is to keep our food costs reasonable and provide nutritional food options. Managing food costs is based on economy of scale purchasing and our ability to serve one meal option to many people.

With the recent increase in the number of allergies and different diet choices requested by guests it presents new challenges for us. All our food is prepared in one kitchen due to how our facility is set up. At this time, what we are able to accommodate is listed below, and we express a limit of liability for any reactions from meals provided.

Dietary Choices: Vegetarian With a detailed description of what is needed, we may be able to accommodate. Dinner always includes a salad option and breakfast a cereal bar/package oatmeal option. If a meal is served where meat can be held back, we will do this. Some variations of these dietary choices we may not be able to accommodate so please provide details when booking for our staff to review. You may need to provide or supplement with your own food.

Lactose Intolerance: We will provide other options for milk if we are notified during booking and prior to your stay. Some of our meals may have dairy products in them so you can be notified of these upon request. Some alternatives may be available for meals. If severe lactose allergy is present, please supplement with your own food.

Gluten Allergy: It can be difficult to provide a substitute for flour for some meals. We do our best to provide some good gluten free options but feel free to supplement by purchasing and bringing your own items. Guests/campers may receive the same meal or a prepared alternative meal. If severe allergy exists, please be aware that we are not able to segregate cooking areas.

We are not able to accommodate:

1. Acute Allergy to Nuts and Peanuts- Since other guests might bring these types of snacks and these items are present in our kitchen we cannot guarantee it won't be present on our site. Minor allergies we will try to accommodate in meal preparation when we are advised, but guests/campers need to manage other guest/camper interaction.
2. Dairy Allergy- Dairy components are frequently used in our meal selections. We may have a simple alternative meal available. Please provide details or alternatives during booking or food can be sent with guest/camper.
3. Celiac- At this time we cannot guarantee our kitchen is certified free of wheat flour therefore we do not have food options for guests/campers with celiac. Guests/camper may be able to have prepared food sent with them with specific directions reviewed by our camp cooking staff prior to arrival to ensure we can accommodate. Contact the reservation manager to discuss options.
4. Vegan- Due to the limitations and variations of items that can or cannot be consumed we are not able to accommodate. Please provide your own prepared food and feel free to contact our reservation manager with questions.

Currently we are not charging extra for time and specific supply costs to support diet restrictions under the condition that guests/campers follow these guidelines:

1. When you register for camp or reserve our facility, you need to notify us of any dietary restrictions with specific details on the registration and event planning forms.
2. Provide accurate and honest details related to the severity of allergies or food requirements.
3. Contact the reservation manager at 877-822-3511 to see if we can accommodate any specific dietary and allergy requirements. A charge may apply for more complex dietary needs.

Thanks for your understanding and we look forward to serving you soon!