



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 If a meal is served where meat can be held back, we will do this. We also try to offer other protein options when we can. 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 the 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.
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.

If we cannot accommodate someone because of their dietary restrictions, all meals will need to be on their own. They should bring food that is ready made and can be warmed in a microwave or oven. There is no cleaning station, and no cooking supplies, or plates/serving ware will be provided. If they eat any meals that are provided, they will be charged for all meals.

Currently we are not charging extra for time and specific supply costs to support diet restrictions. If we do not get clear details of the restrictions or the dietary needs are more complex, a charge may apply.

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