



KOSHER MEALS – FACT SHEET 2019/2020

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Lion Sands Kosher Offering – Ivory Lodge and River Lodge

It is important to us that all of our guests feel at home, while also enjoying every treat that a luxury Ivory Lodge/River Lodge stay has to offer. We offer gourmet kosher cuisine, freshly prepared on-site in a dedicated kitchen. This facility has separate cookware and utensils, as well as storage, preparation and cleaning areas for meat and dairy. All ingredients, as well as served beverages, are certified kosher. To ensure kosher principles are observed and guests have a worry-free stay, we establish their specific needs prior to arrival.

Kosher Bookings

- Bookings for kosher stays must be confirmed at least 30 days prior to arrival
- The level of kosher requirement must be confirmed at time of booking
- Bookings requiring 'medium' or 'strict' levels of kosher observance are subject to the availability of a Mashgiach and/or kosher chef

Levels of Kosher Observance

Kosher 'lite':

1. Kosher ingredients are sourced from kosher-approved suppliers
2. The kitchen is completely separate from other lodge facilities, and has clearly demarcated areas – with dedicated equipment – for meat and dairy preparation
3. Meal preparation, service, and kitchen cleaning are carried out in accordance with kosher principles – including the usage of crockery and cutlery dedicated solely to the purpose of kosher catering (if guests prefer, good-quality single-use sets are available at a small surcharge)
4. Stainless steel pots and pans are boiled and torched clean between each meal (if guests prefer, new sets, kept in their packaging, are available at a small surcharge)
5. Guests are invited to unlock and inspect the kitchen, as well as supervise meal preparations

Kosher 'medium':

Includes offerings 1–4 of kosher 'lite'

5. A private Mashgiach arrives at the lodge the day before the guests to kasher the entire kitchen, and then stays on-site to supervise our in-house chef during all meal preparations and service

Kosher 'strict':

Includes offerings 1–4 of kosher 'lite'

5. A private kosher chef is brought in for the duration of the guests' stay to prepare all meals, under supervision by a Mashgiach
6. A private Mashgiach arrives at the lodge the day before the guests to kasher the entire kitchen, and then stays on-site to supervise the private kosher chef during all meal preparations and service

Please note:

- Menus are designed and all ingredients (of meals, afternoon teas, game drive refreshments, and minibar snacks) are approved by a kosher chef
- Guests may specify if they would prefer Mehadrin Commission Meat and Cholov Yisroel dairy products, as well as any other dietary requirements

Surcharges

This offering incurs additional charges, dependent on the level of kosher observance required:

Once-off surcharge (per booking)

Kosher 'lite': ZAR0

Kosher 'medium': ZAR10 950 (covers the Mashgiach's early arrival – incl. the associated professional fee, and travel and accommodation costs – to prepare for the guests' stay)

Kosher 'strict': ZAR21 900 (covers the Mashgiach and kosher chef's early arrivals – incl. the associated professional fees, and travel and accommodation costs – to prepare for the guests' stay)

Per night surcharge (per booking)

Kosher 'lite': ZAR0

Kosher 'medium': ZAR5 950 (covers the Mashgiach's professional fee and accommodation)

Kosher 'strict': ZAR13 400 (covers the Mashgiach and kosher chef's professional fees and shared accommodation)

Utensils surcharge

Single-use cookware, crockery and cutlery – quoted for on request

Charges are based on a minimum two-night stay for two people, subject to change, and confirmed at time of booking