

DULINI MOYA • DULINI LEADWOOD • DULINI RIVER

# Kosher Offering

We are able to cater for kosher guests to the high quality that is synonymous with Dulini. In our ongoing pursuit of raising the bar in terms of our kosher catering, we are now able to accommodate guests who would prefer the convenience of freshly made kosher meals on site. we refer to our offering as "Simply Kosher".

Our Simply Kosher offers all kosher approved ingredients, to be prepared and cooked by our chefs, who have experience in kosher meal preparations and service. All meals will be prepared using our kosher designated equipment and kosher ingredients. The guests are invited to inspect the preparation and ingredients themselves, and they are invited to turn on the stoves, light fires, each time a meal is prepared. A dedicated Dulini chef will be provided to liaise with and personally cater for your needs.

There is also an option to choose once-off/Single-use equipment. This is when the lodge will supply all brand-new Crockery, Cutlery, Utensils & Cooking equipment to the guest. This is at the guest's expense and you will be notified about this in advance to give you enough time to plan.

The use of a section of our lodge kitchen is utilised as a temporary Kosher kitchen when needed, as we do not have a fully operational Kosher kitchen. We do have a dedicated Milchik (Dairy dedicated) & Fleishik (Meat dedicated) sets/kits, and can also provide Parev (Vegetarian) if preferred, as well as separate ovens that can be utilised.

As Southern Africa is hugely dependent on the travel and tourism sector, particularly in the luxury market, there is a high level in production of food, maintaining cleanliness, and preserving the cold chain.

More details of our Kosher Offering are highlighted below. if you have any questions, please reach out to our reservations team and they will be able to assist.

# DULINI 'SIMPLY KOSHER' OFFERING

- A Dulini chef (no Mashgiach) handles the ordering of kosher meat and produce for cooking at the lodge.
- We do have a full set of Kosher cutlery and crockery and all cooking utensils. There are also two ovens (dairy and non-dairy). These kits are stored separately in a dedicated Kosher storeroom. They are also locked and sealed after usage. Only our Head Chef and GM will be able to access these kits to ensure standards are kept.
- We have dedicated fire grills for kosher meals, for outdoor or bush experiences.
- We do have a selection of Kosher meats available.
- Guests can turn the oven and stoves on as well as light fires for outdoor meals.

- If the guest would prefer to opt for single use/once-off crockery, cutlery, cooking utensils and equipment, there may be additional costs, and the cost will be provided upon request.
- Group bookings (more the 4 pax) will also be subject to additional costs, provided upon booking request. This cost would be if we need to buy in additional or specifically requested food, and/or buy in more crockery, cutlery etc. to accommodate the group.

#### NOTE

- We will go to every effort to accommodate any special dietary requirements and are happy to answer any questions that guests may have. Please ask your reservation consultant if needed.
- Where possible, please allow a minimum of 30 days for kosher arrangements to be made.
- We do have a limited stock of kosher wine in all our cellars.
- All food sourced is certified by local and international orthodox kashrut authorities.
- It is important that all guest information is sent to the lodges before travel to ensure that the correct meal plans are prepared.
- Where possible, please ensure that the below guest information is shared with the reservation consultant. reservations@dulini.com | www.dulini.com | Tel: +27 11 792 4927





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#### REQUIRED GUEST INFORMATION

- Time between eating meat and dairy?
- Does the guest need to light the gas hobs?
- Does the guest require kosher wine?
- Can the guest use the lodge glasses? (if not, an extra charge will be applied)
- Is the guest comfortable using our dedicated kosher cooking sets? (if not, an extra charge will be applied)
- Does the guest need to be in the kitchen when their meals are being prepared?
- Does the guest need to light the outdoor or bush experience fires?
- Are there any other activities or food preparations that the lodge needs to be aware of in order to accommodate the guest during their stay?

### SHABBAT / SABBATH INFORMATION

- All meals will be prepared prior to Sunset on Friday.
- Arrangements can be made to have all guests back at the lodge prior to sunset on Friday.
- Candles will be supplied for candle lighting purposes.
- Activities such as walking safaris can be arranged for Saturday after breakfast.
- Night game drives post nightfall on Saturday can be arranged if a private vehicle is booked and paid for prior to arrival.

