

KOSHER OFFERING AT CHEETAH PLAINS



We believe that your dining preferences and requirements at Cheetah Plains are an important part of your stay, and we pride ourselves on delivering a host of unique experiences.

We specifically cater to our Kosher and Orthodox Jewish guests and have options available that suit individual requirements.

Any information about the preferences of guests that can be shared with us prior to arrival is crucial to ensure a personalised experience, ie: *food and drink preference, allergies, special requests.*

- Our kitchen facilities have designated preparation and cleaning areas for meat and dairy.
- Meal service and kitchen cleaning are carried out in accordance with kosher principles, and include the usage of crockery and cutlery dedicated solely to the purpose of kosher catering.
- Stainless steel pots and pans are boiled and torched cleaned between each meal. Should guests prefer new sets, kept in their packaging, this can be arranged at a surcharge.
- Designated storage space is prepared for kosher supplies.
- Ingredients are procured at Kosher World South Africa and all arrangements are made prior to arrival.



Options available:

SUPERVISED BY A MASHGIACH

A Mashgiach arrives at the lodge a day before guests to kasher the entire kitchen and stays on-site to supervise our in-house Chef during all meal preparations and services.

SELF-SUPERVISED KOSHER OFFERING

Guests are invited to inspect the kitchen and supervise meal preparations.

The above offerings incur additional charges depending on requirements