



Bush Dinner Experience

Standard Operating Procedure

1. Planning & Preparation

- **Site Selection:** Choose a safe, accessible location with minimal wildlife risk and a beautiful, authentic setting. Ensure the site has been scouted and approved by park authorities if necessary.
- **Permits & Permissions:** Obtain necessary licenses and inform relevant authorities about the event to comply with local regulations.
- **Menu Planning:** Offer a menu that considers dietary restrictions and preferences. Use locally sourced ingredients where possible to enhance the cultural experience.

2. Staff Roles & Responsibilities

- **Event Coordinator:** Assign a coordinator to oversee all aspects of the bush dinner, including setup, guest management, and liaison with kitchen staff.
- **Service Staff:** Ensure that service staff are trained in proper etiquette and are knowledgeable about the menu and beverages offered.
- **Security & Safety:** Have trained on-site security personnel to manage wildlife risks and ensure guest safety. They should be equipped with communication devices and first aid kits.

3. Setup & Decoration

- **Table & Seating Arrangements:** Set up tables and seating to provide a comfortable dining experience while ensuring easy access and movement for guests and staff.
- **Lighting:** Use eco-friendly lighting solutions like solar-powered lanterns or candles. Avoid bright lights that can attract insects or disturb wildlife.
- **Ambience:** Decorate the dining area with local arts and crafts to create an authentic atmosphere. Use natural elements like wooden utensils and woven tablecloths to reduce plastic use.

4. Guest Safety Protocols

- **Wildlife Awareness:** Brief guests on safety measures, including staying within designated areas and avoiding sudden movements. Explain the procedure if wildlife is encountered.
- **Hygiene & Sanitation:** Ensure all food is prepared in hygienic conditions. Provide hand sanitisers and maintain cleanliness throughout the event.
- **Emergency Preparedness:** Have a clear plan for medical emergencies, including the availability of a first aid kit and a vehicle for quick evacuation if necessary.

5. Environmental Considerations

- **Waste Management:** Implement a strict policy to leave no trace. Use reusable or biodegradable tableware and ensure all waste is collected and disposed of properly.
- **Fire Safety:** Following strict fire safety protocols when using a campfire or cooking on-site. Ensure the fire is fully extinguished after the event.
- **Flora & Fauna Respect:** Avoid disturbing the natural environment. Do not allow guests to pick plants or disturb wildlife.

6. Communication & Coordination

- **Guest Information:** Provide guests with detailed information about the event, including the itinerary, dress code, and any special instructions.
- **Staff Communication:** Ensure staff are equipped with communication devices to coordinate during the event and address any issues promptly.

7. Post-Event Procedures

- **Site Clean-Up:** Thoroughly clean the site, ensuring no trash or equipment is left behind. Conduct a final inspection to ensure the area is left as it was found.
- **Feedback Collection:** Gather feedback from guests to evaluate the event's success and identify areas for improvement.
- **Reporting & Review:** Document the event, including any incidents or notable successes, and review the SOP for future improvements.

8. Marketing & Communication

- **Promotion:** In marketing materials, highlight the unique aspects of the bush dinner experience, emphasising the blend of luxury and nature.
- **Guest Communication:** Communicate the expectations and unique aspects of the bush dinner experience to ensure guests are well-prepared and know what to expect.