

2021 KOSHER CATERING FACT SHEET

The River Club has not one, but **TWO** separate dedicated kosher kitchens. Each has its own set of equipment, crockery, cutlery, glasses, utensils, pots and pans etc. The two are not mixed and nothing from the main lodge kitchen goes near either kosher kitchen. Each kosher kitchen has its own washing up facilities too – one for parev, and one for milchik.

Guest room doors lock with keys and that's because we are still quite old-fashioned by choice. This is not going to change and it's handy that it suits kosher guests too!



HOW KOSHER CATERING WORKS AT THE RIVER CLUB

- Kosher guests are welcome at any time, to inspect the kosher kitchen they have booked.
- If they wish, kosher guests may light the gas stove in the morning before coffee is made or breakfast cooking starts.
- The River Club frequently takes care of guests over Shabbat so we know what is required.
- The River Club has kosher wine in stock. Due to limited availability in Zambia we stock Backsberg Chardonnay and Merlot only, imported from South Africa. Cost is **USD 40 per bottle**.
- **THE KOSHER MENU IN GENERAL**
 - Mainly due to seasonality and unpredictable availability of certain things, we do not prepare kosher menus in advance.
 - The Executive Chef, who is expert in kosher catering, has a general food discussion with guests during the check-in process to give them an outline of what he can offer during the stay.
 - Thereafter the Chef spends time daily with guests, finalising meal-plans for each day according to what's available.
 - Ultimately, guests decide what they would like on their plates and whether a meal is parev or milchik.
- **BREAKFAST**
 - Consists of a buffet with fruit, muffins, yoghurt (when available) and cereals set out with the cereal boxes intact so guests can verify they are kosher products.
 - In addition, guests can also order whatever freshly-cooked, hot breakfast-food they like. Guests usually eat from the buffet and from the hot menu combined.
 - Fruit Juice is Kosher Liqui-Fruit 100% Apple.
 - We are always scouting for anything kosher on the local shelves that we didn't know was there before. So if we find any other kosher juices, we snap them up as well. Liqui-Fruit Apple is one we know is usually in stock.
- **LUNCH and DINNER**
 - Are prepared according to daily discussions between the Executive Chef and the guests.
- **THE KOSHER FOOD ITSELF**
 - **MEAT** - Raisin Rib Beef and Lamb Chops are especially imported from South Africa. It is 100% Glatt Kosher meat. Delicious fresh whole skin-on indigenous Zambezi Bream comes from a fish farm nearby. Sadly, kosher chicken is not available in Zambia and chicken imports are barred by the Zambian Ministry of Health.
 - **VEGETABLES** - Fresh vegetables and fruit are seasonal and in plentiful local supply, as are fresh eggs.
 - **DAIRY** - All dairy is locally-purchased kosher product. Supply can be erratic and limited at times, so some items are subject to availability at the time of stay.
 - **STORAGE** - Kosher food storage in the main lodge pantry is kept separate from other stocks in dedicated fridges, freezers and shelf-space.

WITHOUT A MASHGIACH

- **KOSHER KITCHEN 1**
 - Aimed at smaller groups of 1 guest up to a maximum of 10.
 - It is ideal for single travellers or families who are happy to have the option to enjoy kosher food without incurring the considerable extra expense of hiring a Mashgiach or Kosher Chef, which includes paying their accommodation and travel costs. This option is available in Kitchen 1 though, if required.
 - Kitchen 1 is run by lodge kitchen staff trained in kosher catering. They are not Jewish themselves but take the art of kosher catering seriously.
- **COSTS OF KOSHER KITCHEN 1**
 - Apart from the usual costs of accommodation on the **FULLY INCLUSIVE** package, Kitchen 1 requires only the additional kosher catering surcharge of USD 40 per person per day. Children 16 and under pay USD 20 each per day.
 - The daily mandatory Tourism Levy, as with all bookings, is also in addition to the accommodation charges.
 - If guests do wish to hire a Mashgiach and/or Kosher Chef for Kitchen 1, their accommodation and travel expenses will be for the guests account.

WITH A MASHGIACH

- **KOSHER KITCHEN 2**
 - Intended for larger groups of up to 20 guests who can afford to share the cost of Mashgiach hire, and possibly a Kosher Chef as well, their accommodation costs, as well as travel and transfer expenses.
 - Kitchen 2 is only unlocked and used when there is a Mashgiach present.
 - Each time a Mashgiach finishes with a group, Kitchen 2 is thoroughly cleaned, after which the Mashgiach locks the door and seals the keys with kosher tape.
 - The sealed keys are placed by the Mashgiach in the lodge office safe and not brought out again until the next Mashgiach arrives for another group.
 - It's worth noting lodge kitchen staff assist the Mashgiach in Kitchen 2 because it illustrates that The River Club staff is entirely capable of running Kitchen 1 without a Mashgiach, and are fully conversant with the art of kosher catering.
 - The minimum stay for groups who wish to book Kosher Kitchen 2 is three nights.
 - The Mashgiach and/or Kosher Chef require a minimum four-night-stay as they need to be here at least one night before the group arrives.
 - Kosher catering is available only to guests on the **FULLY INCLUSIVE** package.
- **COSTS DUE TO THE JOHANNESBURG BETH DIN by the guests**
 - The River Club puts guests in touch with the Beth Din in Johannesburg who make all the arrangements for the Mashgiach and/or Kosher Chef.
 - Payment for the hire of a Mashgiach and/or a Kosher Chef is made direct to the Beth Din, not The River Club.
 - Payment for the Mashgiach and/or Kosher Chef travel and transfer expenses will also be billed by the Beth Din.
 - If special luxury kosher foods are requested or required by the Mashgiach, which have to be imported to Zambia, the Beth Din representative will work these requirements into the costs and quote accordingly.
 - **NOTE:** The River Club's **DAILY KOSHER SURCHARGE** still applies whether or not special food is added to the menu.
- **COSTS DUE TO THE RIVER CLUB FOR USE OF KOSHER KITCHEN 2**
 - As for Kitchen 1, the daily kosher surcharge of USD 40 per person per night is applicable, and added to the accommodation rate, as is the daily mandatory Tourism Levy.
 - **THE RIVER CLUB** administration fee and daily kitchen hire are additional to the Kosher surcharge:

USD 1, 100	once-off for 3-nights includes an administration fee and kitchen hire
USD 315	per night thereafter

 The River Club is billed by the Johannesburg Beth Din for admin and hire costs.
 - **THE RIVER CLUB** Mashgiach and/or Kosher Chef accommodation costs:

USD 220	per person per day, minimum 4-nights in Guide Room accommodation
USD 10	per person per day, mandatory Tourism Levy
USD 230	TOTAL per person per day includes all meals
 - **NOTE:** depending on the size and requirements of the group the Johannesburg Beth Din may want to use a Kosher Chef as well.

RESERVATIONS CONTACT DETAILS

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