SpraculDict

## Alternative menu options will be provided with advance notice for gluten free, dairy free, vegetarian, vegan, or other necessary diets.

Due to the higher cost of ingredients for special diet items, along with the extra labor and time to create a separate menu item, we have implemented a $\sim 15 \%$ upcharge for each lunch and dinner special diet request. This will allow us to continue to provide a full and balanced meal option to the standards that we and our guests expect.

## Disclaimer

Our kitchen makes every attempt to identify ingredients that may cause an allergic reaction. It cannot be guarantee that every allergen in the food served will be identified and labeled. We use products such as milk, eggs, gluten, nuts and capsicum in our kitchen and we cannot ensure that our special diet options will be free of cross contamination. Guests concerned with food allergies must e aware of this risk. Camp Burton cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating. Guests/Campers with life threatening food allergies who may need to use an epi-pen should be carrying their own. Camp Burton staff is NOT trained to administer epi-pens and CANNOT provide or administer them.

## Q : How is food served?

A: Family style per table or buffet style

## $Q$ : What if I am late?

A: Food goes out at the specified time, we cannot guarantee all food will be hot or available for latecomers

## Q: How long can we linger?

A: Unless the room is being used as a meeting space, you may stay. We ask that you return your dishes promptly so our dishwashers can get to work

## Q: Can I bring my own food?

A: Guests are welcome to bring supplemental food in addition to, or in place of provided meals. We have refrigeration, a microwave and toaster available for guest use in the lodge.

## Q: What if I have a question?

A: A host is on at each meal to assist and answer questions, or you can ask a kitchen staff member.

## Q: How will it be for a picky eater?

A: We cook tasty yet simple meals, with most components separated so you can take what you like. We have a fruit, cereal, oatmeal bar at breakfast and generally a build your own salad at lunch and dinner.

