



Special Dietary Needs

Thank you for choosing Lakeview Camp and Retreat Center to host your event! We look forward to serving you and your guests and want to make sure every aspect of your event is enjoyable. Our food service department aims to please and understands that some guests have special dietary restrictions and needs. Our Dining Hall can serve up to 800 guests at a time, and we strive to accommodate the individual needs of our guests whenever possible. In order to accomplish this, Lakeview Camp and Retreat Center is endeavoring to design a menu plan that is agreeable to the major dietary restrictions that we see most often, as follows:

Peanuts: Lakeview Camp understands that peanut allergies are common and sometimes very severe. To provide the safest experience, our food service department has eliminated the prominent use of peanuts, such as peanut oil, and other nut varieties from our menu. However, we may provide pre-packaged peanut butter or peanut butter cookies. While we aim to remove all possible hazards, we cannot guarantee that our kitchen is entirely peanut free or that all foods we serve are free from potential cross-contamination. We ask that you and your guests maintain all safety precautions to ensure your safety, and to let a staff member know if you have any questions or concerns.

Wheat/Gluten: Lakeview Camp seeks to provide full and satisfying meals for those with wheat and gluten allergies. If a meal has a primary component that contains wheat or gluten, we will work to have a suitable alternative available. If an alternate is not available, our Dining Hall is happy to provide extra servings of other food items on the serving line. Our food service department aims to serve foods without gluten fillers, so that all potential allergens may be readily identified, but we cannot guarantee all foods are free from cross-contamination. We ask that you and your guests maintain all safety precautions to ensure your safety, and to let a staff member know if you have any questions or concerns.

Vegan/Vegetarians: When meat is central to a meal, we will often offer a vegan or vegetarian alternative available upon pre-planned request.

Lactose: Lakeview Camp serves a southern homestyle menu, which often uses dairy in the form of cheese or cream. Our food services department will often have dairy free alternatives available on request. Our Dining Hall is not a dairy-free environment, and we cannot guarantee that all foods are free from cross-contamination. If you, or your guests, have severe reactions, please follow all safety precautions, and let a staff member know if you have questions or concerns.

If you, or your guests, have any dietary restrictions or needs, please let us know as soon as you are able. All requests will be reviewed on a case-by-case basis, and our food services department will inform you of any requests we are unable to accommodate. If you have needs beyond what our Dining Hall can provide, please let us know, and we will do everything possible to make your stay enjoyable. When necessary, Lakeview Camp can provide storage, refrigeration, and access to a microwave. Meal substitutions are not always available on our main serving line, but a dietary needs pickup location is designated in our Dining Hall for any guest that needs assistance. If you have any questions or concerns, please let a staff member know how they can assist you.