



Dietary Requests

Here at White Point Beach Resort, we want you to have a great dining experience and strive to provide safe menu options for all guests. Where possible we make adjustments to accommodate dietary requirements and allergies to the best of our ability, however, we are unable to design individualized menus.

By substituting ingredients, White Point is able to accommodate the following common food allergies or dietary requirements:

- Gluten or wheat
- Milk or lactose
- Peanuts
- Eggs
- Shellfish
- Soy

If you have the food allergies listed above, notify our service staff upon check in at our hostess desk or discuss dietary requirements with your server upon arriving to dine with us. We strive to use reasonable efforts in our preparation and handling procedures to avoid the introduction of the allergen items into your menu choices. While we take steps to prevent cross-contamination, we do not have a separate allergy-friendly kitchen on site and are unable to guarantee that any menu item is completely free of allergens.

Please note our allergy-friendly offerings rely on our supplier ingredient labels and we cannot guarantee the accuracy of each food item's contents. It is ultimately up to the discretion of our guests to make an informed choice based upon individual dietary needs.

Guests with allergies or special diets not listed above should contact our chef at least two weeks prior to arrival to discuss special menu requests. Please email us at greatday@whitepoint.com and your information will be forwarded to our chef who will contact you directly. Our goal is to provide safe menu options for guests who require accommodation; however, we are unable to design individualized menus.

Buffets

When buffet service is available our cooks & chefs are available to walk guests through the buffet to explain what items can be eaten based on specific requirements. Please note that we cannot always guarantee we will be able to meet all dietary requests with our buffet option.