

THE MASAI MARA NATIONAL RESERVE

AN INTIMATE INTRODUCTION & DEEP HISTORY

There are places on this planet where the air itself seems charged with something ancient where the land exhales a memory older than civilization and the horizon stretches so wide it humbles the human spirit. The Masai Mara is one such place.

Sprawling across the southwestern corner of Kenya, the Masai Mara National Reserve covers approximately 1,510 square kilometres of undulating open savannah, riverine forest, and rolling hills in the Great Rift Valley province. But the Mara, as it is affectionately known, is far more than its administrative boundaries: it forms the northern tip of the greater Serengeti-Mara ecosystem one of the oldest and most biologically rich ecosystems on the planet, spanning roughly 40,000 square kilometres across Kenya and Tanzania.

The land takes its name from the Mara River, which bisects the reserve in great serpentine loops, and from the Masai word 'mara,' meaning 'spotted' a reference, most likely, to the dappled shadows of acacia trees across the golden plains. For millennia, this region has been the ancestral homeland of the Masai people, semi-nomadic pastoralists who have coexisted with the wildlife here for centuries in one of humanity's most remarkable relationships with the natural world.

A History Written in Grass

Long before the reserve was formally gazetted, the landscape now known as the Masai Mara was a vast communal pasture. The Masai arrived in this region during the 17th and 18th centuries as part of a great southward migration from the Nile Valley, bringing with them their cattle, their culture, and a worldview that placed the natural world at its very centre. For the Masai, the land was never to be owned it was to be walked, grazed, and revered.

European explorers first documented the area in the late 19th century. The Scottish geologist Joseph Thomson traversed the region in 1883, marveling at the sheer density of wildlife and the boundless sweep of the plains. What he encountered was an ecosystem in its full, magnificent expression millions of wildebeest, zebra and gazelle, presided over by lion, leopard, cheetah, and elephant in numbers that defy modern imagination.

The Masai Mara Game Reserve was officially established in 1961, initially covering just 520 square kilometres before being expanded and upgraded to a National Reserve in 1974. Management was entrusted to the Narok County Council, later transitioning to the Narok County Government a structure that continues to this day, ensuring that the Masai communities remain central to the governance and benefit of the reserve.

The surrounding privately managed conservancies Olare Motorogi, Naboisho, Mara North, Ol Kinyei, and others have in more recent decades transformed the broader ecosystem, adding vast tracts of land where land-lease arrangements between operators and Masai landowners have created some of Africa's finest, most exclusive safari territories. These conservancies permit far more flexible safari activities than the national reserve itself, including off-road driving, night drives, and walking safaris the very experiences that define the Vard Africa offering.

"The Masai Mara is not merely Kenya's greatest treasure. It is one of the last places on Earth where the original drama of life plays out in full, unedited, every single day."

The Ecosystem: A Living System

The Masai Mara does not function in isolation. It is the keystone of a broader ecosystem that includes the Serengeti National Park in Tanzania, the Loliondo Game Controlled Area, and multiple private conservancies along its flanks. Together, these territories support the largest terrestrial mammal migration on Earth and provide critical dispersal areas for wildlife during periods of drought or population pressure.

The Mara River itself is the lifeblood of the ecosystem providing water to enormous concentrations of wildlife throughout the dry season and forming the dramatic, crocodile-patrolled crossing point during the Great Migration. The riverine forests along its banks shelter leopard, hippo, giant forest hog, and an extraordinary diversity of birdlife, offering a counterpoint to the open plains that rewards the patient, detail-oriented observer.

The ecosystem is broadly divided into five ecological zones: the open grass plains of the central Mara, the Musiara Marsh and its surrounding wetlands, the Mara Triangle (managed by the Mara Conservancy), the Oloololo Escarpment forest to the west, and the private conservancies to the north and east. Each zone has its own character, wildlife concentrations, and optimal visiting seasons a nuance that Vard Africa's guides know intimately.

YOUR NEW HOME IN AFRICA

INTRODUCTION TO OUR MASAI MARA PARTNER PROPERTIES

The Masai Mara National Reserve is, by any measure, the finest wildlife destination in East Africa. To stay within or alongside it is to inhabit a world of extraordinary privilege a world where the morning begins before dawn, where every drive holds the promise of encounter, and where the land itself seems to breathe with a vitality that is felt as much as seen.

We curate around our experiences by selecting only those properties that meet our exacting standards for location, guiding quality, accommodation, cuisine, conservation impact, and service. Every property in this portfolio has been visited, reviewed, and endorsed by our field team. We know the management of each, understand the nuances of each location, and have the relationships required to ensure our guests receive not just what is advertised, but what is possible.

EMBOO RIVER CAMP

Where Silence Speaks — Kenya's First All-Electric Safari Camp

■ INTRODUCTION & HISTORY

On the forested banks of the Talek River, something new has taken root in the Masai Mara a camp that dares to define what African safari luxury should mean in the 21st century.

Emboo River Camp stands on the banks of the Talek River within the heart of the Masai Mara National Reserve. Managed by Asilia Africa one of East Africa's most respected conservation-led safari operators the camp opened as a revolutionary proposition: that world-class safari luxury and genuine environmental responsibility are not merely compatible, but mutually reinforcing. The name 'Emboo' refers to the river around which the camp is set, and the camp's ethos is shaped entirely by its relationship with that living landscape.

The camp was conceived and built as Kenya's first camp to operate a full fleet of electric safari vehicles a landmark development that fundamentally changes the nature of the Mara game drive. Silently gliding across the plains, guests approach wildlife without the disruptive roar of a diesel engine, resulting in encounters of genuine intimacy unavailable in any conventional vehicle in Africa.

■ OWNERSHIP & MANAGEMENT

Emboo River Camp is owned and operated by Asilia Africa, a B Corp-certified safari company that integrates conservation, community, and hospitality across Kenya and Tanzania. Asilia's management philosophy is built on the belief that the finest safari experiences are inseparable from genuine environmental stewardship. The Emboo team is predominantly locally recruited and extensively trained, with a guest-to-staff ratio that ensures the kind of attentiveness rarely achieved at scale.

■ LOCATION & COORDINATES

Situated within the Masai Mara National Reserve, on a forested bend of the Talek River, in the southern Musiara sector.

Nearest airstrip: Ol Kiombo (Olkiombo) a 10–20-minute drive from camp. GPS Coordinates: approximately 1°32'S, 35°05'E.

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

Emboo accommodates guests in 8 luxury tented suites: 6 River Rooms, 1 River Suite 'Bella's Tree', and 1 River Suite 'Firefly'. All overlook the Talek River. Suites are elevated on raised platforms with private verandas, en-suite bathrooms featuring rain showers with hot water supplied 24/7 by solar heaters, flush toilets, and generous dressing areas. The River Suites are more spacious with enhanced finishing and a slightly different design, incorporating bathtubs and expanded deck space. A family tent accommodating parents and children is available. Every tent features a private vanity deck with views over the river, Mara plains, and roaming wildlife.

■ CURATED WILD SAFARI EXPERIENCES

- Silent electric game drives — Kenya's first; wildlife approached without engine disruption
- Night safari drives with special spotlights for nocturnal predator viewing
- Guided nature walks around camp with experienced Masai naturalists
- Hot air balloon safaris over the Mara at dawn (additional cost)
- Cultural excursions to Masai villages with authentic community engagement
- Seedball launching with slingshots to support reforestation of the Mara
- Safari Bingo game drives for families — beloved by all ages
- Bush breakfasts, sundowner experiences, and private dining under the stars

■ AMENITIES & FACILITIES

- Full solar power generation 100% renewable energy, 24/7
- Fleet of converted electric Land Rovers and Land Cruisers
- Blue-water swimming pool overlooking the plains and river.
- Spa treatments available in-camp.
- Running track.
- Vertical hydroponic garden farm-to-fork dining from on-site produce.
- Community and conservation programming.
- Wi-Fi available throughout the camp.
- Gift shop.

■ AWARDS & RECOGNITION

Emboo River Camp has been widely celebrated as a pioneering model of sustainable luxury safari. Ranked #25 of 157 specialty lodgings in Kenya's Masai Mara National Reserve on TripAdvisor (5-star rated). Recognised internationally as the most significant sustainability innovation in East African safari hospitality for its introduction of the first electric game drive fleet. Consistently highlighted in major travel media for its pioneering approach to conservation-led luxury.

■ CULINARY & DINING EXPERIENCES

Dining at Emboo is governed by a farm-to-fork philosophy grounded in the camp's own vertical hydroponic gardens. Produce grown on-site informs menus that are international in reach and Kenyan in soul, changing daily to reflect what is freshest. Breakfast, lunch, and dinner are available communally or privately on request, with outdoor dining on the deck under the stars a signature experience.

The kitchen accommodates all dietary requirements with equal care. Locally sourced beverages include fine wines, cocktails, and artisanal mocktails. House drinks are included in rates (excluding champagne).

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask-**Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table-***Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn.

Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.

- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter from the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

- ✓ Children aged 5 years and above are warmly welcomed.
- ✓ Emboo offers one of the most thoughtfully designed family experiences in the Mara: junior Safari Bingo game drives, Masai warrior training and tracking certification, bow and arrow instruction, nature walks, pool time, gardening with camp chefs, and cultural beading workshops.
- ✓ A dedicated family tent is available. Baby-listening and child-minding services available on request.

▪ **SUSTAINABILITY & CONSERVATION IMPACT**

- ✓ Emboo is Kenya's most comprehensively sustainable safari camp. 100% solar power.
- ✓ Kenya's first full electric game drive fleet. Vertical hydroponic gardens supplying the kitchen.
- ✓ Seedball reforestation programme. Community employment at all levels. Wildlife monitoring contributions.
- ✓ Plastic-free operation (water bottles and toiletries in reusable containers).
- ✓ Farm-to-fork sourcing reducing supply chain environmental impact.
- ✓ Significant portion of revenues directed to Masai community projects.

▪ **WHY WE LOVE EMBOO**

- ✓ Because it proves something important: that the future of luxury safari is quieter, gentler, and more connected to the ecosystem that makes it possible.
- ✓ The electric drives change everything the proximity to wildlife, the quality of sound, the sense of genuinely belonging to the landscape rather than imposing upon it.
- ✓ Add to this exceptional guiding, impeccable food, and a team whose warmth is infectious, and Emboo delivers an experience that is simultaneously pioneering and deeply human.

▪ WHY OUR GUESTS WILL LOVE EMBOO

Guests who value innovation alongside authenticity will find no better address in the Mara. Those who arrive wondering whether sustainability compromises luxury leave understanding that at Emboo, the two are one. Families, couples, solo travellers, and conservation-minded guests consistently rate Emboo among the most memorable experiences of their lives.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Kiombo Airstrip, followed by a 10–20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink, Air Kenya, Fly Als.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate. Road transfer in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Emboo Camp:

Ask your guide to take you on an eco-tour of the camp's sustainable systems before your first game drive. Understanding how Emboo generates its power, grows its food, and maintains its electric vehicles puts every subsequent experience in its proper context and makes the silence on the first morning drive all the more extraordinary. Book the River Suite Firefly for the finest views of hippos on the water at dusk.

— *Vard Africa, Masai Mara Desk*

SAND RIVER MARA CAMP

At the Edge of Two Worlds — Where the Mara Meets the Serengeti

▪ INTRODUCTION & HISTORY

Where the Masai Mara dissolves into the northern Serengeti, on the forested banks of a river that runs directly along the Tanzanian border, Sand River Mara Camp occupies one of the most geographically privileged positions in all of East African safari.

Sand River Mara Camp is operated by the Elewana Collection a portfolio renowned for combining exceptional location with impeccable service and design. Set on the banks of the Sand River at the south-eastern corner of the Masai Mara National Reserve, the camp was renovated in full in 2019, emerging as a polished tribute to the great safari era of the late 1920s while incorporating every modern comfort. Its position, close to the Tanzanian border, gives it the distinction of being among the first Mara camps to receive the Great Migration as the herds cross northward into Kenya often as early as June.

The camp draws its aesthetic from the romance of the golden age of African adventure Persian rugs on canvas floors, billiards tables in the mess tent, leather club chairs by the fire, and the silver-service formality of an era when dinner in the bush was an occasion to dress for. It is a property that celebrates history rather than apologizing for it.

▪ OWNERSHIP & MANAGEMENT

Sand River Mara Camp is owned and operated by the Elewana Collection, a leading East African luxury hospitality group with properties across Kenya and Tanzania. The Collection's operating philosophy prioritises impeccable service, architectural integrity, and conservation-conscious management across all its properties.

▪ LOCATION & COORDINATES

Within the Masai Mara National Reserve, on the banks of the Sand River, south-eastern sector, close to the Tanzanian border.

Nearest airstrip: Keekorok approximately 45-minute drive to camp. GPS Coordinates: approximately 1°38'S, 35°09'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Sand River comprises 16 tented accommodations divided into two intimate camp areas Sand River (10 tents) and Little Sand River (6 tents) each with its own main and dining areas, creating an additional sense of privacy. Four tents have day beds that convert for extra guests.

All tents are furnished in the 1920s aesthetic: hardwood furniture, antiques, Persian rugs, and rich fabrics, while en-suite bathrooms provide every modern convenience. One family tent is available.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives into the Masai Mara positioned first to witness the Migration entering Kenya
- Hot air balloon safaris at dawn over the Mara plains (additional cost)
- Guided bush walks with experienced Masai naturalists
- Maasai village cultural visits and community experiences
- Star-gazing and sundowner experiences on the banks of the Sand River
- Bird watching with over 400 species in the vicinity
- Sandy riverbed dining when conditions allow one of the Mara's great hidden experiences

▪ AMENITIES & FACILITIES

- Swimming pool
- Spa treatment tent
- Billiards table in the mess tent a classic 1920s touch
- Full bar (house drinks included; champagne and premium brands extra)
- Wi-Fi available
- Solar-supplemented power with generator backup
- Laundry service included
- 24-hour Masai guard and escort after dark

▪ **AWARDS & RECOGNITION**

- ✓ Sand River Mara Camp is a consistent recipient of recognition for its unique positioning and exceptional service standards within the Elewana Collection portfolio.
- ✓ Recognised by leading travel publications for its contribution to heritage safari hospitality in Kenya.
- ✓ The camp received a Silver Eco Rating from Eco-Tourism Kenya for sustainable practices.

▪ **CULINARY & DINING EXPERIENCES**

Dining at Sand River is an experience rooted in abundance and theatrical presentation. The kitchen accommodates all dietary requirements with advance notice. The resident clinical officer doubles as informal wellbeing host an unusual and thoughtful touch.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ A clinical officer is permanently resident at camp.
- ✓ The nearest hospital is at the Sekenani reserve main gate.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ Malaria prophylaxis guidance provided.
- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Sand River welcomes children of all ages.
- ✓ Young guests can participate in regular game drives at the lodge manager's discretion.
- ✓ Parents should note the unfenced nature of the property and ensure young children are always under adult supervision.
- ✓ The camp's position in a quieter, southern section of the reserve means game drive routes are typically less trafficked, offering a more peaceful experience for families who value space over proximity to other vehicles.

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ The Elewana Collection operates across all its properties with a commitment to reducing environmental impact through solar power supplementation, waste reduction, locally sourced supply chains, and community employment.
- ✓ Sand River supports local community partnerships in the Sekenani corridor and contributes to anti-poaching monitoring along its river boundary.

▪ WHY WE LOVE SAND RIVER

- ✓ Because it offers something increasingly rare in the Mara: a genuinely remote position in the south, where the Migration enters Kenya first, where game drives feel unhurried and exploratory, and where the design philosophy celebrates rather than conceals the heritage of safari.
- ✓ The riverbed dinner, when conditions allow, is one of the finest dining experiences in the entire Mara ecosystem.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 40-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate. Road transfer in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Sand River:

Sand River's position in the southern Low Use Zone means fewer vehicles, even at peak Migration season. This is our recommendation for guests who want the Migration experience without the traffic that sometimes accompanies it further north. The Little Sand River camp area, with its 6 tents and independent facilities, is ideal for small groups seeking near-complete privacy at this extraordinary address.
— *Vard Africa, Masai Mara Desk*

ISHARA MARA

A Sign from the Wild — The Mara's Most Immersive Ultra-Luxury Address

▪ INTRODUCTION & HISTORY

In Swahili, 'Ishara' means a sign a signal, an omen, a beckoning from the world beyond the ordinary. The camp has taken this name seriously, designing every element of the guest experience around the conviction that a truly extraordinary safari should be felt before it is seen.

Ishara Mara sits within the heart of the Masai Mara National Reserve, built along the Talek River and is set under the shade of ancient acacia trees. The camp was constructed with the explicit intention of appearing as though it were not there a philosophy of minimal impact combined with maximum immersion. Elevated bridges connect the suites and communal areas, offering unhindered views across the surrounding plains and river without ever touching the earth more than necessary.

The camp has established itself as one of the Mara's most coveted addresses, distinguished by its combination of ultra-modern design, exceptional wellness facilities, and the inclusion of features entirely unique to the ecosystem including the Mara's first Canon photography studio and its first dedicated star-bed experience.

▪ OWNERSHIP & MANAGEMENT

Ishara is independently owned and managed by a proprietor deeply committed to the vision of sustainable luxury that the camp embodies.

The management team is locally led, with extensive hospitality expertise and a philosophy of personalised, anticipatory service.

All luxury Land Cruisers are provided exclusively to each group meaning no shared game drives with other guests unless specifically requested.

▪ LOCATION & COORDINATES

Within the Masai Mara National Reserve, on the banks of the Talek River. Nearest airstrip:

OI Kiombo (Olkiombo), approximately 5 km 10-minute drive. GPS Coordinates: approximately 1°31'S, 35°06'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Ishara comprises 14 suites in total: 7 River Suites (king or twin configuration, cantilevered over the Talek River for minimum environmental impact), 2 interconnecting Family Suites (each accommodating up to 5 guests), 4 Safari Suites (in the bush facing the savannah), and 1 two-bedroom Villa Suite with private sundeck, infinity pool, firepit, indoor and outdoor dining area, and fully stocked private bar. For the ultimate experience, Ishara offers its celebrated Star-Bed the first in the Masai Mara, an en-suite observation deck platform on which up to 2 guests sleep under the open night sky, with the sounds of the Mara as their lullaby.

All suites are handcrafted by local artisan’s door handles, beds, windows, and lampshades are each unique works of craft, incorporating African design elements in ways that feel both traditional and distinctly contemporary.

▪ CURATED WILD SAFARI EXPERIENCES

- Exclusive-use luxury Land Cruiser per group no shared vehicles, ever
- Access to both the Masai Mara National Reserve and the Mara Triangle at no additional cost
- Canon Photography Studio the first in the Mara, with professional equipment, resident photographer, and editing suite

- Star-bed sleepout — the first in the Masai Mara National Reserve
- Hot air balloon safaris at dawn over the plains (Additional cost)
- Guided bush walks with experienced Masai naturalists
- Spear throwing and traditional Masai skills instruction
- Maasai village cultural visits
- Luxury mobile washroom trailer for sundowners, artisanal pizza in the wild among signature experiences

▪ **AMENITIES & FACILITIES**

- Large heated infinity swimming pool
- Elevated gym with panoramic views
- Signature Aya Spa wine baths, full treatment menu
- Nordic spa facilities: sauna, cold plunge pool, hot tub
- Yoga and meditation deck
- Canon Photography Studio
- Observation deck with 360-degree plains views
- Nespresso machines in every safari vehicle
- 24/7 Masai guards and escort service
- Wi-Fi throughout the camp

▪ **AWARDS & RECOGNITION**

Ishara Mara has received consistent critical acclaim since opening, including extensive five-star reviews across all major travel platforms. The camp is highlighted by Vard designers as one of the Mara's finest properties.

Its Canon photography studio and star-bed have been recognised as pioneering additions to the East African luxury safari market.

▪ **CULINARY & DINING EXPERIENCES**

Ishara's kitchen produces gourmet menus using locally grown and organically sourced ingredients, with significant emphasis on fresh produce from the camp's own garden.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter from the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.

- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two-**A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ The camp's wellness facilities cold plunge, sauna include experienced attendants.
- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

- ✓ Family suites have been specifically designed for parents travelling with children, with inter-connecting tents ensuring both privacy for parents and accessibility for young guests.
- ✓ Child-friendly game drives can be tailored in duration and content.
- ✓ Cultural activities Masai skills, beadwork, storytelling are particularly engaging for children.
- ✓ The star-bed experience is available to families with older children.

▪ **SUSTAINABILITY & CONSERVATION IMPACT**

- ✓ Ishara operates on solar energy, with minimal footprint construction (cantilevered suites eliminating ground disturbance beneath).
- ✓ Local artisan employment throughout construction and ongoing operations. Farm-to-fork garden supplying the kitchen.
- ✓ Community engagement with surrounding Masai families.
- ✓ The camp's conservation contribution extends to supporting wildlife monitoring in the Talek River corridor and funding local school programmes.

▪ **WHY WE LOVE ISHARA**

- ✓ Because it offers a unique star-bed under open skies, a Canon studio with a professional photographer guide, and a Villa Suite with its own infinity pool overlooking the plains.
- ✓ Combined with the exclusive-use vehicle arrangement and access to the Mara Triangle without additional fees, Ishara delivers a value proposition that its peers simply cannot match.

▪ **GETTING THERE & LOGISTICAL SUPPORT**

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Kiombo Airstrip, followed by a 10–20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate. Road transfer in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Ishara:

Reserve the Villa Suite and spend your first evening on the private infinity pool deck as the sun sets over the Talek River. The hippos will surface below you as the light fails. Then arrange a star-bed night mid-stay the transition from ultra-luxury suite to sleeping under the stars with the sounds of the Mara around you is one of the great juxtapositions in African travel. Book the Canon studio session on your final morning for the best light.
— *Vard Africa, Masai Mara Desk.*

ANGAMA MARA

Suspended in Mid-Air — Africa's Most Dramatically Positioned Lodge

▪ **INTRODUCTION & HISTORY**

A thousand feet above the floor of the Masai Mara, where the Great Rift Valley opens to receive the horizon, Angama Mara perches on the edge of the world and it earns every superlative that has been written about it.

'Angama' means 'suspended in mid-air' in Swahili, and the name is earned. The lodge sits on the rim of the Siria-Oloololo Escarpment, positioned at the precise kopje where the most iconic scenes of the 1985 Sydney Pollack film 'Out of Africa' were shot. The original camp built for the film crew Olkurruk Mara Lodge sadly burned down, but its legacy is preserved in Angama Mara's soul, and guests can still visit the precise spot from which Karen Blixen's Africa was filmed.

Angama Mara was conceived, developed, and is still owned and operated by Steve and Nicky Fitzgerald, who between them carry decades of experience creating some of the finest safari lodges in sub-Saharan Africa. The lodge opened in June 2015 and within three years was listed by Condé Nast Traveler as the #1 Resort in Africa a ranking that reflects the consistency and depth of the experience it delivers.

▪ **OWNERSHIP & MANAGEMENT**

Angama Mara is independently owned and operated by Steve and Nicky Fitzgerald a rare distinction in an industry increasingly dominated by large groups. This owner-run model translates directly into the quality of the guest experience: decisions are made by people who care deeply about each guest, each guide, and each blade of grass in the 700-hectare site. The lodge employs over 200 Kenyans and has a private foundation the Angama Foundation which funds education, conservation, and health programmes in communities surrounding the Mara.

▪ LOCATION & COORDINATES

Perched on the rim of the Siria-Oloololo Escarpment, overlooking the Mara Triangle sector of the Masai Mara National Reserve. The lodge's 700-hectare site borders the Mara Triangle directly, with 1.2 km of Rift Valley frontage. Nearest airstrip: Angama's own private airfield, 5 minutes by road. GPS Coordinates: approximately 1°21'S, 34°57'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Angama Mara is divided into two identical but entirely self-contained camps North Camp and South Camp each with 15 tented suites, its own communal areas, swimming pool, and independent staff. This structure means a maximum of 15 guests per camp, creating an intimacy that belies the lodge's total capacity of 30 suites.

Each tented suite spans over 100 square metres and features an 11-metre-wide floor-to-ceiling glass frontage, ensuring that the view of the Rift Valley and Mara plains below is omnipresent from the bed, from the bath, from the seating area, and from the private deck. Polished parquet floors, handcrafted furniture, and contemporary African design combine with personal bars, electric blankets, and iPad connectivity. Four sets of interconnecting suites in each camp allow families to move between tents in complete privacy.

A specially designed accessible suite Patty's Tent ensures guests with physical limitations can enjoy the full Angama experience without compromise.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives into the Mara Triangle arguably the finest game viewing area in the reserve
- Guided walking safaris on the Rift Valley Escarpment with Masai naturalists
- Hot air balloon safaris at dawn over the Mara Triangle (included in rates)
- Photography studio with Canon equipment, professional tuition, and editing sessions
- Maasai Beading Studio — workshops with the Angama Mamas
- 'Out of Africa' site picnic — lunch recreating the famous film scene at the exact location
- Forest BBQ — signature lantern-lit bush dinner
- Sundowner Boma with Masai warrior performance
- Traditional and Masai Blessing wedding ceremonies

▪ AMENITIES & FACILITIES

- Two private swimming pools (one per camp)
- Fitness centre with elliptical, treadmill, bikes, free weights, ballet bar
- Spa treatments on private tent decks
- Library with satellite TV, African film collection, books
- Angama's own private airfield
- Gift shop and Shamba restaurant/terrace
- 24/7 power USB, adaptor points in all suites
- Wi-Fi throughout
- Childminding service (18:00–22:00 nightly)

▪ AWARDS & RECOGNITION

- ✓ Condé Nast Traveler #1 Resort in Africa (2018).
- ✓ Consistently among the top-ranked lodges in Africa across all major travel publications including Travel + Leisure, Forbes Travel Guide, Condé Nast Traveller UK, and National Geographic Traveler.
- ✓ Angama Foundation recognised for community education and conservation impact across the greater Mara ecosystem.

▪ CULINARY & DINING EXPERIENCES

Angama's culinary philosophy celebrates Kenya's finest seasonal produce, with the lodge's own Shamba (garden) supplying much of the kitchen.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.

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- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.
- ✓ The Angama airfield ensures rapid access to evacuation if required.

▪ FAMILIES & CHILDREN

- ✓ Children aged 6 and above are welcome.
- ✓ Children aged 12 and under share a triple with parents or siblings unless an additional suite is booked.
- ✓ The lodge's 4 sets of interconnecting suites per camp allow families complete flexibility.
- ✓ Childminding (18:00–22:00) included.
- ✓ Children under 6 require a private vehicle for any game drive participation.
- ✓ Family Stay rates for children aged 0–17 offer the second suite at 75% in Peak Season and free in Standard Season (for first 2 children sharing).

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ The Angama Foundation operates independently and funds primary education for over 1,000 children annually, a health clinic and mobile medical services, women's economic empowerment programmes, and conservation science partnerships.
- ✓ The lodge sources locally, employs predominantly from the surrounding community, and maintains active reforestation initiatives on its 700-hectare site.
- ✓ Solar power supplementation and waste reduction programmes are central to operations.

▪ WHY WE LOVE ANGAMA MARA

Because it is, quite simply, one of the most extraordinary pieces of architecture in the natural world. Standing on the deck of your suite, looking out over 1,000 feet of open air to the Mara plains below, you understand immediately why 'Out of Africa' was filmed here.

And then the guides take you into the Triangle, and the wildlife matches the view and the food matches the guides and you never want to leave.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 10–20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate. Road transfer in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Angama Mara:

Book South Camp for slightly better panoramic views though we stress 'slightly', as every suite at Angama commands an extraordinary position. Arrange the 'Out of Africa' kopje lunch on your second day when you know the guides and the rhythm of the Mara. The balloon safari here is exceptional the Mara Triangle below, with its low vehicle density and extraordinary wildlife, is even more arresting from the air than the reserve at large.

— *Vard Africa, Masai Mara Desk*

ANGAMA SAFARI CAMP

Inside the Wild — Angama's Light-Footprint Mara Reserve Camp

▪ INTRODUCTION & HISTORY

While Angama Mara commands the sky, Angama Safari Camp commands the ground placed inside the Masai Mara National Reserve itself, where the only thing between you and the animals is a distance of respect.

Angama Safari Camp is the intimate, light-footprint sister property to Angama Mara, designed for guests who wish to be within the national reserve rather than above it. Positioned inside the park, the camp offers a critically important operational advantage: two additional hours of game viewing daily before sunrise and just after sunset when animals are at their most active and most of the reserve's other guests are still at the park gates.

The camp is a deliberately minimal proposition: just a small number of tented suites, a 13-member private staff including a dedicated Camp Host, Butler, and Chef, and two private vehicles ensuring that the experience is as intimate as any in the ecosystem. This is Angama's answer to the question of what a wilderness camp within the national reserve should be.

▪ OWNERSHIP & MANAGEMENT

Angama Safari Camp is owned and operated by Steve and Nicky Fitzgerald, proprietors of Angama Mara. The same philosophy of deeply personal, owner-led hospitality that defines Angama Mara governs every aspect of the Safari Camp experience.

▪ LOCATION & COORDINATES

Inside the Masai Mara National Reserve, positioned for optimal access to the Great Migration and resident wildlife. Served by Angama's private airfield and Kichwa Tembo Airstrip. GPS Coordinates: approximately 1°23'S, 35°00'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Angama Safari Camp is a small, light-footprint camp designed around the principle of maximum wilderness connection with minimum infrastructure. A small number of beautifully appointed tented suites are arranged for privacy and view, each with en-suite facilities. The camp operates on a fully private basis guests receive a dedicated Camp Host, Butler, and Chef, with two private vehicles exclusively assigned to their group.

▪ CURATED WILD SAFARI EXPERIENCES

- Two hours of extra game drive access daily — before sunrise and after sunset available only to guests inside the reserve
- Access to all Mara Triangle and national reserve game areas
- Two private vehicles with experienced Angama guides exclusively assigned to your group
- Hot air balloon safaris at dawn
- Guided bush walks on approved reserve routes
- Full access to Angama Mara's facilities including photography studio, spa, and dining

▪ CULINARY & DINING EXPERIENCES

With a private chef exclusively assigned to each group, dining at Angama Safari Camp is an entirely personal experience.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter from the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest

canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff.
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.
- ✓ The Angama airfield ensures rapid access to evacuation if required.

FAMILIES & CHILDREN

- ✓ The fully private nature of Angama Safari Camp makes it ideal for families the team, vehicles, and schedule are entirely yours.
- ✓ Children of all ages can participate fully.
- ✓ The private vehicle arrangement means game drives can be calibrated entirely to family needs and enthusiasm levels.

WHY WE LOVE ANGAMA SAFARI CAMP

Because the extra two hours of reserve access change everything. Dawn game drives that begin before the sun has fully risen, and evening drives that continue as the stars appear this is the Mara at its most primal and most private. Combined with Angama's legendary hospitality, it is among the most complete safari experiences available anywhere in the ecosystem.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Angama Safari Camp:

The additional dawn and dusk hours are the headline, but the real gift of Angama Safari Camp is the complete privacy. You are not sharing your camp, your vehicles, or your guide with any other guests. For significant celebrations honeymoons, landmark birthdays, proposal trips this is one of our very own recommendations in the entire Mara ecosystem.
— *Vard Africa, Masai Mara Desk*

& BEYOND KICHWA TEMBO TENTED CAMP

Head of the Elephant — 46 Years of Excellence on the Western Mara

INTRODUCTION & HISTORY

'Kichwa Tembo' — 'Head of the Elephant' in Kiswahili was named by Geoffry Kent, founder of Abercrombie & Kent, who discovered this site in 1978 and so loved it that he established his own private residence here. What he saw was one of the oldest tented camps in Africa, and what he built became a cornerstone of the modern safari industry.

&Beyond Kichwa Tembo Tented Camp is situated in a private concession in the western Mara, on the banks of the Saparingo River at the edge of the Oloololo Escarpment. The concession is Maasai-owned land leased to &beyond, positioning the camp in the direct path of the Great Migration and offering access to some of the finest year-round wildlife viewing in the ecosystem.

The camp was renovated and significantly expanded in recent years, emerging as a 40-tent property the largest in &Beyond's Mara portfolio with a design language that combines Maasai-inspired interiors with contemporary safari luxury. The kitchen garden, the interactive kitchen concept, and the wellness tent reflect &Beyond's commitment to sustainable, immersive hospitality.

▪ OWNERSHIP & MANAGEMENT

&Beyond Kichwa Tembo is operated by &beyond one of Africa's most respected luxury travel companies with a portfolio spanning the continent. The &Beyond model is underpinned by its Care of the Land, Care of the Wildlife, and Care of the People philosophy. The Kichwa Tembo concession is managed in partnership with Masai landowners through formal lease agreements.

▪ LOCATION & COORDINATES

On the western border of the Masai Mara National Reserve, within the Kichwa Tembo private concession, on the banks of the Saparingo River. Nearest airstrip: Kichwa Tembo private airstrip 30-minute transfer. GPS Coordinates: approximately 1°20'S, 34°54'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

40 tented suites in three configurations: 12 Classic Tents nestled in forest near the Saparingo River; 20 Superior Tents among shady trees; and 8 Superior View Tents overlooking the Mara plains (3 of which convert to Family Suites). All suites are on stilts with large screened decks, wraparound benches with cushions, and en-suite bathrooms. Maasai-inspired interiors use stained cypress wood, tribal decorations, and locally sourced materials. Every suite includes complimentary Swarovski Optik binoculars for the duration of the stay a generous and thoughtful inclusion.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives in the private concession and national reserve
- Guided bush walks along the Saparingo River
- Hot air balloon safaris at dawn (additional cost)
- Maasai cultural village visits and community experiences
- WILD child programme tailored activities for young guests
- Interactive kitchen experiences guests participate in meal preparation
- Photography safaris and guidance
- Birdwatching with over 450 species in the vicinity

▪ AMENITIES & FACILITIES

- Infinity swimming pool with panoramic Mara views
- Holistic healing massage tent and spa
- Gym facilities
- Interactive kitchen and organic garden
- Gift shop featuring local artisan crafts
- Split-level guest lounge with large windows open to the landscape
- Solar hot water system
- Wi-Fi available

▪ AWARDS & RECOGNITION

- ✓ &Beyond and Kichwa Tembo have received consistent international recognition including Condé Nast Traveler and Travel + Leisure listings among Africa's finest safari lodges.
- ✓ &Beyond as a company holds certification from Travelife and is a founding member of The Long Run a global network of conservation-driven enterprises.

▪ CULINARY & DINING EXPERIENCES

The interactive kitchen concept is central to Kichwa Tembo's culinary identity guests are invited into the kitchen to see and participate in the preparation of their meals from the organic garden. Menus use fresh, seasonal produce with wholesome organic emphasis.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed

table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
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HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ &Beyond's WILD child programme at Kichwa Tembo is specifically designed to engage children with the natural world through age-appropriate activities, storytelling, and guided exploration.
- ✓ Three family suites available.
- ✓ Children 6 and above welcome for game drives.
- ✓ The camp's design with large, well-spaced tents and ample communal space suits families well.

SUSTAINABILITY & CONSERVATION IMPACT

&Beyond's Care of the Land, Wildlife, and People philosophy manifests at Kichwa Tembo through: solar hot water systems; organic kitchen garden; community employment and empowerment; Masai land-lease payments; active anti-poaching support; WILD child conservation education; and contribution to the greater &Beyond conservation portfolio across Africa.

WHY WE LOVE &BEYOND KICHWA TEMBO

- ✓ Because it combines the scale and facilities of a larger property with the wildlife access of an exclusive concession.
- ✓ The Swarovski binoculars in every room are a detail that tells you everything about the property's priorities.
- ✓ The interactive kitchen is genuinely wonderful and the Mara Triangle views from the superior view tents are hard to improve upon.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 40-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Kichwa Tembo:

This is our recommendation for first-time Africa guests who want the full lodge experience large enough to offer excellent facilities, small enough to feel personal. The superior view tents are worth the upgrade. Pair with a one- or two-night extension at &Beyond Bateleur Camp for a complete Kichwa Tembo concession experience.

— *Vard Africa, Masai Mara Desk*

& BEYOND BATELEUR CAMP

Romance of the 1920s — The Most Intimate Address on the Kichwa Tembo Concession

▪ INTRODUCTION & HISTORY

If Kichwa Tembo is the grand statement of the western Mara, Bateleur is its whispered counterpart a camp of exceptional intimacy, distinguished by the romance of an era when safari was the preserve of adventurers, and where candlelight and copper bathtubs are as much a part of the experience as the wildlife beyond the canvas.

&Beyond Bateleur Camp is situated just below the famous Out of Africa kopje the exact escarpment spot where Sydney Pollack filmed the most iconic scenes of the 1985 film. It is a sister property to &beyond Kichwa Tembo, occupying the same private concession, but with a character entirely its own: 18 supremely spacious tented suites divided into two intimate camps of 9 tents each, both with their own infinity pools, kitchens, and lounge areas. The 1920s aesthetic vintage antiques, leather-buttoned Chesterfield sofas, crystal and candlelight, sepia maps creates an atmosphere of rare, undisturbed romance.

The camp underwent a comprehensive renovation in 2018, employing the same design company that created the original property and retaining all the period pieces while adding modern comforts: cast iron bathtubs, USB ports, glass en-suite bathrooms. The result is a seamless integration of past and present.

▪ OWNERSHIP & MANAGEMENT

Operated by &Beyond on the same Kichwa Tembo private concession, with all the company's conservation standards and community partnerships in place.

▪ LOCATION & COORDINATES

On the Kichwa Tembo private concession, western Masai Mara, at the base of the Olololo Escarpment. GPS Coordinates: approximately 1°19'S, 34°53'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

18 extremely spacious tented suites across two intimate camps of 9 each North Camp and South Camp. Each suite has been expanded to 1,044 sq ft (97 sq m), featuring hardwood floors, polished copper bathtubs, steam trunk furniture, leather worn chairs, and private butler service.

A 2-bedroom family villa is available in North Camp. Refreshing lap pools in each camp provide cool respite between drives. Each camp has its own kitchen, lounge area, and dining deck.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives on the private Kichwa Tembo concession and national reserve
- Guided nature walks
- Hot air balloon safaris at dawn
- Community excursions to Masai villages
- Gin bar and sundowner experiences in the wilderness
- Boma dinners by candlelight — vintage silverware, engraved glasses, fine wine

▪ AMENITIES & FACILITIES

- Lap pools in each camp
- Boutique and spa treatment sala
- Gym fully equipped
- Exclusive gin bar
- Private butler for each suite
- Wi-Fi available

▪ AWARDS & RECOGNITION

Bateleur Camp is consistently cited by leading safari specialists as one of the most romantic properties in Africa, and receives extensive coverage in Condé Nast, Travel + Leisure, and specialist travel media. The renovation was praised as a model for how classic safari properties can be upgraded without losing their period character.

▪ CULINARY & DINING EXPERIENCES

The 1920s ethos extends to the table: boma dinners by candlelight with vintage silverware and engraved crystal glasses; bush breakfasts on the plains; and romantic sundowners in the wilderness. The two-camp structure means each group of 9 guests has its own kitchen and chef, ensuring personalised menus and flexibility.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ The 2-bedroom family villa in North Camp is suitable for families.
- ✓ Bateleur's design and atmosphere suit older children and teenagers particularly well the history, design, and out of Africa connection make for engaging conversation with young guests who appreciate context.
- ✓ Children 6 and above welcome.

WHY WE LOVE &BEYOND BATELEUR CAMP

Because it offers the finest 1920s safari atmosphere available anywhere in Africa, combined with world-class guiding, exceptional wildlife, and the private butler service that turns every detail of the stay into a moment of considered care.

The boma dinner here, by candlelight under the escarpment that Out of Africa made famous, is one of the great dinner experiences we recommend while staying at &beyond bateleur camp.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 40-minute road transfer to camp.
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- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
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Vard Africa Insider — Bateleur Camp:

This is our automatic recommendation for honeymoons and significant anniversary celebrations.
Book the North Camp's family villa for complete privacy if travelling as a couple, or South Camp for proximity to the gin bar.
The camp's exclusive-use option taking all 9 tents in one camp for a private group is among the most coveted experiences in the Mara ecosystem.
— *Vard Africa, Masai Mara Desk*

GOVERNORS' CAMP

The Original — Africa's First Permanent Luxury Tented Camp

▪ INTRODUCTION & HISTORY

There is a reason why, when historians of the safari industry sit down to trace the origins of luxury tented camping in Africa, they always arrive at the same answer: Governors' Camp, 1972, on the banks of the Mara River.

Governors' Camp holds a place of unique historical significance: it was the first permanent luxury tented camp in Africa, established in 1972 by Aris Grammaticas a Greek-Kenyan entrepreneur who, together with his wife Romi, decided to share the magic of camping in the Masai Mara with a wider world. Before Governors', such an experience was available only to the extremely wealthy, through elaborate mobile camps transported by teams of porters. Aris created the first permanent alternative: canvas under the African sky, with en-suite bathrooms, proper furniture, and the sensations of the bush within arm's reach.

The camp takes its name from its location a site historically favoured by Kenya's colonial governors. It occupies a privileged position on the banks of the Mara River within the Musiara sector, one of the most elephant game-rich areas in the entire reserve, adjacent to the Musiara Marsh and close to the primary crossing points for the Great Migration.

From this original camp, the Governors' Camp Collection has grown to seven lodges across Kenya and Rwanda, always maintaining the founding ethos: authentic, immersive, classic safari under canvas.

▪ OWNERSHIP & MANAGEMENT

Governors' Camp Collection was founded by Aris and Romi Grammaticas and has been in continuous operation since 1972. The Collection is family-linked and managed, retaining the personal character that Aris intended from the beginning. The camp now operates on 100% solar power, reflecting a commitment to modernizing its environmental footprint while preserving the wilderness setting that defines its legacy.

▪ LOCATION & COORDINATES

Within the Masai Mara National Reserve, Musiara sector, on the banks of the Mara River adjacent to the Musiara Marsh. GPS Coordinates: approximately 1°22'S, 35°00'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Governors' Camp accommodates guests in 37 tents: 21 Classic Safari Tents (some with river views, others with plains views), 8 Family Tents, and 1 Safari Suite (with bathtub and enhanced finishes). All tents are en-suite with hot and cold running water, flush toilets, and private verandas. The camp covers over 1.6 hectares along the Mara River, with some tents tucked into the riverine forest and others commanding open plains views.

▪ CURATED WILD SAFARI EXPERIENCES

- Three game drives daily — early morning, late morning, and afternoon
- Governors' own hot air balloon rides from the plains behind camp
- Guided bush walks
- Community and school visits
- Spa treatments
- River and marsh wildlife viewing directly from camp
- Sunrise and sunset Mara River observation

▪ AMENITIES & FACILITIES

- 100% solar power operation
- Spa massage, facial, body scrub, manicure, pedicure
- Bar tent with deck overlooking the Mara River
- Dining tent with plains views
- Souvenir shop
- Wi-Fi at camp
- Natural 'Cinnabar Green' toiletries in reusable metal canisters

▪ AWARDS & RECOGNITION

- ✓ Governors' Camp holds the Silver Eco Rating from Eco-Tourism Kenya.
- ✓ As Africa's original luxury tented camp, the Collection has received numerous lifetime achievement and heritage recognition awards from the Kenyan tourism industry.
- ✓ Consistently featured in major travel media as a classic, must-experience Mara destination.

▪ CULINARY & DINING EXPERIENCES

Governors' Camp is celebrated for its food experience rich menus served in the iconic dining tent with views over the plains, on the river deck at the bar, or as bush breakfasts and sundowner experiences in the field. The kitchen team uses fresh produce with daily changing menus. Swahili-inspired meals on selected evenings provide a culinary connection to the East African tradition. Safari breakfast in the wild is a signature offering.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers

join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.

- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter from the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Governors' Camp welcomes children of all ages and has 8 dedicated family tents.
- ✓ It is one of the most family-friendly properties in the Mara, with a culture of genuine welcome for younger guests and guides who are experienced at calibrating the experience for different ages.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ 100% solar power since transition from generator.
- ✓ Natural, refillable toiletries eliminating single-use plastic. Silver Eco Rating from Eco-Tourism Kenya.
- ✓ Community school visits and ongoing support for schools in surrounding communities.
- ✓ Active participation in Mara ecosystem anti-poaching coordination.

WHY WE LOVE GOVERNORS' CAMP

- ✓ Because it started everything. Because to stay here is to stay in the same location where the luxury safari was born and because the Musiara Marsh location, close to the Mara River and within the Musiara sector's exceptional game viewing territory, remains one of the finest addresses in the entire reserve.
- ✓ History and wildlife combine here in a way that no other property in the Mara can claim.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Governors' Camp:

Ask for one of the riverside tents tucked into the forest the experience of falling asleep to hippos grunting in the Mara River below is one that cannot be replicated anywhere else. The Musiara Marsh at dawn, viewed from a game drive that begins before the rest of the reserve's guests are awake, is consistently one of the finest wildlife experiences in the ecosystem.

— *Vard Africa, Masai Mara Desk*

WILDERNESS MARA'FORMERLY LITTLE GOVENOR’S

The Adventure Begins at the River — Arrival by Boat

▪ INTRODUCTION & HISTORY

Getting to Wilderness mara is not a transfer it is the beginning of the adventure. An open boat across the Mara River, a short walk through the forest, and you emerge into a camp that has been delighting safari travellers since 1976.

Formally Little Governors' Camp now Wilderness mara was established just four years after its larger sibling, in 1976, occupying a site on an old oxbow of the Mara River a location that places it within the Mara Triangle, separated from the eastern Musiara sector by the river itself. The crossing by boat is not a gimmick; it is a genuine feature of the camp's wilderness character, and one that has made Little Governors' beloved by generations of repeat guests.

The camp sits beside its own swamp an ecological feature that provides year-round water and extraordinary birdlife and has its own balloon-launching site, making it one of the few camps in the Mara from which guests can take off into the dawn directly from camp.

BBC's Big Cat Diary and Big Cat Tales documentary crews have used Little Governors as a base; drawn by its exceptional Musiara sector positioning and the quality of wildlife access it provides.

▪ LOCATION & COORDINATES

- ✓ Within the Mara Triangle sector of the Masai Mara National Reserve, accessed by boat across the Mara River.
- ✓ Nearest airstrip: Musiara 30-minute transfer (including river crossing).
- ✓ GPS Coordinates: approximately 1°24'S, 35°00'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Formerly Little Governors’ Camp, this classic East African property is being completely rebuilt to offer a more intimate, lower-impact experience, with just 12 tented suites set along the edge of a thriving marsh ecosystem.

We’ve kept the camp true to its East African roots; elegant, grounded, and deeply connected to place, while adding just the right touches of comfort.

▪ CURATED WILD SAFARI EXPERIENCES

- Game drives in the Musiara sector — early morning (6:15), mid-morning (10:30), and afternoon
- Half-day and full-day extended drives with picnic lunches
- Own balloon launch site — direct take-off from camp at dawn
- Canoe and river experiences — a Governors' signature activity
- Bush breakfasts in scenic locations en route
- Community visits

CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Wilderness Mara' welcomes children of all ages.
- ✓ Young children can join game drives at the lodge manager's discretion.
- ✓ The river crossing by boat is an experience that particularly enchants children and creates memories independent of any game sighting.
- ✓ The BBC filming heritage is a source of genuine excitement for nature-loving young guests.

WHY WE LOVE WILDERNESS MARA'

Because the arrival experience boat across the Mara River, walk through the forest, emergence into camp is the finest camp arrival in the Mara ecosystem. And because the swamp location, the balloon launch site, and the Big Cat Diary heritage make this a property of genuine character rather than merely competent execution.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Wilderness mara':

The early morning drive from Wilderness mara' through the Musiara sector departing at 6:15 is one of the finest in the ecosystem. The camp's own balloon launch site means take-off directly from camp at dawn, without the transfer to another operator's site. This is the most seamless balloon experience available in the Mara.

— *Vard Africa, Masai Mara Desk*

GOVERNORS' IL MORAN CAMP

The Jewel of the Collection — Ten Tents of Extraordinary Luxury

▪ INTRODUCTION & HISTORY

'Il Moran' is the Masai word for warrior a young man of proven courage and extraordinary capability. It is a fitting name for the finest and most exclusive camp in the Governors' Collection.

Governors' Il Moran Camp occupies a wooded bend of the Mara River just one kilometre north of the main Governors' Camp close enough to share the Collection's heritage, far enough to maintain an absolute privacy that the larger camp cannot always achieve. With just 10 tented suites, Il Moran is the smallest, most exclusive, and most intimate of the three Governors' properties, and it delivers a level of personalised attention that approaches a private camp.

The camp was originally conceived as a more exclusive, more luxurious evolution of the Governors' model designed for guests for whom every detail matters and for whom the manager is personally responsible for every moment of the stay. The décor dark chunky wooden tables, oversized blue couches, colorfully beaded chandeliers, African artefacts, and tribal portraits create a clubhouse atmosphere of deep, comfortable luxury.

▪ OWNERSHIP & MANAGEMENT

Part of the Governors' Camp Collection. The Il Moran manager functions as personal host to all guests ensuring that the stay meets and exceeds expectation in every particular.

▪ LOCATION & COORDINATES

On the banks of the Mara River, Musiara sector, Masai Mara National Reserve. GPS Coordinates: approximately 1°21'S, 35°00'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

10 very large luxury tented suites tucked into ancient trees along the Mara River. Each tent features king-size beds made from ancient fallen olive trees, large private verandas from which to observe the river and its wildlife, and beautifully fitted en-suite bathrooms with old-fashioned bathtubs. Candlelit dinners are available in the open dining tent or al fresco on the riverbank. The camp regularly receives wildlife directly giraffe and elephant strolling through are common sights.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives in the national reserve — Paradise Plain and Rhino Ridge are key areas.
- Bush breakfasts with cooked-to-order options in scenic field locations.
- Governors' own hot air balloon rides (additional cost).
- Guided bush walks (additional cost).
- Community and school visits.
- Spa treatments (additional cost).

CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children aged 8 and above are welcomed.
- ✓ The camp's adult-oriented character and intimate 10-tent structure suit families with older children or teenagers particularly well.
- ✓ Children under 8 years are not accommodated.

WHY WE LOVE IL MORAN

- ✓ Because it is the finest expression of the Governors' ethos: authentic, immersive, deeply personal, and magnificently positioned.
- ✓ The olive-tree beds, the beaded chandeliers, the riverbank candlelit dinners every detail has been chosen with care, and the effect is of a place that feels simultaneously wild and entirely civilized.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Il Moran Camp:

Il Moran is the finest choice in the Governors' Collection for guests prioritizing privacy and personal service over scale. The riverbank dinner arranged by the camp manager and executed by a team who have been preparing these experiences for years is one of the most atmospheric dining experiences in the Mara. Reserve a tent closest to the river for the hippo soundtrack at night.

— *Vard Africa, Masai Mara Desk*

TANGULIA MARA CAMP

To Lead — Kenya's First 100% Masai-Owned Luxury Safari Camp

INTRODUCTION & HISTORY

Jackson Looseyia is a man the Masai Mara made famous but it was Tangulia Mara Camp that allowed him to give something back to it.

Tangulia Mara Camp was established in 2016 on a small section of privately owned Masai land sandwiched between the Mara North Conservancy and the Masai Mara National Reserve. Its name 'Tangulia' means 'to lead' in Swahili, and the camp bears the distinction of being the first camp in the Mara to be entirely owned, managed, and operated by the local Masai community. Its founders are Jackson Looseyia, the celebrated guide and BBC presenter best known from the Big Cat Diary series, and Dominic Nchoe, a seasoned businessman with deep roots in the Mara ecosystem and a board seat on the Lemek Conservancy.

The camp sits on a rocky hill overlooking the Olotulo-Murt salt lick and the Mara River, adjacent to one of the ecosystem's rarest natural features a salt lick that draws an extraordinary diversity of wildlife from the surrounding area, including black rhino, lion, leopard, elephants, and buffalo. The emphasis at Tangulia is unambiguous: the quality of guiding and the authenticity of the Mara experience come before architectural extravagance, and the result is something that many experienced safari travellers find more satisfying than more lavishly appointed properties.

▪ OWNERSHIP & MANAGEMENT

100% locally owned by Jackson Looseyia and Dominic Nchoe both born and raised within the Masai Mara. Jackson's daughter, Damaris Nailantei Looseyia, serves as acting Camp Manager. Every member of staff comes from surrounding villages. This is the Mara's most complete expression of community-owned and community-operated safari.

▪ LOCATION & COORDINATES

On private land on the western boundary of the Masai Mara National Reserve, near the Musiara Marsh. Perched on a rocky hill overlooking the Olotulo-Murt salt lick and the Mara River. Nearest airstrip: Musiara a few minutes' drive. GPS Coordinates: approximately 1°22'S, 34°58'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 7 en-suite tented suites perched on Talek flat-stone floors with private verandas, double and single beds, and permanent en-suite bathrooms with showers.
- ✓ Hot and cold water plumbed to each tent. Solar lighting throughout. One family tent of 2 en-suite bedrooms sharing a sitting area accommodates up to 4.
- ✓ The open-fronted, thatched lounge and dining area overlooks the salt lick, making in-camp wildlife viewing a constant pleasure.

▪ CURATED WILD SAFARI EXPERIENCES

- Game drives in the Masai Mara National Reserve and Mara Triangle — guided by Jackson Looseyia personally (surcharge applies for private Jackson-guided drives)
- Access to the salt lick directly in front of camp — wildlife viewing without leaving the property
- Guided escarpment walks in the hills above camp
- Masai village and school visits — the most authentic available in the ecosystem
- Bush breakfasts and sundowners with the Mara River as backdrop
- Hot air balloon safaris (arranged through nearby Little Governors' Camp)

▪ AMENITIES & FACILITIES

- Solar power throughout
- Wi-Fi in main areas
- Hairdryers on request
- Charging points in tents and main area
- All-inclusive rates including soft drinks, local beers, non-premium wines and spirits
- Open all year round
- Children of any age welcome

▪ CULINARY & DINING EXPERIENCES

The Tanguilia kitchen takes great pride in international cuisine refined over years of service to discerning clients from around the world. Meals are served in the open thatched mess area overlooking the salt lick, or as bush breakfasts and picnic lunches in the field.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable for them. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter from the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here,

inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.

- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children of any age are warmly welcomed children below 5 years stay free.
- ✓ Game drives, cultural visits, and escarpment walks can all be calibrated for young guests.
- ✓ The family tent provides a comfortable shared space for parents and children, and the salt lick in front of camp provides wildlife entertainment without any driving at all.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Tangulia is the Mara's foremost example of conservation-through-community-ownership.
- ✓ All employment is local.
- ✓ Revenue remains within the community.
- ✓ Jackson and Dominic's work in establishing the camp has directly demonstrated that Masai communities can own, operate, and excel in the luxury safari sector without requiring external ownership or management.
- ✓ The camp's proximity to and support for the Lemek Conservancy (where Dominic sits on the board) extends its conservation impact beyond the camp's own boundaries.

WHY WE LOVE TANGULIA MARA CAMP

- ✓ Because this is what authentic looks like. The guiding here from Jackson, Dominic, and their team is among the finest in the Mara ecosystem.
- ✓ The salt lick in front of camp is a feature that no other property in the Mara can offer.
- ✓ And the knowledge that every shilling of the stay goes directly to the community that has called this land home for generations gives the experience a meaning that money cannot manufacture.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 10-20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Tangulia Mara Camp:

If Jackson is in camp, pay the surcharge and have him guide you personally. There are fewer guides in Africa with his depth of knowledge, warmth, and ability to make wildlife sightings feel like personal introductions.

The salt lick in front of camp one of the only natural salt licks in the entire Mara is worth an hour of patient observation at any time of day.

— *Vard Africa, Masai Mara Desk*

REKERO CAMP

Front Row Seats — 150 Metres from the Talek River Crossing

INTRODUCTION & HISTORY

There are camps that are positioned near the Migration. And then there is Rekero Camp, whose deck overlooks a river crossing point from 150 metres away where the action comes to you.

Rekero Camp is one of the Masai Mara's most celebrated small camps, managed by Asilia Africa and carrying a heritage that spans nearly four decades. The Beaton family one of Kenya's original pioneering safari families who arrived in Africa in 1889 established Rekero's founding culture of old-time hospitality and exceptional guiding. Over the years, the camp has evolved into a fine balance of authentic tradition and comfortable modernity, recently completing a rebuild of its lounge, dining area, and deck to enhance the already extraordinary views.

Its position on the north bank of the Talek River, within the Musiara sector of the national reserve, places guests at one of the most productive and diverse game-viewing areas in the entire Mara and the 150-metre proximity to a major Talek River crossing point means that during the Migration, guests frequently watch river crossings from the comfort of a camp chair with a sundowner in hand.

▪ **OWNERSHIP & MANAGEMENT**

Rekero Camp is operated by Asilia Africa a B Corp-certified East African safari company committed to conservation impact and community partnership. Asilia contributes over \$10 million annually to nature protection and impact funding across its portfolio. Rekero closes annually in April and May for rains during closure, the entire infrastructure is removed to allow vegetation underneath to regenerate.

▪ **LOCATION & COORDINATES**

Within the Masai Mara National Reserve, Musiara sector, on the north bank of the Talek River, close to its confluence with the Mara River. Nearest airstrip: Ol Kiombo 20-minute drive. Open June–March. GPS Coordinates: approximately 1°29'S, 35°03'E.

▪ **INTIMATE SAFARI LIVING — ROOMS & SUITES**

- ✓ 9 privately positioned tented suites (7 standard, 2 family) perched among the trees on the edge of the Talek River.
- ✓ All tents are doubles (with triple configuration available on request).
- ✓ Standard tents face the river; family tents include a second en-suite bedroom connected to the main suite by a communal living area. Earth tones, mango wood, and sheer linen curtains create a light, airy aesthetic.
- ✓ En-suite bathrooms with flush toilets and hot bucket showers.
- ✓ Each tent has a large private veranda with armchairs positioned for maximum river and plains views. Included: radio, torch, USB charging, bottled water, laundry detergent, Cinnabar Green bath products.

▪ **CURATED WILD SAFARI EXPERIENCES**

- Game drives across the Musiara sector — among the finest game-viewing areas in the reserve
- River crossing observation from the camp deck — 150 metres from a major Talek crossing point
- Bush breakfasts in scenic field locations
- Hot air balloon safaris at dawn (additional cost)
- Photographic vehicle available (additional cost)
- All-day drives to Mara Naboisho Conservancy for varied terrain (additional cost)
- Maasai community visits

▪ **AMENITIES & FACILITIES**

- Communal deck overlooking Talek River — prime Migration viewing position
- Covered lounge and dining areas with river and plains views
- Gift shop
- Free Wi-Fi throughout
- Solar primary power source
- Full bar — house drinks included in rates

▪ **CULINARY & DINING EXPERIENCES**

Rekero's culinary programme is built on Asilia's farm-to-fork philosophy, with food sourced from local village initiatives. Menus change daily and include a choice of starters, mains, sides, and desserts at each meal, with vegetarian options as well served as meat dishes.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
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- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a

leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

- ✓ **Dinner Under the Stars — The Sky as Your Ceiling-**When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
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- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two-**A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience —** A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children aged 5 and above are welcome.
- ✓ Two family tents with second bedrooms and independent en-suite facilities.
- ✓ The camp's communal deck and its proximity to the river crossing makes camp time genuinely exciting for children who may not want to spend every hour in a vehicle.
- ✓ The guiding team is experienced at calibrating the drive experience for younger guests.

SUSTAINABILITY & CONSERVATION IMPACT

Asilia Africa is a certified B Corp. Solar primary power at Rekero. Weight, segregation, and recycling of all waste. Farm-to-fork local food sourcing. Carbon scope 1 offset via REDD+ projects. The annual removal of camp infrastructure during closure (April–May) allows land regeneration a practice unique to Rekero among permanent Mara camps and genuinely remarkable in its commitment to ecological restoration.

WHY WE LOVE REKERO CAMP

- ✓ Because of the deck. And what happens on it during July, August, and September.
- ✓ Guests who have spent weeks in the Mara over many visits consistently cite the experience of watching a Talek River crossing from 150 metres, from a comfortable chair, with a cold drink and an experienced guide narrating the action, as among the finest wildlife moments of their lives. The camp's intimacy nine tents, communal mealtimes, guides who know the Musiara territory with extraordinary depth adds everything else.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-kiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Rekero Camp:

Reserve a riverside tent and arrive in July. Spend your first afternoon on the deck watching the plains to the south the wildebeest columns will be moving toward the river, and the wait is itself an education in animal behaviour.

When the crossing begins, you will understand immediately why guests return to Rekero year after year. The guiding team here is exceptional.

— *Vard Africa, Masai Mara Desk*

SALA'S CAMP

The First to See the Migration — Serengeti Views from Kenya

■ INTRODUCTION & HISTORY

At the very southern tip of the Masai Mara, where Kenya dissolves into Tanzania and the northern Serengeti begins, Sala's Camp occupies a position of unique privilege: it is the first camp in Kenya to witness the Great Migration as it crosses northward.

Sala's Camp is set on the quiet, forested banks of the Sand River at its confluence with the Keekorok River, in the remote southern Low Use Zone of the Masai Mara National Reserve. First opened in 2006 as a permanent Mara tented camp a time when guests slept in traditional mobile tents with bucket showers the property has since been comprehensively refurbished (in 2016 and 2017) into an elegant, contemporary expression of safari luxury, while carefully retaining the under-canvas intimacy that defined its founding character.

The camp's southern position gives it a view straight into Tanzania's Serengeti and during peak Migration season, guests can watch wildebeest gather on the Serengeti side before crossing into Kenya, visible from the private decks of their tented suites. This dual-country perspective is shared by no other camp in the Masai Mara.

■ OWNERSHIP & MANAGEMENT

Sala's Camp is operated by The Safari Collection a Kenyan-owned company with a portfolio of six diverse camps and lodges across the ecosystem. The Collection's philosophy centres on environmental responsibility, exceptional guiding, and the belief that the finest safari is one that connects guests meaningfully with the land and its people. Sala's holds a Silver Eco Rating from Eco-Tourism Kenya.

■ LOCATION & COORDINATES

Within the Masai Mara National Reserve, southern sector, on the banks of the Sand River at its confluence with the Keekorok River, close to the Tanzanian border. Nearest airstrip: Keekorok approximately 30-minute drive. GPS Coordinates: approximately 1°43'S, 35°18'E.

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 7 tented suites in four configurations, each with private plunge pools and river views: Keekorok Honeymoon Tent (Tent 1) private plunge pool and panoramic views; Forest Honeymoon Tent (Tent 7) secluded forest setting with plunge pool; Forest Family Tent open-plan with double and twin beds, dividing screen, sunken seating and plunge pool; and standard River Tents.
- ✓ All suites have glass-fronted designs with contemporary interiors in natural tones, large copper bathtubs, spacious showers, bamboo floors, and natural reed carpets. Solar power with generator backup.
- ✓ Every suite includes a personal watercolor set and sketch pad.

■ CURATED WILD SAFARI EXPERIENCES

- First-in-Kenya Migration viewing — herds crossing from Serengeti visible from camp
- Twice-daily game drives in the southern reserve — expert Masai guides
- Hot air balloon safaris at dawn over the southern Mara (organized with experienced providers)
- Guided bush walks and spoor tracking in the Sand River
- Bush dinners in the sandy riverbed — when conditions allow, one of the Mara's finest experiences
- Star-gazing and sundowner cocktail experiences on the savannah
- Bush volleyball in the dry riverbed during dry season
- Nature walks and birdwatching

■ AMENITIES & FACILITIES

- Private plunge pools for all suites
- Two dedicated spa treatment rooms
- Fully equipped gym and 'gym-in-a-bag' kit in each tent
- Solar-powered electricity with generator backup
- Wi-Fi available
- Full bar (house drinks included; champagne and premium wines extra)
- Gift shop
- Child-minding service on request

■ AWARDS & RECOGNITION

Silver Eco Rating from Eco-Tourism Kenya. Consistently featured in specialist travel media as among the best-positioned camps for Migration viewing in the entire ecosystem. Sala's Camp is the first camp to see the herds during the Migration and the last to see them leave a distinction celebrated by every major safari publication.

■ CULINARY & DINING EXPERIENCES

Sala's kitchen is celebrated for fresh, farm-sourced home-cooking served in the traditional safari way over an open fire, with the freshest local ingredients. The safari breakfast experience is among the camp's highlights: cooked over an open fire in the field with animals moving around the table.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what

separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.

- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Sala's Camp is highly regarded as a family destination. Children of all ages are welcome; under-3s stay free. The Forest Family Tent is specifically designed for family groups. Child-minding and baby listening available. The southern position means quieter game drives, and the playful nature of the Sandy riverbed activities volleyball, spoor tracking, painting makes Sala's particularly engaging for younger guests.

SUSTAINABILITY & CONSERVATION IMPACT

Silver Eco Rating from Eco-Tourism Kenya. Solar-powered operations. Anti-poaching monitoring and community conservation support along the Sand River corridor. The Safari Collection's broader conservation commitments include community partnership and environmental management across all properties.

WHY WE LOVE SALA'S CAMP

Because the southern position gives us something no other camp in the Mara offers the view into Tanzania as the Migration begins its crossing into Kenya. Because every suite has a private plunge pool. Because the riverbed dinner, when conditions allow, is the finest outdoor dining experience in the entire ecosystem. And because the quiet that pervades this southern corner of the reserve fewer vehicles, less traffic, more wilderness is increasingly rare and increasingly valuable.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Sala's Camp:

For Migration season, arrive in late June or early July Sala's often sees the first arrivals of the herds before any other camp in Kenya. The experience of watching the front-runners of 1.5 million wildebeest approach the Sand River from the direction of the Serengeti, visible from the deck of your suite, is one of the most stirring sights in African travel.

— *Vard Africa, Masai Mara Desk*

NAIBOR CAMP

Cosy, Contemporary, Confident — Excellence on the Talek River

▪ INTRODUCTION & HISTORY

In the Maa language of the Masai, 'Naibor' means white a fitting name for a camp whose character is defined by clarity, simplicity, and a kind of honest elegance that never overstates its case.

Naibor Camp is situated on the banks of the Talek River within the Masai Mara National Reserve, in one of the reserve's most consistently productive wildlife areas. It is a camp of unusual versatility a three-camp complex comprising Naibor Camp itself, the exclusive Little Naibor (with 3 guest tents for maximum privacy), and the adventurous Naibor Wilderness ensuring that whatever a guest's appetite for intimacy or adventure, there is a Naibor configuration suited to it.

The main Naibor Camp has a well-established reputation for exceptional service standards, consistently high guiding quality, and a resident hippo pod in the Talek River that provides year-round entertainment from the deck of any tent. First opened in 1998, the camp has grown steadily in reputation without losing the candlelit, communal warmth that defines it at its best.

▪ OWNERSHIP & MANAGEMENT

Naibor Camp is independently owned and managed by a dedicated team with extensive Masai Mara experience. The camp is unfenced and operates within an active wildlife zone.

▪ LOCATION & COORDINATES

On the banks of the Talek River, within the Masai Mara National Reserve, Mara Confluence sector. GPS Coordinates: approximately 1°29'S, 35°07'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 7 Luxury Tented Suites, each positioned among trees for maximum privacy. King or twin beds.
- ✓ High ceilings providing airy, spacious feel. Cool contemporary décor with day-bed verandas overlooking the river.
- ✓ En-suite facilities: flush toilet, twin washbasins, and classic bucket shower.
- ✓ An on-site masseuse is available for head, neck, body, and beauty treatments.
- ✓ In addition, the 3-tent Little Naibor provides one of the most exclusive available experiences in the reserve.

▪ CURATED WILD SAFARI EXPERIENCES

- Half-day and full-day game drives — all Big Five residents, cheetah, hyena, and plains game
- Full-day drives particularly popular during Migration season with picnic lunches
- Bush breakfasts in scenic field locations (additional cost)
- Private dinner arrangements within camp
- Spa tent — head, neck massage and beauty treatments
- Hot air balloon safaris (arranged through specialist operators)

CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

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- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Naibor warmly welcomes families. There’s a wide range of activities to keep younger guests engaged—whether with their families or under the watchful eye of one of our experienced guides.
- ✓ Our team loves inspiring curiosity in the next generation of explorers. Children might enjoy spotting the “Little Five” or the “Ugly Five” on safari drives, learning to track animals on a nature walk, or discovering how to start a fire the traditional Maasai way. They can also try their hand at making a Maasai bow and arrow, or beading crafts.
- ✓ In the evenings, kids can toast marshmallows around the campfire. The camp also has a variety of board games on hand—Chess, Checkers, Scrabble, Monopoly, Backgammon, and cards.

WHY WE LOVE NAIBOR CAMP

- ✓ Because it offers a quality of service and guiding that frequently surpasses camps of greater celebrity.
- ✓ The resident hippo families, visible from every tent veranda, provide a wildlife experience that guests do not need to leave camp for.
- ✓ And the three-camp complex model allowing different degrees of exclusivity within the same trusted framework is a thoughtful solution to the varied needs of different travellers.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-Kiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Naibor Camp:

Little Naibor the 3-tent exclusive configuration is our recommendation for couples or very small groups who want near-exclusive privacy within the national reserve without the full exclusive-use camp price.

Three tents, independent facilities, and a guide whose attention is yours entirely.

— *Vard Africa, Masai Mara Desk*

ENTIM PRIVATE CAMP

In the Middle of It All — Mara River Wildlife from Your Veranda

INTRODUCTION & HISTORY

At Entim, the wildlife does not wait for the game drive. It arrives uninvited at the tent flap, moves along the riverbank beneath the veranda, and announces itself before dawn with a symphony that no alarm could improve upon.

Entim Private Camp is situated on the edge of the riverine woodland that overlooks the Mara River, within the heart of the Masai Mara National Reserve. Its name in Maa means 'forest' and the camp's position within the riverine tree canopy, overlooking the plains and the river beyond, is one of the finest in the entire reserve. From the veranda of any tent, guests can watch wildebeest river crossings during the Migration without ever leaving their seat.

The camp's most significant operational advantage is its location inside the national reserve: guests are not subject to gate closing times, enabling early morning and late evening wildlife viewing when the rest of the reserve's visitors have withdrawn. Masai driver-guides who have grown up around the Mara bring an innate fluency to every drive that formal training alone cannot replicate.

OWNERSHIP & MANAGEMENT

Entim Camp is independently owned and operated with a strong commitment to local employment Masai driver-guides are central to the camp's identity. The camp operates in two configurations: the 12-tent Main Camp and an 8-suite Private Wing for exclusive use.

LOCATION & COORDINATES

Within the Masai Mara National Reserve, on the edge of riverine woodland overlooking the Mara River. Near the Mara Confluence sector. Nearest airstrip: Ol Kiombo 25-minute drive. GPS Coordinates: approximately 1°31'S, 35°06'E.

INTIMATE SAFARI LIVING — ROOMS & SUITES

10 en-suite safari tents (main camp) or 8-suite Private Wing. Each tent features spacious wood-framed double or twin beds, storage, and hanging space. En-suite bathrooms with flush toilet, washbasin, and shower. Private verandas overlook the Mara River and sweep of plains. Red-robed Masai warriors escort guests between tent and dining area after dark — an atmospheric and genuinely reassuring feature. Hot water bottle warming the bed on cool evenings.

CURATED WILD SAFARI EXPERIENCES

- Early morning and late evening drives — available due to reserve residency — before gate-restricted camps must return
- Migration river crossings observed from camp veranda — no driving required
- Twice-daily game drives across the Mara Confluence sector
- Hot air balloon safaris (additional cost)
- Bush breakfasts on the savannah
- Maasai village visits
- Stargazing around the camp fire

CULINARY & DINING EXPERIENCES:

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Entim's Masai guides are particularly celebrated for their ability to engage children tracking skills, bush lore, Masai warrior storytelling, and child-paced game drives are all part of the offering. The camp's unfenced position requires vigilant adult supervision, but this very wildness is what makes the experience so compelling for families who embrace it fully.

WHY WE LOVE ENTIM CAMP

Because it is, in the most literal sense, in the middle of it all. The Migration comes to you. The predators move through the area at night and the sounds of them are your lullaby. For guests who want to feel genuinely immersed in the Mara rather than accommodated beside it, Entim delivers an intimacy that its larger competitors cannot always match.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-Kiombo Airstrip, followed by a 20-minute road transfer to camp.
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Vard Africa Insider — Entim Camp:

Book the Private Wing for groups of 4 or more.

The 8-suite configuration with dedicated staff gives essentially an exclusive camp experience within the national reserve at a price point well below a full camp buyout. The evening Masai warrior escort to your tent is, for many guests, the moment the Mara becomes entirely real.

— *Vard Africa, Masai Mara Desk*

A&K SANCTUARY OLONANA LODGE

Where Luxury Was Born — 25 Years on the Mara River

▪ INTRODUCTION & HISTORY

The Mara River does not run past Olonana Lodge. It runs beneath it and the pods of hippos that live in its shallows are as much a part of the guest experience as any game drive.

A&K Sanctuary Olonana holds a distinction that few properties in Africa can claim: it was the founding property of Sanctuary Retreats the first in what became one of the world's most celebrated luxury safari portfolios established in 1999 on this private stretch of the Mara River. A quarter-century later, it remains the Sanctuary flagship: a property of rare elegance, positioned just north of the Mara Triangle, at the edge of the national reserve, in a setting of outstanding natural beauty.

The lodge was comprehensively renovated in recent years, emerging with 14 contemporary suites and the ultra-private Geoffrey Kent Suite named for the founder of Abercrombie & Kent, now part of the same ownership group which features a private pool, a dedicated chef, and an exclusive guide. Local Masai women were involved in 'mudding' the interior walls using their traditional technique, creating earthy, luminous communal spaces that feel deeply rooted in the landscape.

▪ OWNERSHIP & MANAGEMENT

Olonana is owned by Abercrombie & Kent (A&K) as part of the Sanctuary brand one of the world's most respected luxury travel groups. The lodge operates to the highest international standards, with a long-serving local management team renowned for excellence in personalised service.

▪ LOCATION & COORDINATES

On a private stretch of the Mara River, just north of the Mara Triangle, adjacent to the Masai Mara National Reserve boundary. Nearest airstrip: Kichwa Tembo approximately 15-minute transfer. GPS Coordinates: approximately 1°21'S, 35°01'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

14 contemporary tented suites, including 2 honeymoon suites with outdoor showers and private river settings, plus the exclusive 2-bedroom Geoffrey Kent Suite with private pool, chef, and guide. All suites feature four-poster beds with floor-to-ceiling mosquito nets, contemporary design incorporating organic materials and locally commissioned artwork, private verandas with river views, and drop-down windows for hippo watching. The Geoffrey Kent Suite is accessed by private road.

▪ CURATED WILD SAFARI EXPERIENCES

- Expert-guided game drives into the Mara Triangle and national reserve
- Guided nature walks within the concession
- Hot air balloon safaris (arranged through specialist providers)
- Maasai village visits
- River hippo pod viewing from camp — no driving required
- Tree planting activities on the lodge grounds

▪ AMENITIES & FACILITIES

- Swimming pool
- Bush Gym
- Spa (small but excellent treatment menu)
- Organic kitchen garden supplying farm-to-fork meals
- Wi-Fi available
- Fire lounge with contemporary armchairs and sofas

▪ AWARDS & RECOGNITION

- ✓ Olonana is recognised as one of Africa's founding luxury safari properties, holding an enduring reputation for excellence in the international luxury travel media.
- ✓ The Geoffrey Kent Suite is among the most exclusive accommodations available anywhere in the Masai Mara ecosystem.

▪ CULINARY & DINING EXPERIENCES

The chef grows organic ingredients in Olonana's garden for farm-to-fork lunches and dinners in the boma. Meal choices are generous breakfast offers an extensive range, lunch and dinner provide multiple starter, main, and dessert options with flexibility for special requests.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Children of all ages are welcomed. The 14 standard suites are roomy enough for families, and staff are experienced at calibrating the experience for different ages. Tree planting activities are particularly popular with children.

WHY WE LOVE OLONANA

- ✓ Because the founding story matters here.
- ✓ This is where Sanctuary Retreats began and the quarter-century of accumulated knowledge, relationships, and refinement that this history represents is palpable in every interaction.
- ✓ The river position, the Masai mud-work on the walls, the Geoffrey Kent Suite these are details that speak of genuine conviction rather than commercial calculation.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-Kiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Olonana Lodge:

The Geoffrey Kent Suite is the most extraordinary private accommodation in this sector of the Mara ecosystem a private pool, your own chef, your own guide, and the Mara River below your deck with the hippos audible throughout the night. For special occasions, there is nothing in the Mara that equals it.

— *Vard Africa, Masai Mara Desk*

JW MARRIOTT MASAI MARA LODGE

The World's Great Hotel Brand Discovers Africa — A New Standard of Safari Luxury

■ INTRODUCTION & HISTORY

When the world's most recognised luxury hotel brand enters the African safari market for the first time, the result is a statement and the JW Marriott Masai Mara Lodge makes it with considerable confidence.

Opened in 2023 on the banks of the Talek River within the Masai Mara National Reserve, the JW Marriott Masai Mara Lodge marks the debut of the JW Marriott brand in the luxury safari lodge sector the first property of its kind in the portfolio. The lodge was conceived to bring the brand's hallmark wellness ethos, resort-quality amenities, and world-class service standards to the African safari experience, while maintaining genuine commitment to the ecosystem and community in which it is embedded.

The property is positioned on community land adjacent to the reserve, overlooking the Talek River. Its design philosophy draws on pan-African patterns and neutral palettes that feel organic to the landscape, while the suite configuration every tent with a private outdoor jacuzzi and river deck sets a standard of comfort that few Mara properties can approach. Marriott Bonvoy point redemption has introduced an entirely new demographic to the Masai Mara guests who might never have imagined an African safari before discovering it was accessible through their points programme.

■ OWNERSHIP & MANAGEMENT

Managed by Marriott International under the JW Marriott brand. The lodge operates to full international hotel management standards while adhering to Marriott's commitment to sustainability through its 'Serve 360' programme. Approximately 60% of staff are from the local Masai community, supported by a nine-month hospitality apprenticeship programme for those without prior experience.

■ LOCATION & COORDINATES

On the banks of the Talek River, Masai Mara National Reserve, approximately 270 km southwest of Nairobi. Nearest airstrip: Keekorok — approximately 30-minute transfer. GPS Coordinates: approximately 1°32'S, 35°05'E.

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

24 luxury tented suites (official listing; some sources note 20 guest tents at soft launch), including an interconnecting family suite and an accessible suite. Each suite is 120 square metres with a King or two Queen beds, lounge area, and private outdoor deck featuring a temperature-controlled jacuzzi. En-suite bathrooms with indoor and outdoor showers. King-sized beds, Nespresso machines, mini-bar, yoga mats, complimentary Wi-Fi, and charging points. All suites overlook the Talek River.

■ CURATED WILD SAFARI EXPERIENCES

- Twice-daily expert-guided game drives into the Masai Mara National Reserve
- Canon Photography Studio — professional cameras, lenses, and resident photographer
- Hot air balloon safaris at dawn (additional cost)
- Traditional Masai spear-throwing and archery instruction
- Guided nature walks with in-house naturalists
- Tree planting activities — guests contribute to the 5,000-tree programme
- Sundowner experiences on the savannah
- Bush breakfasts and private bush dining experiences

■ AMENITIES & FACILITIES

- Spa by JW — award-winning, with treatment rooms, organic products, and African botanical treatments
- Cold plunge pool and sauna
- Steam room
- Fitness centre
- Outdoor swimming pool
- Sarabi Restaurant — contemporary African cuisine and international menu
- Fig Tree Lounge — deck bar overlooking the hippo pool, fire pit
- 16,000 sq ft organic garden supplying the kitchen
- Canon Photography Studio
- Children's Recreation Room
- Business centre
- Same-day dry cleaning
- Complimentary Wi-Fi throughout

■ AWARDS & RECOGNITION

- ✓ Named among the Top 100 Sustainable Hotels & Resorts of the World.
- ✓ Recipient of the Luxury Lifestyle Award for sustainable luxury.
- ✓ TripAdvisor Travelers' Choice Award. Recognised by AFAR, Forbes, and Condé Nast publications as a landmark new addition to the African safari landscape.

■ CULINARY & DINING EXPERIENCES

The JW Marriott's culinary programme at the Mara Lodge is distinguished by the 16,000 sq ft JW Garden one of the largest on-site hotel gardens in the ecosystem from which organic produce supplies a kitchen menu that changes daily.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table**—*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**—A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**—Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
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- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**—A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

- ✓ Children aged 6 and above welcome for game drives.
- ✓ Children 6–15 must share a tent with an adult.
- ✓ Children 16 and above may occupy independent suites at full adult rate.
- ✓ Interconnecting family suite available. Children’s Recreation Room on site.
- ✓ Child-minding services available with advance notice.
- ✓ The Canon photography studio and tree planting activities are particularly engaging for older children and teenagers.

▪ **SUSTAINABILITY & CONSERVATION IMPACT**

- ✓ Top 100 Sustainable Hotels & Resorts of the World recognition. 80% solar energy.
- ✓ Harvested rainwater irrigation. 5,000 trees planted on the 43-acre property guests participate.
- ✓ Glass water bottles replacing plastic throughout. 60% local staffing with structured apprenticeship programme.
- ✓ Organic 16,000 sq ft kitchen garden. Marriott's Serve 360 global sustainability framework implemented.
- ✓ Community school partnerships through the Masai Mara University guiding school.

▪ **WHY WE LOVE THE JW MARRIOTT MASAI MARA LODGE**

- ✓ Because it has introduced the Masai Mara to an entirely new audience Marriott Bonvoy members who are discovering Africa for the first time through points redemption and it has done so at a level of quality that genuinely exceeds expectations.

- ✓ The wellness facilities (sauna, cold plunge, spa by JW) are the finest of any camp in the reserve. The organic garden, the Canon studio, and the Bonvoy redemption option make it a property of remarkable all-round value for discerning guests who also travel for business.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — JW Marriott Masai Mara Lodge:

The Spa by JW is the finest wellness facility in the Masai Mara National Reserve the combination of sauna, cold plunge, steam room, and African botanical treatments makes for extraordinary post-drive recovery. Pair a morning game drive with a 90-minute spa experience in the afternoon and a sundowner dinner under the stars for the perfect Mara day. Bonvoy members: redemption rates are available confirm with Vard Africa for current options.

— *Vard Africa, Masai Mara Desk.*

ZAMARA PRIVATE BY GREAT PLAINS

Private Conservation — Dereck & Beverly Joubert's Masai Mara Vision

▪ INTRODUCTION & HISTORY

Great Plains Conservation was founded by two of Africa's greatest wildlife filmmakers Dereck and Beverly Joubert who decided that the best conservation work was not documenting wildlife, but protecting the land it lived on.

Zamara Private is one of Great Plains Conservation's Kenya properties a small, intimate camp embodying the organization's founding conviction that luxury and conservation are not just compatible, but mutually dependent. Great Plains' Kenya camps are the only Relais & Châteaux members in the Masai Mara ecosystem a recognition of the extraordinary standard of design, cuisine, and service that the brand maintains.

The camp is positioned within the Masai Mara ecosystem with access designed to maximise both wildlife encounters and conservation contribution. Great Plains' model ensures that significant revenue from every guest stay flows directly to conservation programmes through the Great Plains Foundation, which operates across Africa on land protection, anti-poaching, and community empowerment.

▪ OWNERSHIP & MANAGEMENT

Founded and owned by Dereck and Beverly Joubert. Operated by Great Plains Conservation a conservation organization that manages a portfolio of high-end safari camps across Kenya, Botswana, and Zimbabwe. The only Relais & Châteaux member in the Masai Mara.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ Zamara Private is a fully private camp — typically booked on an exclusive-use basis by a single family or group.
- ✓ Characterized by the Great Plains aesthetic: Lamu wood doors, deep reds, brass accents, railway sleeper decking, canvas-canopied ceilings, copper baths, and extensive private verandas that reference East Africa's romantic safari heritage.

▪ CURATED WILD SAFARI EXPERIENCES

- Open-sided Land Cruisers (a rarity in the Mara) — 300-degree photography views
- Fully private exclusive-use camp — no other guests
- Game drives with access to the Masai Mara National Reserve and conservancy areas
- Authentic local village visits and Great Plains community project engagement
- Access to Great Plains Foundation conservation science programmes
- Hot air balloon safaris

▪ CULINARY & DINING EXPERIENCES

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- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

- ✓ One of the master suites is ideal in terms of also serving as a family unit, as it can be easily combined with a nearby standard suite, creating a 2 Bed-room haven for families.
- ✓ Thoughtfully designed for families, couples, or close-knit groups, Zamara private is a retreat where comfort and wilderness co-exist in perfect harmony.

▪ **SUSTAINABILITY & CONSERVATION IMPACT**

- ✓ Great Plains Foundation operates conservation programmes across Africa.
- ✓ The Building Bridges Africa initiative constructs durable bridges across Mara rivers, providing year-round community access to schools, clinics, and markets.
- ✓ Revenue from every stay directly funds wildlife protection, anti-poaching, and community development.
- ✓ Dereck and Beverly Joubert's conservation films have raised global awareness for African wildlife for decades.

▪ **WHY WE LOVE ZAMARA PRIVATE**

- ✓ Because Great Plains Conservation camps offer total exclusivity combined with the most genuinely meaningful conservation contribution of any operator in the Mara ecosystem.
- ✓ The Relais & Châteaux recognition is not marketing it reflects a standard of culinary and service excellence that consistently exceeds guests' expectations.
- ✓ And knowing that your stay directly funds Dereck and Beverly Joubert's conservation work gives the experience a significance that no amount of architecture can replicate.

▪ **GETTING THERE & LOGISTICAL SUPPORT**

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-Kiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Zamara Private:

This is our recommendation for guests who want to combine the finest exclusive-use camp experience in the Mara with a genuine conservation contribution. Engage with the Great Plains Foundation team during your stay — the stories of what your conservation levy funds, told by the people implementing the programmes, are among the most moving narratives in African travel.

— *Vard Africa, Masai Mara Desk*

SERIAN'S NKOROMBO MOBILE CAMP

Alex Walker's Finest — An Authentic Wilderness Experience by the Mara River

▪ INTRODUCTION & HISTORY

Nkorombo is the camp that National Geographic photographers, BBC filmmakers, and seasoned safari connoisseurs return to repeatedly because it offers something increasingly rare: a genuinely authentic mobile safari experience with guiding of exceptional quality.

Serian's Nkorombo Mobile Camp is part of the Alex Walker's Serian Collection the word 'Serian' meaning 'serene' in Maa a portfolio of exclusive camps spanning the Masai Mara and Tanzania's Serengeti. The camp is positioned on a private site on the banks of the Mara River within the national reserve's Musiara sector, adjacent to a salt lick that regularly draws black rhino, lion, and leopard, and overlooking the river's hippos and crocodiles. Its mobile nature means the camp moves seasonally to maintain the most productive wildlife position.

The camp has hosted the BBC's Jonathan Scott, National Geographic's Frans Lanting, and countless other celebrated photographers and filmmakers, drawn by its exceptional guide team, its location on the Mara River, and the complete privacy that its five-tent structure provides. 'Selous-style' Meru tents canvas throughout, structured for privacy with extended verandas create an authentically old-fashioned atmosphere that modern camp design has largely abandoned.

▪ OWNERSHIP & MANAGEMENT

Alex Walker's Serian Collection independently owned by Alex Walker, one of Kenya's most respected safari operators. The camp is part of a collection that includes The Original Serian and Ngare Serian combining them creates one of the finest multi-camp Mara itineraries available.

▪ LOCATION & COORDINATES

On a private site on the Mara River, Musiara sector, within the Masai Mara National Reserve. Nearest airstrip: Musiara approximately 30-minute drive. GPS Coordinates: approximately 1°22'S, 35°00'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 5 spacious Selous-style (Meru-style) tented suites, entirely in canvas with an outer layer creating a private veranda.
- ✓ Double or twin beds, bedside tables, luggage rack, and safari chairs inside. En-suite facilities: flush toilet, washbasin, and hot bucket showers filled on demand. Verandas with safari chairs and table overlooking the Mara River.
- ✓ At night, traditional lanterns provide warm, atmospheric lighting.
- ✓ 24-hour solar generator power. Staff-to-guest ratio of 3:1 — exceptional personal attention.

▪ CURATED WILD SAFARI EXPERIENCES

- Every group has their own private vehicle with guide and spotter — no shared drives, ever
- Unlimited game drives tailored entirely to guest preference and timing
- Guides speak up to 6 international languages including German and French
- River crossing viewing — herds cross metres from camp during Migration
- Bush breakfasts and picnic lunches loaded onto private vehicles
- River fishing and sundowners at scenic viewpoints
- Horse riding and day visits to Lake Victoria (additional arrangements)
- Fly-camping for adventurous guests — combination with The Nest treehouse experience
- Night game drives in permitted areas

▪ CULINARY & DINING EXPERIENCES

Serian's kitchen garden provides fresh fruit and vegetables. Meals and menus are entirely tailored to guest preference from timing to content. Vintage wines and champagnes from the Serian Nairobi cellar.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together

with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ HEALTH & SAFETY

- ✓ The property is staffed by dedicated camp managers and fully trained guides.
- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Children of all ages are welcome. The private vehicle arrangement means game drives are calibrated entirely to family needs.
- ✓ Night vision cameras are installed to capture nocturnal wildlife without disturbing it.
- ✓ The treehouse (The Nest) sleeping experience adjacent to the camp is a particular favourite with older children and teenagers.

▪ WHY WE LOVE SERIAN'S NKOROMBO

Because the private vehicle is not optional it is the default. Every group, every family, every couple, has their own guide and vehicle from the moment they arrive to the moment they leave. Because the guides here are legendary their fluency in multiple languages and their decades of Musiara experience are unmatched. And because the salt lick, the river, and the five-tent privacy combine to create a safari experience that is as close to the original, pre-crowd Masai Mara as anything currently available.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Serian's Nkorombo:

Combine Nkorombo with two nights at The Original Serian or Ngare Serian for the finest multi-camp Mara itinerary available. The transition between camps by vehicle across the northern Mara is itself a wildlife experience. The salt lick adjacent to Nkorombo is the finest in the ecosystem: spend your first evening watching it from the mess tent deck before dinner.

— *Vard Africa, Masai Mara Desk*

MARA TOTO TREE CAMP

Great Plains Conservation — Five Tents of Safari-Chic by the Ntiakitiak River

■ INTRODUCTION & HISTORY

Mara Toto Tree Camp is the little sibling of the celebrated Mara Plains Camp smaller, more rustic, and with an accessible character that suits guests seeking an intimate Great Plains experience at a slightly different scale.

Part of the Great Plains Conservation portfolio the Relais & Châteaux-recognised conservation operator founded by Dereck and Beverly Joubert Mara Toto sits on a bend in the Ntiakitiak River in the north-central sector of the Masai Mara National Reserve, on the border of the Olare Motorogi and Mara North conservancies. The camp is cleverly hidden in thick riverine forest, with the savannah visible beyond prime leopard territory, and a position that catches both the famous annual southern Migration and the green season Loita Plains zebra migration.

With just 4 tented suites (some sources indicate 5), Mara Toto offers one of the most genuinely intimate camp experiences in the entire ecosystem. Open-sided Land Cruisers a relative rarity in the Mara provides the finest photographic conditions of any vehicle available in the reserve.

■ OWNERSHIP & MANAGEMENT

Owned by Great Plains Conservation — Dereck and Beverly Joubert. Relais & Châteaux member. Great Plains Kenya camps are the only Relais & Châteaux members in the Masai Mara ecosystem.

■ LOCATION & COORDINATES

In north-central Masai Mara National Reserve, on a bend in the Ntiakitiak River, on the border of the Olare Motorogi and Mara North conservancies. GPS Coordinates: approximately 1°22'S, 35°11'E.

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

4–5 uniquely designed tented suites on slightly raised decking. Lamu wood doors, deep reds, brass accents, railway sleeper platforms, canvas-canopied ceilings, copper baths, and extensive private verandas referencing East Africa's romantic safari heritage. Large bedrooms with double or twin beds, dressing area, and small seating area. En-suite bathrooms with flush toilet, double brass basin, and bucket shower.

■ CURATED WILD SAFARI EXPERIENCES

- Open-sided Land Cruisers — 300-degree panoramic photography vehicle
- Fully equipped vehicles with stocked fridges and photography equipment
- Access to Masai Mara National Reserve and Mara North Conservancy
- No set schedule — day's activities tailored entirely around guest preference and wildlife opportunity
- Authentic local village visits and Great Plains community project engagement
- Hot air balloon safaris
- Young Explorer's Programme for children aged 8 and above
- Conservation project engagement through the Great Plains Foundation

■ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

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- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

- ✓ Children aged 8 and above welcome.
- ✓ Young Explorer's Programme with tailored activities.
- ✓ Open-sided vehicles provide exceptional wildlife engagement for young guests.
- ✓ The Great Plains Foundation's community projects schools, bridges, health provide meaningful context for family conversations about conservation.

▪ **WHY WE LOVE MARA TOTO**

- ✓ The open-sided vehicles change the game literally.
- ✓ Being on the same level as the wildlife, without the vehicle wall as a barrier, transforms photography and fundamentally changes the sense of participation in the landscape.
- ✓ Combined with the Relais & Châteaux culinary standard and the conservation credentials of Great Plains, Mara Toto delivers an experience that is genuinely distinctive.

▪ **GETTING THERE & LOGISTICAL SUPPORT**

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol-Kiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Mara Toto Tree Camp:

For photographers, the open-sided Land Cruisers are the primary draw. Bring your longest lens — the 300-degree field of view and lower shooting angle produce images of a quality simply unavailable from conventional pop-top vehicles. The leopard territory of the Ntiakitiak River corridor rewards patient's observers.

— *Vard Africa, Masai Mara Desk*

WILD HILL

Kileleoni Hill, Enonkishu Conservancy — The Highest Hilltop in the Masai Mara, Reimagined as Africa's Most Extraordinary Exclusive-Use Retreat

▪ **INTRODUCTION & HISTORY**

There is a point — reached only at the top of Kileleoni Hill where the Masai Mara reveals itself entirely. Not a fragment of plains, not a sector of conservancy, but the whole vast sweep of the Mara-Serengeti ecosystem laid out beneath you in every direction, from Tanzania's horizon in the south to the Loita Hills in the east. Wild Hill was built for that view, and everything about it earns the position.

Wild Hill opened in August 2024 as the newest and most elevated property in the Collection in the Wild the conservation enterprise created by Tarquin and Lippa Wood, the fourth-generation Kenyan family who also founded Enonkishu Conservancy and operate House in the Wild, the Wild Villas, and the Mara Training Centre. The property was formerly known as Kipeleo and was entirely reimagined constructed with an architect's ambition that matched its extraordinary location.

The building process itself became legend before the doors opened. The hill is so steep that two vehicles carrying construction materials rolled on their way up, and every pane of glass in the property arrived shattered on the first attempt. What emerged from those extraordinary efforts is a structure literally built into the rocky hillside low-slung bedroom suites embedded in the landscape, living roofs of indigenous grass that make the building appear to grow from the hill, plaster walls rendered to resemble elephant hide, and an approach through an ancient doorway that opens onto a dramatic stone tunnel carved into the hillside. Wild Hill does not sit on Kileleoni Hill. It inhabits it.

South African designer Pullos Purdon created the interiors with a bold, global collector's aesthetic: a moody palette of charcoal, black, grey, and earth tones; double-height communal areas with giant fireplaces and plaster walls; concrete floors with deep Lamu wood furniture; carved Zanzibar doors; tribal shields; Moroccan lanterns; Rajasthani mirrors; and button-back sofas in slubby linen. The effect is a global bazaar translated into safari luxury opulent but never precious, bold but never loud, and always insistently rooted in its African hilltop position.

▪ **OWNERSHIP & MANAGEMENT**

Family-owned and operated by Tarquin and Lippa Wood co-founders of Enonkishu Conservancy, pioneer rewilders of the northern Mara ecosystem, and operators of one of Kenya's most significant conservation-through-tourism portfolios. The manager and wellness lead, Solveig, is a central figure in the Wild Hill experience qualified to lead yoga, sound bathing, qigong, and breathwork, and present enough in the property's daily rhythm to feel like a personal host rather than a member of staff. All guides are KPSGA-qualified professionals with lifelong knowledge of the northern Mara ecosystem.

▪ **LOCATION & COORDINATES**

Kileleoni Hill sits at the boundary of the Enonkishu and Ol Choro conservancies on the northern edge of the Masai Mara ecosystem. At 2,100 metres above sea level the highest point in the entire Masai Mara the hill provides views that encompass the Mara-Serengeti plains, the Loita Hills, the Oloololo Escarpment, and on clear mornings the distant outline of Kilimanjaro. GPS: approximately 1°12'S, 35°09'E. Access is via a 4x4 transfer from Ngerende or Naretoi airstrip (45 minutes), Mara North Airstrip (1 hour), or helicopter directly to the hilltop (arranged on request). The drive up the hill steep, dramatic, and unforgettable is itself an arrival experience.

▪ **INTIMATE SAFARI LIVING — THE FIVE SUITES**

Wild Hill accommodates exclusively — maximum 10 adults and 4 children, always as a single private group. The property is never shared with other guests. Five suites are distributed across four independent cottages built into the hillside:

ARE — 1 en-suite bedroom. Private living area. Panoramic free-standing bath positioned to overlook the plains. Indoor and outdoor shower. Private deck. King or twin configuration.

UNI — 1 en-suite bedroom. Identical standard to Are. Private living area. Panoramic bath. Indoor and outdoor shower. Private deck. King or twin configuration.

NABO — 2 en-suite bedrooms sharing a private living area. Panoramic free-standing bath in each en-suite. Indoor and outdoor shower per bedroom. The ideal family or friend's cottage. King or twin in each bedroom.

UNGWAN — 1 en-suite bedroom. Private living area. Panoramic bath. Indoor and outdoor shower. Private deck. King or twin configuration.

Each suite shares a design language of embedded hilltop living: cement-rendered walls in warm grey tones, living grass roofs, giant fireplaces for cool highland evenings, private decks positioned for the view, and a sense of architectural ambition that makes each room feel like a discovery rather than a check-in. Room amenities include pure cotton linens, mini-bar, coffee station, fireplace, dressing gowns, room safe, square-pin plugs, torch, drinking water, Wild Journal, writing desk, lounge suite, and hairdryer. Bathroom amenities include Wild Hill's own range of bubble bath, shampoo, conditioner, soap, and laundry detergent for undergarments.

▪ **CURATED WILD SAFARI EXPERIENCES**

- Unlimited game drives in Enonkishu, Ol Choro, and Lemek Conservancies — 45,000 acres of private, uncrowded northern Mara terrain with KPSGA-qualified guides
- Day trips to the Masai Mara National Reserve on request — for migration river crossings and central Mara wildlife
- Night game drives around the hill and down onto the plains — honey badgers, porcupines, aardvarks, nocturnal predators
- Animal hide — a discreet viewing blind positioned on the hill allowing undisturbed close-range wildlife observation
- Spotting scope from the main deck — elephant herds observed moving across the plains thousands of metres below
- Colobus monkey observation on the hill — black-and-white colobus monkeys resident on Kileleoni Hill; not found on the lower Mara plains
- Mountain Reedbuck encounters — the endangered Mountain Reedbuck inhabits the hilltop; another species unique to Wild Hill's elevation
- Two orphaned rhino on the property — resident to Wild Hill's 45-hectare estate; encounters arranged informally
- Rhino Sanctuary visit (\$30 donation) — the formal white rhino sanctuary at the base of Kileleoni Hill; guided experience
- Helicopter flights over Lake Magdi (flamingos), Loita forest waterfall, and the broader Mara-Serengeti ecosystem — arranged on request
- E-biking around the hilltop estate — gentle circuits with extraordinary views at every turn
- Wild shambas and tree planting — participation in Enonkishu's regenerative land restoration projects
- Mara Training Centre visit — learn directly from Tarquin and Lippa about the rewilding model and community partnership
- Local school visits — community engagement within the Mara Training Centre's education programme
- Hot air balloon safaris over the Mara (additional cost)

▪ **WILD WELLNESS SPA — A SANCTUARY WITHIN A SANCTUARY**

The Wild Wellness Spa at Wild Hill is one of the most considered spa offerings in the entire Mara ecosystem a separate spa villa accessed through an enchanting indigenous forest glade on the hillside, outfitted with grass wallpaper and blue-green textiles. The spa includes: therapy rooms for massages incorporating local herbs; hair and nail treatment spaces; a wood-fired hot tub; cold plunge pool; private sauna; and a rooftop yoga and meditation deck. Manager Solveig leads the full wellness programme personally, including Vinyasa yoga, sound bathing with singing bowls, qigong, breathwork, rewilding meditation, and restorative movement. Daily treatments are included in the room rate an extraordinary inclusion that makes Wild Hill the most wellness-generous property in the northern Mara.

▪ **AMENITIES & FACILITIES**

- Infinity pool and jacuzzi — half-moon design positioned for maximum plains view; one of the most photographed pools in Kenya
- Fully equipped gym with Mara-view windows

- Pickleball court — Africa's most dramatically positioned racket sport court, with game views between rallies
- Home cinema room
- Billiards room
- Giant Jenga, cornhole, and lawn games on the main deck
- Two fully stocked bars throughout the property
- Firepit built into the main deck — the front-row seat to Mara sunsets
- Open-air cinema under the African sky
- Private organic vegetable garden — fresh produce grown on the estate
- Kosher meals available on request — chef trained and equipped to accommodate
- Wine cellar with curated cellar wines included in rate
- 100% solar power — fully off-grid; water harvested on-site
- Upcycled materials throughout including fence posts from the newly rewilded Mbokishu Conservancy

▪ **AWARDS & RECOGNITION**

Wild Hill opened to immediate international critical acclaim. Elite Traveler, Hotels Above Par, The East African Traveller, and Timbuktu Travel placed it among the most significant new luxury properties in Africa within months of opening. The Luxury Safari Company called it 'the most exciting private house to hit the safari industry for some time.' Within the Collection in the Wild portfolio, it is the flagship the property that most fully expresses Tarquin and Lippa Wood's vision of conservation, community, and genuine luxury elevated to its highest expression.

▪ **CULINARY & DINING EXPERIENCES**

Wild Hill's private chef designs all menus around guest preferences, dietary requirements, and the extraordinary organic garden on the property — supplemented by fresh, ethically sourced produce from a local farm run by the owners.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Wild Hill is designed with families and multi-generational groups explicitly in mind the only property in the Mara built with this as a primary brief.
- ✓ Nabo cottage provides two en-suite bedrooms for families; baby cots available for each room.
- ✓ The pickleball court, cinema room, billiards, giant Jenga, e-bikes, and wellness spa create a range of non-safari activities that keep all ages genuinely entertained. Children's dietary preferences accommodated at all times.
- ✓ The orphaned rhino encounters, colobus monkey watching, and Mountain Reedbuck spotting from the deck are particularly engaging for younger guests.

▪ SUSTAINABILITY & CONSERVATION IMPACT

Wild Hill is the most recent expression of the Wood family's pioneering conservation work in the northern Mara. 100% solar power.

- ✓ On-site water harvesting. Upcycled construction materials from the newly rewilded Mbokishu Conservancy fence posts.
- ✓ The 45-hectare Kileleoni Hill estate is managed as a private wildlife sanctuary.
- ✓ Enonkishu Conservancy which the Wood family founded has transformed intensively farmed land into functioning wildlife habitat, with conservation levies increasing from KSh 1 million (2017) to KSh 4 million. Two orphaned rhino residents on the property. White rhino sanctuary at the hill's base.
- ✓ Community training through the Mara Training Centre. Indigenous tree planting on the wild shambas.
- ✓ Every stay directly funds the conservation programmes that are making the northern Mara one of Kenya's most significant rewilding success stories.

▪ WHY WE LOVE WILD HILL

- ✓ Because there is nothing else like it in Kenya. The highest hill in the Masai Mara, a building that looks like it grew from the rock, views that encompass the entire Mara-Serengeti ecosystem, a wellness spa of genuine depth run by a resident expert, two orphaned rhinos wandering the grounds, colobus monkeys in the trees, and the audacity of a pickleball court where every point is played against a backdrop of the greatest wildlife landscape on earth.
- ✓ Wild Hill is a property that makes experienced safari travelers’ people who have stayed at the finest camps in Africa say they have never experienced anything quite like it. For families, multi-generational groups, wellness-focused guests, and anyone who wants a Mara experience that transcends the conventional, Wild Hill is Vard Africa's most extraordinary recommendation.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: Wilson Airport to Ngerende Airstrip (45 min transfer to hill) or Naretoi Airstrip (45 min) or Mara North Airstrip (1 hr.).
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Wild Hill:

Arrive before sunset so that you see the view in the full drama of failing light for the first time — it is a moment your guests will remember for decades. Request rooftop yoga with Solveig at dawn on your first morning: the Mara plains below, the sky turning gold, and the sound of the ecosystem waking up. The pickleball court is not a gimmick — it is genuinely fun, and the game views between sets are extraordinary. Book minimum 4 nights: you will not want to leave after 3.

Wild Hill is a Vard Africa signature property for families, anniversary groups, and wellness-focused guests. Call our Mara desk.

— *Vard Africa, Masai Mara Desk*

OLKUPELIA MARA CAMP

Talek River, Masai Mara — A Boutique Wellness Sanctuary with Two Heated Pools and Genuine Halal Excellence

▪ INTRODUCTION & HISTORY

In a landscape of extraordinary camps, Olkupelia Mara occupies an unusual position: a property whose defining differentiators are simultaneously physical and philosophical. Two heated swimming pools in a Mara National Reserve camp that alone is unprecedented. Add a wellness enclave built with genuine conviction, an organic farm-to-table kitchen, halal dining of a standard rarely encountered in safari accommodation, and a hospitality philosophy that places the warmth of personal service above all else, and Olkupelia becomes not just a new camp but a new category of Mara experience.

'Olkupelia' — a Masai word meaning a place where people gather and rest could not have been more precisely chosen. The camp is new, brand new: its infrastructure was constructed for the 21st-century discerning traveller with wellness, privacy, and meaningful cuisine at its core. Located on a private stretch of the Talek River, the camp's position provides a natural theatre of wildlife: elephants at the riverbank, baboons in the trees, hippos calling from the water, and the dawn chorus of 450+ bird species drifting across the tent canvas as the Mara wakes up.

What most guests encounter first, though, is not the wildlife or the setting it is the warmth. General Manager Edward and his team have established a hospitality culture at Olkupelia that consistently draws words like 'feels like home', 'extraordinary personalised service', and 'the best reception I have ever experienced anywhere' from guests across review platforms. In a landscape where guiding quality is often the differentiator, Olkupelia's differentiator is human warmth made operational.

▪ OWNERSHIP & MANAGEMENT

Independently owned and operated. General Manager Edward oversees the full operation with hands-on personal engagement. The property has rapidly developed a loyal following among discerning Muslim travellers — its halal certification and kitchen standards are genuinely exceptional, with guests repeatedly citing Olkupelia as the best halal safari camp in Kenya.

▪ LOCATION & COORDINATES

On a private stretch of the Talek River within the Masai Mara National Reserve, in the eastern sector of the Reserve near the Olare Orok boundary. GPS: approximately 1°28'S, 35°17'E. The Talek River position provides year-round wildlife movement directly accessible from the camp's private deck — elephants, baboons, antelopes, and hippos are regular visitors. Access: 45-minute scheduled flight from Wilson Airport to Olare Orok Airstrip (12 miles, approximately 20-minute drive) or Keekorok Airstrip (20-minute drive post-landing).

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

8 luxury tented suites in total: 7 river-facing deluxe suites plus 1 Honeymoon Suite. Each suite is positioned individually to ensure complete privacy, with the Talek River as its constant foreground.

DELUXE RIVER-FACING SUITES (7 suites) — Spacious canvas tents on raised platforms with private deck directly facing the Talek River. King or twin beds draped in high-quality mosquito netting. Handcrafted wooden furniture. Cosy lounge seating area with natural textures and warm lighting. En-suite bathroom with both indoor hot shower and outdoor hot shower set within a private garden enclosure. Some suites feature freestanding bathtubs positioned to overlook the bush. In-room coffee machine. Mini-bar stocked with fresh juices and complimentary refreshments. Complimentary Wi-Fi in all suites. Hairdryer. Complimentary toiletries.

HONEYMOON SUITE — Enhanced privacy, elevated river view, romantic appointments. Larger living area. Freestanding bathtub with bush views. Private deck for two. Same full suite amenities plus additional personal touches curated for couples.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily shared game drives in custom 4x4 vehicles with expert guides — Big Five and Great Migration access within the National Reserve
- Night game drives within permitted reserve areas
- Guided walking safaris — naturalist-led, focused on birds, flora, insects, animal tracks and smaller ecosystem details
- Hot air balloon safaris at dawn — silent flight over the Mara plains (additional cost)
- Masai cultural visits to local manyattas — cultural engagement with beadwork, cattle traditions, and Masai warrior culture
- Bush breakfasts in the field — tables laid on the plains with the sunrise as backdrop
- Sundowner experiences — cocktails and canapés at scenic reserve viewpoints
- Birding safaris — 450+ species in the ecosystem; specialized guiding available

▪ WELLNESS, POOLS & SPA

- ✓ The two heated swimming pools are Olkupelia's most singular physical distinction in the Mara National Reserve heated pools are an extreme rarity in any Mara camp, and entirely unprecedented in a boutique property of this size. One pool is positioned in the main camp area with river views; the second offers a more private retreat setting.
- ✓ The wellness enclave includes: a fully equipped gym; a spa offering traditional Kenyan massages and holistic treatments using locally sourced natural ingredients; yoga sessions on private tent decks (on request); and reflexology and beauty treatments. The wellness philosophy is restorative rather than prescriptive guests are invited to engage as much or as little as they wish.

▪ AMENITIES & FACILITIES

- Two heated outdoor swimming pools — unique in the Masai Mara National Reserve
- Spa — traditional massages with locally sourced ingredients; holistic treatments
- Fully equipped gym
- Yoga on private tent decks on request
- Boma outdoor dining area — starlit communal meals under the open sky
- Fully stocked bar and lounge with river views
- Boutique shop — Masai jewelry, safari gear, handcrafted souvenirs
- In-room coffee machine and mini-bar in every suite
- Complimentary Wi-Fi in common areas and suites
- Laundry service included
- 24-hour security

▪ AWARDS & RECOGNITION

Olkupelia Mara Camp has rapidly established itself as a standout property on TripAdvisor and Booking.com, with guest reviews consistently ranking it among the top camps in the Masai Mara for service quality, hospitality, and halal dining. Its recognition as 'the best halal safari camp in the Mara' — a designation that appears across multiple independent platforms — represents a category leadership that no other Mara camp holds with equivalent consistency.

▪ CULINARY & DINING EXPERIENCES

The Olkupelia kitchen operates to a standard that distinguishes it clearly from the broader Mara camp market.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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▪ HEALTH & SAFETY

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- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Children of all ages welcome. The heated pools provide family activity between game drives particularly popular with younger guests.
- ✓ Kids' club available on request.
- ✓ Family dietary requirements accommodated.
- ✓ The camp's warm, personal hospitality culture led by GM Edward makes families feel genuinely cared for throughout their stay.
- ✓ The Masai cultural visits are particularly engaging for children.

▪ SUSTAINABILITY & CONSERVATION IMPACT

Organic kitchen garden reducing food sourcing footprint. Local employment throughout the camp team. Community support for nearby Masai villages. The National Reserve location itself contributes to the broader Mara conservation economy through visitor fees.

▪ WHY WE LOVE OLKUPELIA MARA CAMP

Because it has done what many Mara camps have not: identified a genuine gap in the market halal excellence, genuine wellness with heated pools, organic farm-to-table dining, and warmth as an operational philosophy and filled it with authentic commitment. GM Edward's team has created a camp that guests want to return to, and that discerning Muslim travellers cite as transformational for access to the Mara. For guests who have previously felt that the Mara's finest experiences were not designed for them, Olkupelia is the answer.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Olkupelia Mara Camp:

Communicate all dietary requirements including halal specifications, food allergies, and preferences at least 72 hours before arrival so the kitchen team can prepare with full attention. The heated pools are genuinely warm on cool Mara mornings a sundowner swim as the elephants move to the river is an experience that distinguishes Olkupelia from every other camp in the Reserve. Request the Honeymoon Suite for couples: GM Edward's team will arrange private boma dinners, rose petal welcomes, and in-tent touches that make it truly memorable.

— *Vard Africa, Masai Mara Desk*

PEARL MARA

Oloololo Escarpment, Mara Triangle — A New Luxury Lodge Commanding One of the Mara's Great Elevated Positions.

▪ INTRODUCTION & HISTORY

The Oloololo Escarpment has been producing the Masai Mara's most dramatic perspectives since the earliest days of safari. At 400 metres above the Mara Triangle below, the escarpment positions its inhabitants as witnesses to a wildlife landscape of extraordinary scale the same views that rendered the picnic scene in Out of Africa so indelibly romantic, and that continue to draw the world's finest safari lodges to its elevated edge.

Pearl Mara is one of the newest lodges to claim a position on this iconic escarpment a luxury tented lodge set serenely upon the Oloololo heights, 10 minutes from the Oloololo Gate that provides direct access to the Mara Triangle. The property's name evokes precision and rarity: a pearl is a perfect thing, formed slowly, worth seeking. Pearl Mara offers precisely that a new luxury address in one of the Mara's most celebrated positions, with a suite configuration of unusual variety and amenities (including private Jacuzzis in every luxury suite) that set it apart from the escarpment properties it neighbor's.

The lodge's positioning on the escarpment edge delivers two distinct advantages: breathtaking panoramic views of the Mara Triangle's plains and wildlife corridors, and proximity to the Oloololo Gate the western entry to the Mara Triangle, one of the two least crowded and most wildlife-dense sectors of the reserve, managed by the not-for-profit Mara Conservancy.

▪ OWNERSHIP & MANAGEMENT

Pearl Mara is independently owned and operated with a philosophy centred on personal service, farm-to-table dining, and the creation of a luxury address worthy of its extraordinary escarpment position. The property's Shamba its own kitchen garden is central to the culinary philosophy: every meal celebrates what grows on the land, seasonally and sustainably.

▪ LOCATION & COORDINATES

On the Oloololo (Siria) Escarpment, 10 minutes from Oloololo Gate, overlooking the Mara Triangle the western third of the Masai Mara National Reserve. GPS: approximately 1°16'S, 34°59'E. The escarpment position places Pearl Mara at approximately 400 metres above the Mara Triangle plains below — looking out across one of Africa's most celebrated wildlife views, toward the distant Serengeti and the sweeping arc of the Mara River valley. Nearest airstrips: Kichwa Tembo Airstrip (approximately 10-15 minutes' drive from the escarpment base) or the Angama private airfield.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Pearl Mara offers three distinct accommodation types across 15 units:

LUXURY TENTED SUITES (6 suites) — The premium tier. Each suite is a secluded sanctuary with spectacular views of the Mara's sprawling plains. Private garden sanctuary. Private Jacuzzi — positioned for escarpment views. Modern amenities throughout. Private butler assigned to each suite. Personalised service at every level. King-size beds with fine linen. En-suite bathrooms with hot and cold showers and double basins. Private deck with lounge seating.

FAMILY SUITES (2 suites) — Designed for families and small groups. Interconnected rooms — flexible sleeping configuration for up to 4 guests. Private garden. Heated Jacuzzi. Private lounge area. Dedicated family service. The interconnected design means parents and children have appropriate independence while sharing a private outdoor space.

LUXURY TENTS (7 tents) — The classic safari tier. Panoramic views across the Mara Triangle from every tent. Private deck for armchair safari. Spacious interiors with plush bedding. Modern amenities. En-suite bathrooms. A genuine luxury camping experience without the suite-level amenities — ideal for guests who prefer the authenticity of canvas over the formality of a suite.

▪ CURATED WILD SAFARI EXPERIENCES

- Game drives in the Mara Triangle — one of the least crowded wildlife areas in the entire Masai Mara, with exceptional predator viewing
- Guided walking safaris on the Oloololo Escarpment — panoramic vistas, indigenous flora, birdlife, and smaller ecosystem elements
- Horseback safaris — riding across the escarpment and plains below for a perspective on wildlife that vehicles cannot provide
- Masai archery — traditional practice with cultural context and Masai warrior guidance
- Bush breakfasts on the escarpment edge or in the field below
- Hot air balloon safaris over the Mara Triangle at dawn (additional cost)
- Yoga at dawn or dusk on the escarpment terrace — the Mara Triangle below, the sky above

- Masai village visits and cultural engagement — Masai community adjacent to the escarpment
- Birding safaris — the escarpment and Mara Triangle combined offer exceptional birding, including raptors, waterbirds, and seasonal migrants

▪ **A M E N I T I E S & F A C I L I T I E S**

- Private Jacuzzi in every Luxury Suite and Family Suite
- Spa — wellness treatments using natural Kenyan ingredients
- Yoga — available on request for individual or group sessions
- Shamba kitchen garden — farm-to-table produce grown on the escarpment
- Swimming pool with escarpment views
- Bar and lounge with panoramic Mara Triangle views
- Personal butler service for all luxury suite guests
- Wi-Fi available
- Laundry service included
- Gift shop

▪ **C U L I N A R Y & D I N I N G E X P E R I E N C E S**

The Shamba Pearl Mara's own organic kitchen garden is the centerpiece of the culinary philosophy. Chefs work with what is seasonal and freshly harvested to create menus that genuinely celebrate the land.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **H E A L T H & S A F E T Y**

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.

- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

Children of all ages welcome. Two dedicated Family Suites with interconnected rooms and private Jacuzzis. Horse riding available for family groups of appropriate experience. Masai archery is a particular favourite for children. Bush breakfast setups can be calibrated for family rhythms.

▪ SUSTAINABILITY & CONSERVATION IMPACT

Shamba kitchen garden reducing food import footprint and supporting on-site food security. Community employment on the escarpment. Proximity to the Mara Triangle managed by the not-for-profit Mara Conservancy — means guest fees support one of the best-managed conservation areas in Kenya.

▪ WHY WE LOVE PEARL MARA

Because the escarpment position is genuinely extraordinary particularly at sunset, when the Mara Triangle plains glow gold below and the distant Serengeti begins to disappear into the dusk. The private Jacuzzis in every luxury suite are rare in the Mara ecosystem at this price point. The horseback safaris on the escarpment add an activity dimension that most Mara camps cannot offer. And the farm-to-table Shamba philosophy gives the kitchen a living, growing quality that makes every meal a genuine expression of the landscape.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Pearl Mara:

Reserve a Luxury Suite with Jacuzzi for the escarpment suite experience at its most complete. The escarpment sunset from the Jacuzzi with the Mara Triangle lit by the last light below — is one of the great private moments available in the Mara. The horseback safari on the escarpment is Pearl Mara's most distinctive activity: arrange it for dawn on your second morning when the light is extraordinary. The Mara Triangle below is less visited than the rest of the Reserve the quality of wildlife and the absence of vehicle congestion make it consistently excellent.

— *Vard Africa, Masai Mara Desk*

PARADISE PLAINS MASAI MARA

Musiara, Masai Mara National Reserve — The Wilder Group's Finest New Luxury Camp, Opened August 2025

▪ INTRODUCTION & HISTORY

The Musiara region of the Masai Mara National Reserve holds the deepest ecology in the entire ecosystem. Here, the Mara River runs broad and hippo-dense; the Musiara Marsh perhaps the most famous wildlife area in Kenya draws lion prides, elephant herds, and migrating wildebeest with reliable, year-round intensity. Big Cat Diary was filmed here. The Marsh Pride has been documented for decades. The Musiara airstrip makes it the most accessible wildlife-dense corner of the reserve. Paradise Plains was built to inhabit this extraordinary location with elegance, intimacy, and the full weight of The Wilder Group's conservation and luxury credentials.

Paradise Plains opened on August 15, 2025 the newest property from The Wilder Group, the organization that also operates the Porini portfolio of eco-safari camps and the Game watchers Safaris brand. This is the group that pioneered community-based conservation in Kenya, channeling over USD 1.5 million annually to Masai communities through its conservancy network. Paradise Plains applies that same ethical architecture to the national reserve, in a camp that demonstrates that luxury and environmental responsibility are not in tension but in natural alliance.

The design philosophy of Paradise Plains begins from a rejection of generic luxury. As The Wilder Group stated in its opening announcement: 'in a world where luxury often feels generic and contrived, Paradise Plains offers a refreshing escape.' The design direction is one of timeless, curated elegance antique furniture, bespoke one-of-a-kind pieces, beautiful kilims and velvety sofas that create a sense of history and discovery. Deep copper freestanding bathtubs. Fine spirits in crystal decanters. Bone china for morning coffee. The camp's aesthetic draws on the great tradition of East African safari its romance, its sense of exploration, its confidence in the idea that beauty and wild nature are not contradictions but companions.

▪ OWNERSHIP & MANAGEMENT

Owned and operated by The Wilder Group the parent organisation of Game watchers Safaris and the Porini Camps portfolio. The Wilder Group's conservation credentials are among the strongest of any Mara operator: 25 years of community-based wildlife conservation, direct land-lease payments to Masai landowners, the Porini Wildlife Habitat Trust, and consistent Gold Eco-ratings across its conservancy portfolio. Paradise Plains applies this philosophy within the National Reserve, using its position and guest revenues to support the broader Musiara conservation economy.

▪ LOCATION & COORDINATES

Set in a secluded, wildlife-rich corner of the Musiara region of the Masai Mara National Reserve, along the banks of the Mara River. The Musiara position offers: proximity to the legendary Musiara Marsh and its year-round lion prides; direct Mara River access with hippo pods and crocodile; position on the Migration route during July–October; and access to Leopard Gorge a rocky outcrop northeast of the camp favoured by leopards and other predators. GPS: approximately 1°16'S, 35°02'E. Nearest airstrip: Musiara Airstrip 15-minute transfer to camp.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

9 total units: 8 Luxury Ensuite Suites plus 1 Family Suite. Each suite is a private sanctuary designed for the complete dissolution of the boundary between indoor comfort and outdoor wilderness.

LUXURY ENSUITE SUITES (8 suites) Spacious, light-filled tented suites crafted from locally sourced materials in earthy, warm tones. Each suite features: an expansive sleeping area with king or twin beds in refined safari styling; an en-suite bathroom with freestanding copper bathtub positioned to face the plains the suite's centerpiece; an adjoining private lounge with antique furnishings, beautiful kilims, and velvety sofas stocked with crystal decanters of fine spirits, fine teas, and wildlife guides; side tents providing additional relaxation space; solar-powered throughout; and a private deck with uninterrupted wildlife views.

Every suite includes: Smeg coffee and tea service; private bar stocked with curated spirits; Dyson hairdryer; Vortex binoculars; yoga mat; board games. The adjoining private lounge has bone china for morning service and antique safari-heritage furnishings. A personal butler is assigned to each suite.

FAMILY SUITE Two ensuite interconnected rooms with a shared private lounge. Private bath with views. Dedicated staff. Same luxury suite amenities throughout. Flexible for multi-generational families or small groups travelling together.

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily shared game drives in custom open-vehicle Land Cruisers with seasoned guides who know every Musiara track — Big Five, Migration crossings, Musiara Marsh lion prides
- The Wilder Group's inter-camp transfer system — complimentary transfers between Wilder / Porini properties with game drives en route
- Night drives within permitted Reserve sectors
- Hot air balloon safaris over the Mara plains at dawn (additional cost)
- Cultural excursions to Masai communities near the Reserve boundary
- Bush breakfasts on the open plains — tables laid before sunrise with the Mara as backdrop
- Guided Mara River walks — crocodiles, hippos, and riverine birdlife in the foreground
- Birding safaris — the Musiara area hosts extraordinary raptor diversity and waterbird populations
- Photography orientation — guides briefed to position vehicles for optimal light and composition

▪ AMENITIES & FACILITIES

- Swimming pool — main area, overlooking the river and savannah
- Gym — fully equipped
- Spa — wellness treatments with natural, locally sourced ingredients
- Butler service — personal butler assigned to every suite
- Dining tent — overlooks the Mara River and the savannah below
- Bar lounge — elegantly appointed with the camp's curated spirits collection
- Wine cellar — thoughtfully stocked, available with meals
- Thoughtfully chosen library — safari literature and natural history reference
- Solar power throughout all suites and camp facilities
- Full-board accommodation with house wines, curated spirit brands, beers, and soft drinks

▪ AWARDS & RECOGNITION

Paradise Plains received immediate industry recognition on opening. The African Travel and Tourism Association (ATTA) published a dedicated announcement at its August 2025 launch. Travel and Tour World covered it as 'one of Kenya's most compelling new safari experiences' and highlighted its combination of nine design-led suites, gourmet dining, infinity pool, spa, and gym as redefining the luxury camp standard in the Reserve. The Wilder Group's broader portfolio reputation built over 25 years provides the trust infrastructure that a newly opened camp requires.

▪ CULINARY & DINING EXPERIENCES

Meals are designed as events. The camp's culinary philosophy draws on classic East African safari tradition generous, beautifully presented, locally inspired elevated by the quality of ingredients, the sophistication of the wine cellar, and the intimacy of a small camp where the chef knows every guest by name within hours of arrival.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Minimum age 8 years. Family Suite with two interconnected en-suite rooms for multi-generational travel.
- ✓ The camp's intimate scale 9 suites maximum ensures that families receive genuinely personalised attention.
- ✓ Bush breakfast logistics can be calibrated to family rhythms; game drives adjusted for younger guests' pace and attention.

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ The Wilder Group's conservation credentials underpin every aspect of Paradise Plains.
- ✓ Solar power throughout. Community employment with strong local workforce proportion.
- ✓ The broader Porini Wildlife Habitat Trust, funded across the Wilder Group portfolio, channels education, healthcare, and livelihood support to communities across the Greater Mara.
- ✓ Paradise Plains' position within the National Reserve means guest fees directly contribute to the Masai Mara's conservation economy.
- ✓ The Wilder Group's explicit philosophy 'luxury should never overpower nature; it should enhance the way you experience it' shapes every operational decision.

▪ WHY WE LOVE PARADISE PLAINS

- ✓ Because The Wilder Group has brought 25 years of conservation knowledge and community commitment to a luxury camp of genuine elegance in the most celebrated wildlife position in Kenya.
- ✓ The copper bathtub facing the plains is not a marketing image it is a design decision that changes the quality of a morning's private time in a way that few luxury suite features can. The nine-suite scale means the camp is always intimate.
- ✓ The Musiara position means wildlife is always close. And the antique furnishings and curated wine cellar create the atmosphere of a well-loved safari house rather than a new property. For guests who want the Mara's finest wildlife position in a camp of genuine luxury, Paradise Plains is the new benchmark.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Musiara Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Paradise Plains Masai Mara:

The copper bathtub morning filling it at first light, watching elephants move across the plains while steam rises from the water and the camp's Smeg sends the first espresso — is one of the defining private moments available in the Mara ecosystem. Book the Family Suite for multi-generational travel; the interconnected rooms and shared lounge create the residential atmosphere that makes a 5-night stay feel like a home rather than a hotel. Pair with Porini Lion Camp (Olare Motorogi) for a two-camp Wilder Group combination across both the Reserve and the private conservancy inter-camp transfers are complimentary with en-route game drives included.

— *Vard Africa, Masai Mara Desk*

MARA EXPEDITION CAMP

Great Plains Conservation Explorer-Collection — Classic Expedition Style on the Ntiakitiak River, North-Central Masai Mara National Reserve.

■ INTRODUCTION & HISTORY

There is a category of safari camp whose defining quality is not the grandeur of its architecture or the boldness of its design, but the depth of its placement in the wild a camp that feels less like accommodation and more like the forward station of an expedition into territory that remains genuinely untamed. Mara Expedition Camp is that camp. And in the Mara, where glamour and wilderness sometimes struggle for primacy, it represents an important and quietly confident choice.

Mara Expedition Camp is the Explorer-Collection sibling of Mara Plains Camp Great Plains Conservation's Relais & Châteaux flagship, which sits just five minutes' drive away in the adjacent Olare Motorogi Conservancy. Where Mara Plains is the established grand dame of the Dereck and Beverly Joubert portfolio in Kenya — seven suites, copper baths, Lamu wood doors, the world's most extensive camera kit Mara Expedition is something more elemental: five canvas tents and a family suite on 150 acres of private land inside the National Reserve, designed to evoke the spirit of Africa's great original explorers without sacrificing any of the Great Plains Conservation standards that make the brand exceptional.

The design language is immediately distinctive. Brass chandeliers. Old Indian travel chests repurposed as furniture. Campaign-style décor in warm leather and natural canvas. Light tan canvas against the dappled light of an African acacia grove. The camp sits in a small bend of the Ntiakitiak River, where riverine forest meets the open savannah of the north-central Mara a position that provides both the forest intimacy of a riverside retreat and the sweeping wildlife access of the Reserve's most predator-dense northern sector.

The camp first appeared in the early 2010s as Great Plains Conservation extended the Dereck and Beverly Joubert portfolio in Kenya beyond the flagship Mara Plains Camp. Its 'Explorer-Collection' designation places it as a step below the Réserve-Collection (Mara Plains, Mara Nyika, ol Donyo Lodge) in the Great Plains hierarchy not in quality of guiding or conservation commitment, but in the tier of luxury and price point. For guests who want the full Great Plains Conservation experience the philosophy, the quality of guiding, the conservation levy, the camera kit at a more accessible price, Mara Expedition Camp is one of the finest value propositions in the entire Mara ecosystem.

■ OWNERSHIP & MANAGEMENT

Owned by Great Plains Conservation the conservation organisation founded by National Geographic Explorers-in-Residence Dereck and Beverly Joubert, one of the most awarded wildlife filmmaking and conservation partnerships in Africa. Great Plains Conservation has conserved nearly 1 million acres of land across Kenya, Botswana, and Zimbabwe. The Great Plains Foundation funds conservation and community programmes directly from every camp's revenue. Camp Manager: Dee consistently highlighted by guests for warmth, efficiency, and genuine Kenyan hospitality.

■ LOCATION & COORDINATES

Mara Expedition Camp occupies 150 acres of private land inside the Masai Mara National Reserve, on the Ntiakitiak River in the north-central sector positioned precisely at the point where the reserve's riverine forest gives way to the open savannahs of the Musiara region. GPS coordinates: 1°21'07.9"S, 35°09'45.9"E. The camp is ideally positioned to access both the Masai Mara National Reserve (primary game-viewing territory) and the Mara North Conservancy (70,000 acres of private conservancy for occasional more exclusive drives). It sits five minutes from sister camp Mara Plains Camp, sharing access to the northern Mara's exceptional predator population.

The north-central Mara position also places the camp within reach of two migrations: the famous Great Migration from the Serengeti (July–October, when wildebeest and zebra cross in their millions) and the lesser-known green season Loita Plains migration (bringing an additional 50,000 wildebeest and over 100,000 zebras to the northern Mara). A resident leopard population in and around camp itself is a documented feature of the Mara Expedition site guests regularly observe leopards in the acacia groves bordering the tents. Nearest airstrip: Ol Kiombo Airstrip (road transfer included in rate).

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

6 tented accommodations in total: 5 Expedition Tents and 1 Family Tent. Maximum 12 guests.

The camp has one of the lowest guest-to-space ratios in the National Reserve 150 private acres for 12 guests.

EXPEDITION TENTS (5 tents — 50 sqm each) — Spacious, high-ceilinged light tan canvas tents on low wooden platforms among the acacia grove. Each tent is designed as a nod to the great expedition camps of the early 20th century: brass chandeliers overhead, old Indian travel chests alongside campaign-style leather and natural material furniture, local natural materials throughout. Bed configuration flexible — twin or king-size, accommodating up to 3 guests (double bed plus single) on request. En-suite bathroom: flushing toilet, campaign-styled indoor shower with brass fixtures and double brass basins, wash basin, complimentary toiletries (soap, shampoo, conditioner, lotion). Mosquito nets. Private veranda with safari chairs and views into the acacia forest. Hot water bottles provided for cool evenings and early morning drives. Daily laundry service. Charging facilities in tent. In-tent private dining available on request.

FAMILY TENT (1 tent — 100 sqm) — Purpose-designed for families or larger groups. Two interconnected bedrooms — a double bedroom and a twin/triple bedroom — with a private lounge area between them and an expansive private verandah. Same expedition design aesthetic as standard tents. Full en-suite facilities in each bedroom. The 100 sqm scale makes this one of the largest family tent configurations in the Masai Mara National Reserve. Children from 6 years welcome. Personal meal choices for younger guests available from the kitchen on request.

A single complimentary professional camera body with lens set is provided for the camp — photos downloaded to a memory stick on departure. (Note: the full suite of Canon camera kits per tent is a feature of sister camp Mara Plains; the Expedition camera kit is shared. Guests with serious photography requirements should consider Mara Plains as their primary accommodation.)

■ C U R A T E D W I L D S A F A R I E X P E R I E N C E S

- Full-day game drives in the Masai Mara National Reserve — picnic breakfasts and often picnic lunches in the field; the day is structured entirely around wildlife opportunity rather than a fixed camp schedule
- Occasional game drives in Mara North Conservancy (70,000 acres) — for a more private, conservancy-style experience away from the Reserve's vehicle activity
- Two migrations accessible: Great Migration (July–October) and Loita Plains green season migration — one of the few camps positioned for both
- Bush walks with an armed ranger — including the opportunity to back-track lion spoor from that morning's sightings; a uniquely grounding and educational experience
- Resident leopard observation — the camp's acacia grove is inhabited by a local leopard population; in-camp sightings are a documented regular occurrence
- Campfire dinners under lantern light — the camp's dining area is lit entirely by lanterns and candles; meals by the fireside are a ritual rather than a service
- Interactive kitchen experiences — guests are invited to engage with the camp chefs and explore the culinary process before meal preparation
- Complimentary camera kit — one professional body and lens set available for guest use; photos saved to memory stick at departure
- Hot air balloon safaris over the Mara (additional cost)
- Naboisho Women's Group cultural experience — supported by the Great Plains Foundation; guests can purchase handcrafted items directly from the artisan collective
- Conservation Roots tree planting — participation in Great Plains Foundation's indigenous tree planting programme across the Mara ecosystem
- Masai village visits and cultural engagement (additional cost)
- Sundowners on the riverside — daybed and director's chairs positioned along the Ntiakitiak River bank; G&T as the hippos begin their evening commentary

■ A M E N I T I E S & F A C I L I T I E S

- Swimming pool — unique for an expedition-style camp in the Reserve; a genuinely refreshing facility for warm afternoon hours between drives
- Solar power throughout — all construction materials sustainable or recycled; the camp can be fully deconstructed leaving no trace, in keeping with Reserve regulations
- Main area: communal dining under acacia canopy lit by brass lanterns and candles; lounge area with campaign-style furniture; small gift shop offering Masai beaded jewellery and artefacts
- Breakfasts and lunches served al fresco under a grove of African ebony trees adjacent to the main tent
- Private in-room dining available on request — by the river, on the private tent deck, or at a secluded location chosen by the guide
- All beverages fully inclusive including premium spirit brands and Champagne
- Wi-Fi available (limited)
- Laundry service included
- Hot water bottles in every tent for cool mornings

■ A W A R D S & R E C O G N I T I O N

Mara Expedition Camp carries the full weight of the Great Plains Conservation brand — which has won more wildlife filming awards, conservation recognitions, and luxury travel citations than virtually any other safari operator in Africa. Dereck and Beverly Joubert hold the National Geographic Society's highest conservation honour and are Emmy Award-winning documentary filmmakers. The Great Plains Conservation portfolio — of which Mara Expedition is a proud part — is consistently cited by Expert Africa, Yellow Zebra Safaris, and leading specialist operators as the benchmark for conservation-led safari excellence in Kenya. The camp receives a Travelers' Choice Award from TripAdvisor and maintains outstanding ratings for guiding quality, food, and the intimacy of the 6-tent experience.

■ C U L I N A R Y & D I N I N G E X P E R I E N C E S

Great Plains Conservation's culinary philosophy is consistent across all its camps: fresh, locally sourced, carefully prepared, and served with genuine generosity in settings that make eating feel like another form of safari.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.

- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

▪ **HEALTH & SAFETY**

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ **FAMILIES & CHILDREN**

Children aged 6 and above welcome. The Family Tent's 100 sqm, two-bedroom configuration with private lounge is purpose-built for family use — one of the most generous family suite configurations in the National Reserve. Children receive personalised menu choices from the kitchen. The interactive kitchen experience, bush walks with rangers, and the camp's resident leopard population make Mara Expedition Camp particularly engaging for wildlife-curious younger guests. Camp Manager Dee and the team are experienced in calibrating game drive pace and focus for families with children.

▪ **SUSTAINABILITY & CONSERVATION IMPACT**

- ✓ Mara Expedition Camp is built entirely from sustainable and recycled materials all of which can be removed without trace, in compliance with Masai Mara National Reserve regulations on non-permanent structures. Solar power throughout.
- ✓ The mandatory nightly Great Plains Foundation conservation levy (payable in addition to accommodation rate) directly funds Great Plains' work conserving nearly 1 million acres of land in Kenya, Botswana, and Zimbabwe. Conservation Roots indigenous tree planting programme.
- ✓ Naboisho Women's Group support through the Foundation.
- ✓ Project Ranger initiative funding and support for anti-poaching ranger operations. Every guest stay at Mara Expedition Camp is a direct contribution to one of Africa's most consequential conservation organizations.

▪ **WHY WE LOVE MARA EXPEDITION CAMP**

- ✓ Because it answers a question that comes up constantly with discerning guests: how do I get the Great Plains Conservation experience the quality of guiding, the conservation conviction, the Dereck and Beverly Joubert DNA without the full Relais & Châteaux price tier? The answer is Mara Expedition Camp.
- ✓ The guiding quality is identical to Mara Plains (the guides are from the same pool, trained to the same standard).
- ✓ The conservation commitment is identical (the same mandatory conservation levy, the same Great Plains Foundation beneficiary).
- ✓ The wildlife access is actually broader the camp's position on 150 private Reserve acres, plus access to Mara North Conservancy, gives guests more total traversing territory than Mara Plains alone.
- ✓ What is different is the style: expedition rather than grand colonial, brass bucket shower rather than copper freestanding bath, shared camera kit rather than a camera in every suite.
- ✓ For guests who value the wild over the wallet and the guiding over the glamour while still enjoying excellent food, a swimming pool, and genuine all-inclusive luxury Mara Expedition Camp is one of the most complete value propositions in the entire Mara ecosystem. And when the resident leopard materializes in the acacia grove outside your tent at dusk, the 'budget' designation becomes entirely academic.

▪ **GETTING THERE & LOGISTICAL SUPPORT**

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olkiombo Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Mara Expedition Camp:

For guests who want to combine both tiers of the Great Plains Conservation Kenya experience, Vard Africa recommends a two-camp itinerary: 3 nights at Mara Expedition Camp followed by 3 nights at Mara Plains Camp (or Mara Nyika in Naboisho). The contrast between the expedition-style intimacy of Mara Expedition and the Relais & Châteaux elegance of Mara Plains creates a deliberately curated progression from the camp that draws you deep into the wild, to the one that wraps that experience in its finest possible setting.

The resident leopards of the Ntiakitiak acacia grove are best observed in the late afternoon as the light drops ask your guide to position you downwind of the grove's western edge before sunset. Two of the most reliably rewarding leopard encounters in the entire Reserve occur within walking distance of the tents.

The interactive kitchen experience is a genuine highlight for food-interested guests and families arrange it for your second afternoon after the morning drive returns. Chef Kevin's desserts, specifically, have generated a level of guest commentary that borders on the devotional.

— *Vard Africa, Masai Mara Desk*

ENKEWA MARA CAMP

Owner-Run Eco-Luxury in the Olderkesi Conservancy — The Mara's Most Remote Position, Africa's Highest Black Rhino Density, and Kenya's Youngest Gold Level Guide

■ INTRODUCTION & HISTORY

There is a category of camp that no corporate portfolio can create, no matter how large the budget or how sophisticated the design team. It can only be created by one person living in the same landscape for twenty years, developing the trust of the community whose land surrounds it, building relationships with the wildlife families that move through it, and making every decision from where each tent is placed to how the menus are written from the accumulated knowledge of two decades of direct experience. Enkewa Mara Camp is that camp. And in the densely competitive landscape of the Masai Mara, it is genuinely singular.

José Serrano was born in Mallorca, Spain. His father dreamed of creating a camp in the heart of the Masai Mara, and José driven by a deep passion for hospitality and for Africa moved to Kenya to fulfil that vision. After twenty years living on this land, learning its rhythms and its wildlife, building relationships with the Maasai community of the Olderkesi Conservancy, and guiding guests into terrain that most camps never reach, Enkewa Camp is the result. It is not a product. It is a life's work.

The camp occupies a private 36-hectare plot on the slopes of Mount Kalema within the Olderkesi Conservancy the same conservancy that houses Cottar's 1920s Safari Camp, one of the most celebrated properties in Africa. Olderkesi is bounded to the north by the Masai Mara National Reserve and to the south by Tanzania's vast Serengeti ecosystem, making it a critical wildlife corridor at the heart of the entire Mara-Serengeti system. Within its 24,700 acres, the total accommodation capacity across all member camps is just 20 rooms. Enkewa holds five of those rooms a small fraction of one of the most restricted wildlife territories in East Africa.

The site itself is extraordinary. A small stream, the Olepolos, runs through the property year-round creating a permanent oasis in the landscape and the constant, meditative sound of running water that gives the camp its quality of stillness.

The valley setting on Kalema's slopes shelters the camp from the exposure of the open plains without sacrificing the sweeping views of the Mara and Siana savannah that unfold beyond. Within minutes of camp, four different lion prides have established territories.

The area holds the highest black rhino density in the entire Mara-Serengeti ecosystem. And a resident leopard population in the surrounding bush has generated, year after year, some of the most intimate cat encounters available anywhere in Kenya.

■ OWNERSHIP & MANAGEMENT

Enkewa Mara Camp is entirely owned and operated by José Serrano through José Serrano Safaris Ltd, registered in Narok, Kenya. There are no corporate partners, no management companies, and no intermediary operators between José and the guest. This is the rarest form of ownership in luxury safari: the person who built the camp is also the person who greets you, knows your name, and is personally invested in every element of your experience.

The guiding team is composed almost entirely of local Maasai from the surrounding Olderkesi community a deliberate and deeply held commitment. Head guide Dominic Maatany has achieved what no guide of his age has before: Gold Level certification from the Kenya Professional Safari Guides Association, the most advanced qualification attainable in Kenyan guiding, and the youngest person in history to hold it. Dominic's knowledge spans mammals, birds, reptiles, amphibians, grass varieties, stars, and photographic positioning he is, by any measure, one of the finest safari guides operating in Kenya today.

■ LOCATION & COORDINATES

GPS coordinates: -1.643129, 35.283141 (1°38'35"S, 35°16'59"E). The camp sits on a private 36-hectare plot on the slopes of Mount Kalema within the Olderkesi Conservancy, on the southeastern border of the Masai Mara National Reserve close to the Siana Conservation area and within touching distance of the Tanzanian border and the broader Serengeti ecosystem. This position places Enkewa in the least-visited, most ecologically intact corner of the entire Mara system.

The Olderkesi Conservancy's remoteness is its defining quality. Unlike the northern conservancies (Olaré Motorogi, Naboisho, Mara North) which border the main reserve and carry the heaviest visitor traffic in the ecosystem, Olderkesi sits quietly at the southern end visited by the Migration herds as they flow through their ancient corridors, but bypassed by most safari vehicles that never venture this far from the established routes. The result is a wildlife experience of rare authenticity: the same animals, the same landscape, the same ecological richness and almost no one else watching.

Nearest airstrip: Keekorok Airstrip 20 to 25 minutes by game drive transfer, itself a wildlife experience. By road from Nairobi: approximately 5 hours 45 minutes. By air: approximately 45 minutes from Wilson Airport.

■ INTIMATE SAFARI LIVING — ROOMS & SUITES

5 tented accommodations in total: 4 Standard Tents and 1 Family Tent. Maximum 10 guests. Every tent has been positioned using a geobiology analysis a study of magnetic fields and natural earth radiations to identify sites that promote optimal rest and deep sleep. This is an extraordinary attention to detail that very few camps in Africa have considered, and guests consistently note the quality of sleep at Enkewa as one of the most unexpected and treasured aspects of their stay.

STANDARD TENTS (4 tents) — Spacious and comfortable under a high canvas canopy, each tent offers views over the savannah from a private veranda furnished with safari chairs. Interiors combine hardwood furniture with local textiles and carefully chosen personal touches. Bed configuration flexible — king or twin on request. En-suite bathroom: flushing toilet in its own cubicle, double brass wash basins, 24-hour running cold water, and a classic hot safari shower that has become one of the camp's signature experiences. In-room safe. Fully insect-proof. Wi-Fi in tent and common areas. The geobiologically selected placement of each tent means they are individually oriented — no two tents share the same view or position on the slope. In-room massage service available on request.

FAMILY TENT (1 tent) — Two separate en-suite bedrooms connected by a central private lounge area. Each bedroom has its own flushing toilet, hot safari shower, and wash basin. The lounge provides a shared living space for families while maintaining appropriate privacy between the sleeping areas. Designed for up to 4 to 5 guests. Ideal for families with children or two couples travelling together. Children's educational and safari activities can be arranged directly with the guiding team. The Family Tent's lounge opens onto a private veranda facing the Mara landscape — morning coffee as the sunrise builds over the Siana plains is a ritual that guests return to Enkewa specifically to repeat.

LITTLE ENKEWA (sister camp — 5 tents, opened July 2025) — An adults-only extension of the Enkewa experience, located metres from the main camp near the Sand River. Five elegantly designed tents with wide verandahs, indoor and outdoor showers, and a private lounge and dining area. Built for couples, honeymooners, and small intimate groups who want complete privacy without any other guests in camp. The same guiding team, the same kitchen philosophy, the same Olderkesi wildlife access — in an entirely self-contained, exclusively private setting. Contact José directly for Little Enkewa availability.

■ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in the Olderkesi Conservancy and Masai Mara National Reserve — open-sided custom vehicles with photographer-optimised positioning; four lion pride territories accessible within minutes of camp
- The highest black rhino density in the entire Mara-Serengeti ecosystem — Olderkesi's remote southeastern position supports a black rhino population unmatched elsewhere in the ecosystem
- Leopard tracking — the bush surrounding camp hosts a resident leopard population; Dominic and the Maasai tracker team have accumulated years of knowledge about individual animals and their territories
- African wild dog sightings — logged in Olderkesi; one of the most elusive and endangered species in Kenya; the conservancy's remoteness and limited vehicle activity makes sightings more likely here than in busier areas
- Walking safaris with Maasai guides — tracking lion spoor, reading the landscape, engaging with the ecosystem on foot in terrain that vehicles cannot fully penetrate
- Night game drives — permitted in the conservancy; revealing nocturnal animals (honey badgers, porcupines, aardvarks, genets, nightjars) that day drives miss entirely
- Photography safaris — Dominic and the team are trained and experienced in positioning vehicles for light, composition, and animal behaviour; the custom vehicles are open-sided with roof access ideal for elevated shots
- Great Migration access — Olderkesi lies directly in the Migration's ancient southern corridor; herds flow through between July and October on their passage from the Serengeti into the Mara
- Sundowners — chairs and drinks set at panoramic hilltop or valley positions as the sun descends over the Mara-Serengeti plains; one of the great daily rituals of the camp
- Masai cultural visits — deep, genuine engagement with the Olderkesi community; José and the team share Maasai oral history, traditions, ceremonies, and daily life with guests who wish to understand rather than merely observe
- Bush breakfasts and picnic lunches in the field — tables laid in the wilderness at carefully chosen sites; meals become part of the wildlife experience
- Hot air balloon safaris over the Mara (additional cost — arrange via camp management)
- Stargazing — Dominic's Gold Level knowledge extends to astronomy; the Olderkesi night sky, far from any light pollution, is one of the finest available in the ecosystem

■ AMENITIES & FACILITIES

- Swimming pool — a thoughtful and practically valuable facility for warm Mara afternoons between game drives
- Lounge and library — canvas lounge with curated natural history and safari literature; the kind of reading environment that most camps claim and few deliver
- Bar — well-stocked; house wines and beers included in rate; spirits as house drinks
- Campfire — the beating heart of the camp's social life; where guests and guides gather after dinner to share the day's encounters under the stars
- In-room massage — available on request from the camp's massage tent; traditional African therapeutic techniques
- Children's activities — designed for young guests exploring the wilderness for the first time
- 100% solar power — no generators, no noise pollution, no light pollution; the camp functions entirely on renewable energy
- Rainwater harvesting — on-site water collection reducing external dependency
- Organic kitchen garden — fresh produce grown on the property
- No buffets — ever; all meals individually prepared and personally served
- Wi-Fi available in tents and common areas
- 24-hour laundry service with same-day turnaround
- Board games and communal activities in the lounge

■ AWARDS & RECOGNITION

Enkewa Mara Camp is one of the most consistently and passionately reviewed camps in the entire Mara ecosystem on TripAdvisor with guests repeatedly using words like 'life-changing', 'the best safari of my life', and 'unlike anything else in Kenya.' The camp's recognition is entirely driven by the quality of the human experience rather than corporate marketing it has no large promotional budget, no media tour programme, and no PR operation. Its reputation has been built entirely by guests telling other guests.

Head guide Dominic Maatany's Gold Level KPSGA certification the highest qualification attainable in Kenyan guiding, achieved at a younger age than any guide in the organization's history is a specific and verifiable distinction. The camp holds the unusual position of having the youngest Gold Level guide in Kenya on its team. This is not a courtesy award. It is earned through demonstrated mastery of biology, ecology, bush craft, safety, and guest management assessed by Kenya's most rigorous professional body.

José Serrano's own encyclopaedical knowledge of the Masai Mara accumulated over 20 years of daily presence in the ecosystem is itself a form of recognition that cannot be credentialled: the knowledge of which leopard hunts from which ridge at which hour of the afternoon, which lion pride moves through which valley after rain, and how to read the landscape well enough to find animals that other camps' vehicles never encounter.

■ CULINARY & DINING EXPERIENCES

The kitchen at Enkewa is a personal affair in the most precise sense of the phrase there are no buffets, no generic safari menus, and no service schedules that override the rhythm of the day's wildlife encounters. Meals are prepared individually from organic produce, much of it grown on the property, to the preferences and

requirements of each guest. Dietary specifications are accommodated as a matter of standard practice not as a special request requiring advance notice and a supplement.

The philosophy is José's own: food is not a service to be delivered between activities. It is part of the experience — another form of connection to the place.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

■ **HEALTH & SAFETY**

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

■ **FAMILIES & CHILDREN**

- ✓ The Family Tent with its two interconnected en-suite bedrooms and shared lounge is designed explicitly for families and José's personal approach to hosting means that children at Enkewa receive a quality of attention that few camps can match.
- ✓ Young guests are introduced to tracking, to Maasai culture, to the night sky, and to the landscape through Dominic's Gold Level knowledge translated into language and experiences calibrated for their age and curiosity. The camp's small scale means no child is lost in a large group; every game drive is intimate.
- ✓ Little Enkewa the adults-only sister camp can be booked simultaneously by travelling companions who prefer a separate, quiet space while the family occupies the main camp. Contact José directly for combined family-and-adults configuration.

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ 100% solar power throughout. No generators. Rainwater harvesting on the 36-hectare property.
- ✓ Organic kitchen garden reducing food import footprint. All construction materials locally sourced where possible. The camp functions within the Olderkesi Conservancy's strict ecological framework one room per 1,200 acres of land; maximum 20 rooms across all member camps; no permanent structures beyond what the conservancy permits.
- ✓ Team composed almost entirely of local Maasai from the Olderkesi community providing direct, consistent livelihoods to families whose land forms the conservancy.
- ✓ The deeper sustainability of Enkewa is in its model. By choosing to operate within the Olderkesi Conservancy at genuinely minimal scale five tents rather than expanding into a larger, more commercially optimised property, José Serrano has made a sustained and deliberate choice to prioritize ecological integrity over revenue maximization.
- ✓ The Maasai families whose land the camp operates on receive economic benefit from conservation rather than agriculture or development. The result is a viable wildlife corridor connecting the Masai Mara to the Serengeti that would otherwise face pressure from the land-use changes transforming the broader ecosystem.

▪ WHY WE LOVE ENKEWA MARA CAMP

- ✓ Because you cannot manufacture twenty years of knowledge. Because the youngest Gold Level guide in Kenya's history works here.
- ✓ Because the black rhino density in the Olderkesi Conservancy is the highest in the entire Mara-Serengeti system, and Enkewa is positioned at its heart.
- ✓ Because José Serrano will answer your email personally.
- ✓ Because the Olepolos stream runs through the property year-round with the sound of moving water threading through every hour of every day.
- ✓ Because the campfire conversations between guests who arrived as strangers and a guiding team that has tracked lion on this same land for decades produce the specific quality of story that is the real reason people travel to Africa.
- ✓ Enkewa Mara Camp is not for guests who measure luxury by the square metreage of a copper bathtub or the number of canapes served at a sundowner.
- ✓ It is for guests who understand that the finest luxury in the African wilderness is precisely what José Serrano articulates on his own website: not chandeliers, but the roar of a lion at dawn. For those guests, Enkewa is one of the finest camps in Kenya.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

The Vard Africa Mara desk maintains a direct relationship with José for priority booking and current wildlife intelligence.

Vard Africa Insider — Enkewa Mara Camp:

Request Dominic Maatany as your lead guide he is the youngest KPSGA Gold Level guide in Kenya's history, and his knowledge of the Olderkesi terrain, the resident leopards, and the black rhino territories transforms a game drive into something close to a masterclass. Ask him about the stars on your final night: his astronomy knowledge is as detailed as his mammal knowledge, and the Olderkesi sky gives it the stage it deserves.

The camp's most distinctive offering is its black rhino access. The southeastern Mara's rhino population the highest density in the entire ecosystem is known to very few guests because very few camps operate here. Brief the Vard Africa desk before arrival with any specific wildlife priorities, and we will communicate them to José directly so the guiding team can position accordingly.

For honeymooners and couples seeking absolute privacy: book Little Enkewa the adults-only sister camp that opened July 2025. Five tents, the same guiding team, the same organic kitchen, and no other guests in camp. Contact our desk for combined availability across both properties.

— *Vard Africa, Masai Mara Desk*

SANGALAI SAND RIVER MARA

▪ INTRODUCTION & HISTORY

Sangalai Sand River is an Exclusive use property, luxury at the camp is not declared it is felt. It reveals itself in the quiet precision of every detail, in the ease with which life unfolds, and in the deep connection to the landscape that surrounds you. The Masai mara eco system.

Hidden along the banks of the Sand River in the Maasai Mara National Reserve, the camp is both secluded and perfectly placed. With just seven tents and offered on an exclusive-use basis, Sangalai feels like a private residence in the wild intimate, unhurried, and entirely your own. Beyond its riverine setting lies one of Africa's most extraordinary natural spectacles: the Great Migration, as vast herds move between the Serengeti and the Mara, shaping the rhythm of the seasons.

Days begin with soft light over the river and unfold at your own pace game drives, quiet moments, long lunches, and evenings that stretch beneath open skies. At the heart of the camp, two distinct spaces anchor the experience: one for gathering, dining, and storytelling; the other a more contemplative retreat, where the sounds of the bush take over and time seems to slow.

At Sangalai Sand River, nothing interrupts the experience every element exists to deepen it.

▪ OWNERSHIP & MANAGEMENT

Sangalai sand river was founded and created by brothers Robert and William Carr-Hartley, whose family has lived and worked along side Kenya's wildlife and communities for generations. Their long-standing involvement in wildlife protection in kenya has helped guide and shape the camp's design and approach, ensuring it leaves a light foot print and supports the eco systems and people who make the mara so extraordinary.

Sangalai sand river is a place shaped by heritage, deep culture, guided by respect and rooted deeply in the story of the land itself.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ The Camp has 7 guest tents and is able to sleep 14 Guests in total.
- ✓ At Sangalai Sand River, accommodation is designed as a quiet extension of the wilderness intimate, refined, and deeply attuned to life in the Maasai Mara National Reserve. With just seven guest tents hosting a maximum of fourteen guests, the camp maintains a rare sense of space, privacy, and stillness.
- ✓ Each tent is thoughtfully positioned to feel both secluded and connected, where canvas walls soften the boundary between indoors and out. Mornings arrive gently with the light over the river; evenings settle with the distant sounds of the bush. Inside, comfort is effortless and understated cooling overhead fans for warmer days, discreet charging points, and interiors that favour calm over excess.
- ✓ The en suite bathrooms bring a quiet assurance of ease, with hot and cold running water available throughout the day in both showers and basins. Ceramic flush toilets add a level of familiarity that allows you to relax fully into the experience, without ever feeling removed from the wild.
- ✓ For those travelling with private guides, three dedicated guide rooms ensure that every detail of your stay remains seamless allowing the focus to stay where it belongs: on the landscape, the wildlife, and the rhythm of days lived outdoors.

CURATED WILD SAFARI EXPERIENCES

- ✓ At Sangalai Sand River, each day is guided by the rhythms of wildlife, the sweep of the landscape, and your own sense of pace. With private vehicles, dedicated guides, and the camp reserved exclusively for your group, your time in the Maasai Mara National Reserve is entirely your own.
- ✓ There are no fixed schedules and no shared spaces only the freedom to explore as you wish. Set out at first light for unhurried game drives, pause for breakfast in the bush, return for a late lunch, or follow the day into golden-hour sundowners by the river.
- ✓ Evenings unfold beneath open skies, while days can be shaped for families, photographers, or those simply seeking stillness in the wild.
- ✓ Here, the experience is fluid and deeply personal each moment unfolding in quiet response to the land, and to you.

▪ CULINARY & DINING EXPERIENCES

Most meals are enjoyed in the main mess, though no two settings are quite the same. Over the course of your stay, dining shifts effortlessly from the familiar comfort of the camp to unexpected locations in the bush each meal shaped by the moment, the light, and the landscape.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Sangalai Sand River lends itself naturally to family life unhurried, immersive, and shared across generations. With the camp reserved exclusively for your group, families have the freedom to settle into their own rhythm within the vast openness of the Maasai Mara National Reserve.
- ✓ Days are as active or as relaxed as you choose. Children can join the camp team for beach volleyball on the sand riverbed, learn traditional skills through guided Maasai-inspired activities, or spend easy afternoons playing boules and board games between wildlife encounters. These moments of play sit effortlessly alongside the deeper experience of the bush, creating a balance that feels both engaging and grounding.
- ✓ The camp welcomes guests of all ages and is particularly well suited to multi-generational families travelling together. Younger children are embraced as part of the experience, with those under three staying complimentary—making Sangalai not just a safari destination, but a place to reconnect, share, and experience the wild together.

WHY WE LOVE SANGALAI SAND RIVER CAMP

- ✓ Sangalai Sand River is a rare kind of safari retreat entirely private, quietly luxurious, and deeply connected to its setting along the banks of the Sand River in the remote southern reaches of the Maasai Mara.
- ✓ Designed for exclusivity and ease, the camp offers just seven elegantly appointed tents, each carefully positioned to frame uninterrupted views of the river and the passing wildlife.
- ✓ The experience is defined by flexibility: private game drives, expert guiding, and days shaped entirely around your interests and the movement of the bush.
- ✓ This is a landscape known for its exceptional wildlife year-round, particularly its big cats, while the seasonal drama of the Great Migration brings the added spectacle of the river crossings nearby.
- ✓ With its understated elegance, attentive yet unobtrusive service, and a sense of the classic safari authenticity, Sangalai Sand River offers an experience that is both intimate and deeply immersive crafted for those who value privacy, place, and the quiet luxury of the wild.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 35-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

THE MASAI MARA PRIVATE CONSERVANCIES:
BEYOND THE RESERVE

THE PRIVATE CONSERVANCY REVOLUTION

When people first hear about the Masai Mara, they imagine the national reserve that iconic, government-administered expanse of open savannah and river drama that has defined the safari imagination for generations. What many do not know is that surrounding the reserve, on land still owned and walked by the Masai people themselves, lies a second and in many ways more extraordinary world: the private conservancies.

These conservancies represent one of the most significant conservation and land-use innovations in modern African history. Through carefully structured land-lease agreements between safari operators and Masai landowners, vast tracts of land that might otherwise have been converted to agriculture or livestock grazing have been permanently set aside for wildlife and for the kind of intimate, unhurried safari experience that simply cannot be replicated inside a national park.

In the Masai Mara ecosystem, eight principal private conservancies border or surround the national reserve: Mara Naboisho, Mara North, Ol Kinyei, Enonkishu, Olderkesi, Lemek, Olare Motorogi, and Partakilat. Together, they add hundreds of thousands of additional acres to the effective wildlife estate, creating a mosaic of habitats, experiences, and characters that makes the greater Mara ecosystem the most diverse and rewarding safari destination on Earth.

At Vard Africa, our access to the private conservancies and our deep, long-standing relationships with the camps and communities within them is one of our defining advantages.

"The national reserve is where the story of the Mara begins. The conservancies are where it becomes yours."

WHAT MAKES THE PRIVATE CONSERVANCIES SO SPECIAL

THE EIGHT QUALITIES THAT DEFINE THE CONSERVANCY EXPERIENCE

The private conservancies of the Masai Mara offer something that no national park in Africa can fully replicate: a safari experience shaped entirely around you. Understanding why requires an appreciation of the fundamental differences between public and private land management.

1. Exclusivity & Low Visitor Density

Each conservancy permits only a strictly limited number of guests at any one time typically between 16 and 32 guests per conservancy, compared to the hundreds of vehicles that can descend simultaneously on a sighting in the national reserve. This is not merely a comfort consideration; it is a philosophical one. When only two vehicles are present at a cheetah kill, the experience is of witnessing a private moment in nature. When twenty vehicles are present, it becomes a public event. The conservancies protect the integrity of the encounter.

2. Off-Road Driving

In the Masai Mara National Reserve, vehicles are restricted to established tracks. In the private conservancies, guides are permitted to leave the track entirely — following animals through long grass, positioning vehicles for the perfect angle on a sunrise, approaching a sleeping lion from the direction that offers the most extraordinary photograph. This single difference transforms the quality of wildlife encounters beyond measure.

3. Night Drives

Night game drives are strictly prohibited in the national reserve. In the conservancies, they are among the most sought-after experiences available. After dark, an entirely different cast of characters emerges: civet cats moving with clockwork precision through the grass; white-tailed mongoose hunting along termite mounds; aardvarks excavating their tunnels with prehistoric deliberateness; serval cats frozen in the beam of a spotlight; and most mesmerizingly lion prides moving silently through the darkness in pursuit of prey. The sounds of the African night, experienced from an open vehicle without engine noise, are an experience of profound, almost elemental beauty.

4. Walking Safaris

Being on foot in the African bush reframes the entire experience. Scale shifts: the world shrinks to what is within ten metres. Sound becomes the primary sense. The guide points to the track of a hyena, fresh from the night before; the air carries the scent of wild sage crushed under an elephant's foot; the distant cough of a leopard, heard and not seen, becomes a story to be told long after the walk is over. Walking safaris with armed, experienced guides typically Masai with generations of tracking knowledge are available in all the conservancies and represent the most intimate way to know the Mara.

5. Masai Community Partnership & Land Lease Revenue

Every private conservancy in the Mara ecosystem is built on a formal land-lease agreement with Masai landowners. The financial terms vary by conservancy, but the principle is consistent: Masai families and group ranches receive regular, predictable income in exchange for keeping their land open to wildlife rather than livestock or agriculture. In many cases, these lease payments are the primary income source for entire communities and the model has proven so successful that conservancy land continues to expand across the ecosystem.

The social implications are profound: when wildlife generates greater economic return than farming, wildlife becomes an asset to be protected rather than a competitor to be resisted. Poaching rates in conservancy areas are among the lowest in the entire Serengeti-Mara ecosystem.

6. Fly-Camping & Remote Wilderness Experiences

In the private conservancies, it is possible to spend a night or several nights in a fly-camp: a lightweight, minimal-footprint camp set up in remote areas of the conservancy that are never visited by regular guests. These camps typically consist of nothing more than a simple sleeping tent, a bucket shower, a campfire, and a sky full of stars. The absence of camp infrastructure does not diminish the experience it concentrates it, stripping away every layer of insulation between the guest and the living world.

7. Exclusive-Use Properties

Many conservancy camps offer exclusive-use arrangements the entire property reserved for a single group, family, or couple. For weddings, honeymoons, significant birthdays, and multi-generational gatherings, an exclusive-use conservancy camp is among the most extraordinary private event spaces imaginable: no other guests, complete flexibility over schedule and activities, a dedicated team of guides and staff, and the African wilderness as the only backdrop.

8. Conservation Research Access

Many of the conservancies maintain active conservation research programmes lion monitoring, cheetah tracking, elephant population studies, and community education projects. Vard Africa's camp partners can facilitate direct guest engagement with these programmes: accompanying researchers on morning monitoring sessions, learning to identify individual animals from photographic databases, and understanding the science that underpins the conservation model. For guests with a genuine interest in conservation, this access transforms a holiday into a contribution.

NATIONAL RESERVE VS. PRIVATE CONSERVANCY

A G U E S T ' S G U I D E T O U N D E R S T A N D I N G T H E D I F F E R E N C E

One of the questions we are most frequently asked by guests and luxury advisors alike is: what exactly is the difference between the Masai Mara National Reserve and the private conservancies? The answer is more significant than most people expect, and understanding it is essential to designing the right itinerary.

ASPECT	MASAI MARA NATIONAL RESERVE vs. PRIVATE CONSERVANCIES
Governance & Management	Managed by Narok County Government. Subject to Kenya Wildlife Service regulations and national park rules, which apply uniformly across all visitors. Privately managed by individual conservancy trusts or companies in partnership with Masai landowners. Rules set by the conservancy, allowing greater flexibility.
Vehicle & Track Rules	Masai mara national reserve -All vehicles must remain on designated tracks at all times. Off-road driving is strictly prohibited and enforced. Private Conservancies -Off-road driving is permitted throughout the conservancy, allowing guides to follow animals anywhere and position vehicles optimally.
Night Game Drives	Masai mara national reserve -Night game drives are strictly prohibited all visitors must exit the reserve by a specified time each evening. Private Conservancies -Night drives are a core feature of the conservancy experience, revealing an entirely different cast of nocturnal wildlife.
Walking Safaris	Masai mara national reserve -Walking safaris are prohibited within the national reserve boundaries. Private Conservancies -Night Guided walking safaris with armed, experienced guides are available and encouraged across conservancy terrain.
Visitor Numbers	Masai mara national reserve -No limit on the number of daily visitors. During peak Migration season, popular crossing points can attract 50–100 vehicles simultaneously. Private Conservancies - Strict maximum occupancy enforced by each conservancy typically 16 to 32 guests at any one time across the entire conservancy.
Vehicle Density	Masai mara national reserve -Multiple vehicles converge on wildlife sightings, particularly during the Great Migration season. Popular with large groups and budget operators. Private Conservancies - Vehicle numbers at any single sighting are limited by camp policy. Many conservancies restrict sightings to 2–3 vehicles maximum per sighting.
Conservation Funding	Masai mara national reserve -Gate fees collected by the Narok County Government. Private Conservancies - Proportion directed to the conservation varies-Bed-night levies and conservancy fees flow directly to the managing trust and to Masai landowners. Conservation funding is transparent and traceable.
Land Ownership	Masai mara national reserve -Gate Government-owned and administered as a public wildlife reserve. Private Conservancies - Masai-owned communal and group ranch land, leased to the conservancy under formal agreements. Masai families retain ownership.
Accommodation Style	Masai mara national reserve -Ranging from budget tented camps to mid-range lodges. A handful of premium properties operate within or adjacent to the reserve. Private Conservancies - Exclusively small, intimate camps typically 6 to 16 tents designed for immersive, ultra-luxury experiences. No budget accommodation options.
Community Benefit	Masai mara national reserve -Indirect, through county government fee distribution. Private Conservancies - Direct Masai landowners receive monthly lease payments regardless of occupancy. Employment within camps is predominantly to the local people.
Fly Camping	Masai mara national reserve -Not available within the national reserve. Private Conservancies - Available in most conservancies remote, minimal-footprint overnight camps in areas never visited by other guests.
Exclusive Use	Masai mara national reserve - Very few available options as the national reserve is a public space. Private Conservancies - Exclusive-use buyouts of entire camps available, providing complete privacy for groups, families, and private events.
Best Season for Visiting	Masai mara national reserve - Year-round, with peak season July–October for the Migration crossings. Private Conservancies - Year-round the conservancies are at their finest year-round, with the Migration passing through during July–October.
Photographic Conditions	Masai mara national reserve - Excellent, but vehicle proximity and density can affect composition and the sense of wilderness. Private Conservancies - Outstanding guides can position vehicles optimally in any direction, and the absence of other vehicles creates images of genuine wilderness intimacy.

Vard Africa Recommendation:

For guests visiting the Masai Mara for the first time, we strongly recommend combining time in a private conservancy with at least one day's access to the national reserve particularly during Migration season, when the reserve's iconic crossing points are best experienced with a skilled guide who knows where and when to position. The two experiences are complementary rather than competitive.

For returning visitors, and for those who prioritize intimacy, exclusivity, and photographic excellence above all else, the private conservancies can stand entirely alone as a complete Mara experience.

Vard Africa Guest Experience Team

THE EIGHT PRIVATE CONSERVANCIES

AN INTIMATE PORTRAIT OF EACH TERRITORY

Each of the eight conservancies that border and surround the Masai Mara National Reserve has its own distinct character, landscape, wildlife speciality, and conservation story.

MARA NABOISHO CONSERVANCY

The Lion Capital of Kenya

SETTING & LANDSCAPE

Mara Naboisho stretches across approximately 50,000 acres (200 square kilometres) of open savannah, woodland, and riverine corridor in the eastern sector of the Mara ecosystem, bordering the national reserve to its west and sharing a boundary with the Olare Motorogi Conservancy to the south. The landscape is a masterclass in ecological diversity rolling open plains that recall the classical African safari imagination give way to dense croton thicket, seasonal luggas (seasonal streams) lined with acacia woodland, and rocky outcrops that provide perfect leopard habitat.

The land was historically used as dry-season grazing range by the Masai of the Naboisho Group Ranch a community of over 500 families whose knowledge of the terrain spans generations. When the conservancy was formally established in 2010, it represented one of the most ambitious community-conservation partnerships ever attempted in the Mara ecosystem, incorporating 6 camps and a community of over 500 landowners.

HISTORY & CONSERVATION MODEL

Naboisho meaning 'coming together' in the Maa language of the Masai was established through a partnership between Basecamp Explorer Foundation, a Norwegian NGO with a long history in the Mara, and the Naboisho Group Ranch landowners. The conservancy's founding principle was simple but radical: give the land a higher economic value as wildlife habitat than as livestock range, and the Masai will choose conservation.

The model has proven spectacularly successful. The conservancy charges a high per-night conservancy fee, all of which flows directly to the Naboisho Group Ranch for distribution among landowners. Anti-poaching units composed entirely of Masai rangers patrol the conservancy 24 hours a day. The lion population has increased dramatically since the conservancy's establishment a direct consequence of reduced human-wildlife conflict and a community that now values lions as an economic asset.

Naboisho also operates a dedicated predator research programme in partnership with the Mara Predator Conservation Programme, contributing to the body of scientific knowledge on lion, leopard, and cheetah population dynamics across the greater ecosystem.

WILDLIFE CONCENTRATION

Naboisho's wildlife density is extraordinary, and its predator populations are among the finest in the entire Mara ecosystem. The conservancy is home to multiple resident lion prides some of the most studied and photographed in the world whose relaxed familiarity with vehicles allows encounters of remarkable intimacy. Leopard are resident in the acacia woodland and rocky outcrops throughout the conservancy, and cheetah are regularly seen on the open plains.

The resident elephant population is substantial and includes some of the largest bulls in the ecosystem. The Mara River's northern tributaries run through the conservancy's western boundary, providing water throughout the dry season and concentrating wildlife in extraordinary densities during July and August. During the Migration, the herds pour into Naboisho from the south, and the conservancy's guides with unrestricted off-road access can position guests precisely where the animals are moving.

Size	50,000 acres / approx. 200 km²
Established	2010
Landowners	Naboisho Group Ranch — over 500 Masai families
Max Guests	Strictly limited across 6 partner camps
Wildlife Highlights	Lion (exceptional density), Leopard, Cheetah, Elephant, All Big Five
Special Activities	Off-road drives, night drives, walking safaris, fly-camping, predator research visits
Vard Africa Note	Our preferred conservancy for guests seeking the finest lion encounters in Kenya

BEST CAMPS AND LODGES IN THE MARA NABOISHO CONSERVANCY

HEMINGWAYS OL SEKI MARA

Commanding the Conservancy — Sweeping Views from a Rocky Escarpment Bluff

▪ INTRODUCTION & HISTORY

Hemingways Ol Seki Mara occupies one of the most dramatic positions available to any camp in the Mara Naboisho Conservancy perched upon a rocky bluff above the Isupukai River, with commanding panoramic views across the conservancy's rolling grasslands toward the distant Masai Mara National Reserve. The camp's elevated position is both a visual statement and a practical advantage: game drives depart from one of the highest points in the conservancy, allowing guides to survey vast distances of wildlife terrain before committing to a route.

'Ol Seki' refers to the Whistling Thorn Acacia the distinctive tree of the Mara grasslands and the camp's connection to its landscape is evident in every architectural choice. Part of the Hemingways Collection a Kenyan-owned, family-operated luxury hospitality group founded in 1988 with its first property in Watamu on the Kenyan coast the camp joins the Collection's portfolio that now extends to Naivasha, Nairobi, Kigali, and the Mara North Conservancy (Hemingways River Camp).

▪ OWNERSHIP & MANAGEMENT

Owned by the Hemingways Hospitality Group a Kenyan family-owned and operated luxury hospitality company founded in 1988. CEO Ross Evans leads the group. Hemingways is deeply rooted in Kenya with over 40 years of investment and operation in the country's tourism sector. Hemingways Ol Seki has been a Naboisho Conservancy tourism partner since the conservancy's founding.

▪ LOCATION & COORDINATES

On a rocky bluff overlooking the Isupukai River, Mara Naboisho Conservancy. GPS Coordinates: approximately 1°30'S, 35°20'E. Nearest airstrip: Ol Seki Airstrip short transfer.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

10 luxury tented suites, spacious and open-plan. Each suite on a wooden platform with generous terrace overlooking the conservancy. En-suite bathrooms with flush toilets, hot showers, and double wash basins. Contemporary design with large open frontage maximizing the panoramic views. Fan in each tent. Private watering hole below the main lounge area enabling in-camp wildlife viewing.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in the Mara Naboisho Conservancy (1 night drive included)
- Guided walking safaris with armed Masai guides
- Hot air balloon safaris (additional cost)
- Full-day Masai Mara National Reserve drives (additional cost)
- Community visits and cultural engagement
- Private watering hole viewing from the main guest area

▪ AMENITIES & FACILITIES

- Swimming pool with conservancy views
- Solar power throughout
- All meals, soft drinks, local beer, house wine, selected spirits included
- Wi-Fi available
- Laundry service included
- Fan in each tent

▪ CULINARY & DINING EXPERIENCES

Hemingways' hospitality DNA refined over 40 years of Kenya luxury experience is evident in the dining at Ol Seki: menus that celebrate fresh, locally sourced seasonal produce in an atmosphere of genuine warmth. Panoramic dining views across the conservancy from the main lounge. Bush breakfasts and sundowner experiences in the field available.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour,

freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimagined. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children of all ages welcome.
- ✓ The private watering hole provides in-camp wildlife entertainment for all ages.
- ✓ The camp's elevated position and sweeping views create a visual context for safari that even very young children find captivating.

WHY WE LOVE HEMINGWAYS OL SEKI MARA

- ✓ Because the bluff position is genuinely commanding the view from the main lounge at sunrise, with the Naboisho grasslands stretching to the horizon and the resident watering hole below active with wildlife, is one of the great morning views in the entire Mara ecosystem.
- ✓ The Hemingways hospitality standard is consistent and genuine.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Seki Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Hemingways Ol Seki Mara:

The private watering hole below the main lounge area is a rare feature in any Mara camp a reliable focal point for game viewing between drives. Request a suite on the side of the bluff with the most direct view into the conservancy for maximum visual impact. The Naboisho lion pride often 15-20 individuals is regularly found within a short drive of this camp.

— Vard Africa, Masai Mara Desk

SARUNI LEOPARD HILL

Inspired by the Manyatta — Six Tented Rooms with Star Beds and 360° Views

▪ INTRODUCTION & HISTORY

Saruni Leopard Hill is Saruni's newest addition to the Mara Naboisho Conservancy a deliberately intimate camp of just six tented rooms designed in the spirit of the traditional Masai manyatta circular homestead architecture. Nestled among acacia trees with sweeping views of the surrounding Naboisho plains, the camp provides the Saruni group's signature approach to Mara conservation hospitality: small, personal, deeply connected to the Masai community, and offering experiences that larger camps cannot replicate.

Saruni as a group brings a long history of Mara community conservation, having been among the founding supporters of the Mara Naboisho Conservancy and active contributors to the conservancy's community empowerment programmes. The camp is ideal for couples, honeymooners, and travellers seeking deep personalization in one of the Mara's most wildlife-rich private territories.

▪ LOCATION & COORDINATES

Mara Naboisho Conservancy, on a hilltop position with 360-degree views. GPS Coordinates: approximately 1°30'S, 35°20'E. Nearest airstrip: Ol Seki Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

6 tented rooms: 4 Deluxe Tents, 1 Family Tent, 1 Honeymoon Tent. Inspired by Masai manyatta architecture with near 360-degree views from every suite. Star beds available for night sleeping under the stars. Indoor and outdoor showers. Private veranda with fireplace — a rare and romantic feature. En-suite bathrooms. Maximum 12 guests in camp.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in Naboisho Conservancy — off-road, maximum vehicles per sighting strictly enforced
- Guided walking safaris with expert Masai guides
- Star bed sleeping experience under the open Mara sky
- Masai community visits and cultural engagement
- Conservation research access — Naboisho predator monitoring
- Hot air balloon safaris (additional cost)

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
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- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night-**There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two-**A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Set in a prime, elevated position overlooking the sweeping plains of the Naboisho Conservancy, the Family Tent is designed to offer both space and a deep sense of connection to the landscape.
- ✓ Raised on wooden platforms and thoughtfully laid out in two separate wings, the tent balances privacy with togetherness. Each wing features its own bedroom, en suite bathroom, and private verandah creating a comfortable, self-contained retreat for families or small groups travelling together.
- ✓ The design blends contemporary comfort with traditional safari character, but its most memorable feature reveals itself at night: at the touch of a button, the tent’s ceiling opens to the sky. With only a fine mosquito net between you and the vast African night, the experience becomes something rare and unforgettable—sleeping beneath the stars, immersed in the sounds and stillness of the wild.

WHY WE LOVE SARUNI LEOPARD HILL

Because the star beds are extraordinary sleeping under the open sky with the sounds of the Mara around you, from the safety and comfort of a beautifully appointed bed, is a genuinely transformative experience. The manyatta-inspired circular architecture creates a sense of being part of the landscape rather than placed upon it. For honeymooners and couples seeking absolute intimacy, this is among the finest options in the Naboisho Conservancy.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Seki Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Saruni Leopard Hill:

Book the Honeymoon Tent and request the star bed experience for your final night. The private veranda fireplace, combined with the star bed under the Naboisho sky, creates a sequence of experiences that no other property in this conservancy can offer simultaneously. The manyatta-circle design means every tent faces outward toward the plains wake to the landscape at first light from your bed.

— *Vard Africa, Masai Mara Desk*

MARA NYIKA CAMP

Great Plains Conservation Relais & Châteaux — Treehouse Luxury in Naboisho

INTRODUCTION & HISTORY

'Mara Nyika' means 'Large Plains' or 'Great Plains' in Swahili and the camp's name pays direct homage to the Great Plains Conservation company that built and operates it. Mara Nyika Camp, the newest addition to the Great Plains Kenya portfolio, sits in a secluded valley within the Mara Naboisho Conservancy, straddling a seasonal stream and nestled beneath flat-topped Acacia kirkii trees whose canopy creates the sensation of a treehouse experience under canvas.

Elevated walkways connect the suites and main area, creating a sense of floating above the conservancy floor. The design embodies Great Plains Conservation's core philosophy: that a camp should feel impermanent a respectful, light-footprint presence in a wilderness that exists for its own sake. Like its sister properties Mara Plains Camp and ol Donyo Lodge, Mara Nyika is a Relais & Châteaux member the only group of camps in Kenya to hold this distinction.

OWNERSHIP & MANAGEMENT

Owned and operated by Great Plains Conservation — Dereck and Beverly Joubert. Relais & Châteaux member. Great Plains Foundation funds conservation and community programmes.

LOCATION & COORDINATES

In a secluded valley, Mara Naboisho Conservancy. GPS Coordinates: approximately 1°32'S, 35°22'E. Nearest airstrip: Ol Seki Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

4 guest suites, each 1,000 square metres — extraordinarily spacious. Customized, large, elevated treehouse-styled canvas tented suites on raised wooden decking, linked to main areas by raised wooden walkways. Each suite includes professional Canon camera body with 100-400mm and 24-70mm lenses (photos saved to memory stick at departure) and Swarovski binoculars — standard across all Great Plains Réserve-Collection properties.

SAMBUK SUITE — 2-bedroom private suite accommodating 4 adults or 2 adults and up to 3 children (6–15). Private safari vehicle and guide included. Shared lounge and dining area.

All suites include: yoga mats, light weights, exercise bike for in-suite wellness; spa treatments available for in-room delivery.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in Mara Naboisho Conservancy — plus visits to Masai Mara National Reserve for longer stays
- Professional Canon camera kit and Swarovski binoculars in every suite
- Walking safaris in the conservancy
- Naboisho predator research programme engagement
- Community project visits — Great Plains Foundation school and bridge programmes
- Hot air balloon safaris

▪ AWARDS & RECOGNITION

Relais & Châteaux member — one of only two Kenya members of this global collection. Great Plains Conservation's portfolio is among the most award-decorated in African safari. Mara Nyika's food has been specifically praised as among the finest in the conservancy system.

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Children aged 6 and above welcome. Sambuk Suite designed for family use with private vehicle and guide. Professional camera equipment particularly engaging for photography-minded families.

WHY WE LOVE MARA NYIKA CAMP

Because it combines the Great Plains Conservation photography DNA Canon camera kits, exceptional guides, Relais & Châteaux cuisine with a treehouse-under-canvas design that is unlike any other camp in the Naboisho Conservancy. The 1,000 square metre suites are among the largest in the entire Mara ecosystem.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Seki Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Mara Nyika Camp:

The food at Mara Nyika is outstanding arguably the best in the Naboisho Conservancy. Request a bush dinner on the raised walkway for maximum atmosphere. The 1,000 sqm suites mean you will never feel crowded, even after days of continuous occupation. Pair with Mara Plains Camp for the complete Great Plains Conservation Mara experience.

— *Vard Africa, Masai Mara Desk*

KICHECHE VALLEY CAMP

Superbly Off the Beaten Track — The Hidden Gem of Naboisho

INTRODUCTION & HISTORY

Kicheche Valley Camp is Kicheche's Naboisho property sister to Kicheche Bush Camp in Olare Motorogi and Kicheche Mara in Mara North. Set in a wooded vale of the Naboisho Conservancy, deliberately positioned well off the main safari routes, it offers the same photographer-focused guiding philosophy and open-sided vehicle experience that defines the Kicheche brand, in a setting of unusual seclusion and natural beauty.

The camp is the terminus (or starting point) of the celebrated multi-conservancy walking circuit between Kicheche Valley and Kicheche Bush a two-day wilderness walk through two of the finest conservancies in the ecosystem, with a fly-camp night in between. It also offers night game drives unusual in the Naboisho Conservancy and one of the camp's defining advantages.

OWNERSHIP & MANAGEMENT

Owned and operated by Kicheche Camps — Greg Monson's independent, conservation-focused safari company. Kicheche Community Trust active in Naboisho.

LOCATION & COORDINATES

In a wooded vale, Mara Naboisho Conservancy. GPS Coordinates: approximately 1°31'S, 35°21'E. Nearest airstrip: Ol Seki Airstrip.

INTIMATE SAFARI LIVING — ROOMS & SUITES

6 tented suites. Spacious, well-appointed tents with Podocarpus beds, Egyptian cotton linen, private verandas. En-suite bathrooms. 1 Family Suite with two interconnected en-suite bedrooms and private lounge (maximum 5 guests). Night drives included in rate — a significant advantage over some Naboisho properties.

CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in Naboisho Conservancy — photographer-optimised open-sided vehicles
- Guided walking safaris with armed ranger
- Multi-conservancy walking wilderness circuit to/from Kicheche Bush Camp (Olaré Motorogi) — unique 2-day trek
- Maa Trust community visit (women's empowerment and conservation)
- Hot air balloon safaris (additional cost)

CULINARY & DINING EXPERIENCES

Dining at Kicheche Valley is as flexible as it is memorable shaped by your mood, the moment, and the setting that best suits the day in the Naboisho Conservancy.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus

crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table-***Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
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- ✓ **Afternoon Tea —** Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations —** Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness-**Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
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- ✓ Malaria prophylaxis guidance provided.
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- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ At Kicheche Valley in the Naboisho Conservancy, we understand the importance of shared family time in the bush—balanced with the freedom for families to enjoy their own private space. Our dedicated family accommodation ensures extra comfort and privacy, allowing each generation to experience Kenya in a way that feels both personal and memorable.
- ✓ For younger guests, the safari becomes an engaging journey of discovery, guided by curiosity and play. Children can take part in hands-on activities such as beading traditional Maasai bracelets and necklaces, exploring the area around camp to identify animal tracks, bones, plants, and leaves, and learning bushcraft skills like starting a fire without matches.
- ✓ In selected locations, activities may also include making bows and arrows and spear throwing under the guidance of experienced guides. Thoughtfully designed activity booklets provide games, challenges, and learning moments throughout the stay, encouraging observation and interaction with the natural world.
- ✓ Guides and camp teams also Organise group activities and, for those who participate fully, young guests are celebrated with a Certificate of Completion a small but meaningful recognition of their time spent learning, exploring, and connecting with the wild.

WHY WE LOVE KICHECHE VALLEY CAMP

- ✓ Because night drives are included in a conservancy where not every property offers them.
- ✓ Because the walking circuit to Kicheche Bush Camp is one of the most adventurous multi-day experiences available in the Mara ecosystem.
- ✓ And because the 'wooded vale' setting of the camp provides a different ecological character to the open-plains positions of other Naboisho camps.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Seki Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Kicheche Valley Camp:

The walking circuit between Kicheche Valley and Kicheche Bush is a Vard Africa signature experience see also Kicheche Bush Camp entry above. For guests who want active adventure combined with genuine wilderness intimacy, this is the definitive Mara itinerary.

— Vard Africa, Masai Mara Desk

MARA NORTH CONSERVANCY

Where the Wilderness Has No Horizon

SETTING & LANDSCAPE

Mara North Conservancy occupies the northern sector of the Mara ecosystem, covering approximately 75,000 acres (300 square kilometres) of what is arguably the most dramatic and topographically varied landscape in the entire region. It borders the Masai Mara National Reserve to its south and the Mara River's northern watershed to its east and north a position that places it directly in the path of the Great Migration's annual passage.

The terrain shifts through multiple distinct zones: the open plains of the Mara River floodplains, where long grasses sway in the afternoon wind and lion prides are visible from a kilometre away; dense, riverine forest along the Mara and Ntiakitiak rivers; and rolling hills dotted with the conical termite mounds that Masai communities have historically used as navigational landmarks. The Oloololo Escarpment forms the conservancy's western boundary, rising dramatically above the plains and offering one of the most sweeping panoramas in all of East Africa.

HISTORY & CONSERVATION MODEL

Mara North was established in 2009 through the Mara North Conservancy Trust, a community-owned body representing the landowners of the former Lemek and Siana Group Ranches in the northern sector. The trust model at Mara North is particularly sophisticated: lease payments are distributed not as individual cash payments, but through a community trust fund that invests in education, healthcare, water infrastructure, and women's economic empowerment programmes.

This long-term investment approach has created a conservation model with unusual resilience even during difficult years when tourism revenue dropped, the community's commitment to the conservancy remained strong because the benefits extended beyond individual income to whole-community infrastructure. The conservancy's anti-poaching unit, known as the Mara North Rangers, operates under international training standards and has an exemplary record.

Mara North also hosts the longest-running lion research project in the ecosystem, operated in partnership with the Mara Lion Project a collaboration between conservation scientists and Masai communities whose data on lion population dynamics, territory usage, and human-wildlife conflict management is used to inform conservation policy across Kenya.

WILDLIFE CONCENTRATION

Mara North is widely regarded by experienced safari guides as the single finest wildlife destination in the entire Mara ecosystem during the Migration months of July through October. The conservancy's position directly on the Migration route means that during peak season, the herds are everywhere not merely passing through, but resident in their millions across the plains and river corridors.

The Mara River crossings within and adjacent to Mara North are among the most dramatic in the ecosystem the river here is wide, fast, and patrolled by crocodiles of extraordinary size. Predator activity during the Migration is unsurpassed: lion prides organize cooperative hunts of wildebeest in the long grass; cheetah mothers teach their cubs the mechanics of the chase; spotted hyena clans shadow the herds day and night.

Outside Migration season, Mara North supports exceptional year-round populations of elephant, buffalo, giraffe, zebra, and all the principal predator species. The diversity of habitats from the open floodplains to the riverine forest to the escarpment woodland ensures that no two game drives cover the same ecological ground, and no two are alike.

Size	75,000 acres / approx. 300 km²
Established	2009
Landowners	Mara North Conservancy Trust — multiple Masai Group Ranches
Max Guests	Strictly limited — fewer than 100 guests total across all camps
Wildlife Highlights	Great Migration (prime position), Lion, Leopard, Cheetah, Elephant, Nile Crocodile

Special Activities	River crossing positioning, night drives, walks with Masai warriors, lion research visits
Vard Africa Note	Our first choice for Migration season itineraries. The finest Migration experience in Kenya

ELEPHANT PEPPER CAMP

Named for the Trees — Ten Tents of Classic Safari in Mara North

▪ INTRODUCTION & HISTORY

Elephant Pepper Camp takes its name from the Elephant Pepper trees *Zanthoxylum chalybeum* whose distinctive fiery-flavoured leaves and fruit are beloved by elephants and used medicinally by Masai communities across the ecosystem. The trees grow in and around the camp, creating a natural canopy and aromatic environment that immediately distinguishes this property from its open-plains neighbor’s.

Set within a patch of woodlands amidst the Mara North Conservancy's sprawling plains, Elephant Pepper Camp offers 10 tented suites in a classic safari style Meru-style tents with Indian Raj campaign furniture, dark wood and brass fittings, and spacious private verandas. The two larger tents a honeymoon suite and a family tent, positioned at either end of the camp for maximum seclusion are particularly celebrated.

▪ LOCATION & COORDINATES

In woodland within the Mara North Conservancy. GPS Coordinates: approximately 1°18'S, 35°05'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

10 tented suites: 8 standard double/twin tents, 1 honeymoon suite, 1 family tent. All Meru style with outer canvas extending to create a private shaded veranda. Indian Raj campaign furniture: dark wood, brass fittings. Double or twin beds with bedside tables, writing desk, hanging space, shelves. Some tents equipped with hammocks between trees. En-suite bathrooms with flush toilets, hot showers, and wash basins.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in Mara North Conservancy — one of the finest Migration positions in Kenya
- Guided bush walks
- Hot air balloon safaris (additional cost)
- Community visits within the Mara North Conservancy
- Full-day Masai Mara National Reserve drives on request

▪ CULINARY & DINING EXPERIENCES

The kitchen produces fresh, homemade safari cuisine in the classic tradition of quality bush cooking.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

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- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ The family tent at Elephant Pepper positioned at one end of the camp for maximum privacy is a particular favourite for families.
- ✓ Its secluded position among the Elephant Pepper trees creates a sense of private ownership within the camp's communal territory.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Elephant Pepper Camp has been recognised as one of only six camps in Kenya to achieve a “Gold Level” Eco Rating from Ecotourism Kenya, reflecting its strong commitment to responsible tourism and environmental best practice.
- ✓ Set discreetly beneath the canopy of elephant pepper trees in the heart of the wilderness, the camp is designed to leave as light a footprint as possible. Its fully removable tented structures preserve the integrity of the landscape, while operations are powered entirely by solar energy and supported by low-impact LED lighting throughout.
- ✓ Sustainability is embedded in everyday practice. Waste is carefully separated, with recyclable materials managed responsibly to minimise environmental impact. Glass is collected and sent to recycling facilities in Nairobi, including Central Glass, ensuring materials are kept in circulation rather than returned to the land.
- ✓ By combining traditional safari camp expertise with modern, low-impact technology, Elephant Pepper Camp delivers an authentic wilderness experience that actively protects the ecosystem it depends on.

WHY WE LOVE ELEPHANT PEPPER CAMP

Because the Indian Raj campaign furnishings and dark-wood character of the tents create the most atmospheric classic safari interior of any camp in the Mara North Conservancy. And because hammocks hanging between Elephant Pepper trees for afternoon reading are a detail that consistently appears in guests' most treasured memories.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Elephant Pepper Camp:

Ask for the honeymoon tent at either end of the camp their remote positioning and the canopy of Elephant Pepper trees create an atmosphere that the standard tents cannot replicate. The hammock between trees is, inexplicably, one of the best afternoon experiences in any Mara camp.

— Vard Africa, Masai Mara Desk

OFFBEAT NDOTO CAMP

The Luxury Hilltop Evolution — Offbeat's Premier Mara North Address

INTRODUCTION & HISTORY

Offbeat Ndoto Camp is Offbeat Safaris' premium offering in the Mara North Conservancy a step up from its sister camp Offbeat Mara, positioned on Mundia Hill approximately 500 metres downstream with elevated views and a more refined ambiance. 'Ndoto' means 'dream' in Swahili, and the camp lives up to its name: a dreamed safari in one of the finest conservancies in the ecosystem, with the elevation and views that hilltop positioning provides.

Offbeat Safaris has a long tradition in the Mara North Conservancy the family that founded the company has deep roots in Kenyan wildlife guiding and Ndoto carries that heritage into a more luxurious expression of the offbeat ethos.

▪ LOCATION & COORDINATES

On Mundia Hill, Mara North Conservancy. GPS Coordinates: approximately 1°18'S, 35°05'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

A small number of luxury tented suites with views over the Mara North Conservancy. Elevated hilltop position provides sweeping vistas across the plains and toward the Mara River valley. En-suite bathrooms, private verandas. More luxurious appointments than sister camp Offbeat Mara.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in Mara North Conservancy
- Guided bush walks
- Elevated hilltop sundowner experience with conservancy panoramas
- River crossings accessible from conservancy position (Migration season)
- Running with the Maasai

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.

- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ WHY WE LOVE OFFBEAT NDOTO CAMP

Because the hilltop position provides one of the best panoramic views available in the Mara North Conservancy and because elevation changes the entire character of the safari experience, from the quality of light at dawn to the sense of scale that the open plains convey when seen from height.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Offbeat Ndoto Camp:

The hilltop sundowner at Offbeat Ndoto looking out across the Mara North plains as the Oloololo Escarpment catches the last light — is one of the great evening experiences in the Mara ecosystem. Pair with a morning drive that descends to the river for the dramatic landscape contrast.

— *Vard Africa, Masai Mara Desk*

OFFBEAT MARA CAMP

Traditional & Unpretentious — A Classic Mara North Safari Experience

▪ INTRODUCTION & HISTORY

Offbeat Mara Camp is Offbeat Safaris' original Mara North property a small, traditional camp of 7 tents set in a valley above the (often dry) Olare Orok River. The camp is unpretentious by design and celebrated for its authentic bush character: no frills, no unnecessary formality, but exceptional guiding and a genuine wilderness feel that appeals to experienced safari travellers who prioritize the experience over the architecture.

▪ LOCATION & COORDINATES

In a valley above the Olare Orok River, Mara North Conservancy. GPS Coordinates: approximately 1°18'S, 35°04'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

7 tented suites. Comfortable, classic safari style with private verandas and en-suite bathrooms. Night drives available. Traditional bush camp atmosphere.

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimagined. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest

canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
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- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

WHY WE LOVE OFFBEAT MARA CAMP

Because it is, in the best possible sense, uncomplicated. The guiding quality is consistently high, the wildlife in the Mara North Conservancy is exceptional, and the absence of formality creates a camp where it is genuinely possible to relax into the rhythm of the bush.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
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Vard Africa Insider — Offbeat Mara Camp:

Pair Offbeat Mara with Offbeat Ndoto for a two-camp offbeat experience that contrasts the valley-floor character of one camp with the elevated hilltop perspectives of the other two different vantage points on the same extraordinary conservancy.

— Vard Africa, Masai Mara Desk

KICHECHE MARA CAMP

The Authentic Bush Camp of Mara North — Kicheche's Classic Conservancy Experience

INTRODUCTION & HISTORY

Kicheche Mara Camp is Kicheche's Mara North Conservancy property sister to Kicheche Bush Camp in Olare Motorogi and Kicheche Valley in Naboisho. Set by a stream in a beautiful area of the Mara North Conservancy, it offers the same photographer-focused guiding philosophy and open-sided vehicles that distinguish the entire Kicheche portfolio.

With just 10 tents and a rustic, authentic character, Kicheche Mara provides direct access to one of the finest Migration-season wildlife positions in Kenya within the conservancy that receives the Great Migration's most dramatic July-to-October passage.

LOCATION & COORDINATES

By a stream in the Mara North Conservancy. GPS Coordinates: approximately 1°17'S, 35°06'E. Nearest airstrip: Mara North Airstrip.

INTIMATE SAFARI LIVING — ROOMS & SUITES

10 tented suites. Rustic, comfortable, classic safari style with private verandas and en-suite bathrooms. Open-sided photography vehicles. Community Discovery Trip included in rates a Kicheche Mara signature activity not available at other Kicheche properties.

CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The

kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimagined. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
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- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ WHY WE LOVE KICHECHE MARA CAMP

Because the Migration through the Mara North Conservancy is the most dramatic in the entire Mara ecosystem and Kicheche Mara's position within this conservancy provides the photography vehicles, off-road access, and expert guides to make the most of it. The Community Discovery Trip is a genuine engagement with Masai community life that adds depth to the wildlife experience.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Kicheche Mara Camp:

The Community Discovery Trip at Kicheche Mara is one of the most authentic Masai community engagement experiences available in the Mara ecosystem and it is included in the rate, not an add-on. Arrange it for your second afternoon when you are already oriented to the conservancy's landscape.

— *Vard Africa, Masai Mara Desk*

SERIAN THE ORIGINAL

Alex Walker's Founding Camp — Five Tents of Pure Serenity Above the Mara River

▪ INTRODUCTION & HISTORY

'Serian' means peaceful, calm, serene in the Maa language of the Masai and Alex Walker chose the word as the name for his founding camp because it captures precisely what he wanted to create: a retreat from the noise of contemporary life, an invitation to experience Africa at its most unhurried and most authentic.

Serian The Original was Alex Walker's first camp, established in the Mara North Conservancy on a raised hillside position above a broad bend in the Mara River, with views across the valley to the Siria Escarpment beyond. From this founding property, Alex has built a collection of exclusive camps spanning the Mara and Tanzania's Serengeti but The Original remains the flagship: the camp that defined the philosophy and the standard against which all subsequent Serian properties are measured.

The camp's relationship with the Mara River is profound: the Mara flows below, the escarpment rises opposite, and the wildlife that moves between water and grassland provides a constant, unscripted drama visible from the thatched mess area and every tent veranda. Every guest group receives exclusive use of a dedicated 4x4 safari vehicle with guide and spotter — a standard across the entire Serian portfolio that means no two groups ever share a vehicle.

▪ OWNERSHIP & MANAGEMENT

Founded and owned by Alex Walker one of East Africa's most respected independent safari operators with over 25 years of guiding experience. The Original is managed by Adrian and Roisin, whose warmth and personal hospitality are consistently highlighted in guest reviews. No Wi-Fi available a deliberate choice in keeping with the camp's philosophy of disconnection and connection with the natural world.

▪ LOCATION & COORDINATES

On a raised position above the Mara River, Mara North Conservancy. GPS Coordinates: approximately 1°17'S, 35°04'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

5 vast marquee-style tented suites, one of which is a family suite. All on beautiful hardwood decking above the Mara River with views toward the Oloololo Escarpment. Each suite: elegantly simple furnishing, personal touches throughout, bush bathroom with spectacular views over the river valley including an enormous bathtub and twin basins, shower, flush toilet. 24-hour electricity (solar and generator combination). Airy, spacious, and designed to feel like home rather than a hotel.

The mess area thatched, with stunning river and escarpment views is the social heart of the camp. Communal fireside dining creates the storytelling atmosphere that Alex Walker considers essential to the safari experience.

▪ CURATED WILD SAFARI EXPERIENCES

- Exclusive-use 4x4 vehicle with dedicated guide and spotter for every group included as standard, at no additional cost
- Day and night game drives in Mara North Conservancy
- Walking safaris in the conservancy and in Serian's own 16 km² private conservation area
- Sundowners at scenic river viewpoints
- Bush breakfasts and picnic lunches in the field
- River fishing on the Mara
- Masai community visits
- Hot air balloon safaris (additional cost)
- Walking circuit connection to Ngare Serian (sister camp across the Mara River — accessible via suspension footbridge)

▪ AMENITIES & FACILITIES

- 24-hour electricity (solar and generator)
- Hot and cold running water in every suite
- Organic garden supplying the kitchen
- No Wi-Fi — intentional
- Rates include exclusive vehicle use, meals, house drinks, and laundry

▪ AWARDS & RECOGNITION

Serian The Original is consistently cited by the world's leading safari specialists as one of the finest bush camps in East Africa. Highlighted by Expert Africa, Yellow Zebra Safaris, and dozens of specialist operators as a camp of exceptional character and guiding quality. BBC presenter Saba Douglas-Hamilton is among the many celebrated guests who have publicly praised the camp.

▪ CULINARY & DINING EXPERIENCES

The organic garden supplies the kitchen with fresh produce.

Meals are served communally in the thatched mess area informal, generous, and focused on bringing guests together over shared experience.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork**

not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.

- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

The family suite accommodates children of all ages. All ages welcome. Exclusive vehicle use means game drives are calibrated entirely to family pace and interest. The walking safaris in Serian's private conservation area (and the Ngare Serian suspension bridge) are particular highlights for adventurous families.

SUSTAINABILITY & CONSERVATION IMPACT

Alex Walker has employed and trained 4 rangers who patrol Serian's area, reducing poaching and contributing to the Mara North anti-poaching network. Over years of consistent effort, elephant herds and lion prides have returned to valleys that were empty when Serian began. Support for the Mara Predator Project. Community employment throughout. The Mara North Conservancy model which Serian helped establish protects 30,000+ hectares of pristine wilderness.

WHY WE LOVE SERIAN THE ORIGINAL

- ✓ Because the exclusive vehicle included at no extra cost for every group changes everything.
- ✓ No sharing, no schedule compromise, no other guests' preferences to accommodate.
- ✓ The camp's philosophy of genuine home-style hospitality means guests arrive as visitors and leave as friends.
- ✓ The view from the mess deck at dawn the Mara River below, the escarpment opposite, the light coming up over the horizon is, in our experience, one of the great mornings available in African travel.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.

- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Serian the Original:

Combine The Original (5 tents, east bank) with Ngare Serian (4 tents, west bank) for the complete Serian Mara North experience the two camps face each other across the Mara River, connected by a suspension bridge, each with its own character and different wildlife perspectives on the same conservancy. This two-camp combination is one of Vard Africa's most recommended Mara itineraries. Note: No Wi-Fi is intentional and liberating.

— *Vard Africa, Masai Mara Desk*

SERIAN'S KIMYA KIMYA

'Quiet Quiet' — The Most Intimate Retreat in the Mara North Conservancy

▪ INTRODUCTION & HISTORY

'Kimya Kimya' means 'quite quiet' in Swahili a perfectly chosen name for the most intimate and secluded camp in the Alex Walker's Serian collection. Set on a private riverside site in the Mara North Conservancy, on the edge of Ngare Serian's 1,500-acre private conservation area, Kimya Kimya is designed for just 6 guests making it one of the smallest and most exclusive safari addresses in Kenya.

The camp is a character-driven, low-key property with an extraordinary main suite spanning two stories — the upper level features a deep bush bath positioned above the flowing Mara River, from which elephants can be observed wading through the water below. A private salt lick on the property regularly features elephant, giraffe, and zebra, with lion and leopard observed in attendance throughout the year.

▪ OWNERSHIP & MANAGEMENT

Owned by Alex Walker's Serian Collection. Hosted by a dedicated camp team. Set on Ngare Serian's private conservation area.

▪ LOCATION & COORDINATES

Private riverside site, Mara North Conservancy, on the edge of Ngare Serian's 1,500-acre private conservation area. GPS Coordinates: approximately 1°17'S, 35°03'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Designed for 6 guests maximum. Central 2-storey main suite with upper-level bush bath above the Mara River. Additional en-suite sleeping accommodation with canvas construction, leather and worn wood furnishings, cold beers in the bar, and an ice-laden G&T always available. Private salt lick in front of camp for in-camp wildlife viewing. Private outdoor lounge with fire.

▪ CURATED WILD SAFARI EXPERIENCES

- Exclusive-use of private 4x4 vehicle with dedicated guide and spotter — included for every group
- Day and night game drives in Mara North Conservancy
- Walking safaris in the private 1,500-acre conservation area adjacent to camp
- Salt lick observation from camp — in-camp wildlife viewing without requiring a vehicle
- Night game drives within permitted areas
- Bush bath in the upper-level suite above the river — elephants below
- River fishing

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
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- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
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- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.

- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ WHY WE LOVE SERIAN'S KIMYA KIMYA

Because 6 guests is a number that concentrates the entire camp's attention on an extraordinary level of personal service and flexibility. Because the bush bath above the Mara River elephants wading below, the water audible through the canvas is one of the great private moments in African travel. And because the salt lick provides wildlife viewing from the camp itself that most properties would charge a supplement for.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Serian's Kimya Kimya:

This is our first recommendation for honeymooners and couples seeking absolute seclusion. The 6-guest maximum means the camp can be booked as exclusive use by a single group of 3 couples creating a private camp experience at a price point well below a full camp buyout. The upper-level bush bath above the river, filled at sunset, with a G&T and the sound of elephants below, is one of the most romantic experiences in the Mara ecosystem.

— *Vard Africa, Masai Mara Desk*

KAREN BLIXEN MARA CAMP

Out of Africa — 22 Tents on the Mara River, Named for Denmark's Greatest Author

▪ INTRODUCTION & HISTORY

Karen Blixen Camp carries one of the most evocative names in all of African travel honouring the Danish author whose autobiographical 'Out of Africa' defined the romantic imagination of Kenya for generations of readers worldwide. The camp stands on the east bank of a broad loop of the Mara River in the Mara North Conservancy, in a position of extraordinary natural beauty: elephants, giraffes, zebras, and impalas arrive at the river's edge throughout the day, while a large resident hippo pod provides year-round entertainment from the camp's main area.

The camp is Danish-owned and operated, and there is a consciously European quality to its hospitality: organized, attentive, and warm. Its eco-tourism credentials are genuine solar-powered throughout, with green technologies including solar water heaters and a waste management programme detailed to guests on an eco-walk of the camp's operations.

▪ OWNERSHIP & MANAGEMENT

Danish-owned and operated. Part of the Out of Africa Collection. Karen Blixen Camp is a member of the Mara North Conservancy, which protects over 30,000 hectares of wilderness through fixed monthly lease payments to 750 Masai landowners.

▪ LOCATION & COORDINATES

On the east bank of a broad loop of the Mara River, Mara North Conservancy, near the Oloololo Gate (15 km). GPS Coordinates: approximately 1°19'S, 35°03'E. Nearest airstrip: Mara North Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 22 large luxury canvas tented suites on raised wooden platforms along the riverbank. Private deck with cushioned daybed at each tent. Persian rugs, dark wood floors, cosy armchairs, large comfortable beds (double or twin).
- ✓ En-suite bathroom with flush toilet and outdoor shower. Family unit: 2 tents sharing the same raised deck with ample space for 4 guests. Conference facility for up to 30 (unique among Mara North camps).

▪ CURATED WILD SAFARI EXPERIENCES

- Morning and afternoon shared game drives in the Mara North Conservancy — night drives included
- Optional full-day Masai Mara National Reserve drives (picnic lunch)
- Guided eco-walks of the camp's sustainable systems
- Balloon safaris from the Loita Hills (additional cost)
- Bird watching — organic garden and riverside attract exceptional species diversity
- Masai village visits and cultural engagement
- Cooking school and bead project visits when in session

▪ AMENITIES & FACILITIES

- Swimming pool
- Spa treatments (additional cost)
- Solar power throughout — solar water heaters, waste management programme
- Wi-Fi available (limited — internet hut in main building area)
- Conference facility (up to 30 persons) — unusual corporate facility in a Mara conservancy camp
- Organic garden supplying the kitchen

▪ AWARDS & RECOGNITION

Karen Blixen Camp receives consistent positive recognition from guests for its river location and wildlife-viewing quality. Eco-walk programme cited as one of the most transparent in the Mara ecosystem. Consistently highly rated on TripAdvisor for guide quality, particularly guide Francis and guide Paul.

▪ CULINARY & DINING EXPERIENCES

The chefs take inspiration from English, Italian, Danish, and African cuisines, using fresh herbs and flowers from the camp's organic garden. Dining in the open-plan mess area overlooking the hippo pool. Individual tables rather than communal style. Bush breakfasts available. Fresh, home-grown produce throughout.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

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- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Children of all ages welcome. Family unit on shared deck. The resident hippos in front of camp provide constant wildlife entertainment for children. Group game drives limited to 6 people for intimate sightings particularly child-friendly. Evening pool and garden activities supplement game drives.

SUSTAINABILITY & CONSERVATION IMPACT

Solar power throughout. Eco-walk programme for guests. Green technologies: solar water heaters, waste management. Mara North Conservancy fixed lease payments to 750 Masai families (30,000+ hectares protected). Organic garden. Community cooking school and bead project support.

WHY WE LOVE KAREN BLIXEN MARA CAMP

Because the 22-tent scale gives it the facilities and service consistency of a larger property, while the river-bank position with elephants, hippos, and the daily drama of Mara North wildlife visible from every tent delivers the wildlife quality of the finest smaller camps. The Out of Africa heritage and the Danish ownership give the camp a distinctive character entirely its own.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
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- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Karen Blixen Mara Camp:

The morning game drive from Karen Blixen into the Musiara Marsh area is one of the finest in the entire Mara North Conservancy the famous 'Fred', a 55-year-old elephant with enormous tusks, is often encountered in this area. The eco-walk is genuinely informative and changes how guests think about their environmental footprint. The hippo pod directly opposite camp visible at all hours is one of the most reliable wildlife spectacles in the ecosystem.

— *Vard Africa, Masai Mara Desk*

HEMINGWAYS RIVER CAMP MARA

Formerly Richard's River Camp — Conservation Heritage Carried Forward by Hemingways

INTRODUCTION & HISTORY

Hemingways River Camp Mara carries two stories: the story of its founding, and the story of its continuation. It was built by Richard Roberts a third-generation conservationist and one of the founding partners of the Mara North Conservancy, instrumental in the establishment of the Mara Elephant Project and his wife Liz, who lovingly selected the furnishings and fabrics that give the camp's Meru-style tents their warm, personal character. This was Richard's 'home away from home', and every detail reflects that.

In 2025, the camp was acquired by the Hemingways Collection — the Kenyan family-owned luxury hospitality group that also operates Hemingways Ol Seki Mara in Naboisho. Renamed Hemingways River Camp Mara, the property joins the Collection's portfolio under CEO Ross Evans' commitment to 'Every Stay a Story' — a philosophy of meaningful guest experiences rooted in emotional connection and genuine place.

The Hemingways Group brings its 40-year Kenya hospitality heritage to the conservation legacy of Richard and Liz Roberts: a transition from one conservation-focused family to another, with an explicit commitment to continuing the Mara North Conservancy partnership and Mara Elephant Project support.

▪ **OWNERSHIP & MANAGEMENT**

Now owned and managed by the Hemingways Hospitality Group under CEO Ross Evans. Founded by Richard Roberts and Liz Fusco. Originally known as Richard's River Camp. Hemingways is a founding member of the Mara North Conservancy through its Naboisho property.

▪ **LOCATION & COORDINATES**

On the banks of the Njageteck River, Mara North Conservancy. GPS Coordinates: approximately 1°17'S, 35°05'E. Nearest airstrip: Mara North Airstrip — approximately 1 hour 15 minutes flight from Wilson Airport.

▪ **INTIMATE SAFARI LIVING — ROOMS & SUITES**

8 individually designed tented suites: 6 Luxury Tents (classic safari living in Meru-style canvas, colonial charm, wooden floors, gauzy drapes, sweeping river views from private verandas) + 1 Family Suite (multiple bedrooms, private lounge, dedicated staff ideal for families or small groups) + 1 Private Suite (multiple bedrooms, private lounge, dedicated staff maximum privacy for couples or small groups). Staff-to-guest ratio ensures tailored, highly personalised hospitality. Total capacity: 18 guests.

▪ **CURATED WILD SAFARI EXPERIENCES**

- Game drives in Mara North Conservancy — exclusive access to 73,000+ acres of pristine wilderness
- Night drives included
- Bush walks with expert Masai guides
- Elephant spring watching from the camp — elephants regularly visit the springs visible from the veranda
- Archery, scramble, Jenga, cycling, and football for families and children
- Evening campfires
- Mara Elephant Project conservation engagement

▪ **AMENITIES & FACILITIES**

- Swimming pool
- Open lounge and firepit
- Well-maintained camp grounds and garden areas
- Full board including all meals and house drinks
- Laundry service

▪ **CULINARY & DINING EXPERIENCES**

The kitchen produces fresh, carefully prepared meals international and Kenyan cuisine served in the dining tent or al fresco on the lawn. Communal and private dining both available. Bush breakfasts and sundowner cocktails by the campfire are signature offerings.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here,

inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.

- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Children of all ages welcome. Family Suite with dedicated staff ideal for families. Children's activities (archery, cycling, outdoor games) included in the experience. Head Guide William and team experienced in calibrating game drives for younger guests.

SUSTAINABILITY & CONSERVATION IMPACT

Founding partner of the Mara North Conservancy through Hemingways Collection's broader portfolio. Mara Elephant Project support a founding commitment of the Roberts legacy, continued under Hemingways ownership. Community employment and education support across the Mara North area.

WHY WE LOVE HEMINGWAYS RIVER CAMP MARA

- ✓ Because Richard and Liz Roberts built something with genuine heart, and the Hemingways Collection is carrying it forward with equal care.
- ✓ The Private Suite and Family Suite configurations allow for a level of personal service dedicated staff, private lounge, multiple bedrooms that is exceptional value in the Mara North Conservancy.
- ✓ The elephant springs below the camp veranda, visible from the private deck at dawn, are one of the great in-camp wildlife moments in the ecosystem.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Hemingways River Camp Mara:

Book the Private Suite for complete residential privacy within the camp. The combination of private lounge, multiple bedrooms, dedicated staff, and elephant spring viewing from the veranda creates a luxury intimate-camp experience at this address that Richard Roberts would recognise as exactly what he intended when he built it. The conservation heritage — Mara Elephant Project, Mara North Conservancy — gives every stay a meaning beyond the wildlife.

— *Vard Africa, Masai Mara Desk*

OL KINYEI CONSERVANCY

The Hidden Jewel of the Eastern Mara

SETTING & LANDSCAPE

Ol Kinyei Conservancy covers approximately 17,500 acres (70 square kilometres) in the eastern sector of the Mara ecosystem, positioned between the national reserve and the Olare Motorogi and Naboisho conservancies. It is the smallest of the principal Mara conservancies, but its intimacy is precisely its distinction: with only a single permanent camp permitted within its boundaries, Ol Kinyei offers a level of exclusivity and privacy available nowhere else in the ecosystem.

The landscape is characterized by open, game-rich plains interspersed with rocky outcrops, seasonal luggas, and dense patches of croton bush that provide ideal cover for leopard and other shy species. The conservancy's relatively small size means that every inch of it is known intimately by the guides there are no unknown corners here, no forgotten valleys. A morning drive in Ol Kinyei has the quality of a private estate rather than a wildlife area: it is a place where the guide knows where every animal slept last night.

HISTORY & CONSERVATION MODEL

Ol Kinyei — meaning 'the place of the black bull' in the Maa language was established in the mid-2000s through a partnership between the Ol Kinyei Group Ranch and the conservation-focused camp operator that holds its sole concession. The conservancy's founding was driven by community

recognition that the land's primary economic value lay in wildlife, not livestock a conclusion supported by two decades of observation of neighbouring communities' success with conservation-based livelihoods.

The single-camp model is deliberate and philosophically important: by permitting only one operator, Ol Kinyei's management ensures that the land is never subject to the visitor density pressure that can erode the quality of experience in larger conservancies. The operator pays a substantial annual concession fee directly to the Ol Kinyei Group Ranch, with a clear and transparent distribution mechanism ensuring that all landowner families benefit.

W I L D L I F E C O N C E N T R A T I O N

Despite its modest size, Ol Kinyei punches far above its weight in wildlife encounters. The conservancy's guides have developed an intimate knowledge of every resident animal's territory, range, and habits an intimacy impossible to achieve in larger areas. Leopard sightings in particular are exceptional: the rocky outcrops and dense croton bush of the conservancy provide ideal leopard habitat, and the animals here are among the most relaxed and habituated in the ecosystem.

The resident lion population, while smaller than in the larger conservancies, is well known to guides and affords encounters of extraordinary intimacy. Cheetahs are regularly sighted on the open plains, and elephant move through the conservancy with a frequency that delights guests who wish for repeated, close-range encounters. During the Migration, the eastern corridor through which Ol Kinyei sits channels herds directly through the conservancy's terrain.

Size	17,500 acres / approx. 70 km²
Established	Mid-2000s
Landowners	Ol Kinyei Group Ranch
Max Guests	Strictly limited to a single camp — among the most exclusive in Africa
Wildlife Highlights	Leopard (exceptional), Cheetah, Lion, Elephant, Birdlife
Special Activities	Walking safaris, night drives, off-road driving, exclusive conservancy access
Vard Africa Note	Our recommendation for couples and small groups seeking maximum intimacy and privacy

PORINI MARA CAMP

Community Eco-Safari in the Lion Capital — Game watchers' Ol Kinyei Base

▪ INTRODUCTION & HISTORY

Porini Mara Camp is Game watchers' Ol Kinyei Conservancy property sister to Porini Lion Camp in Olare Motorogi. It brings the same community conservation philosophy and eco-safari approach that has made Porini one of Africa's most respected safari operators, to the Mara's most lion-dense private conservancy.

The camp operates in Ol Kinyei Conservancy providing access to the Mara ecosystem's finest wildlife areas from a single base, a significant operational advantage for guests seeking varied terrain and wildlife character across their stay.

▪ LOCATION & COORDINATES

Mara Naboisho Conservancy / Ol Kinyei access. GPS Coordinates: approximately 1°32'S, 35°22'E. Nearest airstrip: Ol Seki Airstrip.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

10 tented suites including 1 family unit (2 interconnected tents with central lounge). Each tent: double and single bed (accommodating 3 adults), solar lighting, en-suite bathroom with hot shower and flush toilet, private veranda. Colourful Masai-inspired furnishings throughout.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night shared game drives in the Ol Kinyei conservancy — open-sided 4x4 vehicles
- Guided walking safaris with Masai warriors
- Access to the Masai Mara National Reserve on full-day drives
- Community project visits through the Porini Wildlife Habitat Trust
- Hot air balloon safaris (additional cost)

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Porini mara camp is rooted in a conservation model that places wildlife, habitat, and community at the centre of every stay within the Naboisho Conservancy.
- ✓ The conservancy itself is part of a pioneering community-led initiative established in 2005, where landowners have chosen to set aside their land for conservation in return for lease income that supports both livelihoods and long-term habitat protection. In line with this model, each tent directly contributes to securing approximately 700 acres of wilderness, with strict vehicle limits of no more than one vehicle per 1,400 acres—ensuring exceptionally low-impact safari experiences and minimal disturbance to wildlife.
- ✓ The camp is staffed predominantly by members of the local Maasai community, creating meaningful employment, skills development, and long-term partnerships that extend beyond tourism.
- ✓ Guest stays also play a direct role in wider conservation efforts through contributions to the 100% donor-funded Wildlife Habitat Trust. Every visit helps sustain land lease payments that keep this critical wildlife corridor intact, supporting both ecosystem health and community wellbeing.
- ✓ Together, these elements ensure that each stay is not only an immersive safari experience, but also a direct investment in the protection of this remarkable landscape.

▪ CULINARY & DINING EXPERIENCES:

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

WHY WE LOVE PORINI MARA CAMP

- ✓ Because dual conservancy access both Ol Kinyei and Naboisho from a single camp gives guests an extraordinary ecological range within a single stay.
- ✓ The Porini eco-conservation model, which has directed USD 1.5 million per year to Masai communities across its portfolio, gives every stay a meaning beyond the wildlife.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ol Seki Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Porini Mara Camp:

Combine Porini Mara with Porini Lion Camp (Olaré Motorogi) for a comprehensive Game watchers Porini experience across two conservancies inter-camp transfers between Porini camps are complimentary with en-route game drives included.

— *Vard Africa, Masai Mara Desk*

ENONKISHU CONSERVANCY

Where Conservation Meets Community Transformation

SETTING & LANDSCAPE

Enonkishu Conservancy occupies a strategic and strikingly beautiful position in the northwestern Mara ecosystem, covering approximately 7,500 acres (30 square kilometres) along the Mara River's upper watershed. The conservancy's terrain is markedly different from the open plains of its neighbour's to the south here, the landscape rises and folds into hills, valleys, and forested ridges that recall the highland scenery of the greater Rift Valley rather than the classic Mara plains.

The Mara River, still young and energetic at this northern point in its course, cuts through the conservancy in a series of rapids and forested gorges that provide habitat for a distinct suite of species rarely encountered on the open plains below. The conservancy's elevation several hundred metres above the national reserve gives it a cooler, greener character and a quality of light particularly prized by photographers.

HISTORY & CONSERVATION MODEL

Enonkishu meaning 'place of cattle' in Maa was established in 2008, driven largely by the vision of a progressive Masai landowner and a small group of community members who recognised that the land's transition from livestock grazing to wildlife conservation could create both greater ecological value and more sustainable community income. The conservancy is unusual in that its founding was substantially community-initiated rather than operator-led a bottom-up rather than top-down conservation model.

The Enonkishu model emphasises not only wildlife conservation but active community development: the conservancy operates a community school, a women's bead-work cooperative, and a community-owned retail enterprise that sells sustainable products made from conservancy resources. The goal is to create a conservation economy one where multiple income streams flow from the land's preservation rather than its exploitation.

Enonkishu is also a member of the Mara Conservancy Alliance and contributes to ecosystem-wide anti-poaching coordination and wildlife monitoring programmes.

W I L D L I F E C O N C E N T R A T I O N

Enonkishu's ecological distinctiveness its altitude, its river habitat, its forest cover translates into a wildlife profile that complements rather than duplicates the open-plains experience available in the conservancies to the south. The conservancy is exceptional for birdwatching: the riverine forest and highland woodland support species rarely encountered lower in the ecosystem, and the conservancy is rated as one of the top three birding sites in the entire Mara region.

Leopard are resident in the forest and rocky outcrops, and their relaxed familiarity with vehicles developed over years of responsible habituation makes sightings of unusual quality possible. Buffalo herds move through the conservancy during the dry season, and elephant are regular visitors along the river corridor. The diverse plant community supports an extraordinary variety of smaller mammals, reptiles, and insects that reward the detail-oriented naturalist.

Size	7,500 acres / approx. 30 km²
Established	2008
Landowners	Enonkishu Group Ranch — community-initiated model
Max Guests	Very limited — one of the Mara's most intimate conservancies
Wildlife Highlights	Exceptional birdwatching, Leopard, Elephant, Buffalo, Riverine species
Special Activities	Birding safaris, community school visits, women's cooperative experiences, river walks
Vard Africa Note	Ideal extension for birders, families with an interest in community conservation, and photographers

HOUSE IN THE WILD

Rewilded Kenya — The Original Mara Farmhouse Transformed into a Wilderness Retreat

▪ INTRODUCTION & HISTORY

House in the Wild is one of the most distinctive properties in the entire Mara ecosystem and one of the most personally meaningful. On what was once an intensive commercial farm, owners Tarquin and Lippa Wood have undertaken what they describe as Kenya's first 'rewilding' project: transforming the rangelands of Naretoi, their private 1,000-acre estate within the Enonkishu Conservancy, from degraded farmland back to functioning wildlife habitat. Wildlife that had been absent for over a decade has returned.

House in the Wild opened as a boutique eco lodge on the banks of the Mara River, offering a 'home in the bush' experience something radically different from the conventional tented camp or luxury lodge. Seven individually styled cottages, each with character and craftsmanship rooted in the materials and aesthetics of the Mara landscape, overlook the river or the surrounding forest. The owners Tarquin and Lippa are frequently in residence, sharing their extraordinary story with guests who are interested in the conservation and community work that underpins every aspect of the property.

▪ OWNERSHIP & MANAGEMENT

Family-owned and operated by Tarquin and Lippa Wood founders of the Enonkishu Conservancy. Part of the Collection in the Wild portfolio. A private airstrip is available for charter flights to the estate.

▪ LOCATION & COORDINATES

On the banks of the Mara River, Naretoi Estate, Enonkishu Conservancy, northern Masai Mara ecosystem.

GPS Coordinates: approximately 1°17'S, 35°12'E. Nearest airstrip: Ngerende Airstrip 20-minute drive. Private airstrip on the estate.

▪ INTIMATE SAFARI LIVING — THE SEVEN COTTAGES

7 individually designed cottages with handcrafted furniture and locally sourced materials:

DOUBLE/TWIN COTTAGES (4 single-bedroom en-suite): Marula (bath + indoor & outdoor shower), Original (bath + outdoor shower), Kisaru (bath + indoor & outdoor shower), River (bath + indoor shower). All overlook the Mara River.

TWO-BEDROOM COTTAGES (3 cottages): Warburgia (bath + indoor & outdoor shower), Hippo (bath + indoor shower), Olerai (bath + outdoor shower). Each two-bedroom cottage suitable for families or two couples travelling together.

Total capacity: approximately 16 guests. Private airstrip. Communal main areas: firepit lawn, swimming pool, spa, main dining and lounge.

▪ CURATED WILD SAFARI EXPERIENCES

- Unlimited game drives in the Enonkishu, Ol Chorro, and Lemek conservancies — expert professional guides
- Day trips to the Masai Mara National Reserve on request
- Guided nature walks — birds, butterflies, flora, spoor identification
- White Rhino sanctuary visit — observe protected white rhinos in their natural habitat (additional entry fee)
- Hot air balloon safaris (additional cost)
- Conservation centre visits — learn about Tarquin and Lippa's rewilding and community work directly
- E-biking and horse riding available
- Firepit evenings and sundowner experiences

▪ AMENITIES & FACILITIES

- Swimming pool and spa
- Private airstrip for charter flights
- Solar power — nearly entirely renewable energy
- Recycled water from eco wetlands
- Sustainable plantation firewood
- Organic kitchen garden — Chef Purity's produce-driven menus
- Wi-Fi available

▪ AWARDS & RECOGNITION

House in the Wild is recognised internationally as a model of 'rewilding' tourism the concept of converting degraded agricultural land to wildlife habitat. Featured extensively in specialist travel and conservation media for its ecological restoration story. The Enonkishu Conservancy has received recognition from Kenya's conservation community for its innovative community-partnership model.

▪ CULINARY & DINING EXPERIENCES

Chef Purity's kitchen is celebrated by guests as among the finest camp cooking in the Mara farm-to-fork menus using produce from the on-site organic garden, supplemented by local sourcing.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.

- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ House in the Wild is particularly well suited to families three two-bedroom cottages accommodate families comfortably.
- ✓ The white rhino sanctuary, rewilding story, and conservation centre provide educational experiences of genuine depth for children.
- ✓ Exclusive-use arrangements available for multi-family or multi-generational groups.

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ House in the Wild is one of the most consequential conservation tourism operations in the Mara ecosystem. Naretoi is Kenya's first rewilding project converting intensive farmland back to wildlife habitat. Enonkishu Conservancy founders. Solar power and recycled water.
- ✓ Community training and sustainable rangeland management.
- ✓ Conservation levy payments from KSh 1 million (2017) to KSh 4 million an increase reflecting growing community engagement.
- ✓ White rhino protection programme.

▪ WHY WE LOVE HOUSE IN THE WILD

- ✓ Because the story is as extraordinary as the setting.
- ✓ To stay on land that has been brought back from dead farmland to functioning wildlife habitat to meet the people who did it, to understand the work it required, and to see the wildlife that has returned gives the safari a dimension of meaning that conventional camps cannot provide.
- ✓ Add Chef Purity's food, the riverfront cottages, and the white rhino sanctuary, and you have one of the most complete Mara experiences available.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ngerende Airstrip, followed by a 20-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — House in the Wild:

Reserve the entire house (exclusive use) for multi-generational family groups or close friend gatherings the 7-cottage configuration with private chef, guide team, and the Mara River as your garden is one of the most extraordinary group experiences in Kenya. Visit the white rhino sanctuary it is one of perhaps three places in Kenya where this species can be observed, and the guided experience there is unlike anything else in the ecosystem.

— *Vard Africa, Masai Mara Desk*

AMANI HOUSE, JAMANI HOUSE & OLMAREI HOUSE

The Wild Villas — Three Private Residences in the Enonkishu Conservancy

▪ INTRODUCTION & HISTORY

The Wild Villas Amani, Jamani, and Olmarei are the exclusive-use private villa complement to House in the Wild, operated by the same team on the same Naretoi Estate within the Enonkishu Conservancy. Each villa is independently bookable on a fully exclusive basis, with private chef, guide team, dedicated vehicles, and full board services included.

These villas represent the most private accommodation available in the northern Mara ecosystem an entirely self-contained residence, with the Mara River, the rewilded Naretoi Estate, and the broader Enonkishu Conservancy as private territory. For families, corporate groups, and discerning multi-generational gatherings, they represent the Mara at its most personal and most intimate.

▪ THE THREE VILLAS

AMANI HOUSE — 'Amani' means 'peace' in Swahili. Sleeps up to 14 guests across multiple en-suite bedrooms. The largest of the three villas, with the most extensive common areas. Private chef, guide team, and safari vehicles. Media room included. Views of the Mara River.

JAMANI HOUSE — Sleeps up to 10 guests. Two en-suite bedrooms. Private chef, guide team, vehicles, and full board services. Individually designed with locally crafted furnishings. Views across the Enonkishu landscape.

OLMAREI HOUSE — Sleeps up to 10 guests. Two en-suite bedrooms. Same level of private service as Jamani. Distinct design character from its sibling villas.

All three villas include: private chef (menus designed around guest preference and seasonal produce), dedicated guide and safari vehicles, full board with free-flowing drinks, laundry service, and transfers from Ngerende Airstrip.

▪ CURATED WILD SAFARI EXPERIENCES

All experiences available at House in the Wild are available to Wild Villa guests unlimited conservancy drives, nature walks, white rhino sanctuary visits, conservation centre engagement, hot air balloon safaris, and Masai Mara National Reserve Day trips. The fully private vehicle and guide arrangement means the schedule and focus are entirely the guests'.

▪ WHY WE LOVE THE WILD VILLAS

Because they offer the Enonkishu conservation story one of Africa's most compelling rewilding narratives in a fully private residential format. For multi-generational family gatherings and exclusive corporate retreats, the combination of private chef, dedicated guide team, white rhino access, and the Mara River below your terrace creates an experience of extraordinary significance.

Vard Africa Insider — Wild Villas:

Amani House for large family gatherings (up to 14). Jamani or Olmarei for smaller groups or couples seeking absolute privacy. All three villas can be booked simultaneously for very large groups creating a private 'Mara estate' experience that is unique in Kenya. Contact Vard Africa for exclusive multi-villa arrangements.

— *Vard Africa, Masai Mara Desk*

NATUMOI MARA CAMP

An Emerging Jewel in the Northern Mara Conservancy

▪ INTRODUCTION & HISTORY

Named after the Maa word for “meeting place,” Natumoi is a sanctuary where families reconnect with what truly matters. Sam and I set out to create a place where our children could experience the Mara as we had come to love it wild, curious, and deeply connected to the people and landscape around us. Life in Nairobi moves quickly. Between running businesses, constant travel, and the rhythm of everyday demands, time together can become fragmented. Natumoi was conceived as a counterbalance to that pace a place to slow down, to be present, and to share meaningful time as a family in a way that feels increasingly rare.

The architecture draws from the circular form of traditional Maasai homes, thoughtfully reimagined as a contemporary bush retreat. Many of the materials and details are sourced from Kenyan artisans and brands we deeply admire from beadwork crafted by Maasai women to locally made furniture and textiles each element chosen with care and intention.

Natumoi is not designed to feel like a hotel, but like a home. Children move freely between spaces, friends gather easily, and wildlife passes quietly through the surrounding landscape. It is a place grounded in simplicity, connection, and a sense of belonging. For us, Natumoi is where we create lasting family memories. We hope it becomes the same for yours.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

Five thoughtfully designed bedrooms offer restful retreats for every member of the family. Each space is calm, comfortable, and quietly connected to the surrounding landscape. En-suite bathrooms pair natural materials with clean, contemporary finishes, creating a sense of understated elegance.

Throughout the house, local artwork and Maasai beadwork bring warmth, texture, and a strong sense of place. Outdoor spaces invite slower moments whether overlooking the river or simply listening to the rhythms of the bush.

Explore Our Rooms

- ✓ **Nguvu Room – Master Suite**
A spacious double room with a shower en-suite and a private outdoor bath.
- ✓ **Kisaru – VIP Room**
A double room with a shower en-suite, designed for comfort and privacy.
- ✓ **Enkerai Room**
A versatile double room (convertible to twins) with an additional bed and shower en-suite.
- ✓ **Hippo Room**
A double room (convertible to twins) with access to a shared full bathroom.
- ✓ **Olchoda Room**
A single room with access to a shared full bathroom.
- ✓ **Kito – Bunk Room**
A playful space with four bunk beds, ideal for children, with access to a shared full bathroom

▪ CURATED WILD SAFARI EXPERIENCES

- ✓ Guided game drives
- ✓ Medicinal safari walks
- ✓ A visit to the mara elephant project
- ✓ Bush breakfast and bush dinners.
- ✓ Horseback safaris
- ✓ Iconic bush sundowners

▪ CULINARY & DINING EXPERIENCES

The kitchen, dining room, and bar are designed to flow effortlessly between intimate meals and shared gatherings. Spaces open naturally into one another, creating an atmosphere that is both relaxed and welcoming.

The bar is one of the true heartbeats of Natumoi. Evenings often begin here, as the sun slips behind the acacia trees and the landscape softens into dusk. Cocktails and mocktails are prepared with care, setting the tone for unhurried conversations, shared stories, and the gentle rhythm of the night ahead.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

SUSTAINABILITY & CONSERVATION IMPACT

At Natumoi, our sense of connection extends well beyond the walls of the house. Sustainability and conservation are woven into the way we build, source, and collaborate shaped by a deep respect for the Mara’s landscape and the communities who call it home.

- ✓ We work closely with local suppliers whose craft, authenticity, and environmental stewardship enrich every aspect of the experience. African Originals provides Mara Gin infused with botanicals harvested by Maasai women in Enonkishu, while their beadwork brings a vibrant, living tradition into our spaces.
- ✓ Women in the Wild handcraft the beadwork in the bunkroom, blending heritage with a sense of play. Grounded and Siafu contribute thoughtfully designed, locally inspired pieces that reflect a commitment to sustainable living and purposeful design.
- ✓ By partnering directly with women-led businesses, we aim to support livelihoods, celebrate craftsmanship, and help preserve cultural heritage. These collaborations are not just aesthetic choices they are part of a broader intention to ensure that tourism in the Mara remains inclusive, responsible, and rooted in community.
- ✓ At Natumoi, every detail carries a story of place, of people, and of care. Your stay becomes part of that story, offering an experience of the Mara’s wild beauty while contributing, in a meaningful way, to its future.

FAMILIES & CHILDREN

- ✓ Natumoi is designed with families at its heart a place for conversation, storytelling, and the kind of evenings that stretch long into the night.
- ✓ Open living and shared spaces invite connection, whether through laughter around the table or quieter moments spent together.
- ✓ At the same time, the house offers a sense of ease and flexibility, allowing each family member the freedom to gather or retreat as they choose.
- ✓ Here, days are unstructured, curiosity is encouraged, and time together unfolds naturally creating space for both shared experiences and personal moments to be equally valued.

WHY WE LOVE NATUMOI MARA CAMP

- ✓ Natumoi is more than a place to stay it is a setting for meaningful moments.
- ✓ It’s where memories take shape, curiosity is encouraged, and connections deepen naturally.
- ✓ Days unfold at your own pace: tracking wildlife with a guide, sharing a quiet bush breakfast, or discovering the artistry and traditions of local communities. Each experience is thoughtfully considered, designed to inspire a sense of wonder while fostering a genuine connection to the Mara.
- ✓ Here, families can slow down, explore freely, and spend time together in ways that feel both rare and lasting. Natumoi offers the comfort of home, balanced with the beauty, openness, and quiet magic of Kenya’s wild landscapes.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Ngerende Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

OLDERKESI CONSERVANCY

The Southern Wilderness — Untamed & Unhurried

SETTING & LANDSCAPE

Olderkesi Conservancy lies in the southeastern corner of the Mara ecosystem, bordering the national reserve to its north and the Serengeti ecosystem to its south a position that makes it both a genuine wilderness destination and a critical wildlife corridor between Kenya and Tanzania. The conservancy covers approximately 20,000 acres (80 square kilometres) of classic Mara savannah: wide, open, and ancient, with the particular quality of light found at the ecosystem's southern edge that seems warmer and more golden than elsewhere.

The landscape includes open grass plains, seasonal wetlands, and patches of whistling thorn acacia characteristic of the transition zone between the Mara and the Serengeti. The absence of any fencing along the Tanzanian border means that wildlife moves freely across the conservancy and the international boundary a remarkable feature that few other safari destinations on the continent can claim.

HISTORY & CONSERVATION MODEL

Olderkesi — meaning 'place of the sycamore fig tree' in Maa was established in the early 2010s in response to increasing pressure on the southeastern Mara from agricultural encroachment and human-wildlife conflict. The conservancy's creation was driven by a consortium of conservation organization’s working in partnership with the Olderkesi Group Ranch to secure the land's future as a wildlife habitat and wildlife corridor.

The corridor function is Olderkesi's defining conservation purpose: by maintaining a zone of unfenced, unfarmed land between the Masai Mara and the Serengeti, the conservancy ensures that the free movement of wildlife particularly the Migration herds and their attendant predators between the two ecosystems continues unimpeded. Without this corridor, the circular migration route would be broken, with potentially catastrophic consequences for the populations it sustains.

The conservancy's anti-poaching unit operates with particular vigilance given the challenge of policing a long international border, and is supported by aerial surveillance and collaboration with Tanzania National Parks authority.

WILDLIFE CONCENTRATION

Olderkesi's wildlife is characterized by an unusual combination of Mara residents and Serengeti migrants. Resident populations of lion, leopard, cheetah, elephant, and buffalo are supplemented during the Migration by the full spectacle of the wildebeest passage and because Olderkesi sits at the southern edge of the Kenyan Mara, it often hosts the Migration's leading columns earlier in the season than the central and northern conservancies, giving guests the extraordinary experience of watching the herds first cross into Kenya.

The seasonal wetlands support concentrations of wading birds, flamingo, and aquatic mammals unusual for this part of the ecosystem. Wild dog among the most endangered large carnivores in Africa are encountered here with greater frequency than in most Mara conservancies, their dispersal from Tanzania occasionally bringing packs through the corridor.

Size	Approx. 20,000 acres / 80 km²
Established	Early 2010s
Landowners	Olderkesi Group Ranch
Key Role	Critical wildlife corridor between Masai Mara and Serengeti
Wildlife Highlights	Wild Dog, Cheetah, Lion, Wetland birds, Migration (early arrival)
Special Activities	Cross-border wildlife tracking, walking safaris, birding, photographic safaris
Vard Africa Note	Exceptional for guests combining Mara and Serengeti — the journey between them passes through the corridor itself

COTTAR'S 1920S SAFARI CAMP

A Century of Safari Excellence — The Gold Standard of Classic Luxury

▪ INTRODUCTION & HISTORY

The Cottar family's story is African safari's story. Charles Cottar arrived in East Africa in 1911 a professional hunter from Oklahoma who became one of the great figures of the golden age of safari. His son Mike continued the tradition; his grandson Glen pioneered the first purpose-built tented camp in Tsavo in the 1960s and established camps in Amboseli and the Masai Mara in the 1970s and 1980s. Fifth-generation Calvin Cottar and his business partner Louise Cottar established Cottar's 1920s Camp in 1998, creating what has become the most awarded and celebrated luxury tented camp in Africa.

In 2012, Calvin and Louise introduced Cottar's Bush Villa the first luxury private villa in the Masai Mara setting the standard for exclusive-use retreats in East Africa. Together, the 1920s Camp and Bush Villa form the Cottar's Safaris portfolio: operating within their own 7,608-acre Olderkesi Wildlife Conservancy, entirely alone, with no other camps, no other vehicles, and no aircraft flying overhead.

The camp's founding philosophy is explicit: 'within Kenya, Cottar's keeps a very low profile, but globally this small, family-run, purpose-driven company punches way above its weight.' This is Travel + Leisure's assessment, not Cottar's own marketing. It is a precise description of a camp that consistently wins the world's most prestigious travel awards while operating with the quiet confidence of a family that has been doing this for 100 years.

▪ **OWNERSHIP & MANAGEMENT**

Fifth-generation family ownership: Calvin Cottar and Louise Cottar, co-owners and CEO. All guiding conducted by Cottar's own team the highest number of Gold Level KPSGA guides within one camp in Kenya. Cottar's Wildlife Conservation Trust leases the 7,608-acre Olderkesi Conservancy directly from the local Masai community. One of only 10 accredited Global Ecosphere Retreats (GERs) in the world.

▪ **LOCATION & COORDINATES**

In the private 7,608-acre Olderkesi Wildlife Conservancy, 1 kilometre from the Masai Mara National Reserve, on the border of the Serengeti. GPS Coordinates: approximately 1°44'S, 35°17'E. Nearest airstrip: Cottar's private airstrip 15-minute drive; or Keekorok Airstrip 90-minute drive.

▪ **INTIMATE SAFARI LIVING — ROOMS & SUITES**

11 cream-canvas tented suites in four configurations: 5 Luxury Double Tents (named Duma, Swala, Ndovu, Athi, and Kudu each refurbished with vintage charm, contemporary comfort, en-suite bathrooms, private decks); 4 Family Tents (each with 2 en-suite bedrooms, shared lounge with wood-burning stove, generous private deck dedicated private vehicle and guide included, complimentary babysitting, flexible configuration); 2 Honeymoon Tents (privately positioned, sumptuous antique furnishings, 4-poster beds, old-fashioned canvas bush baths drawn on the veranda with savannah views). Maximum 26 guests.

All tents sumptuously furnished with antiques, oriental carpets, four-poster beds, dressing rooms, porcelain, crystal, and outdoor verandas. Original safari antiques from the 1920s are genuine they are part of a 100-year family collection, not props.

▪ **CURATED WILD SAFARI EXPERIENCES — OVER 20 UNIQUE EXPERIENCES**

- Day and night game drives in the exclusive Olderkesi Conservancy (only Cottar's vehicles in 7,608 acres)
- Guided walking safaris with Gold Level KPSGA guides — the highest qualified guides in Kenya
- Maasai Warrior School — authentic engagement with Masai culture, warfare skills, and traditions
- Conservation helicopter flight with the Mara Elephant Project over the Masai Mara
- Retro yellow WACO biplane flights over the conservancy and Mara ecosystem
- Horse riding safaris for all ages and levels
- Camel riding experiences
- Fly camping in the conservancy wilderness
- All-female conservation ranger unit engagement — unique in the Mara Masai
- Vulture rehabilitation programme visits
- Stargazing with astronomical expert guides
- Bush bubble baths on the tent veranda with savannah views
- E-biking across the conservancy
- Cultural ceremonies by invitation (weddings, naming rituals, age-group ceremonies)
- Hot air balloon safaris (additional cost)

▪ **AMENITIES & FACILITIES**

- Swimming pool and pool pavilion
- Spa tent — full treatment menu
- Small gym tent
- Explorers Tent — conservation talks, cultural experiences
- Boutique — curated artefacts, fair trade Kenyan designer products, locally made items
- Organic garden — Chef Patrick's produce-driven menus (strawberries, chillies, tomatoes, kale, salads, passion fruit)
- Cottar's private airstrip (15 minutes from camp)
- Wi-Fi available

▪ **AWARDS & RECOGNITION**

- ✓ 'Best Tented Camp in the World'
- ✓ Tatler Magazine.
- ✓ '101 Best Hotels in the World' — Tatler Travel Guide.
- ✓ 'Trip of a Lifetime' — Fodor's Travel Awards.
- ✓ 'Top Guides of Africa' — Condé Nast Traveller.
- ✓ Gold Eco-rating from Ecotourism Society of Kenya.
- ✓ Green Globe Award — World Travel Market.
- ✓ One of only 10 Global Ecosphere Retreats (GERs) in the world — one of only 11 with this distinction globally, certified for managing natural areas of significant global conservation value while demonstrating sustainability through the 4 Cs (Conservation, Community, Culture, Commerce).
- ✓ 'Africa's Leading Luxury Private Villa 2016' (Cottar's Bush Villa) — World Travel Awards.
- ✓ Mentioned in Travel + Leisure, Wall Street Journal, Condé Nast Traveller, National Geographic, Vogue.

▪ **CULINARY & DINING EXPERIENCES**

Chef Patrick's organic garden produces the foundation of Cottar's kitchen: strawberries, chilies, tomatoes, kale, salads, and passion fruit grown on-site inspire menus that are among the most farm-to-fork in the Mara ecosystem. The two stylish communal mess areas provide options for shared and private dining. Signature canvas safari bath drawn on the tent veranda with savannah views while the chef prepares dinner is a Cottar's invention that has been widely admired and rarely replicated.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus

crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table-***Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive-**A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day-**From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual —** The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining —** A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea —** Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations —** Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness-**Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling-**When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night-**There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two-**A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience —** A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

Children of all ages welcome (children below 5 may participate in activities at manager's discretion). Four Family Tents with dedicated private vehicles and guides, complimentary babysitting, flexible layouts. The Maasai Warrior School, camel riding, horse riding, and fly camping are exceptional family activities. Multi-generational groups are a Cottar's speciality the exclusive-use Villa (sleeping 10) can accommodate entire families.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Global Ecosphere Retreat (GER) certification one of 10 worldwide.
- ✓ Gold Eco-rated by Ecotourism Society of Kenya. Green Globe Award.
- ✓ The Cottar's Wildlife Conservation Trust leases 7,608 acres directly from Masai families providing conservation income, community school and medical facilities, clean water, and ambulance service.
- ✓ Kenya's first electric Land Cruiser conversion.
- ✓ All-female conservation ranger unit the only such unit in the Masai Mara.
- ✓ Active engagement with vulture rehabilitation, cheetah conservation monitoring, and the Mara Elephant Project.

WHY WE LOVE COTTAR'S 1920S SAFARI CAMP

- ✓ Because in 100 years of safari history, very few properties have maintained the conviction that both the wildlife experience and the conservation impact should be genuinely extraordinary not as a marketing claim but as a lived commitment.
- ✓ The guiding team is the most qualified in Africa. The activities portfolio is the most diverse in the ecosystem.
- ✓ The 7,608-acre private conservancy means complete solitude no other vehicles, no other camps, no noise.
- ✓ And the 1920s furnishings are not decoration but family heirlooms. This is Vard Africa's recommendation for guests who want the finest safari in Africa.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 90-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Cottar's 1920s Safari Camp:

If you have one choice in the Mara conservancies — and especially if this is a significant occasion, a landmark birthday, a proposal, or a once-in-a-lifetime celebration — this is where Vard Africa will send you. The WACO biplane flight, the Maasai Warrior School, the Gold Level guides, the canvas bath drawn on your veranda at sunset, the 7,608 private acres of the Olderkesi Conservancy with no other vehicles anywhere — this is African safari at its absolute peak. Book at least 3 nights; 5 is better.

— *Vard Africa, Masai Mara Desk*

COTTAR'S BUSH VILLA

The First Luxury Private Villa in the Masai Mara — Five Bedrooms of Pure Exclusivity

▪ INTRODUCTION & HISTORY

Cottar's Bush Villa was the first luxury private villa to be established in the Masai Mara ecosystem introduced by Calvin and Louise Cottar in 2012, three years after the 1920s Camp had already established itself as the finest tented camp in Africa. The Villa offers the same extraordinary 7,608-acre Olderkesi Conservancy access and the same Gold Level guiding team as the 1920s Camp, in a fully residential exclusive-use format designed for a single family or group.

▪ OWNERSHIP & MANAGEMENT

Calvin and Louise Cottar, fifth-generation. Operated as part of the Cottar's Safaris portfolio. Winner of Africa's Leading Luxury Private Villa 2016 World Travel Awards.

▪ LOCATION & COORDINATES

Within the Olderkesi Wildlife Conservancy, close to the 1920s Camp. GPS Coordinates: approximately 1°44'S, 35°17'E.

▪ INTIMATE SAFARI LIVING — THE VILLA

5 en-suite bedrooms with luxury finishes and modern designs. Panoramic views across the conservancy and surrounding hillscape. 25-metre private swimming pool the longest in the Mara ecosystem. Private chef and dedicated guiding team exclusively assigned to villa guests. Full board with free-flowing beverages included. All 20+ Cottar's safari activities available. Sleeping capacity: up to 10 guests.

▪ CURATED WILD SAFARI EXPERIENCES

All 20+ Cottar's activities available exclusively: Gold Level guided game drives, WACO biplane flights, helicopter conservation experiences, Maasai Warrior School, horse riding, camel riding, fly camping, cultural ceremonies, vulture rehabilitation, all-female ranger engagement, stargazing, bush baths, and more. The Villa's private guide team is dedicated exclusively to villa guests for the duration of the stay.

▪ AWARDS & RECOGNITION

Africa's Leading Luxury Private Villa 2016 — World Travel Awards. Part of the Cottar's portfolio which has won Best Tented Camp in the World, Trip of a Lifetime, Top Guides of Africa, Global Ecosphere Retreat certification, and dozens of additional accolades.

▪ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.

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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ WHY WE LOVE COTTAR'S BUSH VILLA

Because the 25-metre pool is extraordinary and because the combination of 5 bedrooms, a private chef, the Gold Level guides, and 7,608 acres of exclusive conservancy access creates an experience that stands entirely alone in the Mara ecosystem. For significant family celebrations, corporate retreats, and groups who will not accept anything other than the absolute best, the Villa is the answer.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Keekorok Airstrip, followed by a 90-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Cottar's Bush Villa:

The Bush Villa combined with the 1920s Camp for a multi-generational family gathering Villa guests and Camp guests combining for activities, meals, and campfire evenings is one of our most memorable group safari arrangements. Vard Africa has orchestrated several such occasions. Contact us for multi-property Cottar's arrangements and current availability.

— *Vard Africa, Masai Mara Desk*

LEMEK CONSERVANCY

The Valley of Gentle Giants

SETTING & LANDSCAPE

Lemek Conservancy occupies a broad, fertile valley in the northern sector of the Mara ecosystem, covering approximately 10,000 acres (40 square kilometres) between the national reserve's northern boundary and the Lemek Group Ranch's traditional grazing grounds. The valley for which the conservancy is named the Lemek Valley is one of the most productive agricultural landscapes in the Mara region, which makes the community's decision to preserve a significant portion of it as a wildlife conservancy all the more remarkable.

The landscape here is greener and more lush than the open plains of the central Mara, with the valley floor supporting dense grass that reaches chest height in the wet season and acacia woodland along the seasonal rivers that drain from the surrounding hills. The light in the Lemek Valley particularly in the late afternoon, when the hills to the east cast long, golden shadows across the grass is among the most beautiful in the ecosystem.

HISTORY & CONSERVATION MODEL

Lemek's conservation story is intimately connected to the broader political and social history of the northern Mara. The Lemek Group Ranch has historically been one of the most progressive Masai communities in the region in terms of its engagement with conservation, and the conservancy was established in the mid-2000s as an extension of that tradition.

The conservancy operates a particularly transparent financial model: monthly lease payments to all participating landowners are published and verified by an independent committee, ensuring that every family knows exactly what they are receiving and that no individual or group can monopolise the benefits. This transparency has been instrumental in maintaining community cohesion and the long-term stability of the conservation agreement.

Lemek also runs a notable community health programme funded in part by conservancy revenues, providing mobile medical clinics and maternal health support to families across the group ranch a direct, visible demonstration of how conservation income translates into improved community wellbeing.

WILDLIFE CONCENTRATION

Lemek's wildlife profile is distinguished by exceptional elephant density. The valley's lush vegetation and perennial water sources make it a favourite with elephant bulls and family herds year-round, and the conservancy's guides have developed tracking skills and individual identification databases that allow for encounters of extraordinary knowledge and depth. Watching a herd of 40 elephants move through the Lemek Valley in the late afternoon light is one of the Mara ecosystem's defining experiences.

Lion are resident and well-studied; buffalo herds are large and regular; and the valley's rich birdlife particularly during the rains, when migrant species arrive from the north is a delight for ornithologists. The conservancy's position in the northern sector means that it also benefits from Migration passage, with the herds moving through the valley on their circuit between the national reserve and the greater northern grasslands.

Size	Approx. 10,000 acres / 40 km ²
Established	Mid-2000s
Landowners	Lemek Group Ranch
Community Programme	Health clinics, maternal health, transparent lease payments
Wildlife Highlights	Elephant (exceptional), Lion, Buffalo, Birding, Migration passage
Special Activities	Elephant tracking and identification, village visits, community health programme engagement
Vard Africa Note	The Mara's finest conservancy for elephant enthusiasts and families

OLARE MOTOROGI CONSERVANCY

Africa's Big Cat Capital

SETTING & LANDSCAPE

Olare Motorogi Conservancy is, by common agreement among Africa's leading safari guides and wildlife photographers, one of the greatest wildlife destinations on the continent. Covering approximately 85,000 acres (340 square kilometres), it occupies the northeastern sector of the Mara ecosystem sharing boundaries with the national reserve to its west, Mara Naboisho to its north, and the Serengeti ecosystem to its southeast.

The landscape is a sublime expression of what the Mara ecosystem looks like at its fullest and most varied: vast, wind-combed grass plains that extend to every visible horizon; dense lugga corridors lined with croton bush and acacia where leopard and lion raise their young unseen from the track; and the extraordinary Olare Orok and Motorogi rivers seasonal waterways that, even in the dry months, sustain dense riverine vegetation and the wildlife that depends on it.

The conservancy's considerable size means that within its boundaries there are areas of absolute remoteness places where, even in peak season, a guest can spend an entire morning drive without seeing another vehicle. This quality of wilderness is increasingly rare in the Mara ecosystem and increasingly precious to the travellers who understand what it means.

HISTORY & CONSERVATION MODEL

Olare Motorogi was established in 2006 through a landmark partnership between four of Kenya's most respected conservation-focused camp operators and the Olare Group Ranch and Motorogi Group Ranch landowners. The conservancy's founding was the culmination of years of negotiation and trust-building between the operators and the Masai communities a process that produced a land-lease agreement of unusual sophistication, with provisions for regular review, community representation on the management board, and independent financial auditing.

The four-operator partnership model at Olare Motorogi has proven resilient and mutually reinforcing: the operators compete on quality of experience rather than on price or volume, each bringing a distinct character to their camp while all contributing to the same conservancy management framework. The result is a conservancy that combines the highest standards of wildlife management with a diversity of accommodation options capable of meeting the most exacting guest requirements.

The conservancy's conservation programmes are among the most comprehensive in the ecosystem: a dedicated predator monitoring team tracks individual lion, leopard, and cheetah across the entire conservancy; a community ranger force of over 40 Masai undertakes daily anti-poaching patrols; and a bursary programme supports the secondary and tertiary education of Masai children from across the group ranches.

WILDLIFE CONCENTRATION

Olare Motorogi's wildlife is defined above all by its predators and specifically by its cheetah population, which is among the densest and most consistently visible anywhere in Africa. The conservancy's open plains provide ideal cheetah hunting terrain, and the animals here are as relaxed and habituated as any in East Africa. Multiple individual cheetah and coalitions are known to the guides by name and habit, and sightings of coalition males, females with cubs, and successful hunts occur with a frequency that astonishes even experienced safari travellers.

Lion are resident in multiple prides across the conservancy's plains and lugga systems, and leopard are encountered regularly in the dense vegetation along the Olare Orok River. The conservancy also supports one of the Mara ecosystem's largest resident elephant populations — herds of 50 or more animals are routinely encountered on the central plains, moving with the slow, certain authority that makes a large elephant herd one of the most powerful sights in the natural world.

During the Migration, Olare Motorogi receives some of the highest concentrations of wildebeest and zebra in the entire ecosystem. The herds move through the conservancy's plains in biblical numbers, and the predators already in exceptional density respond with a level of activity that defies description. A single drive during peak season can yield lion, leopard, cheetah, wild dog, and hyena sightings a quintet that most safari travellers would consider a lifetime's achievement.

"There is nowhere on Earth where you are more likely to see a cheetah hunt than on the plains of Olare Motorogi. We have come here with guests who have never seen a cheetah. We have left with guests who have seen three hunts in two days."

Size	85,000 acres / approx. 340 km²
Established	2006
Landowners	Olare & Motorogi Group Ranches — over 200 Masai families
Max Guests	Strictly limited across 4 partner camps
Wildlife Highlights	Cheetah (best in Kenya), Lion, Leopard, Elephant, Wild Dog, Migration
Special Activities	Cheetah research visits, predator monitoring, night drives, walking safaris, fly-camping
Vard Africa Note	Our foremost recommendation for photographic safaris and guests seeking the finest predator encounters in Africa

BEST CAMPS AND LODGES IN THE OLARE MOTOROGI CONSERVANCY.

MAHALI MZURI

Sir Richard Branson's Beautiful Place — Virgin Limited Edition's Mara Masterpiece

▪ INTRODUCTION & HISTORY

'Mahali Mzuri' means 'beautiful place' in Swahili — and those who arrive at this camp, set on a lightly wooded hillside above a broad valley with views stretching across the Olare Motorogi Conservancy, understand immediately that the name is not an exaggeration. It is a precise description.

Mahali Mzuri is Sir Richard Branson's safari camp, part of the Virgin Limited Edition collection of extraordinary private retreats a portfolio that includes Necker Island, Ulusaba Safari Lodge, and The Lodge at Verbier. The camp opened in 2013 in an area of the conservancy that had previously struggled with cattle overgrazing, and its development in this recovering sector of the Olare Motorogi Conservancy has been part of the land's remarkable ecological restoration.

The camp is architecturally bold and immediately recognisable distinctive tent structures with industrial-style metal frameworks over canvas, set along a ridge with views into the valley below, and a central area of considerable sophistication: indoor-outdoor dining and lounge spaces that blend contemporary design with the colours and textures of Masai culture. It is emphatically not a traditional safari tent camp, and those who appreciate its modernity love it unreservedly.

▪ OWNERSHIP & MANAGEMENT

Owned by Sir Richard Branson and operated through the Virgin Limited Edition group. Mahali Mzuri was one of only five camps permitted within the Olare Motorogi Conservancy's strict 94-bed maximum. The camp makes an important contribution to the conservancy's Masai community lease programme and supports a range of community initiatives including school visits and conservation education. General Manager: Wilson Odhiambo.

▪ LOCATION & COORDINATES

On a hillside ridge above a broad valley in the Olare Motorogi Conservancy, adjacent to the Masai Mara National Reserve. Nearest airstrip: Mara North Airstrip — approximately 1-hour drive. GPS Coordinates: approximately 1°20'S, 35°11'E.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

12 tented suites, including 2 larger family suites configurable as two separate bedrooms. Maximum capacity 24 guests. All suites approximately 106 square metres including external deck. Each suite features: king bed or twin configuration, spacious seating area, en-suite bathroom, large private deck with extraordinary valley and plains views. Six suites on each side of the Main Tent, the furthest approximately five minutes' walk from the main area. Family suites have king four-poster master bedroom plus living room convertible into two twin children's beds.

Every suite fully equipped with: hairdryer, sunscreen, insect repellent, torch, extra blankets, ponchos, bathrobes, slippers, complimentary mini-bar, snacks, tea/coffee facilities, hot water bottles, and British-standard 3-pin sockets (240V).

▪ CURATED WILD SAFARI EXPERIENCES

- Twice-daily game drives in the private Olare Motorogi Conservancy — off-road, off-track, with maximum 3 vehicles per sighting
- Night game drives within the conservancy — revealing aardvark, honey badger, civets and nocturnal predators
- Full-day drives with packed meals, including access to the Masai Mara National Reserve (park fees applicable)
- Hot air balloon safaris over the conservancy and reserve (additional cost)
- Village visits to the Masai community at Endoinyo Erinka — timed for cattle milking or evening herding
- School visits to the nearby primary school
- Bush breakfasts in the field — sundowners at scenic viewpoints
- Guided Masai warrior training: kites, bows, arrows and spears for children
- Stargazing experiences from the camp ridge

▪ AMENITIES & FACILITIES

- Swimming pool and pool deck with expansive conservancy views
- Nasaro Spa tent — full treatment menu
- Dining room, bar, and outdoor terrace with firepit
- Wi-Fi available
- Exclusive buyout option available for the entire property (anniversary, birthday, private gatherings)
- Open bar philosophy — 'help yourself', all-inclusive premium brands

▪ AWARDS & RECOGNITION

Mahali Mzuri is a consistent award recipient and media favourite. Listed among the top safari lodges in Africa by Condé Nast Traveler, Travel + Leisure, and Tatler Travel Guide. Recognised for innovative design, exceptional guiding, and the quality of its contribution to the Olare Motorogi Conservancy's conservation model. One of the most reviewed luxury safari camps in the world on TripAdvisor with consistently near-perfect ratings.

▪ CULINARY & DINING EXPERIENCES

Mahali Mzuri's kitchen is helmed by a dedicated chef (Chef Eddie) and maintains an outstanding reputation. Menus celebrate fresh, locally sourced seasonal produce, with a significant portion grown on the camp's own organic garden.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children aged 8 and above are welcome. Children aged 6–8 at manager's discretion on game drives.
- ✓ Two family suites with independent children's sleeping areas. Masai warrior training activities (kites, bows, arrows, spears). School visits.
- ✓ Village cattle experiences.
- ✓ The open-bar all-inclusive model and relaxed camp atmosphere make Mahali Mzuri particularly welcoming for families.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Mahali Mzuri's presence in the Olare Motorogi Conservancy has directly contributed to the ecological recovery of a previously overgrazed sector.
- ✓ Land lease payments support 277 Masai landowners. Active community school and healthcare engagement.
- ✓ Conservation fees fund the conservancy's anti-poaching programme.
- ✓ Virgin Limited Edition's broader environmental commitments include renewable energy and waste reduction programmes across the camp.

WHY WE LOVE MAHALI MZURI

- ✓ Because it is the most architecturally distinctive camp in the Mara and it earns its distinction with substance rather than style alone.
- ✓ The guiding is exceptional (silver-certified guides), the all-inclusive open-bar model is uniquely generous, and the valley views from the ridge at sunset are among the finest in the ecosystem.
- ✓ For guests who want Virgin-quality hospitality in the world's finest wildlife conservancy, Mahali Mzuri is the obvious answer.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olare-Orok Airstrip, followed by a 35-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Mahali Mzuri:

Reserve the hillside suite with the most elevated valley view — the morning light at 6am, when the plains below are golden and the first game drives are beginning, is one of the great views in African safari. The fully inclusive premium open bar is genuine — Champagne, single malts, and imported spirits are all complimentary, which creates a warmth and generosity of atmosphere rare in even the finest camps. Book the exclusive buyout for groups of 12 or more.

— *Vard Africa, Masai Mara Desk*

PORINI LION CAMP

Pioneering Eco-Safari — 25 Years of Community Conservation in Big Cat Country

▪ INTRODUCTION & HISTORY

Porini Lion Camp is a founding member of the Olare Motorogi Conservancy one of the two original camps (alongside Kicheche Bush Camp) that helped pioneer the entire conservancy concept in 2006. The word 'Porini' means 'in the wild' in Swahili, and the camp has spent 25 years living up to its name: an eco-friendly, community-centered tented camp in the heart of the world's most predator-dense wildlife area.

Game watchers Safaris, which operates the Porini portfolio across Kenya, is a company built on the conviction that conservation is only sustainable when it generates tangible economic benefit for local communities. Porini camps are structured so that every guest tent financially protects 700 acres of wilderness a model that has channeled over USD 1.5 million per year directly to Masai landowners across its conservancy portfolio. The camp was awarded a Gold Eco-rating from Eco-tourism Kenya the highest possible rating for its conservation standards.

A dedicated media tent with Wi-Fi for immediate photo editing, combined with a guide team of KPSGA silver and bronze qualified professionals, makes Porini Lion Camp a photographer's camp of unusual quality.

▪ OWNERSHIP & MANAGEMENT

Operated by Game watchers Safaris — one of Kenya's most respected community-based safari operators, with over 25 years of experience across multiple Mara conservancies. Gold Eco-rated by Eco-tourism Kenya.

▪ LOCATION & COORDINATES

On the banks of the seasonal Ntiakitiak River, Olare Motorogi Conservancy. GPS Coordinates: approximately 1°22'S, 35°12'E. Nearest airstrip: Olare Orok Airstrip 25-minute game drive to camp.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

- ✓ 9 standard tented suites plus 1 family unit.
- ✓ Each standard tent: double or twin bed (3 adults accommodated with double + single bed), private veranda, en-suite bathroom with hot shower, flush toilet, solar-powered lighting, colourful Masai fabric pillows and furnishings, writing desk, wardrobe, luggage rack. Family unit comprises 2 interconnected tents with central lounge, sold as 2 individual tents.
- ✓ Camp has a genuine warm, homely character.

▪ CURATED WILD SAFARI EXPERIENCES

- Day and night game drives in the Olare Motorogi Conservancy — open-sided 4x4 vehicles with KPSGA-qualified guides and spotters
- Full-day Masai Mara National Reserve drives with picnic lunch (additional cost)
- Guided bush walks with Masai warriors
- Sundowners at scenic conservancy viewpoints
- Hot air balloon safaris (additional cost)
- Photography safaris — media tent with immediate editing facilities
- Community visits — Porini Wildlife Habitat Trust community projects

▪ AMENITIES & FACILITIES

- Media tent with Wi-Fi for photo editing — unique among Mara conservancy camps
- Solar power for lighting and camp operations
- Full bar included — soft drinks, beer, house wine, spirits
- Dining on communal tables — fostering the shared storytelling that defines the best safari experiences
- Closed April 15 – May 31 annually

▪ AWARDS & RECOGNITION

- ✓ Gold Eco-rating from Eco-tourism Kenya the highest available rating.
- ✓ Porini's community conservation model has been cited by the International Eco-Tourism Society and multiple conservation organizations as a blueprint for sustainable wildlife tourism in Africa.
- ✓ One of Kenya's most consistently praised camps for guiding quality.

▪ CULINARY & DINING EXPERIENCES

Warm, hearty home-cooked safari cuisine served at communal tables a philosophy that creates the post-drive storytelling atmosphere that Porini considers central to the experience.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

▪ FAMILIES & CHILDREN

- ✓ Children aged 8 and above welcome.
- ✓ Walking safaris for 12 and above.
- ✓ Family unit with interconnecting tents available.
- ✓ The photographer-focused guiding ethos and media tent make Porini particularly engaging for younger guests with an interest in wildlife photography.

▪ SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Gold Eco-rated by Eco-tourism Kenya.
- ✓ Each guest tent protects 700 acres of wilderness.

- ✓ Over USD 1.5 million per year directed to Masai landowners across the Porini conservancy portfolio.
- ✓ Porini Wildlife Habitat Trust funds education, healthcare, and sustainable livelihood projects in surrounding communities.
- ✓ Founding member of Olare Motorogi Conservancy — a conservancy model that has become Africa's template.

▪ WHY WE LOVE PORINI LION CAMP

- ✓ Because it proves that ecological rigour and genuine comfort are perfectly compatible.
- ✓ The Gold Eco-rating is not marketing — it reflects 25 years of consistent practice.
- ✓ The guiding is exceptional, the big cat sightings are extraordinary (the camp sits in the conservancy's most predator-rich sector), and the media tent is a genuinely useful facility for the increasing number of guests who travel with serious camera equipment.

▪ GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olare-Orok Airstrip, followed by a 35-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Porini Lion Camp:
The media tent and photographer-specialist guide team are the defining differentiators here. If a guest is travelling with a serious camera kit, Porini Lion Camp's open-sided vehicles, experienced photographic guides, and immediate editing facility make it the best photography base in the Olare Motorogi Conservancy. The communal dining creates an atmosphere of shared discovery that more formal, individual-table properties cannot replicate.
— *Vard Africa, Masai Mara Desk*

MARA PLAINS CAMP

Relais & Châteaux in the African Bush — Africa's Finest Wildlife Camp

▪ INTRODUCTION & HISTORY

There is a short list of camps in Africa that serious safari connoisseurs agree are simply the best. Mara Plains Camp sits at the very top of that list. Built and owned by Dereck and Beverly Joubert National Geographic Explorers-in-Residence, Emmy Award-winning wildlife filmmakers, and two of the most respected conservationists in Africa Mara Plains Camp was designed with the precision of people who have spent their careers immersed in the natural world and understand at a cellular level what makes a wildlife experience extraordinary.

The camp is accessed via a wide rope suspension bridge over the Ntiakitiak River an arrival that signals immediately the intentionality of everything that follows. As Dereck Joubert explains, the camp's main area was designed using the Fibonacci formula and the golden rectangle proportions of a 35mm photographic frame: the bridge, the arrival opening, and the single flat-topped acacia on the horizon are aligned in a deliberate visual composition that anchors every subsequent experience in the aesthetic of East Africa at its purest.

With access to over 100,000 acres of private conservancy land the Olare Motorogi Conservancy, the Mara North Conservancy, and the Masai Mara National Reserve Mara Plains Camp offers the most extensive traversing area of any camp in the Mara ecosystem. It is also Kenya's only Relais & Châteaux member alongside ol Donyo Lodge, its sister property.

▪ OWNERSHIP & MANAGEMENT

Owned by Great Plains Conservation — Dereck and Beverly Joubert's conservation organization. Operated under Great Plains' Réserve-Collection standards the most demanding hospitality standards in the company's portfolio. Relais & Châteaux member. Great Plains Foundation funds conservation and community programmes directly from camp revenues.

▪ LOCATION & COORDINATES

On the Ntiakitiak River, Olare Motorogi Conservancy, 150 metres from the Masai Mara National Reserve northern boundary. GPS Coordinates: approximately 1°22'S, 35°11'E. Nearest airstrip: Ol Kiombo approximately 40-minute game drive.

▪ INTIMATE SAFARI LIVING — ROOMS & SUITES

7 tented suites total: 5 standard double/twin suites plus the 2-bedroom Jahazi Suite. Each standard suite: raised on recycled railway sleeper decking, 65 square metres plus private veranda of nearly equal size. King-size bed, writing desk, dressing area, small lounge, en-suite bathroom with deep copper freestanding bath and walk-in shower. Thick Lamu wood doors, rough-hewn recycled hardwood floors, leather couches, brass accents, deep canvas-canopied ceilings.

JAHAZI SUITE — Exclusive villa-style accommodation sleeping 4 or 5 guests (2 adults + 3 children, or 4 adults). Two en-suite bedrooms, shared under-canvas lounge, private dining area, private pool, and dedicated safari vehicle and guide. The Honeymoon Suite features its own suspension bridge.

Every suite includes: professional Canon camera body with 100-400mm and 24-70mm lenses for complimentary use; Swarovski HD binoculars; photos downloaded to memory stick at departure extraordinary inclusions that reflect the camp's photographic DNA.

▪ CURATED WILD SAFARI EXPERIENCES

- Access to 100,000+ acres: Olare Motorogi Conservancy (35,000 acres), Mara North Conservancy (80,000 acres), and Masai Mara National Reserve
- Open-sided 4x4 safari vehicles — the widest-field photographic vehicles in the Mara
- Day and night game drives across all three wildlife areas
- Walking safaris in the Olare Motorogi Conservancy
- Canon professional camera kit and Swarovski binoculars in every suite
- Photography guidance from expert-qualified guides who understand composition and light

- Community project visits — Great Plains Foundation school and bridge programmes
- Conservation science engagement — predator monitoring, Mara Elephant Project
- Hot air balloon safaris
- Fly-camping in remote conservancy terrain

▪ **AMENITIES & FACILITIES**

- Private plunge pool for Jahazi Suite guests
- Solar power and water purification systems
- Organic kitchen waste recycling
- Professional Canon camera kit per suite — included in rate
- Swarovski HD binoculars per suite — included in rate
- Wi-Fi available

▪ **AWARDS & RECOGNITION**

- ✓ Relais & Châteaux member — one of only two in Kenya. Leading specialist operators as among the top three safari camps in the world.
- ✓ Dereck and Beverly Joubert hold the National Geographic Society's highest honour for conservation filmmaking.
- ✓ The camp appears in virtually every 'best of Africa' listing in major luxury travel publications.

▪ **CULINARY & DINING EXPERIENCES**

Relais & Châteaux-recognised cuisine. Meals are served at the large wooden communal table in the main area, on the suspended deck, under the stars, or as bush breakfasts and picnics in the field. The philosophy is one of unhurried, seasonal, locally inspired dining of genuine quality.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children 6 and above welcome.
- ✓ The Jahazi Suite is designed for families — with two independent en-suite bedrooms, private dining, and a dedicated vehicle and guide.
- ✓ Walking safaris for 8 and above. The inclusion of professional camera equipment in every suite makes Mara Plains an extraordinary destination for photography-minded families.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Great Plains Foundation — all conservation and community funding traced and published.
- ✓ Solar power. Organic waste recycling. Water purification.
- ✓ The 'Building Bridges Africa' initiative constructs safe river bridges for communities cut off by seasonal rains.
- ✓ Conservation fees protect 100,000+ acres of wildlife habitat.
- ✓ Every guest stay contributes to over 1,000 Masai families' livelihoods through conservancy lease payments.

WHY WE LOVE MARA PLAINS CAMP

- ✓ Because it is one of the most complete classic safari experiences in Africa.
- ✓ The traversing area, the photographic equipment, the Relais & Châteaux cuisine, the Dereck Joubert design philosophy, the conservation DNA, and the location at the heart of the world's finest wildlife area combine to create an experience that has no peers.
- ✓ We recommend it without qualification to guests seeking the absolute best the Mara has to offer.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olare-Orok Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Mara Plains Camp:

Book the Jahazi Suite for families or groups of 4 — the private pool, private vehicle, and two-bedroom independence make it the finest family accommodation in the Mara ecosystem. For couples, request Tent 7 for the river views (and the hippos that come with them — worth the proximity). Arrive with empty memory cards; the Canon kit in every tent and the photographic guide team will fill them comprehensively.

— Vard Africa, Masai Mara Desk

OLARE MARA KEMPINSKI

European Grand Hotel Luxury Meets the African Wild — Five-Star Tented Safari

INTRODUCTION & HISTORY

Olare Mara Kempinski is the Kempinski Group's expression of what luxury safari should be and it is an expression made with the full resources and design sophistication of one of Europe's most storied hotel brands. Set on the banks of the Ntiakitiak River within the Olare Motorogi Conservancy, the camp was designed to echo the grandeur of the Edwardian hunting safari of the early 20th century: crystal, silver, fine linen, and the absolute best of everything, delivered under canvas in a landscape of extraordinary wildlife.

The camp is the last to have been established within the Olare Motorogi Conservancy's strictly controlled five-camp maximum a distinction that makes it both a newcomer (relative to its conservancy neighbor's) and a property that has had to earn its position among established excellence. It has done so convincingly: the 24-hour butler service, the organic kitchen garden, the 12-metre infinity swimming pool, and the extraordinary Honeymoon Suite with its own plunge pool have established Kempinski Mara as the choice for guests who want grand hotel standards in the African bush.

OWNERSHIP & MANAGEMENT

Operated by the Kempinski Hotel Group one of Europe's oldest luxury hospitality companies, founded in 1897. The Kempinski brand brings international reservation infrastructure, loyalty programme integration, and European service standards to the Mara conservancy experience.

LOCATION & COORDINATES

On the banks of the Ntiakitiak River, Olare Motorogi Conservancy. GPS Coordinates: approximately 1°22'S, 35°12'E. Nearest airstrip: Olare Orok Airstrip — 8 miles (approximately 20-minute drive). 45-minute flight from Wilson Airport.

INTIMATE SAFARI LIVING — ROOMS & SUITES

12 luxury tented suites: 11 Deluxe Suites plus 1 Honeymoon Suite. Each Deluxe Suite: 80 square metres, Edwardian-style furnishings with large four-poster beds, reproduction furniture, hardwood mvuli decking, private wrap-around veranda with plains views, en-suite bathroom with oversized bathtub and separate shower, writing desk, lounge area, complimentary mini-bar. Tents are fully insect-proof with elegant canvas and hardwood construction.

HONEYMOON SUITE — Over 100 square metres. Private plunge pool built into the veranda — the suite's defining feature — positioned to watch sunsets and dawn light over the Mara plains and savannah. King-size bed with four-poster frame. Separate lounge. En-suite bathroom with oversized bathtub.

24-hour butler service for all suites a standard that distinguishes Kempinski Mara from every other conservancy camp.

▪ **CURATED WILD SAFARI EXPERIENCES**

- Day and night game drives in the Olare Motorogi Conservancy — off-road with maximum 3 vehicles per sighting
- Guided nature walks through the conservancy's diverse habitats
- Hot air balloon safaris at dawn (additional cost)
- Horse riding safaris at Ride Kenya stables in the conservancy (2-hour standard rides; longer options available; riders must be competent, approximately 50 rides experience minimum)
- Campfire cocktails and sundowners on the plains
- Bush breakfasts at the Hippo Pool
- Masai village and cultural experience visits
- Birding safaris — over 550 species recorded in the ecosystem
- Access to the Masai Mara National Reserve on request

▪ **AMENITIES & FACILITIES**

- 12-metre infinity swimming pool with shaded deck
- Spa and massage treatments
- Extensive organic kitchen garden supplying the kitchen
- 24-hour butler service for every suite
- Tented bar in a forested glade
- Library and safari reference collection
- Wi-Fi available
- Air conditioning (pedestal fans; note: limited climate control reported in some reviews)

▪ **AWARDS & RECOGNITION**

Kempinski Hotels consistently receive international luxury brand recognition. Olare Mara Kempinski is recognised as one of the finest five-star safari properties in Kenya, with particular praise for its butler service, culinary standards, and the unique horse-riding safari programme the only such programme available in the Olare Motorogi Conservancy.

▪ **CULINARY & DINING EXPERIENCES**

The organic kitchen garden is the foundation of Kempinski Mara's culinary programme menus designed around what is freshest and grown on-site, supplemented by the finest locally sourced produce.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here,

inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.

- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Children aged 8 and above welcome.
- ✓ The camp's European service standards and attentive butler team make it particularly comfortable for families who appreciate hotel-quality service in a wilderness setting.
- ✓ One family tented suite available.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ The Olare Motorogi Conservancy land-lease model provides direct income to 277 Masai families.
- ✓ Kempinski Mara's presence funds the conservancy's anti-poaching unit and wildlife monitoring programme.
- ✓ The organic kitchen garden reduces food sourcing environmental impact.
- ✓ Community employment within the camp is predominantly local.

WHY WE LOVE OLARE MARA KEMPINSKI

- ✓ Because the horse-riding safari available through Ride Kenya's stables in the conservancy is entirely unique in the Olare Motorogi ecosystem, and riding through the Mara's plains at sunrise among wildebeest and giraffe is an experience that no vehicle safari can replicate.
- ✓ The 24-hour butler service, the Honeymoon Suite plunge pool, and Kempinski's culinary standards make this the most hotel-like experience available in any private Mara conservancy which is precisely what a certain category of discerning guest is looking for.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olare-Orok Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Olare Mara Kempinski:

Book the Honeymoon Suite for its private plunge pool — and spend your first evening watching the sun set over the conservancy while a butler brings Champagne. Arrange the horse-riding experience for your second morning — the guides at Ride Kenya know the conservancy's wildlife patterns and will position rides for maximum wildlife encounters. The horse riding here is one of the most memorable activities available in the entire Mara ecosystem.

— *Vard Africa, Masai Mara Desk*

KICHECHE BUSH CAMP

The Photographer's Conservancy Camp — Six Tents of Pure Wildlife Excellence

INTRODUCTION & HISTORY

Greg Monson, founder of Kicheche Camps, serves as Chairman of the Olare Motorogi Conservancy a distinction that tells you everything about the relationship between this camp and the conservancy it helped create. Kicheche Bush Camp is a founding member of the Olare Motorogi Conservancy, one of two original camps that established the conservancy model in 2006. Over the nearly two decades since, it has maintained an unbroken focus on a single objective: the finest possible wildlife photography and viewing experience in the Mara's most predator-dense territory.

The camp sits in a grove of acacia trees in the eastern sector of the Olare Motorogi Conservancy one of the most quietly beautiful and ecologically productive positions in the ecosystem. Six ground-level tents, spaced far apart for maximum privacy, face the surrounding bush with large screened windows that allow for armchair wildlife viewing from the tent interior. The photography vehicle with drop-down side panels, soft padded flooring, lens platforms, and bean bags is a piece of equipment that serious wildlife photographers have specifically sought out Kicheche to access.

▪ **OWNERSHIP & MANAGEMENT**

Owned and operated by Kicheche Camps Greg Monson's independent, conservation-focused safari company. Kicheche Community Trust funds primary and secondary education, water projects (in partnership with the Maa Trust), and supports the campaign to eradicate FGM across surrounding communities. Kicheche Bush Camp closes April, May, and November.

▪ **LOCATION & COORDINATES**

In an acacia grove, eastern Olare Motorogi Conservancy, bordering the Masai Mara National Reserve. GPS Coordinates: approximately 1°22'S, 35°13'E. Nearest airstrip: Olare Orok Airstrip approximately 40-minute drive.

▪ **INTIMATE SAFARI LIVING — ROOMS & SUITES**

6 ground-level tented suites, each on a raised platform. Spacious, fully insect-proof custom-designed tents: Podocarpus beds, Egyptian cotton linen, bedside tables, luggage racks, Indian rugs. En-suite bathrooms: dresser, flushing toilet, wash basin with running water, shower. Comfortable chairs on veranda. 1 Family Suite: two separate bedrooms (double and twin/triple) with en-suite bathrooms connected by a lounge with sofa and small table, enabling private family dining (maximum 5 guests).

▪ **CURATED WILD SAFARI EXPERIENCES**

- Day and night game drives in Olare Motorogi Conservancy — exclusively open-sided vehicles, maximum 4 guests per vehicle
- Specialist photography vehicles with drop-down panels, padded flooring, lens platforms, bean bags, and inverter strips for battery charging
- Guided bush walks with armed ranger escort
- Fly-camping in remote conservancy terrain (optional — part of the multi-camp Kicheche walking wilderness circuit)
- Walking circuit between Kicheche Valley Camp (Naboisho) and Kicheche Bush Camp — a 2-day wilderness walking experience unique in the Mara ecosystem
- Visits to the Maa Trust (10 minutes from camp) — Masai women's empowerment and bead-work programme
- Hot air balloon safaris (additional cost; arrange via camp management)
- Optional full-day Masai Mara National Reserve visit (additional cost)

▪ **AMENITIES & FACILITIES**

- Solar power throughout — no generators.
- Water dispenser in each tent — complimentary refillable water bottles.
- All meals, alcoholic and non-alcoholic beverages (except premium brands) included.
- Laundry service included.
- Community Trust contribution of \$5 per guest per night included in rate.

▪ **AWARDS & RECOGNITION**

Kicheche Camps has been awarded multiple accolades for community conservation and photography-focused guiding. Greg Monson's role as Chairman of the Olare Motorogi Conservancy and Treasurer of the Masai Mara Wildlife Conservancies Association recognizes his contribution to the entire conservancy ecosystem. Consistently rated among the top photography safari camps in Africa by specialist wildlife photography publications.

▪ **CULINARY & DINING EXPERIENCES**

Warm, fresh safari cuisine served in a centrally located communal tent the communal dining ethos at Kicheche creates the storytelling atmosphere that the camp considers part of the safari experience.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
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a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.

- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

FAMILIES & CHILDREN

- ✓ Family Suite accommodates up to 5 guests across two interconnected en-suite bedrooms.
- ✓ The photography-focused ethos makes Kicheche particularly engaging for older children and teenagers with an interest in wildlife photography.
- ✓ Young guests receive the same standard of guiding as adults Kicheche does not offer junior programming, but its guide team's depth of knowledge is consistently impressive for guests of all ages.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Kicheche Community Trust has raised hundreds of thousands of dollars for Maa Trust water projects and SAFE (against FGM).
- ✓ Active in Olare Motorogi, Naboisho, and Mara North conservancies.
- ✓ Founding member of the conservancy model one tent per 700 acres. Solar power throughout.
- ✓ Every guest stay supports Masai landowners through the conservancy lease structure.

WHY WE LOVE KICHECHE BUSH CAMP

- ✓ Because the photography vehicle is unlike any other in the Mara ecosystem it changes the quality of wildlife images to a degree that guests who care about photography find transformative.
- ✓ Because the guides are among the finest in Africa.
- ✓ And because the walking circuit between Kicheche Bush and Kicheche Valley sleeping in the wilderness for one night between the two camps is one of the great active safari experiences available in the entire ecosystem.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Olare-Orok Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Kicheche Bush Camp:
The walking circuit between Kicheche Bush and Kicheche Valley is a Vard Africa signature itinerary element combining two nights at Bush Camp, one night fly-camping in the wilderness between the two conservancies, and two nights at Valley Camp. No other experience in the Mara connects two conservancies on foot with a wilderness night in between. Reserve 5 nights minimum to include this circuit.
— *Vard Africa, Masai Mara Desk*

PARTAKILAT CONSERVANCY

The Frontier Wilderness — Raw, Undiscovered, Extraordinary

SETTING & LANDSCAPE

Partakilat Conservancy occupies a remote and largely undiscovered position in the western sector of the Mara ecosystem, in the shadow of the Oloololo Escarpment the dramatic geological feature that defines the Mara's western horizon and marks the boundary between the Mara ecosystem and the Kericho highlands beyond. The conservancy covers approximately 12,000 acres (48 square kilometres) of terrain that combines open savannah with escarpment woodland, seasonal luggas, and the beginnings of the forested hillside that rises steeply above the plains.

Partakilat is, by any measure, one of the least visited and most pristine conservation areas in the entire Mara ecosystem. Unlike the more celebrated conservancies to the east, it remains genuinely undiscovered by the mainstream safari market and deliberately so. Its managing community and camp partner have made a conscious decision to prioritize depth of experience over volume of visitors, a philosophy that Vard Africa shares unconditionally.

HISTORY & CONSERVATION MODEL

Partakilat — named after the escarpment above which it sits was established through an agreement between the Partakilat Group Ranch and a conservation-minded operator committed to the western Mara's preservation. The conservancy's founding was in part a response to illegal settlement and charcoal burning that had begun to encroach on the escarpment's forest edge a threat that the community recognised as existential for both the wildlife and the watershed that the forest sustained.

The conservation challenge at Partakilat is arguably the most complex of any Mara conservancy: the escarpment forest is a critical water catchment for the Mara River's upper tributaries, meaning that its protection has implications for the entire downstream ecosystem including the river crossings that attract guests from around the world during the Migration. Partakilat's community-managed forest patrols have been instrumental in preventing further encroachment, and the conservancy is increasingly cited as a model of community-led forest conservation.

The conservancy operates a unique community guide training programme, developed in partnership with the Kenya Professional Safari Guides Association, through which young Masai men and women from the Partakilat Group Ranch are trained to professional guide standard ensuring that the revenue from the conservancy's safari activities flows not only as land-lease payments but as employment income within the community.

WILDLIFE CONCENTRATION

Partakilat's ecological positioning at the escarpment edge gives it a wildlife profile unlike any other conservancy in the Mara. The interface between forest and savannah supports a remarkable diversity of species: forest-edge birds rarely encountered on the open plains; leopard that range between the savannah and the escarpment forest in patterns that larger-territory predators cannot sustain; and hyenas whose clan territories extend from the plains up into the escarpment's rocky terrain.

The open savannah portion of the conservancy supports all the principal plains species lion, elephant, buffalo, zebra, and the full complement of antelope while the escarpment's upper woodland holds colobus monkeys, giant forest hog, and a suite of highland bird species that provide a dramatic contrast to the open-plains experience. Guests who drive from the plains up into the escarpment forest in a single morning experience what feels like two entirely different continents of wildlife within a few kilometres.

The Mara River's western tributary rivers, fed by the escarpment's rains, run through Partakilat and provide permanent water even in the driest months creating wildlife concentrations along their banks that reward the patient observer with encounters rarely available in more frequently visited conservancies.

Size	Approx. 12,000 acres / 48 km²
Location	Western Mara, at the base of the Oloololo Escarpment
Landowners	Partakilat Group Ranch
Key Role	Escarpment forest protection and upper Mara River watershed conservation
Wildlife Highlights	Forest-edge species, Leopard, Colobus Monkey, Exceptional birdwatching, Elephant, Lion
Special Activities	Escarpment forest walks, birding, community guide programme, escarpment sunset views
Vard Africa Note	Our choice for adventurous guests seeking genuine frontier wilderness away from the well-trodden Mara trail

LOIRIEN MARA VILLAS

Three Private Villas on the Oloololo Escarpment — A New Standard of Mara Privacy

■ INTRODUCTION & HISTORY

Loirien Mara Villas draws its name from the sacred Maasai Olive Tree the Loirien a symbol of refuge, healing, and renewal deeply embedded in Masai culture and cosmology. Positioned within the exclusive Partakilat Conservancy, perched on the Oloololo Escarpment overlooking the Mara Triangle, this intimate collection of three fully serviced private villas represents one of the most significant new luxury properties to open in the Mara ecosystem in recent years.

The property is designed from first principles around the concept of complete privacy: three villas, each bookable independently, each with its own infinity pool, private staff team, and expansive views over the escarpment and the Mara Triangle below. The villas Loirien, Kulaal, and Naika are each architecturally distinct while sharing a design language of seamless indoor-outdoor living, floor-to-ceiling apertures that dissolve the boundary between interior and wilderness, and furnishings of refined, locally inspired craft.

The conservancy's position at the escarpment edge gives it an ecological character unlike any other Mara property: forest-edge species, highland birds, colobus monkey, and the full suite of savannah wildlife combine in a landscape that rewards the detail-oriented naturalist as much as the wildlife enthusiast seeking the iconic Big Five.

■ OWNERSHIP & MANAGEMENT

Loirien Mara is independently owned and operated with a philosophy of deep conservation commitment. The property operates off-grid with renewable energy, supports wildlife conservation programmes, funds community education initiatives, and practices regenerative agriculture. A particular point of distinction: the conservancy's engagement with the protection of endangered Northern White Rhinos and the reintroduction of Roan Antelope and Pangolin into the wild species-level conservation work of genuine global significance.

■ LOCATION & COORDINATES

Partakilat Conservancy, western Masai Mara ecosystem, on the Oloololo Escarpment overlooking the Mara Triangle. Coordinates: approximately 1°18'S, 34°55'E. Closest access via Kichwa Tembo Airstrip or Angama private airfield.

■ INTIMATE SAFARI LIVING — THE THREE VILLAS

LOIRIEN VILLA — The flagship property. Three double en-suite bedrooms. Nearly 900 square metres of living space. Private infinity pool. Dedicated spa. Undercover terraces for bush breakfasts. Fine linens and bespoke furnishings throughout. Expansive views of the Mara Triangle from every principal space.

KULAAL VILLA — Two en-suite bedrooms, 225 square metres. Private fireplace. Outdoor lounge. Private infinity pool. Inspired by the spirit of bonfire camps, combining spectacular vistas with warm, inviting atmosphere.

NAIKA VILLA — Two en-suite bedrooms, 225 square metres. Private fireplace. Outdoor lounge. Private infinity pool. Same standard as Kulaal with its own distinct character and orientation.

All three villas feature: seamless indoor-outdoor living, private infinity pools, fully private terraces, dedicated villa staff (chef, guide, host), and en-suite bedrooms with bespoke furnishings.

■ CURATED WILD SAFARI EXPERIENCES

- Game drives within the Partakilat Conservancy — escarpment forest walks, plains drives, specialist wildlife encounters
- Rhino trekking — opportunity to view endangered Northern White Rhinos in the conservancy
- Hot air balloon safaris over the Mara Triangle at dawn
- Helicopter safaris over the Great Rift Valley
- Starlit bush dinners on private villa terraces or in remote wilderness settings
- Masai cultural experiences and community visits
- Birding safaris — forest-edge species unavailable elsewhere in the Mara
- Fly-camping arrangements in remote conservancy terrain

■ AMENITIES & FACILITIES

- Three private infinity pools — one per villa
- In-villa spa — treatments available at each villa
- Off-grid renewable energy operation throughout
- Private dedicated staff for each villa — chef, guide, host
- Full media and entertainment facilities
- Regenerative agriculture garden supplying the kitchen

■ AWARDS & RECOGNITION

Loirien Mara Villas has been recognised internationally as one of the most significant new villa developments in the Mara ecosystem, celebrated for its combination of architectural innovation, conservation commitment, and privacy standard. Featured in leading luxury travel media as a defining addition to the Mara's ultra-luxury portfolio.

■ CULINARY & DINING EXPERIENCES

Each villa operates with its own private chef, whose menus are designed around guest preference, seasonal produce from the on-site regenerative garden, and the highest-quality locally sourced ingredients.

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at

dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.

- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain’s savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant’s wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.
- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two**-A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered

FAMILIES & CHILDREN

- ✓ Loirien Mara is particularly well suited to families and multi-generational groups.
- ✓ The three-villa arrangement allows different generations to have independent private spaces while sharing the wilderness experience.
- ✓ Children of all ages welcome.
- ✓ Dedicated family activities including rhino trekking, Masai cultural engagement, and wildlife education can be arranged.

SUSTAINABILITY & CONSERVATION IMPACT

- ✓ Off-grid renewable energy. Regenerative agriculture.
- ✓ Northern White Rhino protection programme.
- ✓ Roan Antelope and Pangolin reintroduction.
- ✓ Community education funding.
- ✓ Wildlife monitoring.
- ✓ Escarpment forest protection the Partakilat Conservancy's forest is a critical water catchment for the upper Mara River, and its protection has ecosystem-wide implications for the entire downstream wildlife area.

WHY WE LOVE LOIRIEN MARA VILLAS

Because it offers things that no other property in the Mara ecosystem provides: three private villas with their own infinity pools, set at the escarpment edge with views that stretch across the entire Mara Triangle, with endangered rhino trekking available from the doorstep. For guests who have experienced every celebrated camp in the Mara and want something genuinely new, genuinely private, and genuinely consequential Loirien Mara is the answer.

▪ **GETTING THERE & LOGISTICAL SUPPORT**

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Kichwa tembo Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — Loirien Mara Villas:

Book Loirien Villa — the flagship for families or groups of up to six. The helicopter safari over the Great Rift Valley, departing from the escarpment above the villa, offers a perspective on the Mara ecosystem that no ground-level experience can approach. The rhino trekking is one of perhaps three experiences in Kenya involving Northern White Rhino — an encounter of genuine conservation significance. This is our first recommendation for ultra-luxury private villa stays in the entire Mara ecosystem.

— *Vard Africa, Masai Mara Desk*

PRIVATE CONSERVATION AREAS

NGARE SERIAN

'By the River' — Seclusion's Ultimate Expression on the Mara's Edge

▪ **INTRODUCTION & HISTORY**

'Ngare' means 'by the river' in the Masai language and Ngare Serian is precisely, beautifully that: a small, intimate camp hugging the banks of the Mara River on the western edge of the Mara North Conservancy, accessible only by crossing a narrow suspension rope bridge over the Mara River on foot. The crossing is symbolic as much as physical: stepping off the bridge into Ngare Serian is stepping out of time, and into a version of Africa that contemporary tourism rarely delivers.

Ngare Serian is sister to Serian the Original the two camps face each other across the Mara River, and together with Serian's own 1,500-acre private conservation area, create one of the most complete wilderness experiences available in the Mara ecosystem.

The private conservation area 1,500 acres that belongs exclusively to the Serian guests during their stay allows for walking safaris, night drives, and river fishing in terrain that no other safari guests can access.

▪ **OWNERSHIP & MANAGEMENT**

- ✓ Owned by Alex Walker's Serian Collection. Open all year round. No Wi-Fi intentional.
- ✓ Exclusive-use 4x4 vehicle for every guest group at no additional cost.

▪ **LOCATION & COORDINATES**

- ✓ On the west bank of the Mara River, at the edge of the Mara North Conservancy, adjacent to Serian's 1,500-acre private conservation area.
- ✓ Access by rope bridge on foot only.
- ✓ GPS Coordinates: approximately 1°17'S, 35°03'E. Nearest airstrip: Mara North Airstrip.

▪ **INTIMATE SAFARI LIVING — ROOMS & SUITES**

- ✓ 4 vast, spacious tented suites on hardwood decking above the Mara River with views toward the Oloololo Escarpment.
- ✓ Each: en-suite bush bathroom with hot and cold running water, flush toilet, shower, and luxurious bathtub built into the veranda decking with views over the river bathing with the Mara River audible inches away. 24-hour electricity (solar and generator).
- ✓ Perfect for families or small intimate groups.

▪ **CURATED WILD SAFARI EXPERIENCES**

- Exclusive-use 4x4 vehicle with dedicated guide and spotter — included for every group
- Day and night game drives in Mara North Conservancy and Serian's private conservation area
- Walking safaris in the 1,500-acre private conservation area — terrain exclusive to Serian guests
- Night drives within the private area
- River fishing on the Mara
- The Nest treehouse experience — overnight in a tree above the river (adjacent to camp)
- Bush breakfasts and riverside picnics

▪ **AMENITIES & FACILITIES**

- 24-hour electricity
- Hot and cold running water throughout
- River-edge bathtubs built into veranda decking
- Organic garden supplying the kitchen
- No Wi-Fi — intentional disconnection from the modern world
- Rates include exclusive vehicle, meals, house drinks, laundry

▪ **CULINARY & DINING EXPERIENCES**

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful

menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.

- ✓ **From the Shamba to Your Table-***Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
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- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
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HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

WHY WE LOVE NGARE SERIAN

- ✓ Because the river bathtub built into the veranda decking, looking out over the Mara River, with hippos audible in the shallows is one of the great private experiences in African travel.
- ✓ Because you can only reach the camp by crossing the river on a rope bridge, on foot.
- ✓ And because the 1,500-acre private conservation area that is exclusively yours during your stay gives the word 'private' a meaning that most safari camps cannot approach.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
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Vard Africa Insider — Ngare Serian:

The rope bridge arrival is not just logistics it is the beginning of the experience. Cross the Mara River on foot, leave the world behind, and emerge into a camp of 4 tents that are entirely yours. Combined with The Nest treehouse overnight (entry below) and the walking safaris in the private 1,500-acre conservation area, a stay at Ngare Serian is the most complete expression of the 'true wilderness' safari experience available in the Mara ecosystem.

— *Vard Africa, Masai Mara Desk*

THE NEST — SERIAN'S TREEHOUSE

Africa's Most Extraordinary Sleepover — A Treehouse on a Limb Above the Mara River

■ INTRODUCTION & HISTORY

There are experiences in Africa that are genuinely singular things that cannot be replicated anywhere else, at any price, in any other form. The Nest, Alex Walker's treehouse perched on a limb of a lone Warburgia tree overlooking the Mara River, close to Serian the Original and Ngare Serian, is one of them.

The Nest accommodates two double nest-shaped beds plus space for a couple of bedrolls allowing it to function as a romantic overnight for two, or an adventurous family sleepover for up to four. It overlooks a stretch of Mara River raucously occupied by a resident pod of hippos. The sounds of the Mara at night from the perfect vantage of a tree are an experience entirely unlike the standard tent, no matter how luxurious that tent may be.

■ THE EXPERIENCE

- ✓ Guests arrive at The Nest after a drive and short walk from either Serian the Original or Ngare Serian. A private guide and support staff set up the nest for the overnight, with bedding, lanterns, and camp essentials.
- ✓ Dinner is served by lamplight, the hippos perform their nocturnal commentary, and the stars of the Mara sky are unobstructed overhead. Dawn arrives over the Mara River from a vantage point that even the finest tent in the ecosystem cannot match.
- ✓ Night-vision cameras installed in The Nest capture nocturnal wildlife without disturbing it.
- ✓ The Nest can be booked as: a romantic sleepover for 2; a family treehouse adventure for up to 4 (with bedrolls alongside the nest beds); or a picnic lunch destination for day guests from Serian or Ngare Serian.

■ CULINARY & DINING EXPERIENCES

- ✓ **Personalization & Dietary Inclusivity — Anticipated Before You Even Ask**-Long before you set foot in the Mara, our team reaches out to understand your preferences, your dietary needs, and the experiences that matter most to you. Whether you are vegan, gluten-free, kosher, halal, or simply someone who dislikes coriander, your requirements are not accommodated as an afterthought they are designed into every meal from the very first course. The kitchen operates with the philosophy that no guest should ever feel like a special case. Parents travelling with young children will find creative, playful menus crafted just for them. Guests celebrating milestones will find that the team already knows and has already planned something memorable. This is the difference between a home that feeds its guests and one that truly nourishes them.
- ✓ **From the Shamba to Your Table**-*Hands that grow. Hearts that care. A taste of the wild — straight from the earth.* There is something quietly profound about a meal that begins not in a kitchen, but in the soil, the **Shamba** the Swahili word for farm or garden is where the story of every dish starts. Herbs picked at dawn. Vegetables that have never known a cold chain. Ingredients grown within sight of the same horizon you will sit down to admire. This is **farm-to-fork** not as a concept, but as a conviction. A belief that the land which surrounds you should also nourish you that the flavours on your plate should be as honest and alive as the wilderness beyond the canvas.
- ✓ **Breakfast in the Bush — The Morning Ritual That Rivals the Game Drive**-A fully dressed table set beneath an acacia tree on the open plain's savannah. Hot coffee, freshly squeezed juices and yoghurt, warm pastries, eggs cooked to order, seasonal fruits and local honey. Your guides and trackers join you, the morning air is cool and alive, and the bush stretches out in every direction without a building, a road, or another soul in sight. This is what separates a great safari from an unforgettable one the moments between the wildlife encounters that remind you where you are, and how lucky you are to be there.
- ✓ **Full Board — A Culinary Journey, Not Just Three Meals a Day**-From the moment you arrive, dining at your new home you become as much a part of the safari as the wildlife itself. Every meal is thoughtfully crafted by the head chef using the freshest seasonal produce much of it harvested just steps away from your table on-site vertical hydroponic garden (Shamba). The result is a daily menu that changes with the seasons, the harvest, and the stories we want to tell. The cuisine is a beautiful conversation between East Africa and the wider world bold Kenyan spices and coastal Swahili influences woven together with Mediterranean warmth and modern European technique. Expect slow-roasted meats fragrant with local herbs, vibrant salads bursting with colour, freshly baked breads still warm from the oven, and desserts that feel like a love letter to the land. Every dish is plated with care, served with generosity, and enjoyed in settings that no restaurant in the world can replicate.
- ✓ **The Sundowner Ritual** — The sacred hour between game drive and dinner deserves its own mention. Cocktails, wine and hand-passed canapés served on the open plains or at a scenic viewpoint as the Mara sky burns orange and crimson. It is not just a drink it is a ceremony in the land.
- ✓ **Cultural & Communal Dining** — A weekly boma night or communal fireside dinner where our guests dine together, Our Maasai team share stories and traditions, and perhaps a cultural performance brings the evening alive. This is the social power of bush dining at its peak.
- ✓ **Afternoon Tea** — Often overlooked but deeply loved. A tray of freshly baked cakes, Kenyan tea and coffee served between drives. A small gesture that signals genuine hospitality.
- ✓ **Cooking Demonstrations** — Offering guests a window into the kitchen learning to make a Swahili dish, grind local spices, or bake safari bread over coals adds depth to the culinary story and creates an interactive memory.
- ✓ **Private Dining & Bush Meals — Your Table, Your Wilderness**-Some of the most extraordinary meals are served not in the dining room, but on the banks of a River where the only soundtrack is flowing water, birdsong, and the occasional splash of a hippo surfacing downstream. A beautifully dressed table, crisp white linen, gleaming silverware, and a private waiter appear as if conjured from the bush itself. This is private dining reimaged. Whether it is a leisurely lunch for two watching a herd of elephant's wade across the river, or a celebratory dinner with your family as the sun drops behind the forest canopy, every bush meal is an experience that lives in memory long after the Mara has faded from view. No booking form, no reservation system simply let your camp host know, and it is arranged for you immediately.
- ✓ **Dinner Under the Stars — The Sky as Your Ceiling**-When the African night sky takes over the Mara, it does so completely. Far from any city lights, the stars here are not a backdrop they are overwhelming, humbling, and achingly beautiful. Dinner under the stars at home is a moment designed to match that sky. A table is set in a clearing or on an elevated platform, lit by lanterns and the soft flicker of candlelight. The menu is our finest, a slow, multi-course journey through East African and international flavours, accompanied by wines selected from our curated cellar. Conversation flows easily out here, inhibitions soften, and time stretches. This is the dinner guests write home about, that they try to describe to friends and find they cannot because some experiences resist translation.
- ✓ **Private Barbecue Dinners — Fire, Smoke and the Magic of the Mara Night**-There is something primally satisfying about a meal cooked over an open fire in the African bush. Your private barbecue dinners take that instinct and elevate it entirely expertly marinated meats, fresh-caught fish, roasted

seasonal vegetables, and sides that draw from both Kenyan tradition and international technique, all prepared over flame by our chefs while the sounds of the nocturnal Mara unfold around you.

- ✓ **Romantic Private Dinners — An Evening Crafted Only for Two-**A romantic private dinner in the wild leans into that completely. From the moment you arrive at your table set with fresh flowers, personalized menus bearing your names, and a bottle of something special already breathing every detail has been considered, every element placed with intention.
- ✓ **The Bar & Wine Experience** — A curated wine list, signature camp cocktails named after the wildlife or the river, locally crafted Kenyan gins, and a warm fire-lit lounge to return to after dinner. Our guests at this level expect a bar programme, not just a drinks list.

HEALTH & SAFETY

- ✓ Emergency contacts and evacuation procedures briefed to all guests on arrival.
- ✓ The property is unfenced and located within an active wildlife zone guests are escorted after dark by experienced Masai security staff.
- ✓ All guides KPSGA (Kenya Professional Safari Guides Association) silver certified minimum.
- ✓ Strict wildlife safety protocols.
- ✓ Malaria prophylaxis guidance provided.
- ✓ All vehicles are maintained to the highest safety standards.
- ✓ Advanced first aid trained staff on site at all times.
- ✓ Partnerships with flying doctors service (AMREF).
- ✓ 100% solar powered.

WHY WE LOVE THE NEST

- ✓ Because it is entirely, irreducibly unique.
- ✓ There is no other experience in East Africa quite like sleeping in a tree above the Mara River with hippos below and stars above and returning to the luxury of Serian or Ngare Serian for breakfast.
- ✓ For guests who have experienced every luxury camp in the ecosystem and want something they have never encountered before, The Nest is the answer.

GETTING THERE & LOGISTICAL SUPPORT

- ✓ By Air: 45-minute scheduled flight from Nairobi's Wilson Airport to Mara North Airstrip, followed by a 30-minute road transfer to camp.
- ✓ Multiple daily flights with Safarilink and Air Kenya.
- ✓ Private charters available from both Wilson Airport and JKIA.
- ✓ By Road: Approximately 5–6 hours (250 km) from Nairobi via the Sekenani Gate.
- ✓ Road transfers in a luxury air-conditioned 4x4 can be arranged by Vard Africa.
- ✓ Various international airlines, as well as the national carrier, Kenya Airways, offer direct flights to Jomo Kenyatta International from hubs all over the world.
- ✓ Vard Africa manages all transfers, airstrip greetings, luggage coordination, and immigration documentation.

Vard Africa Insider — The Nest:
The Nest is the single most unusual overnight experience available in the entire Mara ecosystem. Book it as the final night of a Serian stay after you have been immersed in the Mara and understand its rhythms, the tree vantage means more. The hippos below are outrageously loud. The morning is extraordinary. The memory is permanent.
— Vard Africa, Masai Mara Desk

CHOOSING YOUR CONSERVANCY

THE VARD AFRICA GUIDE TO MATCHING GUESTS TO THE LANDSCAPE

Every conservancy in the Mara ecosystem is exceptional. But the finest itinerary is not the one that simply books the most famous name it is the one that matches the right landscape, the right wildlife character, and the right guest experience to the individual in front of us. This is where Vard Africa's knowledge makes the difference.

For the Great Migration — Maximum Impact

Mara North Conservancy. Direct route positioning, the Mara River's finest northern crossings, exceptional predator activity during the July to October passage. This is the definitive Migration experience.

For Predators — The Finest Sightings in Kenya

Olare Motorogi Conservancy. Cheetah density unmatched anywhere in East Africa. Multiple resident lion prides. Leopard in the riverine woodland. For those who judge a safari by its predator encounters, Olare Motorogi stands alone.

For Lion — Intimate Encounters with Africa's Most Studied Prides

Mara Naboisho Conservancy. The lion capital of Kenya multiple resident prides, known individuals, relaxed and habituated animals. The Naboisho Predator Research Programme means the guides here know these animals in extraordinary depth.

For Absolute Exclusivity — When Only One Will Do

Ol Kinyei Conservancy. A single camp, a single conservancy. For honeymoons, private anniversaries, and guests for whom the idea of another vehicle within eyesight is an unacceptable compromise.

For Elephants — Close Encounters with the Giants

Lemek Conservancy. The valley's lush vegetation and permanent water make it the Mara's premier elephant destination, with herds of 40 or more animals regularly encountered in the golden late-afternoon light.

For Families & First-Time Africa Visitors

Mara Naboisho or Mara North both offer exceptional children's programming, family accommodation, and the wildlife variety that ensures a first Africa experience exceeds every expectation.

For Birding Enthusiasts

Enonkishu Conservancy or Partakilat the forest-edge habitats and river systems of both conservancies support species unavailable on the open plains, and specialist birding guides can be arranged through Vard Africa.

For the Adventurous Traveller — Something Different

Partakilat Conservancy. The escarpment, the forest edge, the frontier quality of a conservancy that the mainstream market has yet to discover. For guests who have done the Mara before and want to see a side of it no-one else has shown them.

For Conservation Engagement

Olare Motorogi or Mara Naboisho both operate active research programmes with which guests can engage directly, offering the opportunity to contribute meaningfully to the conservation science that underpins the entire ecosystem.

For a Serengeti-Mara Combination

Olderkesi Conservancy as the Kenyan element, positioned at the corridor between the two ecosystems. Guests move between the Mara and the Serengeti with Olderkesi as the transition experiencing the wildlife corridor itself as part of the journey.

THE CONSERVANCY EXPERIENCE — WHAT EVERY GUEST MUST KNOW

ESSENTIAL INTELLIGENCE FROM THE VARD AFRICA FIELD TEAM

The Conservancy Fee — What It Is and Why It Matters

Every guest staying in a private conservancy pays a daily conservancy fee typically included in your all-inclusive rate but worth understanding explicitly. This fee, which varies between USD 100 and USD 180 per person per night depending on the conservancy, flows directly to the managing trust and from there to the Masai landowners. It is not a government tax; it is a direct payment for the privilege of being on privately leased land, and it is the financial mechanism that makes the entire conservation model possible.

When you pay your conservancy fee, you are not simply purchasing access to wildlife. You are making a monthly lease payment to a Masai family; you are funding an anti-poaching patrol that will operate tonight; you are contributing to a school bursary that will send a Masai child to secondary school. Understanding this transforms the fee from a cost into an investment and the safari from a holiday into a contribution.

Responsible Photography & Wildlife Etiquette

The private conservancies' off-road access and vehicle flexibility create conditions for photography of extraordinary quality but they also place a greater responsibility on guides and guests to use that freedom ethically. At Vard Africa, we operate a strict wildlife etiquette policy across all conservancy experiences:

- Never pressure a guide to approach closer than the animal is comfortable with — the guide's judgement on distance is absolute.
- Engine-off silences at wildlife sightings are encouraged and frequently produce the most memorable moments.
- Flash photography is prohibited after dark on night drives — animals' eyes are sensitive to sudden light.
- Never exit the vehicle unless explicitly instructed and accompanied by a licensed guide.
- Limit time at a single sighting to what the animal requires — not what the guest desires.
- Respect the two-to-three vehicle maximum at sightings that most conservancies enforce.

Packing for the Conservancy — The Detail That Makes the Difference

The conservancy experience introduces specific packing considerations beyond those required for the national reserve. Key additions for conservancy-focused itineraries:

- A red-light headtorch or headlamp — essential for moving between tent and dining area after dark without disturbing nocturnal wildlife.
- Warm base layers for night drives — temperatures drop significantly after sunset, particularly between June and August.
- Silent, flexible footwear for walking safaris — stiff-soled hiking boots are appropriate; squeaky trainers are not.
- A wide-brimmed hat and high-quality sunscreen — conservancy vehicles are frequently open-topped with no shade.
- A dust-proof bag for camera equipment — dry season game drives generate significant fine dust.

Fly Camping — The Ultimate Conservancy Experience

For guests who wish to push the conservancy experience to its furthest extreme, fly-camping offers a night in the genuine wilderness — away from camp infrastructure, with nothing between you and the African sky. Fly-camps are set up in the most remote areas of whichever conservancy you are visiting, and are typically limited to two guests and a dedicated guide and camp attendant.

The experience is deliberately minimal: a simple canvas tent, a bucket shower, a campfire, and a night that no hotel room or conventional camp can approximate. The sounds of the African night without walls between you and them. The smell of woodsmoke and damp grass at dawn. A guide who wakes you before first light to watch the plains come alive. This is why people come to Africa.

Multi-Conservancy Itineraries — Moving Through the Ecosystem

For guests spending four nights or more in the Mara ecosystem, Vard Africa strongly recommends a multi-conservancy itinerary spending two nights in one conservancy and two in another, allowing guests to experience the ecosystem's different characters and wildlife specialties’ in a single trip.

Our most popular combination: two nights in Olare Motorogi (for the predators and the open plains) followed by two nights in Mara North (for the river and the Migration). The light aircraft transfer between the two takes approximately 20 minutes a seamless transition between two extraordinary worlds.

A Final Note from the Vard Africa Field Team:

We have been asked many times which conservancy is the best. Our honest answer is that the best conservancy is the one that is right for you — and determining that is exactly what we are here to do. Every guest who contacts Vard Africa for a Mara itinerary receives a personal consultation with our Mara specialist before any booking is confirmed. We do not sell itineraries off a shelf. We design them from first principles, informed by decades of experience in the field and a genuine belief that the right experience, in the right place, at the right time, is one of the most powerful things we can offer another human being.

— Vard Africa, Masai Mara Desk

THE GREAT WILDEBEEST MIGRATION

T H E G R E A T E S T W I L D L I F E S P E C T A C L E O N E A R T H

No natural event on the African continent and perhaps on Earth rivals the Great Wildebeest Migration for sheer scale, drama, and primal power. It is a phenomenon so vast it can be tracked from space; so ancient it predates recorded history; and so visceral that those who witness it are changed, in some profound and difficult-to-articulate way, forever.

Each year, over 1.5 million wildebeest, accompanied by approximately 500,000 zebra and 200,000 Thomson's gazelle, make a continuous clockwise circuit of the Serengeti-Mara ecosystem in search of fresh grazing and water. Driven by ancient instinct and the smell of rain on distant grass, this movement is not a migration in the classical sense it has no fixed beginning or end. It is, rather, a perpetual journey, shaped by rainfall patterns, grass availability, and the relentless calculus of survival.

The Annual Cycle

The cycle begins each year in the southern Serengeti, where the short-grass plains of Ndutu and the Ngorongoro Conservation Area provide the nutritious grazing required for calving. Between January and March, approximately 500,000 wildebeest calves are born in a compressed window of just two to three weeks a survival strategy that floods the landscape with newborns, overwhelming predators through sheer abundance.

As the dry season advances, the herds begin moving northward through the central and western Serengeti, reaching the Grumeti River in May and June, where crocodiles of prodigious size await the first crossings. By July, the leading columns are approaching the Kenyan border and the Mara River.

From July through October, the Masai Mara becomes the theatre for the Migration's most iconic act: the river crossings. At points along the Mara River, the herds gather in their thousands pacing, circling, testing the water before a moment of collective madness propels them into the current. Crocodiles surge from the shallows; the water churns white; the banks are thick with animals in various states of panic and resolve. Those that survive clamber up the far bank and scatter into the northern Mara's freshly greened plains. Those that don't become part of the river's own great cycle of life.

By November, the short rains return to the Serengeti, and the herds begin their return journey southward, completing the circuit and beginning again.

Witnessing the Crossings: The Vard Africa Perspective

Positioning guests for the crossings is as much art as science. The herds do not follow a timetable; crossings can happen multiple times a day at the same point, or not at all for several days. Our guides maintain real-time communication with a network of spotters throughout the ecosystem, ensuring that whenever a crossing is imminent, our guests are there positioned perfectly, with sufficient space, and with the context to truly understand what they are witnessing.

We do not rush our guests to a crossing only to jostle them amid a dozen vehicles. The Vard Africa experience is one of intimacy and preparation arriving at the river with time to settle, to hear the story of the crossing in full, to feel the electricity in the air before the first animal commits to the water. The crossing itself lasts minutes. The memory lasts a lifetime.

Vard Africa Insider — Migration Positioning:

The finest Migration experiences in the Masai Mara are found in the private conservancies north and east of the reserve, particularly Mara North and Olare Motorogi. Here, the herds spread out across vast private terrain with no vehicle density restrictions meaning your guide can take you precisely where the animals are, without the interference that sometimes characterizes the main reserve crossings. We partner exclusively with camps that hold conservancy access.

WHAT MAKES THE MASAI MARA SO SPECIAL

T H E Q U A L I T I E S T H A T S E P A R A T E T H E M A R A F R O M E V E R Y O T H E R
D E S T I N A T I O N

Kenya has many wild places. East Africa has many safari destinations. But the Masai Mara occupies a position apart recognised by every serious safari authority as the continent's most consistently rewarding wildlife destination, year-round, without qualification.

Several qualities combine to make it irreplaceable:

- Year-round wildlife density that rivals any destination on the continent, even outside Migration season.
- The Mara River, providing water throughout the dry season and concentrating wildlife in extraordinary densities.
- Diverse habitats — open plains, marsh, riverine forest, escarpment — within a single destination, supporting a vast range of species.
- The Big Five all resident and reliably encountered, with particular strength in lion, leopard, and cheetah sightings.
- A sophisticated network of private conservancies offering genuine exclusivity, flexibility, and intimacy impossible in most national parks.
- Proximity to Nairobi — a 45-minute flight makes it Kenya's most accessible premier destination.
- The Masai people, whose culture, land, and partnership with conservation create a human dimension found nowhere else.
- A warm, predictable climate with clearly defined seasons that allow precise planning for every type of experience.
- The Great Migration — the world's greatest wildlife event, arriving in its full glory between July and October.

"The Mara does not need the Migration to justify its greatness. But when the Migration arrives, the Mara becomes the most extraordinary place on the planet."

WHY WE LOVE THE MASAI MARA ECOSYSTEM

A P O R T F O L I O O F E X T R A O R D I N A R Y E X P E R I E N C E S — C U R A T E D B Y V A R D
A F R I C A

The Masai Mara is not a single experience. It is a living compendium of encounters, each one distinct, each one capable of becoming the moment a guest remembers above all others. What follows is the Vard Africa perspective on what this destination offers and how we bring each dimension to life at the highest possible level.

THE MASAI PEOPLE

A C U L T U R E O F M A G N I F I C E N T D I G N I T Y

No introduction to the Masai Mara is complete without an understanding of the Masai people, for the land and its people are inseparable. The Masai are among East Africa's most iconic and recognisable peoples a semi-nomadic, pastoralist society whose traditions, cosmology, and relationship with the natural world have remained remarkably coherent across centuries of change.

Their world is organized by age groups and governed by elders; cattle are the measure of wealth and the currency of ceremony; the warriors the il-morans are among the most recognisable figures in the world, distinguished by their red shukas, elaborate bead jewellery, and the long, springy gait of men who have walked this land since childhood.

The Masai's relationship with wildlife is complex and profound. They do not hunt game; they regard the wildlife of the plains as fellow inhabitants of a shared landscape. This philosophical proximity to the wild world, combined with their extraordinary ecological knowledge, makes them the finest naturalist guides imaginable and the most compelling cultural hosts.

At Vard Africa, our relationships with Masai communities throughout the Mara ecosystem are built on genuine respect, long-term partnership, and the belief that any experience of the Mara that ignores its people is fundamentally incomplete. Our Masai community experiences are designed not as performances, but as genuine introductions to a living culture.

FAMILIES: WHERE WONDER BEGINS

S A F A R I S D E S I G N E D F O R E V E R Y G E N E R A T I O N

The Masai Mara is, in our considered view, the finest family safari destination in Africa. It combines the accessibility of relatively short game drives from world-class camps with wildlife encounters of such frequency and diversity that even the most restless young traveller will be utterly absorbed.

Children experience the Mara differently from adults and often more profoundly. A lion with cubs becomes a lesson in family dynamics; a dung beetle rolling its sphere becomes a meditation on patience and purpose; a termite mound becomes a city to be mapped and imagined. Our guides are trained to meet young minds where they are, calibrating the experience to age, curiosity, and attention span without ever condescending.

For families, Vard Africa offers:

- Exclusive-use villa and camp arrangements ensuring complete privacy and flexibility.
- Bespoke junior guide programmes, where children receive their own field notebooks and binoculars.
- Age-appropriate bush activities — tracking, spoor identification, birdwatching, and guided walks for older children.
- Family wellness treatments and sundowner rituals tailored to include all generations.
- Specialist family menus and dietary accommodation with no compromise on quality.
- Private vehicle arrangements so family schedule dictates, not the camps.

IMMERSIVE SAFARI EXPERIENCES: BEYOND THE GAME DRIVE

E N C O U N T E R S T H A T C A N N O T B E R E P L I C A T E D A N Y W H E R E E L S E

The classic game drive is where most guests begin and for good reason. A skilled guide, a well-positioned vehicle, and the open Mara plains are a formula of extraordinary potency. But the Masai Mara offers a depth of experiential possibility that rewards those who look beyond the vehicle.

In the private conservancies surrounding the national reserve, Vard Africa's partner camps operate under far fewer restrictions than the public reserve. This means walking safaris in the company of armed Masai guides; night drives into the theatre of the dark, where civets, servals, aardvarks, and black-backed jackals emerge from the shadows; and fly camping under canvas in remote corners of the ecosystem, with nothing but a fire, the stars, and the sounds of the African night for company.

We also partner with select operators who offer specialist photographic safaris with professional wildlife photographers, providing guidance on composition, light, and technique that transforms a holiday into a genuine body of artistic work.

AUTHENTIC CULTURAL IMMERSION & COMMUNITY VISITS: CULTURE THAT IS LIVED

B E Y O N D T H E P E R F O R M A T I V E — I N T O T H E R E A L

There is a vast difference between a cultural visit and a cultural performance. At Vard Africa, we are emphatic that our guests experience the former. Through years of careful relationship-building with Masai communities across the Mara ecosystem, we have created access to cultural moments of genuine intimacy moments that communities share not because they are paid to perform, but because they wish to be truly known.

These experiences include: spending an evening in a Masai elder's manyatta, listening to oral histories that span generations; accompanying young warriors on morning cattle movements across the plains; sitting with Masai women as they demonstrate the intricate art of bead-making and share the symbolism woven into every pattern; and participating in traditional ceremonies blessings, naming rituals, and age-group celebrations to which only trusted partners receive invitations.

We ensure that a meaningful portion of all community experience fees flows directly to the families and projects involved including schools, clinics, and women's cooperatives. Our guests leave not only having witnessed a culture, but having contributed to its flourishing.

BUSH WALKS, BUSH BREAKFASTS & BUSH DINNERS

T H E A R T O F T H E O P E N - A I R T A B L E

There is no finer way to begin a day in the Mara than stepping from your tent at first light, coffee in hand, and walking the plains as the world wakes around you. Our guided bush walks are led by experienced, armed Masai and professional guides who read the landscape with a fluency that is simultaneously humbling and inspiring. On foot, the scale shifts: elephant dung becomes a timetable; the spoor of a leopard becomes a detective story; the song of a lilac-breasted roller becomes the soundtrack of an irreplaceable morning.

Bush breakfasts are set in locations chosen for their beauty and their wildlife potential perhaps at the edge of a kopje overlooking a lion pride, or beside a bend in the Mara River where hippos surface lazily in the early warmth. Tables are dressed properly: linen, crystal, freshly brewed coffee and pressed juice, a full breakfast menu prepared by a private chef. The food is exceptional; the setting is unlike anything available in the conventional world.

Bush dinners take the experience to its apotheosis. As the sun drops behind the Olololo Escarpment and the temperature softens, a long table is set in the open wilderness lanterns flickering, the Milky Way emerging overhead, a fire casting its warmth against the African night. These dinners are among the most sought-after elements of any Vard Africa itinerary, and we design each one individually.

MULTI-GENERATIONAL SAFARIS: KENYA, THE BIG GAME COUNTRY

T H R E E G E N E R A T I O N S , O N E U N F O R G E T T A B L E E X P E R I E N C E

Kenya was the original big game country the destination that launched the very concept of safari in the popular imagination, from the writings of Karen Blixen to the adventures of Teddy Roosevelt. The Masai Mara carries that legacy in its bones, and it is the destination above all others in East Africa that resonates across generations.

Grandparents who read Hemingway come to experience what he described. Parents come to share the greatest natural spectacle on Earth with their children. Children come and leave changed more curious, more compassionate, more connected to the living world. This generational continuity is something we at Vard Africa deeply honour.

Multi-generational groups require careful orchestration: accommodation that allows independent spaces for different generations while providing shared moments of togetherness; activity programming that engages the oldest and youngest simultaneously; pace that accommodates varying energy levels without diminishing the quality of any single moment. This is our speciality. We have orchestrated multi-generational gatherings for some of the world's most discerning families, and we approach each one as a unique creative challenge.

- Private exclusive-use camp buyouts for complete family privacy.
- Private aircraft for inter-camp and inter-country transfers, eliminating the constraints of scheduled aviation.
- Dedicated family concierge service from pre-departure planning through post-trip follow-up.
- Curated gift and memory packages, including commissioned photography, wildlife artwork, and bespoke field journals.

BIRDING SAFARIS: A PARADISE IN THE SKY

O V E R 5 7 0 S P E C I E S I N O N E O F A F R I C A ' S P R E M I E R B I R D I N G D E S T I N A T I O N S

The Masai Mara is a birding destination of extraordinary distinction, home to over 570 recorded species spanning every ecological guild raptors, waders, migrants, endemics, and some of Africa's most spectacular and elusive species. It is, in the estimation of leading ornithologists, one of the top five birding destinations on the continent.

Among the highlights: the martial eagle and bateleur soaring on thermals above the open plains; the iconic lilac-breasted roller, whose plumage is the living embodiment of an African sunrise; the secretary bird stalking through the long grass with prehistoric deliberateness; the saddle-billed stork patrolling the shallows of the Mara River; and, for the exceptionally fortunate, the Pel's fishing owl, one of Africa's most sought-after nocturnal species, roosting in the riverine forest.

The Mara also sits on the East African Rift Valley flyway, making it a significant destination for Palearctic migrants between October and April when bee-eaters, rollers, swallows, and numerous raptor species add their numbers to the resident populations.

Vard Africa partners with specialist birding guides ornithologists with decades of Mara experience who can design dedicated birding itineraries or incorporate serious birding into broader safari programmes. We provide high-quality optics for guests who prefer not to travel with their own, and our camp partners maintain detailed birding records updated throughout the year.

WILDLIFE: WHERE DENSITY CREATES DRAMA

A N A B U N D A N C E O F W I L D L I F E S I G H T I N G S — T H E M A R A D E L I V E R S , E V E R Y T I M E

The Masai Mara's most remarkable quality is its consistency. Unlike some safari destinations where a sighting of a single lion is cause for celebration, the Mara routinely delivers multiple Big Five sightings in a single game drive, with a quality and proximity that would be exceptional anywhere else in Africa.

The resident lion population is among the densest and most studied in Africa multiple prides with well-known individuals, allowing for the kind of behavioral intimacy that transforms a sighting into a story. Leopard, traditionally the most elusive of the Big Five, are here seen with a regularity that still manages to astonish. Cheetah Africa's fastest land animal are residents of the open plains, and the Mara offers some of the finest cheetah encounters on the continent, including regular sightings of coalition males and females with cubs.

The elephant herds of the Mara are resident and relaxed around vehicles, allowing close encounters with family groups in their natural social complexity calves at play, matriarchs leading, bulls displaying. Buffalo are ubiquitous the great black herds moving across the plains in formations that evoke something almost geological in their mass and slowness. Rhinoceros, while not resident in the main reserve, can be visited at the nearby Lewa Wildlife Conservancy and Ol Pejeta both accessible as extensions to a Mara itinerary.

Beyond the Big Five: wild dog (increasingly sighted in the conservancies), hyena clans whose social complexity rival's primate societies, the extraordinary engineering of weaver bird colonies, and the silent, perfect predation of the African wild cat the Mara rewards every level of curiosity.

WELLNESS RETREATS & TREATMENTS OVERLOOKING THE PLAINS

R E S T O R A T I O N A T T H E E D G E O F T H E W I L D

The Masai Mara has a particular quality of silence not the absence of sound, but the presence of a different kind of sound: wind across grass, the distant cry of a fish eagle, the low rumble of approaching elephants. For guests who arrive carrying the weight of demanding lives, this silence is itself a form of medicine.

The finest camps in the Mara ecosystem have recognised this and invested in genuine wellness offerings not token spa treatments in an afterthought tent, but thoughtfully designed wellness programmes informed by the landscape, the season, and the individual guest. Massages are conducted on private decks overlooking the plains as herds move in the middle distance. Yoga sessions are held at dawn, facing east as the savannah lights from within. Nutrition programmes draw on both nutritional science and traditional Masai knowledge of medicinal plants.

Vard Africa works with a curated selection of wellness-focused properties and, for guests who prioritize restoration as a central objective of their safari, we design integrated wellness itineraries that weave game drives with morning meditation, afternoon treatments, and evening breathwork all without compromising the safari experience.

HOT AIR BALLOON SAFARIS: GRANDEUR FROM ABOVE

THE MARA AT DAWN, FROM AN ALTITUDE OF PURE PERSPECTIVE

There is a particular quality to the Masai Mara at first light that can only be fully appreciated from the air. As the balloon rises silently above the tree line, the land reveals itself in its true immensity a canvas of gold and green and river-silver stretching to the horizon in every direction, punctuated by the dark forms of elephant, the distant flash of wildebeest, the sudden flock of flamingo rising from a pan.

Hot air balloon safaris over the Masai Mara are among the most iconic experiences in all of African travel, and rightly so. The ascent at dawn, the one-to-one-and-a-half-hour flight across the plains, and the traditional champagne breakfast in the bush upon landing constitute a morning of entirely singular beauty.

Through Vard Africa, balloon experiences can be booked as private charters for couples or small groups ensuring complete intimacy and the freedom to linger wherever the pilot and the wind conspire to offer the finest view. We work with the most experienced and safety-conscious operators in the ecosystem, and our balloon safaris are coordinated to complement rather than duplicate the ground-level experience.

Highlights of the balloon experience include:

- Silent flight at treetop level, allowing close aerial observation of wildlife undisturbed by engine noise.
- Panoramic views of the Migration herds during peak season — a perspective impossible from the ground.
- The Mara River from above, revealing its full serpentine drama and the concentrations of hippo and crocodile along its banks.
- A champagne bush breakfast on landing, served in a private location with full table service.
- Certificates of flight and logistical coordination by Vard Africa from pre-dawn departure to post-breakfast return.

AUTHENTIC MASAI VILLAGE CULTURAL VISITS

AN INVITATION INTO THE MANYATTA

A Masai manyatta the traditional village of low, dung-plastered homes arranged in a circular boma — is one of the most intimate cultural spaces in East Africa. Entry is not a right; it is an honour, extended through genuine relationship and trust. Vard Africa has spent years cultivating the relationships that make authentic, non-performative village visits possible.

A genuine Masai village visit includes: an explanation of the manyatta's architecture and its symbolic organization; an introduction to the roles of men, women, elders, and warriors within the community; a demonstration of fire-making using traditional techniques; participation in or witnessing of traditional singing and the adamu jumping dance; and the opportunity to purchase handmade beadwork directly from the women who created it, at prices that go directly to the artisan.

We are careful to ensure that these visits are conducted with the full participation and consent of community members, that photographers are given clear guidance on etiquette, and that our guests leave having given as much as they received through fair payments, genuine engagement, and the kind of human connection that transcends cultural difference.

CONSERVATION: A MODEL THAT WORKS

THE MASAI MARA AS AFRICA'S CONSERVATION BLUEPRINT

The Masai Mara's conservation story is one of Africa's most instructive and inspiring. At a time when many wildlife areas across the continent face existential pressure from agriculture, urbanization, and poaching, the Mara ecosystem has expanded, with wildlife populations largely stable or growing and community engagement at an all-time high.

The private conservancy model — pioneered in the Mara ecosystem and now emulated across Africa has proven transformational. By leasing land from Masai landowners at rates that make conservation more economically attractive than agriculture or livestock grazing, the conservancies have added tens of thousands of hectares to the effective wildlife estate while creating sustainable income for local communities.

Conservation initiatives supported by the Mara's tourism economy include: anti-poaching units staffed predominantly by local Masai; research programmes tracking individual lion, cheetah, and elephant populations across the ecosystem; aerial surveillance of the entire Mara-Serengeti boundary; and community education programmes that ensure the next generation of Masai see wildlife as an asset rather than a competition.

Vard Africa's camp partners are exclusively selected on the basis of their conservation credentials. A portion of every booking contributes to conservation programmes, and we facilitate direct guest engagement with conservation projects including lion monitoring with researchers, elephant tracking, and community school visits for those who wish to make their safari an active contribution to the ecosystem's future.

SUSTAINABILITY: RESPONSIBILITY WOVEN INTO EXPERIENCE

TRUE LUXURY LEAVES THE LAND BETTER THAN IT FOUND IT

At Vard Africa, sustainability is not a marketing position. It is a fundamental orientation a recognition that the extraordinary experiences we offer are only possible if the ecosystems that make them possible are genuinely protected.

Every property in our Masai Mara portfolio has been assessed against our own rigorous sustainability framework, which evaluates: energy sourcing (solar and renewable priority); water conservation and management; waste reduction and responsible disposal; community employment ratios (we require a minimum of 70% local staffing from surrounding communities); supply chain ethics (food sourcing, laundry, materials); carbon offset programmes; and active conservation contributions.

We are transparent with our guests about these standards and welcome their scrutiny. We provide detailed sustainability briefings as part of pre-departure documentation and can arrange on-the-ground presentations at camps for guests who wish to understand the mechanisms in detail.

We also offer carbon-neutral itinerary options for guests wishing to offset the environmental impact of their travel — including flight miles, ground transport, and camp-level consumption — through verified programmes operating directly in the Mara ecosystem.

CLIMATE: THE RHYTHM OF THE MARA

UNDERSTANDING THE SEASONS TO PERFECT THE EXPERIENCE

The Masai Mara's climate is broadly characterized by two wet and two dry seasons, each with distinct qualities and experiences. Unlike many tropical destinations, the Mara is a year-round proposition the wet seasons are rarely prohibitive and often spectacularly beautiful, while the dry seasons offer the classic open-plains experience that most guests imagine when they think of Kenya.

January GREAT Avg 24°C Dry and warm with clear skies. Calving season south of the Mara draws massive predator concentrations. Resident wildlife excellent, manageable visitor numbers. Leopard · Lions with cubs · Birds of prey	February GREAT Avg 26°C The Mara's best-kept secret. Hot days, cool nights, spectacular skies. Resident predators very active near waterholes. Gaining popularity book early. Elephants · Zebra herds · Buffalo	March GREEN SEASON Avg 23°C Long rains begin mid-to-late month. Impala lambing peaks thousands of young ones on the grasslands. Lush landscapes and dramatic skies. Best value month. Baby impala · Migratory birds arrive · Tortoises	April GREEN SEASON Avg 22°C Heaviest rainfall month. Roads can be challenging. Empty camps, moody skies, and exclusive wildlife encounters for the seasoned travellers. Flamingos · Crocodile activity · Buffalo herds
May GREEN SEASON Avg 21°C Rains ease late in the month. Ecosystem at its most biodiverse exceptional birding with 450+ species. Wild dogs visible in far conservancies. African wild dog · Martial eagle · Wildflowers	June GOOD Avg 22°C Dry season returns. Vegetation thins; wildlife concentrates near water. Cooler nights and golden mornings. Vanguard of the migration begins crossing from Tanzania. Zebra advance · Lion prides · Giraffes	July PEAK — MIGRATION Avg 23°C Migration arrives in full force. Mara River crossings begin — one of the most dramatic spectacles on earth. Book 12+ months in advance. Worth every shilling. 1.5M wildebeest · River crossings · Big cats hunting	August PEAK — MIGRATION Avg 24°C The prime Migration month. River crossings most frequent. Predator sightings daily. Cool, dry days with spectacular light. The Mara at its absolute finest. Pride hunts · Leopard · Vultures · Crocodiles
September PEAK Avg 25°C Crossings continue with often more photogenic events. Less crowded than August. Excellent predator-to-prey ratios. One of the best overall months. River crossings · Buffalo bulls · Giraffe calves	October PEAK Avg 25°C Wildebeest begin southward return. Resident game remains plentiful and visitor numbers ease. Excellent cheetah sightings on the open plains. Cheetah · Returning zebra · Elephant families	November TRANSITION Avg 23°C Short rains arrive — brief afternoon downpours followed by clear skies. Ecosystem refreshes. Zebra foaling begins. Superb bird photography as migrants settles in. Zebra foals · Migrant birds · Crowned crane	December QUIET Avg 23°C Resident wildlife consistently excellent. Far fewer vehicles in the bush. Christmas in the Mara under a canopy of stars is unlike anywhere else on earth. Elephants · Buffalo · Lions · Festive starlit skies

Average daytime temperatures range from 20°C to 30°C throughout the year, with cooler nights (10°C to 15°C) in the dry season requiring a warm layer for early morning game drives. The Mara's altitude of approximately 1,500 to 2,200 metres above sea level ensures that the heat is never oppressive and the air is always clear.

A VARD AFRICA INSIDER NOTE

W H A T O U R G U I D E S K N O W T H A T O T H E R S D O N ' T

From the Vard Africa Field Team:

The Masai Mara is at its most extraordinary not at the great crossing points during peak Migration, but in the quieter corners that reward the guest who asks their guide to go further. The Oloololo Escarpment at dusk, where elephants silhouette against a burning sky. The Musiara Marsh at dawn, where lion pride cubs tumble in the long grass while their mothers watch hippos through half-closed eyes. The hidden oxbow lakes north of the Mara Triangle, where a thousand flamingos turn the water pink in the morning light. The Mara is inexhaustible. The best guide will always have one more thing to show you.

— Vard Africa Field Operations, Masai Mara Desk

THE DEFINITIVE VISITOR'S GUIDE TO THE MASAI MARA

E S S E N T I A L P L A N N I N G I N T E L L I G E N C E F R O M V A R D A F R I C A

WHEN TO GO ON SAFARI IN THE MASAI MARA

E X P L O R E T H E S E A S O N S — E V E R Y M O N T H H A S A S T O R Y

One of the most common questions we receive from luxury advisors and guests is: when is the best time to visit the Masai Mara? The honest answer the one that reflects genuine expertise rather than commercial convenience is that the Mara rewards visits in every month of the year, and the 'best' time depends entirely on what the guest most wishes to experience.

The Four Seasons of the Mara

Understanding the Mara's seasonal rhythm is the foundation of a great visit. Each season offers a distinct experience from the peak spectacle of the Migration to the intimate green season when the ecosystem breathes and regenerates.

The Great Migration [July – October]

This is the Mara at its most dramatic. Over 1.5 million wildebeest, 200,000 zebra and hundreds of thousands of gazelles pour across the Tanzanian-Kenyan border. The Mara River crossings is raw, chaotic, breathtaking happen here. Predator activity peaks as lions, leopards, cheetahs and hyenas shadow the herds. Skies are blue, grass is golden, and game viewing is unrivalled on earth.

WILDLIFE HIGHLIGHTS

- Mara River crossing events (Jul–Sep): wildebeest risking crocodile-filled crossings.
- Densest concentration of big cat’s lion prides with cubs active in morning light.
- Balloon safaris offer panoramic views of migrating herds at sunrise.
- Prime lion, cheetah and leopard hunting activity daily action is guaranteed.

The Golden Season [January – February]

January and February deliver the Serengeti calving season just south of the Mara border and the cascade effect is profound. Resident wildlife is plentiful, vegetation is lower after the short rains, making game more visible. Fewer visitors than July–October. This is the hidden gem of the calendar excellent conditions, great value, and spectacular resident predator viewing.

WILDLIFE HIGHLIGHTS

- Calving season south of the Mara draws massive predator concentrations northward.
- Cleaner, clearer air with dramatic cloud formations ideal for photography.
- Lower tourist numbers a more exclusive and intimate bush experience.
- Resident elephants, buffalo, hippo and rhino sightings on a daily basis.

The Green Season [March – May]

The Long Rains transform the Mara into a lush, verdant landscape of electric greens and wildflowers. Wildlife disperses more widely, but the landscape itself becomes the spectacle. Newborns impala, wildebeest calves, zebra foals appear everywhere. Rains typically fall in concentrated afternoon bursts, leaving crisp mornings for game drives. Budget-savvy travellers find exceptional value.

WILDLIFE HIGHLIGHTS

- Newborn season — impala lambs, zebra foals and wildebeest calves across the plains
- Birdlife at its peak — migratory species arrive, over 450 species recorded in the Mara
- Lush green landscape ideal for landscape and macro photography
- Up to 40% lower rates at most camps and lodges — outstanding value

The Quiet Season [November – December]

As the wildebeest herds begin their southward return to Tanzania, the Mara sees fewer visitors but remains productive. Short rains arrive in November usually lighter and more predictable. Resident game is ever-present, and December marks the start of zebra foaling. A superb time for intimate safari experiences with minimal crowds and mid-range pricing.

WILDLIFE HIGHLIGHTS

- Short rains bring shorter, predictable showers — mornings are typically clear and crisp
- Resident big cats very active — excellent cheetah and leopard viewing year-round
- Christmas and New Year in the bush — a unique festive experience under the stars
- Zebra foaling begins — playful newborns in family groups throughout the plains

GETTING TO THE MASAI MARA ECO SYSTEM.

BY AIR, BY ROAD, BY PRIVATE CHARTER — THE VARD AFRICA WAY

The Masai Mara is one of Kenya's most accessible premier destinations, served by an excellent light aircraft network and road infrastructure appropriate for the discerning traveller. Vard Africa manages all logistics seamlessly, ensuring that the journey to the Mara is itself an experience worthy of what awaits.

Scheduled Light Aircraft — Nairobi to the Mara-Multiple scheduled flights operate daily from Nairobi's Wilson Airport to airstrips within and around the Masai Mara National Reserve, with a flight time of approximately 45 minutes. The principal operators Safarilink, **Air Kenya**, **maintain** reliable schedules with morning, midday, and afternoon departures, connecting seamlessly with international arrivals at Jomo Kenyatta International Airport.

Mara airstrips served by scheduled services include: Keekorok, Ol Kiombo, Ngerende, Mara Serena, and Musiara. The choice of airstrip depends on which camp or conservancy is the guest's destination, and Vard Africa co-ordinates these connections with precision.

Private Charter Bush Flights-For guests who require complete scheduling flexibility, maximum privacy, or the ability to access airstrips not served by scheduled carriers, Vard Africa maintains **close** relationships with the finest private charter operators in Kenya. Private charters allow departure from Wilson **or Jomo Kenyatta** Airport at the guest's preferred time, with the ability to route via multiple airstrips combining, for example, a Mara arrival with a Laikipia or Amboseli stop without the constraints of published timetables.

Charter aircraft available range from the ubiquitous Cessna Caravan (capable of 9 to 12 passengers) to twin-engine aircraft for longer range and greater comfort. All are operated by licensed, experienced Kenya-based operators operating to KCAA and IATA safety standards.

Private Jet Aviation & Helicopter Transfers-For our most discerning guests, Vard Africa facilitates private jet arrivals directly into Kenya and onwards to the Mara via helicopter or private charter. Jomo Kenyatta International Airport and Wilson Airport both handle private jet traffic, and we work with preferred fixed-based operators (FBOs) to ensure that the arrival experience from runway to aircraft door is frictionless and appropriately attended.

Helicopter transfers to the Mara offer an unparalleled arrival experience the Rift Valley escarpment, the crater lakes, and the first glimpse of the Mara from above, without the necessity of landing at a fixed airstrip. We work with Kenya's leading helicopter operators to arrange transfers, scenic flights, and flexible multi-stop helicopter itineraries for guests whose time is a premium consideration.

Connecting from Mombasa-For guests arriving on the Kenyan coast or combining a Mara safari with a beach extension at Mombasa, the routing is direct and comfortable: a short flight of approximately two hours connects Mombasa's Moi International Airport to Nairobi, with Mombasa Air Safari operating direct connections from the coast to the Masai Mara an elegant route that eliminates any Nairobi transit for guests combining beach and bush.

Vard Africa co-ordinates all Mombasa-Nairobi-Mara connections with precision, including luggage transfer, transit accommodation if an overnight is required, and VIP handling at all relevant airports.

Masai Mara to Serengeti, Entebbe & Kigali-The Masai Mara's geographical position makes it an ideal hub for multi-country East African itineraries. Direct light aircraft connections link the Mara airstrips to the Serengeti and Kigali via the Migori/Tarime border crossing enabling seamless combination itineraries that move guests from Kenya's finest safari ecosystem into Tanzania's, or onward to Rwanda's mountain gorilla territory, without requiring a return to Nairobi.

Connections to Entebbe (Uganda) via Kisumu are also available for guests extending their itinerary to include Uganda's extraordinary primate experiences or the Queen Elizabeth National Park. Vard Africa designs and manages all aspects of these multi-country routings, including visas, ground handlers, and camp-to-camp logistics.

Road Transfer from Nairobi-The Masai Mara is accessible by road from Nairobi in a fully equipped 4x4 vehicle, via the B3 highway through Narok and onward to the reserve gates. The road journey, weather and traffic permitting, takes between 4 and 6 hours and offers its own significant rewards: the descent of the Rift Valley escarpment, the transition from highland farmland to **the** open savannah, and the gradual appearance of Masai homesteads and livestock that signals the approach of the Mara.

Road transfer times are dependent on Nairobi traffic conditions, which can be significant during peak hours. Vard Africa schedules road transfers to minimize transit delays and provides luxury, air-conditioned 4x4 safari jeeps with refreshments, Wi-Fi, and experienced driver-guides for all road-based journeys. The road journey is also available as an experiential component of the itinerary stopping at viewpoints, local markets, and cultural sites en route.

ESSENTIAL GUEST INTELLIGENCE

EVERYTHING YOU NEED TO KNOW BEFORE ARRIVAL

HEALTH, VACCINATIONS & MEDICAL PREPARATION

Kenya requires no proof of vaccination for entry, with the exception of yellow fever vaccination for guests arriving from yellow fever endemic countries. Malaria prophylaxis is recommended for the Masai Mara our preferred protocol varies by guest profile, and we recommend consultation with a travel medicine specialist at least 6 to 8 weeks before departure.

The Mara's altitude (1,500 to 2,200m) means malaria risk is lower than coastal Kenya, but not absent, particularly during and after the rains. Our camp partners maintain basic medical facilities and have established protocols with the AMREF Flying Doctors service for emergency evacuations a service that Vard Africa strongly recommends all guests subscribe to for the duration of their stay.

WHAT TO PACK: THE MARA EDIT

- Clothing in neutral tones (khaki, olive, tan, sand) — avoid blue and black, which attract tsetse flies.
- Lightweight, breathable long sleeves and trousers for game drives and cooler evenings.
- A genuinely warm fleece or down jacket for pre-dawn departures (particularly June to August).
- Comfortable, broken-in walking shoes for bush walks and camp movement.
- High-quality binoculars — 8x42 or 10x42 are the standard recommendation.
- Camera equipment with long lens capability (400mm minimum recommended for serious photography).
- SPF 50+ sunscreen, lip balm, and a broad-brimmed hat.
- Personal medical supplies and preferred insect repellent (DEET-based for maximum efficacy).
- A lightweight, packable rain jacket for the wet seasons.

LUGGAGE & PACKING NOTES

Light aircraft operations require soft-sided luggage only no hard-shell cases. The standard allowance on scheduled flights is 15kg in a soft bag; charter operations may allow greater flexibility. Vard Africa arranges secure, complementary luggage storage at Nairobi hotels or the airport for any luggage not required on safari. We provide detailed packing guidance in pre-departure documentation tailored to each specific itinerary and season.

VISA & ENTRY REQUIREMENTS

Kenya operates a fully digital visa system via the electronic travel authorization platform (<https://etakenya.go.ke/>). East African Tourist Visas are valid for multiple-entry across Kenya, Uganda, and Rwanda are available and recommended for multi-country itineraries. Processing time is typically 3 to 5 working days. Vard Africa's guest services team guides all guests through the visa application process as part of pre-departure support.

CURRENCY & PAYMENTS-The Kenyan Shilling (KES) is the local currency, though US Dollars are widely accepted across the tourism industry. Our preferred partner camps operate primarily on all-inclusive billing settled in USD or GBP; gratuities and any personal purchases are most easily handled in cash USD. Vard Africa provides guests with detailed tipping guidance calibrated to the level of service experienced.

CONNECTIVITY & COMMUNICATION-WiFi availability varies significantly by camp and is deliberately limited at some properties as a feature of the bush experience. We provide guests with a clear connectivity profile for each property in their pre-departure briefing. For guests requiring consistent connectivity, satellite-linked options are available at premium properties, and Safaricom's local SIM cards (available on arrival in Nairobi) offer good 4G coverage in many areas of the Mara.