



2025 venue
RENOSTER



We eagerly anticipate the opportunity to meet with you. If you need additional information or would like to visit our property, please don't hesitate to reach out and schedule an appointment with our coordinator. (Viewings are available by appointment only.)

CONTACT US
[018 451 1188](tel:0184511188)
[071 674 9969](tel:0716749969)
events@bonabona.co.za
www.bonabona.co.za

WEDDING PACKAGES



Welcome to Bona Bona Game Lodge, and congratulations on your engagement! We extend our warmest wishes for a blessed and enchanting journey ahead. At Bona Bona Game Lodge, we truly understand that your wedding day will stand out as one of the most cherished moments in your life. We're committed to providing exceptional service and excellent value. Our lovely chapel and inviting reception hall can accommodate up to 250 guests, and we offer tailored packages to suit various budgets and preferences. It would be our honor to host your wedding, ensuring a stress-free, memorable experience filled with personal attention.



RENOSTER VENUE HIRE



RATES (SEP - APR)

50-100 GUESTS

101-250 GUESTS

Package 1	R 1120 PP	R 990 PP
Package 2	R 1320 PP	R 1190 PP
Package 3	R 1320 PP	R 1190 PP
Package 4	R 1470 PP	R 1390 PP



RATES (MAY-AUG)

50-100 GUESTS

101-250 GUESTS

Package 1	R 845 PP	R 740 PP
Package 2	R 990 PP	R 890 PP
Package 3	R 990PP	R 890 PP
Package 4	R 1140 PP	R 1045 PP



PLEASE NOTE

Guests less than 50 pax will still be charged for 50-100 guests

Children 0-3: Free

Children 4-12: Half Price



RENOSTER VENUE HIRE



-INCLUDED

- Use of our onsite Chapel
- Kids Entertainment Room (must bring own caretaker)
- Parking
- Register table and chairs
- Red Carpet
- Designer Cream Tables
- Unique Chairs
- The standard range of black or white table linen & serviettes
- Standard cutlery and crockery
- Glassware
- Ice Buckets
- Buffet Station
- Cake Table
- Gift Table
- Table for DJ
- Full Bar Service
- Fairy Lights
- Barmen: 0-50 guests : 1 barman.
>50 guests: 2 barmen

- FOR THE BRIDE & GROOM

- Honeymoon Suite for the wedding night, including Breakfast.
- Complimentary 45 min massage at Veldhaven Spa and use of the thermae facility for Bride & Groom.
- Predator Drive for Bride & Groom
(Both spa and predator drive must be used within 30 days of the wedding date.)
- Honeymoon Suite & Salon for the bridal party to dress, from 08:00
- Man Cave for the groom's party to dress, from 08:00
- Complimentary platter (caters for 5 pax): One for the Groom's party and One for the Bridal party
- Wedding photos at the waterhole (up to 10 people)
- Landscaped gardens for capturing your special moments



EXCLUDED

- Guests accommodation (guests to book well in advance to avoid disappointment)
- Bar account
- Pre-wedding tasting platters
- Suppliers i.e., Photographer/Minister/DJ/Entertainment, etc. (Recommended Suppliers on page 16)
- Décor, Flowers & Draping
- Breakage account
- Corkage
- Waiters



MENU PACKAGES

PACKAGE 1

- Arrival Mint/Lemon infused water beehive.
- 1x Pre-reception drink pp.
- Harvest table ([page 7](#))
- 1x Jug of Water per table
- 1x glass Sparkling wine for toasting pp
- Buffet Menu - Choice of the following:
 - 1 Salad
 - 2 Mains
 - 2 Veggies
 - 1 Starch
 - 1 Dessert
- Coffee & Chocolate with Dessert

PACKAGE 2

- Arrival Mint/Lemon infused water beehive.
- 1x Pre-reception drink pp.
- Harvest table ([page 7](#))
- 1x Jug of Juice per table
- 1x Jug of Water per table
- 1x glass Sparkling wine for toasting pp
- Braai Menu - Choice of the following:
 - 1 Starter (Plated)
 - 1 Salad
 - 3 Meats (Fillet, Wors & Chicken Sosatie)
OR Spit braai with one meat option (Pork or Lamb). Spit hire is additional at R1800
 - 2 Veggies
 - 2 Starch
 - 2 Dessert
- Coffee & Chocolate with Dessert

PACKAGE 3

- Arrival Mint/Lemon infused water beehive.
- 1x Pre-reception drink pp.
- Harvest table ([page 7](#))
- 1x Jug of Juice per table
- 1x Jug of Water per table
- 1x glass Sparkling wine for toasting pp
- Buffet Menu - Choice of the following:
 - 1 Starter (Plated)
 - 1 Salad
 - 2 Mains
 - 2 Veggies
 - 1 Starch
 - 1 Dessert
- Coffee & Chocolate with Dessert

PACKAGE 4

- Arrival Mint/Lemon infused water beehive.
- 1x Pre-reception drink pp.
- Harvest table ([page 7](#))
- 1x Jug of Juice per table
- 1x Jug of Water per table
- 1x glass Sparkling wine for toasting pp
- Buffet Menu - Choice of the following:
 - 1 Starter (Plated)
 - 2 Salad
 - 2 Mains
 - 2 Veggies
 - 2 Starch
 - 2 Dessert
- Coffee & Chocolate with Dessert

The menu selector is on [pages 8-9](#) where you can choose your pre-reception drinks , mains and desserts.

The prices per package for your guest total are on [page 3](#).

PRE-RECEPTION DRINKS

INCLUDED IN ALL PACKAGES



BEVERAGES: ALCOHOLIC / NON-ALCOHOLIC

SPARKLING WINES

- Hill & Dale Brut / Hill & Dale Brut Rosé
- Perdeberg Cellar Sparkling Rose / Perdeberg Cellar Sparkling White
- Non-alcoholic sparkling wine Robertson

BEVERAGES

- Juice
- Appletizer / Grapetizer
- Soft drinks

BEERS

- Amstel Lager
- Black Label
- Castle Lager
- Castle Light
- Hansa
- Heineken
- Flying Fish
- Windhoek Draught
- Windhoek Lager
- Corona

CIDERS

- Hunters Dry
- Hunters Extreme
- Hunters Gold
- Red Square Silver
- Savana Dry
- Savana Light
- Bernini
- Brutal Fruit



PLEASE NOTE

- A variety of beverages can be chosen
- 1 Beverage PP
- No splitting of six-packs allowed
- Example: If you have 135 guests, you can select a variety of 23 six-packs in total



HARVEST TABLE

INCLUDED IN PACKAGE CHOSEN

INCLUDED IN PACKAGE 1&2

BREAD

French Loaf, Focaccia, Ciabatta, Cocktail Baguettes, Assorted Crackers & Cheese Sticks.

SPREADS

Honey, Homemade Marmelade, Herb Butter, Olive Oil & Balsamic Vinegar

DIPS & PATÉS

Peppadew, Creamy Avocado, Basil Pesto, Olive Tapenade

MEAT

Salami, Hickory Ham

CHEESE

Camembert, Baby Bel, Cream Cheese, Cheddar

FRUITS

Strawberries & Grapes, Blue Berries/Black Berries/
Raspberries/Pomegranate (Garnish - depending on availability)

INCLUDED IN PACKAGE 3&4

BREAD

French Loaf, Focaccia, Ciabatta, Cocktail Baguettes, Assorted Crackers & Cheese Sticks.

SPREADS

Honey, Homemade Marmelade, Herb Butter, Olive Oil & Balsamic Vinegar

DIPS & PATÉS

Peppadew, Creamy Avocado, Basil Pesto, Olive Tapenade

MEAT

Salami, Hickory Ham, Biltong, Droëwors

CHEESE

Camembert, Baby Bel, Cream Cheese, Cheddar

FRUITS

Strawberries & Grapes, Blue Berries/Black Berries/
Raspberries/Pomegranate (Garnish - depending on availability)



Kindly inform us if your guests have any allergies or special dietary requirements.

FOOD MENU SELECTOR

ACCORDING TO PACKAGE CHOSEN



STARTERS

- Game Carpaccio
- Biltong Crêpe
- Smoked Salmon Roulade
- Prawn & Avo Salad in a Phyllo Cup
- Biltong & Avo Salad in a Phyllo Cup

Soup served with a freshly baked Baguette:

- Biltong
- Creamy Chicken
- French Onion
- Tomato & Basil
- Butternut



MAIN COURSE

- Chicken Ballatine Stuffed with Mozzarella and Bacon
- Roasted Beef Sirloin served with Bone Marrow and Pepper Jus
- Roasted Beef Fillet served with Bone Marrow and Pepper Jus
- Roasted Pork belly served with Vermouth Jus
- Apricot glazed Gammon
- Slow braised Oxtail in a Red Wine sauce
- Lamb Saddle with Herb stuffing



DESSERT

- Crème Brûlée
- Chocolate Mousse
- Malva & Custard
- Peppermint Crisp
- Mississippi Mud Pie
- Cheesecake topped with a Berry Coulis and Fresh Fruit
- Ice Cream served with either a Chocolate or Caramel sauce

Kindly inform us if your guests have any allergies or special dietary requirements.

FOOD MENU SELECTOR

ACCORDING TO PACKAGE CHOSEN



SALADS

GREEK SALAD

Lettuce, tomatoes, cucumber, feta, olives, assorted peppers & red onion

POTATO SALAD

Potatoes, roasted peppers, onions and a sweet mustard mayo

COLE SLAW

Green and Red cabbage mixed with shredded carrots, bell peppers, sesame seeds and a Cilantro lime dressing

THREE BEAN SALAD

A blend of fresh green beans, kidney beans and butter beans topped with red onion, parsley and a sweet and savoury dressing

BROCCOLI SALAD

Fresh crisp broccoli, dried cranberries, bacon bits and shredded cheddar mixed with a creamy mayo dressing

CURRY NOODLE SALAD

Spiral noodles mixed with assorted peppers and a tangy tomato sauce

ROASTED BEETROOT SALAD

Rocket, feta, and a balsamic vinaigrette



VEGGIES

- Roasted vegetable melange
- Creamed spinach
- Sauteed green beans with mushroom & caramelized onions
- Honey glazed carrots
- Roasted butternut squash
- Pumpkin fritters



STARCHES

- Savoury rice or Barley or Samp
- Cheesy Scalloped potatoes
- Roasted potatoes with bacon garlic and parsley
- Baby potatoes with butter and fresh herbs



Kindly inform us if your guests have any allergies or special dietary requirements.

ADDITIONAL EXTRAS

- Plated surcharge R450 per table
- Starter R 70 p/p
- Salad/Veggie/Starch Accompaniment R 45 p/p
- Main Course R 90 p/p
- Dessert R 60 p/p
- Jug of Juice R 70 per jug
- 7L Beehive of Juice R 450 per beehive
- Corkage fee (Wine and Sparkling Wine only) R 90 per bottle opened
- Breakage deposit R 3500
- Waiters R 350 per waiter (full day)
- Extra people for game drive (Additional 10 people) R 3000
- Barman R 450 per additional barmen
- Fringe Sun Umbrellas R 350 p/umbrella
- Honeymoon Suite Turndown Service R 1000

(Cleaning the suite after Bridal Party got ready, preparing the bed, bottle champagne, flowers, chocolates and adjusting the air conditioning for your comfort.)



***Please enquire for extra pre-reception/welcome drinks: non-alcoholic & alcoholic**

PRE-RECEPTION BEVERAGES

ADDITIONAL TO PACKAGE CHOSEN



WINE

Wine for the wedding must be chosen from the wine list. Events coordinator will send you the list. The wine is sold per case. Please place order 30 days in advance



CRAFT BEER

Price (P.Keg)

Lager

R 3 080

Blonde Ale

R 3 080

- Perfect for pre-drinks and reception
- One keg = 30 liter / approximately 60 x 500 ml beers.



GIN

Price

Whitley Neil Gin Bottle with 24 mixers

R 1320

Gin Flavours available:

- Protea & Hibiscus
- Lemongrass & Ginger
- Blood Orange
- Original
- Raspberry
- Blackberry
- Aloe & Cucumber

Mixers available:

- Indian
- Pink
- Purple
- Blue tonic
- Soda water
- Lemonade
- Ginger Ale



WHITLEY NEILL
HANDCRAFTED DRY GIN

**INCLUDES THE RENTAL OF THE UNIT, ONE BARMAN, AND GLASSES.
FOR MORE INFORMATION - PLEASE CONTACT US.
(PRICES ARE SUBJECT TO CHANGE - ACCORDING TO SUPPLIER PRICE INCREASES)**





MAN CAVE

FOR GROOM'S PARTY TO GET READY



BAR

All beverages are purchased per bottle/case/6 pack and payment is to be made upfront.

BRANDY- PER BOTTLE

- Richelieu
- Klipdrift
- Buffelsfontein

BEER- PER SIX PACK

- Castle Light
- Black Label
- Windhoek Draught
- Heineken

WHISKEY- PER BOTTLE

- Jameson
- J&B
- Bells
- Johnny Walker Red/Black

RUM- PER BOTTLE

- Red Heart
- Captain Morgan
- Captain Morgan Spice Gold

SHOOTERS- PER BOTTLE

- Jagermeister
- Tequila Silver
- Tequila Gold

COLD DRINK- PER 6 PACK

- Coke 200ml
- Lemonade 200ml
- Soda Water 200ml
- Coke Zero 300ml





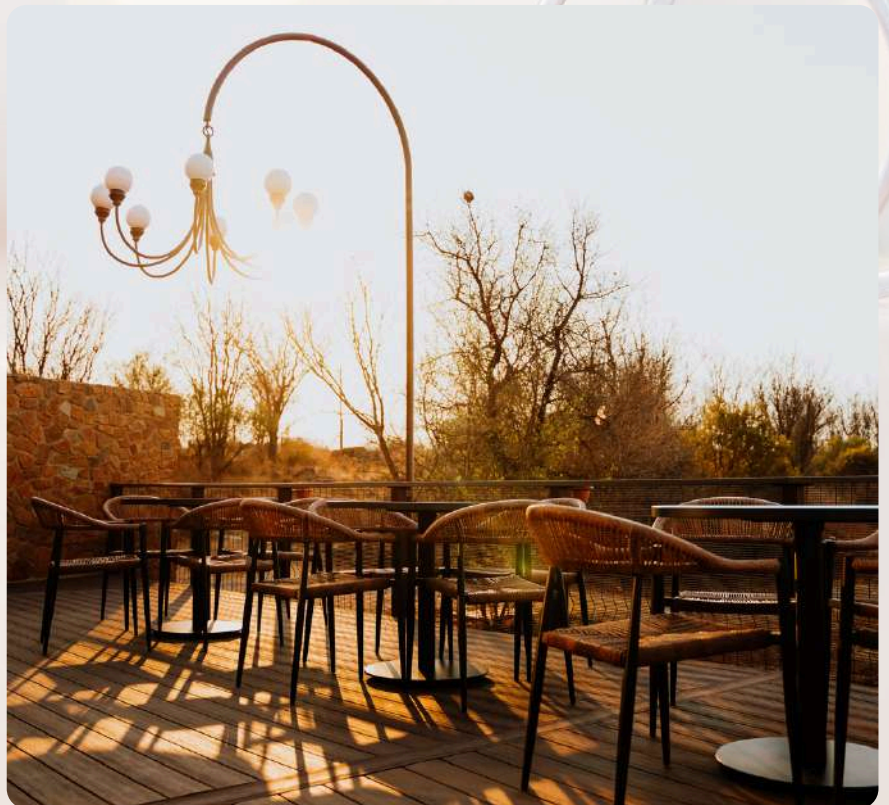
MAN CAVE

FOR GROOM'S PARTY TO GET READY

BRAAI PACKAGE

- 3 Mains - Fillet , wors and chicken sosatie (Self Catering)
- 1 Veggie
- 1 Starch
- 1 Salad

R 350 PER PERSON



HONEYMOON SUITE

FOR BRIDAL PARTY TO GET READY

CARNIVORE PLATTER

- Cheese grillers
 - Buffalo wings
 - Pork ribs
 - Beef samoosas
 - Chicken spring rolls
 - Mini Venison pies
-

INCLUDED IN ALL PACKAGES

OR

CHARCUTERIE PLATTER

- Baked and deep-fried camembert cheddar, cream cheese
 - Salami and hickory ham
 - Served with assorted crackers, toasted ciabatta, grapes, figs, olives, caramelized onions, orange marmalade and honey.
-

INCLUDED IN ALL PACKAGES



VIEWINGS & TASTINGS

PRIOR TO WEDDING

PLATTER 1

R 560

- 2 Salad
- 3 Mains
- 2 Veggies
- 2 Starch
- 2 Dessert

PLATTER 2

R 620

- 1 Starter
- 3 Salad
- 3 Mains
- 3 Veggies
- 3 Starch
- 3 Dessert

PLATTER 3

R 760

- 2 Starter
- 4 Salad
- 4 Mains
- 4 Veggies
- 4 Starch
- 4 Dessert

EACH TASTING PLATTER IS FOR 2 PEOPLE SHARING. TASTINGS WILL BE SERVED PLATTER STYLE. CHOOSE OPTIONS FROM THE MENU SELECTOR. TASTING SHOULD BE BOOKED 2 WEEKS IN ADVANCE.



VIEWINGS

- Monday - Friday Only
- Must be booked a week in advance



RECOMMENDED SUPPLIERS



DÉCOR & FLOWERS

- | | | |
|-------------------------|--------------------------|---------------------|
| • Multi Styl | All | <u>076 588 3298</u> |
| • Marina's Verhurings | All | <u>081 469 4969</u> |
| • Dante's Events & Hire | Décor, Flowers & Draping | <u>072 122 4078</u> |
| • Bouquet Boutique | Flowers | <u>018 468 5382</u> |



DJ'S & PHOTOGRAPHERS

- | | | |
|-----------------------------|---------------------------|---------------------|
| • Roadshow Entertainment | Sound | <u>084 250 3709</u> |
| • Audio Visual Online | Sound | <u>076 909 6105</u> |
| • Mariëtte Walt Photography | Photography | <u>076 545 9511</u> |
| • Lizel Snyman Photography | Photography | <u>083 414 2686</u> |
| • Motion Poetry | Photography & Videography | <u>076 203 8217</u> |
| • Old Blue Photography | Photography | <u>084 588 5841</u> |



OTHER

- | | | |
|-----------------------|---------------------------|---------------------|
| • Spesialiteitskoeke | Wedding Cake | <u>018 290 6656</u> |
| • Creative Conversion | Wedding Stationary Design | <u>072 385 6660</u> |
| • Arnold & Wessels | Printing | <u>018 468 3807</u> |

