BONA BONA
Game Lodge

2027 venue
OLIFANT



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.)

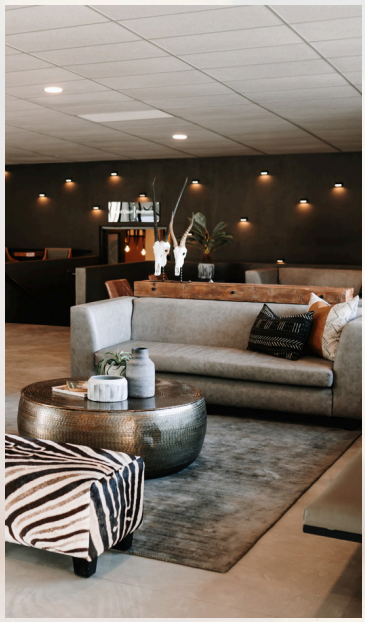
CONTACT US
018 451 1188
071 674 9969
events@bonabona.co.za
www.bonabona.co.za



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.



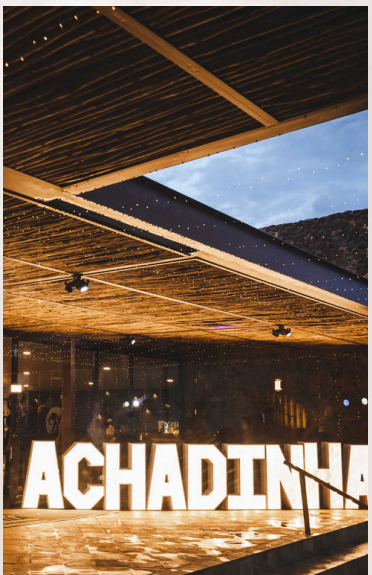














OLIFANT VENUE HIRE

RATES (SEP - APR)

	50-100 GUESTS	101-250 GUESTS
Package 1	R 1390 PP	R 1260 PP
Package 2	R 1600 PP	R 1400PP
Package 3	R 1600 PP	R 1400PP
Package 4	R 1850 PP	R 1600PP

RATES (MAY-AUG)

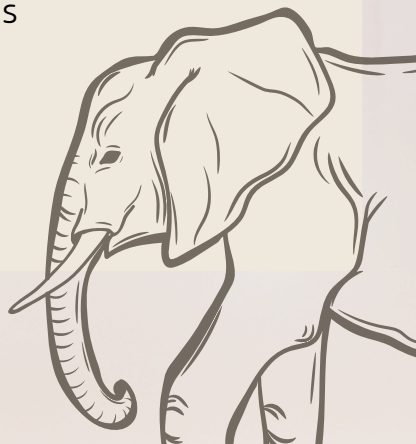
	50-100 GUESTS	101-250 GUESTS
Package 1	R 1060 PP	R 980 PP
Package 2	R 1220 PP	R 1060 PP
Package 3	R 1220 PP	R 1060 PP
Package 4	R 1400 PP	R 1280 PP

PLEASE NOTE

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

Children 0-3: Free

Children 4-12: Half Price





OLIFANT VENUE HIRE

-INCLUDED

- Use of our onsite Chapel and Wedding Venue
- Parking
- Register table and chairs
- Red Carpet
- Fires outside reception hall (weather permitting)
- Wooden Rectangular Tables
- Unique Chairs
- The standard range of black or white table linen & serviettes
- Standard cutlery and crockery
- Glassware
- Ice Buckets
- Buffet Tables
- Cake Table
- Gift Table
- Table for DJ
- Full Bar Service
- Barmen: 0-50 guests : 1 barman.
  >50 guests: 2 barmen
- 2x Runners to assist with tables/clearing

- 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) including Photographers
- 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
- 1Starch
- 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

- Robertson Sparkling Sweet Rosé
- Robertson Sparkling Sweet White
- Robertson Sparkling Brut
- Robertson Sparkling Brut Rosé
- Robertson Non-alcoholic Sparkling Wine
- Bon Courage Blush

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

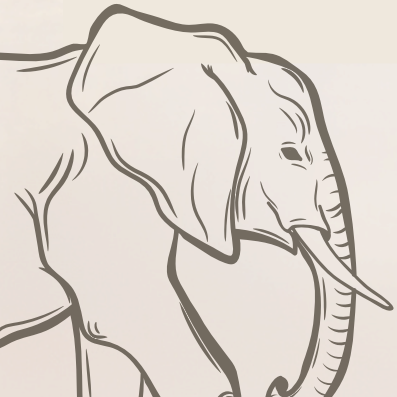
Salami, Hickory Ham, Biltong, Droëwors

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 Crépe
- 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
- 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, sesameseeds 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 75 p/p
- Salad/Veggie/Starch Accompaniment ..... R 48 p/p
- Main Course ..... R 95 p/p
- Dessert ..... R 65 p/p
- Jug of Juice ..... R 75 per jug
- Corkage fee (Wine and Sparkling Wine only) ..... R 100 per bottle opened
- Breakage deposit ..... R 3500
- Waiters ..... R 375 per waiter (full day)
- Extra people for game drive (Additional 10 people) ..... R 3000
- Barman ..... R 475 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, a bottle of sparkling wine, slippers, 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 3 390
Blonde Ale	R 3 390

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

BEER WITH ATTITUDE
CEDERBERG BREWERY
SINCE 2009

GIN

	Price
Whitley Neil Gin Bottle with 24 mixers	R 1500

Gin Flavours available:

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

Mixers available:

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

TRADE MARK
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

CARNIVORE PLATTER

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

INCLUDED IN ALL PACKAGES













BRIDAL 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 615

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

PLATTER 2 — R 680

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

PLATTER 3 — R 835

- 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.

PLEASE NOTE

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







RECOMMENDED SUPPLIERS

DÉCOR & FLOWERS

• Multi Styl	All	076 588 3298
• Appelliefies by Karline	All	083 625 2133
• Dante's Events & Hire	Décor, Flowers & Draping	072 122 4078
• Inspirational Events	All	072 017 2290
• A&E Wedding & Function	Décor and Setup	082 801 2827
• Countless Events	All	071 613 1461

DJ'S & PHOTOGRAPHERS

• Audio Visual Online	Sound	076 909 6105
• RS Audio Visual	Sound, Lights & Staging	084 250 3709
• Mariëtte Walt Photography	Photography	076 545 9511
• Motion Memory	Photography & Videography	info@motionmemory.co.za
• Motion Poetry	Photography & Videography	076 203 8217
• Dusty Pics	Photography	082 389 9893
• The Tiemensmas	Photography & Videography	073 272 2952

OTHER

• Soné Cake Creations	Wedding Cake	066 271 4202
• B's Bakery	Wedding Cake	073 774 7683
• Groovy Marketing	Wedding Stationary	072 385 6660
• JS Graphic Design	Wedding Stationary	066 312 8598
• Photoboo-thing	360-video booth	074 246 1672



