



WEDDINGS
2022 - 2023



WELCOME TO YOUR WEDDING



Die Boskamp is a family-owned, private game lodge nestled just 1.5 hours from Pretoria.

Die Boskamp is the perfect venue for a luxurious, intimate bushveld wedding.

We provide the venue as an open canvas for you to create and put together exactly what you desire!

The following packages are brief guidelines and can be alternated to your specific needs and requests.

Welcome to Die Boskamp; we look forward to showing you how magical it is...

INCLUDED IN THE COST OF THE VENUE HIRE

The venue hire is for an eight-hour time period from the start of the wedding service

Outdoor ceremony area

Lodge area for reception (deck, main tent, opposite waterhole etc.)

Bar facilities (Bar Charges for your account)

Honeymoon Suite on the night of the wedding, inclusive of breakfast

Game drive vehicles

Venue Manager

8 x tables that seat 8-10 people each

Chairs at the ceremony and reception

Standard white or cream table cloths

Standard white or cream napkins

Standard Crockery

Standard Stainless-Steel Cutlery

Standard Glassware, including wine and champagne glasses

Please note: an R2000 refundable breakage deposit will be a charge



VENUE HIRE

2022	R27 000
2023	R28 000

HARVEST TABLE

A variety of savoury delicacies prepared by our fabulous chefs

Starting at R150 p/p

(Harvest Table Menus on request)

CEREMONY AREA



The ceremony area is laid in the bushveld, creating the perfect atmosphere to take comfort in your vows. We are giving you a clean canvas to create your intimate dream wedding.

RECEPTION AREA



The reception area can host up to 25 guests on the deck and 80 in the garden. The bar is located close to the proximity. A direct view of the water hole and gives you space for all your reception needs.

GIN TABLE

Option 1

African Craft Gin

(3) gins + (3) tonics + fresh and dehydrated garnishes.

Gins to choose from:
Baobab, Honeybush,
Marula and Litchi.

Tonics to choose from are
Indian, pink, blue and sugar free.

R180 p/p

Option 2

Inverroche

(3) gins + (3) tonics + fresh and dehydrated garnishes.

Gins to choose from:
Verdant and Classic.

Tonics to choose from are
Indian, pink and sugar free.

R180 p/p

Option 3

Sugarbird Gin

(3) gins + (3) tonics + fresh and dehydrated garnishes.

Gins to choose from:
Juniper, Pino and Original.

Tonics to choose from are
Indian, pink, and sugar free.

R180 p/p

GOURMET BRAAI OPTIONS

Braai Buffet Option 1

Fresh bread rolls and butter

Main

Beef sirloin steak (200g) with mushroom sauce

Marinated grilled chicken flatties

Beef sausage (100g)

Oven baked potato dish layered with
bacon, onion, garlic, and cheese sauce

Garlic butter corn on the cob

Chakalaka Salad

Salad greens topped with cocktail tomatoes,
ricotta cheese, marinated onions, and sprouts

Salad vinaigrette

Dessert

Chocolate Nut Brownies

Vanilla Ice-Cream and

Homemade chocolate sauce

R550 p/p

Braai Buffet Option 2

Main

Beef fillet Espetada (150g) with
Béarnaise sauce

Marinated grilled chicken kebabs

Lamb cutlet (125g)

Baby potatoes with bacon, peppers,
herbs, and garlic

(Can be served hot or cold as a salad)

Italian Ciabatta loaves filled with
sundried tomatoes, basil pesto,
cheddar cheese and

caramelised onions - toasted on the fire

Oven roasted butternut, beetroot,
and ricotta cheese salad

Fresh garden salad with olives, peppadews,
feta, sprouts and croutons
with Blue Crane vinaigrette

Dessert

Fruit Pavlova with cream and vanilla ice cream

Van Wouw's Milkart

R590 p/p

SPITBRAAI OPTIONS

Spitbraai Buffet Option 1

Lamb on the spit
(Served carvery style by the chef)

Chicken phyllo pie with broccoli
and ricotta cheese

Fresh bread variety with butter, cheese,
and homemade jam

Baby potatoes with herbs, bacon,
onion and garlic

Garlic butter corn on the cob

Salad greens with cocktail tomatoes,
feta cheese, radishes, sprouts,
pumpkin seeds and croutons

Van Wouw's vinaigrette
Oven roasted butternut and beetroot with
ricotta cheese, sweet peppers,
cashew nuts and rocket

R570 p/p

Spitbraai Buffet Option 2

Lamb on the spit
(Served carvery style by the chef)

Flame grilled baby chickens with
lemon butter and peri-peri

Italian Ciabatta loaves filled with
sundried tomatoes, basil pesto, cheddar cheese
and caramelised onions - toasted on the fire

Oven baked potato dish layered with
bacon, onion, garlic, and cheese sauce

Garlic butter corn on the cob

Pumpkin Fritters with cinnamon

Fresh garden salad with cherry
tomatoes, rocket, radishes,
feta cheese and pine kernels

Salad vinaigrette

Dessert

Baked apple caramel dessert with cream
Vanilla Ice cream with crumbed meringue,
nuts and chocolate sauce

R595 p/p

PLATED MENU OPTIONS

Plated Menus

x1 Option

R370 p/p

1x Starter

1x Main

1x Dessert

Plated Menus

x2 Option

R395 p/p

2x Starter

2x Main

2x Dessert

MENU TO CHOOSE FROM:

Starters

Carpaccio

Bone Marrow

Jalapeno Poppers

Deep Fried Calamari

Caprese Salad

Main

Kingklip

Filet Mignon

Spatchcock Chicken

Boskamp Chop

T-bone

Desserts

Crème Brûlée

Amarula Malva

Chocolate Brownie

ACCOMMODATION



ROOMS	DESCRIPTION	AMOUNT AVAILABLE	2022 PRICE P/P
Honeymoon Suite	Couples escape with a free standing bath, inside shower, and patio overlooking the waterhole – includes breakfast	1 Tent	Included in venue-hire on wedding night
Luxury Tent Suites (Sleeps 2 per tent)	Outdoor patio overlooking the waterhole, walk in showers, mini fridge, coffee/tea facilities in the rooms – includes breakfast	3 Tents	R1500 p/p
Hunters Villa (Sleeps 7 max)	Fully equipped kitchen, braai and boma area, bathroom with a shower, a splash pool, 4 single beds in a sharing room, 1 double bunk bed with a single bed on top in a separate room – includes breakfast	1 Villa	R570 p/p

ACCOMMODATION OFF-SITE OPTIONS

SABELLA PRIVATE RETREAT (SLEEPS 14)

ROOMS	DISTANCE FROM DIE BOSKAMP	2022 ESTIMATE PRICE
6 Rooms	3 KM	3 KM R536 p/p entire retreat must then be booked

THE WHITEHOUSE GUEST HOUSE (SLEEPS 52)

ROOMS	DISTANCE FROM DIE BOSKAMP	2022 ESTIMATE PRICE
26 Rooms	16 KM	16 KM R770 p/p R850.00 Sharing p/n R1 175.00 Single p/n

BOOK A VIEWING

We would love for you to view
our venue.

Please request our availability
calendar and pricelist per
email before scheduling a
viewing appointment.

Should you be
interested in an available date,
you are more than
welcome to book a viewing.

Please email us directly at
info@dieboskamp.com
or contact Tamika on
063 685 3882