



# Weddings at isaiah tubbs resort

Prince Edward County, Ontario



Create your dream wedding by choosing one of our three beautiful banquet venues



### *The Restaurant on the Knoll*

Guest Capacity of 180  
Waterfront  
Cathedral Ceilings  
Two Fireplaces  
Optional Kids Room  
Beach Patio & Lounge

### *The O'Neill Pavilion*

Guest Capacity of 250  
Covered Outdoor Venue  
Retractable walls  
Featuring BBQ or Pig Roast Menus  
Private Bonfire  
Barn-Board Flooring



### *MacDonald Hall*

Guest Capacity of 130  
Air Conditioning  
Private Hall  
Fieldstone Fireplace  
Hardwood Flooring  
Cathedral Ceilings





# Prime Season Packages

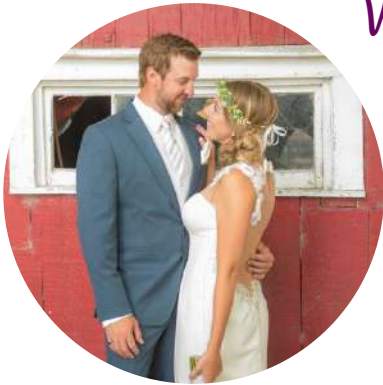
## Romance Package - \$95 per person

Beach Bonfire with Barbeques and Picnic Tables  
White Arbor and Chairs for Beach Ceremony  
Ceremony and Hall Set Up and Clean Up  
White Table Linens and White Cloth Napkins  
Full Table Set Up with Flatware and Glassware  
Gift, DJ and Cake Tables  
Bartender and Wait Staff  
Hot and Cold Appetizer Buffet  
Buffet or 3-Course Dinner  
Non-Alcoholic Beverages throughout the Evening  
Late Night Snack with Cake Cutting  
Includes Venue Fee



## West Lake Elegance - \$125 per person

Beach Bonfire with Barbeques and Picnic Tables  
White Arbor and Chairs for Beach Ceremony  
Ceremony and Hall Set Up and Clean Up  
White Table Linens & White Cloth Napkins  
Full Table Set Up with Flatware and Glassware  
Gift, DJ and Cake Tables  
Bartender and Wait Staff  
Hot and Cold Appetizer Buffet  
Buffet or 3-Course Dinner  
House Wine with Dinner  
Champagne Toast  
Non-Alcoholic and Champagne Punch  
Non-Alcoholic Beverages throughout the Evening  
Late Night Snack with Cake Cutting  
Includes Venue Fee



## Signature Package - \$180 per person

Beach Bonfire with Barbeques and Picnic Tables  
White Arbor and Chairs for Beach Ceremony  
Ceremony and Hall Set Up to Clean Up  
White Table Linens and White Cloth Napkins  
Full Table Set Up with Flatware and Glassware  
Gift, DJ and Cake Tables  
Bartender and Wait Staff  
Server passed Hot and Cold Appetizers  
4 Hours Domestic Bar Service  
Buffet or 3-Course Dinner  
House Wine with Dinner  
Non-Alcoholic Beverages throughout the Evening  
Late Night Buffet with Cake Cutting  
Includes Venue Fee



## Something Different

\$125 Cocktail Reception

Don't want a traditional meal? Have your guests eat from a variety of stations throughout the evening.

Beach Bonfire with Barbeques and Picnic Tables

White Arbor and Chairs for Beach Ceremony

Ceremony and Hall Set Up and Clean Up

White Table Linens and White Cloth Napkins

Full Table Set Up with Flatware and Glassware

Gift, DJ and Cake Tables

Bartender and Wait Staff

Non-Alcoholic Beverages throughout the Evening

Includes Venue Fee

\*Rate is per person



### Sample Menu

1 Hot & Cold Grazing Station

2 Appetizer Stations

4 Mains

1 Dessert Station

## \$65 Brunch Buffet

(Not available Saturdays)

Beach Bonfire with Barbeques and Picnic Tables

White Arbor and Chairs for Beach Ceremony

Ceremony and Hall Set Up and Clean Up

White Table Linens and White Cloth Napkins

Full Table Set Up with Flatware and Glassware

Gift, DJ and Cake Tables

Bartender and Wait Staff

Non-Alcoholic Beverages throughout the Evening

Includes Venue Fee

\*Rate is per person



### Sample Menu

Carved Roast Beef with Au Jus

Made-to-Order Omelettes & Waffles

Vegetarian lasagna

Breads | Salads

Home Fries | Scrambled Eggs

Bacon | Sausage

Cereals | Fruit | Yogurts

Juice | Milk | Coffee | Tea

Assorted Desserts

# Midweek Package

## *Weekday Wedding - \$70 per person*

*(Applies to any day except Saturday)*

Beach Bonfire with Barbeques and Picnic Tables  
Ceremony and Hall Set Up to Clean Up  
White Table Linens and White Cloth Napkins  
Full Table Set Up with Flatware and Glassware  
Gift, DJ and Cake Tables  
Buffet or 3-Course Dinner  
Bartender and Wait Staff  
Non-Alcoholic Beverages throughout the Evening  
Includes Venue Fee



# Off Season Packages

## *November through March*

Wedding packages starting at: \$60 per person, Excludes New Year's Eve

## *April*

Wedding packages starting at: \$70 per person

## *Includes*

Ceremony and Hall Set Up and Clean Up  
White Table Linens and White Cloth Napkins  
Full Table Set Up with Flatware and Glassware  
Gift, DJ and Cake Tables  
Buffet or 3-Course Dinner  
Non-Alcoholic Beverages throughout the Evening  
Ceremony and Hall Set Up



**All above packages including the Romance Package, West Lake Elegance, Signature Package, Weekday Wedding and off season are subject to 20% gratuities and 13% HST**



# Imagine Your Wedding Weekend Like This

Arrive Friday afternoon and have one last meeting with the Wedding Coordinator. Check-in to your luxury beach suite overlooking the Sandbanks and West Lake – big enough for the wedding party to get ready in together on the day of. Hold your wedding rehearsal on our private beach and then invite your guests to join you for a relaxing beach Barbeque and bonfire.

Saturday while the wedding party is getting ready, your guests can explore Prince Edward County and all it has to offer.

Say your vows with your toes in the sand on our beach overlooking the Dunes or in our Photo Garden featuring a pergola amongst the trees. Spend an hour with your photographer on our beautiful grounds while your guests enjoy appetizers in our Williams Pavilion nestled in the woods or the Sandbar Lounge with waterfront patio. Your photographer will be inspired by our beach, garden bridge, wooded areas, willows, red barn and more.

Upon joining your guests again, enjoy a delicious meal prepared by our onsite Chef, tailored to your personal taste. Enjoy your party as your favourite DJ gets all your family and friends up dancing. Re-fuel with the late night buffet. Options include pizza, sliders or mac and cheese bar, served with your cake, tea and coffee. Here there is no need to end the party until everyone is happily exhausted at 2 a.m.

Start your new life by gathering for one last time the following morning for a breakfast buffet. A special price is offered to you and your guests and gift opening rooms are available upon request.





## Cocktail Hour

Automatically includes a fruit, cheese, vegetable and dip grazing station, then select one item from each option

### Option 1

Deep Fried Mac & Cheese Balls  
Bruschetta  
Brie & Mushroom Crostini  
Cheese & Spinach Purses

### Option 2

Cajun Shrimp (Chipotle Aioli)  
Coconut Shrimp (Orange Ginger Sauce)  
Smoked Salmon & Crème Fraîche on a Mini Pancake  
Mini Fish Tacos

### Option 3

Mini Quiche  
Sausage Rolls  
Spring Rolls  
Spanakopitas (Tzatziki Sauce)



### Option 4

Cucumber Bites with Roasted Red Pepper & Hummus  
Caprese Skewers  
Watermelon, Feta & Mint Skewers  
Falafel (Tzatziki Sauce)

### Option 5

Moroccan Chicken Skewers  
Bacon Wrapped Marachino Cherries  
Sweet Potato Rounds with Guacamole & Bacon  
Grilled Cheeseburger Kebab



# Menu Options

**For your reception, choose between a three-course plated or buffet dinner designed by you!**

Below are some popular choices but if you have an idea or item that is not included on our menu options, please do not hesitate inquire about including it. We cater to most dietary restrictions with advance notice.

## Plated Menu Options

(not available in O'Neill Pavilion)

**Select a soup or salad to start**

### *Hot and Cold Soups*

Butternut Squash | Potato Leek | Roasted Cauliflower | Roasted Red Pepper & Tomato

### *Salads*

Garden | Spinach | Mixed Greens | Caesar

**Select three pre-ordered entrées**

### *Prime Rib Au Jus*

Yorkshire Pudding | Red Wine Herb Au Jus | Horseradish

### *Chicken Dijonnaise*

Breaded Chicken Breast | Smoked Gouda Cheese | White Wine Dijon Sauce

### *Chicken Supreme*

Roasted Chicken | Goat Cheese | Sun-Dried Tomato Pesto | White Wine Cream Sauce

### *Ossobuco*

Braised Veal Shank | Herbed Wine Sauce

### *Salmon*

Maple Dijon & Peppercorn Sauce or Roasted Garlic Dill Cream Sauce

### *Butternut Squash Ravioli*

Grilled Peppers, Onions & Zucchini | Alfredo or Tomato Sauce (Vegetarian)

### *Vegetarian Wellington*

Marinated Vegetables | Goat Cheese | Puff Pastry | Roasted Red Pepper & Tomato Sauce (Vegetarian)

### *Lamb Shank*

In Tomato Rosemary Ragù

### *\*Rack of Lamb*

Fresh Herb encrusted Rack of Lamb complimented with a Port and Mint Demi-Glace

*\*Additional charges apply.*

**All entrees are served with a choice of potato, sweet potato or rice pilaf and seasonal local vegetables.**

**\*Menu is subject to change.**







## Dessert

Select one option

*Chocolate Flan*

*Dutch Apple Pie*

*Pecan Pie*

*New York Cheesecake with Triple Berry Compote*

*Butterscotch Toffee Cake*

*Lemon Cheesecake*

\*Additional Charges Apply



## Late Night Snack Buffet Style

*Mashed Potato Bar*

Gravy | Green Onions | Sour Cream | Cheese | Bacon Bits

*Pizza*

Pepperoni | Veggie | Canadian

*Pulled Pork Sliders*

Buns | Coleslaw | Pickles

*Sliders*

Buns | Condiments | Onion | Pickles | Lettuce | Tomato

*Hot Dogs*

Buns | Condiments

*Poutine (Knoll Only)*

Fries | Gravy | Curd | Bacon Bits | Green Onions

**\*Menu is subject to change.**



# Dinner Buffet

## *Select Four Salads*

Broccoli | Potato | Greek Pasta Salad | Cranberry Sesame Quinoa  
Curried Chickpea | Caesar | Watermelon & Feta | Dill Pasta with Tuna & Peas  
Tomato, Onion & Pepper | Coleslaw

## *Select One Carved Option*

Top Sirloin of Beef | Roast Pork Loin | Glazed Baked Ham | Roasted Turkey with Stuffing  
\*Prime Rib | \*Roasted Leg of Lamb

## *Select One Hot Entrée*

Herb Roasted or Barbeque Chicken  
Grilled Chicken with Pesto Cream Sauce, Lemon Herb Sauce or Greek Chicken  
Barbeque Pulled Pork  
Salmon with a Maple Dijon Peppercorn Sauce  
Lasagna (Meat or Vegetarian)  
Mac & Cheese  
Grilled Herbed Vegetable Pot Pie (Vegan)

## *Select One Vegetable*

Grilled Vegetables | Vegetable Medley | Corn on the Cob  
Maple Dill Carrots & Roasted Garlic Green Beans

## *Select One Starch*

Mini Roasted Potatoes | Mashed Potatoes | Roasted Sweet Potatoes  
Scalloped Potatoes | Rice Pilaf

## *Buffet Always Includes*

Rolls & Butter | Garden Salad | Pickles & Olives | Chef's Dessert Table including Fruit Salad

\*Additional Charges Apply

**\*Menu is subject to change.**



## Cash Bar

(Subject to change)

*Domestic Beer* - \$5.75

*Imported Beer* - \$6.64

### *Coolers*

Assorted Flavours – \$9.00

### *Draught Beer*

Popular and Local Selections- \$7.97 pint/ \$4.42 ½ pint  
(Only Available at The Knoll)

### *Highballs*

Bar Rail - \$5.75

Premiums - starting at \$6.25

### *House Wine*

White \$6.50 glass or Red \$6.50 glass

### *Cocktails*

Starting at \$7.97

\*Prices subject to change and do not include HST or gratuities.

*Create your own Signature Drink!*







## *Host Bar*

### *House Brand Liquors*

Vodka, Gin, Rum, Rye, Scotch  
Domestic Beer  
House Red and White wine  
Caesars

4 hour price: \$60 per person  
plus tax and gratuities

**Minimum four hour requirement**

### *Premium Brand Liquors*

Smirnoff, Beefeater, Bacardi, Canadian Club, Glenfiddich  
Imported and Domestic Beer  
House Red and White Wine  
Caesars and Coolers

4 hour price: \$75 per person  
plus tax and gratuities

**Minimum four hour requirement**



### *Other Bar Options*

- ♥ Host bar based on guest consumption. Limit may be set by you.
- ♥ Toonie bar- Your guests pay \$2.00 per drink and you pay the remainder.
- ♥ Drink tickets. You can choose to give your guests a pre-set amount of tickets.

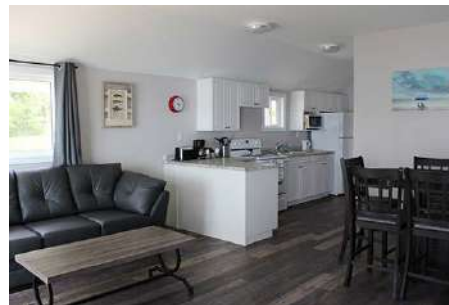
We will be more than happy to make your drink tickets for you.  
A nominal fee of \$25.00 will apply.  
Bar prices subject to change.



# Accommodations

isaiah tubbs offers a wide variety of guest rooms to chose from waterfront beach suites to more economical classic accomdations to ensure your guest will not have to drive.

Wedding guests are eligible for up to 10% off our regular room rates.



## Hot Breakfast Buffet for the Morning After

Cereals | Fruit | Fruit Salad | Yogurt,  
Breads | Scrambled Eggs | Home Fries  
Bacon | Sausage | Baked Beans  
French Toast | Pancakes | Warm Syrup,  
Juices | Coffee | Tea

**\$15 per person**

(Applicable taxes and gratuities)



# Ministers and Officiates

*All Season's Weddings by Andy F. Visser*

1-905-349-3360 | 1-800-545-3681 | YourMarriageOfficiant@hotmail.com



## Party Rentals

*Dewmill Events*

(613) 771-9490

## Disc Jockey's

*Steve Buskard*

(613) 827-4435

or

djstevebuskard@gmail.com

*BJ the DJ*

(613) 661-0014



## Florists

*Live, Love and Laugh*

(613) 969-1725

*Flowers by Marvin*

(613) 476-7012



## Photographers

*Every Angle Photography*

Jenn Thrower | jenn@everyanglephotography.ca



# Salons & Mobile Salons, Estheticians & Make-up



## *Finishing Touch* (Picton)

(613) 476-7786

## *Strands* (Belleville)

(613) 771-9558

## *Polish Salon and Spa* (Belleville)

(613) 969-1212

## *Salon You* (Belleville)

(613) 771-1968

# Wedding Cakes

## *Karla's Bake Shoppe*

Karla Istead

(613) 503-2110

karlaistead@yahoo.com

## *Confetti Occasions*

Deborah Smith

(613) 966-2080

debbiesmith@sympatico.ca



# Driving Services

## *A Safer Way Home*

(613) 438-5270

info@asaferwayhome.ca

## *Terry's Taxi*

(613) 476-2716

## *Cronkie's Cab*

(613) 476-7678

