



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

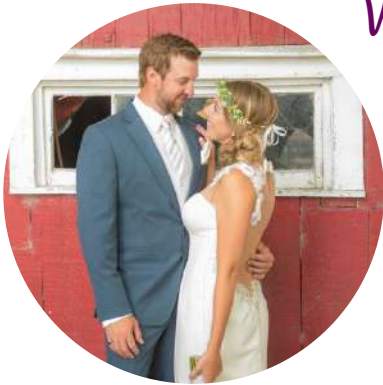
Romance Package - \$95 per person

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.

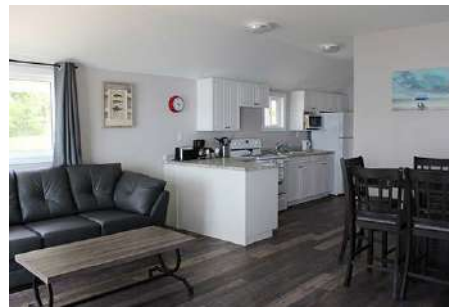
We will be more than happy to make your drink tickets for you.
A nominal fee of \$25.00 will apply.
Bar prices subject to change.



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

