



**isaiah tubbs**  
Resort & Conference Centre

1642 Country Rd. 12, Prince Edward County  
613-393-2090 [www.isaiatubbs.com](http://www.isaiatubbs.com)



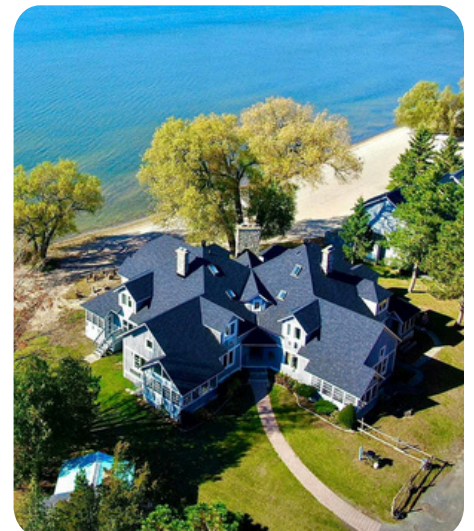
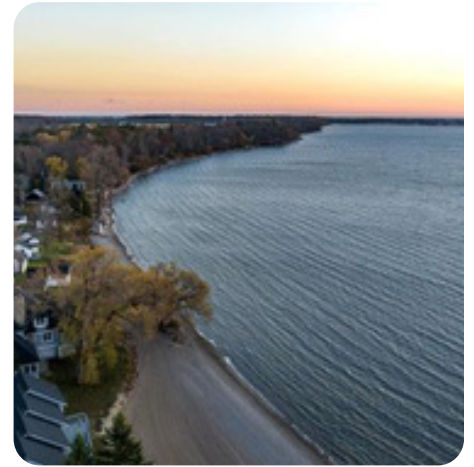
# Congratulations

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 the day of. Hold your wedding rehearsal on your 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 that it has to offer.

Say your vows with your toes in the sand on our back 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 favorite DJ gets all your family and friends up dancing. Re-fuel with the late night buffet, and no need to end the party until everyone is happily exhausted at 2am. 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.



# Romance In Bloom

## WEDDING PACKAGE

### BEACH CEREMONY & RECEPTION

#### WEDDING PACKAGE \$149 PER PERSON \* INCLUDES:

- Beach Bonfire with Barbeques and Picnic Tables for Rehearsal Night
- White Arbor and Chairs for Beach Ceremony
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Gift, DJ and Cake Tables
- Hot & Cold Appetizers
- Buffet or 3 Course Dinner
- Non-Alcoholic Beverages throughout the Evening
- Late Night Snack with Cake Cutting
- Bartenders and Wait Staff
- Includes Venue Fee
- Preferred accommodation rates for your guests



\*Package prices do not include HST and 20% Service Fee. This package is subject to change without notice.  
Package available prime season (May to October) Friday & Saturdays.

# West Lake Elegance

## WEDDING PACKAGE

CEREMONY, WINE WITH DINNER, RECEPTION

WEDDING PACKAGE \$169 PER PERSON \* INCLUDES:

- Beach Bonfire with Barbeques and Picnic Tables for Rehearsal Night
- White Arbor and Chairs for Beach Ceremony
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Gift, DJ and Cake Tables
- Bartenders and Wait Staff
- Includes Venue Fee
- Hot and Cold Appetizers
- Buffet or 3 Course Dinner
- House Wine with Dinner
- Champagne Toast
- Non-Alcoholic Punch
- Non-Alcoholic Beverages throughout the Evening
- Late Night Snack with Cake Cutting
- Preferred accommodation rates for your guests



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Package available prime season (May to October) Friday & Saturdays.

# Something Different WEDDING PACKAGE

## RECEPTION WITH FOOD STATIONS

### WEDDING PACKAGE \$199 PER PERSON \* INCLUDES:

- Beach Bonfire with Barbeques and Picnic Tables for Rehearsal Night
- White Arbor and Chairs for Beach Ceremony
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Gift, DJ and Cake Tables
- Bartenders and Wait Staff
- Food Stations available for 4 hours
- Sample Menu: Hot & Cold Grazing Stations, 2 Appetizer Stations, 4 Mains & Dessert Station
- Non-Alcoholic Beverages throughout the Evening
- Includes Venue Fee
- Preferred accommodation rates for your guests



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## BRUNCH BUFFET

### WEDDING PACKAGE \$139 PER PERSON \* INCLUDES:

- Available Sunday to Friday
- Beach Bonfire with Barbeques and Picnic Tables for Rehearsal Night
- White Arbor and Chairs for Beach Ceremony
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Gift, DJ and Cake Tables
- Bartenders and Wait Staff
- Non-Alcoholic Beverages throughout the Event
- Includes Venue Fee

#### Sample Brunch 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 MATRIMONY

### WEDDING PACKAGE \$129 PER PERSON \* INCLUDES:

- Available Sunday to Friday
- Beach Bonfire with Barbeques and Picnic Tables for Rehearsal Night
- White Arbor and Chairs for Beach Ceremony
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Buffet or 3 Course Dinner
- Non-Alcoholic Beverages throughout the Evening
- Gift, DJ and Cake Tables
- Bartenders and Wait Staff
- Includes Venue Fee
- Preferred accommodation rates for your guests

## WINTER WEDDINGS

### WEDDING PACKAGE \$109 PER PERSON \* INCLUDES:

- Available November to March
- Ceremony and Hall Setup and Cleanup
- White Table Linens and White Cloth Napkins
- Full Table Setup with Flatware and Glassware
- Gift, DJ and Cake Tables
- Buffet or 3 Course Dinner
- Non-Alcoholic Beverages throughout the Evening
- Bartenders and Wait Staff
- Includes Venue Fee
- Preferred accommodation rates for your guests



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# Wedding Venues

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

## MACDONALD HALL

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



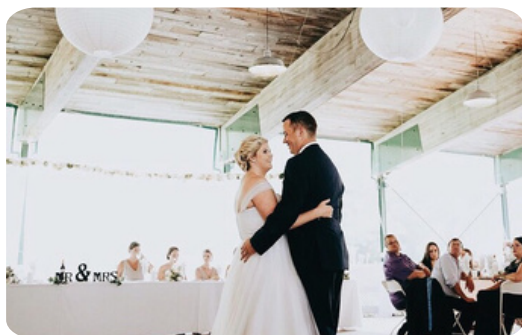
## THE KNOLL RESTAURANT

Guest Capacity of 180, Waterfront, Two Fireplaces, Beach Patio & Lounge, Cathedral Ceilings, Dance Floor



## THE O'NEILL PAVILION

Guest Capacity of 180, Waterfront, Two Fireplaces, Beach Patio & Lounge, Cathedral Ceilings, Dance Floor



# Wedding Menus

## COCKTAIL HOUR

All options include a Ontario cheese board, deluxe fruit platter, and a crudité and dip station, then select one item from each option of hors d'oeuvres

### Option 1

- Bruschetta with Grana Padano (V, NF)
- Wild Mushroom Cream with Ricotta (V, NF)
- Candied Walnuts and Honey Goat Cheese(V)
- Smoked Salmon and  
Dill Cream Cheese Crostinis (NF)



### Option 2

- Watermelon and Feta Skewers (V, NF, GF)
- Caprese Skewers (V, GF, NF)
- Spinach and Roasted Red Pepper Pinwheels(V)
- Prosciutto and Melon Bites (GF, DF, NF)



### Option 3

- Fried Mac n Cheese Bites with Truffle Aioli (V, NF)
- Vegetarian Spring Rolls with  
Mango Plum Sauce (V, NF, DF)
- Spanakopita with Tzatziki (V, NF)
- Fried Cheese Ravioli with San Marzano Tomato  
Sauce (V, NF)



### Option 4

- Mini Beef Wellingtons (NF)
- Yakitori Chicken "Satays" (GF, DF, NF)
- Shrimp Cocktail on Cucumber Points (GF, DF, NF)
- Grilled Halloumi Cheese  
with Fig Reduction (V, GF, NF)

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Package available prime season (May to October) Friday & Saturdays.



# Wedding Menus

## PLATED DINNER MENUS

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 of item that is not included on our menu options, please do not hesitate to inquire about including it. We cater to most dietary restrictions with advance notice.

All Entrees are served with Chef's seasonal local vegetables.

### **Appetizers ~ Select one Soup OR Salad**

#### **Soups**

Mushroom Bisque (V, NF, GF)

Cream of Asparagus (V, NF, GF)

Maple Butternut Squash (V, NF, GF)

Potato Leek and Fennel (V, NF, GF, DF)

Seafood Bisque (\$5 upcharge)

#### **Salads**

Caesar Salad (NF)

Romaine Hearts, Kale Leaves, House Made Caesar Dressing,  
Baked Crostini's, Reggiano Parmesan

Mixed Green Salad (V, NF, GF, DF)

Heritage Mixed Greens, Tomato Vinaigrette, Cherry Tomatoes,  
Red Cabbage, Cucumbers, Shredded Carrots

Summer Salad (V, GF, NF)

Baby Rocket Greens, Sherry Vinaigrette, Strawberries,  
Black Berries, Goat Cheese

### **Mains ~ Select up to Three Pre-Ordered Entrées**

Prime Rib (NF, GF)

8oz Prime Rib Roast, Demi-Glace, Pome Puree

NY Striploin (NF, GF,)

Only Available at the Knoll

7oz California Cut Striploin, Cognac Peppercorn Sauce, Potato  
Au Gratin

Boneless Short (NF, GF,)

8oz Slow Braised Chuck Flat, Juniper Berry Red Wine  
Reduction, Creamy Herb Polenta

Lamb Shank (NF, GF)

Slow Cooked New Zealand Lamb Shank, Rosemary Red Wine  
Jus, Saffron Farro

Chicken Supreme

Pan Seared Chicken Breast, Marsala Wine Sauce,

Chicken Ballotine (NF, GF)

Roasted Chicken Tighes, Goat Cheese, Spinach, Roasted Red  
Pepper Stuffing, Cabernet Sauvignon Reduction, Garlic Mashed

Atlantic Salmon

Roasted Salmon Fillet, Lemon Beurre Blanc,  
Roasted Fingerling Potatoes

Butternut Squash Ravioli (V, NF)

Butternut Squash Stuffed Ravioli, Brown Butter and Sage  
Sauce, Gremolata

Pan Fried Gnocchi (V)

Roasted Pistachio and Basil Pesto, Heirloom Cherry Tomatoes,  
Reggiano Parmesan

Classic Ratatouille (V, NF)

Vine Ripped Tomatoes, Zucchini, Bell Pepper and Eggplant  
Stew, Fresh Basil, Buttered Puff Pastry

Mushroom Risotto (V, NF, GF)

Herb Risotto, Shitake Mushrooms, Cremini Mushrooms,  
Truffle Essence, Reggiano Parmesan

\*Additional charges may apply. Menu is subject to change without notice.  
Prices do not include HST and 20% Service Fee.

# Wedding Menus

## PLATED DINNER MENUS CONTINUED



### Dessert Select One Option

Pot de Crème ~ Choice of  
Lavender Custard  
Vanilla Bean Custard  
Saffron and Rose Water Custard  
Served with Chantilly Cream and Fresh Berries

NY Cheesecake ~ Choice of  
Triple Berry Coulis (NF)  
Amaretto Caramel Sauce  
Served with Chantilly Cream

Chocolate Mouse Cake (NF)  
Rich Chocolate Mouse, Chantilly Cream, Fresh Berries,



### Late Night Snack Buffet Style

Select 1, \$5 charge for additional selections

Pulled Pork Sliders  
Slow Cooked BBQ Pork Belly, Apple Slaw, Chipotle Aioli

### Burger Slider

Fresh Ground Beef, Cheddar Cheese,  
Tubbs Burger Sauce, Pickles

### Poutine

Fresh Cut Fries, La Belle Cheese Curds,  
Beef Gravy or Vegetarian Gravy

### Assorted Pizza's

Margarita, Pepperoni, Veggie

### Nacho Platter

Tortilla Chips, Trion Cheese Mix, Pico De Gallo,  
Diced Peppers, Jalapenos, Kalamata Olives,  
Green Goddess Sauce, Cilantro Crema



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# Wedding Menus

## BUFFET DINNER MENUS

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

If you host your event in O'Neill Pavilion you must have a buffet dinner.

### Salads ~ Includes Caesar Salad & Select 2 Additional Options

#### Caesar Salad (NF)

Romaine Hearts, Kale Leaves, House Made Caesar Dressing,  
Baked Crostini's, Reggiano Parmesan

#### Mixed Green Salad (V, NF, GF, DF)

Heritage Mixed Greens, Tomato Vinaigrette, Cherry Tomatoes,  
Red Cabbage, Cucumbers, Shredded Carrots

#### Summer Salad (V, GF, NF)

Baby Rocket Greens, Sherry Vinaigrette, Strawberries, Black  
Berries, Goat Cheese

#### Apple & Jicama Salad (V, DF, GF, NF)

California Mixed Lettuce, Poblano and Shallot Vinaigrette,  
Royal Gala Apples, Jicama Cabbage, Roasted Red Beets

#### Greek Salad (V, GF, NF)

Cucumbers, Roma tomatoes Red Onions, Feta Cheese,  
Romaine Hearts, Oregano Dressing

#### Traditional Egg Salad (V, GF, NF)

### Pasta ~ Select 1

Mushroom Rigatoni ~ Goat Cheese Cream Sauce,  
Wild Mushrooms, (V, NF)

Penne Arrabbiata ~ San Marzano Tomato Sauce,  
Mixed Grilled, Chilli (V, NF, DF)

Mediterranean Fusilli ~ Extra Vergin Olive Oil,  
Feta Cheese, Kalamata Olives, Capers, Cherry  
Tomatoes, Fresh Parsley, Hint of Citrus (V, NF)

### Chicken ~ Select 1 Sauce Option

Chicken Scallopini (GF option Available)

Caper Cream Sauce, Marsala Wine Reduction (DF),  
Baby Rocket Pesto, Truffle Chicken Jus (DF)

### Select One Carved Option

Maple Glazed Ham

Roasted Pork Loin- with Cider Jus

Top Sirloin Roast- with Demi-Glace

Prime Rib Roast- with Demi-Glace

(\$15 Upcharge Per Person)

Roasted Boneless Lamb Leg-with Rosemary Jus

(\$10 Upcharge Per Person)

### Potato ~ Select 1

Butter Roasted Fingerlings (NF, GF)

Yukon Gold Mashed (NF,GF)

### Roasted Vegetables

Chef's Choice of 3 Seasonal Vegetables

### Desserts

Includes a Deluxe Fruit Platter ~ Select 3 Desserts

NY Cheesecake, Juniper Berry Coulis (NF)

Chocolate Dream Cake (GF)

Warm Date and Banana Sticky Toffee Pudding (NF)

Tiramisu (NF)

Warm Bread Pudding with Crème Anglaise (NF)

Mini Lavendar Tarts, with Fresh Berries (NF)

Tres Laches Bites (NF)

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# Bar Options

## CASH BAR

Domestic Beer - \$7.08

Imported Beer - \$7.96

Coolers Assorted Flavours - \$9.07

Highballs Bar Rail - \$7.08

Premiums - Starting at \$7.96

House Wine

White or Red Glass \$9.07

Cocktails

Starting at \$10.84

**Create Your Own Signature Drink!**

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



## HOST BAR



Four hours of domestic bar service.  
A host bar can be added to any package.

### House Brand Liquors

Vodka, Gin, Rum, Rye, Scotch | Domestic Beer |  
House Red and White Wine | Caesars  
\$65 per person plus tax and gratuities

### Premium Brand Liquors

Smirnoff, Beefeater, Bacardi, Canadian Club,  
Glenfiddich | Imported and Domestic Beer  
House Red and White Wine | Caesars | Coolers  
\$85 per person plus tax and gratuities

## 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

# Accommodations

isaiah tubbs offers a wide variety of guest rooms to chose from. Discover comfort and convenience in our Classic rooms, indulge in luxury in our Deluxe Jacuzzi Suites, or Experience the Charge in our Lodge Rooms & Beach Houses. Preferred rates will be offered to your wedding guests.



## HOT BREAKFAST BUFFET FOR THE MORNING AFTER



### Sample Breakfast Menu:

- Breads | Pastries
- Cereals | Fruit | Fruit Salad | Yogurts
- Home Fries | Scrambled Eggs
- Bacon | Sausage | Baled Beans
- French Toast | Pancakes | Warm Syrup
- Juice | Milk | Coffee | Tea

\$22 per person

(Applicable to taxes and gratuities)

# Wedding Partners



## **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  
djstevebuskard@gmail.com

## **Florists**

Live, Love and Laugh  
(613) 969-1725

Flowers by Marvin  
(613) 476-7012

## **Photographers**

Every Angle Photography  
Jenn Thrower  
jenn@everyanglephotography.ca



**Contact us today to start to plan your Happily Ever After!**

Sarah Clark | Special Events and Sales Manager  
Call 1-800-724-2393 ext. 6040 or email us at [weddings@isaiahtubbs.com](mailto:weddings@isaiahtubbs.com)

