

Weddings at isaiah tubbs resort



We have two beautiful banquet facilities The Restaurant on the Knoll (capacity 200) & MacDonald Hall (capacity 150) that are ideal for hosting your perfect day.



MacDonald Hall



The Restaurant on the Knoll

Your wedding could start with a bonfire set up on the beach Friday night to allow you and your fiancé to greet your family and friends in a relaxed atmosphere before or after your rehearsal. For your rehearsal evening we offer several meal options. You may bring your own snacks and beverages to your

guest room or complimentary bonfire, or we will plan an elegant rehearsal dinner or Beachfront BBQ for everyone to enjoy.



Rehearsal Menu Options:

#1. Casual BBQ on our Waterfront Patio

Hamburgers
Chicken Burgers
Hot Dogs
Roasted Potatoes
Medley of Vegetables
Choice of 4 salads
Tossed salad /w 3 dressings
Rolls & Butter
Dessert buffet
Non-alcoholic beverages
Coffee & Tea

\$28.00 per person + 15% gratuity + 13% HST = \$36.39

#2. Casual upgraded BBQ on our Waterfront Patio

New York Steak
Grilled Chicken
Grilled Salmon
Roasted Potatoes
Medley of Vegetables
choice of 4 salads
tossed salad /w 3 dressings
Rolls & Butter
Dessert buffet
Non-alcoholic beverages
Coffee & Tea

\$32.00 per person + 15% gratuity + 13% HST = \$41.58

#3. Luau:

Enjoy a Luau feast on our waterfront patio

Included in event: Hawaiian leis, table top tiki torches, twinkle lights, outdoor music, tropical atmosphere

Menu:

Shrimp Ono Nui
Deep fried Coconut shrimp

Ono Ribs:
Sherry glazed smoked ribs

Hawaiian Roasted Pork
Slow roasted pineapple glazed pork

Aloha Sweet Potatoes
Sweet potatoes with shredded coconuts

Salads:

Fruit Salad
Cous Cous Salad
Hawaiian Potato Salad
Curried Hawaiian Chicken Salad

Desserts:

Pineapple Butterscotch squares
Coconut Bars
Mango Cheesecake
Chocolate Truffle Cake

\$35.00 per person + 15% gratuity + 13% HST = \$45.48

Optional Signature Cocktail: Volcanic Punch (alcoholic & non-alcoholic)

For the Saturday morning, there are many activities that all guests and wedding parties can enjoy such as: golfing, boating, fishing, spa services, or just lounging on our beautiful white sand beach.

Your ceremony can be planned on our beach overlooking The Dunes at Sandbanks Provincial Park. If you are not the beachy type, we can host your ceremony in our wooded area or at our Floral Pergola. If for some reason it does rain, we simply move your ceremony to your reception hall.



Packages

isaiah tubbs Signature Package-\$ 125 per person

- Bonfire with picnic tables along the beach overlooking West Lake for Rehearsal night
- White arbor for Beach Ceremony
- Server passed appetizers (Chef's Choice)
- Server passed house Champagne
- 4 Hours Domestic Bar Service
- House Wine (Wooden Wings) with Dinner
- Champagne Toast
- Late Night Buffet with cake cutting
- LCD projector & Screen
- White Table Linens & Cloth Napkins
- Buffet or 3-course Dinner
- Coffee & Tea with Dinner
- Ceremony Set Up
- Hall Set Up
- Full Table Set Up with flatware, glassware, gift table, DJ table & cake table
- Clean Up of Hall

West Lake Elegance-\$ 95 per person

- Appetizer Buffet with reception (Chef's Choice)
- Non-alcoholic and Champagne Punch
- House Wine (Wooden Wings) with Dinner
- Champagne Toast
- Late Night Buffet with cake cutting
- White Table Linens & Cloth Napkins
- Buffet or 3-course Dinner
- Coffee & Tea with Dinner
- Ceremony Set Up
- LCD projector & Screen
- Hall Set Up
- Full Table Set Up with flatware, glassware, gift table, DJ table & cake table
- Clean Up of Hall

The Romance Package -\$59.00 per person

- Bonfire with picnic tables along the beach overlooking West Lake for Rehearsal night
- White arbor for Beach Ceremony
- Appetizers buffet (Chef's Choice)
- Late Night Snack with cake cutting
- White Table Linens & Cloth Napkins
- Buffet or 3-course Dinner
- Late-night snack
- Coffee & Tea with Dinner
- Ceremony Set Up
- Hall Set Up
- Full Table Set Up with flatware, glassware, gift table, DJ table & cake table
- Clean Up of Hall

Any other day Wedding: \$42.00 per person

Applies to any other day other than Saturday's

- White Table Linens & Cloth Napkins
- Buffet or 3-course Dinner
- Coffee & Tea with Dinner
- Ceremony Set Up
- Hall Set Up
- Full Table Set Up with flatware, glassware, gift table, DJ table & cake table
- Clean Up of Hall

Added Touches...

- Champagne punch
- 4 hour unlimited Host Bar (Domestic Brands only)
- Crudités with dip
- Hot Hors D'oeuvres
- Cold Canapés
- Late night coffee/tea service with Cheese & Fruit Mirrors with Decadent Sweet Table
- Rehearsal Parties
- Beach Bon Fire
- Group On-Site Wine Tasting of local wines
- Photo Slide Show Display of your Wedding on Sunday (if digital photos are provided to us by your guests)
- Or photo slideshow during your wedding reception of you and your spouse.
- Hay Wagon Ride
- Sunset Boat Cruise on West Lake

Off Season Packages

January 2012, February 2012, March 2012

Full wedding package: \$31.95 per person

April 2012

Full wedding package: \$33.00 per person

November 2012-December 2012

Excludes New Year's Eve

Full wedding package: \$33.00 per person

Includes:

- Buffet or 3-course Dinner
- Coffee & Tea with Dinner
- White Table Linens & Cloth Napkins
- Ceremony Setup of chairs, signing table with linen
- Hall Set Up including round tables & chairs (as per chosen floor plan)
- Full Table Set Up with flatware, glassware, gift table, DJ table & cake table
- Clean Up of Hall
- Bonfire on the beach (wood provided)
- Two Complimentary propane BBQ's you may bring in your own food for rehearsal night only

Minimum of 10 people for Rehearsal dinner

Maximum of 185 for Wedding

During your reception you may choose between a 3-course or buffet dinner designed by you! Menu's attached. If you have an idea or item that is not included on our menu options, please ask and we will accommodate you.

Plated Menu Options

If you choose Plated Dinner, you may choose either a Soup or Salad

Hot Soups

Spicy corn chowder | Autumn Gold Squash | Broccoli and Cheddar | Spicy Sweet Potato | Spinach and Leek

Cold soups

Gazpacho | Avocado-Tomato | Cucumber & Cilantro Yogurt | Vichyssoise

Salads

Market Green | Caesar Salad | Spinach Salad | Greek Salad

For Plated Dinner Choose up to 3 pre-ordered Entrées

Grilled Filet of Salmon

Fresh Atlantic salmon served with a light citrus sauce

Garden Strudel

Vegetables, curry, and goat cheese in phyllo pastry served with spicy apple chutney sauce

Chicken Supreme

Roasted chicken breast stuffed /w sun dried cranberries & Brie served with a light cream sauce

Chicken Dijonnaise

Breaded boneless skinless breast stuffed with gouda cheese, served with a white wine Dijon sauce

Prime Rib Au Jus

A slow roasted AAA rubbed with our unique blend of spices and slow roasted. Hand-carved and served horseradish and red wine herb au jus

***Rack Of Lamb**

Fresh herb encrusted rack of lamb complimented with a port and mint demi-glace

Pork Tenderloin

Slow Roasted in a savory Sage and local cider marinade

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

Dessert

Choose one option

Chocolate Mousse Torte

Apple Pie /w ice cream

Pecan Pie

New York Cheesecake /w Triple Berry Compote

Fruit Cocktail

Butterscotch toffee cake

White chocolate cheesecake

Dinner Buffet

(Minimum of 50 persons)

Please choose four of the following Salads:

Fuscilli Pasta with Vegetables Salad

Four Bean Salad

Potato Salad

Cucumber and Dill Salad

Beet Salad

Fruit Salad

Greek Salad

Broccoli Salad

Quinoa Salad

Assorted Melon with Savory dressing

For the Buffet Please Choose One Carved Item

Top Sirloin of Beef

Roast Pork Loin

Glazed Baked Ham

Roasted Turkey /w Stuffing

Top Sirloin of Beef

*Prime Rib

*Roasted Leg of Lamb

For the Dinner Buffet you may Choose One Hot Entrée

Lasagna (Meat or Vegetarian)
Greek Marinated Chicken breast
Grilled Chicken Breast /w pesto cream sauce
Stuffed Sole /w Dill Cream Sauce
Tandori Chickpeas (contains no meat)
*Pork Back Ribs

Buffet includes:

Rolls and butter, tossed salad, pickles and olives, seasonal vegetables and choice of potato, sweet potatoes or rice pilaf

Dessert :

A selection of Pies, Cakes, Tortes, Squares and Fresh Fruit

Tea & Coffee

To end your beautiful wedding weekend we would be more than happy to plan wine tours, pontoon boat rides or your gift opening with our Hot Buffet Breakfast or Traditional Sunday Brunch!

Hot Breakfast Buffet

Cereals, Muffins, Danish, Scones, Fresh Fruit, Fruit Salad, Yogurt, Bagels, Toast, Scrambled Eggs, Home Fries, Bacon, Sausage, French Toast, Pancakes, Warm Syrup, Juices, Coffee or Tea.

\$10.00 per person + 15% HST + 13% gratuity = \$13.00

Traditional Sunday Brunch

Carved Roast Beef, Catch of the day, Chef's Pasta Feature, Medley of Vegetables, Roasted Potatoes, Assorted salads, Peel and Eat shrimp, Made to order omelets, Fresh pastries, Belgian waffles /w fresh cream & choice of fruit toppings, French toast, Pancakes, Bacon, sausage, Eggs Benedict, Dessert table, Tea & Coffee, Fresh Fruit Juices, Rolls & Butter

\$19.95 per person + 15% gratuity + 13% HST = \$25.95 per person

For accommodations we offer 10% discounts on all guest rooms to wedding guests that choose to stay on site. We have 74 guest rooms ranging from Classic hotel style rooms with 2 queen sized beds to lodge rooms that accommodate 2, 4 & 6 people per guest room. We also have premium rooms located on the beach.

***At certain times of year, a 2 night stay is a weekend requirement.

isaiah tubbs Bar Prices 2011& 2012

Domestic Beer

Blue, Blue Lite, Canadian, Coors Lite, Budweiser, Export, Molson Dry - \$3.98
Sleeman Lager, Sleeman Dark, Sleeman Cream Ale, Sleeman Honey Brown - \$4.31

Imported Beer

Heineken & Corona - \$5.31

Coolers

Vex Lemon, Vex Kiwi, Vex Black Cherry, Vex Passion Fruit, Vex Peach Raspberry, Mike's Lemonade, Mike's Cranberry Lemonade - \$5.75

Draught Beer

Canadian, Coors Lite, Rickards Red, Keiths - \$5.97 pint/ \$3.98 ½ pint

Highballs

Bar Rail - \$3.91

Premiums - starting at \$4.50

House Wine

White \$6.50 glass

Red \$6.50 glass

Cocktails

Alabama Slammer, Black Russian, Bloody Mary, Brown Cow, Fuzzy Navel, Greyhound, Harvey Wallbanger, Long Island Iced Tea, Paralyzer, Tom Collins, Rob Roy, Rusty Nail, Sling, Whiskey Sour, White Russian, Zombie - starting at \$6.00

Frozen Cocktails-Restaurant Only

Margarita, Pina Colada, Daquiri, etc. - starting at \$7.00

Martini's

Classic Martini, Cosmopolitan, Chocolate Martini etc. – starting at \$7.00

Specialty Coffees-

After Eight, Monte Cristo, B52 Coffee, Blueberry Tea, Toasted Almond, Crackling Fire, Monk's Coffee – starting at \$6.75

Host Bar

House Brand Liquors

Vodka, Gin, Rum, Rye, Scotch

Domestic Beer

House Red & White wine

Caesars

\$12.50 per person One Hour Open Bar for the first hour

\$9.00 per person each additional hour required

4 hour price: \$39.50 + 15% gratuity + 13% HST = \$51.34

Premium Brand Liquors

Smirnoff, Beefeater, Bacardi, Canadian Club, Glenfiddich

Imported & Domestic Beer

House Red & White Wine

Caesars & Coolers

\$14.50 per person One Hour Open Bar

\$11.50 per person each additional hour required

4 hour price: \$49.00+ 15% gratuity + 13% HST = \$63.68

minimum four hour requirement

You may also choose to go with a host bar based on as per consumption or you may also use drink tickets.

We will be more than happy to make your drink tickets for you.

For us to make your Drink ticket there is a nominal fee of \$25.00

Toonie bar- Your guests pay \$2.00 per person and you pay the remainder

Wedding Services

Ministers & Officiants

Rev. Ross Kingston
613-393-2020

Rev. Marjie Olmstead
613-968-5868
marjieolmstead26@msn.com

Decorators

Linda Akey
613- 478-3394
info@lyndaakey.ca

Linda Duffy Brown & Karen Hotston
613-393-9937

Disc Jockey's

Serious Sounds DJ (John Pepper)
613-921-5036
Pep_32@yahoo.ca

Craig Logan
613-962-3393

Steve Buskard
613-969-9802

Florists

Blooms & Events
613-476-0021

Flowers by Marvin
613-476-7012

Photographers

Mark Polidoro

905-409-2788

marc@marcpolidorophotography.com

Jenna Simpson

613-849-5928

info@aboutimagephotography.com

Salons & Mobile Salons

Mobile Salons/ Esthetician/ Makeup

Melissa Payton & Carly Cawker

613-392-5075 613-966-8209

Glow located in Bloomfield:

613-393-8991

Finishing Touch located in Picton

613-476-7786

Spa Services

Spa Girls (mobile)

613-966-8209

spagirls2011@gmail.com

Live Entertainment

Please visit Prince Edward County Official Tourism Page for more details @

http://prince-edward-county.com/?page_id=737