



AQUATOPIA

WATER GARDEN CONSERVATORY





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WHERE EVERY SEASON
IS WEDDING SEASON





Enjoy vibrant florals & lush green foliage regardless of the season because your wedding day is never at the mercy of the weather.

Our in-house floral team will work hand-in-hand with you to masterfully craft floral arrangements that uniquely reflect your style. Our passionate on-site florists and design team craft custom bouquets, boutonnieres, aisle decor, table decor, and more! Arrive on your wedding day and witness your vision become a reality!

Imagine being surrounded by tropical plants and greenery while entertaining your guests at a tropical venue for the evening. With tumbling waterfalls, lush greenery and gorgeous blooms all around you, you can move seamlessly from ceremony to reception without ever leaving the venue. You and your family can relax and enjoy your wedding day, knowing that your Aquatopia wedding coordinator(s), will orchestrate every detail of your vision. Accommodating up to 150 guests for exclusive use weddings year round, enjoy a wedding venue unlike any other.





IN-HOUSE
SERVICE TEAMS

OUR TEAM INCLUDES:

EVENT MANAGER & COORDINATORS

EXECUTIVE CHEF & SERVICE STAFF
(FOOD & BEVERAGE COORDINATOR)

FLORAL & DÉCOR TEAM

EVENT SET-UP & TEAR-DOWN CREWS

AUDIO & VISUAL TECHNICIANS

DJ

Aquatopia Conservatory is a full wedding and event production company capable of providing a wide range of services.



FREQUENTLY ASKED QUESTIONS



CAN I MAKE CHANGES TO MY ESTIMATE?

Absolutely! Your preliminary estimate is designed to allow you to secure a date for your event before all the details are finalized. If there is anything you would like to change or add, we are happy to update your estimate as many times as required throughout the planning process.

WHAT IS INCLUDED IN THE FLORAL & DECOR SERVICES?

Our in-house floral & decor team can assist you with designing all floral & decor elements of your wedding day and will bring your design visions to life. Specific pricing is provided after a design consultation with our floral & decor team, who will give you a custom quote based on your requirements and style!

DO YOU ALLOW PETS?

Domesticated pets are permitted to participate in a wedding ceremony or presentation. Pets are required to be leashed or caged and under the care of a responsible handler at all times. Following the ceremony or presentation and once the food is being served, pets are required to leave our premises. In the event that the pet damages or soils the facility or merchandise, the client will be responsible for the clean-up costs and/or repairs. Service animals are welcome anytime at Aquatopia.

WILL THE CONSERVATORY BE TOO WARM OR COLD?

Aquatopia is heated and maintains pleasant temperatures throughout the winter months. In the summer, the Aquatopia greenhouse is openly ventilated to the exterior, maintaining a temperature that is typically no warmer than the outdoors. For summer events held during warm weather, guests are encouraged to dress appropriately as if the event they are attending was being held outdoors. We recommend that events held in June, July or August start no sooner than 5:00pm.





CAN I COME IN EARLY FOR PHOTOS?

Yes. The couple and wedding party are permitted to arrive two (2) hours before ceremony start time for a Traditional Wedding and one (1) hour before for a Zen Wedding. Please note our events team will still be setting up the venue for your wedding, so we do ask that only the wedding party be present at this time.

DO YOU DO OFF-SITE PLANNING?

Yes, on occasions we will do off-site planning. If you need a coordinator at another location for a short period of time, like an off-site ceremony, please notify our events team.

WHAT ARE THE MINIMUM AND MAXIMUM CAPACITIES FOR GUESTS?

Our maximum capacity is 150 guests and our minimum is 25 guests. We do reserve certain dates and times to accommodate smaller events. For further information regarding guests capacities, please speak to our events team.

ARE THERE ACCOMMODATIONS CLOSE BY?

There are several major hotels within a 15 minute drive from our facility. In addition, there are nearby rental properties available for spacious group accommodation settings. Our events staff can speak to you about arranging the best accommodations for you and your guests.

CAN YOU HOLD PREFERRED DATES FOR MY EVENT?

We do not place soft holds on dates. To reserve a date we would require a signed event agreement along with your \$4,000 retainer payment to secure your preferred date.



HOW DO I ARRANGE CATERING FOR MY WEDDING?

Our Executive Chef will work with you to discuss guest counts and appropriate selections for your event. Aquatopia is the exclusive provider for all food & beverage services at our facility.

MAY I PROVIDE MY OWN FLORAL & GREENERY FOR MY EVENT?

The interior of Aquatopia is an organic working eco-system with a valuable plant collection. We practice a strict biological protocol for managing all plant material coming into our facility. As such, our expert floral team are the exclusive suppliers for all floral & decor elements for all events held at Aquatopia.

ARE THERE ANY LIMITATIONS ON THE FLORAL & DECOR?

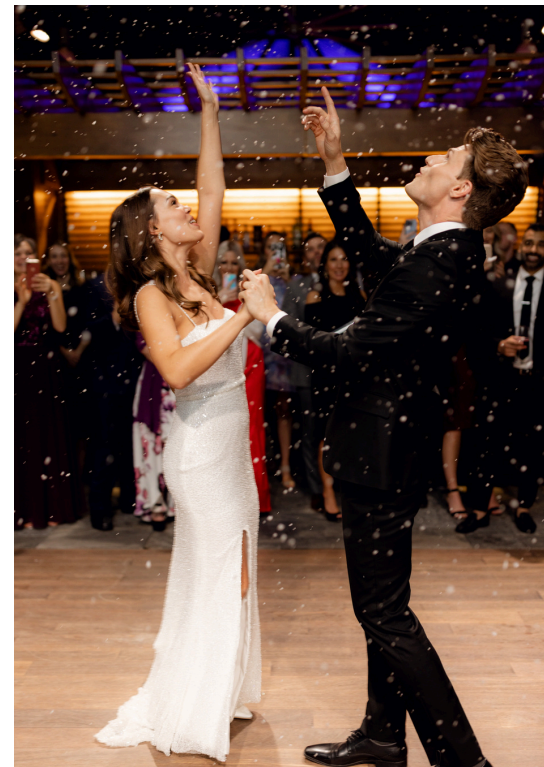
At Aquatopia, we want to create your wedding just as you envisioned. As such, our talented design team can source, build, or create just about any wedding design element for you. In the best interest of the health and safety of our fish and plant life, we do have a few limitations such as glitter, rice, and pyrotechnics (please refer to your event agreement for specifics), for which there are many other fabulous alternatives.

HOW DOES YOUR BAR SERVICE WORK?

We offer an open bar service. As part of our standard bar service fee, our food & beverage team will purchase any alcohol for your event on your behalf at LCBO cost under a Special Occasion Permit. Any unused alcoholic beverages will be returned to you following your event.

WILL MY PRICING STAY THE SAME IF I BOOK FOR 2026/2027?

If you are looking to book a date for the upcoming year(s), we will add a contingency fund to your proposal estimate to help prepare you for any potential pricing increases.



WE CAN HELP
YOU WITH...



ACCOMMODATIONS

Room blocks, nearby hotels & rental properties

TRANSPORTATION

Guest shuttle bus & limo service

DECOR RENTALS

Ceiling draping, lounge furniture, decor items, table setting, etc.

ENTERTAINMENT SERVICES

Musicians, performers, cartoonists, fireworks, etc.

EXTERNAL FOOD SERVICE EXCEPTIONS

Cake & dessert tables, kosher, custom enhancements

STATIONARY & DIGITAL DESIGN

Invitations, website, menus, etc.



INCLUDED IN
YOUR PACKAGE





FACILITY FEE

We are pleased to offer the following services when you book Aquatopia Conservatory as your wedding venue. Our facility fee includes:

TUESDAYS -
THURSDAYS
\$2,995

FRIDAYS &
SUNDAYS
\$3,995

SATURDAYS &
HOLIDAYS
\$4,995

Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for up to 150 guests.

Personal event coordinator(s) to assist you with all aspects of the planning process and on-site coordinator(s) on event day.

Services of our event design team to help you create & stylize all of your floral & decor elements. Includes wood table numbers, card box, & easels.

A contemporary ivy covered living wall as a backdrop for your ceremony & reception.

Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins for seated events, or a selection of contemporary lounge sofas, chairs, ottomans & side tables for soirée events.

A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.

Rustic pine & wrought iron podium.

Complimentary accommodations at one of our partner hotels for the newlyweds on the night of the event.

Labour for event set-up & clean-up.

Complimentary coat check service.

Ample free parking.

Hi-speed Wi-Fi internet access.

Please note, we do not produce events on Mondays as our facility is closed.

CEREMONY FEE

\$995

We are pleased to offer the Aquatopia Conservatory facilities for your ceremony held in conjunction with your reception. Our ceremony fee includes:

Exclusive use of the Aquatopia Conservatory greenhouse during your ceremony.

Personal event coordinator(s) on site to assist you before and during the ceremony.

Services of our event design team to help you create & stylize all of your floral & decor elements, and create the perfect ceremony setting.

Private access to the venue prior to your event for your wedding party.

Early facility access for your photographer & videographer.

Linen covered registry table.

One (1) hour rehearsal prior to your event.

Labour for event set-up & clean-up.



ENTERTAINMENT PACKAGES

Please select the entertainment package that best suits your preferred reception style. All packages include Aquatopia's professional digital audio and lighting system operated by a house AV technician for the duration of your event. Please note, DJ services are not included in these packages and will be added separately.

THE CLASSIC

\$995

A traditional wedding reception. Includes everything you need for a memorable dance party.

THE LOUNGE

\$1,195

An upscale lounge experience, rather than a dance party, for a more relaxed reception. Includes lounge furniture, lower audio volumes, and darker lighting. Additional upgrades include musical performers, casino tables, and more.

THE CLUB

\$1,495

An upbeat club experience with more impactful sound and stunning visual effects. Includes a glow sticks package for a party atmosphere.

THE SIGNATURE

\$2,195

A fully customizable party based on your preferences. Includes a custom cut gobo projection, disco ball, glow sticks package, smoke-bubble machine, and a sparkler send off.



All facility and entertainment package fees are subject to 13% HST

MENU PACKAGES





SEATED MULTI-COURSE MEAL

INCLUDES THE FOLLOWING:


An elegant dinner reception featuring a traditional seated multi-course style meal.

THREE COURSE
\$164 PER GUEST

FOUR COURSE
\$174 PER GUEST

FIVE COURSE
\$184 PER GUEST

CHILDREN'S MENU
(AGES 11 & UNDER)
\$59 PER GUEST

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
 - Fresh rolls baked on site & herbed butters.
 - Choice of soup, and/or salad, and/or pasta, entrée (2 protein options & 1 vegetarian or vegan option) & dessert.
 - Freshly brewed organic, fair-trade coffee and tea.
 - A late night culinary station of your choosing.
 - A complimentary menu tasting prior to your event.
 - Professionally uniformed service staff.
 - All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.
- 

Note:

Please note that we are unable to offer our traditional wedding packages for events with fewer than fifty (50) guests.

Guest minimums are varied depending on day of the week and time of year.

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

Halal meals can be requested for lamb, chicken, and beef menu selections.

The Aquatopia culinary team publishes new menus and updates each year in the month of January. Until food & beverage choices are finalized by the Client, all menu options and pricing are subject to change due to market availability and pricing.




SOIRÉE MEAL

INCLUDES THE FOLLOWING:

A cocktail-party style celebration with lounge furniture and cocktail tables rather than traditional dining tables. A fabulous and social evening filled with love and laughter where family & friends gather around you to enjoy fine food & drinks, music, and dancing..

ADULTS
\$164 PER GUEST

CHILDREN
(AGES 11 & UNDER)
\$59 PER GUEST

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
 - Choice of two (2) chef hosted action stations served following cocktails.
 - An additional three (3) passed hors d'oeuvres served during dinner service.
 - A charcuterie, cheese, and fruit self serve station.
 - A staging of fine pastries & sweets for dessert.
 - A late night culinary station of your choosing.
 - Freshly brewed organic, fair-trade coffee and tea.
 - A complimentary menu tasting prior to your event.
 - Professionally uniformed service staff.
 - All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.
- 

Note:

Please note that we are unable to offer our traditional wedding packages for events with fewer than fifty (50) guests.

Guest minimums are varied depending on day of the week and time of year.

All food and beverage services are subject to a 15% service charge and 13% HST.

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COCKTAIL RECEPTION


INCLUDES THE FOLLOWING:

A cocktail reception following your ceremony for you and your guests to mix and mingle without the formality and length of a traditional sit down dinner.

Only available on Sundays or weekdays. Can be booked on a Friday or Saturday if your preferred date is available and is 120 days out.

ADULTS
\$96 PER GUEST

CHILDREN
(AGES 11 & UNDER)
\$59 PER GUEST

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
 - A cheese & charcuterie board station.
 - A staging of assorted dessert squares & sweets.
 - Freshly brewed organic, fair-trade coffee and tea.
 - Professionally uniformed service staff.
 - All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.
- 

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OUR MENU



HORS D'ŒUVRES

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth
Smoked Turkey Meatballs / Port & Rosemary Demi (gf)
Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish
Blackened Prawn + Local Jalapeño Cheese Curd Sausage / Giardiniera Relish (gf)
Potato Stuffed Jalapeno / Roasted Garlic & Rosemary Croquette (v)
Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema /
Caviar / Fresh Dill
Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)
Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)
Cucumber & Heirloom Tomato Gazpacho Shots (v,gf)
Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)
Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (ve)
Orange & Fig Marmalade Stuffed Pretzel Bites / Spicy Honey Mustard Glaze (ve)
Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (gf,v)
Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (v,ve)
Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

gf - Gluten Free | v - Vegetarian | ve - Vegan



SOIRÉE ACTION STATIONS

Authentic Canadian Poutine / Variety of Toppings

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

Birria Short Rib Bao Bun / Pickle Slice / Lime Crema

Chef's Choice Assorted Pizzas / Side Salad

Chicken Souvlaki Skewer / Yogurt Dressing (gf)

Caramelized Halloumi Cheese Taco / Fennel Slaw / Mango Chutney (v)

Mini Lobster Roll / Caviar / Everything Bagel Seasoning / Pickled Onion

Macaroni & Cheese / Variety of Toppings

gf - Gluten Free | v - Vegetarian | ve - Vegan



SOUPS, SALADS & PASTA

Seated 3 Course Meal: Choose one (1) soup or salad

Seated 4 Course Meal: Choose one (1) soup, and one (1) salad

Seated 5 Course Meal: Choose one (1) soup, one (1) salad, and one (1) pasta



SOUPS

Forged Wild Mushroom Puree / Truffles /
Green Peas / Mint (ve,gf)

Sweet Fire Roasted Tomato + Pepper Cream /
Goat Cheese Stuffed Shell Noodle Garnish (v)

Sweet Potato + Coconut Soup / Cardamom /
Creme Fraiche + Toasted Hazelnuts (v)

Roasted Cauliflower / Caramelized Apple /
Apple Fritter (v)

Lobster Bisque / Sherry / Chili Pepper Crema



SALADS

Cucumber Ribbon / Fresh Baby Greens / Beet +
Carrot Curls / Raspberry + Mango
Vinaigrette (ve,gf)



Grilled Asparagus / Artichoke Heart / Sliced Fennel /
White Wine Vinegar / Micro Cress (ve,gf)

Heirloom Tomato / Pickled Red Onion / Extra Virgin
Olive Oil / White Balsamic / Basil (ve,gf)



Baby Greens / Stilton / Pecans / Roasted Pears /
Lime Dressing (ve,gf)



PASTA

Butter Nut Squash Ravioli / Sage Butter /
Toasted Hazelnut / Fresh Herbs (v)

Giant Pork-Veal-Beef Meatball / Short Noodle /
Fire Roasted Tomato Sauce / Herbs /
Parmesan Ribbons

Spinach Ricotta Stuffed Cannelloni in
Pomodoro (v)





ENTRÉES

You may offer your guests, in advance, two (2) protein choices, and one (1) vegan/vegetarian choice from the following:

BEEF

8 oz Grilled New York Striploin / Porcini Mushroom Glaze / Pomme Pave / Grilled Asparagus (gf)

6 oz Blackened Beef Tenderloin Steak / Sweet Lobster & Mango Cream / Potato Rosti / Grilled Peppers (gf)

8 oz Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccolini / Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

LAMB

Gochujang Braised Lamb Shank / Sweet Potato / Baby Bok Choy / Sesame Seeds (gf)





CHICKEN

Pan-Seared Blackened Chicken Breast /
Broccolini / Golden Buttery Potato Pavé /
Sweet Corn Herbed Cream Sauce / Pickled
Onion (gf)

Mediterranean Stuffed Chicken Breast /
Grilled Vegetable + Herbed Cheese Blend /
Broccolini / Citrus Fragrant Wild Rice Pilaf /
Mint Garlic Yogurt (gf)



FISH

Soy Marinated Roasted Salmon / Orange &
Ginger Beurre Blanc / Potato Pancake /
Carrot Tops (gf)

Panko Crusted Halibut / Sashimi Spice / Nori
/ Wasabi / Pea Cream / Coconut Rice /
Fennel Slaw



VEGETARIAN & VEGAN ENTRÉES

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Heaps of
Parmesan (v)

Roasted Butternut Squash Risotto / Smoked Cheddar / Chive / Parm Crisp (v,gf)

Half Roasted Eggplant / Soft Chickpeas / Tahini / Green Olive Relish / Parsley / Extra-
Virgin Olive Oil / Toasted Sesame Seeds / Mini Naan for dipping
(ve,gf without bread)

Curried Ginger Carrots / Sesame Soy Pea Purée / Jasmine Rice / Drizzled with Thai
Chili Oil (ve,gf)



KID'S MENU ENTRÉES

Homemade Chicken Tenders / Fresh Cut fries / Veggie Sticks / Dipping Sauce

Short Noodle Pasta + San Marzano Tomato Sauce

Butter Noodles and Cheese

Grilled Cheese Sandwich / Fries / Veggie Sticks / Dipping Sauce

DESSERTS

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)

Tiramisu / Espresso / Mascarpone

Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache

Frangelico Chocolate Dome / Vanilla / Raspberries

Chocolate Maple Bourbon Tart / Creme Anglaise

Vanilla Creme Brulee / Raspberry Cardamom Swirl (gf)



- LATE NIGHT CHEF HOSTED -
CULINARY STATIONS

*One (1) culinary station is included to compliment your seated or soirée menu.
You may add an additional station for \$15 per guest.*

POUTINE STATION

Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Variety of Toppings

DIM SUM STATION

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

PIZZA STATION

Chef's Choice Assorted Pizza Toppings

NACHO BAR

Hot Nacho Chips / Cheese Sauce / Green Onion / Salsa / Sour Cream / Shredded
Cheese / Taco Beef

GOLDEN PALACE EGG ROLLS

Famous Golden Palace Egg Rolls / Traditional Sauces

MAC & CHEESE STATION

Elbow Macaroni / Cheddar / Mozzarella / Smoked Gouda / Variety of Toppings





- ADDITIONAL SELF SERVE -
CULINARY STATIONS & BOARDS

*Additional culinary stations available upon request.
You may select the number of guests/servings you would like to offer for these stations.
These may be served during cocktail hour or as an additional late night snack.*

OYSTER STATION

Freshly Shucked East & West Coast Oysters / Traditional Garnishes

\$28 per guest as an additional option

COLD SEAFOOD STATION

Shrimp / Salmon / Scallop Ceviche / Marinated Squid / Cold Mushroom Salad
/ Crostini + Crackers / Cocktail + Dipping Sauces

\$28 per guest as an additional option

CHARCUTERIE BOARD STATION

Chef's Selection Sliced Deli Meats / Pâtés / Olives / Pickles / Marinated Onions
/ Crostinis / Garnishes

\$15 per guest as an additional option

FINE CHEESE BOARD STATION

Chef's Selection Assorted Fine Cheeses / Fresh & Dried Fruits / Nuts /
Crostinis / Garnishes

\$15 per guest as an additional option

SUSHI STATION

Variety of Fresh Sushi / Traditional Garnishes & Sauces

\$22 per guest as an additional option

BEVERAGE SERVICES





CUSTOMIZABLE HOST BAR

\$2,995 PER EVENT

- Coordination of a No-Sale Special Occasion Permit from the AGCO.
- Service for the purchase, delivery, storage, and cooling of all LCBO listed beverages.
- Unlimited standard bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- Champagne toast.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- SmartServe certified and uniformed bar/service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of alcohol & specialty non-alcoholic beverages are not included in this service, and will be invoiced separately at LCBO and/or retailer list prices.



NON-ALCOHOLIC BAR

\$26 PER GUEST

- For events where no alcohol is served.
- Unlimited standard soft drinks, juices, cordials, condiments & garnishes.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- Uniformed bar and service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of specialty non-alcoholic beverages are not included in this service and will be invoiced separately at list prices.



ESPRESSO & SPECIALTY TEA SERVICE

\$395 TWO (2) HOUR SERVICE

- Fully staffed & equipped barista service.
- Specialty teas, espresso, cappuccino, and lattes.

All beverage services are subject to a 15% service charge and 13% HST.



Zen Weddings


AN INTIMATE & MEANINGFUL WAY TO SAY "I DO"
SURROUNDED BY YOUR CLOSEST
FAMILY & FRIENDS



AQUATOPIA
WATER GARDEN CONSERVATORY



WHAT IS A ZEN WEDDING?



An Aquatopia Zen Wedding is designed to allow you to enjoy all the grace & style of a large-scale wedding event, in a more intimate setting, surrounded by the love of family and friends.

It is a peaceful affair for the two of you and up to 48 guests, where you can escape to an indoor tropical paradise, surrounded by lush greenery and water gardens, any time of year.

Come celebrate your story with us, in a venue with a positive sense of place, and reconnect with the natural environment and the people you cherish the most. Aquatopia offers four different types of Zen Weddings.



THE ZEN SPOT BETWEEN
Elopement & Traditional





ZEN *Balance*

WEDDING PACKAGE

Perfect for the minimalist couple who dreams of a beautiful wedding ceremony, without all the grand expectations of a traditional wedding event. A simple elegant way to begin life's journey together.



FACILITY FEE

\$2,995
WEEKDAYS

\$3,995
SUNDAYS

Aquatopia is available for Zen Weddings Sundays and Weekdays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out. Note that our regular facility fees will apply for all Friday and Saturday dates.

- Up to three (3) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & cocktail reception.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements. Includes wood table numbers, card box, & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

Zen Balance weddings can allow a maximum guest count of 50 people.

ZEN *Balance* MENU

COCKTAIL
(25 GUEST MINIMUM)
\$96 PER GUEST

- Selection of three (3) passed hors d'œuvres (unlimited quantities) during cocktail service.
- Cheese & charcuterie board station.
- A staging of dessert squares & sweets as an additional option available upon request.
- Freshly brewed organic, fair-trade coffee and tea.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

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ZEN Social

WEDDING PACKAGE

A gorgeous upscale soirée style wedding, when you still want the atmosphere, formality, elegance, and grace of a larger event, but with a more intimate gathering of friends & family. Zen Social Weddings are stunning evening affairs with a focus on fabulous fashions, creative cocktails & canapés, and a delectable tapas menu.

FACILITY FEE

\$2,995
WEEKDAYS

\$3,995
SUNDAYS

Aquatopia is available for Zen Weddings Sundays and Weekdays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out. Note that our regular facility fees will apply for all Friday and Saturday dates.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & soirée.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements. Includes wood table numbers, card box, & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- A selection of contemporary lounge sofas, chairs ottomans, & side tables.
- Up to ten (10) round high & low top cocktail tables with floor length linens.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

Zen Social weddings can allow a maximum guest count of 50 people.






ZEN Social MENU

SOIRÉE
(25 GUEST MINIMUM)
\$184 PER GUEST

CHILDREN'S MENU
(AGES 11 & UNDER)
\$59 PER GUEST

- Selection of three (3) passed hors d'œuvres (unlimited quantities) during cocktail service.
 - Choice of two (2) chef hosted action stations served following cocktails.
 - An additional three (3) passed hors d'œuvres served during dinner service.
 - A charcuterie, cheese, and fruit self serve station.
 - A staging of fine pastries & sweets for dessert.
 - Freshly brewed organic, fair-trade coffee and tea.
 - Professionally uniformed service staff.
 - All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares
- 

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

The Aquatopia culinary team publishes new menu and updates each year in the month of January. Until food & beverage choices are finalized by the Client, all menu options and pricing are subject to change due to market availability and pricing.





ZEN *Kindred* WEDDING PACKAGE

An opportunity to celebrate and share laughter, love, and tears of joy with the people closest to your heart. A Zen Kindred Wedding includes a lovely intimate wedding ceremony & seated dinner event with the kindred spirits in your life.



FACILITY FEE

\$2,995
WEEKDAYS

\$3,995
SUNDAYS

Aquatopia is available for Zen Weddings Sundays and Weekdays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out. Note that our regular facility fees will apply for all Friday and Saturday dates.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & dinner.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements. Includes wood table numbers, card box, & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- Up to twelve (12) square 5' x 5' dining tables w/ classic floor-length linens & napkins.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

Zen Kindred weddings can allow a maximum guest count of 50 people.

ZEN *Kindred* MENU

SEATED
THREE COURSE
(25 GUEST MINIMUM)
\$184 PER GUEST

CHILDREN'S MENU
(AGES 11 & UNDER)
\$59 PER GUEST

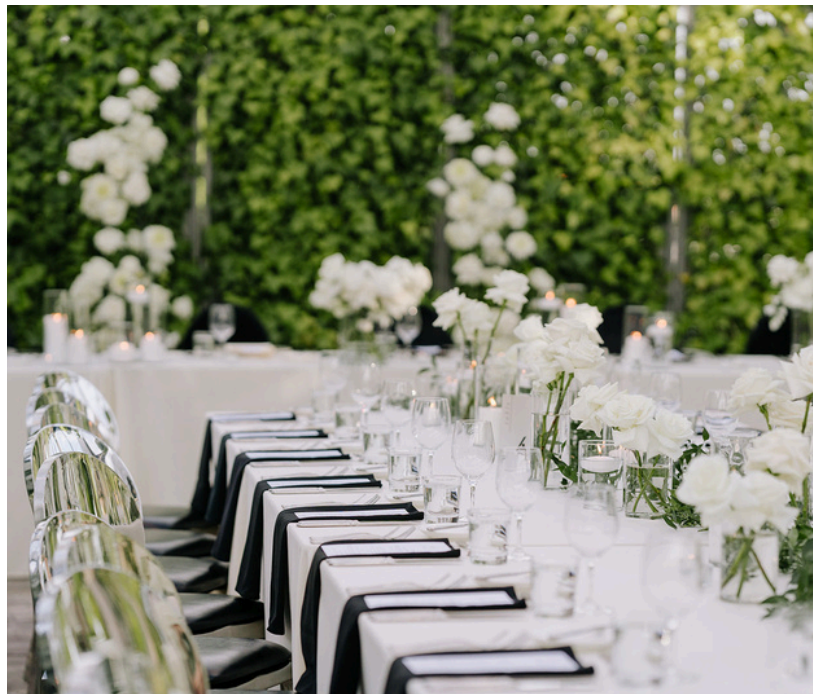
- Selection of three (3) passed hors d'œuvres (unlimited quantities) during cocktail service.
- Fresh rolls & butters, baked on site.
- A private gourmet culinary 3-course dining experience, prepared by our executive chef.
- Choice of soup or salad, main course & dessert.
- Freshly brewed organic, fair-trade coffee and tea.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

The Aquatopia culinary team publishes new menu and updates each year in the month of January. Until food & beverage choices are finalized by the Client, all menu options and pricing are subject to change due to market availability and pricing.



ZEN Indulge WEDDING PACKAGE

Satiate your inner design diva and create your dream wedding day without a crowd. An Aquatopia Zen Indulge Wedding is perfect for foodies, and people with a flair, who love throwing dinner parties & socials to entertain without limits, yet forego the constraints of matrimonial conventions.

FACILITY FEE

\$2,995
WEEKDAYS

\$3,995
SUNDAYS

Aquatopia is available for Zen Weddings Sundays and Weekdays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out. Note that our regular facility fees will apply for all Friday and Saturday dates.

- Up to five (5) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & dinner.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all of your floral & decor elements. Includes wood table numbers, card box, & easel.
- A consultation with our executive chef to fashion your private gourmet dinner event menu selections.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- Up to twelve (12) square 5' x 5' dining tables w/ classic floor-length linens & napkins.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

Zen Indulge weddings can allow a maximum guest count of 50 people.



ZEN Indulge MENU

A more intimate dinner style gathering where close family & friends share a scrumptious customized gourmet meal together away from the public eye. It creates a space where loved ones can unwind and focus on each other rather than the sometimes hundreds of guests attending a conventional wedding reception.

SEATED FIVE COURSE CULINARY EXPERIENCE (25 GUEST MINIMUM)

Clients will be invited to meet with our executive chef to design and price a personalized menu to suit your preferences.

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, and vegan & vegetarian dietary preferences. For more information, please contact our events team.

The Aquatopia culinary team publishes new menu and updates each year in the month of January. Until food & beverage choices are finalized by the Client, all menu options and pricing are subject to change due to market availability and pricing.





Zen Wedding

BEVERAGE SERVICES

CUSTOMIZABLE HOST BAR

\$995 PER EVENT

- Coordination of a No-Sale Special Occasion Permit from the AGCO.
- Service for the purchase, delivery, storage, and cooling of all LCBO listed beverages.
- Unlimited standard bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- Champagne toast.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- SmartServe certified and uniformed bar/service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of alcohol & specialty non-alcoholic beverages are not included in this service, and will be invoiced separately at LCBO and/or retailer list prices.

NON-ALCOHOLIC BAR

\$26 PER GUEST

- For events where no alcohol is served.
- Unlimited standard soft drinks, juices, cordials, condiments & garnishes.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- Uniformed bar and service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of specialty non-alcoholic beverages are not included in this service and will be invoiced separately at list prices.

ESPRESSO & SPECIALTY TEA SERVICE

\$395 TWO (2) HOUR SERVICE

- Fully staffed & equipped barista service.
- Specialty teas, espresso, cappuccino, and lattes.

All beverage services are subject to a 15% service charge and 13% HST.