



AQUATOPIA

WATER GARDEN CONSERVATORY







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CELEBRATIONS OF LIFE



WHAT IS A CELEBRATION OF LIFE?

A celebration of life is an event that focuses primarily on the life a loved one, and the legacy that they leave behind. The focus is on happy memories of the deceased rather than on the sad fact that they're no longer with us.

While there are often tears, these events tend to be creative, and focus on joy and laughter. Truly celebrating a life well lived allows people to transition through their grief and move into a place of healing and peace.

A celebration of life can be a graceful warm gathering for tea & conversation, an evening cocktail-style party with friends, or an intimate family dinner with great food and love.

The element of ceremony and memorial are sometimes part of the experience, but seldom include a full funeral. The one constant is that a celebration of life is always an expression of how much the world is such a better place because of a life well lived.



THE CONSERVATORY





THE CONSERVATORY

Aquatopia Conservatory is a venue where you and your guests can escape to a warm indoor tropical paradise any time of year, immersed in a living, breathing ecosystem filled with lush greenery and water gardens.

With such a positive sense of place, Aquatopia is the ideal space to honour and celebrate the life of your loved one.

Our facility affords friends and family of the deceased a place of natural serenity, where they can connect with one another, and venerate the joy and happiness of their loved one's legacy.





OUR PLANNING TEAM



OUR PLANNING TEAM

While celebrations of life are not burdened with expectations, it is important to realize that the event you are planning should meet the emotional needs of your guests.

With so many decisions to make upon the passing of a loved one, it can become overwhelming for survivors of the deceased to even think about planning a social gathering.

Aquatopia's professional events team appreciate this reality, and can assist you in creating a beautiful, meaningful celebration of your loved one's life story, and free you from the trammels of playing host.

Our talented event coordinators, floral & décor artists, AV technicians, and chefs are experts in social kinetics. They are always passionate about their craft and work in complete service to the meaningfulness and success of every event they produce.



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 for your event. Specific pricing is provided after a design consultation with our floral & decor team, who will give you a custom quote based on your preferred requirements and style.

DO YOU ALLOW PETS?

Domesticated pets are permitted to participate in a 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.





DO YOU DO OFF-SITE PLANNING?

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

WHAT ARE THE MINIMUM AND MAXIMUM CAPACITIES FOR GUESTS?



Our maximum capacity is 150 guests. We do not have a minimum number of guests, however, there is a minimum spend on all of our menu packages. For further information on 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 EVENT?

Our executive chef will work with you to discuss guest counts and appropriate selections for your event. Aquatopia is the exclusive provider for 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.

HOW DOES YOUR BAR SERVICE WORK?

If you choose to offer a bar service for your event, 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.

CAN THE REMAINS OF THE DECEASED BE PRESENT DURING A CELEBRATION OF LIFE?

Due to health regulations, only cremated remains of the deceased in a sealed vessel or container are permitted in our facilities.





OUR PACKAGES

BEDFORD TEA

A lovely, stylish event to honour your loved one in the warm sunshine and greenery of our conservatory, in the classical style of the bygone era of English garden parties. The food is light and whimsical, highlighting the sweet and savoury delights of traditional Bedford tea service.

FACILITY FEE

\$2,595 - \$3,195

- Up to six (6) hours exclusive use of the Aquatopia Conservatory Atrium & Greenhouse for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event held at our facilities including memorial ceremony and reception.
- Services of our event design team to help you create & stylize all of your floral & decor elements and create the perfect commemoration of your loved one.
- Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- Private access to our gallery lounge for the immediate family.
- 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.

*Please note, we do not produce events on Mondays
as our facility is closed.
All facility fees are subject to 13% HST.*



BEDFORD TEA MENU

\$42 PER GUEST
(\$1,500 MINIMUM)

A selection of classic tea sandwiches, savoury delights, and sweet treats.

Coffee & Tea Service.

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.





COCKTAIL

A 4-hour cocktail celebration filled with love and laughter where family & friends even laud & toast the deceased and the positive legacy left in their slipstream. This style of event features passed canapés allowing guests to interact with one another.

FACILITY FEE

\$2,595

- 
- Up to four (4) hours exclusive use of the Aquatopia Conservatory Atrium & Greenhouse for groups up to 150 guests.
 - A personal event coordinator to assist you with all planning aspects of your event held at our facilities including memorial ceremony and reception.
 - Services of our event design team to help you create & stylize all of your floral & decor elements and create the perfect commemoration of your loved one.
 - An assortment of cocktail tables with floor length linens
 - A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
 - Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
 - 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.

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

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COCKTAIL MENU

\$38 PER GUEST
(\$1,500 MINIMUM)

Includes a selection of five (5) passed hors d'oeuvres.

Additional options available upon request.

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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SOIRÉE

A longer cocktail style celebration filled with love and laughter where family & friends even laud & toast the deceased and the positive legacy left in their slipstream. Typically an evening affair, a soirée celebration of life features fine food & drinks, music, and venerating presentations. Sadness is acknowledged but wrapped in a spirit of joy and appreciation.

FACILITY FEE

\$3,195 - \$3,795

- Up to eight (8) hours exclusive use of the Aquatopia Conservatory Atrium & Greenhouse for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event held at our facilities including memorial ceremony and reception.
- Services of our event design team to help you create & stylize all of your floral & decor elements and create the perfect commemoration of your loved one.
- A selection of contemporary lounge sofas, ottomans, & side tables.
- An assortment of cocktail tables with floor length linens
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- 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.

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

All facility fees are subject to 13% HST.



SOIRÉE MENU

\$ 88 PER GUEST
(\$3,000 MINIMUM)

Includes a selection of three (3) passed hors d'oeuvres, two (2) different chef hosted action stations, and a self serve charcuterie, cheese & fruit station.

Additional options available upon request.

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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SEATED 3-COURSE

A more intimate dinner style gathering where close family & friends share a meal together away from the public eye of a funeral & reception. It creates a space where loved ones can unwind and focus on each other. Family members no longer need to play host, because it is at this moment in dealing with your loss that our events production and culinary team assume this role allowing you to focus on sharing the moment with one another.



FACILITY FEE

\$2,595 - \$3,795

- Up to eight (8) hours exclusive use of the Aquatopia Conservatory Atrium & Greenhouse for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event held at our facilities including memorial ceremony and reception.
- Services of our event design team to help you create & stylize all of your floral & decor elements and create the perfect commemoration of your loved one.
- Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- 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.

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

All facility fees are subject to 13% HST.



SEATED 3-COURSE MENU

\$88 PER GUEST
(\$3,000 MINIMUM)

Includes the choice of soup or salad, main course, and dessert.

Additional options available upon request.

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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CELEBRATION OF LIFE MENUS

Leah

Kale and Mango
Honey Lemon Vinaigrette
Topped with Toasted Coconut Bits

Vegan Spinach Celeriac
with Kale

TEA SANDWICHES

Selection of three (3) different tea sandwiches:

- Classic Watercress & Egg Salad (v)
- English Cucumber & Creme Cheese (v)
- Tomato, Basil & Buffalo Mozzarella Caprese Sliders (v)
- Curried Chicken Salad on Harvest Bread
- Sun-Dried Tomato & Hummus Pinwheels (v)



SAVOURY DELIGHTS

Selection of three (3) different savoury delights:

- Chicken Salad & Arugula with Spiced Figs & Buffalo Mozzarella
- Cubed Watermelon & Feta Salad Cups (v)
- Springhill Cricket Club Spicy Lamp Meatball
- Mini Maple-Bacon & Gruyere Quiches
- Pear, Brie & Roasted Walnuts on Pumpkin Seed Bread & Honey-Mustard Glaze
- Demi-Ciabatta Pesto Chicken & Roasted Red Pepper & Goat Cheese (v)
- Cold Smoked Salmon Campagne & Mixed Greens with Grainy Mustard Drizzle



SWEET TREATS

Selection of two (2) different sweet treats:

- Light & Buttery Madeleine Cookies with Citrus Zest
- Lavender Shortbread Cookies
- Ginger & Wild Berry Scones with Devonshire Cream & Homemade Jams
- Tropical Bajan Rum Fruit Salad



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

HORS D'OEUVRES

*\$8.00 per person for each additional hors d'oeuvre menu option.
Minimum of three (3) selections.*

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

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema /
Caviar / Fresh Dill

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (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



CHEF HOSTED ACTION STATIONS

\$15.00 per person for each additional station

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)

Macaroni & Cheese / Variety of Toppings

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





SOUPS

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)



SALADS

Mixed Greens / Beet + Carrot Curls / Raspberry +
Mango Vinaigrette (v,ve,gf)

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



ENTRÉES

You may offer your guests, in advance, one (1) protein choice, and one (1) vegetarian choice from the following



BEEF

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

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



VEGETARIAN

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

Grilled Zucchini Lasagna / Creamy Mozzarella
Cheese / Sweet Tomato Sauce / Fresh Herbs /
Parmesan Ribbons (v,gf)



KID'S MENU

ENTRÉES

\$59.00 per child



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

Short Noodle Pasta + San Marzano Tomato Sauce
-or- Butter Noodles and Cheese

Grilled Cheese Sandwich / Fries / Veggie Sticks /
Dipping Sauce



DESSERTS

Tiramisu / Espresso / Mascarpone

Vanilla Creme Brulee / Raspberry Cardamom
Swirl (gf)

Chocolate Decadence Torte (ve,gf)





- ADDITIONAL CHEF HOSTED - CULINARY STATIONS

*Additional menu options available upon request.
You may select the number of guests/servings you would like to offer
for these stations (minimum of 10).
Additional \$15 per guest/serving.*

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 (minimum of 10).
The per guest price will apply.*

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

SUSHI STATION

Variety of Fresh Sushi / Traditional Garnishes & Sauces
\$22 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

VEGETABLE CRUDITÉS BOARD

Mixed Vegetable Crudités / Homemade Dips
\$11 per guest as an additional option



Drink

Wine
Domestic and Imported Wines
Sparkling Wines
Red Wines
White Wines
Organic Wines
Local Wines
Beer
Domestic and Imported Beers
Local Beers
Liquor
Domestic and Imported Liquor
Signature Cocktails
Non-Alcoholic Beverages
Soft Drinks
Smoothies
Hot Beverages

GO
WEDDING
RENTALS
06.11.19

BEVERAGE SERVICES



CUSTOMIZABLE HOST BAR

\$995

\$1,995

\$2,995

UP TO FOUR (4) HOURS UP TO SIX (6) HOURS UP TO EIGHT (8) HOURS

- 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.
- 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 PACKAGE



\$19 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

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

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