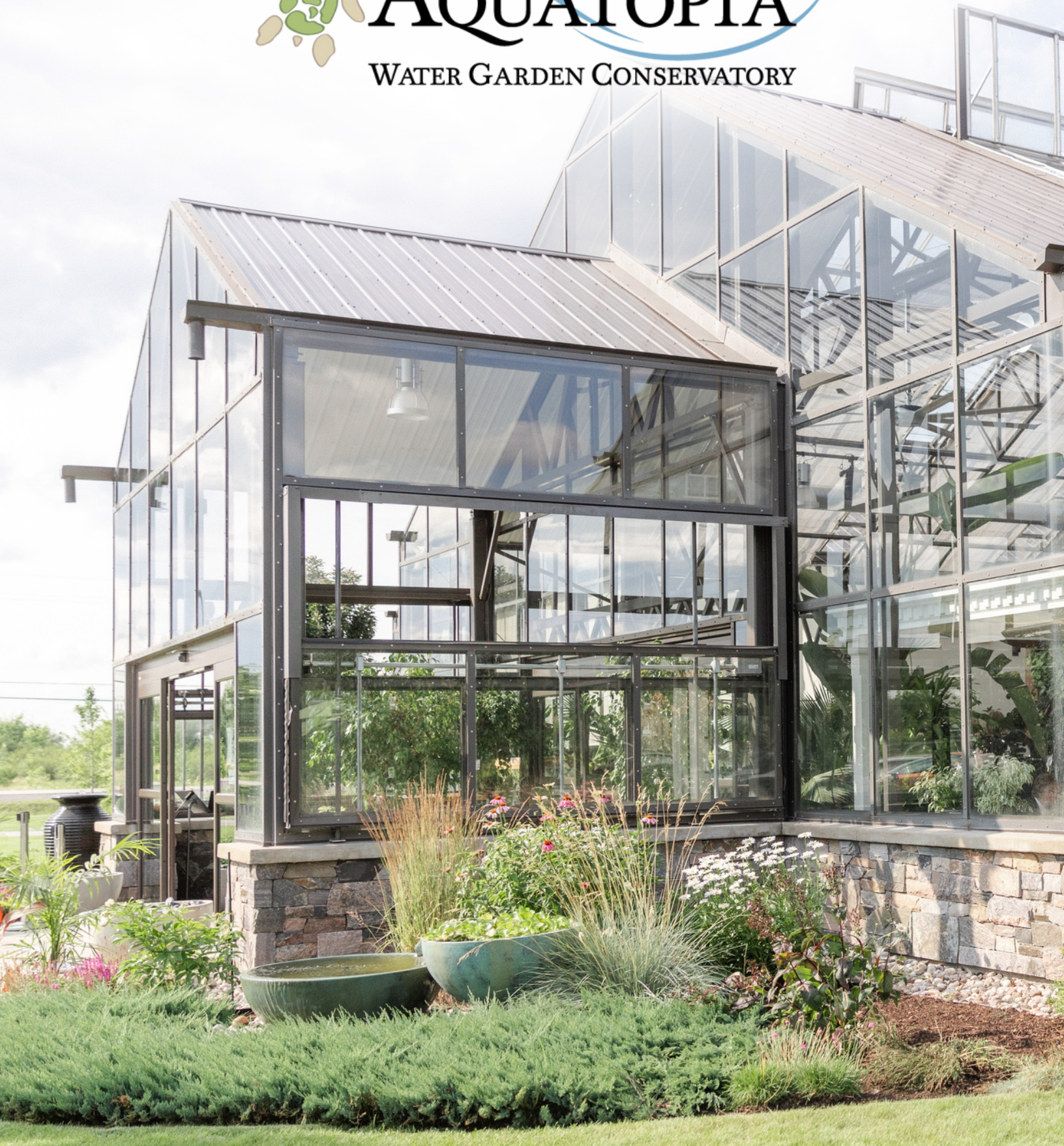




AQUATOPIA
WATER GARDEN CONSERVATORY



2024 CORPORATE EVENT SERVICES



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Corporate Events

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WHY AQUATOPIA?

The moment you step inside Aquatopia Conservatory, you immediately feel a positive sense of place, which creates a healthy connection within yourself and the natural environment that surrounds you. A healthy feeling of peace and tranquility flows over you as you breathe in the warm fresh scent of vitality.

Enjoy the use of our facilities, grounds & gardens for your event, and host the beautiful, intimate corporate event that you, and your staff, both desire and deserve. All of the gorgeous botanical specimens already within Aquatopia Conservatory will create an atmosphere that allows your guests to relax and better concentrate on the business at hand.

The retreat-like atmosphere in Aquatopia is a peaceful, tropical oasis that will be the basis of a memorable business event with a lasting impression on employees and clients. Relax and fully appreciate every aspect of your event, knowing that our talented production team of coordinators, designers, florists, entertainers, chefs, and servers will professionally orchestrate every detail of your vision.



FACILITY SERVICES



EVENT PRODUCTION SERVICES

Facility services included with your event:

EVENT MANAGER & COORDINATORS

EXECUTIVE CHEF & SERVICE STAFF

EVENT SET-UP & TEAR-DOWN CREWS

SOUND & LIGHTING EQUIPMENT

AUDIO & VISUAL TECHNICIANS

Additional services available upon request:

FLORAL & DÉCOR DESIGN

DJ & LIVE MUSICIANS

TRANSPORTATION



BEVERAGE SERVICES






ALCOHOLIC BAR PACKAGES

REGULAR HOST BAR

STANDARD
(\$2,200 MINIMUM)

PREMIUM
(\$2,800 MINIMUM)

- Host bar services provided by Aquatopia's external partner The Thirst Responder.
 - Unlimited standard bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
 - SmartServe certified and 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 for this service will be billed to you directly from The Thirst Responder.



FULLY 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 at up to two (2) local LCBO locations.
- Unlimited standard bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- Freshly brewed organic, fair-trade coffee and tea.
- SmartServe certified and 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 alcohol & specialty non-alcoholic beverages are not included in this service, and will be invoiced separately at LCBO and/or retailer list prices. No alcohol returns.

NON-ALCOHOLIC BAR PACKAGES

NON-ALCOHOLIC BAR \$15 PER GUEST

- For events where no alcohol is served.
- Unlimited standard soft drinks, juices, cordials, condiments & garnishes.
- 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.



CORPORATE EVENT MENU STYLES





CORPORATE LUNCHEON

An event style that is made for corporate daytime meetings & functions.

LUNCH

UP TO THREE (3) HOURS

\$42 PER GUEST
(**\$2,500 MINIMUM**)

*Choice of hot or cold lunch menu
Coffee, tea & non-alcoholic beverage service included*

MEETING & LUNCH

UP TO EIGHT (8) HOURS

\$76 PER GUEST
(**\$3,500 MINIMUM**)

*Choice of hot or cold lunch menu
Morning & afternoon break menu
Coffee, tea & non-alcoholic beverage service included*

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

Note:

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.

LUNCHEON MENU

LUNCH

Coffee, Tea & Non-Alcoholic Beverage Service Included

Choice of Hot or Cold:

HOT

House Smoked BBQ Chicken / Fries / Creamy Coleslaw /
Corn Bread / Chef's Choice Soup & Salad / Assorted
Dessert Platter

-or-

Minestrone Soup / House Made Meaty Lasagna / Caesar
Salad / Garlic Bread Sticks / Assorted Dessert Platter

COLD

Assorted Wraps or Sandwiches / Pickles / Chef's Choice Soup
& Salad / Assorted Dessert Platter

-or-

Assorted Deli & Cheese Platter / Bread Rolls / All the Fixings
& Sauces / Chef's Choice Soup & Salad / Assorted
Dessert Platter

*We can always accommodate vegetarian & dietary restrictions with
the above menu selections*





MORNING BREAK

Coffee, Tea & Non-Alcoholic Beverage Service Included

Choose one of the following

Assorted Hot Breakfast Wraps / Fresh Fruit Platter

-or-

Assorted Freshly Baked Breakfast Pastries / Fresh Fruit Platter

Fruit Smoothies available as an additional option for \$7.00 per person



AFTERNOON BREAK

Coffee, Tea & Non-Alcoholic Beverage Service Included

Choose one of the following

Chocolate Rush Break

Chocolate Milk / Chocolate Avalanche Danish / Chocolate Chip Muffin /
Chocolate Chip Cookies

Zen Break

Tea / Sliced Fresh Fruits / Yogurt + Granola / Freshly Baked Spinach & Feta Pastry

Salty Break

Cheddar Popcorn / Pretzel Bites + Mustard Dip / Nacho Chips + Salsa

Little Dipper

Assorted Hummus / Fried Naan Bread / Assorted Vegetables

Big Dipper

(Additional \$4.00 per person)

Assorted Dips including Hummus, Ranch, Artichoke & Tzatziki / Fried Naan Bread /
Assorted Vegetables / Pretzel Bites / Crostinis



COCKTAIL PARTY

A cocktail-party style celebration where colleagues & clients gather around to connect, share conversation, and enjoy fine food & drinks.

\$42 PER GUEST
(\$2,500 MINIMUM)

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

Additional hors d'oeuvres and culinary stations available for an additional cost

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

Note:

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COCKTAIL MENU

HORS D'OEUVRES

*Selection of five (5) of the following hors d'oeuvres:
\$8.00 per person for each additional hors d'oeuvre menu option*

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)
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



SEATED 3-COURSE DINNER

A full service formal seated meal suitable for any occasion.

\$124 PER GUEST
(\$7,500 MINIMUM)

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

Additional hors d'oeuvres and culinary stations available for an additional cost

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

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SEATED 3-COURSE MENU

HORS D'OEUVRES

*Selection of five (5) of the following hors d'oeuvres for an additional \$22.00 per person
\$8.00 per person for each additional hors d'oeuvre*

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)
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





SOUPS

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

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

Charred Leek + Corn Chowder / Golden
Potato Crisps (v)



SALADS

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

Heirloom Tomato Salad / Kosher Salt + Cracked
Black Pepper / Parmesan Ribbons / Fresh Basil /
Extra Virgin Olive Oil + Balsamic Glaze (v,gf)



ENTRÉES

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

Offer a second protein option for an additional \$12.00 per person

BEEF

6oz Beef Tenderloin / Whiskey Demiglace /
Herbed Butter Chive Pomme Puree /
Market Vegetables (gf)

CHICKEN

Herbed Marinated Chicken Breast / Creamy
Goat Cheese / Roasted Red Pepper Cream
Sauce / Potato Pavee / Market
Vegetables (gf)

Blackened Chicken / Chipotle Maple Smoked
BBQ House Sauce / Potato Pavee / Market
Vegetables / Pickled Onion (gf)

FISH

Lemon Dill Herbed Salmon / Citrus Wild Rice
/ Dijon Maple Glaze / Market Vegetables (gf)

Pan Seared Wild Salmon / Mango Citrus
Salsa / Saffron Wild Rice / Market
Vegetables (gf)





VEGETARIAN

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

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



DESSERTS

Selection of one (1) of the following desserts

Colossal Carrot Cake

Lemon Lavender Cheesecake

Chocolate Cake

Flourless Chocolate Torte (gf)

FAMILY STYLE DINNER

Enjoy a collaborative shared meal where you can better connect and engage with your peers in a more intimate and relaxed dining experience.

\$124 PER GUEST
(\$7,500 MINIMUM)

Includes the choice of salad to start, a main course with sides, and a dessert

Additional options available for an additional cost

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

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FAMILY STYLE MENU

SALAD COURSE

*Selection of one (1) of the following salad dishes
Offer both salad dishes for an additional \$4.50 per person*

Caesar Salad

Crisp Romaine Lettuce / Golden Brown Croutons / Smokey Bacon Bits / Parmesan Ribbons

Garden Salad

Mixed Baby Greens / Carrot and Beet Curls / Garden Sweet Cherry Tomatoes / Mango and Raspberry Vinaigrette



MAIN COURSE

*Selection of one (1) of the following main dishes
Add a second main dish for an additional \$10.00 per person*

Maple Wood Smoked BBQ Chicken

Souvlaki Chicken Skewers

Classic Meatloaf with Sweet BBQ Glaze

Slow Smoked Beef Brisket

Garlic and Herb Turkey Roll

Meat Lasagna

Veggie Lasagna

SIDES

Selection of two (2) different side dishes

Add another side dish for an additional \$4.50 per person

Creamy Coleslaw

Garlic Butter Potato Wedges

Loaded Baked Potatoes with the Fixings

Mac N Cheese

Citrus Wild Rice

Sweet Corn

Roasted Mixed Vegetable

Smoked Garlic Mashed Potatoes

Famous House Made Potato Salad



DESSERT COURSE

Selection of one (1) of the following desserts

-or-

A table of assorted pastries for an additional \$3.50 per person

Colossal Carrot Cake

Lemon Lavender Cheesecake

Chocolate Cake

Flourless Chocolate Torte (gf)

- CHEF-HOSTED -
CULINARY STATIONS

*Additional food options available upon request.
You may select the number of guests/servings you would like to offer
for these stations (minimum of 10).*

CHARCUTERIE BOARD

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

\$13.00 per guest as an additional option

FINE CHEESE BOARD

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

\$12.00 per guest as an additional option

VEGETABLE CRUDITÉS BOARD

Mixed Vegetable Crudités + Homemade Dips

\$4.95 per guest as an additional option

POUTINE STATION

Authentic Canadian Poutine / Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds /
Gravy / Montreal Smoked Meat / Pulled Pork / Sautéed Vegetables / Hot Peppers

\$21.00 per guest as an additional option

