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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 MY FLORAL & DECOR BUDGET?

Your floral & decor budget is designed as a place holder to give you a clearer sense of the overall cost of 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 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, while the Aquatopia atrium is partially air conditioned. 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 12-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 2024/2025?

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

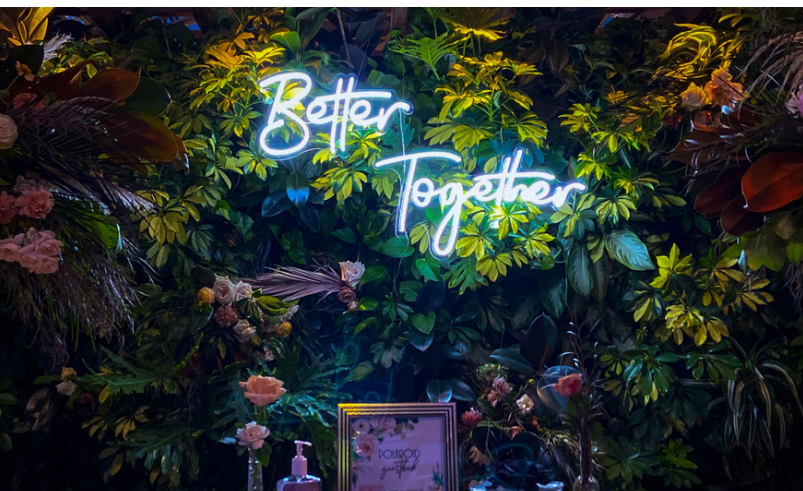
Musicians, performers, cartoonists, fireworks, etc.

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 (50 GUEST MINIMUM)	FRIDAYS & SUNDAYS (50 GUEST MINIMUM)	SATURDAYS & HOLIDAYS (100 GUEST MINIMUM)
\$2,995	\$3,995	\$4,995

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

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.

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

Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins.

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

\$1,495

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.
Private access to the venue two (2) hours prior to your event for your wedding party.

Early facility access for your photographer & videographer.

Linen covered registry table, and a rustic pine & wrought iron podium.
A contemporary ivy covered living wall as a backdrop for your ceremony.

One (1) hour rehearsal prior to your event.

Labour for event set-up & clean-up.

All facility and ceremony fees are subject to 13% HST.





THE AQUATOPIA EXPERIENCE

HERE ARE JUST A FEW AMAZING DETAILS INCLUDED IN YOUR PACKAGE WHEN BOOKING YOUR WEDDING AT AQUATOPIA CONSERVATORY

- An event manager & wedding coordinator to help with the planning process along with the wedding day on-site coordination.
- Access to the venue for ceremony rehearsal (1 hour).
- In-house professional event production team.
- Full set-up and tear-down crew so you don't have to stress on your big day!
- Complimentary night stay at one of our partner hotels.
- Extensive decor inventory catalogue to orchestrate your vision.
- Fully customizable bar allows you to offer thoughtful selections for your guests.
- Complimentary food tasting with our chefs.



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.
- Freshly brewed organic, fair-trade coffee and tea.
- SmartServe certified and uniformed bar/service staff (up to 6 hours) 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

\$29 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 (up to 6 hours) 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

\$495 TWO (2) HOURS

\$695 FOUR (4) HOURS

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

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

MULTI-COURSE MEAL





YOUR GOURMET SEATED MULTI-COURSE MEAL

INCLUDES THE FOLLOWING:

THREE COURSE
(100 GUEST MINIMUM)

\$164 PER GUEST

FOUR COURSE
(100 GUEST MINIMUM)


\$174 PER GUEST

FIVE COURSE
(100 GUEST MINIMUM)

\$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.
- 

If minimum guest counts are not met, a surcharge of \$44.00 per guest not present applies.

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

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

Passed hors d'œuvres service is limited to two (2) hours.

Seated dinner service is limited to three (3) hours.

Late night chef hosted culinary action station service is limited to one (1) hour.

Note:

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 culinary team at catering@aquatopia.world.

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.

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

HORS D'ŒUVRES

Choose five (5) of the following:

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Curried Chickpea Lamb Wonton / Blood Orange Honey

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Blackened Prawn / Giardiniera Relish (gf)

Jalapeno Fire Bites + Hickory Smoked Cheese Curds / Sweet Maple Bacon (gf)

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

Tuna Crudo / Mango + Ginger + Chilies / Soy Sesame Citrus Dressing / Endive (gf)

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

Tofu Ceviche / Grapefruit + Jalapeno + Melon / Fresh Cilantro / Mini Radicchio (gf,ve)

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

Babaganoush / Mini Naan / Smoked Olive / Pomegranate Syrup / Herbs (v)

Asparagus Fig Jam 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



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

Silky Smooth Mushroom Broth / Herbed
Mascarpone Cheese / Chive Oil (v)

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

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

Chicken Consume + Matzo Ball / Fresh Dill /
Parsley

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





SALADS

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



Sweet Homegrown Cherry Tomatoes / Red + Green
Grapes / Goat Cheese / Toasted Pistachio /
Fresh Cracked Salt / Great Extra Virgin Olive Oil /
Fresh Dill (v,gf)

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



Mango + Seasonal Melon / Sheep Feta Cheese /
Greens / Crispy Bacon /
Mint Maple Dijon Vinaigrette (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

Local Chorizo Sausage / Spinach Ricotta
Stuffed Shells / Roasted Pepper Cream Sauce /
Herbs / Parmesan Ribbons





ENTRÉES

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

BEEF

Chimichurri Marinated New York Strip Steak
Grilled to Perfection + Herbed Butter /
Creamy Greens / Golden Buttery Potato Pavé
/ Crispy Leeks / Veal-Mushroom
Reduction (gf)

Aged 6 oz Beef Tenderloin / Ginger Grilled
Baby Bok Choy / Smoked Garlic Pea Pomme
Purée / Buttery Sweet Fennel Lobster
Reduction (gf)

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

LAMB

Five-Spice Crusted Juicy Rack of Lamb /
Mango-Fennel Daikon Salsa / Wasabi Golden
Yukon Purée / Thai Chilli Oil / Toasted
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

Champagne & Grapefruit Brined Wild
Salmon Pan Seared to Golden Brown / Crispy
Potato Latke (Pancake) / Sautéed Greens /
Rhubarb Dill Cream Reduction

Toasted Za'atar Herbed Miso Pan-Seared
Halibut / Citrus Browned Butter Poached
Fondant Potatoes / Vegetable Curry Broth /
Lime Crema / Chive (gf)



VEGETARIAN & VEGAN ENTRÉES

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)

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

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



KID'S MENU ENTRÉES

Choose one (1) of the following:

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

Choose one (1) of the following:

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

Grand Mariner Dark Chocolate Bavarois Mousse / Gelée De Cocoa (gf)

Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache

Rose Water Pistachio Cheesecake / Fig Jam / Pistachio Praline

Chocolate Maple Bourbon Tart / Spiced Whipped White Chocolate Ganache

Classic Madagascar Vanilla Creme Brulé (gf)



- LATE NIGHT CHEF HOSTED -
CULINARY STATIONS

*One (1) culinary station is included to compliment your seated or soirée menu.
If you would like to add an additional station, the per guest price will apply.*

O CANADA

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

OKTOBERFEST

Beer Sausage / Buttery Pretzel Bites / Variety of Mustards / Homemade Pickles

\$24.00 per guest as an additional option

PIZZA PARTY

Chef's Choice Assorted Pizza Toppings + Side Salad

\$32.00 per guest as an additional option





- ADDITIONAL CHEF HOSTED -
CULINARY STATIONS

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 BAY

Freshly Shucked East & West Coast Oysters + Traditional Garnishes

\$36 per guest as an additional option

COLD SEAFOOD BAR

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

\$45 per guest as an additional option

FABULOUS FIRENZE ANTIPASTO

Mortadella / Prosciutto / Salami / Spicy Capicola / Mozzarella / Long Green
Pepper / Black + Green Olives / Roasted Red Peppers / Parmigiano Reggiano
/ Sliced Focaccia

\$40 per guest as an additional option

CHEESE BOARD

Chef's Choice Assorted Cheeses + Garnishes

\$38 per guest as an additional option

SUSHI STATION

Variety of Fresh Sushi + Traditional Garnishes and Sauces

\$28 per guest as an additional option

GOLDEN PALACE EGG ROLLS

Famous Golden Palance Egg Rolls + Traditional Sauces

\$12 per guest as an additional option




YOUR GOURMET SOIRÉE MEAL

INCLUDES THE FOLLOWING:

A cocktail-party style celebration filled with love and laughter. A fabulous evening where family & friends gather around you to enjoy fine food & drinks, music, and dancing.

ADULTS
(100 GUEST MINIMUM)
\$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 six (6) authentic tapas plate offerings served following cocktails.
 - A staging of fine pastries & sweets following tapas service.
 - Freshly brewed organic, fair-trade coffee and tea.
 - A late-night chef-hosted 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.
- 

If minimum guest counts are not met, a surcharge of \$44.00 per guest not present applies for this menu style. Please note that we are unable to offer our soirée wedding menu for events with fewer than fifty (50) guests.

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

Passed hors d'œuvres service is limited to two (2) hours.

Tapas service is limited to two (2) hours.

Dessert service is limited to (1) hour.

Late night culinary station service is limited to one (1) hour.

NOTE:

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 culinary team at catering@aquatopia.world.

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.

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

HORS D'ŒUVRES

Selection of five (5) different hors d'œuvres from our seated dinner menu.

PLATED TAPAS

Selection of six (6) different tapas plates.

Roasted Cauliflower Clusters / Tahini / Toasted Pistachio / Balsamic Glaze (v,ve,gf)

Grilled Sesame Bok Choy / Ginger Chilli Oil (v,ve,gf)

Herbed Tofu Stuffed Baby Pepper / Arrabiata / Capers (v,ve,gf)

Mushroom Toast / Fresh Herbs (v)

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

Tortilla De Papas / Charred Brussel Sprouts / Gruyere / Dijon Aioli (v)

Buttery Pretzel Bites / Kosher Salt / Grainy Mustard Dip (v)

Birria Short Rib Bao Bun / Pickle Slice / Lime Crema

Flank Steak / Black Bean Garlic Sauce / Shishito Pepper / Soy Honey Glaze

Meatballs / Fire Roasted Tomato Sauce / Basil / Parmesan (gf)

Local Chorizo Sausage / Sweet Red Apples / Honey (gf)

Smoked Jalapeño Cheese Curd Sausage / 2-Bite Potato Roll / Spicy Jam

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

Tempura Scallop Pop / Sweet Soy Sauce / Scallions

Chicken Souvlaki Skewer / Yogurt Dressing (gf)



DESSERT

A Staging of Fine Pastries & Sweets
Coffee & Tea



CHEF-HOSTED CULINARY STATION

*Selection of one (1) late-night chef-hosted culinary station
from our seated dinner menu.*

Additional culinary stations available.




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 three different types of Zen Weddings.



THE ZEN SPOT BETWEEN

Elopement & Traditional





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

AQUATOPIA IS AVAILABLE FOR ZEN WEDDINGS TUESDAYS TO THURSDAYS AND MAY BE BOOKED ON A WEEKEND DAY PROVIDED THAT YOUR PREFERRED DATE IS AVAILABLE 120 DAYS OUT. NOTE THAT OUR REGULAR FACILITY FEES WILL APPLY FOR ALL WEEKEND DATES.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your ceremony, dinner & photos.
- 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, creating the perfect wedding event.
- 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 weddings do not include a dance party.*

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 six (6) authentic tapas plate offerings served following cocktails.
- A staging of fine pastries & sweets following tapas service.
- Freshly brewed organic, fair-trade coffee and tea.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares

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

Note:

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 culinary team at catering@aquatopia.world.

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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

AQUATOPIA IS AVAILABLE FOR ZEN WEDDINGS TUESDAYS TO THURSDAYS AND MAY BE BOOKED ON A WEEKEND DAY PROVIDED THAT YOUR PREFERRED DATE IS AVAILABLE 120 DAYS OUT. NOTE THAT OUR REGULAR FACILITY FEES WILL APPLY FOR ALL WEEKEND DATES.

- 
- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your ceremony, dinner & photos.
 - 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, creating the perfect wedding event.
 - 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 weddings do not include a dance party.

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

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

Note:

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 culinary team at catering@aquatopia.world.

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

AQUATOPIA IS AVAILABLE FOR ZEN WEDDINGS TUESDAYS TO THURSDAYS AND MAY BE BOOKED ON A WEEKEND DAY PROVIDED THAT YOUR PREFERRED DATE IS AVAILABLE 120 DAYS OUT. NOTE THAT OUR REGULAR FACILITY FEES WILL APPLY FOR ALL WEEKEND DATES.

- Up to five (5) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your ceremony, dinner & photos.
- 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, creating the perfect wedding day.
- 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 weddings do not include a dance party.



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.

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

Note:

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 culinary team at catering@aquatopia.world.

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 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 during 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

\$29 PER GUEST

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

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

\$495 TWO (2) HOURS

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

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