



AQUATOPIA

WATER GARDEN CONSERVATORY



© GOLDEN HOUR STUDIOS

2026 CELEBRATIONS OF LIFE BROCHURE

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WELCOME TO AQUATOPIA

From the moment you arrive, you'll step into a peaceful, nature-filled space that feels calm and inviting. Connect with family & friends amidst lush greenery and bright blooms, all glowing under natural light.

Surrounded by tumbling waterfalls, exotic tropical plants, and fresh, vibrant air, our one-of-a-kind venue creates the a beautiful and comforting setting for your gathering. With a dedicated team of experienced professionals, you'll move seamlessly throughout the space without ever leaving the oasis.

Our team of coordinators, designers, florists, and chefs will handle every detail—so you can relax, stay present, and focus on what matters most.

WHY AQUATOPIA

A celebration of life at Aquatopia offers a peaceful and uplifting setting to honor a loved one and the legacy they leave behind. Surrounded by lush tropical greenery and natural light, guests are welcomed into a warm, calming environment that encourages reflection, connection, and the sharing of meaningful memories.

Rather than focusing on loss, these gatherings highlight the joy, stories, and impact of a life well lived. Whether planned as a quiet afternoon tea, a cocktail-style evening with friends, or an intimate dinner with family, Aquatopia provides a beautiful and comforting space where loved ones can come together to celebrate, remember, and support one another.







FACILITY SERVICES

We are pleased to offer the following for your Celebration of Life when you book Aquatopia Conservatory for your gathering:

EVENT PLANNING

A personal event coordinator to assist you with all planning aspects of your event held at our facilities.

Services of our event design team to help you create & stylize all of your floral & decor elements, and create a meaningful and personalized gathering.

Access to our customized software to help manage all details of your event such as: floor plans, timelines, guest list, menu options, decor, and all communications during the planning process.

DÉCOR & FURNISHINGS

Vintage white 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.

Round high & low top cocktail tables with floor length linens.

A selection of contemporary lounge sofas, chairs, ottomans, & side tables.

Rustic pine & wrought iron podium.

Cardbox & easels.

VENUE

Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.

Aquatopia's unique architecture, extensive tropical horticultural collection, water features, and warm natural lighting.

On-site management staff for the duration of the event.

Professional digital audio and lighting systems operated by a house AV technician for the duration of your event.

Includes SOCAN and Re:Sound performance rights fees.

Labour for event set-up & clean-up.

Complimentary coat check service.

Ample free parking.

Hi-speed Wi-Fi internet access.

READY SPACES

Private ensuite bathroom for guests of honour and VIPs to freshen up, complete with full length mirrors & personal care essentials.

Lounge space to rest & prepare in privacy before & during your event.

FACILITY FEES:

	UP TO 4 HOURS	UP TO 6 HOURS	UP TO 8 HOURS
TUESDAYS - THURSDAYS	\$2,595	\$2,795	\$2,995
FRIDAYS & SUNDAYS	\$3,595	\$3,795	\$3,995
SATURDAYS & HOLIDAYS	\$4,595	\$4,795	\$4,995

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



BEDFORD TEA

A lovely, stylish event where your guests are bathed 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 thoughtfully prepared, highlighting the sweet and savoury delights of a traditional Bedford tea service.

CUSTOMARILY INCLUDES:

- Beautifully set tables with crisp linens, cushioned Chiavari chairs, and light seasonal florals.
- Freshly baked blueberry & lime scones with Devonshire cream & homemade jams.
- A selection of different classical tea sandwiches.
- A choice of scrumptious savoury delights.
- Sweet treat options for dessert.
- A variety of freshly steeped teas.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED
TIMELINE**
3-4 HOURS

COCKTAIL EVENT

A relaxed, cocktail-style gathering where family and friends can come together to connect, share memories, and support one another. This format offers a comfortable, social atmosphere with thoughtfully prepared food and drinks, allowing guests to move freely and engage at their own pace without the structure of a formal seated meal.

CUSTOMARILY INCLUDES:

- High and low cocktail tables with Tabouret chairs, single stem bud vases, and dramatic theatre lighting & candlelight once the sun goes down.
- Customizable host bar serving delightful cocktails, beers, wines, and unique non-alcoholic drinks.
- Selection of passed hors d'œuvres.
- Cheese, fruit, & charcuterie boards.
- 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.

**RECOMMENDED
TIMELINE**
2-4 HOURS





SOIRÉE EVENT

A refined, cocktail-style gathering designed to feel warm, relaxed, and uplifting. This evening-style celebration invites guests to connect and share memories in a comfortable lounge atmosphere, with gentle live music or curated playlists setting the tone. Thoughtfully crafted cocktails and elegant canapés are paired with a curated strolling menu, creating a seamless and meaningful experience for honouring a life well lived.

CUSTOMARILY INCLUDES:

- Casual seating areas consisting of lounge sofas, chairs, ottomans, & side tables.
- Customizable host bar serving cocktails, beers, wines, and unique non-alcoholic drinks.
- Selection of passed hors d'œuvres.
- A charcuterie, cheese, and fruit self-serve station.
- A staging of fine pastries & sweets for dessert.
- A late night snack station of your choosing.
- Freshly brewed organic, fair-trade coffee and tea.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED
TIMELINE**
5-7 HOURS

SEATED DINNER

A full-service, formal dining experience designed for meaningful gatherings. Options for your gourmet multi-course meal may include: choice of soup, salad, pasta, a main course, and dessert. Longer events traditionally include a cocktail reception with passed hors d'oeuvres, and a late night snack if the event ends past midnight.

CUSTOMARILY INCLUDES:

- Fresh rolls & 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.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED
TIMELINE**
4-6 HOURS



HORS D'ŒUVRES

\$7 per piece

Kale, Wild Mushroom/ Blue Cheese Mini Beef Wellington / Demi-Glace

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Yorkies / Creamed Horseradish

Blackened Prawn/ Chorizo Sausage / Giardiniera Relish (gf)

Sun-Dried Tomato/ Mozzarella/ Herb Risotto Stuffed Jalapeno (v, gf)

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

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

Market Tomato Bruschetta / Feta / Balsamic Glaze / Focaccia Crostini (v, gf)

Orange Honey-Glazed Baked Salmon Skewers/Sesame (gf)

Thyme & Gruyere Stuffed Mushroom / White Balsamic (gf, v)

Woodland Bruschetta / Wild Mushrooms / Crostini (ve)

Orange & Fig Marmalade Pretzel Bites / Spicy Honey Mustard Glaze (v)

Caprese Salad Skewers / Olive Oil / Sea Salt / Basil (gf, v)

Kimchi Vegetable Dumpling / Soy Garlic Glaze (ve)

Spanakopita/ Golden Phyllo / Mint Garlic Yogurt (v)

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

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



SOUPS

\$16 per guest

Wild Mushroom / Black Truffle Crema / Fresh Herbs (v, gf)

Sweet Fire Roasted Tomato / Red Pepper Cream / Herbed Goat Cheese Stuffed Shell (v)

Red Lentil / Coconut Cream / Chili Oil / Cilantro (ve)

Lobster Bisque / Crushed Chili Crema / House Croutons

SALADS

\$13 per guest

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

Caesar / Garlic Parm Dressing / Double-Smoked Bacon / Crostini / Shaved Parmesan

Market Fresh Tomatoes / Pickled Red Onion / Olive Oil / White Balsamic / Herbed Fiore D'Latte / Cracked Black Pepper (v, gf)

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

PASTA

\$22 per guest

Butter Nut Squash Ravioli / Browned Lemon Butter / Fried Sage / Toasted Hazelnut (v)

Giant Butchers Blend Meatball / Rigatoni / Fire Roasted Tomato Sauce / Herbs / Shaved Parmesan

Spinach Ricotta Cannelloni / Pomodoro (v)

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

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MAINS

Beef

8 oz Seared Ribeye / Wild Mushroom Jus / Dauphinoise / Grilled Market Vegetables (gf)
\$65 per guest

8 oz Grilled Beef Tenderloin / Lobster and Fennel Cream / Herbed Couscous / Grilled Bell Peppers
\$59 per guest

8 oz Classic Braised Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccoli Flowerets /
Red Wine Demi / Horseradish Aioli (gf)
\$59 per guest

Pork

10 oz Bone in Frenched Pork Chop / Warm Pear, Apple, Sage Compote / Spiced Cassolette /
Charred Brussel Sprouts (gf)
\$27 per guest

Chicken

Pan-Seared Chicken Supreme / Charred Broccoli Flowerets / Pickled Onion Relish / Creamy Mashed Potatoes /
Sweet Corn Herbed Cream Sauce (gf)
\$34 per guest

Grilled Chicken Supreme / Tarragon Velouté / Dauphinoise / White Wine Braised Cabbage
\$36 per guest

Fish

Roasted Salmon / Lemon and Dill Beurre Blanc / Roasted Fingerlings / Charred Carrot Puree (gf)
\$43 per guest

Poached Cod / Miso Chili Butter / Lemongrass Scented Jasmine Rice / Baby Bok Choy
\$36 per guest

Vegetarian & Vegan

Rigatoni / Dill Porcini Mushroom Cream / Crispy Leeks / Shaved Parmesan (v)
\$22 per guest

Cauliflower / Smoked Paprika Risotto / Fried Oregano / Toasted Pine Nuts (v, gf*)
\$25 per guest

Caramelized Onion / Tomato Tart / Whipped Pesto Feta / Olive Oil (v)
\$17 per guest

Spicy Tofu Curry / Creamy Coconut Rice / Fried Taro / Pickled Mango Slaw (ve, gf)
\$27 per guest

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

gf - Gluten Free | v - Vegetarian | ve - Vegan | * - Optional Culinary Choice

KID'S MENU

Homemade Chicken Tenders / Fresh Cut Fries / Veggie Sticks / Dipping Plum Sauce
\$19 per guest

Penne / Fire Roasted Tomato Sauce (gf*)
\$9 per guest

Butter Noodles / Parm (gf*)
\$9 per guest

Grilled Cheese Sandwich / Fries / Veggie Sticks / Ketchup (gf*)
\$16 per guest

DESSERTS

Dark Chocolate Raspberry Tart / Honey Butter Ganache / Aquatopia Raspberry Ice Cream (v)
\$23 per guest

Key Lime Tart / Coconut Whip / Candied Lime / Toasted Coconut Flakes (v)
\$15 per guest

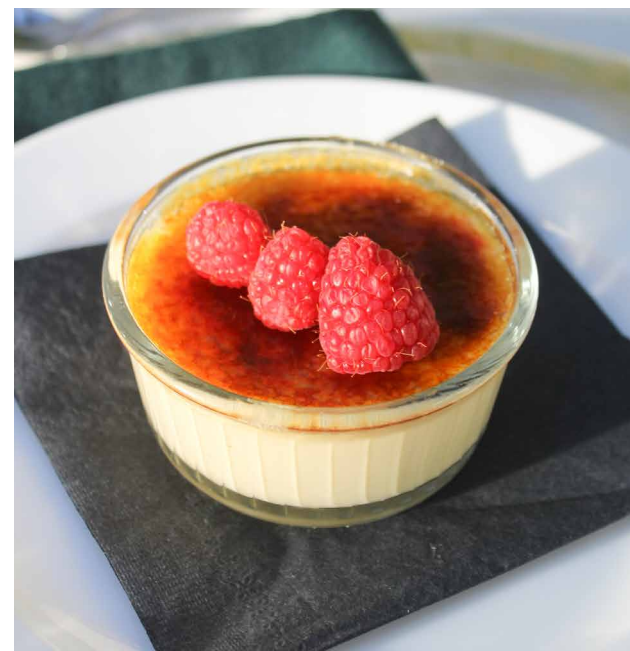
Apple Crumble / Bourbon Caramel / Aquatopia Vanilla Bean Ice Cream (v)
\$21 per guest

Triple Chocolate Brownie / Cherry Compote / Toasted Macadamia Nuts (ve, gf)
\$22 per guest

Salted Caramel Crème Brûlée / Salted Filberts (v, gf)
\$14 per guest

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

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ELEVATED CULINARY STATIONS & BOARDS

Oyster Station

Freshly Shucked East & West Coast Oysters / Mignonette / Cocktail / Lemon / Tabasco (gf)

\$24 per guest

Charcuterie Board Station

Chef's Selection Sliced Cured Meats / Fruit / Olives / Pickles / Crostinis / Dijon / Preserves (gf*)

\$27 per guest

Fine Cheese Board Station

Chef's Selection Assorted Fine Cheeses / Fresh Fruits / Nuts / Crostinis / Preserves / Honey (gf*)

\$32 per guest

Sushi Station

Variety of Fresh Sushi / Pickled Ginger / Wasabi / Soy Sauce (gf)

\$20 per guest

Fruit Platter

Chef's Selection Assorted Fruits (ve, gf)

\$12 per guest

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

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LATE NIGHT SNACK STATIONS

Poutine Station

Crispy Fries / St-Albert Cheese Curds / Gravy / Bacon / Chives / Garlic Aioli (v*, gf*)

\$14 per guest

Pizza Station

Chef's Choice Assorted Pizza / Creamy Garlic Dip / Fire Roasted Tomato Sauce (v*)

\$20 per guest

Nacho Bar

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

\$16 per guest

Golden Palace Egg Rolls

Famous Golden Palace Egg Rolls / Plum Sauce / Hot and Sweet Mustard

\$19 per guest

Mac & Cheese Station

Elbow Macaroni / Cheddar / Mozzarella / Crispy Onions / Bacon / Buffalo Sauce / BBQ Sauce

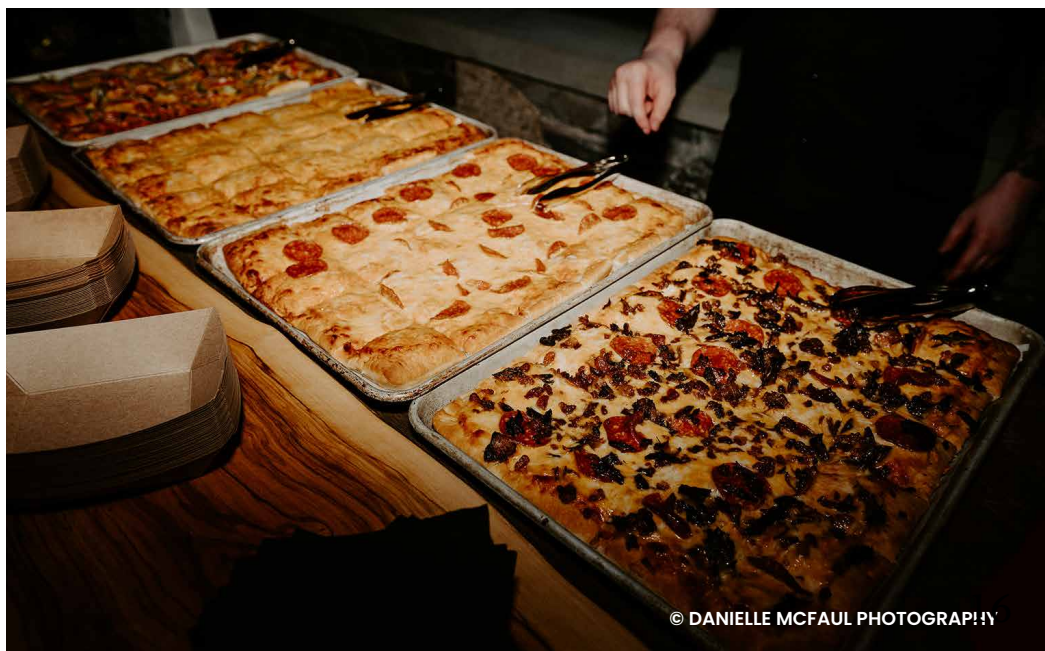
\$16 per guest

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SOIRÉE STATIONS

Mediterranean Soirée Station

\$24 per guest

Moroccan Carrot Hummus / Pita / Olive Oil (ve, gf*)
Grilled Peach / Prosciutto/ White Balsamic (gf)
Fried Goat Cheese Balls / Rosemary Honey (v)
Lemon and Thyme Chicken Skewers / Tzatziki (gf)
Crispy Beef Sambousak / Onion/ Feta

Latin Soirée Station

\$36 per guest

Chicken Taquitos / Mexican Sour Cream (gf*)
Shrimp / Avocado / Blood Orange Ceviche (gf)
Beef Empanadas / Aji Verde
Cuban Ham Slider / Swiss Cheese / House Made Pickles /Dijon
Grilled Corn Elote / Phyllo (v)

French Bistro Soirée Station

\$27 per guest

Caramelized Onion / Roasted Cremini / Gruyere (v)
Croque Monsieur Gougères / Mornay (v)
Beef Wellington / Dijon Aioli
Rosemary Cranberry / Brie / Phyllo (v)
Beef Bourguignon / Tomato Demi (gf)

Farmhouse Soirée Station

\$23 per guest

Southern Fried Chicken / Belgian Waffle / Hot Honey
Smash Burger / Cheddar / Garlic Aioli / Garden Veg/ Ketchup
Cornbread Fritters (v)
Crab Rangoon / Sweet Chili Sauce
Ciabatta / Swiss / Bacon Jam

Vegetarian Soirée Station

\$28 per guest

Vegetable Croquettes / Tomato aioli (ve, gf)
Spinach / Artichoke / Grilled Zucchini (v, gf)
Crispy Falafels / Lemon Tahini / Sesame (ve, gf*)
Mediterranean Cauliflower / Pomegranate / Garlic Hummus (ve, gf)
Mozzarella / Charred Tomato Marinara (v)

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

gf - Gluten Free | v - Vegetarian | ve - Vegan | * - Optional Culinary Choice

BEDFORD TEA

\$74 per guest

Tea Sandwiches

Choose three (3) different tea sandwiches:

Classic Watercress & Egg Salad on 12-Grain (v)

English Cucumber & Cream Cheese on Brioche (v)

Curried Chicken Salad on Harvest Bread

Sun-Dried Tomato & Hummus Pinwheels (v)

Smoked Salmon and Dill Cream Cheese Pinwheels

Mini Tiger Shrimp Rolls with Tarragon Mayo

Savoury Delights

Choose three (3) different savoury delights:

Roast Beef and Caramelized Onion Tarts with Horseradish Cream

Cubed Watermelon with Whipped Feta and Balsamic Glaze (v)

Springhill Cricket Club Spicy Lamb Meatball with Mango Mustard Chutney

Mini Maple-Bacon & Gruyere Quiches

Bacon wrapped dates with Cambozola and Hot Honey (v)

Crawfish, Caviar and Crème Fraiche

Pear, Brie & Roasted Walnuts on Pumpkin Seed Bread & Spiced Apricot Glaze

Crab Cakes with Tomato Butter Aioli and Pickled Jalapeno

Gruyere, Chive and Caramelized Onion Gougère (v)

Sweet Treats

Choose two (2) different sweet treats:

Light & Buttery Lavendar Madeleine Cookies

Pistachio and Dark Chocolate Truffles (gf)

Cranberry Orange Shortbread

Dark Chocolate and Raspberry Mini Tart

Mini Pavlova with Passion Fruit Curd

Blueberry & Lime Scones with Devonshire Cream & Homemade Jams

Freshly brewed organic, fair-trade coffee and tea.

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

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

BAR PACKAGES

CUSTOMIZABLE HOST BAR

- Suitable for those clients who wish to offer a fully customizable hosted bar service to their guests, while keeping overall costs to a minimum.
- 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.

\$995 UP TO FOUR (4) HOURS

\$1,995 UP TO SIX (6) HOURS

\$2,995 UP TO EIGHT (8) HOURS

ESPRESSO & SPECIALTY TEA SERVICE

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

\$395 TWO (2) HOUR SERVICE

\$695 FOUR (4) HOUR SERVICE

HYBRID CASH BAR

- Suitable for those hosting who prefer to offer a combination of fully hosted & cash bar services. Hybrid Cash Bar services are provided by Aquatopia's external partner *The Thirst Responder*.
- Choice of beers, wines, and spirits with standard or specialty bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- 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: Bar menu and minimums to be confirmed based on the style & scale of your event. Costs for this service will be quoted & billed to you directly by *The Thirst Responder*.

NON-ALCOHOLIC BAR

- 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.

\$26 PER GUEST

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



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PERSONALIZATION OPTIONS

Our in-house event coordinators can help you choose from a whole host of specialty design elements during your planning sessions to create an a meaningful and personalized gathering.

GIFTS & FAVOURS

Live Plants, Seed Packets, Preserves, Confectionary

TRANSPORTATION SERVICES

Shuttle Bus, Limousine, Classic Cars, Horse-Drawn Carriage

OUTDOOR SERVICES

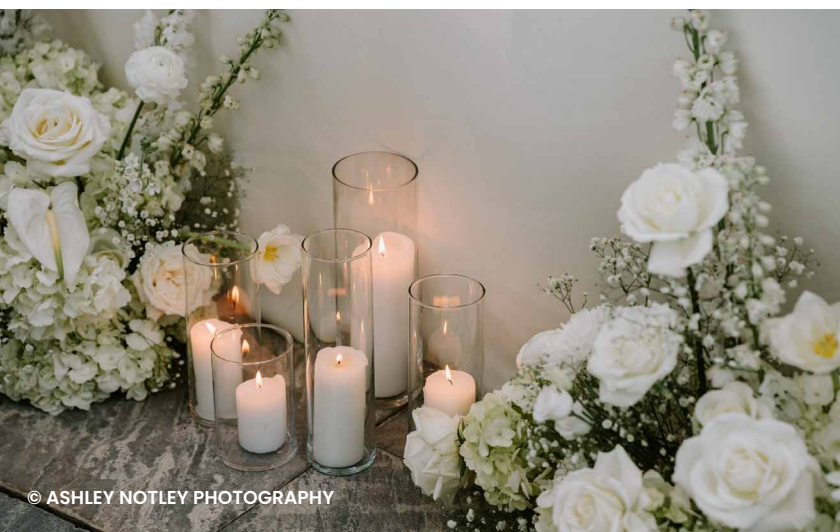
Fire & Water Features, Patio Sofas & Loungers, Lawn Games

DÉCOR RENTALS

Draping, Custom Furnishings, Tablewares, Specialty Linens

STATIONARY & DIGITAL DESIGN

Invitations, Menus, Signage, Websites



MEANINGFUL MOMENTS

Create meaningful moments for your guests through shared experiences that bring people together. Thoughtfully chosen, interactive elements can gently encourage connection, reflection, and storytelling. These elements help foster a warm, supportive atmosphere where memories are honoured and connections are strengthened.

CONNECTIVE ENTERTAINMENT

Live Musicians, MC Services, Tribute Readings, Gentle Ambient Music

MEMORY & TRIBUTE EXPERIENCES

Tribute Displays, Guest Memory Books, Recorded Stories & Messages

FIREWORKS DISPLAYS

Standard Fireworks, Premium Fireworks, Custom Fireworks

INTERACTIVE TREAT STATIONS

Candy Bar, Boba Tea Station, Donut Wall, Gelato Cart

GATHERING & REFLECTION

A warm space for guests to gather, share stories, and celebrate a life well lived.



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 celebration and will help you thoughtfully design and personalize your gathering. Specific pricing is provided after a design consultation with our floral & decor professionals, who will give you a custom quote based on your requirements and style!

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 an ambient 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 5:00 pm.

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.

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 budget to your proposal estimate to help prepare you for any potential pricing increases.



FREQUENTLY ASKED QUESTIONS

ARE THERE ACCOMMODATIONS CLOSE BY?

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

HOW DO I ARRANGE CATERING FOR MY EVENT?

Our culinary team 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 ecosystem 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 event just as you envisioned. As such, our talented design team can source, build, or create just about any event 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 for items such as glitter, rice, helium balloons, 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. A hybrid cash bar option is also available, if required.





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