



AQUATOPIA

WATER GARDEN CONSERVATORY



2025 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

ENTERTAINMENT PACKAGES

DJ & LIVE MUSICIANS

TRANSPORTATION



OUR PACKAGES



CORPORATE LUNCHEON

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

FACILITY SERVICES

- Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- 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.
- A selection of tables with table linens & napkins.
- Vintage ivory Chiavari chairs & cushions,
- 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.





LUNCHEON MENU

LUNCH

UP TO THREE (3) HOURS

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

*Choice of hot or cold lunch menu served buffet style.
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 served buffet style.
Morning & afternoon break menu served buffet style.
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.



LUNCH

Coffee, tea & non-alcoholic beverage service included

Choice of one of the following:

HOT

Chef's Soup of the Day / Mixed Green Salad with Balsamic Dressing / Roasted Chicken with Thyme Jus / Roasted Potatoes / Seasonal Vegetables / Assorted Dessert Platter

-or-

Chef's Soup of the Day / Caesar Salad / House Made Meaty Lasagna / 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





BREAKFAST

Served upon guest arrivals

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

MORNING BREAK

Coffee, tea & non-alcoholic beverage service included

Assorted Cookie 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.



FACILITY SERVICES

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- 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.
- Round high & low top 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.

COCKTAIL MENU

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

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

Additional options available upon request.

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

Note:

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.



HORS D'OEUVRES

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

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



SOIRÉE EVENT

A longer cocktail-party style celebration with lounge furniture and cocktail tables. Soirée events are stunning evening affairs with a focus on creative cocktails & canapés, and a delectable strolling menu.

FACILITY SERVICES

- Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- 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.
- A selection of contemporary lounge sofas, chairs, ottomans, & side tables.
- Round high & low top 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.

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SOIRÉE MENU

\$124 PER GUEST
(\$6,500 MINIMUM)

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

Additional options available upon request.

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

Note:

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HORS D'OEUVRES

*Selection of three (3) of the following hors d'oeuvres:
\$8.00 per person for each additional hors d'oeuvre*

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



SOIRÉE ACTION STATIONS

*Selection of two (2) of the following 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





SEATED 3-COURSE DINNER

A full service formal seated meal suitable for any occasion. Your gourmet multi-course meal includes the choice of soup or salad, a main course, and a dessert. For a longer event, we will include a cocktail reception with passed hors d'oeuvres.



FACILITY SERVICES

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

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SEATED 3-COURSE MENU

\$124 PER GUEST
(\$6,500 MINIMUM)

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

Additional options available upon request.

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

Note:

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HORS D'OEUVRES

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

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





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

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

BEEF

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

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

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)

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



DESSERTS

Selection of one (1) of the following desserts

Colossal Carrot Cake

Lemon Lavender Cheesecake

Frangelico Chocolate Dome / Vanilla /
Raspberries

Chocolate Decadence Torte (ve,gf)





- ADDITIONAL 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).
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.
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

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.

