



# AQUATOPIA

WATER GARDEN CONSERVATORY



© ROB LLOYD PHOTOGRAPHY

2026 TRADITIONAL WEDDINGS COCKTAIL MENU

# COCKTAIL HOUR

A cocktail hour following your ceremony for you and your guests to mix and mingle without the formality and length of a traditional sit down dinner.

Only available on Sundays or weekdays. Can be booked on a Friday or Saturday if your preferred date is available and is 120 days out.

Our Red Seal Chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events.

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

Our culinary team will always accommodate dietary restrictions and allergies.

For more information, please contact our events team.

## ADULTS

**\$96** PER GUEST

## CHILDREN

(AGES 11 & UNDER)

**\$59** PER GUEST

## INCLUDES THE FOLLOWING:

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
- A cheese & charcuterie board station.
- 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.

NOTE: We are unable to offer our traditional wedding packages for events with fewer than fifty (50) guests. Guest minimums vary depending on day of the week and time of year. All food and beverage services are subject to a 15% service charge and 13% HST. The Aquatopia culinary team publishes new updated menus 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.

# PASSED HORS D'ŒUVRES

*Selection of five (5) different passed hors d'oeuvres:*

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

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Mini Stuffed 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 Habanero Salmon Gravlax / Lime Crema / Caviar / Fresh Dill

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

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

Orange Honey-Glazed Baked Salmon Skewers (gf)

Thyme Herbed Cheese Stuffed Mushroom / White Balsamic (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Crostini (ve)

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

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

Kimchi Vegetable Dumpling / Soy Garlic Glaze (ve)

Mini Spanakopita Pouches In Golden Phyllo Pastry / Mint Garlic Yogurt (v)

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



### **Cheese & Charcuterie Station**

Chef's Selection Sliced Deli Meats & Assorted Fine Cheeses / Crostinis / Garnishes

### **Staging of Fine Pastries & Sweets**

Includes A Staging of Fine Pastries & Sweets for Dessert

## **ADDITIONAL HOSTED CULINARY STATIONS**

*You may add an additional station upon request for \$15 per guest.*

### **Poutine Station**

Crispy Fries / St-Albert Cheese Curds / Gravy / Bacon / Chives / Garlic Aioli

### **Dim Sum Station**

Dim Sum / Hoisin / Sambal / Chop Sticks

### **Pizza Station**

Chef's Choice Assorted Pizza Toppings

### **Nacho Bar**

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

### **Golden Palace Egg Rolls**

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

### **Mac & Cheese Station**

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

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



© BRITTANY NAVIN PHOTOGRAPHY



© DANIELLE MCFUL PHOTOGRAPHY

# ADDITIONAL CULINARY STATIONS & BOARDS

*Additional culinary stations available.  
You may select the number of guests/servings you would like to offer for these stations*

## **Oyster Station**

Freshly Shucked East & West Coast Oysters / Mignonette / Cocktail / Lemon / Tabasco / Fire Crackers

*\$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 Homemade Sushi / Pickled Ginger / Wasabi / Soy Sauce

*\$22 per guest as an additional option*

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



© KAITLYN CW PHOTOGRAPHY



© PAUL SANDERSON PHOTOGRAPHY