



AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 TRADITIONAL WEDDINGS SEATED MULTI-COURSE MENU

SEATED MULTI-COURSE MEAL

An elegant dinner reception featuring a traditional seated multi-course style meal.

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.

THREE COURSE

\$164 PER GUEST

FOUR COURSE

\$174 PER GUEST

FIVE COURSE

\$184 PER GUEST

CHILDREN'S MENU

(AGES 11 & UNDER)

\$59 PER GUEST

INCLUDES THE FOLLOWING:

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
- 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.
- A late night snack 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.

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



ENTRÉES

Three (3) Course Meal: Choose one soup or salad
Four (4) Course Meal: Choose one soup, and one salad
Five (5) Course Meal: Choose one soup, one salad, and one pasta

SOUPS

Wild Mushroom / Black Truffle Crema / Fresh Herbs (v,gf)
Sweet Fire Roasted Tomato + Pepper Cream / Goat Cheese Stuffed Shell Noodle (v)
Red Lentil / Coconut Cream / Chili Oil / Cilantro / House Croutons (ve)
Butternut Squash / Roasted Onions / Lanark Maple Syrup / Nutmeg Creme Fraîche (v, gf)
Lobster Bisque / Crushed Chili Crema

SALADS

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango
Vinaigrette (ve,gf)
Plated Caesar / Aquatopia Farms Garlic Dressing / Double-Smoked Bacon / Crostini / Shaved Parmesan
Market Fresh Tomatoes / Pickled Red Onion / Extra Virgin Olive Oil / White Balsamic / Herbed Fiore D'Latte /
Cracked Black Pepper (v, gf)
Baby Greens / Stilton / Pecans / Roasted Pears / Lime Dressing (ve,gf)

PASTA

Butter Nut Squash Ravioli / Browned Lemon Butter / Deep-Fried Sage / Toasted Hazelnut (v)
Giant Artisan/Butchers Blend Meatball / Rigatoni / Fire Roasted Tomato Sauce / Herbs / Parmesan Ribbons
Spinach Ricotta Stuffed Cannelloni in Pomodoro (v)
gf - Gluten Free | v - Vegetarian | ve - Vegan



-Palette Cleanser-

MAIN COURSE

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

Beef

8 oz Seared Striploin Steak / Wild Mushroom Jus / Dauphinoise / Grilled Market Vegetables (gf)

6 oz Grilled Beef Tenderloin Steak / Lobster & Fennel Cream / Herbed Couscous / Grilled Bell Peppers (gf)

8 oz Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccoli Flowerettes / Whiskey Demi / Beet Horseradish Aioli (gf)

Pork

Grilled Bone-In Pork Chop / Charred Pineapple & Jalapeño Salsa / Puréed Parsnip / Smashed New Potatoes

Poultry

Pan-Seared Chicken Supreme / Charred Broccoli Flowerettes / Pickled Onions / Buttermilk Mashed Potatoes / Sweet Corn Herbed Cream Sauce (gf)

Asiago & Red Pepper Stuffed Chicken Breast / Romesco Sauce / Green Beans / Herbed Orzo

Duck Confit + Port Glaze / Roasted Root Vegetables / Green Beans / Toasted Slivered Almonds (gf)

Fish

Roasted Salmon / Orange & Ginger Beurre Blanc / Potato Pancake / Roasted Carrot (gf)

Baked Cod / Miso Chilli Butter / Lemongrass & Jasmine Scented Rice / Baby Bok Choy

Vegetarian & Vegan Entrées

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Parmesan (v)

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

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

Julienne Vegetable Wellington / Roasted Red Pepper & Basil Sauce / Spiced Herbed Farro (ve)

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



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

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)

Tiramisu / Espresso / Mascarpone

Mousse / Vanilla Cake / Ganache (ve) Blueberry, Strawberry, Mango, Blackberry, or Raspberry

Chocolate Mousse Cake / Dark Chocolate Ganache & Fresh Raspberries (gf)

Chocolate Maple Bourbon Tart / Creme Anglaise

Vanilla Creme Brulée / Raspberry Cardamom Swirl (gf)

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



LATE NIGHT SNACK STATIONS

One (1) culinary station is included to compliment your seated 3, 4 or 5 course meal.
You may add an additional station upon request for \$15 per guest.

Choose one (1) of the following:

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

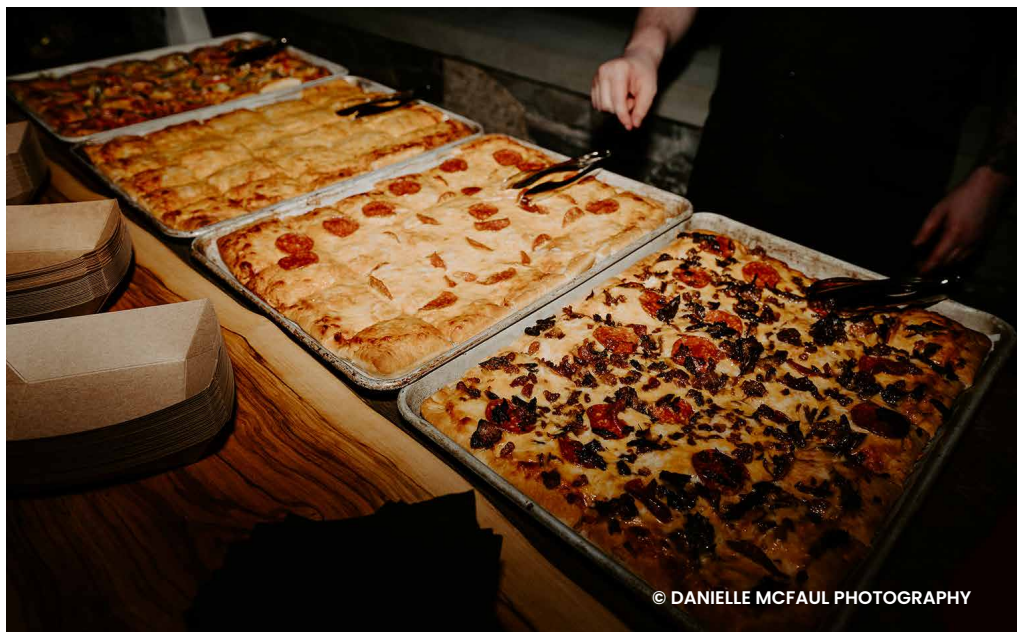
Mac & Cheese Station

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

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



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ADDITIONAL CULINARY STATIONS & BOARDS

Additional culinary stations available. 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 additional late night snack.

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

Charcuterie Board Station

Chef's Selection Sliced Cured Meats / Pâtés / Olives / Pickles / Mustard / Preserves / 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

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



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