



# AQUATOPIA

WATER GARDEN CONSERVATORY



© CHELSEA MASON PHOTOGRAPHY

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 / Fresh Mint (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / 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)

Tofu 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 Chippolini Onions / Lanark Maple Syrup / Nutmeg Creme Fraiche (v, gf)

Lobster Bisque / Sherry / 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 Breast / 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**

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

Baked Crusted 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 / Green 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**

Yukon Gold 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 / Duck Sauce / Hot Mustard

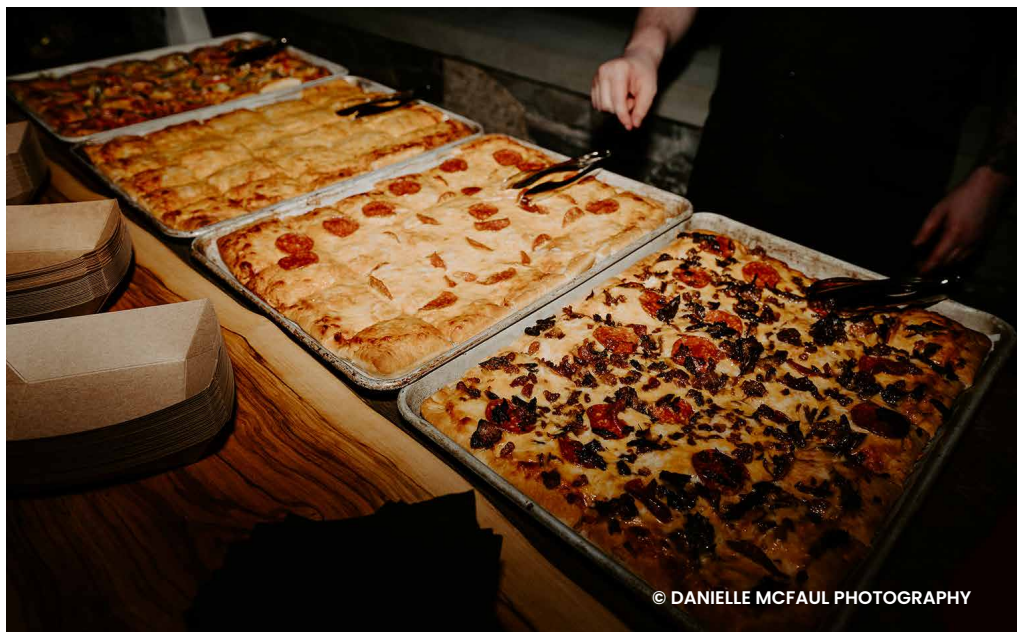
## **Mac & Cheese Station**

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

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



© BRITTANY NAVIN PHOTOGRAPHY



© DANIELLE MCFAUL 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. 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 / 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*

## **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