



AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 TRADITIONAL WEDDINGS SOIRÉE MENU

SOIRÉE MEAL

A cocktail-party style celebration with lounge furniture and cocktail tables rather than traditional dining tables. A fabulous formal social evening filled with love and laughter where family & friends gather around you to enjoy fine food & drinks, music, and dancing.

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

\$164 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.
- Choice of five (5) tapas stations served following cocktail service.
- 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.
- 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



TAPAS STATIONS

*Selection of five (5) tapas stations:
Select an additional option for \$15 per guest*

Roasted Cauliflower Clusters / Tahini / Toasted Pistachio / Balsamic Glaze (ve,gf)

Grilled Sesame Bok Choy / Ginger Chilli Oil / (ve,gf)

Herbed Tofu Stuffed Baby Peppers / Arrabiata / Capers (v,ve,gf)

Mushroom Toast / Fresh Herbs (ve)

Caramelized Halloumi Cheese Taco / Fennel Slaw / Mango Chutney (v)

Tortilla De Papas / Charred Brussel Sprouts / Gruyere / Dijon Aioli (v)

Buttery Pretzel Bites / Kosher Salt / Grainy Mustard Dip (v)

Birria Short Rib Bao Bun / Pickled Onion / Lime Crema

Flank Steak / Black Bean Garlic Sauce / Shishito Pepper / Soy Honey Glaze

Meatballs / Fire Roasted Tomato Sauce / Basil / Parmesan (gf)

Local Chorizo Sausage / Sweet Red Apples / Honey (gf)

Smoked Jalapeño Cheese Curd Sausage / 2-Bite Potato Roll / Spicy Jam

Mini Lobster Roll / Caviar / Everything Bagel Seasoning / Pickled Onion

Tempura Scallop Pop / Sweet Soy Sauce / Scallions

Chicken Souvlaki Skewer / Yogurt Dressing (gf)

-Includes-

A Self-Serve Station With:

Charcuterie

Chef's Selection Sliced Cured Meats / Pâtés / Olives / Pickles / Marinated Onions / Crostinis / Garnishes

Fine Cheeses

Chef's Selection Assorted Fine Cheeses / Fresh & Dried Fruits / Nuts / Crostinis / Garnishes

Fruit Platter

Chef's Selection Assorted Fruits

DESSERT

A staging of Fine Pastries & Sweets for Dessert

LATE NIGHT SNACK STATIONS

*One (1) culinary station is included to compliment your soirée meal.
You may add an additional station 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

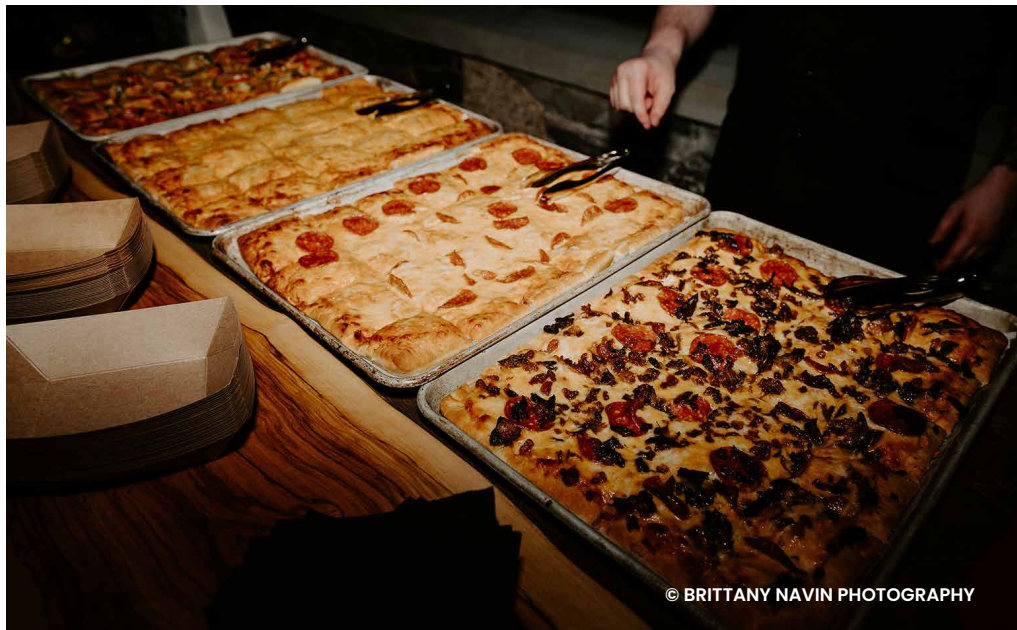
Mac & Cheese Station

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

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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

Sushi Station

Variety of Fresh Homemade Sushi / Pickled Onions / Wasabi / Soy Sauce

\$22 per guest as an additional option

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



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