



AQUATOPIA

WATER GARDEN CONSERVATORY



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ZEN BALANCE MENU

Perfect for the minimalist couple who dreams of a beautiful wedding ceremony, without all the grand expectations of a traditional wedding event. A simple elegant way to begin life's journey together.

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
(25 GUEST MINIMUM)
\$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.
- 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 Cured Meats & Assorted Fine Cheeses / Crostinis / Garnishes

Staging of Fine Pastries & Sweets

You may add a table of Chef's selection of Fine pastries & sweets for an additional \$15 per person

ADDITIONAL HOSTED CULINARY STATIONS

Additional menu 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

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

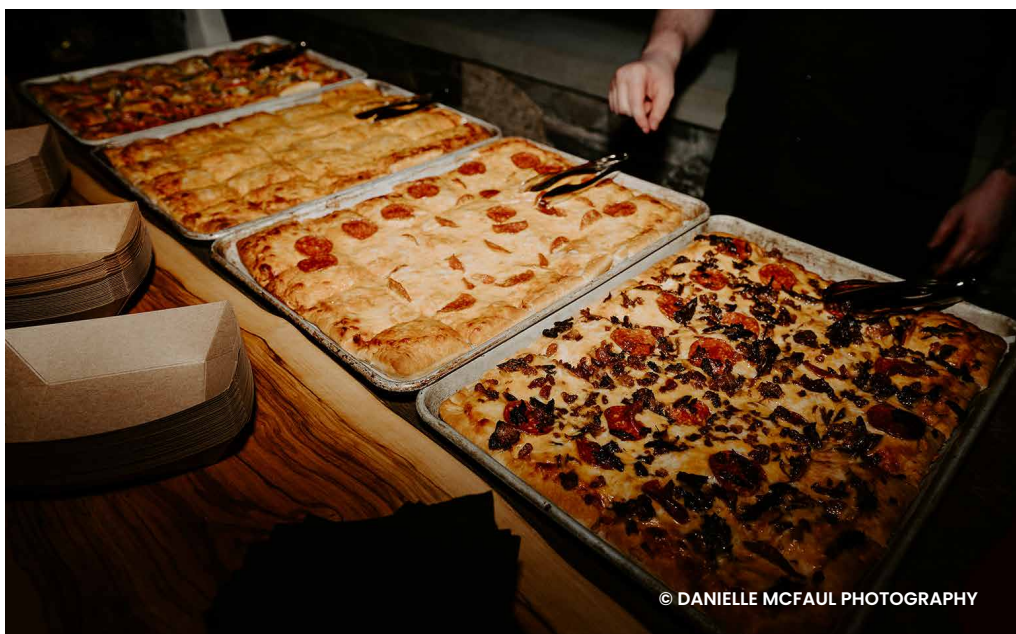
Mac & Cheese Station

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 upon request.

*You may select the number of guests/servings you would like to offer for these stations (minimum of 10).
The per guest price will apply.*

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



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