



# AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 ZEN SOCIAL WEDDING SOIRÉE MENU

# ZEN SOCIAL MENU

A gorgeous upscale soirée style wedding, when you still want the atmosphere, formality, elegance, and grace of a larger event, but with a more intimate gathering of friends & family. Zen Social Weddings are stunning evening affairs with a focus on fabulous fashions, creative cocktails & canapés, and a delectable strolling menu.

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)  
**\$184 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 cocktails.
- A charcuterie, cheese, and fruit self serve 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 / 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 (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 Italian Pastries & Sweets

## 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**

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

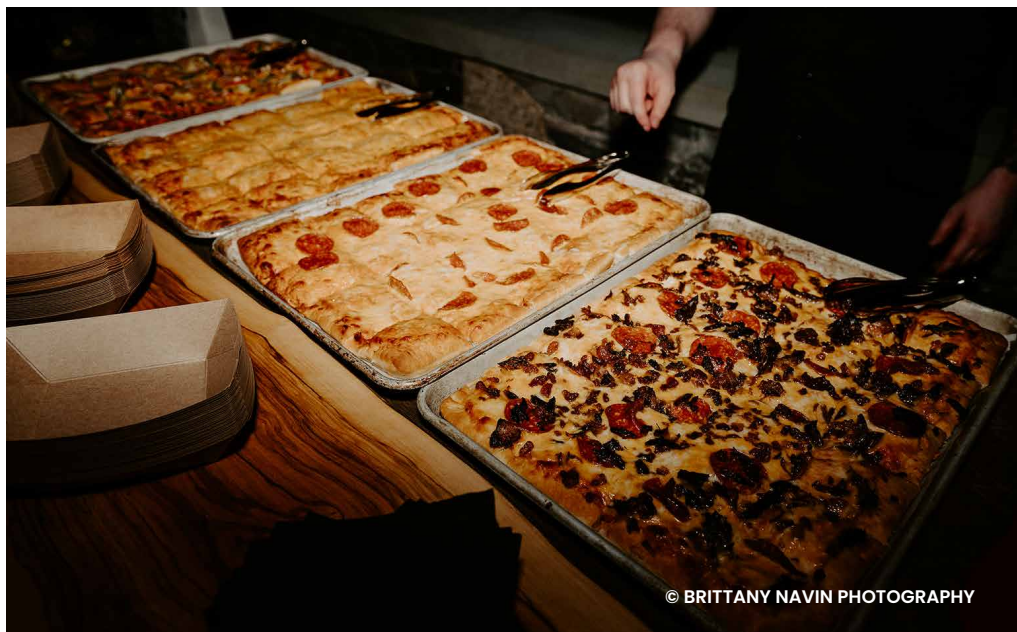
### **Mac & Cheese Station**

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

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



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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*

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