



AQUATOPIA

WATER GARDEN CONSERVATORY





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Special Events



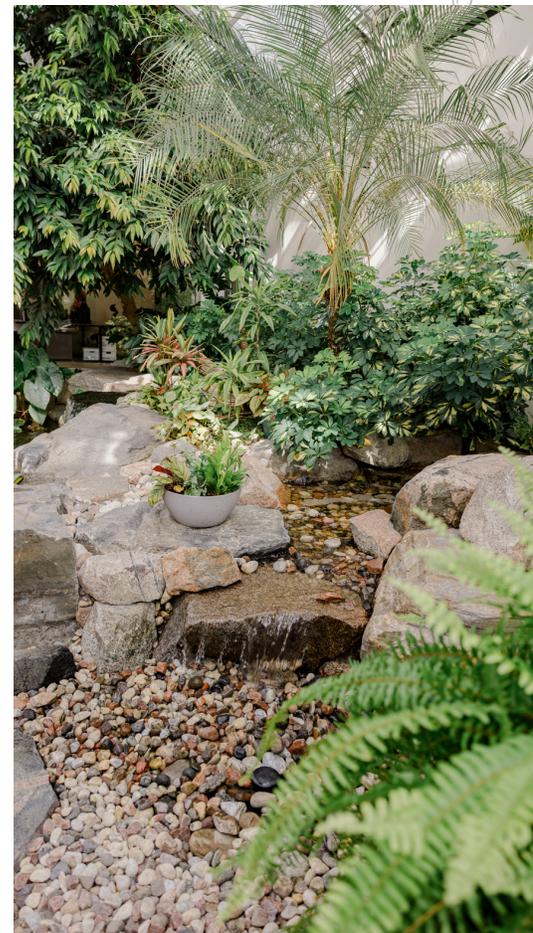
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WHY AQUATOPIA?

The moment you step inside Aquatopia Conservatory, you immediately feel a positive sense of place, which creates a healthy connection within yourself and the natural environment that surrounds you. A healthy feeling of peace and tranquility flows over you as you breathe in the warm fresh scent of vitality.

From birthday parties to golden anniversaries, Aquatopia provides the perfect venue for your next special social gathering! The retreat-like atmosphere in Aquatopia is a peaceful, tropical oasis that will be the basis of a memorable event with a lasting impression on your friends & family. Relax and fully appreciate every aspect of your event, knowing that our talented production team of coordinators, designers, florists, entertainers, chefs, and servers will professionally orchestrate every detail of your vision.



IN-HOUSE SERVICE TEAMS



EVENT PRODUCTION SERVICES

Facility services included with your event:

EVENT MANAGER & COORDINATORS

EXECUTIVE CHEF & SERVICE STAFF

EVENT SET-UP & TEAR-DOWN CREWS

SOUND & LIGHTING EQUIPMENT

AUDIO & VISUAL TECHNICIANS

Additional services available upon request:

FLORAL & DÉCOR DESIGN

ENTERTAINMENT PACKAGES

DJ & LIVE MUSICIANS

TRANSPORTATION



FREQUENTLY ASKED QUESTIONS



CAN I MAKE CHANGES TO MY ESTIMATE?

Absolutely! Your preliminary estimate is designed to allow you to secure a date for your event before all the details are finalized. If there is anything you would like to change or add, we are happy to update your estimate as many times as required throughout the planning process.

WHAT IS INCLUDED IN THE FLORAL & DECOR SERVICES?

Our in-house floral & decor team can assist you with designing all floral & decor elements for your event and will bring your design visions to life. Specific pricing is provided after a design consultation with our floral & decor team, who will give you a custom quote based on your requirements and style!

WILL THE CONSERVATORY BE TOO WARM OR COLD?

Aquatopia is heated and maintains pleasant temperatures throughout the winter months. In the summer, the Aquatopia greenhouse is openly ventilated to the exterior, maintaining a temperature that is typically no warmer than the outdoors. For summer events held during warm weather, guests are encouraged to dress appropriately as if the event they are attending was being held outdoors. We recommend that events held in June, July or August start no sooner than 5:00pm.

WHAT ARE THE MINIMUM AND MAXIMUM CAPACITIES FOR GUESTS?

Our maximum capacity is 150 guests. We do not have a minimum number of guests, however, there is a minimum spend on all of our menu packages. For further information on guests capacities, please speak to our events team.

WILL MY PRICING STAY THE SAME IF I BOOK FOR 2026/2027?

If you are looking to book a date for the upcoming year(s), we will add a contingency fund to your proposal estimate to help prepare you for any potential pricing increases.





ARE THERE ACCOMMODATIONS CLOSE BY?

There are several major hotels within a 15 minute drive from our facility. In addition, there are nearby rental properties available for spacious group accommodation settings. Our events staff can speak to you about arranging the best accommodations for you and your guests.

CAN YOU HOLD PREFERRED DATES FOR MY EVENT?

We do not place soft holds on dates. To reserve a date we would require a signed event agreement along with your \$4,000 retainer payment to secure your preferred date.

MAY I PROVIDE MY OWN FLORAL & GREENERY FOR MY EVENT?

The interior of Aquatopia is an organic working eco-system, with a valuable plant collection. We practice a strict biological protocol for managing all plant material coming into our facility. As such, our expert floral team are the exclusive suppliers for all floral & decor elements for all events held at Aquatopia.



ARE THERE ANY LIMITATIONS ON THE FLORAL & DECOR?

In the best interest of the health and safety of our fish and plant life, we do have a few limitations such as glitter, rice, and pyrotechnics (please refer to your event agreement for specifics), for which there are many other fabulous alternatives.



HOW DOES YOUR BAR SERVICE WORK?

We offer an open bar service. As part of our standard bar service fee, our food & beverage team will purchase any alcohol for your event on your behalf at LCBO cost under a Special Occasion Permit. Any unused alcoholic beverages will be returned to you following your event.



OUR PACKAGES



BEDFORD TEA PARTY

A lovely, stylish event where your guests are bathed in the warm sunshine and greenery of our conservatory, in the classical style of the bygone era of English garden parties. The food is light and whimsical, highlighting the sweet and savoury delights of a traditional Bedford tea service.

FACILITY FEE

\$2,595 - \$3,195

Aquatopia is available for Special Events Weekdays and Sundays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out.

- Up to six (6) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements.
- Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

*Please note, we do not produce events on Mondays as our facility is closed.
All facility fees are subject to 13% HST.*



BEDFORD TEA MENU

\$42 PER GUEST
(\$1,500 MINIMUM)

A selection of classic tea sandwiches, savoury delights, and sweet treats.

Coffee & Tea Service.

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

The Aquatopia culinary team publishes new menu and updates 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.



COCKTAIL PARTY

A 4-hour cocktail party celebration filled with love, veneration, and laughter. A fabulous evening where family & friends gather around to enjoy fine food & drinks.



FACILITY FEE

\$2,595

Aquatopia is available for Special Events Weekdays and Sundays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements.
- Round high & low top cocktail tables with floor length linens.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

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COCKTAIL MENU

\$38 PER GUEST
(\$1,500 MINIMUM)

Includes a selection of five (5) passed hors d'oeuvres.

Additional options available upon request.

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

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SOIRÉE EVENT

A longer cocktail-party style celebration with lounge furniture and cocktail tables. Soirée events are stunning evening affairs with a focus on creative cocktails & canapés, and a delectable strolling menu.

FACILITY FEE

\$3,195 - \$3,795

Aquatopia is available for Special Events Weekdays and Sundays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out.

- Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.
- A personal event coordinator to assist you with all planning aspects of your event.
- Services of our event design team to help you create & stylize all your floral & decor elements.
- A selection of contemporary lounge sofas, chairs, ottomans, & side tables.
- Round high & low top cocktail tables with floor length linens.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

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SOIRÉE MENU

\$88 PER GUEST
(\$3,000 MINIMUM)

Includes a selection of three (3) passed hors d'oeuvres, two (2) different chef hosted action stations, and a self serve charcuterie, cheese & fruit station.

Additional options available upon request.

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

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SEATED 3-COURSE DINNER

A full service formal seated meal suitable for any occasion. Your gourmet multi-course meal includes the choice of soup or salad, a main course, and a dessert. For a longer event, we will include a cocktail reception with passed hors d'oeuvres.



FACILITY FEE

\$2,595 - \$3,795

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- Vintage ivory Chiavari chairs & cushions, 5' x 5' dining tables with table linens & napkins.
- A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician.
- On-site management staff for the duration of the event.
- Labour for event set-up & clean-up.
- Complimentary coat check service.
- Ample free parking.
- Hi-speed Wi-Fi internet access.

Please note, we do not produce events on Mondays as our facility is closed.

All facility fees are subject to 13% HST.

SEATED 3-COURSE MENU

\$88 PER GUEST
(\$3,000 MINIMUM)

Includes the choice of soup or salad, main course, and dessert.

Additional options available upon request.

Note:

All food and beverage services are subject to a 15% service charge and 13% HST.

Our executive chef can also design customized menus & pricing for a wide variety of cultural celebrations, vegan & vegetarian dietary preferences, and haute-cuisine style events. For more information, please contact our events team.

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SPECIAL EVENTS MENUS



TEA SANDWICHES

Selection of three (3) different tea sandwiches:

- Classic Watercress & Egg Salad (v)
- English Cucumber & Creme Cheese (v)
- Tomato, Basil & Buffalo Mozzarella Caprese Sliders (v)
- Curried Chicken Salad on Harvest Bread
- Sun-Dried Tomato & Hummus Pinwheels (v)



SAVOURY DELIGHTS

Selection of three (3) different savoury delights:

- Chicken Salad & Arugula with Spiced Figs & Buffalo Mozzarella
- Cubed Watermelon & Feta Salad Cups (v)
- Springhill Cricket Club Spicy Lamp Meatball
- Mini Maple-Bacon & Gruyere Quiches
- Pear, Brie & Roasted Walnuts on Pumpkin Seed Bread & Honey-Mustard Glaze
- Demi-Ciabatta Pesto Chicken & Roasted Red Pepper & Goat Cheese (v)
- Cold Smoked Salmon Campagne & Mixed Greens with Grainy Mustard Drizzle



SWEET TREATS

Selection of two (2) different sweet treats:

- Light & Buttery Madeleine Cookies with Citrus Zest
- Lavender Shortbread Cookies
- Ginger & Wild Berry Scones with Devonshire Cream & Homemade Jams
- Tropical Bajan Rum Fruit Salad



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

HORS D'OEUVRES

*\$8.00 per person for each additional hors d'oeuvre menu option.
Minimum of three (3) selections.*

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema /
Caviar / Fresh Dill

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (ve)

Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (gf,v)

Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (v,ve)

Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

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



CHEF HOSTED ACTION STATIONS

\$15.00 per person for each additional station

Authentic Canadian Poutine / Variety of Toppings
Variety of Dim Sum / Hoisin / Sambal / Chop Sticks
Birria Short Rib Bao Bun / Pickle Slice / Lime Crema
Chef's Choice Assorted Pizzas / Side Salad
Chicken Souvlaki Skewer / Yogurt Dressing (gf)
Macaroni & Cheese / Variety of Toppings

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





SOUPS

Sweet Fire Roasted Tomato + Pepper Cream /
Goat Cheese Stuffed Shell Noodle Garnish (v)

Sweet Potato + Coconut Soup / Cardamom /
Creme Fraiche + Toasted Hazelnuts (v)

Roasted Cauliflower / Caramelized Apple /
Apple Fritter (v)



SALADS

Mixed Greens / Beet + Carrot Curls / Raspberry +
Mango Vinaigrette (v,ve,gf)

Heirloom Tomato / Pickled Red Onion / Extra
Virgin Olive Oil / White Balsamic / Basil (ve,gf)



ENTRÉES

You may offer your guests, in advance, one (1) protein choice, and one (1) vegetarian choice from the following

BEEF

8 oz Grilled New York Striploin / Porcini Mushroom Glaze / Pomme Pave / Grilled Asparagus (gf)

Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccoli / Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

CHICKEN



Pan-Seared Blackened Chicken Breast / Broccoli / Golden Buttery Potato Pavé / Sweet Corn Herbed Cream Sauce / Pickled Onion (gf)

Mediterranean Stuffed Chicken Breast / Grilled Vegetable + Herbed Cheese Blend / Broccoli / Citrus Fragrant Wild Rice Pilaf / Mint Garlic Yogurt (gf)

FISH



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





VEGETARIAN

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

Grilled Zucchini Lasagna / Creamy Mozzarella Cheese / Sweet Tomato Sauce / Fresh Herbs / Parmesan Ribbons (v,gf)



KID'S MENU ENTRÉES

\$59.00 per child

Homemade Chicken Tenders / Fresh Cut fries / Veggie Sticks / Dipping Sauce

Short Noodle Pasta + San Marzano Tomato Sauce
-or- Butter Noodles and Cheese

Grilled Cheese Sandwich / Fries / Veggie Sticks / Dipping Sauce



DESSERTS

Tiramisu / Espresso / Mascarpone

Vanilla Creme Brulee / Raspberry Cardamom Swirl (gf)

Chocolate Decadence Torte (ve,gf)





- ADDITIONAL CHEF 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 Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Variety of Toppings

DIM SUM STATION

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

PIZZA STATION

Chef's Choice Assorted Pizza Toppings

NACHO BAR

Hot Nacho Chips / Cheese Sauce / Green Onion / Salsa / Sour Cream / Shredded
Cheese / Taco Beef

GOLDEN PALACE EGG ROLLS

Famous Golden Palace Egg Rolls / Traditional Sauces

MAC & CHEESE STATION

Elbow Macaroni / Cheddar / Mozzarella / Smoked Gouda / Variety of Toppings



- ADDITIONAL SELF SERVE -
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 / Traditional Garnishes
\$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 Sushi / Traditional Garnishes & Sauces
\$22 per guest as an additional option

CHARCUTERIE BOARD STATION

Chef's Selection Sliced Deli 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

VEGETABLE CRUDITÉS BOARD

Mixed Vegetable Crudités / Homemade Dips
\$11 per guest as an additional option

BEVERAGE SERVICES





CUSTOMIZABLE HOST BAR

\$995

\$1,995

\$2,995

UP TO FOUR (4) HOURS UP TO SIX (6) HOURS UP TO EIGHT (8) HOURS

- Coordination of a No-Sale Special Occasion Permit from the AGCO.
- Service for the purchase, delivery, storage, and cooling of all LCBO listed beverages.
- Unlimited standard bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- SmartServe certified and uniformed bar/service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of alcohol & specialty non-alcoholic beverages are not included in this service, and will be invoiced separately at LCBO and/or retailer list prices.



NON-ALCOHOLIC BAR PACKAGE

\$19 PER GUEST

- For events where no alcohol is served.
- Unlimited standard soft drinks, juices, cordials, condiments & garnishes.
- Fruit infused hydration station.
- Freshly brewed organic, fair-trade coffee and tea.
- Uniformed bar and service staff for the duration of your event.
- All required titanium crystal barware, stemware, and service equipment.
- On-site ice maker & storage.

NOTE: Cost of specialty non-alcoholic beverages are not included in this service and will be invoiced separately at list prices.

ESPRESSO & SPECIALTY TEA SERVICE

\$395 TWO (2) HOUR SERVICE

- Fully staffed & equipped barista service.
- Specialty teas, espresso, cappuccino, and lattes.

All beverage services are subject to a 15% service charge and 13% HST.