



# AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 PARTIES & SPECIAL EVENTS BROCHURE

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# WELCOME TO AQUATOPIA

From the moment you arrive, you'll step into a peaceful, nature-filled space that feels calm and inviting. Connect with family & friends amidst lush greenery and bright blooms, all glowing under natural light.

Surrounded by tumbling waterfalls, exotic tropical plants, and fresh, vibrant air, our one-of-a-kind venue creates the perfect backdrop for your dream celebration. With a dedicated team of experienced professionals, you'll move seamlessly throughout the space without ever leaving the oasis.

Our team of coordinators, designers, florists, and chefs will handle every detail—so you can relax, stay present, and enjoy an unforgettable day.

# WHY AQUATOPIA

The moment you step inside Aquatopia Conservatory, you immediately feel a positive sense of place, which creates a 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 gathering, knowing that our talented production team of coordinators, designers, florists, entertainers, chefs, and servers will professionally orchestrate every detail of your vision.



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# FACILITY SERVICES

We are pleased to offer the following for your party or special event when you book Aquatopia Conservatory for your gathering:

## EVENT PLANNING

A personal event coordinator to assist you with all planning aspects of your event held at our facilities.

Services of our event design team to help you create & stylize all of your floral & decor elements, and create the perfect celebration.

Access to our customized software to help manage all details of your event such as: floor plans, timelines, guest list, menu options, decor, and all communications during the planning process.

## DÉCOR & FURNISHINGS

Vintage white 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.

Round high & low top cocktail tables with floor length linens.

A selection of contemporary lounge sofas, chairs, ottomans, & side tables.

Rustic pine & wrought iron podium.

Cardbox & easels.

## VENUE

Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium, greenhouse, grounds & gardens for your event for groups up to 150 guests.

Aquatopia's unique architecture, extensive tropical horticultural collection, water features, and warm natural lighting.

On-site management staff for the duration of the event.

Professional digital audio and lighting systems operated by a house AV technician for the duration of your event.

Includes SOCAN and Re:Sound performance rights fees.

Labour for event set-up & clean-up.

Complimentary coat check service.

Ample free parking.

Hi-speed Wi-Fi internet access.

## READY SPACES

Private ensuite bathroom for guests of honour and VIPs to freshen up, complete with full length mirrors & personal care essentials.

Lounge space to rest & prepare in privacy before & during your event.

## FACILITY FEES:

	UP TO 4 HOURS	UP TO 6 HOURS	UP TO 8 HOURS
TUESDAYS - THURSDAYS	\$2,595	\$2,795	\$2,995
FRIDAYS & SUNDAYS	\$3,595	\$3,795	\$3,995
SATURDAYS & HOLIDAYS	\$4,595	\$4,795	\$4,995

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



# 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.

## CUSTOMARILY INCLUDES:

- Beautifully set tables with crisp linens, cushioned Chiavari chairs, and light seasonal florals.
- Freshly baked blueberry & lime scones with Devonshire cream & homemade jams.
- A selection of different classical tea sandwiches.
- A choice of scrumptious savoury delights.
- Sweet treat options for dessert.
- A variety of freshly steeped teas.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED  
TIMELINE**  
**3-4 HOURS**

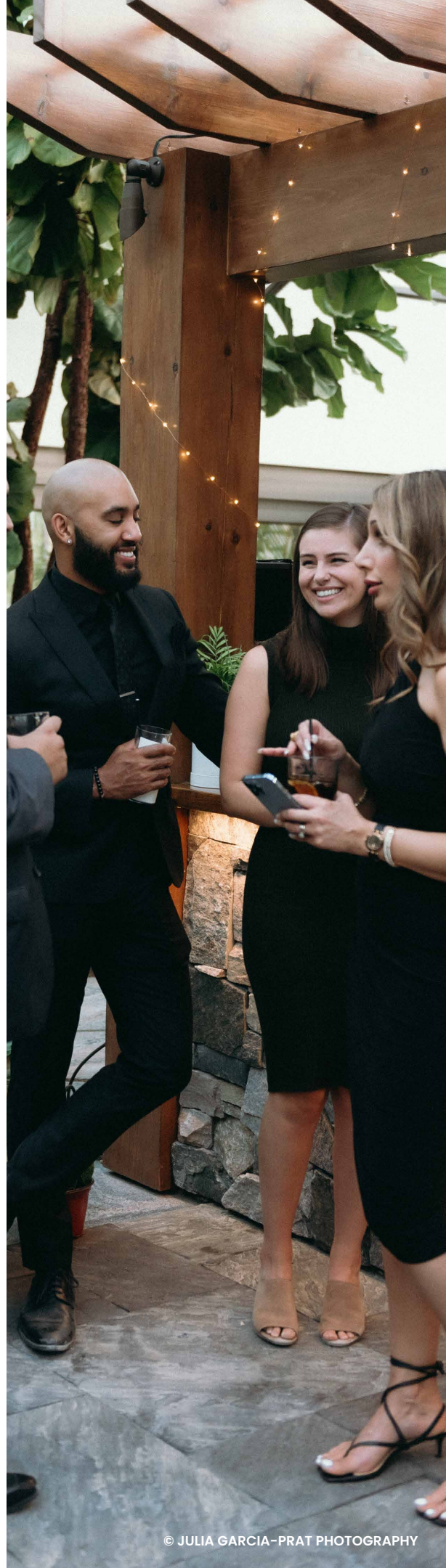
# COCKTAIL PARTY

A cocktail party celebration filled with love, veneration, and laughter. A fabulous evening where family & friends gather around to enjoy fine food & drinks. The perfect event for milestone celebrations, holiday gatherings, pre-event receptions, out-of-town visits, or any other casual but elevated get together without committing to a sit down meal.

## CUSTOMARILY INCLUDES:

- High and low cocktail tables with Tabouret chairs, single stem bud vases, and dramatic theatre lighting & candlelight once the sun goes down.
- Customizable host bar serving delightful cocktails, beers, wines, and unique non-alcoholic drinks.
- Selection of passed hors d'œuvres.
- Cheese, fruit, & charcuterie boards.
- 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.

**RECOMMENDED  
TIMELINE**  
**2-4 HOURS**





# SOIRÉE EVENT

An elevated cocktail-party style celebration with a social lounge vibe similar to an after-party following an entertainment industry awards evening. Soirée events are stunning evening affairs where guests can relax and enjoy the moody mixes of DJs & live musicians, with a focus on creative cocktails & canapés, and a delectable strolling menu.

## CUSTOMARILY INCLUDES:

- Casual seating areas consisting of lounge sofas, chairs, ottomans, & side tables.
- Customizable host bar serving delightful cocktails, beers, wines, and unique non-alcoholic drinks.
- Selection of passed hors d'œuvres.
- 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.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED  
TIMELINE**  
**5-7 HOURS**

# SEATED DINNER

A full-service formal seated meal suitable for any occasion. Options for your gourmet multi-course meal may include: choice of soup, salad, pasta, a main course, and dessert. Longer events traditionally include a cocktail reception with passed hors d'oeuvres, and a late night snack if the event ends past midnight.

## CUSTOMARILY INCLUDES:

- 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.
- Professionally uniformed service staff.
- All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

**RECOMMENDED  
TIMELINE**  
**4-6 HOURS**



# HORS D'ŒUVRES

\$7 per piece

Kale, Wild Mushroom/ Blue Cheese Mini Beef Wellington / Demi-Glace

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib 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 Salmon Gravlax / Lime Crema / Caviar / Fresh Dill

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

Market Tomato Bruschetta / Feta / Balsamic Glaze / Focaccia Crostini (v, gf)

Orange Honey-Glazed Baked Salmon Skewers/Sesame (gf)

Thyme & Gruyere Stuffed Mushroom / White Balsamic (gf, v)

Woodland Bruschetta / Wild Mushrooms / Crostini (ve)

Orange & Fig Marmalade Pretzel Bites / Spicy Honey Mustard Glaze (v)

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

Kimchi Vegetable Dumpling / Soy Garlic Glaze (ve)

Spanakopita/ Golden Phyllo / Mint Garlic Yogurt (v)

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

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



# SOUPS

*\$16 per guest*

Wild Mushroom / Black Truffle Crema / Fresh Herbs (v, gf)

Sweet Fire Roasted Tomato / Red Pepper Cream / Herbed Goat Cheese Stuffed Shell (v)

Red Lentil / Coconut Cream / Chili Oil / Cilantro (ve)

Lobster Bisque / Crushed Chili Crema / House Croutons

# SALADS

*\$13 per guest*

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango Vinaigrette (ve, gf)

Caesar / Garlic Parm Dressing / Double-Smoked Bacon / Crostini / Shaved Parmesan

Market Fresh Tomatoes / Pickled Red Onion / Olive Oil / White Balsamic / Herbed Fiore D'Latte / Cracked Black Pepper (v, gf)

Baby Greens / Stilton / Pecans / Roasted Pears / Lime Dressing (v, gf)

# PASTA

*\$22 per guest*

Butter Nut Squash Ravioli / Browned Lemon Butter / Fried Sage / Toasted Hazelnut (v)

Giant Butchers Blend Meatball / Rigatoni / Fire Roasted Tomato Sauce / Herbs / Shaved Parmesan

Spinach Ricotta Cannelloni / Pomodoro (v)

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

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



# MAINS

## Beef

8 oz Seared Ribeye / Wild Mushroom Jus / Dauphinoise / Grilled Market Vegetables (gf)  
*\$65 per guest*

8 oz Grilled Beef Tenderloin / Lobster and Fennel Cream / Herbed Couscous / Grilled Bell Peppers  
*\$59 per guest*

8 oz Classic Braised Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccoli Flowerets /  
Red Wine Demi / Horseradish Aioli (gf)  
*\$59 per guest*

## Pork

10 oz Bone in Frenched Pork Chop / Warm Pear, Apple, Sage Compote / Spiced Cassolette /  
Charred Brussel Sprouts (gf)  
*\$27 per guest*

## Chicken

Pan-Seared Chicken Supreme / Charred Broccoli Flowerets / Pickled Onion Relish / Creamy Mashed Potatoes /  
Sweet Corn Herbed Cream Sauce (gf)  
*\$34 per guest*

Grilled Chicken Supreme / Tarragon Velouté / Dauphinoise / White Wine Braised Cabbage  
*\$36 per guest*

## Fish

Roasted Salmon / Lemon and Dill Beurre Blanc / Roasted Fingerlings / Charred Carrot Puree (gf)  
*\$43 per guest*

Poached Cod / Miso Chili Butter / Lemongrass Scented Jasmine Rice / Baby Bok Choy  
*\$36 per guest*

## Vegetarian & Vegan

Rigatoni / Dill Porcini Mushroom Cream / Crispy Leeks / Shaved Parmesan (v)  
*\$22 per guest*

Cauliflower / Smoked Paprika Risotto / Fried Oregano / Toasted Pine Nuts (v, gf\*)  
*\$25 per guest*

Caramelized Onion, Tomato Tart / Whipped Pesto Feta / Olive Oil (v)  
*\$17 per guest*

Spicy Tofu Curry / Creamy Coconut Rice / Fried Taro / Pickled Mango Slaw (ve, gf)  
*\$27 per guest*

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

gf - Gluten Free | v - Vegetarian | ve - Vegan | \* - Optional Culinary Choice

# KID'S MENU

Homemade Chicken Tenders / Fresh Cut Fries / Veggie Sticks / Dipping Plum Sauce  
*\$19 per guest*

Penne / Fire Roasted Tomato Sauce (gf\*)  
*\$9 per guest*

Butter Noodles / Parm (gf\*)  
*\$9 per guest*

Grilled Cheese Sandwich / Fries / Veggie Sticks / Ketchup (gf\*)  
*\$16 per guest*

# DESSERTS

Dark Chocolate Raspberry Tart / Honey Butter Ganache / Aquatopia Raspberry Ice Cream (v)  
*\$23 per guest*

Key Lime Tart / Coconut Whip / Candied Lime / Toasted Coconut Flakes (v)  
*\$15 per guest*

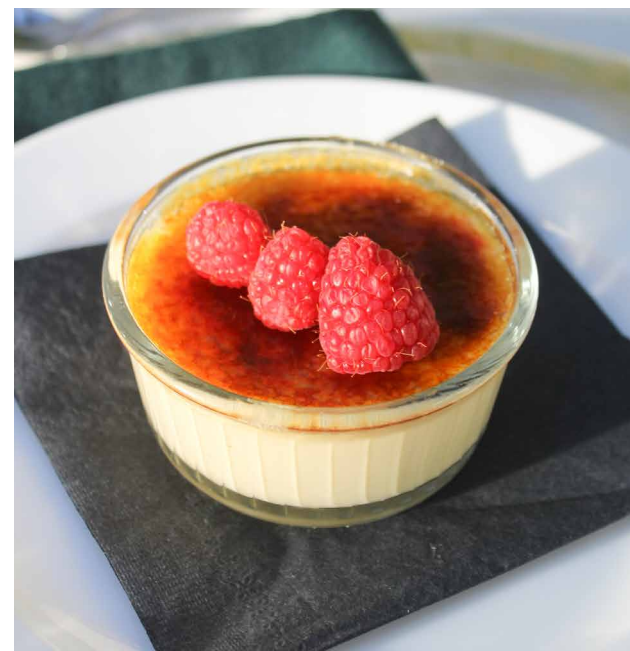
Apple Crumble / Bourbon Caramel / Aquatopia Vanilla Bean Ice Cream (v)  
*\$21 per guest*

Triple Chocolate Brownie / Cherry Compote / Toasted Macadamia Nuts (ve, gf)  
*\$22 per guest*

Salted Caramel Crème Brûlée / Salted Filberts (v, gf)  
*\$14 per guest*

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

gf - Gluten Free | v - Vegetarian | ve - Vegan | \* - Optional Culinary Choice



# ELEVATED CULINARY STATIONS & BOARDS

## **Oyster Station**

Freshly Shucked East & West Coast Oysters / Mignonette / Cocktail / Lemon / Tabasco (gf)

*\$24 per guest*

## **Charcuterie Board Station**

Chef's Selection Sliced Cured Meats / Fruit / Olives / Pickles / Crostinis / Dijon / Preserves (gf\*)

*\$27 per guest*

## **Fine Cheese Board Station**

Chef's Selection Assorted Fine Cheeses / Fresh Fruits / Nuts / Crostinis / Preserves / Honey (gf\*)

*\$32 per guest*

## **Sushi Station**

Variety of Fresh Sushi / Pickled Ginger / Wasabi / Soy Sauce (gf)

*\$20 per guest*

## **Fruit Platter**

Chef's Selection Assorted Fruits (ve, gf)

*\$12 per guest*

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

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# LATE NIGHT SNACK STATIONS

## **Poutine Station**

Crispy Fries / St-Albert Cheese Curds / Gravy / Bacon / Chives / Garlic Aioli (v\*, gf\*)

\$14 per guest

## **Pizza Station**

Chef's Choice Assorted Pizza / Creamy Garlic Dip / Fire Roasted Tomato Sauce (v\*)

\$20 per guest

## **Nacho Bar**

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

\$16 per guest

## **Golden Palace Egg Rolls**

Famous Golden Palace Egg Rolls / Plum Sauce / Hot and Sweet Mustard

\$19 per guest

## **Mac & Cheese Station**

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

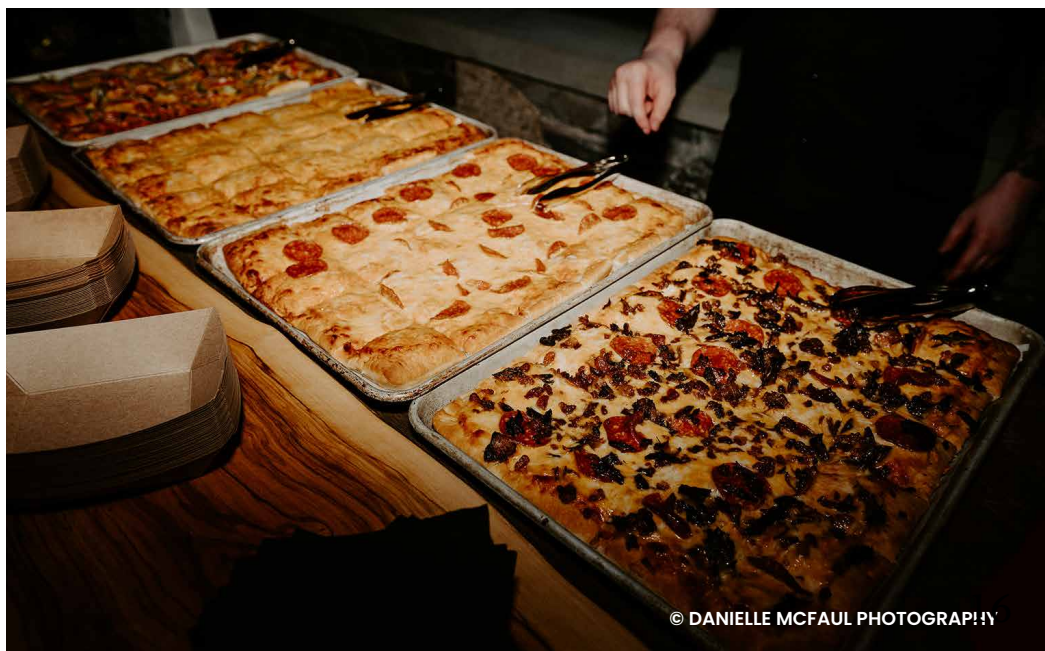
\$16 per guest

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# SOIRÉE STATIONS

## **Mediterranean Soirée Station**

\$24 per guest

Moroccan Carrot Hummus / Pita / Olive Oil (ve, gf\*)  
Grilled Peach / Prosciutto/ White Balsamic (gf)  
Fried Goat Cheese Balls / Rosemary Honey (v)  
Lemon and Thyme Chicken Skewers / Tzatziki (gf)  
Crispy Beef Sambousak / Onion/ Feta

## **Latin Soirée Station**

\$36 per guest

Chicken Taquitos / Mexican Sour Cream (gf\*)  
Shrimp / Avocado / Blood Orange Ceviche (gf)  
Beef Empanadas / Aji Verde  
Cuban Ham Slider / Swiss Cheese / House Made Pickles /Dijon  
Grilled Corn Elote / Phyllo (v)

## **French Bistro Soirée Station**

\$27 per guest

Caramelized Onion / Roasted Cremini / Gruyere (v)  
Croque Monsieur Gougères / Mornay (v)  
Beef Wellington / Dijon Aioli  
Rosemary Cranberry / Brie / Phyllo (v)  
Beef Bourguignon / Tomato Demi (gf)

## **Farmhouse Soirée Station**

\$23 per guest

Southern Fried Chicken / Belgian Waffle / Hot Honey  
Smash Burger / Cheddar / Garlic Aioli / Garden Veg/ Ketchup  
Cornbread Fritters (v)  
Crab Rangoon / Sweet Chili Sauce  
Ciabatta / Swiss / Bacon Jam

## **Vegetarian Soirée Station**

\$28 per guest

Vegetable Croquettes / Tomato aioli (ve, gf)  
Spinach / Artichoke / Grilled Zucchini (v, gf)  
Crispy Falafels / Lemon Tahini / Sesame (ve, gf\*)  
Mediterranean Cauliflower / Pomegranate / Garlic Hummus (ve, gf)  
Mozzarella / Charred Tomato Marinara (v)

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

gf - Gluten Free | v - Vegetarian | ve - Vegan | \* - Optional Culinary Choice

# BEDFORD TEA

\$74 per guest

## **Tea Sandwiches**

**Choose three (3) different tea sandwiches:**

Classic Watercress & Egg Salad on 12-Grain (v)

English Cucumber & Cream Cheese on Brioche (v)

Curried Chicken Salad on Harvest Bread

Sun-Dried Tomato & Hummus Pinwheels (v)

Smoked Salmon and Dill Cream Cheese Pinwheels

Mini Tiger Shrimp Rolls with Tarragon Mayo

## **Savoury Delights**

**Choose three (3) different savoury delights:**

Roast Beef and Caramelized Onion Tarts with Horseradish Cream

Cubed Watermelon with Whipped Feta and Balsamic Glaze (v)

Springhill Cricket Club Spicy Lamb Meatball with Mango Mustard Chutney

Mini Maple-Bacon & Gruyere Quiches

Bacon wrapped dates with Cambozola and Hot Honey (v)

Crawfish, Caviar and Crème Fraiche

Pear, Brie & Roasted Walnuts on Pumpkin Seed Bread & Spiced Apricot Glaze

Crab Cakes with Tomato Butter Aioli and Pickled Jalapeno

Gruyere, Chive and Caramelized Onion Gougère (v)

## **Sweet Treats**

**Choose two (2) different sweet treats:**

Light & Buttery Lavendar Madeleine Cookies

Pistachio and Dark Chocolate Truffles (gf)

Cranberry Orange Shortbread

Dark Chocolate and Raspberry Mini Tart

Mini Pavlova with Passion Fruit Curd

Blueberry & Lime Scones with Devonshire Cream & Homemade Jams

**Freshly brewed organic, fair-trade coffee and tea.**

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

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

# BAR PACKAGES

## CUSTOMIZABLE HOST BAR

- Suitable for those clients who wish to offer a fully customizable hosted bar service to their guests, while keeping overall costs to a minimum.
- 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.
- Champagne toast.
- 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.

**\$995** UP TO FOUR (4) HOURS

**\$1,995** UP TO SIX (6) HOURS

**\$2,995** UP TO EIGHT (8) HOURS

## ESPRESSO & SPECIALTY TEA SERVICE

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

**\$395** TWO (2) HOUR SERVICE

**\$695** FOUR (4) HOUR SERVICE

## HYBRID CASH BAR

- Suitable for those couples who prefer to offer a combination of fully hosted & cash bar services. Hybrid Cash Bar services are provided by Aquatopia's external partner *The Thirst Responder*.
- Choice of beers, wines, and spirits with standard or specialty bar rail mixes, soft drinks, juices, cordials, condiments & garnishes.
- 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: Bar menu and minimums to be confirmed based on the style & scale of your event. Costs for this service will be quoted & billed to you directly by *The Thirst Responder*.

## NON-ALCOHOLIC BAR

- 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.

**\$26** PER GUEST

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



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# ELEVATE YOUR EVENT!

Our in-house event coordinators can help you choose from a whole host of specialty design elements during your planning sessions to create an undeniably memorable & special day.

## GIFTS & FAVOURS

Live Plants, Seed Packets, Preserves, Confectionary

## TRANSPORTATION SERVICES

Shuttle Bus, Limousine, Classic Cars, Horse-Drawn Carriage

## OUTDOOR SERVICES

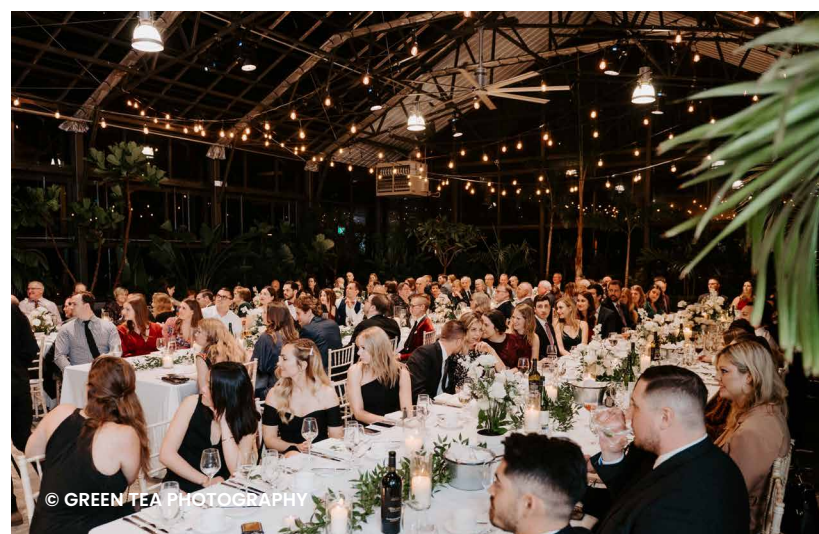
Fire & Water Features, Patio Sofas & Loungers, Lawn Games

## DÉCOR RENTALS

Draping, Custom Furnishings, Tablewares, Specialty Linens

## STATIONARY & DIGITAL DESIGN

Invitations, Menus, Signage, Websites



# DELIGHT YOUR GUESTS!

The best memories are made when everyone can share in the joy and celebration of your event. The best way to make these connections is to provide your guests with creative interactive entertainment to uplift the shared experience.

## CONNECTIVE ENTERTAINMENT

Photo Booth, Exotic Animals, Magicians, Sparklers, Live Musicians, MC Services

## AERIALISTS & ACROBATS

Champagne Aerialist, Aerial Sphere & Silks, Aerial Silks Duo, Mirrored Rings Duo

## FIREWORKS DISPLAYS

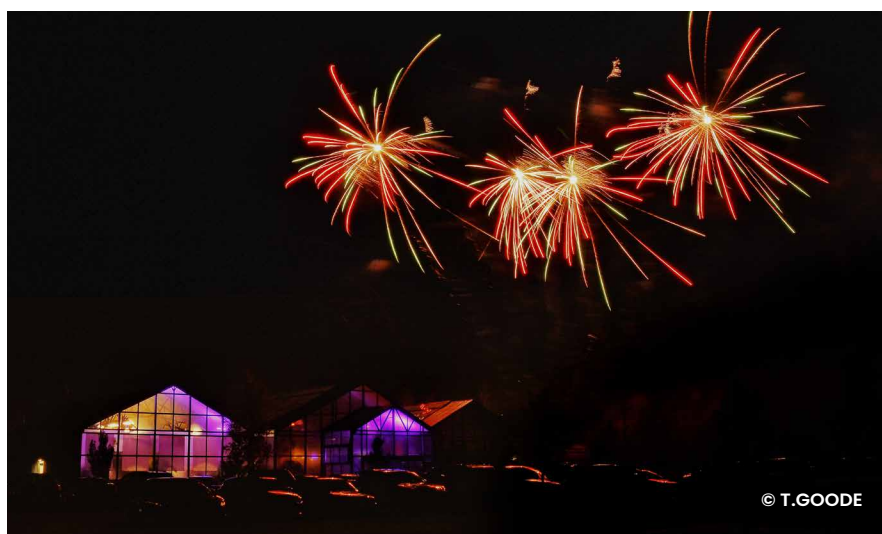
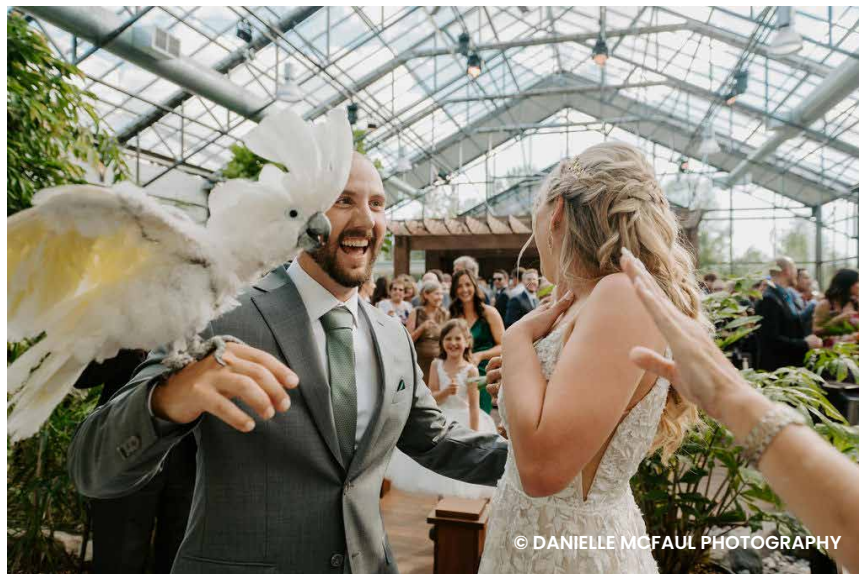
Standard Fireworks, Premium Fireworks, Custom Fireworks

## INTERACTIVE TREAT STATIONS

Candy Bar, Boba Tea Station, Donut Wall, Gelato Cart

## DANCE PARTY

An evening that your guests will never forget!



# 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 of your celebration and will bring your design visions to life. Specific pricing is provided after a design consultation with our floral & decor professionals, who will give you a custom quote based on your requirements and style!

## WILL THE CONSERVATORY BE TOO WARM OR COLD?

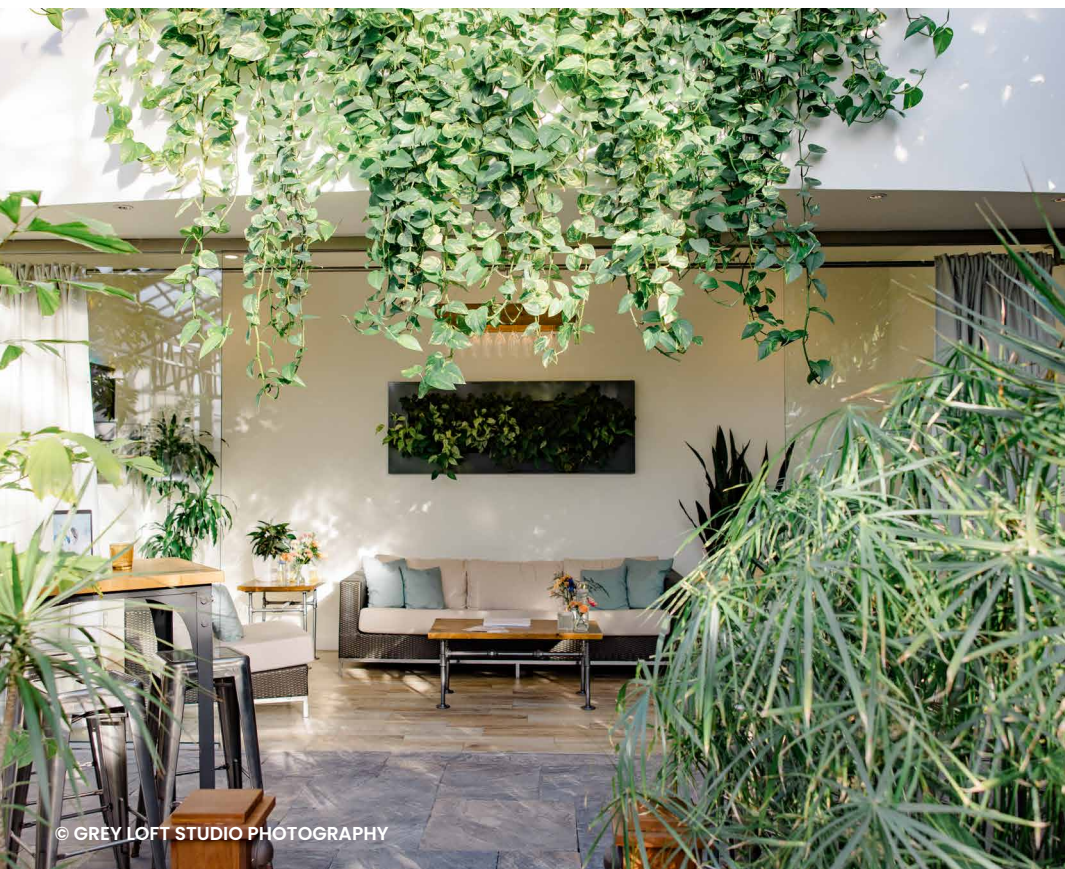
Aquatopia is heated and maintains pleasant temperatures throughout the winter months. In the summer, the Aquatopia greenhouse is openly ventilated to the exterior, maintaining an ambient temperature that is typically no warmer than the outdoors. For summer events held during warm weather, guests are 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 5:00 pm.

## WHAT ARE THE MINIMUM AND MAXIMUM CAPACITIES FOR GUESTS?

Our maximum capacity is 150 guests and our minimum is 25 guests. We do reserve certain dates and times to accommodate smaller events. For further information regarding 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 budget to your proposal estimate to help prepare you for any potential pricing increases.



# FREQUENTLY ASKED QUESTIONS

## ARE THERE ACCOMMODATIONS CLOSE BY?

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

## HOW DO I ARRANGE CATERING FOR MY EVENT?

Our culinary team will work with you to discuss guest counts and appropriate selections for your event. Aquatopia is the exclusive provider for all food & beverage services at our facility.

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

The interior of Aquatopia is an organic working ecosystem 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?

At Aquatopia, we want to create your event just as you envisioned. As such, our talented design team can source, build, or create just about any event design element for you. In the best interest of the health and safety of our fish and plant life, we do have a few limitations for items such as glitter, rice, helium balloons, 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. A hybrid cash bar option is also available, if required.



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