



# AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 TRADITIONAL WEDDINGS 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. Recite your vows 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 from ceremony to reception 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.

# WHERE EVERY SEASON IS WEDDING SEASON!

Let Aquatopia transport you to a tropical destination wedding – without the expensive airfare.

Aquatopia offers an immersive natural environment unlike any other, accommodating guest counts from 25 to 150 for exclusive-use events year-round. And best of all, your wedding day is never at the mercy of the weather!

Enjoy stress-free planning with our expert Event Coordinators and our in-house Floral & Décor Coordinators, who guide you through every detail and bring your vision to life with care, creativity, and precision. Add to that our skilled culinary team, attentive service staff, and trusted production partners—every element of your celebration is supported by a team committed to creative excellence.

Enjoy a gourmet meal prepared by our in-house chefs, then dance the night away beneath a glass ceiling, surrounded by waterfalls and tropical plants. With exclusive access to the conservatory, your guests can share your special day with the privacy and intimacy it deserves.

Celebrate your love story in a venue designed to inspire—a space with a true sense of place, where you can reconnect with the natural world and the people you cherish most.



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# SEATED & SOIRÉE RECEPTION

We are pleased to offer the following services for all seated & soirée style events when you book Aquatopia Conservatory as your wedding venue.

## WEDDING 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 wedding event.

Access to our customized Aisle Planner software to help manage all details of your wedding day such as: floor plans, timelines, guestlists, menu options, decor, and all communications during the planning process.

## GETTING READY

Private wedding party ensuite bathroom to freshen up, complete with full length mirrors & personal care essentials.

Wedding Party lounge space to rest & prepare in privacy before & during your event.

## AFTER THE WEDDING

Complimentary accommodations at the Brookstreet Hotel for the newlyweds on the night of the event, subject to availability.

## VENUE

Up to eight (8) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for up to 150 guests.

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

Professional digital audio and lighting system 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.

## DÉCOR

A contemporary ivy covered living wall as a backdrop for your ceremony & reception.

Vintage white Chiavari chairs & cushions.

Square 5' x 5' dining tables w/ classic floor-length linens & napkins.

NOTE: Contemporary lounge furniture & decor in lieu of dining tables will be provided for Soirée style events.

Rustic pine & wrought iron podium.

A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.

Wood table numbers, cardbox & easels.

## SEATED AND SOIRÉE FACILITY FEES:

**TUESDAYS-  
THURSDAYS**

**\$3,995**

**FRIDAYS &  
SUNDAYS**

**\$4,995**

**SATURDAYS  
& HOLIDAYS**

**\$5,995**

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

# SEATED MULTI-COURSE MEAL

An elegant dinner reception featuring a traditional seated multi-course style meal.

## THREE COURSE

**\$164** PER GUEST

## FOUR COURSE

**\$174** PER GUEST

## FIVE COURSE

**\$184** PER GUEST

## CHILDREN'S MENU

(AGES 11 & UNDER)

**\$59** PER GUEST

### INCLUDES THE FOLLOWING:

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
- 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.
- A late night snack station of your choosing.
- 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.



# 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.

## 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.

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# COCKTAIL STYLE RECEPTION

We are pleased to offer the following services for all cocktail style events when you book Aquatopia Conservatory as your wedding venue.

## WEDDING 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 wedding event.

Access to our customized Aisle Planner software to help manage all details of your wedding day such as: floor plans, timelines, guestlists, menu options, decor, and all communications during the planning process.

## GETTING READY

Private wedding party ensuite bathroom to freshen up, complete with full length mirrors & personal care essentials.

Wedding Party lounge space to rest & prepare in privacy before & during your event.

## AFTER THE WEDDING

Complimentary accommodations at the Brookstreet Hotel for the newlyweds on the night of the event, subject to availability.

## VENUE

Up to four (4) hours exclusive use of the Aquatopia Conservatory Atrium & Greenhouse for up to 150 guests, for your ceremony & cocktail hour.

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

Professional digital audio and lighting system 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.

## DÉCOR

A contemporary ivy covered living wall as a backdrop for your ceremony.

Vintage white Chiavari chairs & cushions.

Rustic pine & wrought iron podium.

A variety of steampunk weathered pine & wrought iron tables & gunmetal grey Tabouret chairs.

Classic floor-length table linens (optional).

Cardbox & easels.

## COCKTAIL FACILITY FEES:

**TUESDAYS -  
THURSDAYS**  
**\$3,595**

**FRIDAYS &  
SUNDAYS**  
**\$4,595**

**SATURDAYS  
& HOLIDAYS**  
**\$5,595**

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

# COCKTAIL HOUR

A cocktail hour following your ceremony for you and your guests to mix and mingle without the formality and length of a traditional sit down dinner.

Only available on Sundays or weekdays. Can be booked on a Friday or Saturday if your preferred date is available and is 120 days out.

## ADULTS

**\$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.
- A 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.



# SAY “I DO”

We are pleased to offer the Aquatopia Conservatory facilities for your ceremony held in conjunction with your reception.

## OUR CEREMONY FEE INCLUDES:

- Exclusive use of the Aquatopia Conservatory greenhouse during your ceremony.
- Personal event coordinator on site to assist you before and during the ceremony.
- Services of our event design team to help you create & stylize all of your floral & decor elements, and create the perfect ceremony setting.
- Private access to the venue prior to your event for your wedding party.
- Early facility access for your photographer & videographer.
- Linen covered registry table.
- One (1) hour rehearsal prior to your event.
- Labour for ceremony set-up & clean-up.

**CEREMONY FEE**  
**\$995**



# TRADITIONAL WEDDING MENU

gf - Gluten Free  
v - Vegetarian  
ve - Vegan

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.

## HORS D'ŒUVRES

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 / 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)

Kimchi Vegetable Dumpling / Soy Garlic Glaze (ve)

Mini Spanakopita Pouches In Golden Phyllo Pastry / Mint Garlic Yogurt (v)



## SOUPS

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

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

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

Butternut Squash / Roasted Onions / Lanark Maple Syrup / Nutmeg Creme Fraiche (v, gf)

Lobster Bisque / Crushed Chili Crema

## SALADS

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

Plated Caesar / Aquatopia Farms Garlic Dressing / Double-Smoked Bacon / Crostini / Shaved Parmesan

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

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

## PASTA

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

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

Spinach Ricotta Stuffed Cannelloni in Pomodoro (v)

# ENTRÉES

## Beef

8 oz Seared Striploin Steak / Wild Mushroom Jus / Dauphinoise / Grilled Market Vegetables (gf)

6 oz Grilled Beef Tenderloin Steak / Lobster & Fennel Cream / Herbed Couscous / Grilled Bell Peppers (gf)

8 oz Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccoli Flowerettes / Whiskey Demi / Beet Horseradish Aioli (gf)

## Pork

Grilled Bone-In Pork Chop / Charred Pineapple & Jalapeño Salsa / Puréed Parsnip / Smashed New Potatoes

## Poultry

Pan-Seared Chicken Supreme / Charred Broccoli Flowerettes / Pickled Onions / Buttermilk Mashed Potatoes / Sweet Corn Herbed Cream Sauce (gf)

Asiago & Red Pepper Stuffed Chicken Breast / Romesco Sauce / Green Beans / Herbed Orzo

Duck Confit + Port Glaze / Roasted Root Vegetables / Green Beans / Toasted Slivered Almonds (gf)

## Fish

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

Baked Cod / Miso Chilli Butter / Lemongrass & Jasmine Scented Rice / Baby Bok Choy

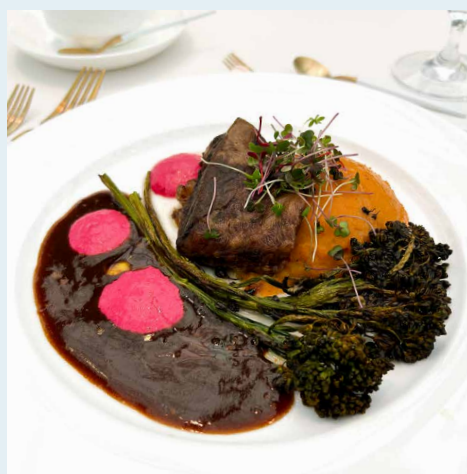
# VEGETARIAN & VEGAN ENTRÉES

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

Roasted Butternut Squash Risotto / Smoked Cheddar / Chive / Parm Crisp (v,gf)

Half Roasted Eggplant / Soft Chickpeas / Tahini / Olive Relish / Parsley / Extra-Virgin Olive Oil / Toasted Sesame Seeds / Mini Naan for dipping (ve,gf without bread)

Julienne Vegetable Wellington / Roasted Red Pepper & Basil Sauce / Spiced Herbed Farro (ve)



# KID'S MENU ENTRÉES

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

Short Noodle Pasta + San Marzano Tomato Sauce

Butter Noodles and Cheese

Grilled Cheese Sandwich / Fries / Veggie Sticks / Dipping Sauce

# DESSERTS

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)

Tiramisu / Espresso / Mascarpone

Mousse / Vanilla Cake / Ganache (ve) Blueberry, Strawberry, Mango, Balckberry, or Raspberry

Chocolate Mousse Cake / Dark Chocolate Ganache & Fresh Raspberries (gf)

Chocolate Maple Bourbon Tart / Creme Anglaise

Vanilla Creme Brulée / Raspberry Cardamom Swirl (gf)



## SOIRÉE TAPAS STATIONS

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

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

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

Mushroom Toast / Fresh Herbs (v)

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

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

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

Birria Short Rib Bao Bun / Pickle Slice / 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)

## LATE NIGHT SNACK

### 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

## ADDITIONAL CULINARY STATIONS & BOARDS

### 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*

### Charcuterie Board Station

Chef's Selection Sliced Cured Meats / Pâtés / Olives / Pickles / Mustard / Preserves / 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*

### Sushi Station

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

*\$22 per guest as an additional option*





# 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.

**\$2,995** PER EVENT

## 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.



# 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 wedding 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 wedding day. The best way to make these connections is to provide your guests with creative interactive entertainment to uplift the shared experience of your day.

## 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

## FIRST DANCE SPECIAL EFFECTS

Indoor Sparkler Fountains & Dry Ice Clouds

## FIREWORKS DISPLAYS

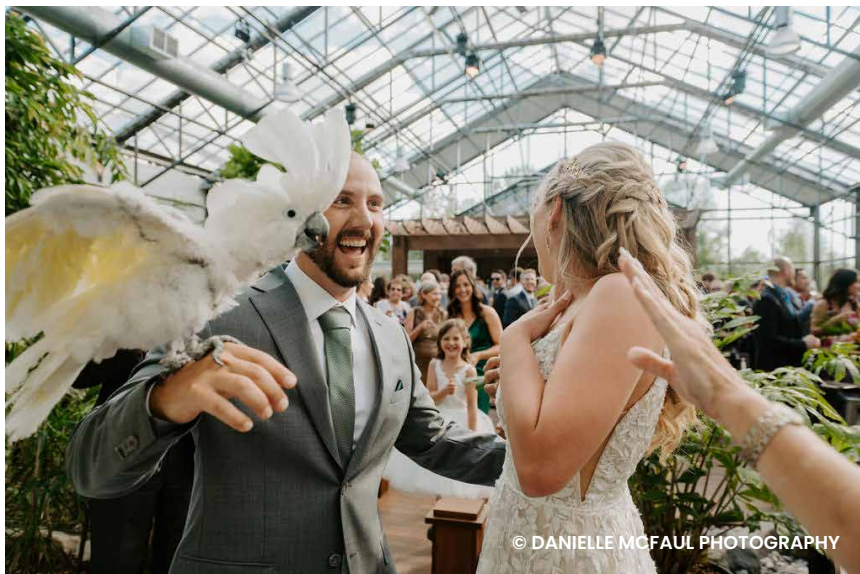
Standard Fireworks, Premium Fireworks, Custom Fireworks

## INTERACTIVE TREAT STATIONS

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



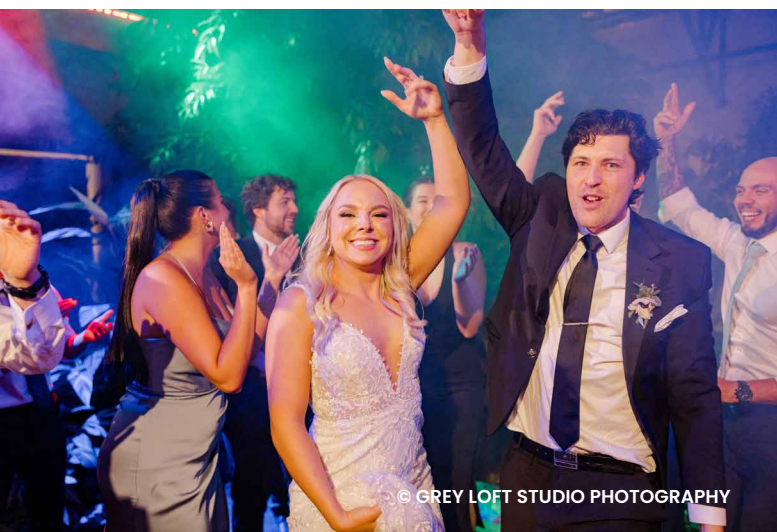
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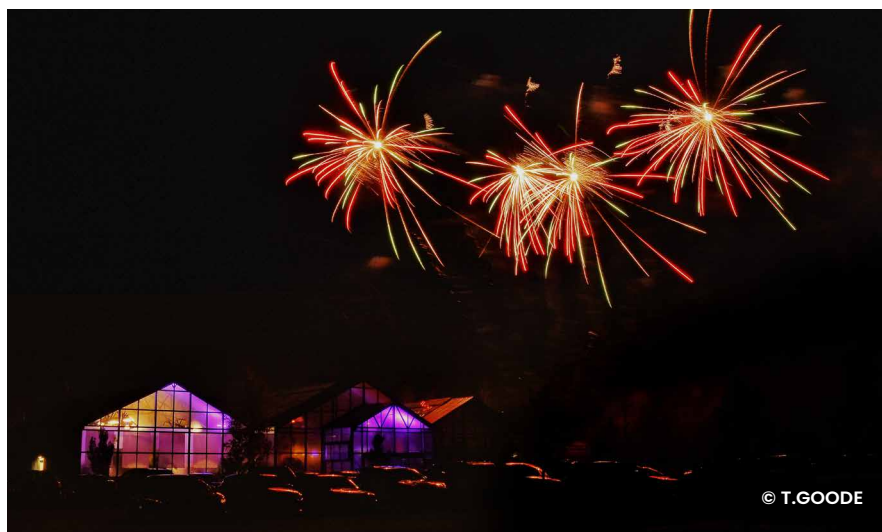
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# FREQUENTLY ASKED QUESTIONS

## 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?

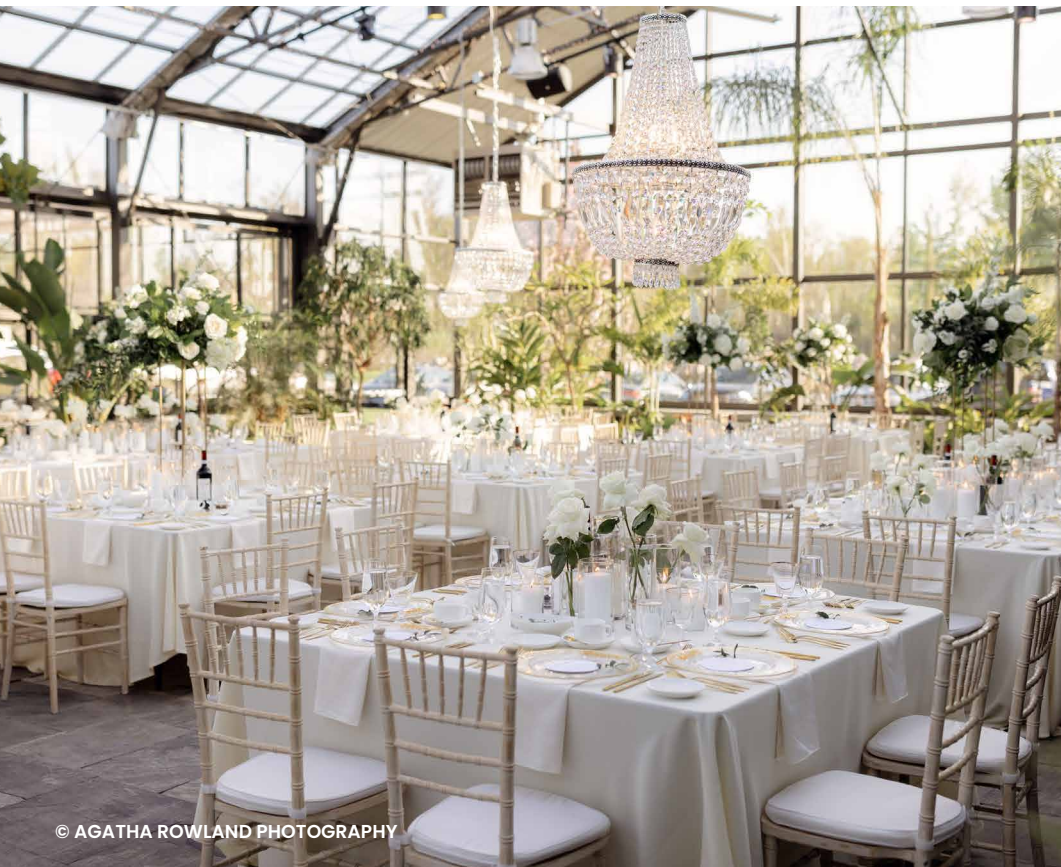
Our in-house floral & decor team can assist you with designing all floral & decor elements of your wedding day and will bring your design visions to life. Specific pricing is provided after a design consultation with our floral & decor professionals, who will give you a custom quote based on your requirements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

## DO YOU ALLOW PETS?

Domesticated pets are permitted to participate in a wedding ceremony or presentation. Pets are required to be leashed or caged and under the care of a responsible handler at all times. Following the ceremony or presentation and once the food is being served, pets are required to leave our premises. In the event that the pet damages or soils the facility or merchandise, the client will be responsible for the clean-up costs and/or repairs. Service animals are welcome anytime at Aquatopia.

## 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 5:00pm.



# FREQUENTLY ASKED QUESTIONS

## CAN I COME IN EARLY FOR PHOTOS?

Yes. The couple and wedding party are permitted to arrive two (2) hours before ceremony start time for a Traditional Wedding and one (1) hour before for a Zen Wedding. Please note our events team will still be setting up the venue for your wedding, so we do ask that only the wedding party be present at this time.

## DO YOU DO OFF-SITE PLANNING?

Yes, on occasions we will do off-site planning. If you need a coordinator at another location for a short period of time, like an off-site ceremony, please notify our events team.

## 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.

## 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.

## 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.



# FREQUENTLY ASKED QUESTIONS

## HOW DO I ARRANGE CATERING FOR MY WEDDING?

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 wedding just as you envisioned. As such, our talented design team can source, build, or create just about any wedding 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, 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.

## 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.



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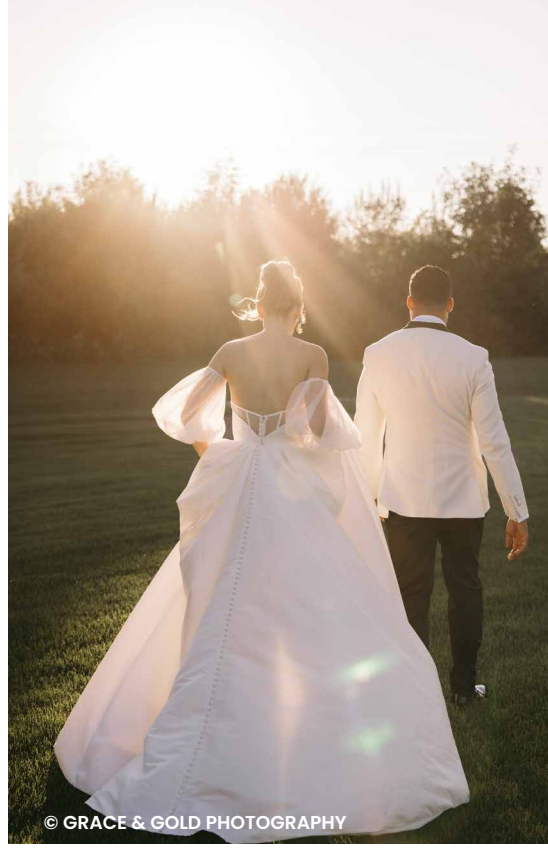
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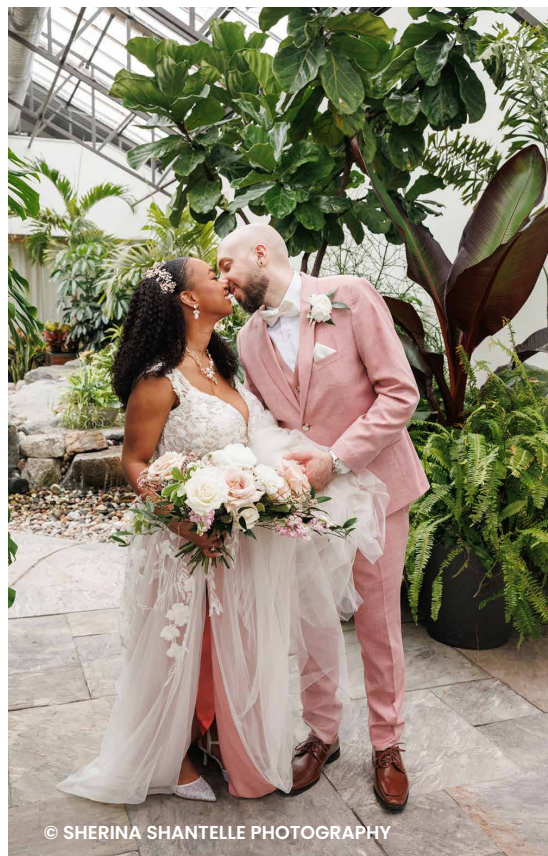
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