



AQUATOPIA

WATER GARDEN CONSERVATORY



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2026 ZEN 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.

WHAT IS A ZEN WEDDING?

An Aquatopia Zen Wedding is designed to allow you to enjoy all the grace & style of a large-scale wedding event, in a more intimate setting, surrounded by the love of family and friends.

It is a peaceful affair for the two of you and up to 48 guests, where you can escape to an indoor tropical paradise, surrounded by lush greenery and water gardens, any time of year.

Come celebrate your story with us, in a venue with a positive sense of place, and reconnect with the natural environment and the people you cherish the most. Aquatopia offers four different types of Zen Weddings.



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ZEN BALANCE

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.

- Up to three (3) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & cocktail reception.
- 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. Includes card box & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- 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 for the duration of your event.
- Includes SOCAN and Re:Sound Performance Rights Fees.
- 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.

WEEKDAYS
\$3,495

SUNDAYS
\$4,495

Aquatopia is available for Zen Weddings Sundays and Weekdays and may be booked on a Friday or Saturday provided that your preferred date is available 120 days out. Note that our regular facility fees will apply for all Friday and Saturday dates.

Zen Balance weddings can allow for a maximum guest count of 50 people.

ZEN BALANCE MENU

ADULTS
(25 GUEST MINIMUM)

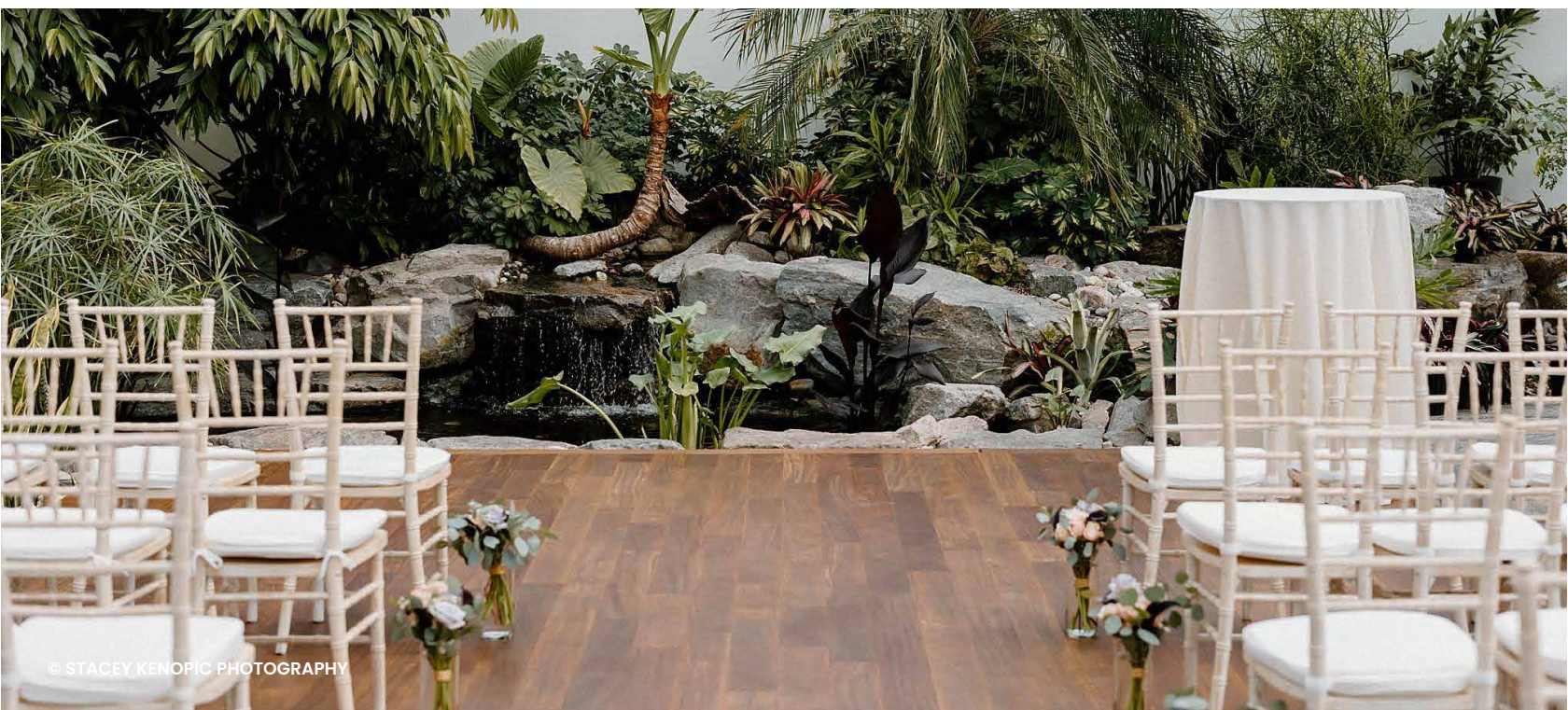
\$96 PER GUEST

CHILDREN
(AGES 11 & UNDER)

\$59 PER GUEST

- 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: 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.





ZEN SOCIAL

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.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & soirée.
- 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. Includes card box & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- A selection of contemporary lounge sofas, chairs ottomans, & side tables.
- Up to ten (10) round high & low top cocktail tables with floor length linens.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician for the duration of your event.
- Includes SOCAN and Re:Sound Performance Rights Fees.
- 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.

WEEKDAYS
\$3,595

SUNDAYS
\$4,595

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Zen Social weddings can allow for a maximum guest count of 50 people.

ZEN SOCIAL MENU

ADULTS
(25 GUEST MINIMUM)

\$184 PER GUEST

CHILDREN
(AGES 11 & UNDER)

\$59 PER GUEST

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
- Choice of five (5) chef hosted action 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.

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ZEN KINDRED

An opportunity to celebrate and share laughter, love, and tears of joy with the people closest to your heart. A Zen Kindred Wedding includes a lovely intimate wedding ceremony & seated dinner event with the kindred spirits in your life.

- Up to four (4) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & dinner.
- 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. Includes wood table numbers, card box, & easel.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- Up to twelve (12) square 5' x 5' dining tables w/ classic floor-length linens & napkins.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician for the duration of your event.
- Includes SOCAN and Re:Sound Performance Rights Fees.
- 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.

WEEKDAYS
\$3,595

SUNDAYS
\$4,595

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Zen Kindred weddings can allow for a maximum guest count of 50 people.

ZEN KINDRED MENU

SEATED THREE COURSE (25 GUEST MINIMUM)

\$184 PER GUEST

CHILDREN'S MENU (AGES 11 & UNDER)

\$59 PER GUEST

- Selection of five (5) passed hors d'œuvres (unlimited quantities) during cocktail service.
- Fresh rolls & butters.
- A private gourmet culinary 3-course dining experience, prepared by our Red Seal Chef.
- Choice of soup or salad, main course & 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.

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ZEN INDULGE

Satiate your inner design diva and create your dream wedding day without a crowd. An Aquatopia Zen Indulge Wedding is perfect for foodies, and people with a flair, who love throwing dinner parties & socials to entertain without limits, yet forego the constraints of matrimonial conventions.

- Up to five (5) hours exclusive use of the Aquatopia Conservatory atrium & greenhouse for your ceremony & dinner.
- 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 of your floral & decor elements. Includes wood table numbers, card box, & easel.
- A consultation with our Red Seal Chef to fashion your private gourmet dinner event menu selections.
- Linen covered ceremony registry table, and a rustic pine & wrought iron podium.
- Up to fifty (50) lime washed Chiavari cushioned chairs.
- Up to twelve (12) square 5' x 5' dining tables w/ classic floor-length linens & napkins.
- Includes use and operation of Aquatopia's professional digital audio and lighting systems by a house A/V technician for the duration of your event.
- Includes SOCAN and Re:Sound Performance Rights Fees.
- 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.

WEEKDAYS
\$3,695

SUNDAYS
\$4,695

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Zen Indulge weddings can allow for a maximum guest count of 50 people.

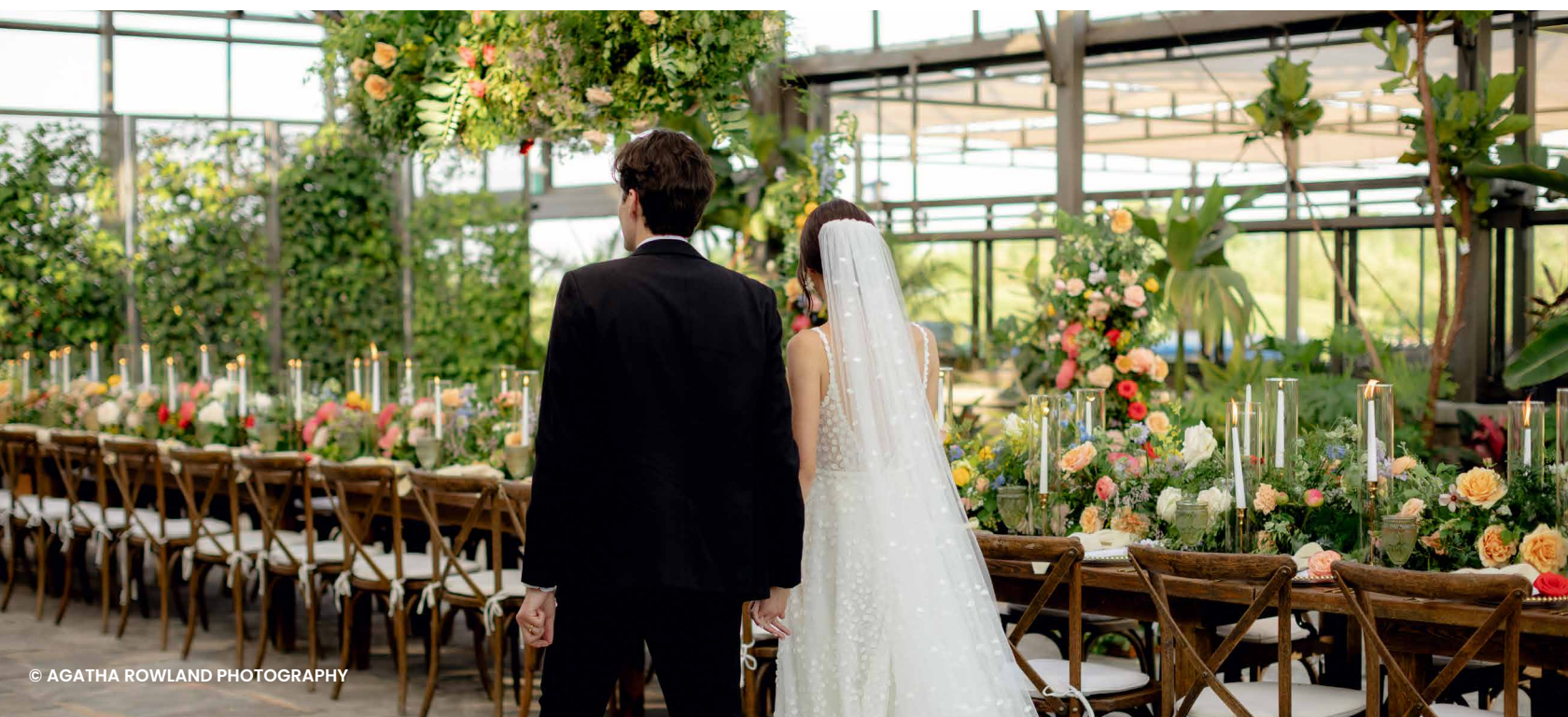
ZEN INDULGE MENU

SEATED FIVE COURSE CULINARY EXPERIENCE (25 GUEST MINIMUM)

A more intimate dinner style gathering where close family & friends share a scrumptious customized gourmet meal together away from the public eye. It creates a space where loved ones can unwind and focus on each other rather than the sometimes hundreds of guests attending a conventional wedding reception.

Clients will be invited to meet with our Red Seal Chef to design and price a personalized gourmet menu to suit your preferences.

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ZEN 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 / 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

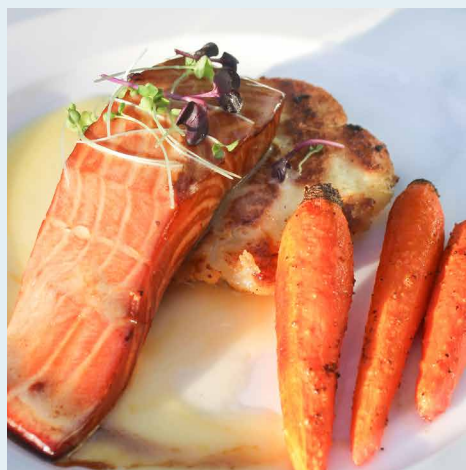
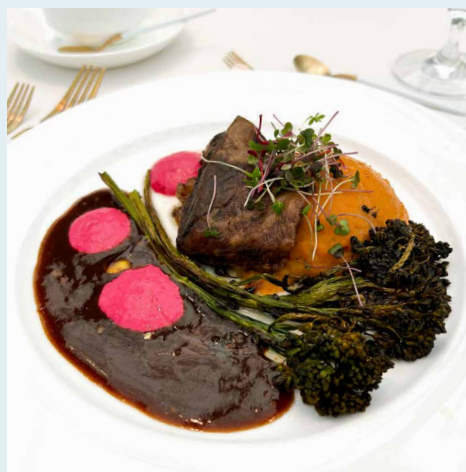
Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Heaps of Parmesan (v)

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)

ADDITIONAL



SOIRÉE TAPAS STATIONS

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)

HOSTED CULINARY STATIONS

\$15 per guest as an additional option for any of the following:

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.

\$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.



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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 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

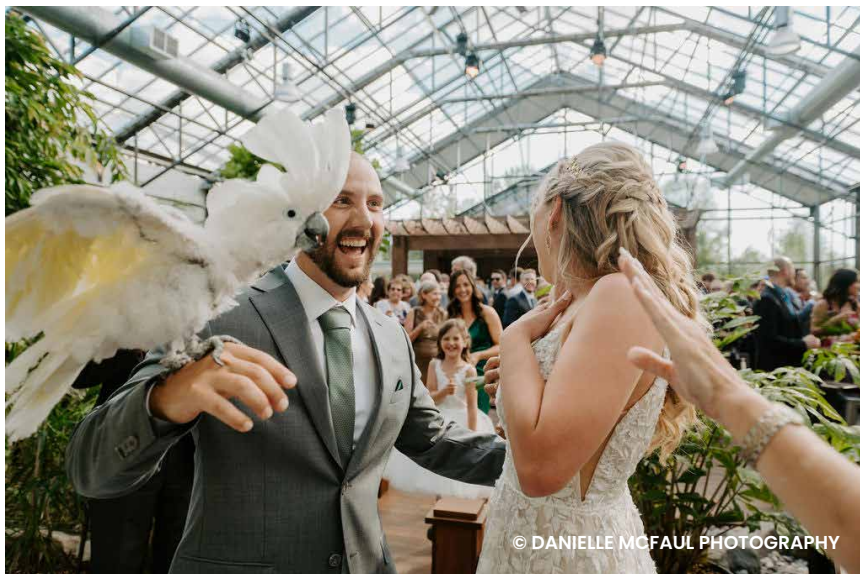
Standard Fireworks, Premium Fireworks, Custom Fireworks

INTERACTIVE TREAT STATIONS

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



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© T.GOOD

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?

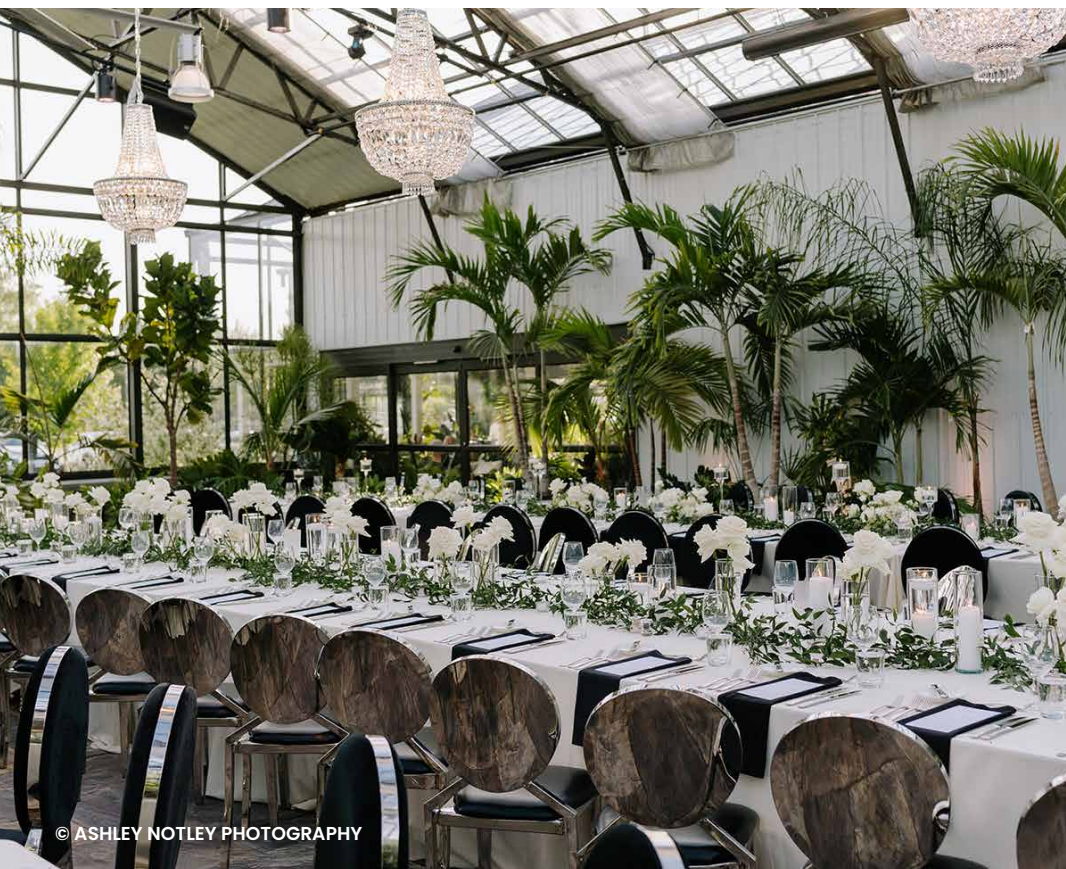
Our in-house floral & decor team can assist you with designing all floral & decor elements of your wedding day and will bring your design visions to life. Specific pricing is provided after a design consultation with our floral & decor professionals, who will give you a custom quote based on your requirements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

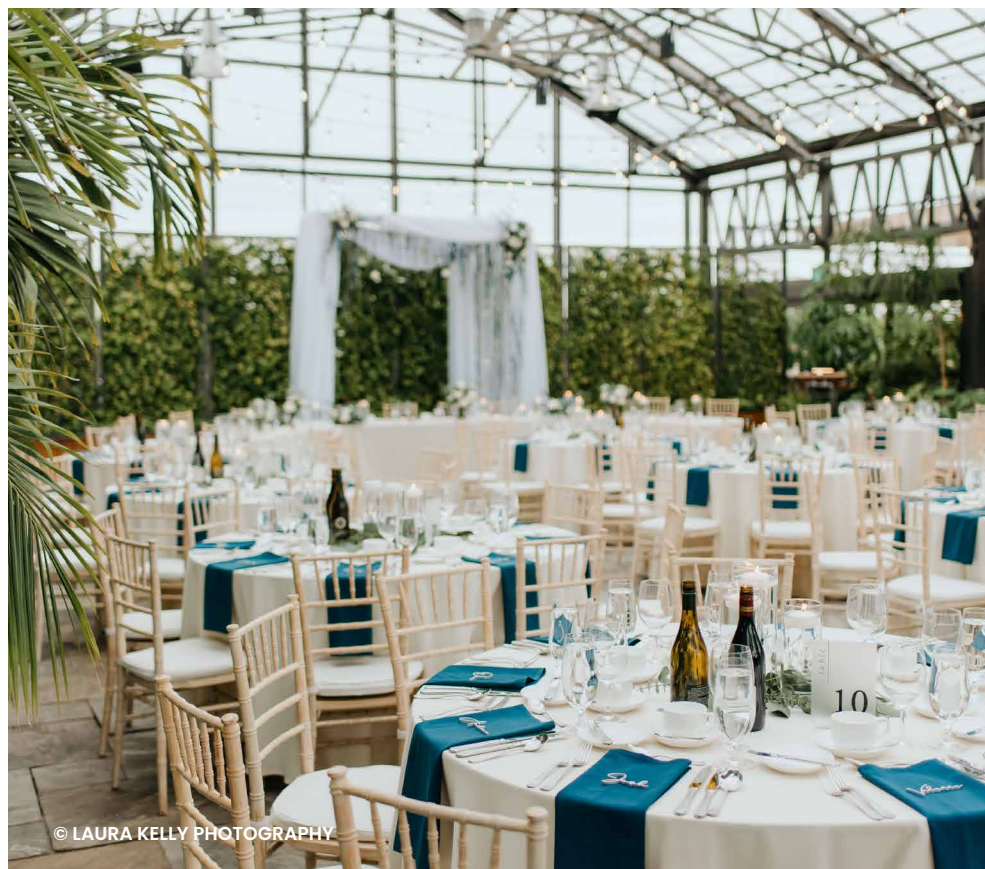
We offer an open bar service. As part of our standard bar service fee, our food & beverage team will purchase any alcohol for your event on your behalf at LCBO cost under a Special Occasion Permit. Any unused alcoholic beverages will be returned to you following your event. A hybrid cash bar option is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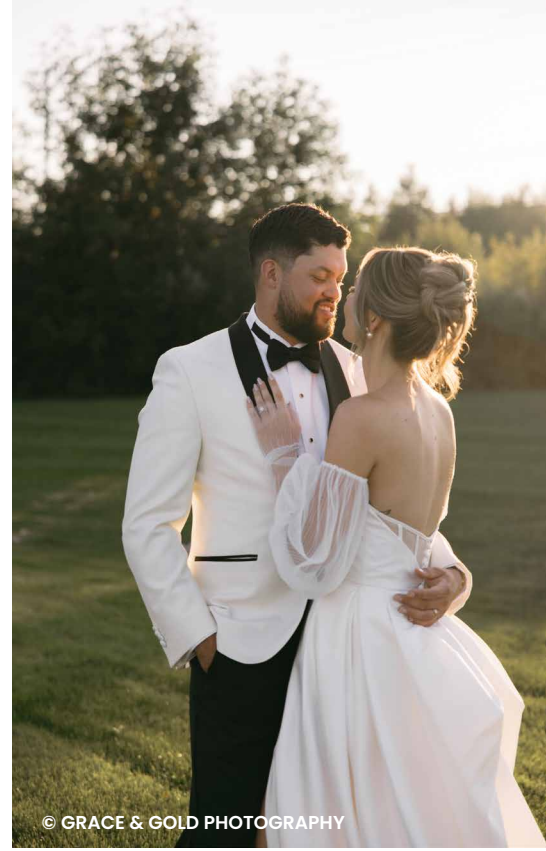
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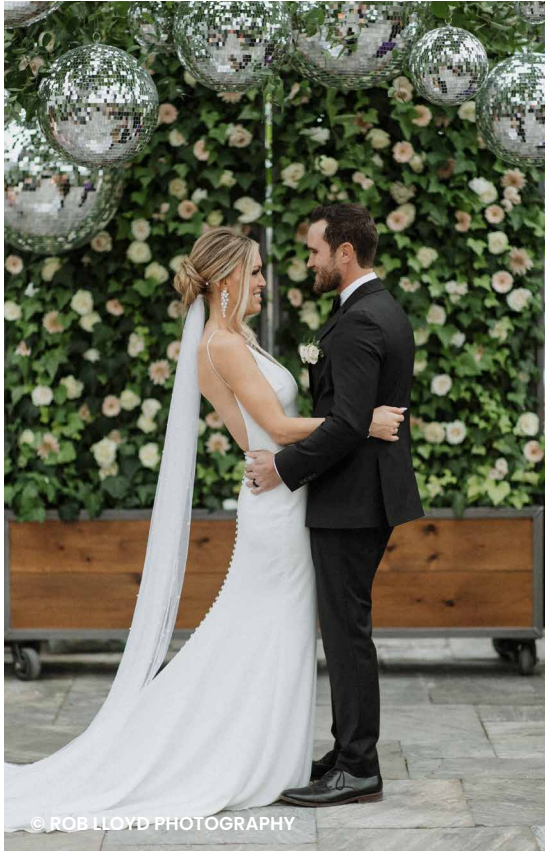
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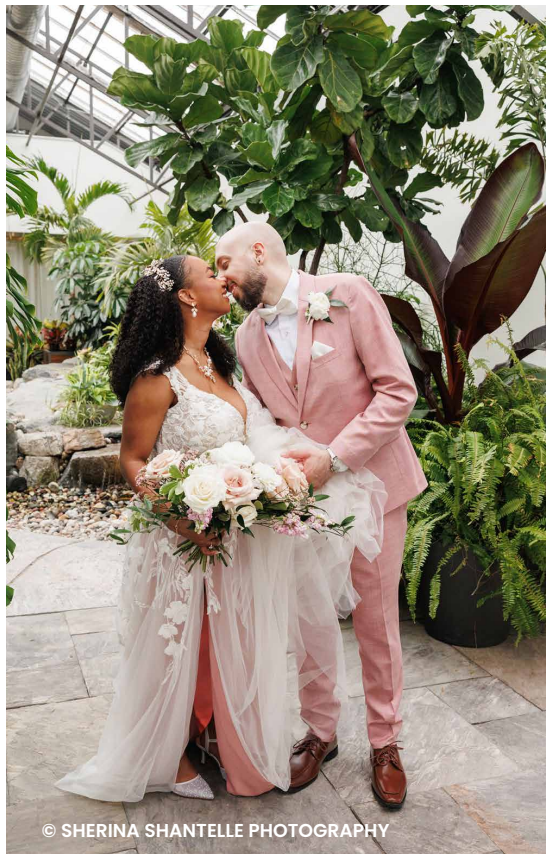
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