

# STRATUS PRIVATE EVENTS



STRATUS

36th Floor, Toronto Dominion South Tower | 79 Wellington St. W. | Toronto, ON M5K 1J5

T: 416-865-0900 x 5225 | C: 416-316-1914 | [events@stratusrestaurant.com](mailto:events@stratusrestaurant.com) | [stratusrestaurant.com](http://stratusrestaurant.com) | Cambridge Group of Clubs

# STRATUS

Stratus restaurant has been providing its guests with exquisite cuisine and impeccable service for more than a decade. Located high above the sky, Stratus is one of Toronto's best kept secrets.

We invite you to experience our spectacular dishes from around the world that will impress and awe your guests as they enjoy the breathtaking views of the city, harbour and islands.

Our staff and chefs will ensure your dining experience is high above the rest.

At Stratus, the sky's the limit.

## All Stratus Dinner Events Include the Following:

Full Access to our In-House Event Coordinator for all of your Planning Needs

Personalized Printed Menus at Each Setting

Luminous Votive Candles

Silver Framed Table Numbers

Floral Centerpiece Service

Place Settings and Glassware

Stratus Podium

All Existing Tables and Chairs

## Room Capacities:

Events	East Room	West Room	Combined East & West Rooms	Weekend Buy-Out Including Bar & Lounge
Seated	35	30	65	100
Standing Cocktail Reception	60	60	160	200

## Availability:

Stratus' private rooms are available Monday to Friday for breakfast, lunch or dinner rentals.

Full buy-outs of the restaurant, including the bar and lounge, are available on Saturdays and Sundays for both daytime and evening events.

**Breakfast:** 7am–10:30am | **Lunch:** 11:30am–3pm | **Dinner:** from 4:30pm



# BREAKFAST BUFFET

Groups of 15 or less may order a la carte from our dining room breakfast menu

## TRADITIONAL BREAKFAST

**Omega 3 Scrambled Eggs**

**Double-Smoked Bacon**

**Country Sausage**

**Assorted Mini Muffins & Fresh Baked Petit Croissants**

**Fresh Fruit Salad**

**Breakfast Potatoes**

**Freshly Squeezed Orange & Grapefruit Juices Served Tableside**

**Fresh Brewed Coffee, Selection of Leaf Teas**

**\$36/person**

## HEALTHY START

**Chef's Homemade Granola with Flax Seed**

Fresh Fruit, Low Fat Yogurt, Honey

**Section of Low Fat Yogurt**

**Fresh Fruit Salad**

**Hard-Boiled Omega 3 Eggs**

**Heart Smart Breakfast Sandwiches**

Toasted Whole Wheat English Muffins, Scrambled Egg Whites, Snow Goat Cheese,  
Fresh Spinach, Grilled Vegetables

**Low Fat Mini Muffins**

**Freshly Squeezed Orange & Grapefruit Juices Served Tableside**

**Fresh Brewed Coffee, Selection of Leaf Teas**

**\$32/person**



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# STRATUS BREAKFAST BUFFET ADD-ONS



## Eggs Atlantica

Toasted English Muffin, Smoked Atlantic Salmon,  
Hollandaise

**\$10/person**

## Eggs Benedict

Toasted English Muffin, Canadian Bacon, Hollandaise

**\$8/person**

## Buttermilk Pancakes

Ontario Maple Syrup, Fresh Berries

**\$8/person**

## Western Frittata

Virginia Ham, Peppers, Aged Cheddar Cheese

**\$9/person**

## Stratus French Toast

Muesli Baguette, Cinnamon Butter,  
Ontario Maple Syrup

**\$7/person**

## Assorted Bagels

Preserves, Cream Cheese

**\$5/person**



# STRATUS DELUXE EXECUTIVE LUNCH

## 1st Course

### Stratus Caesar Salad

Crisp Romaine, Challah Croutons, Grano Padano, Double Smoked Bacon, Grain Mustard Dressing

~OR~

### Shrimp Cocktail

Chardonnay Poached, Spiced Cocktail Sauce, Lemon

## 2nd Course

### Roasted Atlantic Salmon

Mediterranean Relish

~OR~

### 8 oz. Stratford Ontario Beef Strip Loin

Frites, Garlic Rapini, Cognac & Green Peppercorn Sauce

~OR~

### Trinidadian Doubles

Curried Chickpeas, Bara Bread, Grilled Vegetables,

## 3rd Course

### Chocolate Raspberry Tartufo

Vanilla Tulip, Fresh Berries

## 4th Course

Canadian & International Cheese Shared Platter

**\$61/person**



# STRATUS EXECUTIVE LUNCH

## 1st Course

**Stratus Mushroom Soup**

~OR~

**Field Greens**

Honey Roasted Pecans, Fresh Apples, Sundried Cranberries, Goat Cheese, Sherry Vinaigrette

## 2nd Course

**Grilled Chicken Supreme**

Fingerling Potatoes, Garlic Rapini & Pan Jus

~OR~

**Roasted Atlantic Salmon**

Mediterranean Relish

~OR~

**Trinidadian Doubles**

Curried Chickpeas, Bara Bread, Grilled Vegetables

## 3rd Course

**Blood Orange Sorbet**

**Vanilla Tulip, Fresh Fruit**

**\$55/person**



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# STRATUS DELUXE FOUR COURSE DINNER

## Hors D'oeuvres

**Crispy Rice Encrusted Black Tiger Shrimp**

Green Chili Aioli

**Warm Mushroom & Snow Goat Cheese Bruschetta**

Garlic Crostini

## 1st Course

**Roasted Butternut Squash Soup**

## 2nd Course

**Arugula Salad**

Walnuts, Roasted Yellow Beets, Fresh Figs, White Balsamic Vinaigrette

## 3rd Course

**Grilled Swordfish**

Mediterranean Relish

~OR~

**Char Grilled Beef Tenderloin**

Wild Mushrooms & Black Truffle Sauce

~OR~

**Trinidadian Doubles**

Curried Chickpeas, Bara Bread, Grilled Veg

## 4th Course

**Stratus' Own Caramel Stuffed Chocolate Cake**

Milk Chocolate Ice Cream, Fresh Fruit

**\$84/person**

## Add-ons

Shared Canadian and International Cheese Platters

**\$9/person**



# EXECUTIVE THREE COURSE DINNER

## Hors D'oeuvres

**Stratus Butter Chicken Satay**

Raita

**Warm Mushroom & Snow Goat Cheese Bruschetta**

Garlic Crostini

## 1st Course

**Stratus Woodland Mushroom Soup**

~OR~

**Field Greens**

Honey Roasted Pecans, Fresh Apples, Sundried Cranberries,  
Goat Cheese, Sherry Vinaigrette

## 2nd Course

**Roasted Atlantic Salmon**

Mediterranean Relish

~OR~

**Stratford Ontario Beef Strip Loin**

Cognac & Green Peppercorn Sauce

## 3rd Course

**Chocolate Raspberry Tartufo**

Vanilla Tulip, Raspberry Coulis, Fresh Berries

**\$78/person**

## Add-ons

**Shared Canadian & International Cheese Platters**

**\$9/person**





# DELUXE BAY STREET COCKTAIL RECEPTION

(Minimum of 50 guests)

## Stations

### Stratus Pasta Bar

Served with Fresh Bread Rolls & a Selection of 2 Pastas from the Following Options

- Penne, Italian Sausage, Portobello Mushrooms & a Rose Sauce
- Roasted Chicken with Fusilli Pasta & a Tarragon Cream Sauce
- Farfalle Pasta with Grilled Vegetables & a House Made Pesto Sauce

### Canadian & International Cheese Board

Chef's Selection of Local & Imported Cheeses, Fresh & Dried Fruits, Crusty Baguette, Assorted Crackers, Red Pepper Jelly

### Carved Montreal Smoked Meat

Sourdough Rolls, Sauerkraut, Russian Dressing

### Hot & Cold Salmon Station

Smoked Atlantic Salmon, Dill Cream Cheese, Mini Bagels,  
Roasted Atlantic Salmon, Beurre Blanc

## Passed Hors D'oeuvres

### Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

### Maki Sushi Rolls

1/2 Vegetable, 1/2 Seafood, Teriyaki Sauce, Pickled Ginger

### Ontario AAA Beef Burgers

Mini Butter Buns, Aged White Cheddar, Black Truffle Aioli

### Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

### Warm Mushroom & Snow Goat Cheese Bruschetta

Garlic Crostini

**\$68/person**



# STRATUS COCKTAIL RECEPTION

## Stations

### **Canadian & International Cheese Board**

Chef's Selection of Local & Imported Cheeses, Fresh & Dried Fruits,  
Crusty Baguette, Assorted Crackers, Red Pepper Jelly

### **Crudit  Platter**

Buttermilk Dip

### **Stratus Charcuterie**

Chef's Choice of Local & Imported Cured & Aged Meats,  
Pates, Pickles, Guava Jelly & Crusty French Baguette

## Passed Hors D'oeuvres

### **Crispy Gingered Vegetable Spring Rolls**

Sweet Thai Chili Sauce

### **Crispy Rice Encrusted Black Tiger Shrimp**

Green Chili Aioli

### **Warm Mushroom & Snow Goat Cheese Bruschetta**

Garlic Crostini

### **Butter Chicken Satay**

Raita

### **Ontario AAA Beef Burgers**

Mini Butter Buns, Aged White Cheddar, Black Truffle Aioli

**\$52/person**



# TASTE OF STRATUS

(One piece of each passed hors d'oeuvres per person)

## Ontario AAA Beef Burgers

Mini Butter Buns, Aged White Cheddar, Black Truffle Aioli

## Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

## Butter Chicken Satay

Raita

## Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

## Warm Mushroom & Snow Goat Cheese Bruschetta

Garlic Crostini

## Applewood Smoked Salmon

Dill Cream Cheese, Muesli Toast

## Warm Artichoke & Asiago Dip

In a Crisp Phyllo Cup

## Stratus Grilled Cheese

House Made Tomato Sauce

## Crudit  Platter

Buttermilk Dip

**\$36/person**

 GLUTEN FREE

 VEGETARIAN



# HORS D'OEUVRES A LA CARTE

(Ordered by the Dozen)

## Hot

### Stratus Grilled Cheese

House Made Tomato Sauce

\$45

### Ontario AAA Beef Burgers

Mini Butter Buns, Aged White Cheddar, Black Truffle Aioli

\$45

### Mini Potato Samosa

Spiced Tamarind Chutney

\$40

### Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

\$40

### House Made Crab Cake

Caper & Lemon Aioli

\$43

### Grilled White Pizza

Basil Pesto, Grilled Vegetables, Fontina Cheese

\$41 each

### Grilled Red Pizza

Tomato Sauce, Italian Sausage, Mango, Goat Cheese

\$41 each

### Crispy Rice Encrusted Black Tiger Shrimp

Green Chili Aioli

\$43

### Warm Artichoke & Asiago Dip

In a Crisp Phyllo Cup

\$40





# HORS D'OEUVRES A LA CARTE (continued)

(Ordered by the Dozen)

## Moroccan Lamb Chops

Honey & Sundried Fruit Glazed

\$36 per Rack (7 pieces per rack)

## Devils on Horseback

Bacon-Wrapped Dates

\$40

## Butter Chicken Satay

Raita

\$43

## Cold

## Mushroom & Snow Goat Cheese Bruschetta

Garlic Crostini



\$40

## Applewood Smoked Salmon

Dill Cream Cheese, Muesli Toast

\$43

## Maki Sushi Rolls

1/2 Vegetable, 1/2 Seafood, Teriyaki Sauce, Pickled Ginger  



\$39

## Bocconcini & Grape Tomato Brochette

Basil Pesto

\$39

## Mini Falafel

Tahini on a Cucumber Round  

\$40



GLUTEN FREE



VEGETARIAN



# STATIONS A LA CARTE

(\*Require 40 or more guests)

## **Cold & Hot Salmon Station \***

Smoked Atlantic Salmon, Dill Cream Cheese, Mini Bagels, Roasted Atlantic Salmon, Beurre Blanc

**\$16/person**

## **Taste of India Station \***

Lamb Curry, Butter Chicken, Basmati Rice, Raita, Mango Chutney

**\$16/person**

## **Stratus Charcuterie**

Chef's Choice of Local & Imported Cured & Aged Meats, Pates, Pickles,  
Guava Jelly & Crusty French Baguette

**\$14/person**

## **Stratus Pasta Bar**

Served with Fresh Bread Rolls & a Selection of 2 Pastas from the Following Options

- Penne, Italian Sausage, Portobello Mushrooms & a Rose Sauce
- Roasted Chicken with Fusilli Pasta & a Tarragon Cream Sauce
- Farfalle Pasta with Grilled Vegetables & a House Made Pesto Sauce

**\$13/person**

## **Canadian & International Cheese Board**

Chef's Selection of Local & Imported Cheeses, Fresh & Dried Fruits,  
Crusty Baguette, Assorted Crackers, Red Pepper Jelly

**\$9/person**



## STATIONS A LA CARTE (continued)

(\*Require 40 or more guests)

**Carved Montreal Smoked Meat**  
Sourdough Rolls, Sauerkraut, Russian Dressing

**\$15/person**

**Crudit  Platter**  
Buttermilk Dip

**\$5/person**

**Fresh Tropical Fruit Platter**

**\$7/person**

**Selection of Mini Pastries**

**\$7/person**

**Chololate Covered Strawberries**

**\$7/person**

## LATE NIGHT STATIONS A LA CARTE

**Build Your Own Poutine Station**  
Homemade Frites, Cheese Curds, Gravy, Double-Smoked Bacon Bits

**\$12/person**

**Golden or Sweet Potato Frites**  
Garlic Aioli

**\$5/person**

**Grilled Cheese**  
Jalapeno Spiced House Made Ketchup

**\$7/person**



# DINNER A LA CARTE

## Soups

**Stratus Woodland Mushroom Soup**

**Maple Scented Roasted Butternut Squash Soup**

**Celery Root & Stilton Soup**

**Sweet Potato & Ginger Soup**

## Appetizers

**Field Green Salad**

Sundried Cranberries, Snow Goat Cheese, Honey Roasted Pecans, Fresh Apples, Sherry Vinaigrette

**Arugula Salad**

Walnuts, Roasted Yellow Beets, Fresh Figs, White Balsamic Vinaigrette

**Shrimp Cocktail**

Saffron Poached, Salsa Verde with Fresh Horseradish

**\$5 surcharge**

**Stratus Caesar Salad**

Crisp Romaine, Challah Croutons, Grano Padano, Double Smoked Bacon, Grain Mustard Dressing

**Caprese Salad**

Bocconcini Cheese, Fresh Tomatoes, Basil Dressing, Balsamic Reduction

## Entrees

**Stratford Ontario Beef Strip Loin**

Cognac & Green Peppercorn Sauce

**Char-Grilled Beef Tenderloin**

Wild Mushroom & Black Truffle Sauce

**\$5 surcharge**

**Crispy Skin Chicken Supreme**

Pan Jus, Rosemary & Garlic Marinated





# DINNER A LA CARTE

## Entrees (continued)

### **Chili & Lime Chicken Supreme**

Thai Curry Sauce

### **Roasted Atlantic Salmon**

Mediterranean Relish

### **Trinidadian Doubles**

Curried Chickpeas, Bara Bread, Grilled Veg, Tamarind Chutney

### **Grilled Swordfish**

Mediterranean Relish

### **Green Pea Falafel**

Tomato Salad, Grilled Vegetables

## Desserts

### **Stratus Crème Brule**

Fresh Berries

### **Stratus' Own Caramel Stuffed Chocolate Cake**

Milk Chocolate Ice Cream, Fresh Fruit

### **Blood Orange Sorbet**

Berry & Grand Marnier Couli, Fresh Fruit, Vanilla Tulip

### **Chocolate & Raspberry Tartufo**

Vanilla Tulip, Raspberry Couli, Fresh Berries

### **Date & Sticky Toffee Pudding**

Warm Caramel Sauce, Tahitian Vanilla Ice Cream

### **Lemon Tart**

Lemoncello, Citrus Sugar Glazed, Fresh Berries

Three Course Dinner (Soup or Appetizer, 2 Entrée Choices & 1 Dessert) - \$69/person

Four Course Dinner (Soup and Appetizer, 2 Entrée Choices & 1 Dessert) - \$74/person



# BEVERAGE SELECTION



## Spirits & Cocktails

Basic Martini	\$16
Premium Martini	\$18
Basic Cocktail	\$8-10
Premium Cocktail	\$12-15
Aperitifs	\$10-12
Digestives	\$10-18
Grappa	\$18-20
Cognac	\$10-30
Liquers	\$10

## Beer

Domestic	\$7
Imported	\$8-12

## Scotch – 1.5oz

Chivas Regal	\$16
Glenfiddich 12 yrs	\$14
Johnnie Walker Black Label	\$12
Glenmorangie	\$16
Glenfiddich Solera 15yrs	\$18

## Premium Scotch- 1.5 oz

Glenlivet 18yrs	\$22
Oban 14 yrs	\$22
Lagavulin 16yrs	\$24
Macallan Amber	\$28
Ardbeg 10 yrs	\$22



# WINE LIST



## White Wines

Chardonnay, Castle Rock Mendocino, CA	\$52
Chablis, Domaine Laroche Saint Martin, FR	\$65
Pinot Grigio, Montalto Sicily, Italy	\$40
Pinot Grigio, Perlage Veneto, IT	\$55
Riesling, Cave Springs Niagara Peninsula, ON	\$45
Sancerre, Pelle La Croix au Grade Loire, FR	\$72
Sauvignon Blanc, Whitehaven Marlborough, NZ	\$50
Trebbiano Chardonnay, Nespolino Emilia-Romagna, IT	\$49
Rose, Hidden Bench Niagra, ON	\$55

## Champagne & Sparkling Wine

NV Prosecco Veneto, IT	\$45
NV Blanc de Noirs Champagne Brut, Fleury Champagne, FR	\$135
NV Veuve Clicquot, France Champagne, FR	\$175

## Red Wines

Cabernet Sauvignon, Castle Rock Washington State, OR	\$55
Cabernet Sauvignon, J. Lohr Paso Robles, CA	\$60
Cabernet Sauvignon, Ray's Station Mendocino, CA	\$70
Merlot, Irony Napa Valley, CA	\$60
Malbec, Callia Bella Valle de Tulum, AR	\$50
Pinot Noir, Magellan Burgundy, FR	\$55
Pinot Noir, Lafond Santa Rita Hills, CA	\$72
Sangiovese Merlot, Nespolino Emilia-Romagna, IT	\$49
Shiraz/Cabernet, Chalk Hill Blue South Australia, AU	\$48

*Vintages are subject to change*



# DEPOSITS & PAYMENTS



- To reserve your event date, a credit card number must be on file. This will be held for any remaining balance at the conclusion of your event. Deposits will be deducted from your total bill on the evening of your event.
- An initial deposit of \$500 is required upon booking. Any remaining balance will be charged to your credit card on the evening of your event. No invoicing will be permitted.
- A final guest guarantee must be given 2 business days before your event date. After this time, any decrease in numbers will not be allowed and the food ordered will be charged.

## MONDAY-FRIDAY RENTALS

	<b>East Room</b> Minimum Spend	<b>West Room*</b> Minimum Spend	<b>Combined East and West Rooms</b> Minimum Spend
Breakfast	\$800	\$800	\$1,600
Lunch	\$1,700	\$1,700	\$3,400
Evening	\$2,000	\$2,000	\$5,000

\*West room available for independent rental only if East room is already rented.

\*Require 25 people or more for a private cocktail party

## WEEKEND RENTALS

	<b>Full Buy-Outs Including Bar and Lounge</b> Minimum Spend
Saturdays	\$12,000
Sundays	\$7,000
Stat Holidays	\$8,000 - \$13,000

All minimums are based on food and exclusive of taxes and gratuities.

If the minimum spend requirement is not met, the difference will appear on the bill as a room rental.

Gratuity is charged at a rate of 18% on all food and beverage items during lunch and evening service.





## ADDITIONAL INFORMATION

### BAR & WINE COSTS

All beverages are charged based on consumption per drink or wine bottle opened. We ask that you pre-select your wines to be served to your guests beforehand with your coordinator. It is our pleasure to provide you with a host bar for the evening.

### BEVERAGES

In accordance with the Liquor License Act, all alcoholic beverages may be denied to those who appear intoxicated or under the legal drinking age. The restaurant reserves the right to request photo identification from anyone requesting or consuming alcohol at an event.

### ADDITIONAL CHARGES

Audio-Visual equipment including our projector, microphones and TV screens are charged at \$100/item if rented for the evening.

### BAND/DJ/AV

If any outside equipment is brought into Stratus, a copy of the vendor's Certificate of Insurance valued at \$2,000,000 is required one month in advance of your event. Any delivery of DJ or AV equipment must be made through the back entrance delivery dock from Piper St. and brought up in the service elevator no sooner than 2 hours prior to your event.

### SPECIAL MEALS/CHILDRENS MEALS

Stratus will gladly accommodate any special dietary restrictions or needs. Guests under 12 years of age may pre-select the children's meal. Please inform your event coordinator at the time of your menu selections of any special meals.

### DÉCOR

All floral and large decorative deliveries may be made two hours prior to your event start time. Smaller items such as place cards and favours may be delivered or brought to your event coordinator at an earlier pre-determined time. Our staff will be happy to assist in the setting up of these items provided they are "table-ready." All decorative and personal items must be removed immediately at the conclusion of the event. We cannot be held responsible for any items left behind.

### DESIGNATED SEATING

If you'd like to arrange designated seating charts and cards please print and supply your own beforehand.

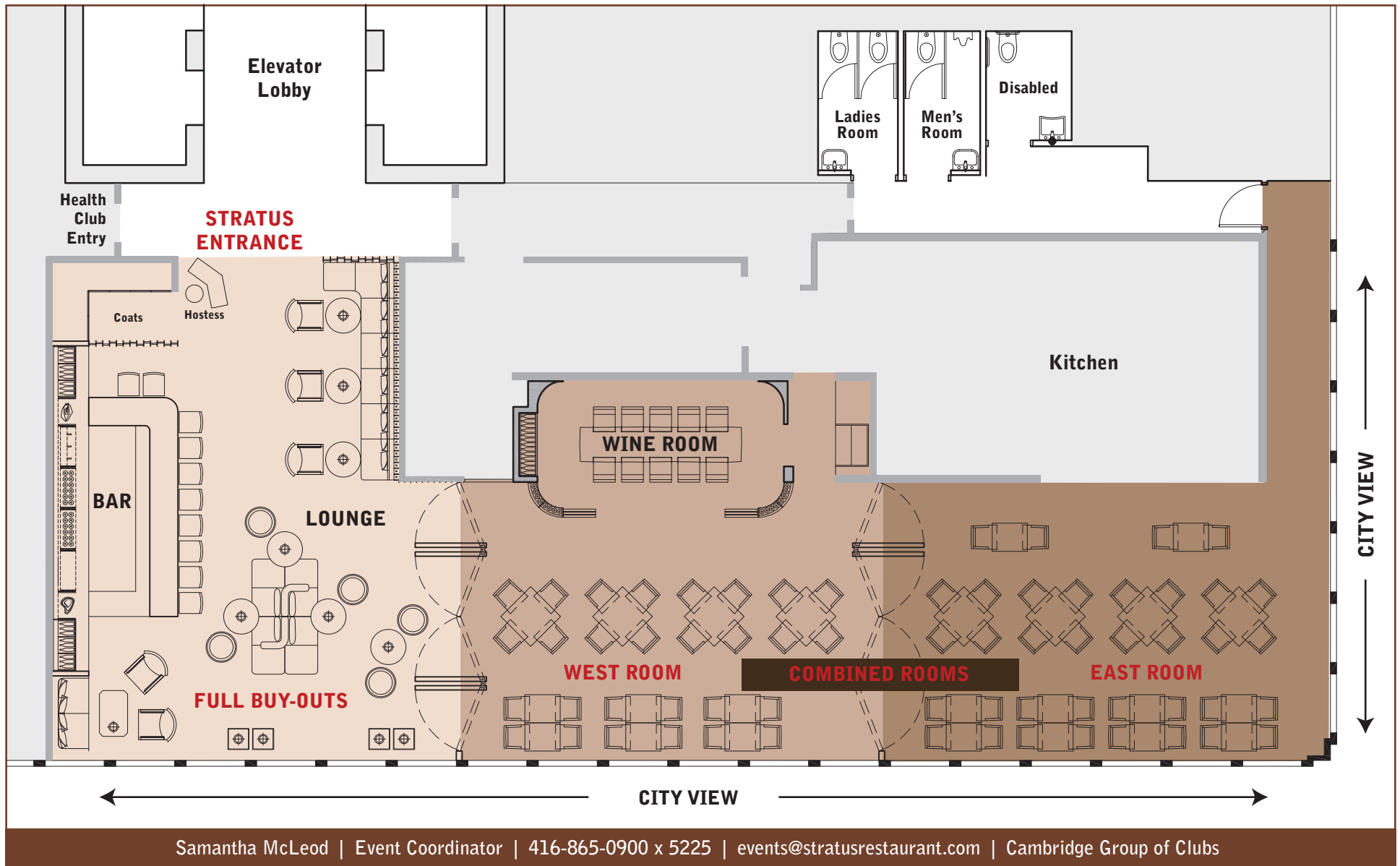
### CANCELLATION POLICY

In the case of cancellation your deposit will not be returned. With less than 7 days' notice, 50% of the estimated cost will be charged to your credit card. If less than 48 hours' notice is given, you will be held responsible for the full estimated cost of your event.

### WHAT IS THE EXACT ADDRESS I SHOULD GIVE TO GUESTS AND VENDORS?

Stratus Restaurant - 36th Floor, Toronto Dominion South Tower , 79 Wellington St. W., Toronto, ON M5K 1J5  
416-865-1924





# STRATUS

## FLOOR PLAN

Events	ROOM CAPACITIES			
	Weekend Buy-Out Including Bar & Lounge	West Room	East Room	Combined Rooms East & West
Seated	100	35	35	65
Standing Cocktail Reception	200	60	60	160