

Fall / Winter

BREAKFAST, LUNCH & EVENING EVENTS



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stratusrestaurant.com
Penthouse Level, TD South Tower



STRATUS

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BREAKFAST BUFFET

PRICED PER PERSON

HEARTY START BREAKFAST

Omega 3 Scrambled Eggs  

Double-Smoked Bacon 

Pork Breakfast Sausage 

Toast & Jam 

Fresh Fruit Salad  

Breakfast Potatoes  

Freshly Squeezed Orange
& Grapefruit Juices
Served Tableside

Fresh Brewed Coffee,
Selection of Leaf Teas

\$38

FARM FRESH BREAKFAST

Chef's Homemade Granola
with Flax Seed  
Fresh Fruit, Low Fat Yogurt, Honey

Fresh Fruit Salad  

Scrambled Eggs 

Frittata  
Gruyere Cheese, Cherry Tomato, Arugula & Fennel

Toast & Jam 

Freshly Squeezed Orange
& Grapefruit Juices
Served Tableside

Fresh Brewed Coffee,
Selection of Leaf Teas

\$36

BREAKFAST UPGRADES

Price per person - min order of 10p of each

Breakfast Potatoes **\$5**

Chef's Homemade Granola with Flax Seed   **\$10**
Fresh Fruit, Low Fat Yogurt, Honey

Pork Breakfast Sausage  **\$8**

Double Smoked Bacon  **\$8**

Peameal Bacon  **\$8**

Multigrain Bagels **\$13**
Cream Cheese, Smoked Salmon, Traditional Garnish

Frittata  **\$11**
Roast Red Pepper, Baby Spinach, Goat Cheese

STRATUS EXECUTIVE LUNCHES

EXECUTIVE LUNCH

STARTER

Roasted Tomato & Fennel  
Basil Pesto

~OR~

Baby Gem Salad  
*Herbed Goat Cheese, Grilled Radicchio
Lemon Vinaigrette*

2ND COURSE

Crisp Skinned Chicken Supreme 
*Roasted Root Vegetables, Crispy Brussels Sprouts
Scallion & Sage Salsa Verde*

~OR~

Arctic Char Fillet
*Soy and Sesame Dressed Wild Rice Pilaf,
Caramelized Pearl Onion,
Soy Beurre Blanc*

~OR~

Eggplant Caponata Pave 
*Crispy Eggplant, Tuscan Bean Purée, Fresh Oregano,
Garlic Chips*

DESSERT

Lemon Crème Brûlée  
Fresh Berries

\$67/person

DELUXE EXECUTIVE LUNCH

STARTER

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

~OR~

Baby Spinach Salad  
Shaved fennel, Gala Apple Cider Vinaigrette

2ND COURSE

Braised Short Rib 
*Buttermilk Whipped Yukon Gold Potato,
Baby Heirloom Carrots, Horseradish Jus*

~OR~

Roasted Irish Organic Salmon 
*Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce*

~OR~

Wild Mushroom Risotto  
Shaved Parmesan

DESSERT

Chocolate Pot de Crème  
Vanilla Whipped Cream

\$75/person

UPGRADE

International Cheese Platters 
Additional \$8/person



GLUTEN FREE



VEGETARIAN



VEGAN

STRATUS DELUXE FOUR COURSE DINNER

HORS D'OEUVRES

Soy & Sesame Salmon Tartare Spoons
Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

1ST COURSE

Sweet Potato Miso Purée  
Miso Coconut Cream

2ND COURSE

Baby Spinach Salad  
Shaved Fennel, Gala Apple Cider Vinaigrette

3RD COURSE

Char-Grilled Beef Tenderloin 
*Buttermilk Mashed Potato, French Beans,
Wild Mushroom & Black Truffle Sauce*

~OR~

Arctic Char Fillet
*Soy & Sesame Dressed Wild Rice Pilaf,
Caramelized Pearl Onion Soy Beurre Blanc*

~OR~

Wild Mushroom Risotto  
Shaved Parmesan

4TH COURSE

Cranberry & White Chocolate
Bread Pudding 
Cranberry Coulis

\$98/person

EXECUTIVE THREE COURSE DINNER

HORS D'OEUVRES

Sesame Seared Albacore Tuna
Crispy Tortilla, Ponzu Aioli, Edamame
Wild Mushroom & Provolone Arancini 

1ST COURSE

Carrot Ginger Purée  
Cumin Coconut Cream

~OR~

Baby Gem Salad  
*Herbed Goat Cheese, Grilled Radicchio
Lemon Vinaigrette*

2ND COURSE

Braised Short Rib 
*Buttermilk Whipped Yukon Gold Potato,
Baby Heirloom Carrots, Horseradish Jus*

~OR~

Roasted Irish Organic Salmon 
*Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce*

~OR~

Eggplant Caponata Pave 
*Crispy Eggplant, Tuscan Bean Purée, Fresh Oregano,
Garlic Chips*

DESSERT

Chocolate Stout Cake 
Dark Chocolate Sauce, Chocolate Mousse

\$88/person

UPGRADE

International Cheese Platters 
Additional \$8/person



GLUTEN FREE



VEGETARIAN



VEGAN

DELUXE BAY STREET COCKTAIL RECEPTION

STRATUS COCKTAIL RECEPTION

(MINIMUM 40 GUESTS TO ORDER)

PASSED HORS D'OEUVRES

Cumin Spiced Daal Samosa 
Mango Chutney

Buffalo Fried Chicken
Blue Cheese Dip

Stratus Grilled Cheese 
Havarti Cheese, Russian Dressing

STATIONS

COLD

Mediterranean Dips 
Roasted Eggplant & Chickpea Baba Ganoush
Smokey Roast Red Pepper Hummus
Black Olive & White Bean Hummus

Mediterranean Grilled Vegetable
& Chickpea Salad  
Oregano & Feta Vinaigrette

HOT

Includes all Three

Roast Beef Tenderloin 
Herbed Potato Wedges, French Beans,
Creamy Horseradish Sauce

Wild Mushroom Barley Risotto 
Shaved Parmesan

Roasted Irish Organic Salmon 
Golden & Crimson Beets with French Beans & Dill

DESSERT

Includes Choice of One

(any additional choices add per person cost below)

House Baked Cookie Platter  \$8

Fresh Fruit Platter \$8

Mini Chocolate Pot de Crème   \$10
Vanilla Whip Cream

\$95/person

STATIONS

Flatbread Station

Includes all Three Varieties

1. Caramelized Onion, Gruyere Cheese,
Sautéed Mushrooms 
2. Mozzarella, Tomato, Calabrese Salami, Basil
3. Double Smoked Bacon, Tomato,
Cheddar Cheese, Arugula

Mediterranean Dips 

Roasted Eggplant & Chickpea Baba Ganoush
Smokey Roast Red Pepper Hummus
Black Olive & White Bean Hummus

Stratus Charcuterie

Selection of Artisanal Cured Meats & Salami,
House Pickles, Chutney & Crostini

PASSED HORS D'OEUVRES

Ontario AAA Beef Sliders

Brie cheese, Roma Tomato,
Sun-dried Tomato aioli

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

Chickpea Polenta Bites  
Roast Red Pepper Hummus

\$60/person

TASTE OF STRATUS

ONE PIECE PER ITEM PER PERSON

PASSED HORS D'OEUVRES

Stratus Grilled Cheese 

Havarti Cheese, Russian Dressing

Ontario AAA Beef Sliders

Brie Cheese, Roma Tomato, Sun-Dried Tomato Aioli

Crispy Gingered Vegetable Spring Rolls 

Sweet Thai Chili Sauce

Dill Marinated Beet 

Whipped Goat Cheese Crostinii

Mini Open Faced Tuna Melt

Smoked Cheddar

Rare Roast Beef Tenderloin

Horseradish Aioli, Tomato, Kosher Dill, Multigrain Crostini

Chickpea Polenta Bites  

Roast Red Pepper Hummus

Wild Mushroom & Provolone Arancini 

STATION

Chef's Selection of International Cheeses 

Seasonal Fruit, Chutney, Toasted Baguette

\$54/person

HORS D'OEUVRES A LA CARTE

ORDERED BY THE DOZEN

HOT

Stratus Grilled Cheese 
Havarti Cheese, Russian Dressing
\$45

Ontario AAA Beef Sliders
Brie Cheese, Roma Tomato, Sun-dried Tomato Aioli
\$56

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce
\$44

Wild Mushroom & Provolone Arancini 
\$46

Cumin Spiced Daal Samosa 
Mango Chutney
\$48

Mini Open Faced Tuna Melt
Smoked Cheddar
\$44

Curried Welsh Rarebit Bites 
Crisp Flatbread, Mango Chutney
\$46

Lamb Spiducci 
Mint & Yoghurt Sauce
\$52

Buffalo Fried Chicken Skewers
Blue Cheese Dip
\$45

COLD

Cold Poached Shrimp 
Avocado Ranch Dipping Sauce
\$48

Chickpea Polenta Bites  
roast red pepper hummus
\$46

Rare Roast Beef Tenderloin
Horseradish Aioli, Tomato, Kosher Dill, Multigrain Crostini
\$55

Crispy Polenta Cakes 
With Brie and Olive Tapenade
\$46

Dill Marinated Beet 
Whipped Goat Cheese Crostini
\$42

Oregano Marinated Tofu Bites  
Sundried Tomato Purée
\$40

Sesame Seared Albacore Tuna
Crispy Tortilla, Ponzu Aioli, Edamame
\$46

Soy & Sesame Salmon Tartare
Spoons
\$46

STATIONS A LA CARTE

COLD STATIONS

(Min 10 person order)

Smoked Salmon

*Smoked Norwegian Salmon, Dill Cream Cheese,
Crostini, Capers, Red Onion*

\$16/person

Stratus Charcuterie

*Selection of Artisanal Cured Meats & Salami,
House Pickles, Chutney & Crostini*

\$18/person

Classic Shrimp Cocktail with Kozliks

Horseradish Cocktail Sauce

\$52/dozen

Chef's Selection of Cheese

*International Cheeses, Seasonal Fruit,
Chutney, Toasted Baguette*

\$13/person

Mediterranean Grilled Vegetable & Chickpea Salad

Oregano & Feta Vinaigrette

\$14/person

Crudit  Platter

Buttermilk Dip

\$8/person

Mediterranean Dips

*Roasted Eggplant & Chickpea Baba Ganoush
Smokey Roast Red Pepper Hummus
Black Olive & White Bean Hummus*

\$9/person

Sushi & Maki Platter

(min 25 people to order)

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

\$20/person

HOT STATIONS

(Min 40 person order)

Roast Beef Tenderloin

*Herbed Potato Wedges, French Beans
Creamy Horseradish Sauce*

\$40/person

Roasted Irish Organic Salmon

*Golden & Crimson Beets with
French Beans & Dill*

\$33/person

Wild Mushroom Barley Risotto

Shaved Parmesan

\$26/person

Flatbreads Station (Includes all three varieties)

1. Caramelized Onion, Gruyere Cheese,
Saut ed Mushrooms 
2. Mozzarella, Tomato, Calabrese Salami, Basil
3. Double Smoked Bacon, Tomato,
Cheddar Cheese, Arugula

\$12/person

DESSERT STATIONS

(Min 10 person order)

House Baked Cookie Platter

\$8/person

Stratus Fresh Fruit Platter

\$8/person

Mini Chocolate Pot de Cr me

Vanilla Whip Cream

\$10/person

Chocolate Stout Cake

Dark Chocolate Sauce, Chocolate Mousse

\$10/person

BUILD YOUR OWN DINNER MENU

SOUPS

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

Carrot Ginger Purée  
Cumin Coconut Cream

Sweet Potato Miso Purée  
Miso Coconut Cream

Roasted Tomato & Fennel  
Basil Pesto

APPETIZERS

Baby Spinach Salad  
Shaved Fennel, Gala Apple Cider Vinaigrette

Arugula Salad  
Mixed Chicories, Shaved Fennel,
Lemon Parmesan Vinaigrette

Shrimp Cocktail 
House Cocktail Sauce
\$9 surcharge

Baby Gem Salad  
Herbed Goat Cheese, Grilled Radicchio
Lemon Vinaigrette

ENTRÉES

Braised Short Rib 
Buttermilk Whipped Yukon Gold Potato,
Baby Heirloom Carrots, Horseradish Jus

Char-Grilled Beef Tenderloin 
Buttermilk Mashed Potato, French Beans,
Wild Mushroom & Black Truffle Sauce
\$5 Surcharge

Crisp Skinned Chicken Supreme 
Roasted Root Vegetables, Crispy Brussels Sprouts
Scallion & Sage Salsa Verde

Roasted Irish Organic Salmon
Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce

Arctic Char Fillet
Soy & Sesame Dressed Wild Rice Pilaf,
Caramelized Pearl Onion Soy Beurre Blanc

Eggplant Caponata Pave 
Crispy Eggplant, Tuscan Bean Puree, Fresh Oregano,
Garlic Chips

Wild Mushroom Risotto 
Shaved Parmesan

DESSERTS

Lemon Crème Brûlée  
Fresh Berries

Chocolate Stout Cake 
Dark Chocolate Sauce, Chocolate Mousse

Chocolate Pot de Crème  
Vanilla Whipped Cream

Cranberry & White Chocolate
Bread Pudding 
Cranberry Coulis

Build Your Own Three Course Dinner – \$85/person

Select 1 Soup & 1 Salad (Guests choose 1)

Select 2 Meat/Fish Entrées & 1 Veg Entrée (Guests choose 1)
and 1 Dessert

Build Your Own Four Course Dinner – \$92/person

Select 1 Soup & 1 Salad (Guests receive both)

Select 2 Meat/Fish Entrées & 1 Veg Entrée (Guests choose 1)
and 1 Dessert

***All additional choices added to menu will
increase menu price by \$5/person**

BEVERAGE SELECTION

MIXED DRINKS

Classic Cocktails	\$17–19
Feature Cocktails	\$18–21
Non Alcoholic Mocktails	\$13

BEER

Draught (22oz)	\$12
Bottles & Cans	From \$9

LIQUOR & SPIRITS - 1 oz

Choices of Vodka, Gin, Rum, Tequilla, Scotch, Bourbon, Single Malt

Standard Bar Rail	Up to \$12
Premium Bar Rail	\$14–20
Extensive Premium Bar Rail	From \$20

All drinks are charged based on consumption

WHITE WINES

Chablis, Domaine Milcent Petit Chablis <i>Burgundy, FR</i>	\$95
Pinot Grigio, Antonutti <i>Friuli, IT</i>	\$80
Sauvignon Blanc, Clement & Florian Berthier L'Instant <i>Loire Valley, FR</i>	\$85
Chardonnay-Viognier, Plan B! 'Modern White' <i>Margaret River, AUS</i>	\$84
Viognier, McManis Vineyard <i>Ripon, California</i>	\$70
Riesling, Cave Spring 'Adam Steps' <i>Beamsville Bench, CAN</i>	\$68
Melon de Bourgogne, Château De La Grange Barbastre, Muscadet - Sur Lie <i>Loire Valley, FR</i>	\$75

RED WINES

Merlot, Château Guilhem, Pot de Vin <i>Malepère, FR</i>	\$72
Malbec, Carlos basso 'Dos Fincas' <i>Mendoza, AR</i>	\$70
Sangiovese, Fattoria di Luiano, Chianti Classico <i>Tuscany, IT</i>	\$85
Super Tuscan, Tenuta Aquilaia, Maremma Toscana DOC <i>Tuscany, IT</i>	\$96
Cabernet Sauvignon, Castle Rock <i>Paso Robles, CA</i>	\$75
Merlot Cabernet Sauvignon, Château Plaisance Bordeaux Supérieur <i>Bordeaux, FR</i>	\$99
Pinot Noir, Loveblock <i>Central Otago, NZ</i>	\$99
Syrah, Château Pesquie <i>Ventoux, FR</i>	\$90

CHAMPAGNE & SPARKLING WINE

Prosecco, Antica Vigna DOC <i>Veneto, IT</i>	\$70
NV Brut 'Dolomite' Riesling, Cave Springs, VQA <i>Niagara Escarpment, CAN</i>	\$75
NV Tarlant 'Brut' Reserve <i>Champagne, FR</i>	\$168
Brut Réserve, Mas Fi Cava <i>Penedes, ESP</i>	\$80

DESSERT WINE

Indian Summer Riesling, Cave Springs <i>Niagara Escarpment, CAN</i>	\$84
Cabernet Icewine, Reif Estate <i>Niagara Peninsula, CAN</i>	\$199

BOOKING DETAILS

Deposits: For all Stratus Events, a deposit is required to book a date. The date is not considered confirmed until a contract has been signed and a deposit made. Deposits range from \$200 for Wine Room bookings to \$5,000 for buy-outs and are indicated on the contract provided to you at the time of booking.

Minimum Spend/Room Fees: The minimum spend and room fee required for each space ranges depending on the size of the room, time of day and day of the week. Please reach out to our Events Director for pricing information pertaining to your event. All minimums are exclusive of taxes and gratuities. If the minimum spend is not met, the difference will appear on the bill as a food and beverage charge.

Gratuities: Gratuity is charged at a rate of 20% on all food and beverage items.

A/V: Stratus can provide a built-in screen and projector for a rental fee of \$100 as well as wireless and handheld microphones for \$100 if required. Clients are to provide their own laptops for A/V set-up 30 minutes prior to the event start time for set-up and testing.

Inclusions: Stratus provides all linens, napkins, dinnerware, votive candles and in-house florals for your events at no cost. If you wish to add your own faux florals you can arrange for drop-off timing with our Events Director.

AVAILABILITY

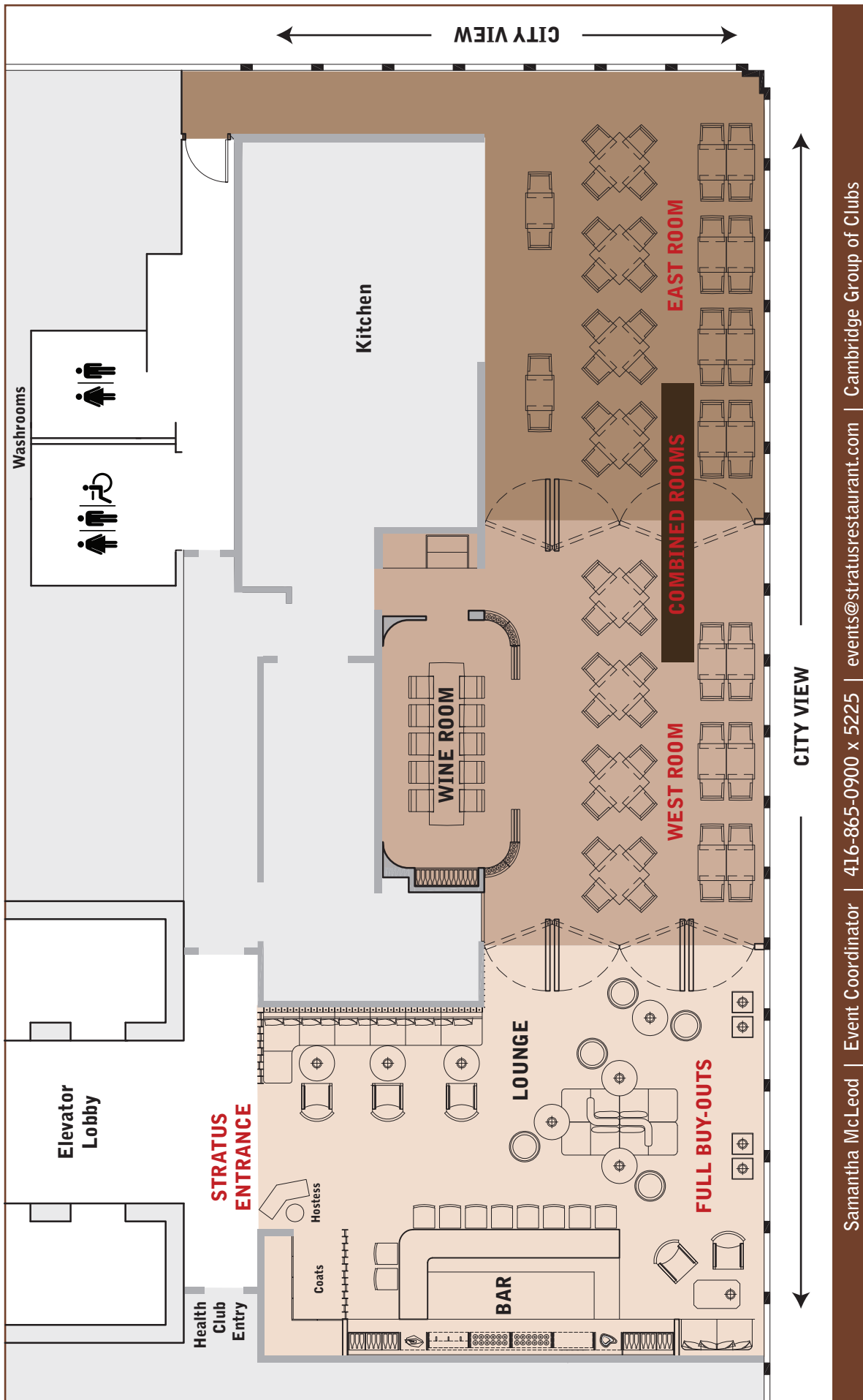
Stratus' private rooms are available Monday to Friday for breakfast, lunch or dinner rentals and full buy outs are required on weekends

Full buy-outs of the restaurant including the bar and lounge, are available Monday–Sunday

Breakfast: 7am–10:30am

Lunch: 11:30am–2:30pm

Dinner: from 4:30pm



Samantha McLeod | Event Coordinator | 416-865-0900 x 5225 | events@stratusrestaurant.com | Cambridge Group of Clubs

STRATUS

FLOOR PLAN