

Spring / Summer
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 

Peameal Bacon 

Toast & Jam 

Fresh Fruit Salad  

Breakfast Potatoes  

Freshly Squeezed Orange
& Grapefruit Juices  
Served Tableside

Fresh Brewed Coffee,
Selection of Leaf Teas

\$36

FARM FRESH BREAKFAST

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

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

\$34

BREAKFAST UPGRADES

Frittata (choice of)

- Western  **\$10**
- Smoked Salmon, Leek & Goat Cheese  **\$12**
- Grilled Vegetable & Baby Spinach   **\$9**

Multigrain Bagels **\$12**
Cream Cheese, Smoked Salmon, Traditional Garnish

STRATUS EXECUTIVE LUNCHES

EXECUTIVE LUNCH

STARTER

Roasted Tomato & Fennel Purée  
Basil Pesto

~OR~

Baby Gem Caesar Salad 
Double Smoked Bacon, Shaved Parmesan

2ND COURSE

Crisp Skinned Chicken Supreme
*Roasted Summer Vegetable Ragout, Grilled Red Onion,
Rapini, Polenta Croutons, Spiced Tomato Vinaigrette*

~OR~

Arctic Char Fillet 
*Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce*

~OR~

Mushroom Ravioli 
*Grilled King Oyster Mushroom, Leeks, Asparagus,
Baby Spinach, Porcini Broth*

DESSERT

Lemon Crème Brûlée  
Fresh Berries

\$64/person

DELUXE EXECUTIVE LUNCH

STARTER

Beet Borscht  
Horseradish and Dill Sour Cream

~OR~

Baby Spinach Salad 
Zucchini, Radish, Snow Peas, Tahini Vinaigrette

2ND COURSE

Braised Short Rib 
*Warm Fingerling Potato Ragout, French Beans,
Baby Spinach, Pearl Onion, Horseradish Jus*

~OR~

Roasted Irish Organic Salmon 
*Braised Beluga Lentils, Grilled Napa Cabbage,
Roast Cauliflower, Cauliflower Puree*

~OR~

Oregano Marinated Grilled Tofu 
*Grilled Broccolini, Zucchini, Balsamic Braised Cipolini
Onion, Kalamata Olive, Roast Red Pepper and
Sundried Tomato Sauce*

DESSERT

Strawberry & White Chocolate
Bread Pudding 
Strawberry Sauce, Vanilla Whip Cream

\$72/person

UPGRADE

International Cheese Platters 
Additional \$8/person

STRATUS DELUXE FOUR COURSE DINNER

HORS D'OEUVRES

Soy & Sesame Salmon Tartare
Wonton Crisps

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

1ST COURSE

Carrot Ginger Purée  
Chili Coconut Cream

2ND COURSE

Arugula Salad  
*Mixed Chicories, Shaved Fennel,
Lemon Parmesan Vinaigrette*

3RD COURSE

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

~OR~

Arctic Char Fillet 
*Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce*

~OR~

Oregano Marinated Grilled Tofu  
*Grilled Broccolini, Zucchini, Balsamic Braised Cipolini
Onion, Kalamata Olive, Roast Red Pepper and
Sundried Tomato Sauce*

4TH COURSE

Chocolate Stout Cake 
Dark Chocolate Sauce, Chocolate Mousse

\$92/person

EXECUTIVE THREE COURSE DINNER

HORS D'OEUVRES

Sesame Seared Albacore Tuna 
Edamame Hummus, Taro Chips

Cumin Spiced Daal Samosa 
Mango Chutney

1ST COURSE

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

~OR~

Baby Spinach Salad
Zucchini, Radish, Snow Peas, Tahini Vinaigrette

2ND COURSE

Braised Short Rib 
*Warm Fingerling Potato Ragout, French Beans,
Baby Spinach, Pearl Onion, Horseradish Jus*

~OR~

Roasted Irish Organic Salmon 
*Braised Beluga Lentils, Grilled Napa Cabbage,
Roast Cauliflower, Cauliflower Purée*

~OR~

Mushroom Ravioli 
*Grilled King Oyster Mushroom, Leeks, Asparagus,
Baby Spinach, Porcini Broth*

DESSERT

Strawberry & White Chocolate
Bread Pudding 
Strawberry Sauce, Vanilla Whip Cream

\$82/person

UPGRADE

International Cheese Platters 

Additional \$8/person

DELUXE BAY STREET COCKTAIL RECEPTION

STRATUS COCKTAIL RECEPTION

(MINIMUM 40 GUESTS TO ORDER)

PASSED HORS D'OEUVRES

Crispy Polenta Cakes 
With Brie and Olive Tapenade

Cold Poached Shrimp 
Avocado Ranch Dipping Sauce

Stratus Grilled Cheese 
Brie Cheese, French Onion Dip

STATIONS

COLD

Mediterranean Dips 
Artichoke and White Bean Dip
Smokey Roast Red Pepper Hummus
Ancho, Lime Spiced Carrot Hummus

Roast Peppers & Black Bean Salad  
Corn, Leeks, Scallions, Chipotle Cilantro Lime 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

\$92/person

STATIONS

Flatbread Station

Includes all Three Varieties

1. Caramelized Onion, Gruyere Cheese,
Sautéed Mushrooms 
2. Grilled Flatbread, Stilton Cheese, Red Onion,
Sautéed Spinach, Bosc Pear 
3. Double Smoked Bacon, Tomato,
Cheddar Cheese, Arugula

Mediterranean Dips 

Artichoke and White Bean Dip
Smokey Roast Red Pepper Hummus
Ancho, Lime Spiced Carrot Hummus

Stratus Charcuterie

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

PASSED HORS D'OEUVRES

Ontario AAA Beef Sliders
Aged Cheddar, Kosher Dill, Lettuce,
Special Sauce

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

Soy & Sesame Salmon Tartare
Wonton Crisps

\$57/person

TASTE OF STRATUS

ONE PIECE PER ITEM PER PERSON

PASSED HORS D'OEUVRES

Stratus Grilled Cheese 

Brie Cheese, French Onion Dip

Ontario AAA Beef Sliders

Aged Cheddar, Kosher Dill, Lettuce, Special Sauce

Crispy Gingered Vegetable Spring Rolls 

Sweet Thai Chili Sauce

Cold Poached Shrimp 

Avocado Ranch Dipping Sauce

Mini Open Faced Tuna Melt

Gruyere Cheese

Buffalo Fried Chicken Skewers

Blue Cheese Dip

Soy & Sesame Salmon Tartare

Wonton Crisps

Grilled Flatbread 

Stilton Cheese, Red Onion, Sautéed Spinach, Bosc Pear

STATION

Chef's Selection of International Cheeses 

Seasonal Fruit, Chutney, Toasted Baguette

\$48/person

HORS D'OEUVRES A LA CARTE

ORDERED BY THE DOZEN

HOT

Stratus Grilled Cheese

Brie Cheese, French Onion Dip

\$45

Ontario AAA Beef Sliders

Aged Cheddar, Kosher Dill, Lettuce, Special Sauce

\$54

Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

\$42

Wild Mushroom & Provolone Arancini

\$44

Cumin Spiced Daal Samosa

Mango Chutney

\$44

Mini Open Faced Tuna Melt

Gruyere Cheese

\$44

Grilled Flatbread

Stilton Cheese, Red Onion, Sautéed Spinach, Bosc Pear

\$40

Lamb Spiducci

Mint & Yoghurt Sauce

\$48

Buffalo Fried Chicken Skewers

Blue Cheese Dip

\$45

COLD

Cold Poached Shrimp

Avocado Ranch Dipping Sauce

\$46

Feta & Ricotta Mousse

On Cucumber

\$46

Rare Roast Beef Tenderloin

*Horseradish Aioli, Tomato,
Kosher Dill, Multigrain Crostini*

\$52

Crispy Polenta Cakes

With Brie and Olive Tapenade

\$46

Honey Roasted Pear

and Stilton Crostini

\$42

Hoisin Glazed Tofu Bites

Edamame Hummus

\$40

Sesame Seared Albacore Tuna

Edamame Hummus, Taro Chips

\$46

Soy & Sesame Salmon Tartare

Wonton Crisps

\$46



GLUTEN FREE



VEGETARIAN



VEGAN

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

Roast Peppers & Black Bean Salad

Corn, Leeks, Scallions, Chipotle Cilantro Lime Vinaigrette

\$12/person

Mediterranean Grilled Vegetable

& Chickpea Salad

Oregano & Feta Vinaigrette

\$14/person

Crudit  Platter

Buttermilk Dip

\$8/person

Mediterranean Dips

*Artichoke and White Bean Dip
Smokey Roast Red Pepper Hummus
Ancho, Lime Spiced Carrot Hummus*

\$9/person

Sushi & Maki Platter

(min 25 people to order)

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

\$18/person

HOT STATIONS

(Min 40 person order)

Roast Beef Tenderloin

*Herbed Potato Wedges, French Beans
Creamy Horseradish Sauce*

\$37/person

Roasted Irish Organic Salmon

*Golden & Crimson Beets with
French Beans & Dill*

\$30/person

Wild Mushroom & Barley Risotto

Shaved Parmesan

\$24/person

Flatbreads Station (Includes all three varieties)

1. Caramelized Onion, Gruyere Cheese,
Saut ed Mushrooms 
 2. Stilton Cheese, Saut ed Spinach, Red Onion,
Bosc Pears 
 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



GLUTEN FREE



VEGETARIAN



VEGAN

DINNER A LA CARTE

SOUPS

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

Carrot Ginger Purée 
Chili Coconut Cream

Beet Borscht  
Horseradish and Dill Sour Cream

Roasted Tomato & Fennel  
Basil Pesto

APPETIZERS

Baby Spinach Salad  
Zucchini, Radish, Snow Peas,
Tahini Vinaigrette

Arugula Salad  
Mixed Chicories, Shaved Fennel,
Lemon Parmesan Vinaigrette

Shrimp Cocktail 
House Cocktail Sauce
\$7 surcharge

Baby Gem Caesar Salad 
Double Smoked Bacon,
Shaved Parmesan

ENTRÉES

Braised Short Rib 
Warm Fingerling Potato Ragout, French Beans, Baby Spinach,
Pearl Onion, Horseradish Jus

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

Crisp Skinned Chicken Supreme
Roasted Summer Vegetable Ragout Grilled Red Onion,
Rapini, Polenta Croutons, Spiced Tomato Vinaigrette

Roasted Irish Organic Salmon 
Braised Beluga Lentils, Grilled Napa Cabbage,
Roast Cauliflower, Cauliflower Purée

Arctic Char Fillet 
Roast Fingerling Potato, Charred Sugar Snap Peas,
Grilled Radicchio, Rapini, Lemon Caper Butter Sauce

Oregano Marinated Grilled Tofu  
Grilled Broccolini, Zucchini, Balsamic Braised Cipolini
Onion, Kalamata Olive, Roast Red Pepper and
Sundried Tomato Sauce

Mushroom Ravioli  
Grilled King Oyster Mushroom, Leeks, Asparagus,
Baby Spinach, Porcini Broth

DESSERTS

Lemon Crème Brûlée  
Fresh Berries

Chocolate Stout Cake 
Dark Chocolate Sauce, Chocolate Mousse

Chocolate Pot de Crème  
Vanilla Whipped Cream

Strawberry & White Chocolate
Bread Pudding 
Strawberry Sauce, Vanilla Whip Cream

Build Your Own Three Course Dinner – \$80/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 – \$86/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	\$18–20
Non Alcoholic Drinks	\$13

BEER

Draught (22oz)	\$11.50
Bottles & Cans	\$10

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>	\$91
Pinot Grigio, Antonutti <i>Friuli, IT</i>	\$76
Sauvignon Blanc, Clement & Florian Berthier <i>Loire Valley, FR</i>	\$80
Chardonnay-Viognier, Plan B! 'Modern White' <i>Margaret River, AUS</i>	\$84
Chardonnay, Castle Rock <i>Central Coast, CA</i>	\$70
Riesling, Cave Spring 'Adam Steps' <i>Beamsville Bench, CAN</i>	\$68

RED WINES

Merlot, Château Guilhem, Pot de Vin <i>Malepère, FR</i>	\$72
Malbec, Carlos basso 'Dos Fincas' <i>Mendoza, AR</i>	\$68
Sangiovese, Fattoria di Luiano, Chianti Classico <i>Tuscany, IT</i>	\$81
Super Tuscan, Querciabella 'Mongrana' <i>Tuscany, IT</i>	\$95
Cabernet Sauvignon, Castle Rock <i>Paso Robles, CA</i>	\$70
Grenache - Syrah, Chateau Valcombe, 'Epicure' <i>Cote du Rhone, FR</i>	\$98

CHAMPAGNE & SPARKLING WINE

Prosecco, Anitca Vigna DOC <i>Veneto, IT</i>	\$65
NV Brut 'Dolomite' Riesling, Cave Springs, VQA <i>Niagara Escarpment, CAN</i>	\$75
NV Tarlant 'Brut' Reserve <i>Champagne, FR</i>	\$168
(nu), Brut Réserve, Maset 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

PAYMENT AND CAPACITIES

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 florals you can arrange for drop-off timing with our Events Director.

ROOM CAPACITIES

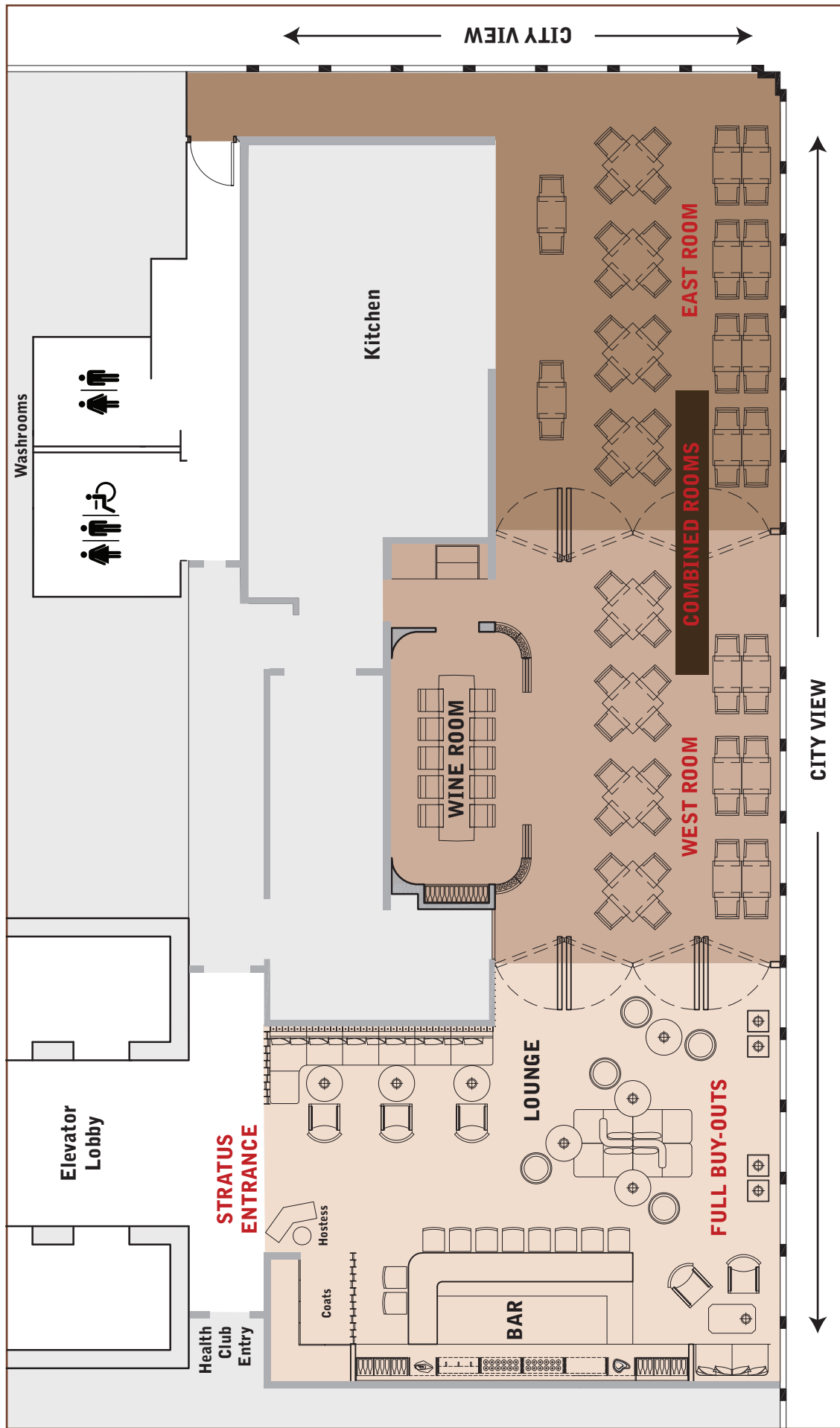
Events	East Room	Combined East & West Rooms	Wine Room	Lounge	Buy-Out Including Bar & Lounge
Seated	35	70	10	12	86
Standing Cocktail Reception	45	100	N/A	40	200

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

ROOM CAPACITIES				
Events	Weekend Buy-Out Including Bar & Lounge	Wine Room	East Room	Combined Rooms East & West
Seated	86	10	35	70
Standing Cocktail Reception	200	N/A	45	100