



STRATUS

The Restaurant Above

Fall/Winter Menu

ABOUT STRATUS

From the 36th floor of the TD South Tower, big city palates are pleasantly surprised by Executive Chef Martha Wright's craft kitchen, which marries both traditional flavours and ingenuity for our loyal Bay St. fan base.

At Stratus Restaurant, our menus define our version of Canadian cuisine: clubby comfort food, healthy choices, and a mix of new world flavours with old world classics. Our reputation precedes us for hearty breakfasts, power lunches, and the refined dinners that will truly wow you.

Planning the perfect event often requires some guidance. Our reputation for excellence combined with intimate and imaginative culinary experiences has gifted us with raving fans from far and wide. From customized room set up to a state-of-the-art sound system, Stratus private events are managed seamlessly with your guests in mind.

Book your next event here »





FULL BUYOUT OF STRATUS

CAPACITY

- 200 guests standing
- 150 guests standing if dance floor and food stations
- 88p seated meals
- 55p seated presentations with screen

ADDITIONAL DETAILS

- Wine Room can become display room
- 2 bars if 100+ guests standing events
- Full AV access to screens and mics
- Linens and decor included in rentals
- Can bring in live music, DJ, photo booth vendors etc
- Can bring in outside cake for a cake fee
- Full privacy and private washrooms
- Customizable menus printed

FULL VENUE IS IDEAL FOR:

- Corporate Cocktail Receptions
- Seated Dinners
- Client Appreciation Events
- Holiday Parties
- Presentations
- Weddings Receptions

EAST ROOM

CAPACITY

- 45 guests standing
- 1 long table of up to 20 seated along the window
- 2 tables side-by-side of up to 26 guests with standing room remaining
- 3 tables side-by-side of up to 36 guests if no standing room required
- presentations of up to 32p at two tables of 16p facing the screen
- u-shaped table of up to 22p facing screen

A/V CAPABILITIES

- Drop-down projector and screen
- Screen- 50" x 80" (diagonal 94.5")
- 2 handheld wireless mics
- Adapter plugs for all laptops
- Podium

ADDITIONAL DETAILS

- Two full walls of floor-to-ceiling window views of city, CN Tower and harbour
- Private washrooms
- Fully private space
- Private, personalized bar in room
- Linens, decor included in rental
- Can combine with West Room for more space
- Customizable menus printed

EAST ROOM IDEAL FOR

- Breakfast, lunch or dinner presentations
- Small cocktail events
- Seated dinner events
- And More





WEST ROOM

CAPACITY

- 35 guests standing for cocktail events
- 1 long table of up to 20 seated along the window with standing room
- 2 tables of up to 26 guests side-by-side with standing room
- 3 tables of up to 36 guests without standing room

ADDITIONAL DETAILS

- Can combine with the East Room for up to 55p seated or 90p standing
- Wine Room included in space and becomes beautiful, personalized bar
- Full wall of floor-to-ceiling window views of city and harbour
- Only offered to book on it's own if East Room is already booked
- Full linens and decor included in rental

WEST ROOM IDEAL FOR

- Seated Dinners
- Small Cocktail Gatherings
- Meetings

WINE ROOM

CAPACITY

- 10 guests seated, no standing room

A/V CAPABILITIES

- Small TV Screen that can hook up to a laptop for presentations

ADDITIONAL DETAILS

- Can be rented up to one month in advance for breakfasts or lunches
- Can be rented one week prior for dinners
- A la carte ordering for all breakfast bookings
- A la carte for up to 7p for lunch and dinner
- Prix Fixe menus for 8-10 guests at lunch and dinner
- Doors can close for privacy or be left open for views

WINE ROOM IDEAL FOR

- Meetings and Presentations
- Small celebrations
- Semi or full privacy





EAST & WEST ROOMS COMBINED

CAPACITY

- 55 guests seated with standing room remaining
- 88 guests seated if no standing room required
- 50 guests seated for presentations facing screen
- 90 guests standing for cocktail events

ADDITIONAL DETAILS

- Wine Room included as private bar
- Private washrooms
- Fully private space
- Linens and decor included in rental
- AV access to screen and mics
- Two full walls of floor-to-ceiling window views of city, CN Tower and harbour

BAR & LOUNGE

CAPACITY

- 35 standing
- 12 seated at one table by window

ADDITIONAL DETAILS

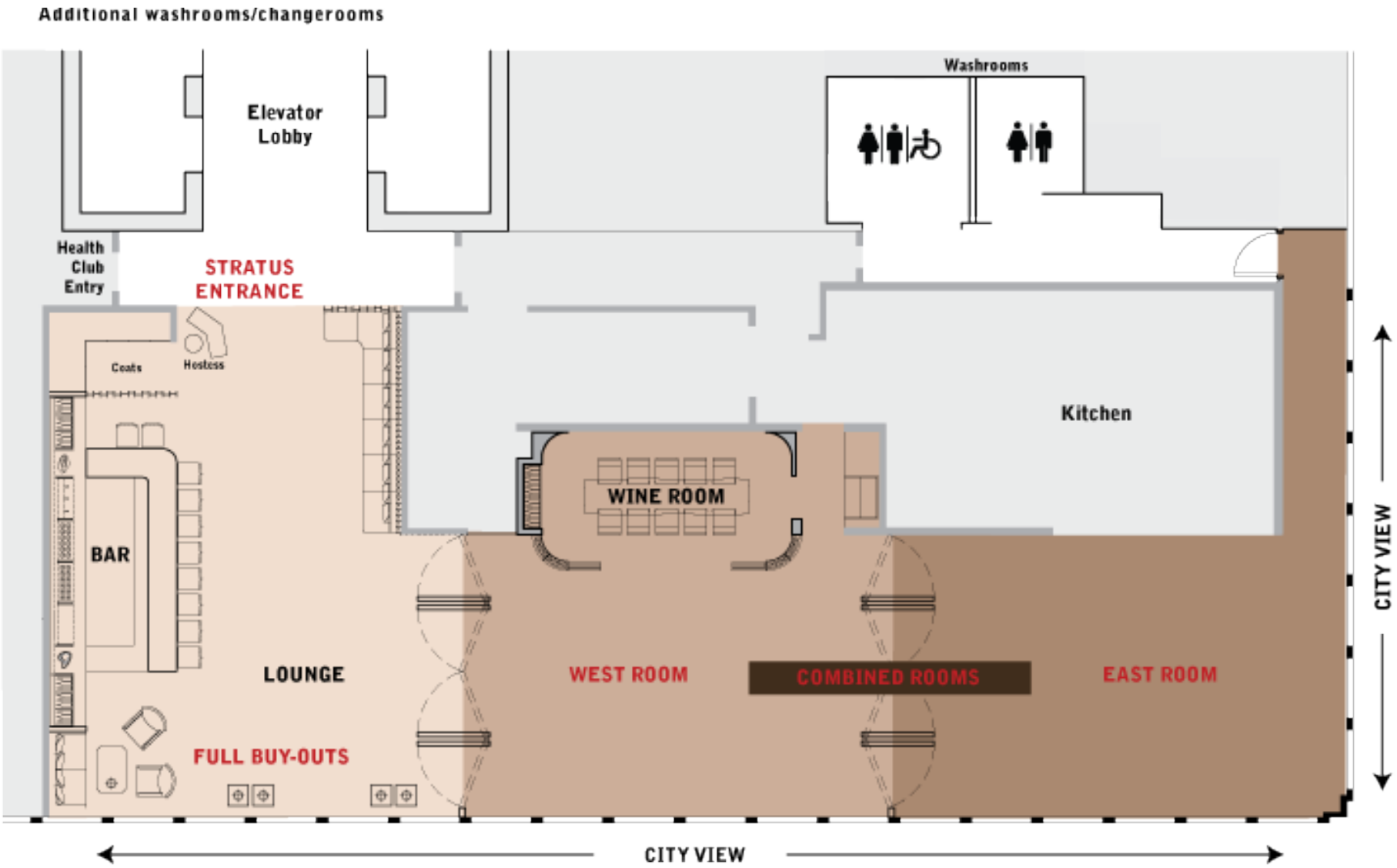
- Fully private access to main bar
- Full wall of floor-to-ceiling window views of city, CN Tower and harbour
- Offered only if other rooms are booked
- Can be combined with West Room for larger space or as part of full Buyout
- Linens and decor included in rental
- 2 x TV screens at bar can display slides/logo

BAR & LOUNGE IDEAL FOR

- Small gatherings
- Intimate dinners



FLOOR PLAN



BREAKFAST BUFFET

 Vegan Friendly: food items may come into contact with non-vegan ingredients  Vegetarian  Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

HEARTY START BREAKFAST | \$44

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

FARM FRESH BREAKFAST | \$41

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

Fresh Fruit Salad  

Scrambled Eggs 

Double-smoked Bacon 

Toast & Jam 

Freshly Squeezed Orange & Grapefruit Juices
Served Tableside

Fresh Brewed Coffee,
Selection of Leaf Teas

BREAKFAST UPGRADES

Price per person - min order of 10p of each

Breakfast Potatoes | \$6

Chef’s Homemade Granola
with Flax Seed   | \$11
Fresh Fruit, Low Fat Yogurt, Honey

Pork Breakfast Sausage  | \$9

Double Smoked Bacon  | \$11

Peameal Bacon  | \$11

Multigrain Bagels | \$14
Cream Cheese, Smoked Salmon, Traditional Garnish

Frittata  | \$12
Roast Red Pepper, Baby Spinach, Goat Cheese

EXECUTIVE LUNCHES

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EXECUTIVE LUNCH | \$73/person

Starter

Guajillo Pepper & Black Bean Purée  
Roasted Red Pepper & Lime Salsa

~OR~

Baby Gem Salad  
Basil Marinated Fior Di Latte, Grape Tomato,
Kalamata Olive, Tomato Vinaigrette

2nd Course

Crisp Skinned Chicken Supreme 
Warm Chimichurri Dressed Black Bean Salad with Corn,
Ancho & Roasted Red Pepper, Broccolini

~OR~

Arctic Char Fillet
Wild Rice & Edamame Pilaf, Baby Bok Choy,
Miso Carrot Mousse, Soy Beurre Blanc

~OR~

Grilled King Oyster Mushroom  
Celery Root Purée, Beluga Lentil, Baby Bok Choy, Roasted
Cauliflower Pilaf, Daikon & Purple Cabbage Slaw

Dessert

Lemon Crème Brûlée  
Fresh Berries

DELUXE EXECUTIVE LUNCH | \$81/person

Starter

White Bean & Artichoke Soup  
Lemon & Thyme Yogurt

~OR~

Baby Spinach Salad  
Spiralized Zucchini, Gala Apple, Radish, Apple Cider Vinaigrette

2nd Course

Braised Short Rib 
Roasted Parsnip, Celery Root, Pearl Onion & Brussels Sprout Ragout,
Horseradish Jus

~OR~

Roasted Irish Organic Salmon 
Thai Red Rice, Baby Bok Choy, Spinach, Roasted Cauliflower Pilaf,
Lemon Beurre Blanc

~OR~

Wild Mushroom & Braised Leek Risotto  
Herbed Goat Cheese

Dessert

Buttermilk Chocolate Cake 
Sour Cherry Compote, Vanilla Whipped Cream

UPGRADE | \$10/person

International Cheese Platters 

EXECUTIVE DINNERS

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DELUXE FOUR COURSE DINNER | \$108/person

Hors D’oeuvres

Crispy Polenta Cakes 
Curry Spiced Chickpea Hummus

Seared Albacore Tuna 
*Artichoke & White Bean Purée,
Cucumber Round*

1st Course

Sweet Potato, Miso & Ginger
Purée  
Miso Coconut Cream

2nd Course

Baby Spinach Salad  
*Spiralized Zucchini, Gala Apple, Radish,
Apple Cider Vinaigrette*

3rd Course

Char-Grilled Beef Tenderloin 
*Buttermilk Mashed Potato, Honey & Orange
Glazed Carrot, Horseradish Jus*

~OR~

Arctic Char Fillet
*Wild Rice & Edamame Pilaf, Baby Bok Choy,
Miso Carrot Mousse, Soy Beurre Blanc*

~OR~

Grilled King Oyster Mushroom  
*Celery Root Purée, Beluga Lentil, Baby Bok Choy,
Roasted Cauliflower Pilaf, Daikon & Purple
Cabbage Slaw*

Dessert

Apple & Raisin Bread Pudding 
Caramel Sauce, Vanilla Whipped Cream

EXECUTIVE THREE COURSE DINNER | \$98/person

Hors D’oeuvres

Salmon Tartare Spoons 
Sweet Drop Peppers

Brie Cheese & Fig Jam Crostini 

1st Course

White Bean & Artichoke Soup  
Lemon & Thyme Yogurt

~OR~

Arugula Salad  
*Basil Marinated Buffalo Mozzarella,
Olive Oil Poached Sundried Tomato,
Lemon Basil Vinaigrette*

2nd Course

Braised Short Rib 
*Roasted Parsnip, Celery Root, Pearl Onion &
Brussels Sprout Ragout, Horseradish Jus*

~OR~

Roasted Irish Organic Salmon 
*Thai Red Rice, Baby Bok Choy, Spinach,
Roasted Cauliflower Pilaf, Lemon Beurre Blanc*

~OR~

Wild Mushroom & Braised Leek Risotto  
Herbed Goat Cheesel

Dessert

Chocolate Pot de Crème  
Vanilla Whipped Cream

UPGRADE | \$10/person

International Cheese Platters 

Cocktail Receptions

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DELUXE BAY STREET COCKTAIL RECEPTION | \$105/person

(MINIMUM 40 GUESTS TO ORDER)

Passed Hors D’oeuvres

Salmon Tartare Spoons 
Sweetie Drop Peppers

Gochujang Glazed Fried Chicken Skewers

Stratus Grilled Cheese 
Gruyere Cheese, Caramelized Onion & Grainy Mustard, Balsamic Fig Aioli

Cold Stations

Mediterranean Dips 
Roasted Eggplant & Chickpea Baba Ganoush
Roasted Red Pepper Pumpkin Seed Muhammara
Curried Red Lentil Hummus

Moroccan Spiced Beluga Lentil & Farro Salad 

Hot Stations

(Includes all three)

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

Wild Mushroom & Leek Barley Risotto 

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 | \$9

Mini Chocolate Pot de Crème   | \$10
Vanilla Whip Cream

STRATUS COCKTAIL RECEPTION | \$68/person

Stations

Flatbread Station
(Includes all three varieties)

1. Caramelized Onion, Gruyere Cheese, Sautéed Mushrooms 
2. Ricotta & Roasted Red Pepper Flatbread, Kalamata Olives, Roma Tomato, Arugula
3. Basil Marinated Fior Di Latte, Calabrese Salami, Grilled Red Onion, Tomato Sauce

Mediterranean Dips 
Roasted Eggplant & Chickpea Baba Ganoush
Roasted Red Pepper Pumpkin Seed Muhammara
Curried Red Lentil Hummus

Stratus Charcuterie
Selection of Artisanal Cured Meats & Salami, & Crostini

Passed Hors D’oeuvres

Ontario AAA Beef Sliders
Aged White Cheddar, Special Sauce, Lettuce, Tomato

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

BBQ Spiced Tofu Skewer  
Pomegranate & Chili Glaze

TASTE OF STRATUS

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ONE PIECE PER ITEM PER PERSON | \$63/person

Passed Hors D’oeuvres

Stratus Grilled Cheese 
Gruyere Cheese, Caramelized Onion & Grainy Mustard, Balsamic Fig Aioli

Ontario AAA Beef Sliders
Aged White Cheddar, Special Sauce, Lettuce, Tomato

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

Brie Cheese & Fig Jam Crostini 

Seared Albacore Tuna 
Artichoke & White Bean Purée, Cucumber Round

Salmon Tartare Spoons 
Sweety Drop Peppers

Green Pea Falafel 
Lemon Tahini Sauce

BBQ Spiced Tofu Skewer  
Pomegranate & Chili Glaze

Stations

Chef’s Selection of International Cheeses 
Seasonal Fruit, Toasted Baguette

HORS D'OEUVRES

A LA CARTE

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ORDERED BY THE DOZEN

Hot

Stratus Grilled Cheese  | \$48
Gruyere Cheese, Caramelized Onion & Grainy Mustard, Balsamic Fig Aioli

Ontario AAA Beef Sliders | \$58
Aged White Cheddar, Special Sauce, Lettuce, Tomato

Crispy Gingered Vegetable Spring Rolls  | \$48
Sweet Thai Chili Sauce

Sundried Tomato & Mozzarella Arancini  | \$48

Cumin Spiced Daal Samosa  | \$48
Mango Chutney

Mini Open Faced Tuna Melt | \$48
Aged White Cheddar

Curried Welsh Rarebit Bites  | \$48
Crisp Flatbread, Mango Chutney

Lamb Spiducci  | \$55
Mint & Yogurt Sauce

Gochujang Glazed Fried Chicken Skewers | \$48

Green Pea Falafel  | \$48
Lemon Tahini Sauce

Cold

Cold Poached Shrimp  | \$50
Avocado Ranch Dipping Sauce

Beef Tenderloin Tartare Crostini | \$56
Ricotta Salata, Multigrain Crostini

Crispy Polenta Cakes  | \$48
Curry Spiced Chickpea Hummus

Brie Cheese & Fig Jam Crostini  | \$50

BBQ Spiced Tofu Skewer   | \$46
Pomegranate & Chili Glaze

Seared Albacore Tuna  | \$48
Artichoke & White Bean Purée, Cucumber Round

Salmon Tartare Spoons  | \$52
Sweety Drop Peppers

STATIONS

A LA CARTE

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Cold Stations | Min 10 person order

Smoked Salmon | \$19/person
Smoked Norwegian Salmon, Dill Cream Cheese, Crostini, Capers, Red Onion

Stratus Charcuterie | \$18/person
Selection of Artisanal Cured Meats & Salami, Crostini

Classic Shrimp Cocktail with Kozliks  | \$52/dozen
Horseradish Cocktail Sauce

Chef’s Selection of Cheese  | \$16/person
International Cheeses, Seasonal Fruit, Toasted Baguette

Mediterranean Spelt & Chickpea Salad  | \$17/person
Tomato, Kalamata Olive, Grilled Red Onion, Oregano Vinaigrette

Crudit  Platter   | \$9/person
Buttermilk Dip

Mediterranean Dip  | \$9/person
*Roasted Eggplant & Chickpea Baba Ganoush
Roasted Red Pepper Pumpkin Seed Muhammara
Curried Red Lentil Hummus*

Sushi & Maki Platter | \$24/person
(min 25 people to order)
1/2 Vegetable, 1/2 Seafood, Soy Sauce, Pickled Ginger

Hot Stations | Min 40 person order

Roast Beef Tenderloin  | \$47/person
Herbed Potato Wedges, French Beans Creamy Horseradish Sauce

Roasted Irish Organic Salmon  | \$37/person
Golden & Crimson Beets with French Beans & Dill

Wild Mushroom & Leek Barley Risotto  | \$28/person
Shaved Parmesan

Flatbreads Station | \$14/person
(Includes all three varieties)
1. Caramelized Onion, Gruyere Cheese, Saut ed Mushrooms 
2. Ricotta & Roasted Red Pepper Flatbread, Kalamata Olives, Roma Tomato, Arugula 
3. Basil Marinated Fior Di Latte, Calabrese Salami, , Grilled Red Onion, Tomato Sauce

Dessert Stations | Min 10 person order

House Baked Cookie Platter  | \$8/person

Stratus Fresh Fruit Platter   | \$9/person

Mini Chocolate Pot de Cr me   | \$10/person
Vanilla Whip Cream

BUILD YOUR OWN DINNER MENU

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**Build Your Own
Three Course Dinner** | \$93/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** | \$101/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

Soups

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

Guajillo Pepper & Black Bean Purée
Roasted Red Pepper & Lime Salsa  

White Bean & Artichoke Soup  
Lemon & Thyme Yogurt

Sweet Potato, Miso & Ginger Purée  
Miso Coconut Cream

Appetizers

Baby Spinach Salad  
*Spiralized Zucchini, Gala Apple, Radish,
Apple Cider Vinaigrette*

Arugula Salad  
*Basil Marinated Buffalo Mozzarella, Olive Oil
Poached Sundried Tomato, Lemon Basil Vinaigrette*

Shrimp Cocktail  | \$9 surcharge
House Cocktail Sauce

Baby Gem Salad  
*Basil Marinated Fior Di Latte, Grape Tomato,
Kalamata Olive, Tomato Vinaigrette*

Entrées

Braised Short Rib 
*Roasted Parsnip, Celery Root, Pearl Onion &
Brussels Sprout Ragout, Horseradish Jus*

Char-Grilled Beef Tenderloin  | \$5 surcharge
*Buttermilk Mashed Potato, Honey & Orange Glazed
Carrot, Horseradish Jus*

Crisp Skinned Chicken Supreme 
*Warm Chimichurri Dressed Black Bean Salad with
Corn, Ancho & Roasted Red Pepper, Broccolini,
Salsa Roja*

Roasted Irish Organic Salmon 
*Thai Red Rice, Baby Bok Choy, Spinach,
Roasted Cauliflower Pilaf, Lemon Beurre Blanc*

Arctic Char Fillet
*Wild Rice & Edamame Pilaf, Baby Bok Choy,
Miso Carrot Mousse, Soy Beurre Blanc*

Grilled King Oyster Mushroom  
*Celery Root Purée, Beluga Lentil,
Baby Bok Choy, Roasted Cauliflower Pilaf,
Daikon & Purple Cabbage Slaw*

Wild Mushroom & Braised Leek Risotto  
Herbed Goat Cheese

Desserts

Lemon Crème Brûlée  
Fresh Berries

Buttermilk Chocolate Cake 
*Sour Cherry Compote, Vanilla
Whipped Cream*

Chocolate Pot de Crème  
Vanilla Whipped Cream

Apple & Raisin Bread Pudding 
Caramel Sauce, Vanilla Whipped Cream

BEVERAGE SELECTION

Mixed Drinks

Classic Cocktails | \$17–19

Feature Cocktails | \$18–22

Non Alcoholic Drinks | \$15

Beer

Draught (18oz) | \$12

Bottles & Cans | From \$9

Non Alcoholic Beers | From \$9

Liquor & Spirits – 1 oz

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

Standard Bar Rail | Up to \$12

Premium Bar Rail | \$14–22

Extensive Premium Bar Rail | From \$23

All drinks are charged based on consumption

White Wines

Chablis, Domaine du Chardonnay | \$135
Burgundy, FR

Pinot Grigio, Giusti, ‘Longheri’ | \$86
Veneto, IT

Sauvignon Blanc, Clement & Florian
Berthier L’Instant | \$94
Loire Valley, FR

Chardonnay - Viognier, Plan B! | \$88
‘Modern White’
Margaret River, AUS

Sauvignon - Sémillon, Château
Haut-Grelot | \$92
Blaye Côtes de Bordeaux, FR

Riesling, Cave Spring ‘Adam Steps’ | \$76
Beamsville Bench, CAN

Melon de Bourgogne,
Château De La Grange Barbastre,
Muscadet - Sur Lie | \$78
Loire Valley, FR

Zibibbo, Fondo Antico ‘Bello Mio’ | \$92
Sicily, IT

Marsanne, Sempre Mio | \$102
Lincoln Lakeshore, CAN

Red Wines

Grenache - Syrah, Château Les
Taillades | \$118
Rhône Valley, FR

Malbec, Punti Ferrer, ‘Gran Reserva’ | \$94
Cachapoal Valley, CL

Sangiovese, Fattoria di Luiano,
Chianti Classico | \$90
Tuscany, IT

Super Tuscan, Poggio dell’Aquila
‘Aquilotto’ | \$96
Tuscany, IT

Rich & Bold Red Blend,
Pago Aylés Cuvée | \$82
Aragón, ES

Merlot - Cabernet Sauvignon, Château
Plaisance Bordeaux Supérieur | \$99
Bordeaux, FR

Cinsault - Syrah, Pearce Predhomme | \$88
Stellenbosch, SA

Syrah, Château Pesquie | \$92
Ventoux, FR

Cabernet - Merlot, Giusti ‘Massimo’
IGT | \$130
Veneto, IT

Pinot Noir, Château Haut-Blanville,
IGP | \$95
Languedoc, FR

Champagne & Sparkling Wine

Prosecco, Antica Vigna DOC | \$78
Veneto, IT

NV Brut ‘Dolomite’ Riesling,

Cave Springs, VQA | \$75
Niagara Escarpment, CAN

NV Tarlant ‘Brut’ Reserve | \$168
Champagne, FR

Brut Réserve, Mas Fi Cava | \$85
Penedes, ESP

Dessert Wine

Indian Summer Riesling,

Cave Springs | \$84
Niagara Escarpment, CAN

Cabernet Icewine, Reif Estate | \$199
Niagara Peninsula, CAN



BOOKING DETAILS

AVAILABILITY

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 50% of full event costs for weekend bookings 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, faux votive candles and faux 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.

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



STRATUS

79 Wellington St W, 36th Fl., TD South Tower, Toronto, ON M5K 1J5

EVENTS DIRECTOR: Samantha Mcleod | E: events@stratusrestaurant.com | P: 416-865-0900 ext 5225

Book your next event here »

