

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 

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 Spinach Salad  
*Whipped Stilton, Watermelon Radish,
Gala Apple, Cider Vinaigrette*


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~

Eggplant Tajine  
*Spiced Tomato and Eggplant Stew on Red Quinoa Pilaf,
Toasted Almond Dukkah, Pomegranate Reduction*

DESSERT

Lemon Crème Brûlée  
Fresh Berries



\$64/person

DELUXE EXECUTIVE LUNCH

STARTER

Roasted Pear & Parsnip Purée  
Apple Ginger Chutney

~OR~

Baby Gem Salad  
*Baby Gem, Snow Peas, Shaved Radish,
Buttermilk Ranch*

2ND COURSE

Braised Short Rib 
*Buttermilk Whipped Yukon Gold Potato,
Roasted Heirloom Carrots, Caramelized Onion Jus*

~OR~

Roasted Irish Organic Salmon
*Wild Rice Pilaf, Sake Braised Savoy Cabbage,
Soya Butter Sauce*

~OR~

Butternut Squash & Apple Risotto  
Crispy Sage, Herbed Goat Cheese

DESSERT

Blueberry White Chocolate
Bread Pudding 
Blueberry Coulis, 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

Sweet Potato Miso Purée  
Miso 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~

Eggplant Tajine  
*Spiced Tomato and Eggplant Stew on Red Quinoa Pilaf,
Toasted Almond Dukkah, Pomegranate Reduction*

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

Butternut Squash & Brie Arancini 

1ST COURSE

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives

~OR~

Baby Spinach Salad  
*Whipped Stilton, Watermelon Radish,
Gala Apple, Cider Vinaigrette*

2ND COURSE

Braised Short Rib 
*Buttermilk Whipped Yukon Gold Potato,
Roasted Heirloom Carrots, Caramelized Onion Jus*

~OR~

Roasted Irish Organic Salmon
*Wild Rice Pilaf, Sake Braised Savoy Cabbage,
Soya Butter Sauce*

~OR~

Butternut Squash & Apple Risotto  
Crispy Sage, Herbed Goat Cheese

DESSERT

Blueberry White Chocolate
Bread Pudding 
Blueberry Coulis, 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

Buffalo Fried Chicken
Blue Cheese Dip

Stratus Grilled Cheese 
Gruyere 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, Chipolte 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 

Gruyere 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

Smoked Cheddar

Buffalo Fried Chicken Skewers

Blue Cheese Dip

Smoked Salmon & Dill Whipped Cream Cheese 

On Cucumber Round

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 
Gruyere 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

Butternut Squash & Brie Arancini 
\$44

Cumin Spiced Daal Samosa 
Mango Chutney
\$44

Mini Open Faced Tuna Melt
Smoked Cheddar
\$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


Smoked Salmon & Dill Whipped Cream Cheese 
On Cucumber Round
\$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

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

DINNER A LA CARTE

SOUPS



Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives



Sweet Potato Miso Purée  
Miso Coconut Cream

Roasted Pear & Parsnip Purée  
Apple Ginger Chutney



Roasted Tomato & Fennel  
Basil Pesto

APPETIZERS

Baby Spinach Salad  
Whipped Stilton, Watermelon Radish, Gala Apple,
Cider Vinaigrette

Arugula Salad  
Mixed Chicories, Shaved Fennel,
Lemon Parmesan Vinaigrette

Shrimp Cocktail 
House Cocktail Sauce
\$7 surcharge

Baby Gem Salad  
Baby Gem, Snow Peas, Shaved Radish,
Buttermilk Ranch

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**

ENTRÉES



Braised Short Rib 
Buttermilk Whipped Yukon Gold Potato,
Roasted Heirloom Carrots, Caramelized Onion 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
Wild Rice Pilaf, Sake Braised Savoy Cabbage,
Soya Butter Sauce


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

Eggplant Tajine  
Spiced Tomato and Eggplant Stew on Red Quinoa Pilaf,
Toasted Almond Dukkah, Pomegranate Reduction

Butternut Squash & Apple Risotto  
Crispy Sage, Herbed Goat Cheese

DESSERTS

Lemon Crème Brûlée  
Fresh Berries

Chocolate Stout Cake 
Dark Chocolate Sauce, Chocolate Mousse

Chocolate Pot de Crème  
Vanilla Whipped Cream

Blueberry White Chocolate
Bread Pudding 
Blueberry Coulis, Vanilla Whip Cream

BEVERAGE SELECTION

MIXED DRINKS

Classic Cocktails	\$17–19
Feature Cocktails	\$18–20
Non Alcoholic Mocktails	\$13

BEER

Draught (22oz)	From \$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
Viognier, McManis Vineyard <i>Ripon, California</i>	\$70
Riesling, Cave Spring 'Adam Steps' <i>Beamsville Bench, CAN</i>	\$68
Pecorino, Cantina Offida, 'Biologico' <i>Offida, IT</i>	\$72

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>	\$85
Super Tuscan, Querciabella 'Mongrana' <i>Tuscany, IT</i>	\$95
Cabernet Sauvignon, Castle Rock <i>Paso Robles, CA</i>	\$70
Merlot - Cabernet Franc, Château Mingot <i>Bordeaux, FR</i>	\$98
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

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

ROOM CAPACITIES

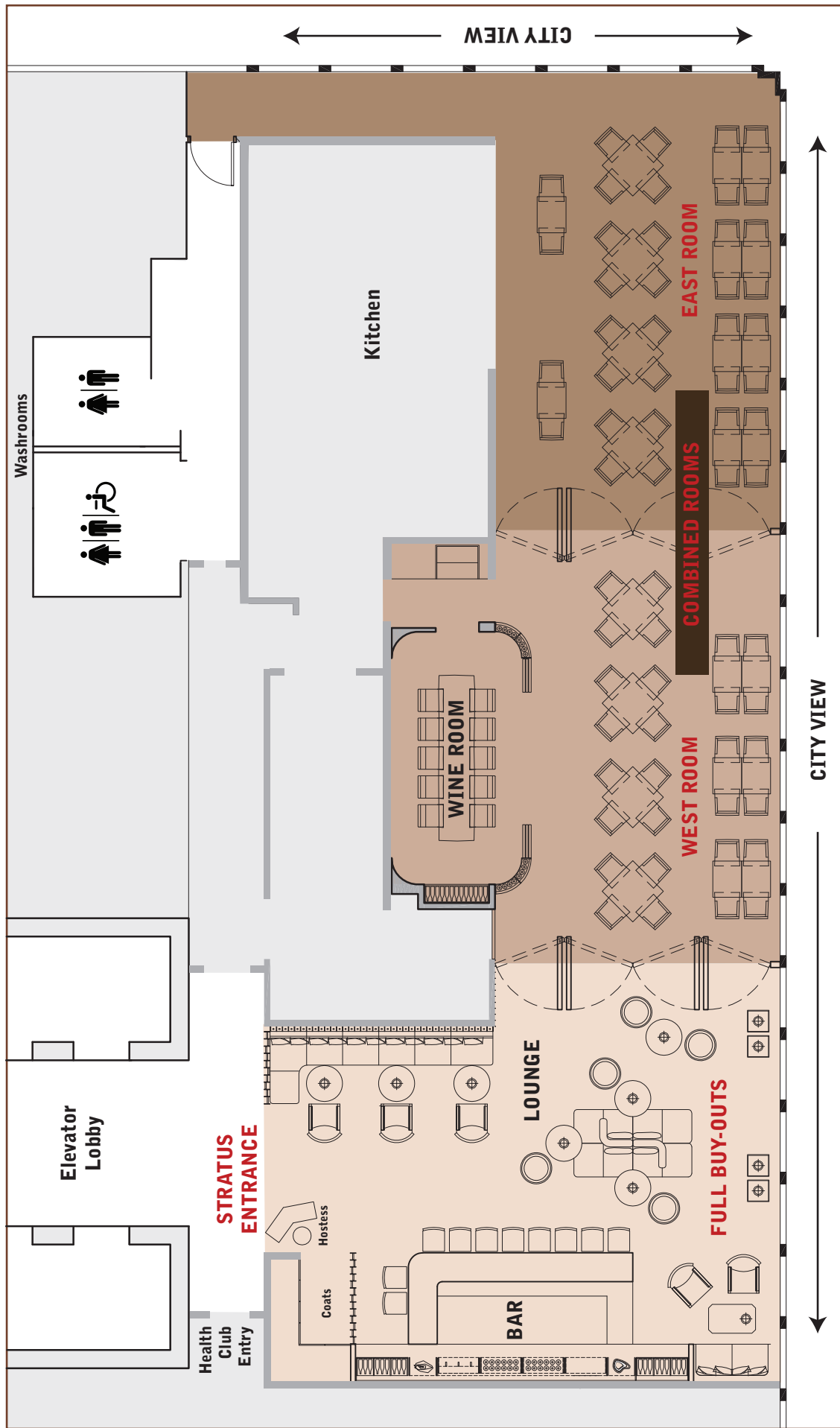
Events	East Room	Combined East & West Rooms	Wine Room	Lounge	Buy-Out Including Bar & Lounge
Seated	35	70	10	12	86
Standing Cocktail Reception	45	100	N/A	40	180

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	Buy-Out Including Bar & Lounge	Wine Room	East Room	Combined Rooms East & West
Seated	86	10	35	70
Standing Cocktail Reception	180	N/A	45	100