

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 

Pork Breakfast Sausage 

Toast & Jam 

Fresh Fruit Salad  



Breakfast Potatoes  

Freshly Squeezed Orange
& Grapefruit Juices
Served Tableside


Fresh Brewed Coffee,
Selection of Leaf Teas


\$39

FARM FRESH BREAKFAST

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

\$37

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  
*Whipped Feta, Grilled Radicchio, Black Olives
Oregano Vinaigrette*


2ND COURSE

Crisp Skinned Chicken Supreme 
*Ragout of Roasted Fingerling Potato, Charred Corn,
Blistered Grape Tomato, Pickled Red Onion, Salsa Roja*



~OR~

Arctic Char Fillet 
*Nicoise Style, Fingerling Potato, French Beans,
Blistered Grape Tomato, Nicoise Olives,
Lemon Caper Beurre Noisette*

~OR~

Pomegranate Roasted Baby Eggplant 
*Moroccan Spiced Quinoa Pilaf, Muhumera,
Roasted Garlic Grilled Zucchini, Shaved Fennel*

DESSERT

Lemon Crème Brûlée  
Fresh Berries



\$67/person

DELUXE EXECUTIVE LUNCH


STARTER

Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives


~OR~

Baby Spinach Salad  
*Grape Tomatoes, Shaved Radish, Snap Peas,
Buttermilk Ranch Dressing*

2ND COURSE

Braised Short Rib 
*Crisp Fingerling Potato, Tomato, Charred Rapini,
Manchego Cheese, Natural Jus*

~OR~

Roasted Irish Organic Salmon 
*Wild Rice Pilaf, Leeks, Snow Peas,
Baby Spinach Saffron Corn Bisque*

~OR~

Artichoke & Garden Pea Risotto  
Herbed Goat Cheese, Crispy Artichokes

DESSERT

Chocolate Pot de Crème  
Vanilla Whipped Cream

\$75/person

UPGRADE

International Cheese Platters 
Additional \$8/person

STRATUS DELUXE FOUR COURSE DINNER

HORS D'OEUVRES



Sriracha & Sesame Spiced Salmon Tartare
Spoons with Cucumber 

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce


1ST COURSE

Chickpea Carrot Sesame Soup  
Za'atar Spiced Coconut Cream

2ND COURSE

Baby Spinach Salad  
*Grape Tomatoes, Shaved Radish, Snap Peas,
Buttermilk Ranch Dressing*

3RD COURSE

Char-Grilled Beef Tenderloin 
*Buttermilk Mashed Potato, Buttered Baby Heirloom Carrots,,
Wild Mushroom & Black Truffle Sauce*

~OR~

Arctic Char Fillet 
*Nicoise Style, Fingerling Potato, French Beans,
Blistered Grape Tomato, Nicoise Olives,
Lemon Caper Beurre Noisette*

~OR~

Artichoke & Garden Pea Risotto  
Herbed Goat Cheese, Crispy Artichokes

4TH COURSE

Blueberry & White Chocolate Bread Pudding 
Blueberry Compote

\$98/person

EXECUTIVE THREE COURSE DINNER

HORS D'OEUVRES



Sesame Seared Albacore Tuna
Crispy Tortilla, Ponzu Aioli, Edamame

Sundried Tomato & Mozzarella Arancini 


1ST COURSE

Roasted Red Pepper Purée  
Cumin Spiced Tomato Salsa


~OR~

Baby Gem Salad  
*Whipped Feta, Grilled Radicchio,
Black Olives Oregano Vinaigrette*


2ND COURSE

Braised Short Rib 
*Crisp Fingerling Potato, Tomato, Charred Rapini,
Manchego Cheese, Natural Jus*

~OR~

Roasted Irish Organic Salmon 
*Wild Rice Pilaf, Leeks, Snow Peas,
Baby Spinach Saffron Corn Bisque*

~OR~

Pomegranate Roasted Baby Eggplant 
*Moroccan Spiced Quinoa Pilaf, Muhummera,
Roasted Garlic Grilled Zucchini, Shaved Fennel*

DESSERT

Chocolate Espresso Cake 
Dark Chocolate Sauce, Chocolate Mousse

\$88/person

UPGRADE

International Cheese Platters 

Additional \$8/person



GLUTEN FREE



VEGETARIAN



VEGAN

DELUXE BAY STREET COCKTAIL RECEPTION

(MINIMUM 40 GUESTS TO ORDER)

PASSED HORS D'OEUVRES

Sautéed Mushroom & Herbed Ricotta Crostini 

Buffalo Fried Chicken
Blue Cheese Dip

Stratus Grilled Cheese 
Applewood Smoked Cheddar, Russian Dressing

STATIONS

COLD

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


Chipotle Dressed Black Bean Salad  
Roast Red Peppers, Grape Tomato, Roasted Corn,
Napa Cabbage

HOT

Includes all Three

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

Summer Tomato 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

STRATUS COCKTAIL RECEPTION

STATIONS

Flatbread Station

Includes all Three Varieties

1. *Caramelized Onion, Gruyere Cheese,*
Sautéed Mushrooms 
2. *Smoked Salmon, Dill Cream Cheese,*
Capers & Red Onion
3. *Double Smoked Bacon, Tomato,*
Cheddar Cheese, Arugula

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
Provolone Cheese, Tomato, Lettuce,
Sundried Tomato & Rosemary Aioli

Crispy Gingered Vegetable Spring Rolls 
Sweet Thai Chili Sauce

Chickpea Polenta Bites 
Roast Red Pepper & Pumpkin Seed Muhammara

\$60/person

TASTE OF STRATUS

ONE PIECE PER ITEM PER PERSON

PASSED HORS D'OEUVRES

Stratus Grilled Cheese 

Applewood Smoked Cheddar, Russian Dressing

Ontario AAA Beef Sliders

*Provolone Cheese, Tomato, Lettuce,
Sundried Tomato & Rosemary Aioli*

Crispy Gingered Vegetable Spring Rolls 

Sweet Thai Chili Sauce

Sautéed Mushroom & Herbed Ricotta Crostini 

Mini Open Faced Tuna Melt

Aged White Cheddar

Sriracha & Sesame Spiced Salmon Tartare Spoons with Cucumber

Chickpea Polenta Bites 

Roast Red Pepper & Pumpkin Seed Muhammara

Sundried Tomato & Mozzarella Arancini 

STATION

Chef's Selection of International Cheeses 

Seasonal Fruit, Toasted Baguette

\$54/person



GLUTEN FREE



VEGETARIAN



VEGAN

HORS D'OEUVRES A LA CARTE

ORDERED BY THE DOZEN

HOT

Stratus Grilled Cheese

Applewood Smoked Cheddar, Russian Dressing

\$45

Ontario AAA Beef Sliders

*Provolone Cheese, Tomato, Lettuce, Sundried Tomato
and Rosemary Aioli*

\$56

Crispy Gingered Vegetable Spring Rolls

Sweet Thai Chili Sauce

\$44

Sundried Tomato & Mozzarella Arancini

\$46

Cumin Spiced Daal Samosa

Mango Chutney

\$48

Mini Open Faced Tuna Melt

Aged White 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 and Pumpkin Seed Muhammara

\$46

Beef Tenderloin Tartare Crostini

Ricotta Salata, Multigrain Crostini

\$55

Crispy Polenta Cakes

With Brie and Olive Tapenade

\$46

Sautéed Mushroom and Herbed

Ricotta Crostini 

\$42

Hoisin & Sesame Glazed

Tofu Skewers 

Edamame Hummus

\$40

Sesame Seared Albacore Tuna

Crispy Tortilla, Ponzu Aioli, Edamame

\$46

Sriracha & Sesame Spiced Salmon Tartare with Cucumber

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,
Crostini*

\$18/person

Classic Shrimp Cocktail with Kozliks

Horseradish Cocktail Sauce

\$52/dozen

Chef's Selection of Cheese

*International Cheeses, Seasonal Fruit,
Toasted Baguette*

\$13/person

Chipotle Dressed Black Bean Salad

*Roast Red Peppers, Grape Tomato,
Roasted Corn, Napa Cabbage*

\$14/person

Crudit  Platter

Buttermilk Dip

\$8/person

Mediterranean Dips

*Roasted Eggplant & Chickpea Baba Ganoush
Roasted Red Pepper Pumpkin Seed Muhammara
Curried Red Lentil 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

Summer Tomato Barley Risotto

Shaved Parmesan

\$26/person

Flatbreads Station (Includes all three varieties)

1. Caramelized Onion, Gruyere Cheese,
Saut ed Mushrooms 
2. Smoked Salmon, Dill Cream Cheese,
Capers & Red Onion
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 Espresso Cake

Dark Chocolate Sauce, Chocolate Mousse

\$10/person

BUILD YOUR OWN DINNER MENU

SOUPS



Stratus Woodland Mushroom  
Sautéed Shiitake Mushrooms, Chives



Chickpea Carrot Sesame Soup  
Za'atar Spiced Coconut Cream

Roasted Red Pepper Purée  
Cumin Spiced Tomato Salsa

Roasted Tomato & Fennel  
Basil Pesto

APPETIZERS

Baby Spinach Salad  
Grape Tomatoes, Shaved Radish, Snap Peas,
Buttermilk Ranch Dressing

Arugula Salad  
Mixed Chicories, Shaved Fennel,
Ricotta Salata, Lemon Vinaigrette

Shrimp Cocktail 
House Cocktail Sauce
\$9 surcharge

Baby Gem Salad  
Whipped Feta, Grilled Radicchio, Black Olives
Oregano Vinaigrette

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**

ENTRÉES


Braised Short Rib 
Crisp Fingerling Potato, Tomato, Charred Rapini,
Manchego Cheese, Natural Jus

Char-Grilled Beef Tenderloin 
Buttermilk Mashed Potato, Buttered Baby Heirloom Carrots,
Wild Mushroom & Black Truffle Sauce
\$5 Surcharge

Crisp Skinned Chicken Supreme 
Ragout Of Roasted Fingerling Potato, Charred Corn,
Blistered Grape Tomato, Pickled Red Onion, Salsa Roja



Roasted Irish Organic Salmon 
Wild Rice Pilaf, Leeks, Snow Peas, Baby Spinach
Saffron Corn Bisque

Arctic Char Fillet 
Nicoise Style, Fingerling Potato, French Beans, Blistered Grape
Tomato, Nicoise Olives, Lemon Capers Beurre Noisette

Pomegranate Roasted Baby Eggplant 
Moroccan Spiced Quinoa Pilaf, Muhumma,
Roasted Garlic Grilled Zucchini, Shaved Fennel


Artichoke & Garden Pea Risotto 
Herbed Goat Cheese, Crispy Artichokes

DESSERTS

Lemon Crème Brûlée  
Fresh Berries

Chocolate Espresso Cake 
Dark Chocolate Sauce, Chocolate Mousse

Chocolate Pot de Crème  
Vanilla Whipped Cream

Blueberry & White Chocolate
Bread Pudding 
Blueberry Compote



BEVERAGE SELECTION

MIXED DRINKS

Classic Cocktails	\$17–19
Feature Cocktails	\$18–21
Non Alcoholic Drinks	\$14

BEER

Draught (22oz)	\$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	\$14–20
Extensive Premium Bar Rail	From \$20

All drinks are charged based on consumption

WHITE WINES

Chablis, Domaine Milcent Petit Chablis <i>Burgundy, FR</i>	\$105
Pinot Grigio, Mosole <i>Venezia, 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
Sauvignon - Sémillon, Château Haut-Grelot <i>Blaye Côtes de Bordeaux, FR</i>	\$92
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>	\$78
Zibibbo, Fondo Antico 'Bello Mio' <i>Sicily, Italy</i>	\$92

RED WINES

Merlot, Château Guilhem, Pot de Vin <i>Malepère, FR</i>	\$76
Malbec, Carlos basso 'Dos Fincas' <i>Mendoza, AR</i>	\$74
Sangiovese, Fattoria di Luiano, Chianti Classico <i>Tuscany, IT</i>	\$85
Super Tuscan, Tenuta Aquilaia, Maremma Toscana DOC <i>Tuscany, IT</i>	\$96
Rich & Bold Red Blend, Pago Aylés Cuvée <i>Aragón, ES</i>	\$82
Merlot - Cabernet Sauvignon, Château Plaisance Bordeaux Supérieur <i>Bordeaux, FR</i>	\$99
Cinsault - Syrah, Pearce Predhomme <i>Stellenbosch, SA</i>	\$88
Syrah, Château Pesquie <i>Ventoux, FR</i>	\$90
Cabernet - Merlot, Giusti 'Massimo' IGT <i>Veneto, IT</i>	\$125
Pinot Noir, Château Haut-Blanville, IGP <i>Languedoc, FR</i>	\$95

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

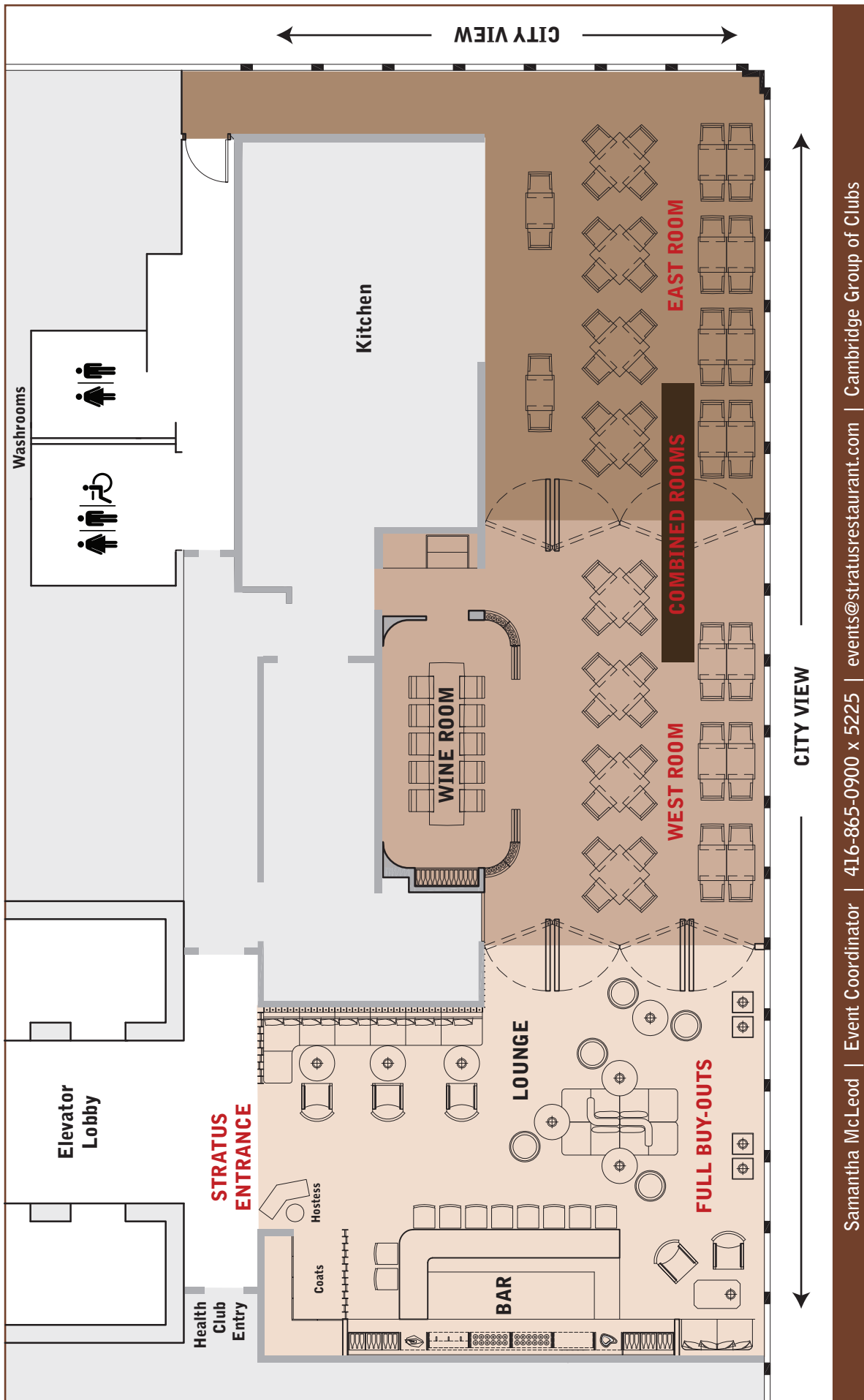
Stratus' private rooms are available Monday to Friday for breakfast, lunch or dinner rentals and full buy outs are required on weekends

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



STRATUS

FLOOR PLAN

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