

stratus

WEDDINGS



## WEDDINGS @ STRATUS

Your wedding can be considered one of the most important days of your life. It is the beginning of many milestones - the foundation for many memories to come. Stratus recognizes that and, in knowing how special this day is, offers a beautiful, contemporary and innovative space that will help shape those memories.

Stratus is dedicated to creating distinct wines that work to compliment each moment of your experience. By fusing delicious food with iconic wines, your wedding experience at Stratus will linger in the mind of each guest.



“ the minds behind Stratus think a little differently.  
It shows in their sense of style.  
It shows their demanding techniques.  
And it shows in the wines.”

— Wine Spectator

## TIMELINE

6:30 p.m. | Doors Open

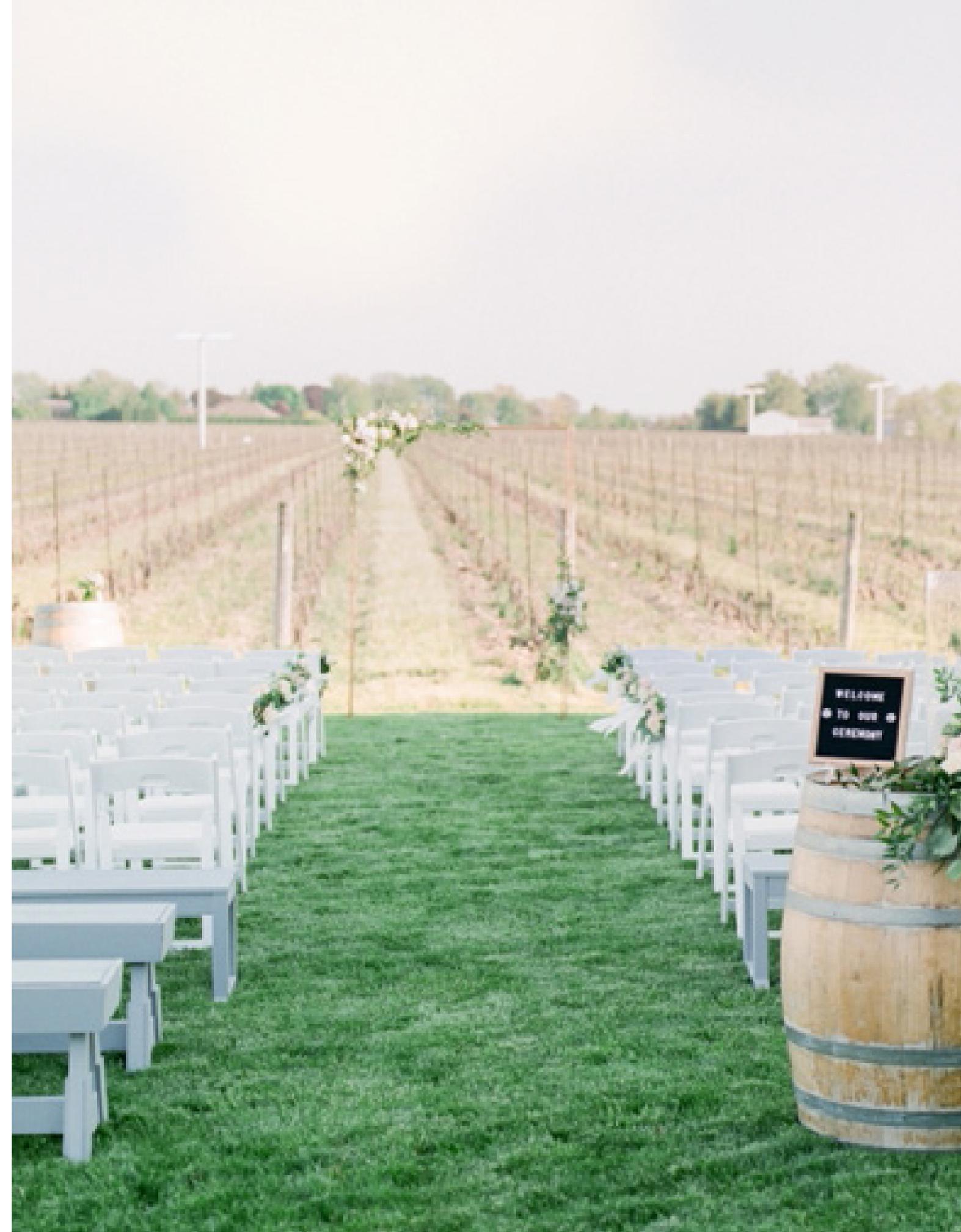
7:00 p.m. | Ceremony

7:20 p.m. | Wine Reception

8:00 p.m. | Seated Dinner with Wine Pairings

10:00 p.m. | Post-dinner Reception

1:00 a.m. | Event ends





## CEREMONY

As you walk out onto the Vineyard Terrace, the striking view of the Stratus estate surrounds you. As an enchanting and mesmerizing setting, the Vineyard Lawn is the most picturesque and blissful space to celebrate the beginning of a new chapter. 55-acres of vineyard act as the perfect backdrop to your ceremony, setting the tone for the evening to follow.

*\*Ceremony option is available from April to the end of August*

## COCKTAIL HOUR/ WINE RECEPTION

After the “I Do’s” are exclaimed and the ceremony has concluded, it is time to raise a glass as an official married couple. Guests will wander into the Stratus Tasting Room for a glass of wine or a Stratus Icewine martini. The beautiful 12 ft doors will open to the Vineyard Terrace, providing multiple settings to celebrate in.





## DINNER

### **April to August**

The Stratus Press Alley acts as a perfect wedding venue that fuses modernity and warmth. Seating up to 90 people, your guests are surrounded by French oak and steel fermenting tanks. This unique industrial space features wonderful acoustics and creates a luxurious and private setting for you and your guests.

### **September to March**

As we approach the colder months, our Stratus Tasting Room offers itself to host an intimate and tasteful dinner reception. Surrounded by a library of wine, the Stratus Tasting Room can host up to 50 individuals. Due to the exclusivity and narrowness of the space, room for dancing may be limited.



TREADWELL FARM TO  
TABLE CUISINE

Chef Stephen Treadwell  
[www.treadwellcuisine.com](http://www.treadwellcuisine.com)

Inspired by the “farm to table” belief, the Treadwell Catering Company offers a fresh take on traditional catered meals. The style of menu brings a fusion of innovation and decadence to the table. Seasonal ingredients provide an intense range of flavours that will heighten your dining experience.

*Erin Hughes*  
*[events@treadwellcuisine.com](mailto:events@treadwellcuisine.com) or 905.934.9797*



treadwell  
farm | to table | cuisine

PREFERRED CATERERS



WELLINGTON COURT  
RESTAURANT

Chef Erik Peacock  
[www.wellington-court.com](http://www.wellington-court.com)

As one of the most respected catering chefs in Niagara, Chef Erik Peacock draws his inspiration from locally sourced food and infuses them with international flavours. Each dish embodies the innovation and creativity that Wellington Court exhibits.

*Erik Peacock*  
905.682.5518



VINTAGE HOTELS

[www.vintage-hotels.com](http://www.vintage-hotels.com)

**Pillar & Post**

With over 25 years in the Niagara culinary sphere, chef Mark Longster has made the Cannery restaurant an iconic dining destination with an incredibly diverse menu. Ranging from steaks to vegan options, the vast and delicious selection available at the Cannery restaurant will provide guests with everything they desire.

**Prince of Wales**

With deep roots in Niagara, the iconic chef Chris Smythe is influenced by the community, natural elements and bountiful farms that it gifts the region with.

**Queen's Landing**

Fusing Mediterranean flavours with local offerings, chef Marc Lyons ensures that each creation reflects how special this intricate blend can be.

*Jennifer Smythe*  
[j.smythe@vintage-hotels.com](mailto:j.smythe@vintage-hotels.com) or  
905-468-1362 ext: 4343

## WINES

As it is at the heart of everything we do, Stratus works to uniquely craft your special day around our wine.

Our dynamic and distinct wine collection offers itself to accompany your welcome reception, cocktail hour and dinner service.

The price per guest will average from \$55 to \$65. All wine will be charged based on consumption.

Our family of sommeliers can happily create the perfect wine pairing for your evening. Special edition and library wines are available on request. Wines will be selected prior to the event date with client approval. All wines will be chosen based on the Stratus portfolio at that time.





## ARTISANAL BEERS & SPIRITS

Stratus Vineyards is proud to support local breweries and distilleries by serving premium craft beers and local spirits.

These local beer and spirit partners include:

- Silversmith Brewery
- Oast House Brewery
- The Exchange Brewery
- Dillon's Distillery

As your celebration is taking place within the walls of Stratus, we aim to showcase the time, dedication and exclusivity that exist in this space. In doing so, we want our guests to experience the quality of our wine throughout the evening. Therefore, beers and spirits will be offered for post-dinner consumption only.

*Post-Dinner Only*





## F E E S

### May to October

Venue Fee \$4000

Ceremony Fee \$1000

*HST applicable*

### November to April

Venue Fee \$3500

Ceremony Fee \$500

*HST applicable*

### What does this include?

- *Exclusive access to all Stratus hospitality spaces from 6:30 p.m. to 1 a.m.*
- *Event planning and coordination including set-up and tear down*
- *Premium crystal stemware for all beverage service*
- *Tables, chairs and linens accommodating up to 50 guests at round tables (additional requirements rented and billed for accordingly)*
- *Bar-height cocktail tables and linen*
- *Teknion Tasting Room bridal suite with full length mirror*
- *Ambient music in Stratus Tasting Room and Vineyard Terrace*
- *Personalized dinner menus*
- *Complimentary wine tasting for the bride and groom*
- *Referred list of local vendors*

## FAQ :

### **Can we take engagement and wedding photographs at Stratus?**

Photographs are limited to parties hosting functions at Stratus during contracted hours. Arrangements may be made for the wedding couple, wedding party and/or immediate family members to arrive for on-site photographs one hour prior to the event start time. Unfortunately, Stratus is unable to accommodate on-site engagement shoots due to high-volume and to refrain from disturbing our retail guest experiences.

### **Can we work with our own suppliers?**

In order to ensure that Stratus wine is paired with the finest of local food, we actively partner with the most iconic and noteworthy suppliers. These organizations understand the winery philosophies and standards of excellence. Therefore, by pairing with our list of outstanding local partners, we ensure that your food and wine experience will be that of perfection.

*If you would like to suggest a trusted supplier for your celebration at Stratus, we will consider their services. Kindly note that Stratus reserves the right to approve or decline their involvement.*

### **Which chefs do you work with?**

Keeping Stratus' dedication to the environment and premium quality at top of mind, we work with the top regional chefs who source local seasonal ingredients. By sourcing from artisanal growers and producers, the most exclusive menus are crafted. A menu inspired by local offerings will be specifically created to pair with our wines.





## CONCLUSION

New chapters in our lives are about innovation and change - a shift of the familiar to the new. In getting married, there is a shift of what we know in the present to where we want to be in the future. Your wedding is the convergence of these two moments. The energy and joy that surround your wedding day should be reflected in the space that you hold it in.

Stratus Vineyards is an embodiment of newness, passion and innovation - a setting that mirrors the love and commitment that you share. A wedding at Stratus challenges the familiar - it makes way for the new and acts as a place for those you love to celebrate together.

We hope that we can be a part of your new chapter.

**STRATUSWINES.COM**

*Photo accreditations: Angela Martin, Shane Reed, Robert Nowell and Carolyn Bentum*