

PRIVATE  
DINING  
HY'S  
WINNIPEG

EST. <sup>h</sup> 1955  
**HY'S**  
STEAKHOUSE  
COCKTAIL BAR



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# Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 65 years.

Whether corporate, social, or once-in-a-lifetime, we have the experience to make your event memorable in every way.

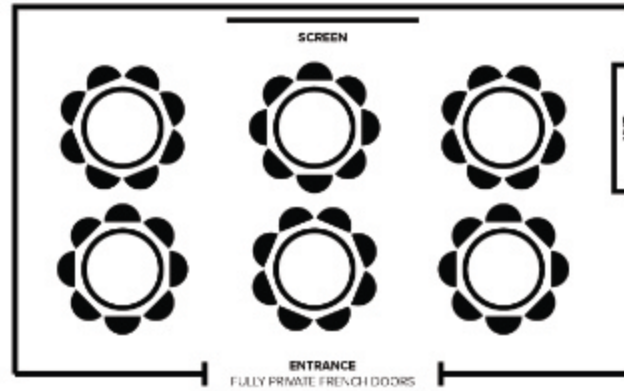
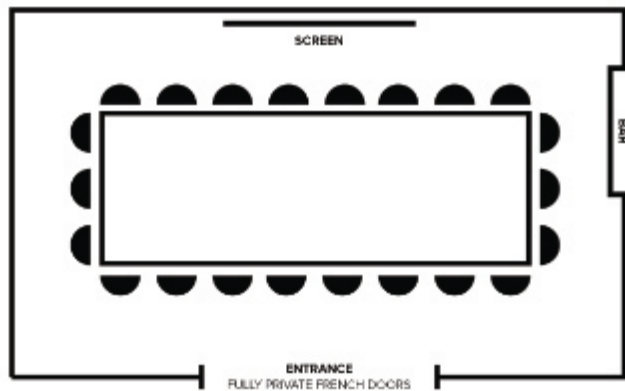
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

# THE CLUBROOM

- ⑧ PRIVATE
- 48 SEATED
- 65 STAND-UP RECEPTION
- ⑨ DOWNSTAIRS
- ⑩ AV OPTIONAL

With its own bar, built in audio-visual and room for dancing, the clubroom is the perfect space for a small wedding or family gathering.



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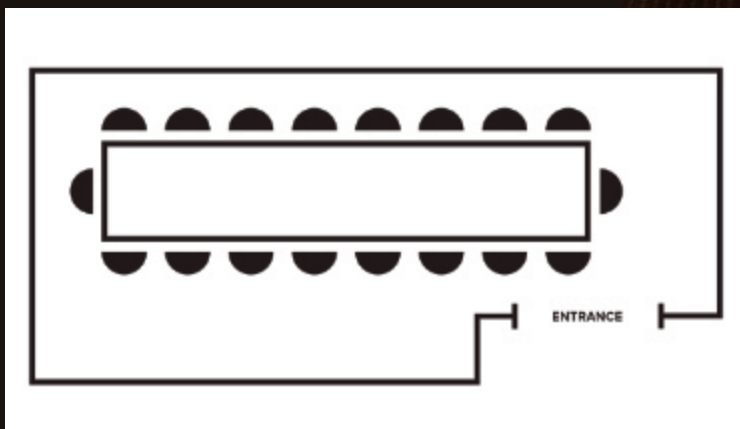
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# THE BOARDROOM

- 📍 PRIVATE  
20 SEATED
- 📍 DOWNSTAIRS
- 📍 AV OPTIONAL

Ideal for business, the Boardroom offers privacy and intimacy in a beautifully appointed space.



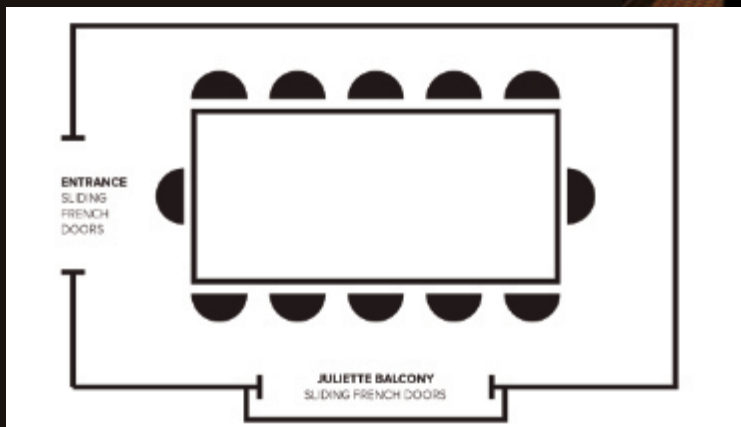
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# THE KENNEDY ROOM

- 🚪 PRIVATE
- 👤 16 SEATED
- 📍 2ND FLOOR
- 🎧 AV OPTIONAL

Tucked above the main floor dining room, and open to the cocktail lounge below, the Kennedy Room is the ultimate in private dining. By adjusting the sliding glass doors, or the luxurious taffeta drapes, you may choose the mood you wish to create for an occasion to remember.



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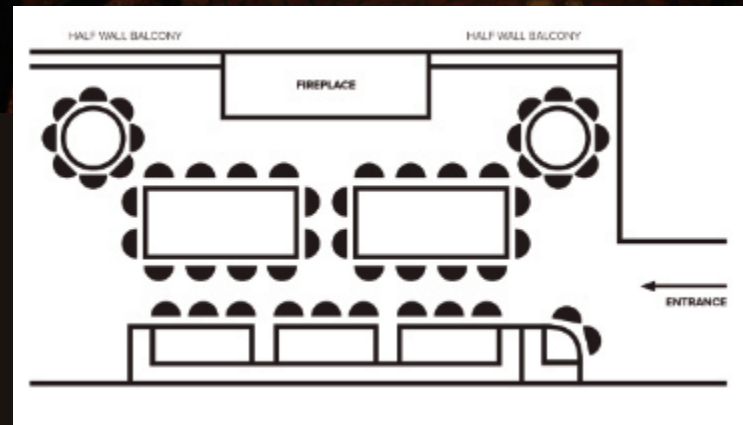
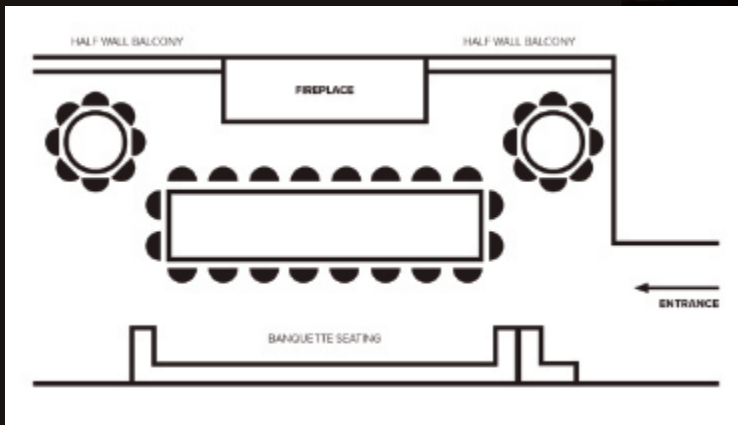
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# THE MEZZANINE

- ⑧ PRIVATE
- 60 SEATED
- 65 STAND-UP RECEPTION
- ⑨ 2ND FLOOR
- ④ AV OPTIONAL

Guests can enjoy exclusivity while still sharing the stunning décor and gracious atmosphere of the restaurant.



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# THE MAIN DINING ROOM

- ⑧ PRIVATE FULL BUY-OUT  
180 - 200 SEATED
- 📍 MAIN LEVEL & 2ND FLOOR
- 📺 AV OPTIONAL

Larger groups can buyout the restaurant and use our Main Dining Room, which spans two floors. Perfect for a medium sized wedding of up to 200 people. The bar and lounge can be used before dinner, after dinner and for late night dancing.

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# ONCE IN A LIFETIME

Over the years, Hy's has been there for many of life's most meaningful moments.

Hosting a wedding, baby shower, or celebration of life? We would be honored to be a part of your plan.



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# MENUS

All quoted food & beverage prices are subject to the addition of taxes and gratuity.

20% gratuity added to total food and beverage.

Menu selection is required one week in advance.

Wine selection(s) required two weeks in advance.

Minimum guaranteed spend on food and beverage may be applicable depending on day of the week and/or month of the year.

If minimum guaranteed spend on food and beverage is not met, a room charge will be added to reach the minimum.

Deposit required to confirm booking.

Final payment due at conclusion of event.



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# RECEPTION

## HORS D'OEUVRES

Priced per dozen | Minimum one dozen order

GF	<b>JUMBO PRAWNS</b> hot horseradish cocktail sauce	<b>83</b>
	<b>MINI CRAB CAKES</b> dill mayonnaise	<b>92</b>
	<b>BLACK &amp; BLUE AHI TUNA</b> soya & wasabi	<b>87</b>
	<b>HY'S "ONLY" MEATBALLS</b>	<b>64</b>
GF	<b>GRILLED LAMB CHOPS</b> mint relish	<b>165</b>
	<b>ESCARGOT TART</b> with marrow butter	<b>72</b>
	<b>POTTED BEEF CROSTINI</b> with pickled shallots & bacon	<b>72</b>
VEGETARIAN		
GF	<b>CRISPY TOFU</b> with mushroom consommé	<b>62</b>
GF	<b>CUCUMBER HUMMUS ROULADE</b> olive tapenade	<b>62</b>
GF	<b>ASPARAGUS &amp; SHIITAKE MUSHROOM SKEWERS</b> white miso glaze	<b>65</b>
	<b>CHARRED LEEK TART</b> pickled mustard seeds	<b>62</b>
SWEETS		
	<b>KEY LIME TARTS</b>	<b>62</b>
	<b>MINI CREME BRULEE</b>	<b>62</b>
GF	<b>CHOCOLATE BOURBON CAKE POPS</b>	<b>66</b>



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# LUNCH MENU 1

52.95

## CHEESE TOAST

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## CAESAR SALAD

a Hy's tradition

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## STEAK SANDWICH

with French Fries

or

## TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,  
drop peppers, arugula, cheese,  
garlic confit and olive oil



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## LUNCH MENU 2

56.95

### CHEESE TOAST

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### MIXED GREEN SALAD

red wine vinaigrette

or

### TOMATO BISQUE (VEGETARIAN)

basil crème fraîche

---

### STEAK SANDWICH

with French Fries

or

### GRILLED FREE RANGE CHICKEN BREAST

sherry jus, confit mushrooms,  
blistered cherry tomatoes and cauliflower puree

---

### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

### CHEESECAKE

mixed berry compote



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## LUNCH MENU 3

75.95

### CHEESE TOAST

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#### COLD SMOKED ATLANTIC SALMON

pickled red onion, capers, dill cream cheese  
on brioche toast

or

#### ZUCCHINI CARPACCIO (VEGAN)

yellow and green zucchini, watermelon radish,  
pickled red onion, toasted pine nuts,  
preserved lemon crema, feta, fresh mint

---

#### FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,  
sweet pepper, baby carrot  
and grilled asparagus parcel

or

#### TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,  
drop peppers, arugula, cheese,  
garlic confit and olive oil

---

#### CHEESECAKE

mixed berry compote

or

#### FRESH SEASONAL BERRIES



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# LUNCH MENU 4

83.95

## CHEESE TOAST

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### CRAB CAKE

tear drop peppers, fresh corn, hearts of palm  
or

### POTATO LEEK SOUP

crispy kale and dried chorizo

---

### FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,  
sweet pepper, baby carrot  
and grilled asparagus parcel  
or

### PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,  
pickled mustard seeds

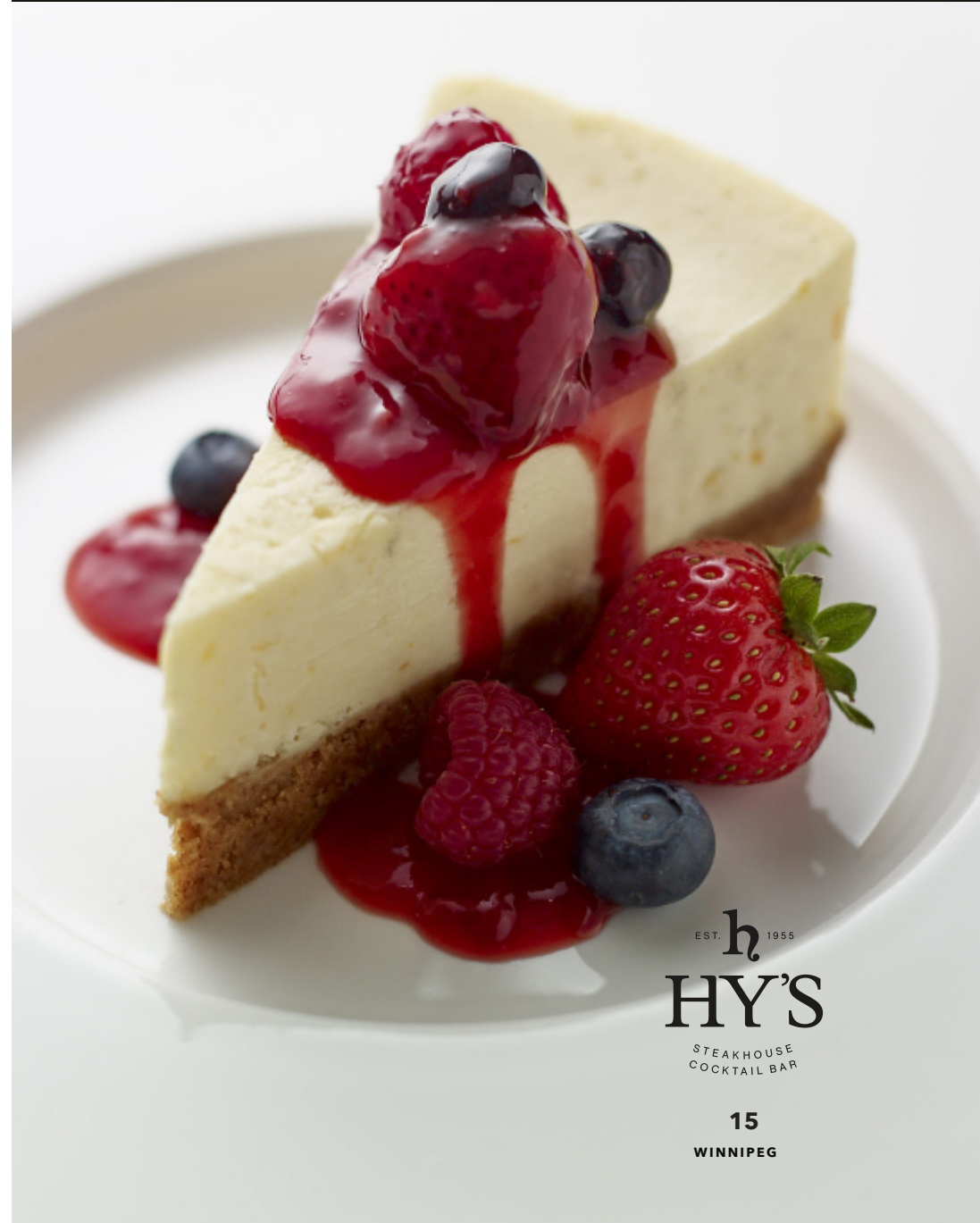
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### CHEESECAKE

mixed berry compote  
or

### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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# DINNER MENU 1

78.95

## CHEESE TOAST

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## MIXED GREEN SALAD

red wine vinaigrette

or

## TOMATO BISQUE (VEGETARIAN)

basil creme fraiche

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## NEW YORK STRIP

roasted fingerling potatoes, sweet pepper,  
baby carrot and grilled asparagus parcel

or

## GRILLED FREE-RANGE CHICKEN

sherry jus, confit mushrooms, blistered cherry  
tomatoes and cauliflower puree

or

## FISH MARKET SELECTION

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## CHEESECAKE

mixed berry compote



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# DINNER MENU 2

85.95

## CHEESE TOAST

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## CAESAR SALAD

a Hy's tradition

or

## POTATO LEEK SOUP

crispy kale and dried chorizo

---

## FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,  
sweet pepper, baby carrot  
and grilled asparagus parcel

or

## PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,  
pickled mustard seeds

or

## GRILLED FREE RANGE CHICKEN BREAST

sherry jus, confit mushrooms,  
blistered cherry tomatoes and cauliflower puree

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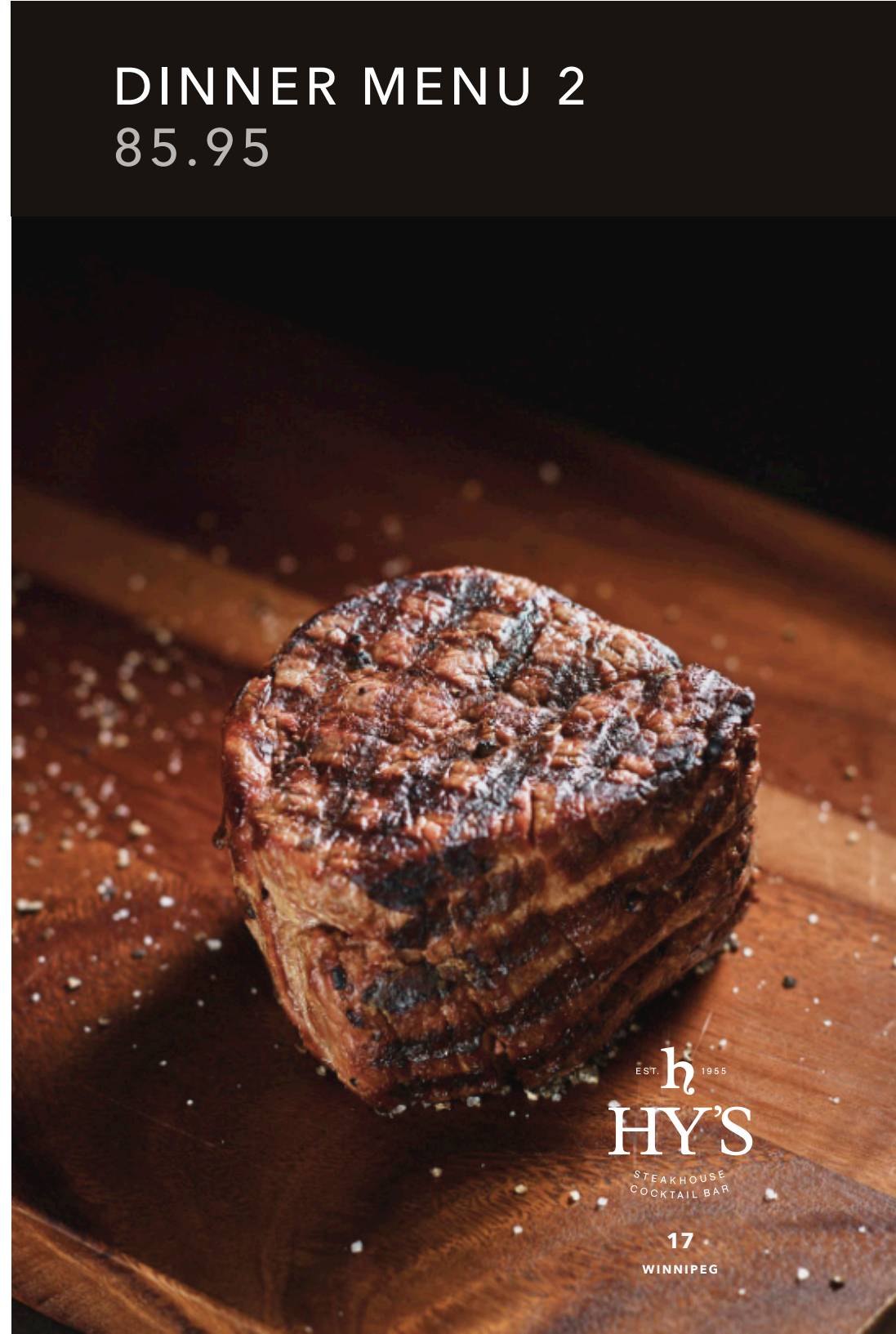
## BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

## CHEESECAKE

mixed berry compote



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### CHEESE TOAST

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#### **COLD SMOKED ATLANTIC SALMON**

pickled red onion, capers, dill cream cheese  
on brioche toast

or

#### **ZUCCHINI CARPACCIO (VEGAN)**

yellow and green zucchini, watermelon radish,  
pickled red onion, toasted pine nuts,  
preserved lemon crema, feta, fresh mint

---

#### **MIXED GREEN SALAD**

red wine vinaigrette

or

#### **TOMATO BISQUE (VEGETARIAN)**

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#### **FILET OF BEEF TENDERLOIN**

marrow butter, roasted fingerling potatoes,  
sweet pepper, baby carrot  
and grilled asparagus parcel

or

#### **ROASTED PORK LOIN**

bourbon apple reduction, roasted fingerling  
potatoes, sweet pepper, baby carrot and grilled  
asparagus parcel

or

#### **TUSCAN PASTA (VEGAN)**

sundried tomatoes, wild mushrooms,  
drop peppers, arugula, cheese,  
garlic confit, parmesan and olive oil

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#### **CHEESECAKE**

mixed berry compote

or

#### **FRESH SEASONAL BERRIES**

## DINNER MENU 3

### 98.95



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### CHEESE TOAST

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#### CRAB CAKE

tear drop peppers, fresh corn, hearts of palm

or

#### TUNA CRUDO

preserved lemon parsley relish, first pressed olive oil,  
smoked paprika

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#### CAESAR SALAD

a Hy's tradition

or

#### CREME DUBARRY SOUP

Dungeness crab fondue

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#### FILET OF BEEF TENDERLOIN & BUTTER POACHED LOBSTER

creamy mashed potatoes, sweet pepper, baby carrot,  
grilled asparagus parcel

or

#### ROASTED PORK LOIN

bourbon apple reduction, roasted fingerling potatoes,  
sweet pepper, baby carrot and grilled asparagus parcel

or

#### PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,  
pickled mustard seeds

---

#### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

#### CHEESECAKE

mixed berry compote

## DINNER MENU 4

### 154.95



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# WINE SUGGESTIONS

## WHITE

<b>LA LINDA</b> Unoaked Chardonnay .....	50
Mendoza, Argentina	
<b>ZENATO</b> Pinot Grigio .....	60
Veneto, Italy	
<b>RAPURA SPRINGS</b> Sauvignon Blanc .....	65
Marlborough, New Zealand	
<b>CHATEAU HAUT GARRIGA</b> Bordeaux Blanc Semillon .....	60
Bordeaux, France	
<b>TOMMASI LE ROSSE</b> Pinot Grigio.....	65
Veneto, Italy	
<b>ST. FRANCIS</b> Chardonnay.....	75
Sonoma, California	
<b>JOSEPH DROUHIN</b> Chablis .....	120
Burgundy, France	

## RED

<b>BAROSSA VALLEY ESTATE</b> Shiraz .....	64
Barossa Valley, Australia	
<b>LA LINDA PRIVATE SELECTION</b> Cabernet Sauvignon .....	65
Mendoza, Argentina	
<b>CHATEAU HAUT GARRIGA</b> Merlot .....	65
Bordeaux, France	
<b>CRIOS</b> Malbec .....	65
Mendoza, Argentina	
<b>MATCHBOOK</b> Cabernet Sauvignon .....	70
Dunnigan Hills, California	
<b>BONANZA</b> Cabernet Sauvignon .....	80
California	
<b>TORBRECK WOOD CUTTERS</b> Shiraz .....	100
Barossa Valley, Australia	
<b>HEDGES CMS</b> Cabernet Blend.....	105
Red Mountain, Washington	
<b>DUCKHORN 'DECOY'</b> Merlot .....	120
Sonoma Valley, California	



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# Hy's Winnipeg

**CARLY DURSTON**  
GENERAL MANAGER

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August 22, 2023



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