

PRIVATE  
DINING  
HY'S  
VANCOUVER

EST. **h** 1965  
**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.

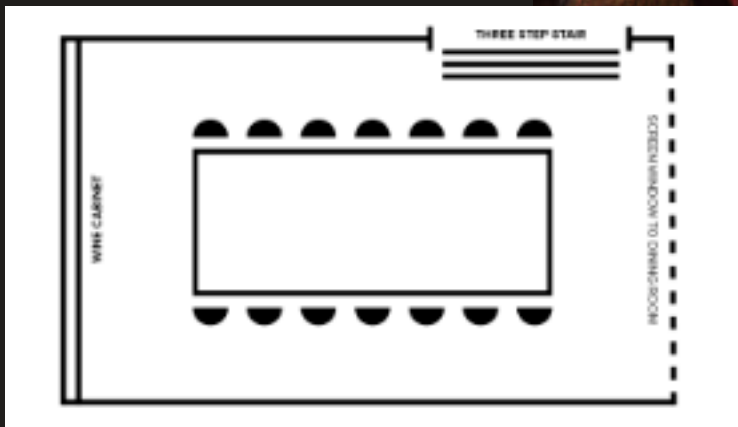
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

# THE WINE CELLAR

- 🚪 PRIVATE  
14 SEATED
- 📍 DOWNSTAIRS
- 🎧 AV NOT AVAILABLE

A little drama, a little mystery, a few fine vintages—the Wine Cellar is the perfect setting to relax, to conspire, to impress. Please note the only access to this room is via a 3-step staircase.



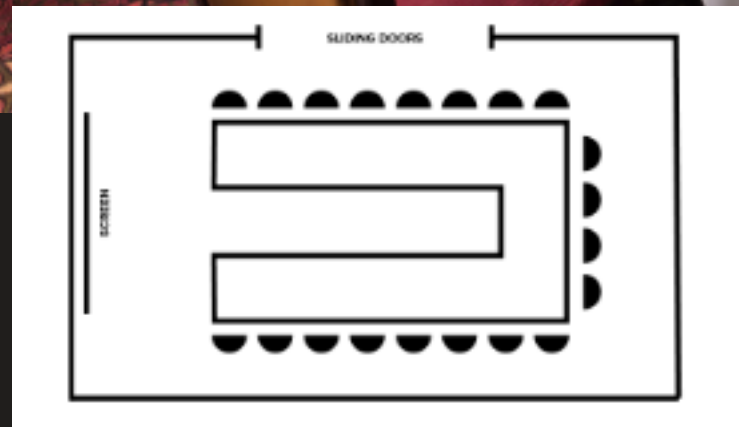
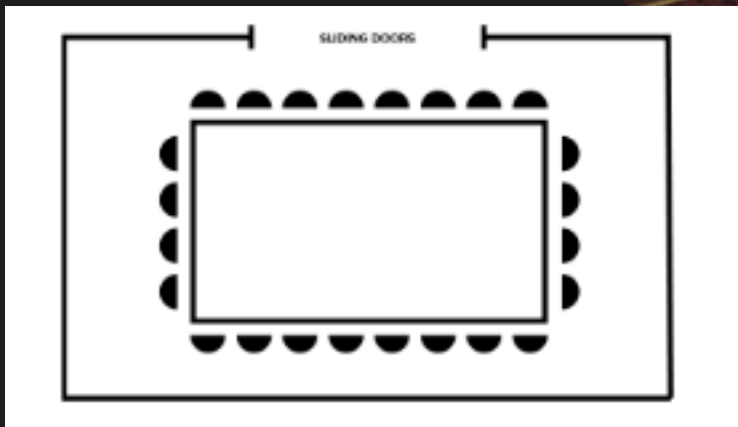
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# THE HORNBY ROOM

- 🚪 PRIVATE  
24 SEATED
- 📍 2ND FLOOR
- 🎧 AV OPTIONAL

Tucked in the back of our upstairs dining room this space is perfect for any mid-sized gathering. A built-in smart TV is available for AV presentations. Due to the heritage of the building, please note the only access to this room is via a full flight of stairs.



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# THE UPSTAIRS DINING ROOM

- 🍷 PRIVATE FULL BUY-OUT  
60 SEATED
- 📍 2ND FLOOR

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# THE WHISKEY BAR

Perfect for large parties, enjoy our full buyout option to access the entire second floor. Cocktail bar and lounge area included.

Due to the heritage of the building, please note the only access to this room is via a full flight of stairs.

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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.





# 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 AHITUNA</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

59.95

## CHEESE TOAST

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## CAESAR SALAD

a Hy's tradition

---

## STEAK SANDWICH

with French Fries

or

## TUSCAN PASTA (VEGAN)

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

or

## PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,  
pickled mustard seeds



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# LUNCH MENU 2

65.95

## 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

82.95

## 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

whipped cream



# LUNCH MENU 4

90.95

## 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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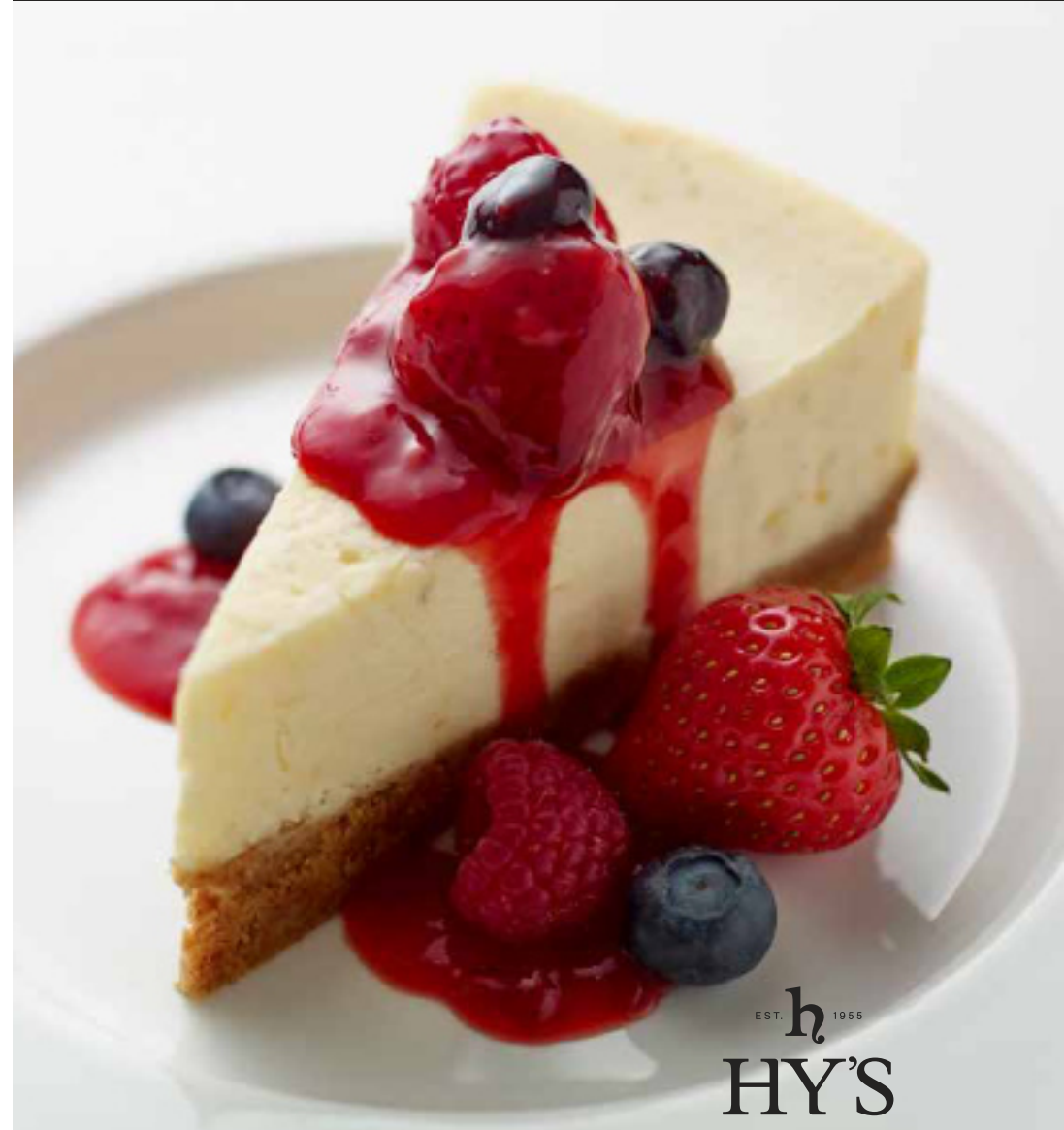
### CHEESECAKE

mixed berry compote

or

### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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# DINNER MENU 1

89.95

## 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

---

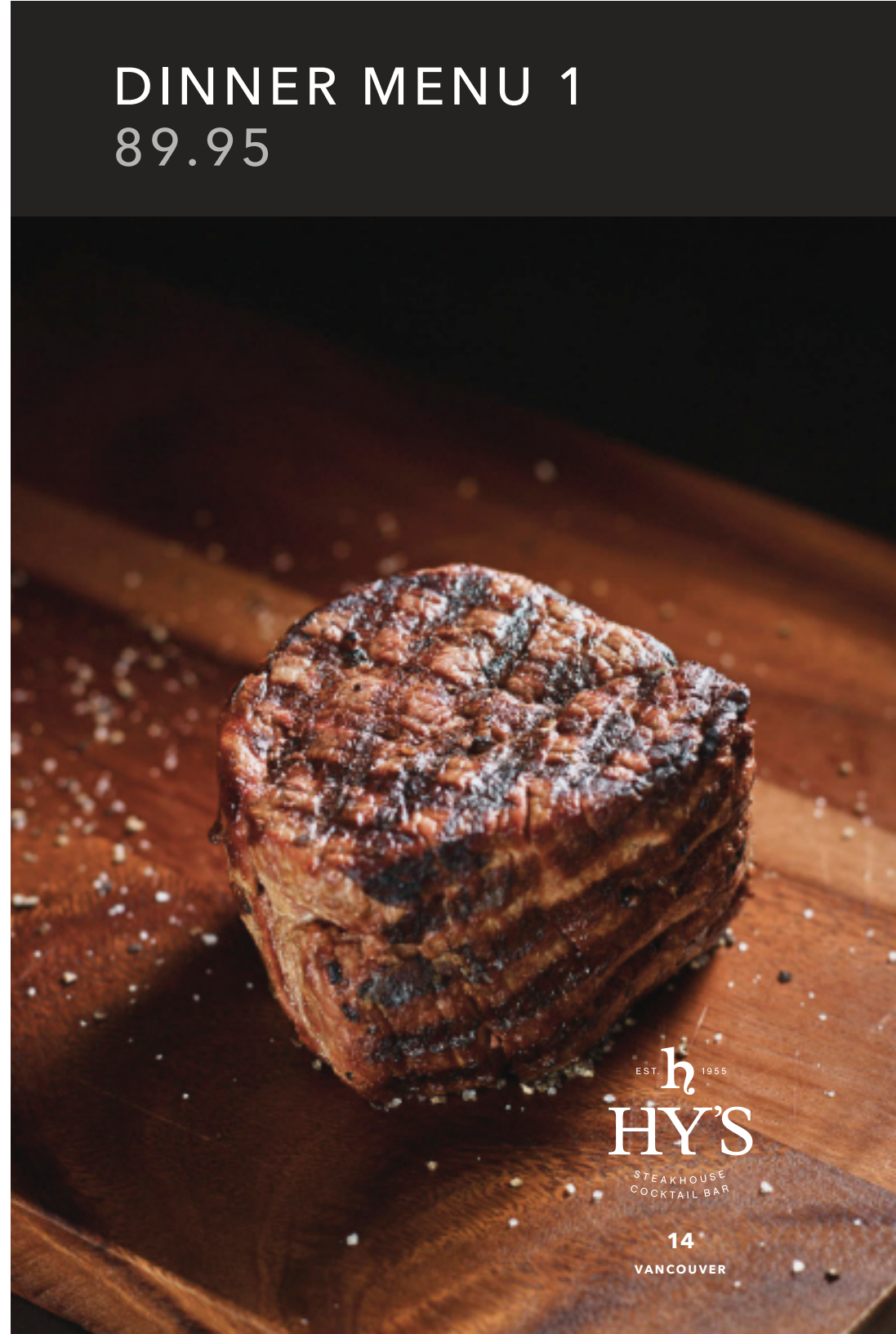
## BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

## CHEESECAKE

mixed berry compote



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# DINNER MENU 2

98.95

## 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

### **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**

whipped cream



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# DINNER MENU 3

129.95

## CHEESE TOAST

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### CRAB CAKE

tear drop peppers, fresh corn, hearts of palm

or

### ZUCCHINI CARPACCIO (VEGAN)

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

---

### CAESAR SALAD

a Hy's tradition

or

### MIXED GREEN SALAD

red wine vinaigrette

---

### NEW YORK STRIP

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

or

### GRILLED FREE RANGE CHICKEN BREAST

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

or

### PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,  
pickled mustard seeds

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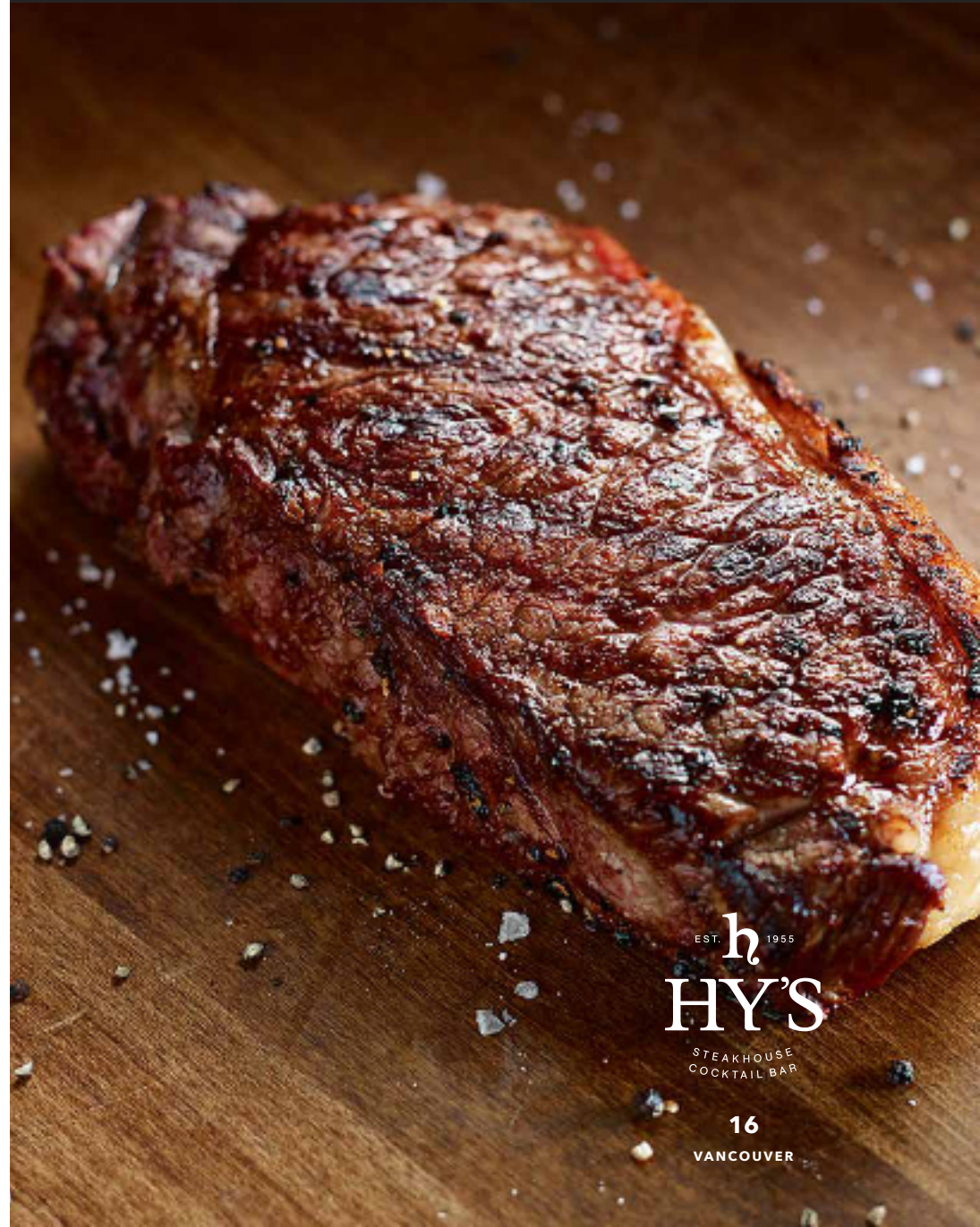
### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

### FRESH SEASONAL BERRIES

whipped cream



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# DINNER MENU 4

169.95

## 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



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# WINE SUGGESTIONS

## SPARKLING

<b>VAPORETTO</b> Prosecco .....	<b>65</b>
Veneto, Italy	
<b>LA FRENZ</b> 'Aster' Brut.....	<b>90</b>
Okanagan Valley, British Columbia	
<b>HENRIOT</b> 'Souverain' Brut .....	<b>150</b>
Champagne, France	
<b>MOET &amp; CHANDON</b> 'Imperial' Brut .....	<b>185</b>
Epernay Champagne, France	

## WHITE

<b>TOLLOY</b> Pinot Grigio 2022 .....	<b>65</b>
Veneto, Italy	
<b>PINE RIDGE</b> Chenin Blanc-Viognier 2020.....	<b>70</b>
Napa Valley, California	
<b>LA FRENZ</b> '49' Riesling 2018.....	<b>70</b>
Naramata Bench, British Columbia	
<b>WILLIAM FEVRE</b> Chablis 2020 .....	<b>90</b>
Burgundy, France	
<b>HESS COLLECTION</b> Chardonnay 2016.....	<b>100</b>
Napa Valley, California	

## ROSE

<b>CHATEAU DE LA GALINIÈRE</b> 2020.....	<b>80</b>
Cotes De Provence, France	



# WINE SUGGESTIONS

## RED

<b>HACIANDA LOPEZ DE HARO</b> 'Reserva' Tempranillo 2016 .....	<b>65</b>
Rioja, Spain	
<b>BURROWING OWL</b> Merlot 2021 .....	<b>78</b>
Okanagan Valley, British Columbia	
<b>ELOUAN</b> Pinot Noir 2020 .....	<b>82</b>
Willamette Valley, Oregon	
<b>LA FRENZ</b> 'Desperation Hill' Pinot Noir 2019 .....	<b>85</b>
Okanagan Valley, British Columbia	
<b>HESTER CREEK</b> 'The Judge' Red Bordeaux Blend 2019 ...	<b>105</b>
Okanagan Valley, British Columbia	
<b>BUEHLER</b> Cabernet Sauvignon 2019 .....	<b>120</b>
Napa Valley, California	
<b>QUAILS' GATE</b> 'Queue' Merlot Blend 2019 .....	<b>130</b>
Okanagan Valley, British Columbia	
<b>STONESTREET</b> Cabernet Sauvignon 2017 .....	<b>160</b>
Alexander Valley, California	
<b>GAJA</b> 'Promis' Bolgheri 2020.....	<b>175</b>
Tuscany, Italy	
<b>MACAULEY</b> Cabernet Sauvignon 2020 .....	<b>270</b>
Napa Valley, California	

Select from our full wine list, subject to availability.

[View Full Wine List](#)



# Hy's Vancouver

**CHRIS LANGRIDGE**  
GENERAL MANAGER

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604.683.7671

October 13, 2023



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