PRIVATE DINING HY'S TORONTO

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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.

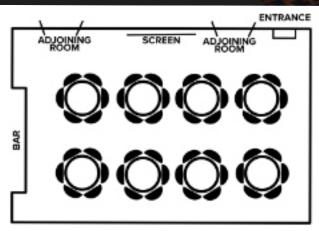
Let's get started.



## THE RICHMOND ROOM

PRIVATE
48 SEATED
80 COCKTAILS
LOWER LEVEL
FULL AV - PROJECTOR WITH SOUND
PRIVATE BAR

> This elegant space can hold up to 80 for a standing cocktail-style event or 48 for a sit-down lunch or dinner. It can also be set boardroom style for presentations and team meetings.



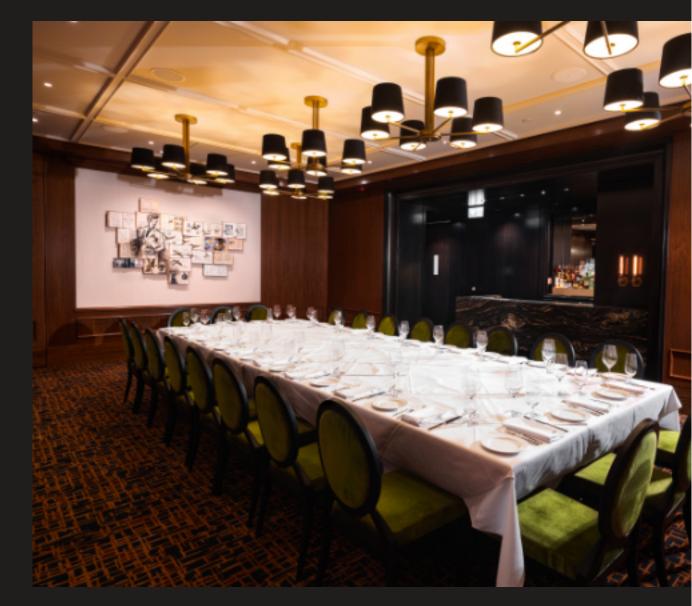




## THE ADELAIDE ROOM

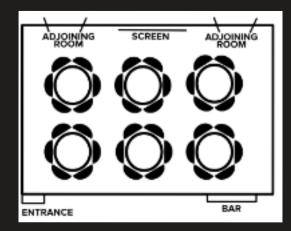
PRIVATE 36 SEATED 60 COCKTAILS
LOWER LEVEL
FULL AV - PROJECTOR WITH SOUND

This beautiful room has a separate private bar, full AV capabilities and can be used on its own or connected with the adjacent Richmond Room.











## MENUS

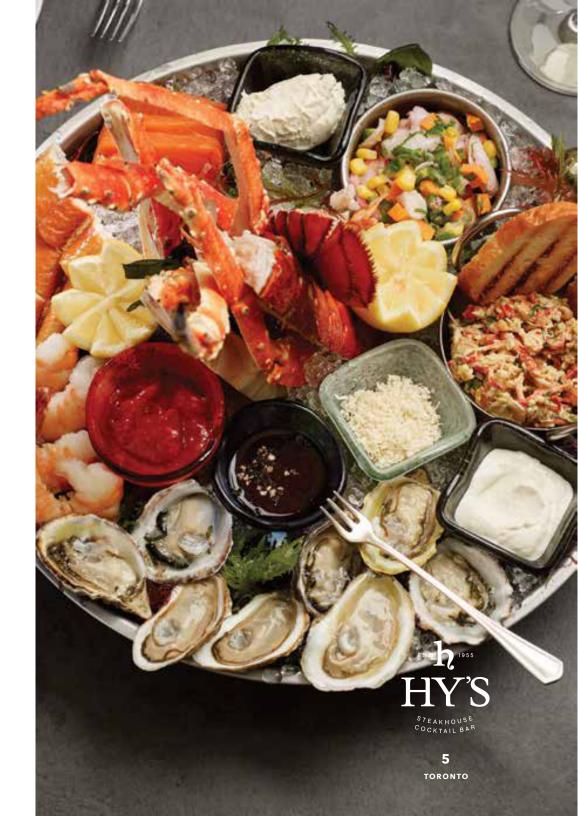
All quoted food & beverage prices are subject to the addition of taxes and 20% gratuity.

Menu selection and wine selection(s) are 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 MINI CHEESE TOAST BITES

GF	JUMBO PRAWNS hot horseradish cocktail sauce	86
	MINI CRAB CAKES dill mayonnaise	95
	BLACK & BLUE AHI TUNA soya & wasabi	89
	MINI LOBSTER ROLLS	155
	ESCARGOT TART with marrow butter	74
	POTTED BEEF CROSTINI with pickled shallots & bacon	74
	HY'S "ONLY" MEATBALLS	66
	BEEF SLIDERS	96
	SEARED A5 WAGYU with shiitake relish & ponzu	126
GF	GRILLED LAMB CHOPS mint relish	172
	VEGETARIAN	
GF	<b>CRISPY TOFU</b> with mushroom consommé	64
GF	CUCUMBER HUMMUS ROULADE olive tapenade	64
GF	ASPARAGUS & SHIITAKE MUSHROOM SKEWERS white miso glaze	67
	CHARRED LEEK TART pickled mustard seeds	64
	SWEETS	
	KEY LIME TARTS	64
	MINI CREME BRULEE	64
GF	CHOCOLATE BOURBON CAKE POPS	68



## LUNCH MENU 1 64.95



## CHEESE TOAST

**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 sprout leaves, bacon emulsion, pickled mustard seeds

## LUNCH MENU 2 69.95

## CHEESE TOAST

MIXED GREEN SALAD

red wine vinaigrette or

TOMATO BISQUE (VEGETARIAN)

basil crème fraiche

STEAK SANDWICH

with French Fries

or

**GRILLED FREE RANGE CHICKEN BREAST** 

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

or

## **TUSCAN PASTA (VEGAN)**

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

## **BELGIAN CHOCOLATE BOURBON CAKE**

vanilla ice cream

or CHEESECAKE

mixed berry compote



8 toronto

## **CAESAR SALAD** a Hy's tradition

or

JUMBO PRAWN COCKTAIL horseradish cocktail sauce

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

#### or

## **GRILLED FREE RANGE CHICKEN BREAST**

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

### CHEESECAKE

mixed berry compote or FRESH SEASONAL BERRIES

whipped cream

## LUNCH MENU 3 87.95



## LUNCH MENU 4 98.95

## **CHEESE TOAST**

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 sprout leaves, bacon emulsion, pickled mustard seeds

### or

## **TUSCAN PASTA (VEGAN)**

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

## CHEESECAKE

mixed berry compote

or

**BELGIAN CHOCOLATE BOURBON CAKE** 

vanilla ice cream



STEAKHOUSE COCKTAIL BAR

10 toronto

## DINNER MENU 1 95.95



### 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

## TUSCAN PASTA (VEGAN)

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

### 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



**11** TORONTO

## CAESAR SALAD

a Hy's tradition

or

## 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

### PAN ROASTED SALMON

braised brussels sprout leaves, bacon emulsion, pickled mustard seeds

or

## **TUSCAN PASTA (VEGAN)**

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

#### or

### **GRILLED FREE RANGE CHICKEN BREAST**

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

## CHEESECAKE

mixed berry compote

or FRESH SEASONAL BERRIES

whipped cream

## DINNER MENU 2 104.95



**12 TORONTO** 

### **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 , 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 sprout leaves, bacon emulsion, pickled mustard seeds

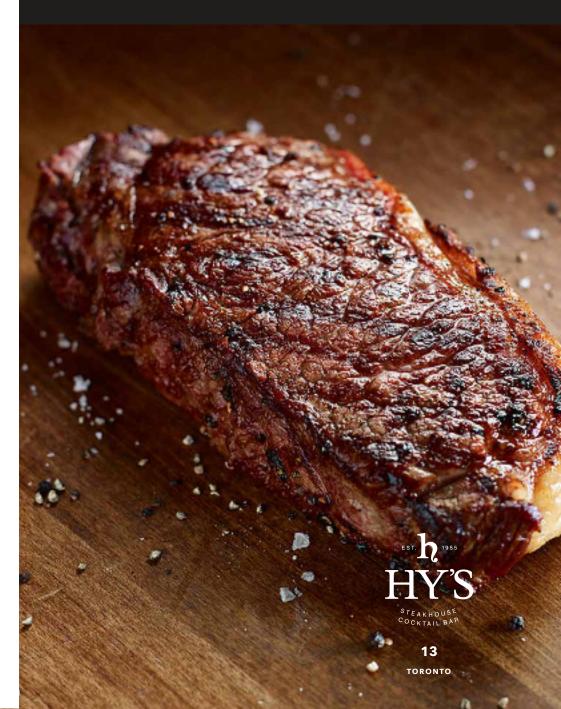
## **BELGIAN CHOCOLATE BOURBON CAKE**

vanilla ice cream

or FRESH SEASONAL BERRIES

whipped cream

## DINNER MENU 3 136.95



**CRAB CAKE** tear drop peppers, fresh corn, hearts of palm

or

## **TUNA CRUDO**

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

## CAESAR SALAD

a Hy's tradition

or CREME DUBARRY SOUP

Dungeness crab fondue

## FILET OF BEEF TENDERLOIN & BUTTER POACHED LOBSTER

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

or

## **ROAST RACK OF LAMB**

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

or

## PAN ROASTED SALMON

braised brussels sprout leaves, bacon emulsion, pickled mustard seeds

## **BELGIAN CHOCOLATE BOURBON CAKE**

vanilla ice cream

### or CHEESECAKE

mixed berry compote

## DINNER MENU 4 179.95



## COCKTAILS & WINE

## COCKTAILS

OLD FASHIO	NED	 2
NEGRONI		 2

BLACK MANHATTAN	2	1
FRENCH 75	2	1
SMUGGLERS TRAIL	2	3

## low-alcoholic refreshment

RED BERET	15
ADONIS	15

non-alcoholic refreshment

SUN SPRITZ	15
TROPICAL MULE	15

## WINE

Our Wine Director and Event Team would be happy to provide you with recommended selections based on your event and budget.





## M. JAMIESON GENERAL MANAGER

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