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.

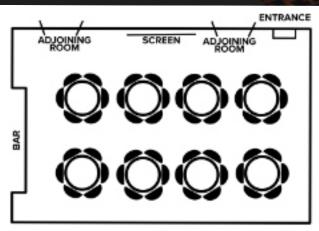
Let's get started.



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.



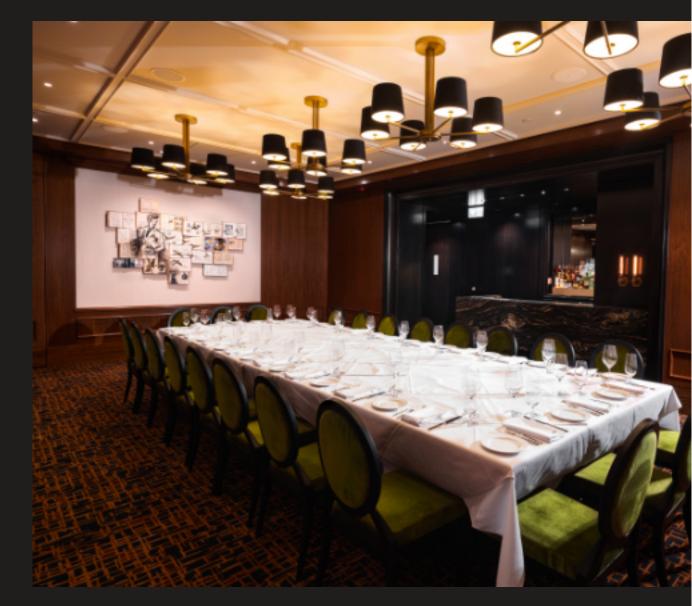




THE ADELAIDE ROOM

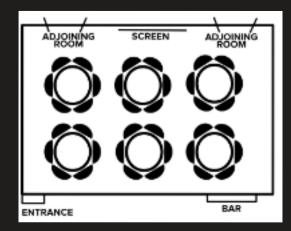
PRIVATE 36 SEATED 60 COCKTAILS
LOWER LEVEL
FULL AV - PROJECTOR WITH SOUND

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

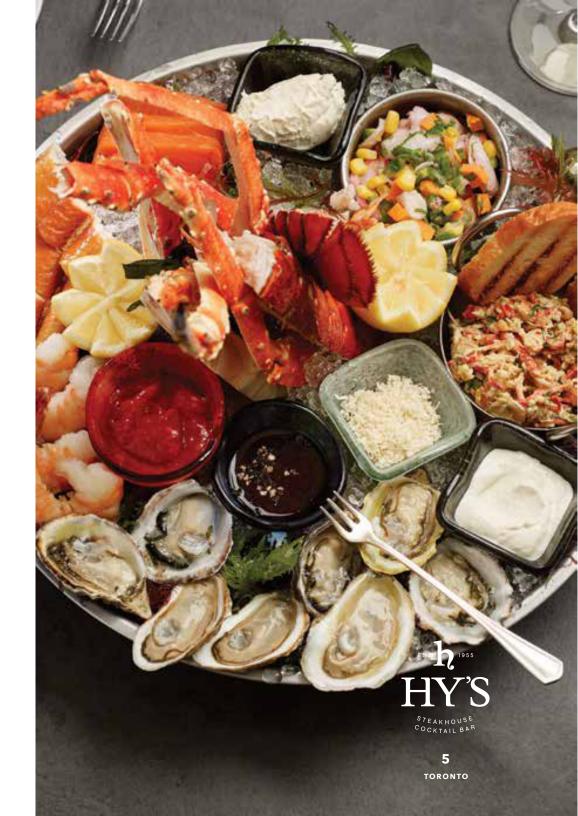
All quoted food & beverage prices are subject to the addition of taxes and 20% gratuity.

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	CRISPY TOFU 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

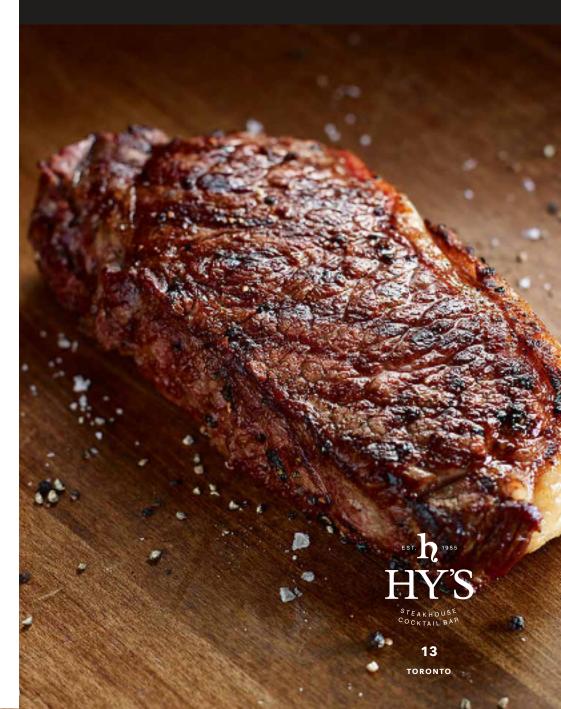
BELGIAN CHOCOLATE BOURBON CAKE

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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