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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.

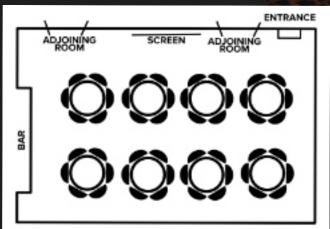
Let's get started.



# THE RICHMOND ROOM

- O PRIVATE
  48 SEATED
  80 COCKTAILS
- O 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.





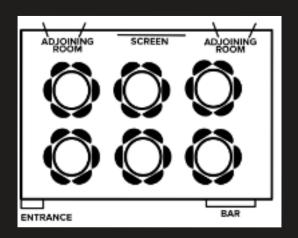


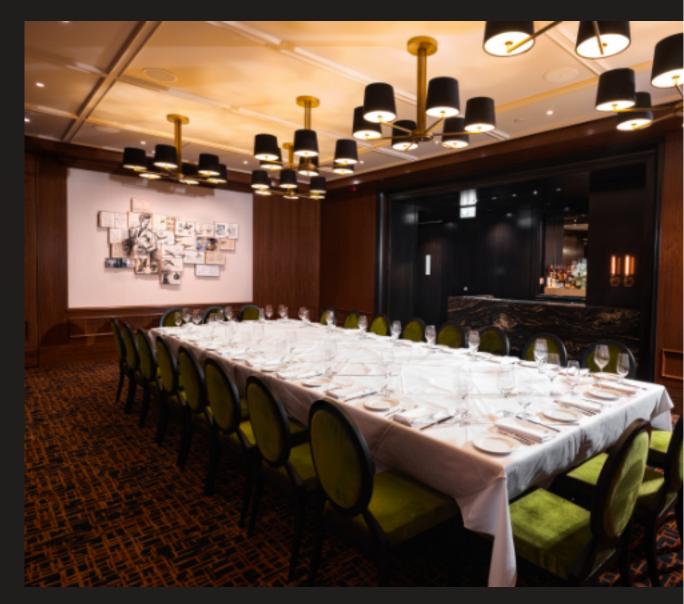
**2** TORONTO

# THE ADELAIDE ROOM

- O PRIVATE
  36 SEATED
  60 COCKTAILS
- **O** 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.







ADELAIDE

HY'S

4 TORONTO

### **MENUS**

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

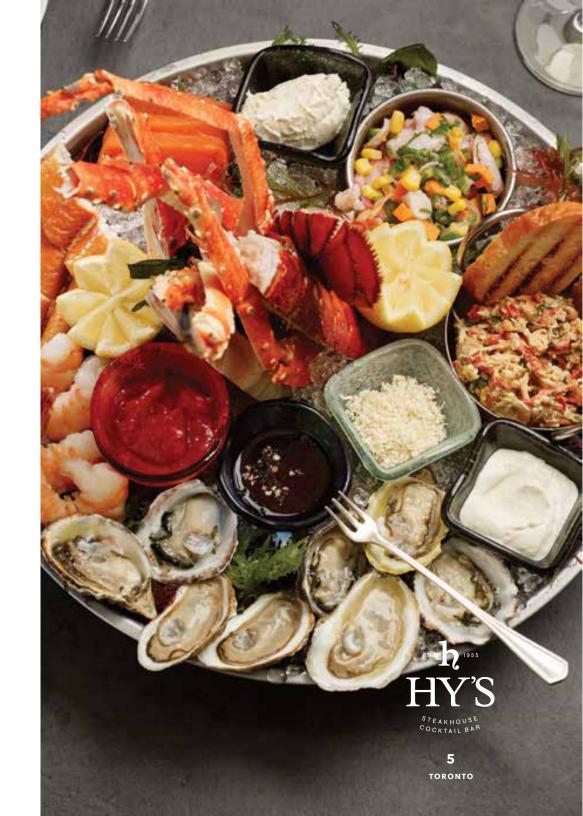
Menu selection and wine selection(s) are required two weeks in advance.

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

GF	JUMBO PRAWNS hot horseradish cocktail sauce	83
	MINI CRAB CAKES dill mayonnaise	92
	BLACK & BLUE AHI TUNA soya & wasabi	87
	HY'S "ONLY" MEATBALLS	64
GF	GRILLED LAMB CHOPS mint relish	165
	ESCARGOT TART with marrow butter	72
	POTTED BEEF CROSTINI with pickled shallots & bacon	72
	SEARED A5 WAGYU with shiitake relish & ponzu	120
	VEGETARIAN	
GF	CRISPY TOFU with mushroom consommé	62
GF	CUCUMBER HUMMUS ROULADE olive tapenade	62
GF	ASPARAGUS & SHIITAKE MUSHROOM SKEWERS white miso glaze	65

#### **SWEETS**

	REI EIME IARIS	-
	MINI CREME BRULEE	62
F	CHOCOLATE BOURBON CAKE POPS	66

62

**CHARRED LEEK TART** pickled mustard seeds



#### **CAESAR SALAD**

a Hy's tradition

#### **STEAK SANDWICH**

with French Fries

01

#### **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

# LUNCH MENU 1 59.95



# LUNCH MENU 2 65.95

#### **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

#### **BELGIAN CHOCOLATE BOURBON CAKE**

vanilla ice cream

or

#### **CHEESECAKE**

mixed berry compote



#### **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** 

# LUNCH MENU 3 82.95 9 TORONTO

# LUNCH MENU 4 90.95

#### **CHEESE TOAST**

#### **CRAB CAKE**

tear drop peppers, fresh corn, hearts of palm

OI

#### **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

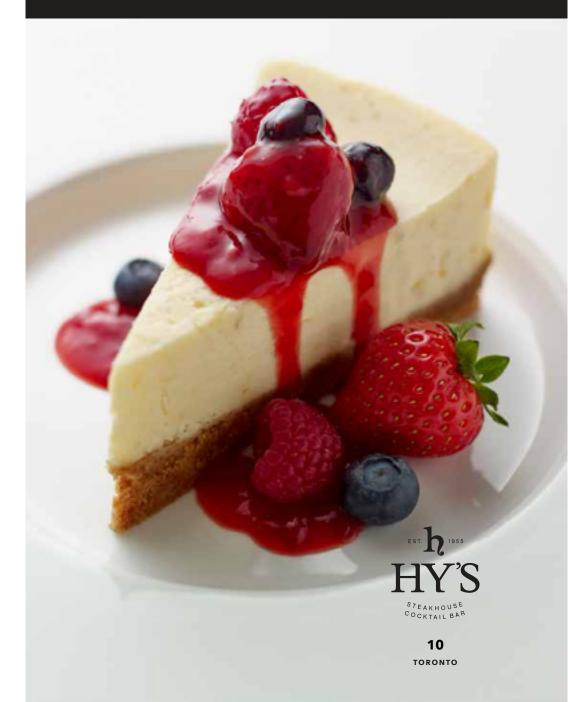
#### **CHEESECAKE**

mixed berry compote

or

#### **BELGIAN CHOCOLATE BOURBON CAKE**

vanilla ice cream



#### **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

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

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

#### **BELGIAN CHOCOLATE BOURBON CAKE**

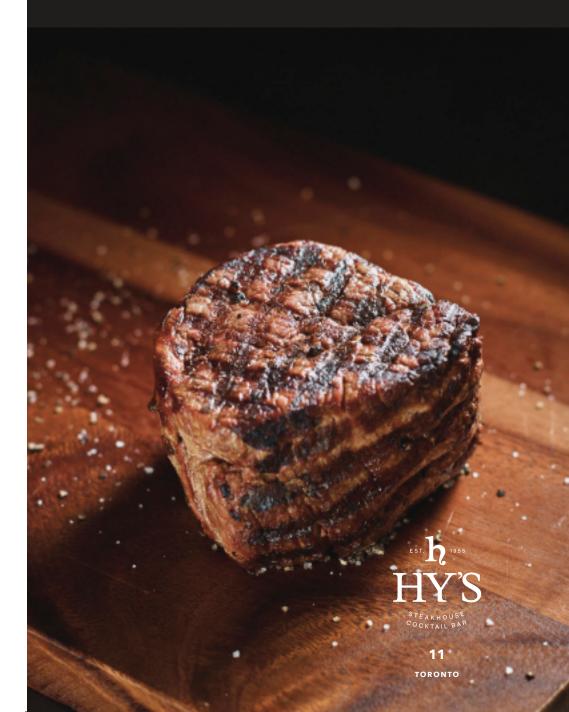
vanilla ice cream

or

#### **CHEESECAKE**

mixed berry compote

# DINNER MENU 1 89.95



#### **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

O

#### **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

#### **CHEESECAKE**

mixed berry compote

OI

FRESH SEASONAL BERRIES

# DINNER MENU 2 98.95



#### **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

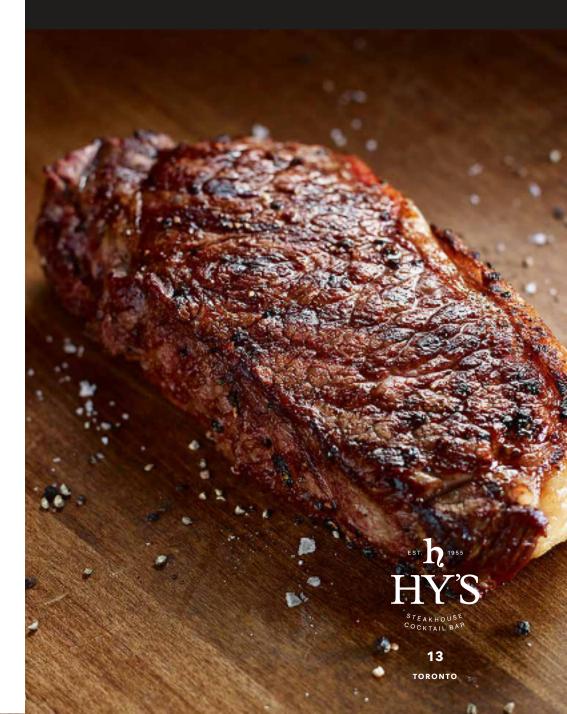
braised brussels sprouts, bacon emulsion, pickled mustard seeds

#### BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

FRESH SEASONAL BERRIES

# DINNER MENU 3 129.95



#### **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

#### **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 4 169.95



## **COCKTAILS & WINE**

#### **COCKTAILS**

OLD FASHIONED	19
NEGRONI	19
MANHATTAN	19
FRENCH 75	
APEROL SPRITZ	19
low-alcoholic refreshment	
RED BERET	14
VOYAGEUR	14
non-alcoholic refreshment	
ADELAIDE SOUR Seedlip 'Spiced 94', lemon juice, ginger ale	12
RICHMOND FIZZ Pomegranate & pineapple, falernum, ginger beer	12

#### WINE

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



# Hy's Toronto

M. JAMIESON

**GENERAL MANAGER** 

torontoevents@hyssteakhouse.com 416.364.6600

