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Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 70 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.

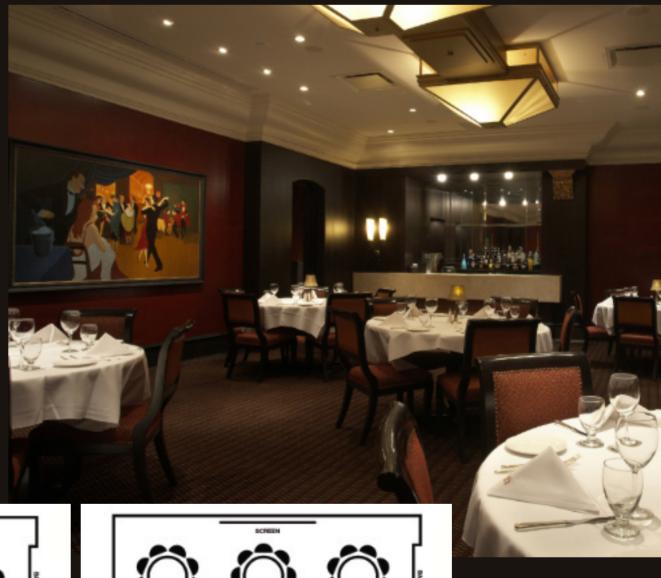
Let's get started.

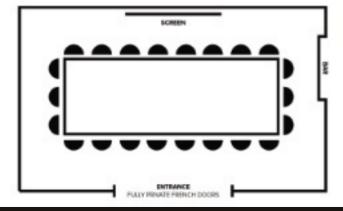


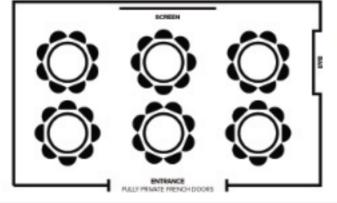
THE CLUBROOM

- O PRIVATE
 48 SEATED
 65 STAND-UP RECEPTION
- **O** DOWNSTAIRS
- AV OPTIONAL

With its own bar, built in audiovisual, the clubroom is the perfect space for your corporate event, a small wedding or family gathering.









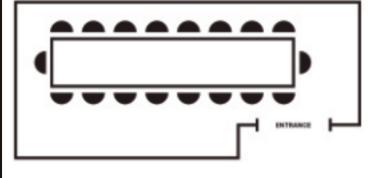
4 WINNIPEG

THE BOARDROOM

- O PRIVATE 20 SEATED
- **O** DOWNSTAIRS
- AV OPTIONAL

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





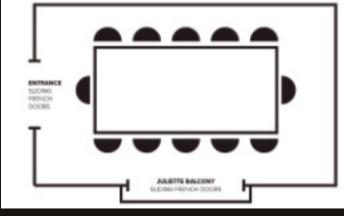


THE KENNEDY ROOM

- O 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.



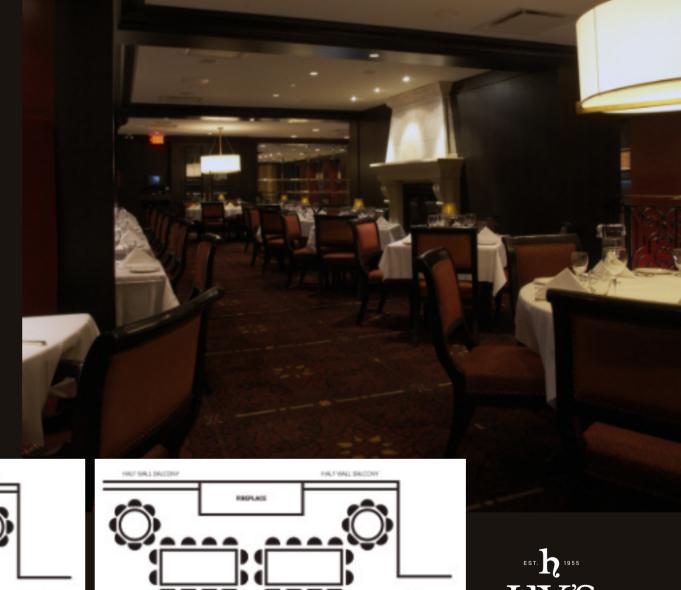


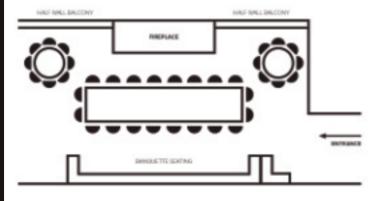


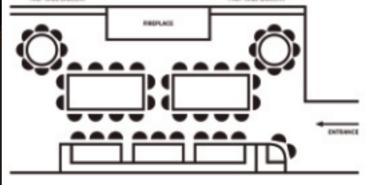
THE **MEZZANINE**

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

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









7 WINNIPEG





MENUS

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

20% gratuity added to total food and beverage.

Menu and wine selections 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

GF	Priced per dozen Minimum one dozen order JUMBO PRAWNS hot horseradish cocktail sauce	88
	MINI CRAB CAKES dill mayonnaise	98
	BLACK & BLUE AHI TUNA soya & wasabi	90
	HY'S "ONLY" MEATBALLS	67
GF	GRILLED LAMB CHOPS mint relish	172
	ESCARGOT TART with marrow butter	75
	POTTED BEEF CROSTINI with pickled shallots & bacon	75
	BEEF SLIDERS	97
	MINI LOBSTER ROLLS	157
	MINI CHEESE TOAST BITES	
	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	65
	MINI CREME BRULEE	65
GF	CHOCOLATE BOURBON CAKE POPS	69



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

LUNCH MENU 1 57.95



LUNCH MENU 2 61.95

CHEESE TOAST

MIXED GREEN SALAD

red wine vinaigrette

or

TOMATO BISQUE (VEGETARIAN)

basil crème fraiche

STEAK SANDWICH

with French Fries

0

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



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

TUSCAN PASTA (VEGAN)

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

or

FISH MARKET SELECTION

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

CHEESECAKE

mixed berry compote

or

FRESH SEASONAL BERRIES

LUNCH MENU 3 81.95



LUNCH MENU 4 89.95

CHEESE TOAST

CRAB CAKE

tear drop peppers, fresh corn, hearts of palm

Of

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



MIXED GREEN SALAD

red wine vinaigrette

O

TOMATO BISQUE (VEGETARIAN)

basil creme fraiche

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

CHEESECAKE

mixed berry compote

DINNER MENU 1 84.95



CAESAR SALAD

a Hy's tradition

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

0

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 2 90.95



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

MIXED GREEN SALAD

red wine vinaigrette

OI

TOMATO BISQUE (VEGETARIAN)

FILET OF BEEF TENDERLOIN

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

or

FISH MARKET SELECTION

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

or

TUSCAN PASTA (VEGAN)

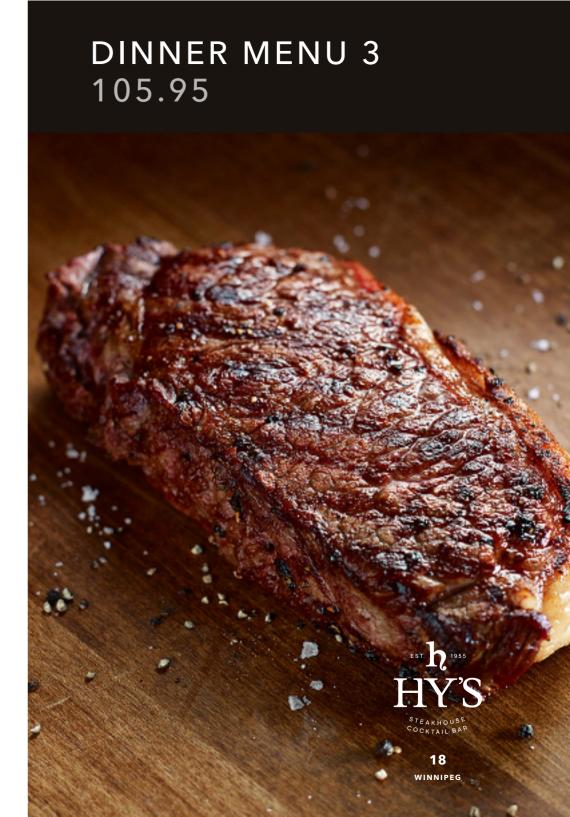
sundried tomatoes, wild mushrooms, drop peppers, arugula, cheese, garlic confit, parmesan and olive oil

CHEESECAKE

mixed berry compote

Or

FRESH SEASONAL BERRIES



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

dijon rosemary crust, seasonal vegetables

10

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 4 165.95



WINE SUGGESTIONS

THE PERFECT VINTAGE

Our event experts can help you choose selections from our list.

Availability may be limited for some selections.

View the full wine list here



NON-ALCOHOLIC OPTIONS

0% ALCOHOL

RICHMOND FIZZ 15.00

pomegranate & pineapple juices, falernum, ginger beer

GREENSKEEPER 15.00

Ceder's 'Crisp' spirit-free gin, lime juice, cucumber water, rosemary syrup, club soda

CANADIANA 15.00

lemon juice, hibiscus tea, maple syrup, ginger beer

FANTASY ISLAND 15.00

pineapple & lime juices, chili pepper infused orgeat, club soda

LEITZ 15.00

sparkling riesling or rose wine style beverage

HEINEKEN 0.0 9.00

GUINNESS 0 9.00

BIBI 12.00

sparkling Italian aperitivo



Hy's Winnipeg

CARLY DURSTON

GENERAL MANAGER

To book an event and check space availability, please complete this form first. **CLICK HERE**

winnipegevents@hyssteakhouse.com p. 204.942.1000

