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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.



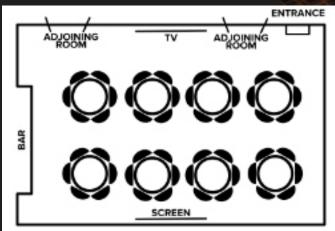
### THE RICHMOND ROOM

**PRIVATE** 

- 48 SEATED AT 8 TABLES
  22 SEATED AT 1 TABLE
  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

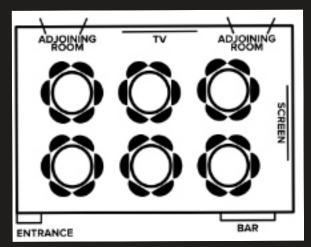
- O PRIVATE

  36 SEATED AT 6 TABLES

  22 SEATED AT 1 TABLE

  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.







3 TORONTO

ADELAIDE

HY'S

4 TORONTO

### **MENUS**

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

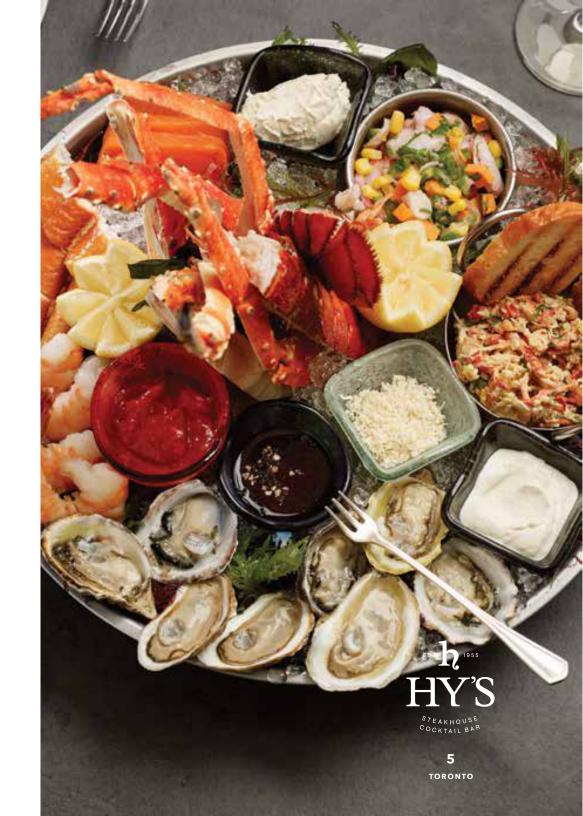
Menu selection and wine selection(s) are required two weeks in advance.

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	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

01

#### **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 1 65.95



### LUNCH MENU 2 71.95

#### **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



#### **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 4 100.95

#### **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

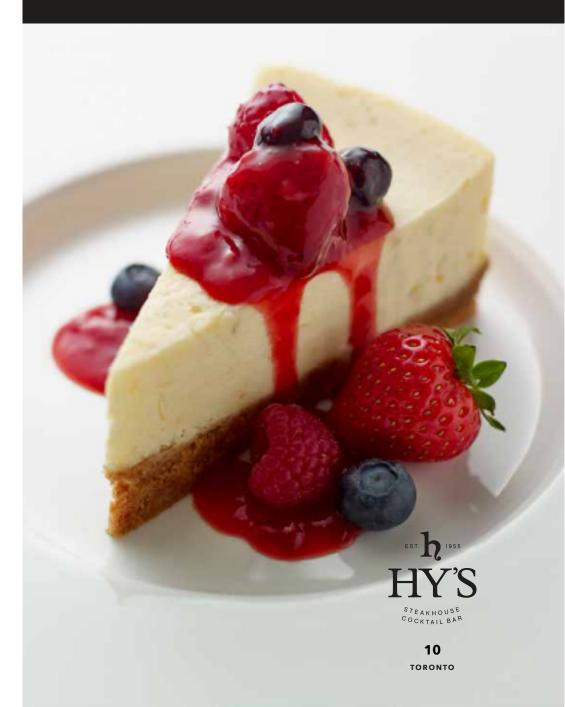
#### CHEESECAKE

mixed berry compote

or

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

vanilla ice cream



#### **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**

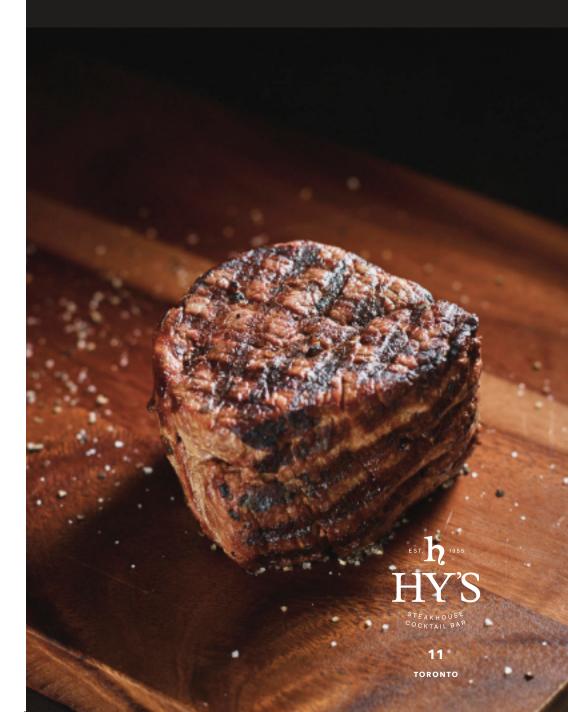
vanilla ice cream

or

#### **CHEESECAKE**

mixed berry compote

### DINNER MENU 1 97.95



#### **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 2 106.95



#### **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 , grilled asparagus parcel

01

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

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

01

#### PAN ROASTED SALMON

braised brussels sprout leaves, bacon emulsion, pickled mustard seeds

#### BELGIAN CHOCOLATE BOURBON CAKE

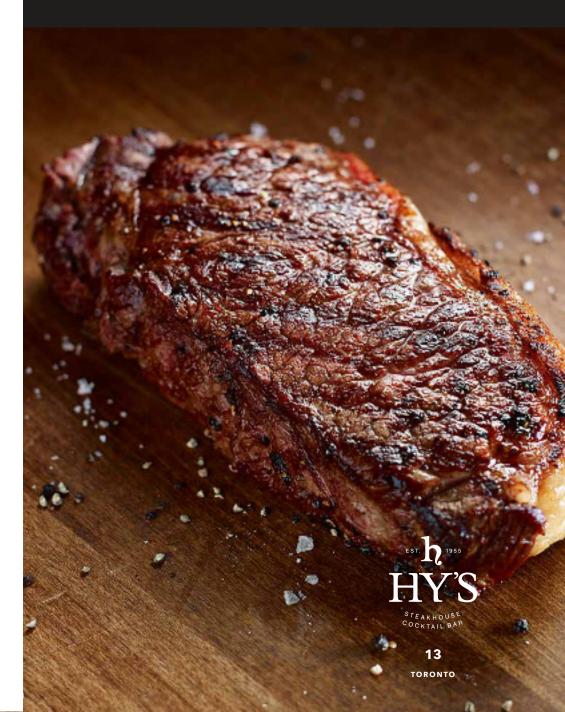
vanilla ice cream

or

#### FRESH SEASONAL BERRIES

whipped cream

### DINNER MENU 3 138.95



#### **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 4 181.95



### **COCKTAILS & WINE**

#### **COCKTAILS**

OLD FASHIONED	23
NEGRONI	23
BERRY DEBONAIRE	23
FRENCH 75	23
PURPLE REIGN	23

#### **LOW ALCOHOL COCKTAILS**

RED BERET	 15
BAR BOSSO	 20
COCONIITS	15

#### WINE

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

CLICK HERE to view our full list.



### 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 Toronto

#### M. JAMIESON

**GENERAL MANAGER** 

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

416.364.6600

