

Table of Contents

INTRODUCTION 3

DINING SPACES 4

MENUS 8

WINE & COCKTAILS 18-19

CONTACT 20



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.

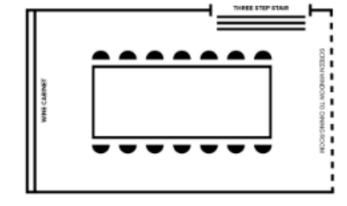


THE WINE CELLAR

- O PRIVATE
 14 SEATED
- **O** DOWNSTAIRS
- AV NOT AVAILABLE

A little drama, a little mystery, a few fine vintages—the Wine Cellar is the perfect setting to relax, to conspire, to impress. Please note the only access to this room is via a 3-step staircase.



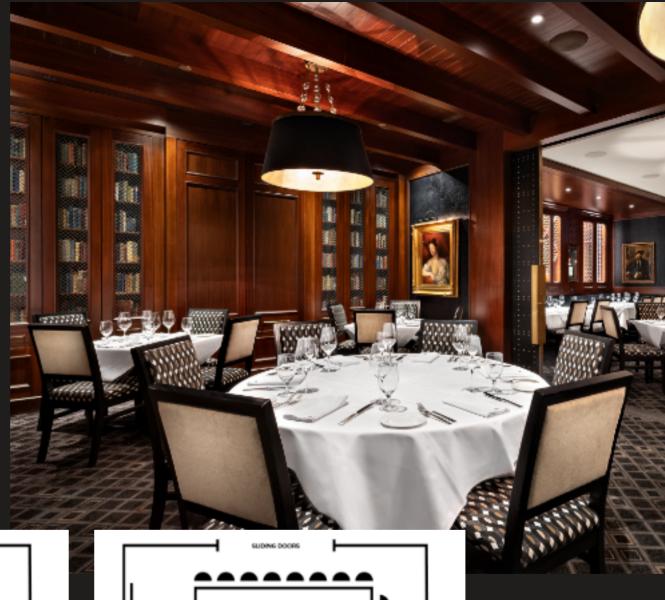


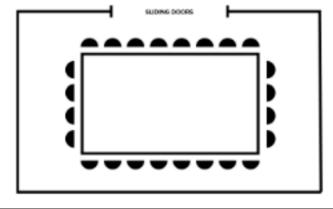


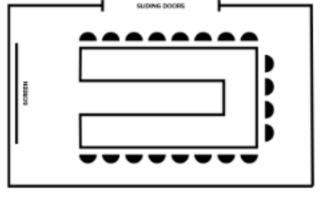
THE HORNBY ROOM

- O PRIVATE 24 SEATED
- **2ND FLOOR**
- AV OPTIONAL

Tucked in the back of our upstairs dining room this space is perfect for any mid-sized gathering. A built-in smart TV is available for AV presentations. Due to the heritage of the building, please note the only access to this room is via a full flight of stairs.









5 VANCOUVER







MENUS

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

20% gratuity added to total food and beverage.

Menu selection is required one week in advance.

Wine selection(s) 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 may be required.

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

OI

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 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

OI

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

10

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 89.95



LUNCH MENU 4 97.95

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 sprouts, bacon emulsion, pickled mustard seeds

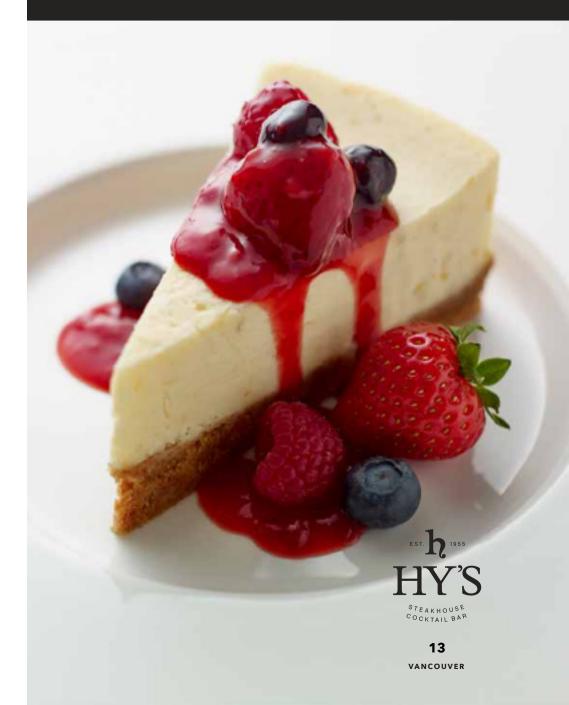
CHEESECAKE

mixed berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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

10

GRILLED FREE RANGE CHICKEN BREAST

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

BELGIAN CHOCOLATE BOURBON CAKE

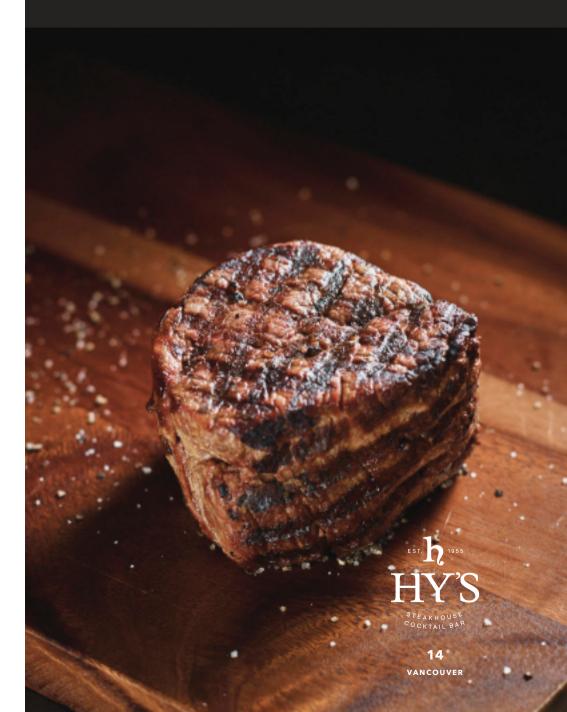
vanilla ice cream

or

CHEESECAKE

mixed berry compote

DINNER MENU 1 96.95



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

FISH MARKET SELECTION

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

O

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

DINNER MENU 2 105.95



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

10

PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion, pickled mustard seeds

BELGIAN CHOCOLATE BOURBON CAKE

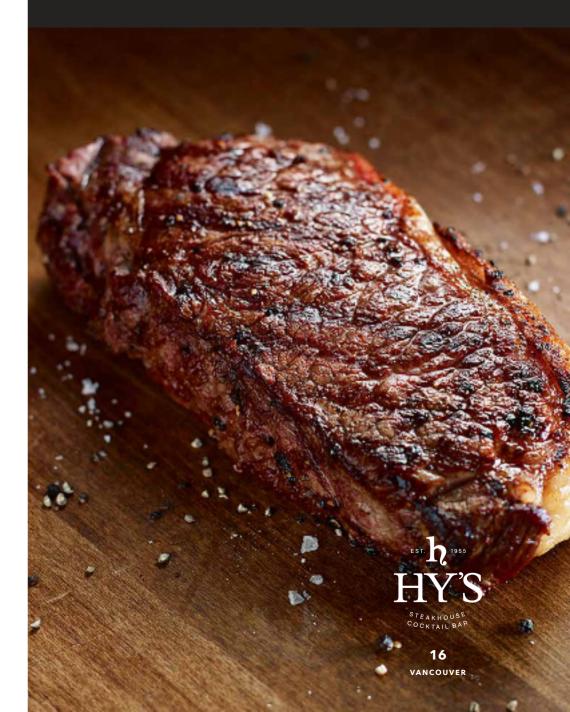
vanilla ice cream

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

dijon rosemary crust, seasonal vegetables

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 4 180.95



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



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



Hy's Vancouver

CHRIS LANGRIDGE

GENERAL MANAGER

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

CLICK HERE

604.683.7671

