PRIVATE DINING HY'S VANCOUVER



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EST. h 1985 HY'S

STEAKHOUSE COCKTAIL BAR

Table of Contents

INTRODUCTION	3
DINING SPACES	4
MENUS	8
WINE & COCKTAILS	18-20
CONTACT	21



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.

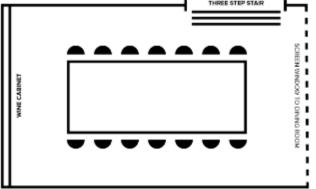


THE WINE CELLAR

PRIVATE 14 SEATED
DOWNSTAIRS
AV NOT AVAILABLE

A little drama, a little mystery, a few fine vintagesthe 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

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.

SUDING DOORS



THE UPSTAIRS DINING ROOM

O PRIVATE FULL BUY-OUT 60 SEATED **2ND FLOOR**

STEAKHOUSE COCKTAIL BAR

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THE SPIRIT BAR

Perfect for large parties, enjoy our full buyout option to access the entire second floor. Cocktail bar and lounge area included.

Due to the heritage of the building, please note the only access to this foom is via a full flight of stairs.



STEAKHOUS COCKTAIL BE

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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



LUNCH MENU 1 65.95



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 sprouts, bacon emulsion, pickled mustard seeds

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

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or CHEESECAKE

mixed berry compote



11 vancouver

CHEESE TOAST

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 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

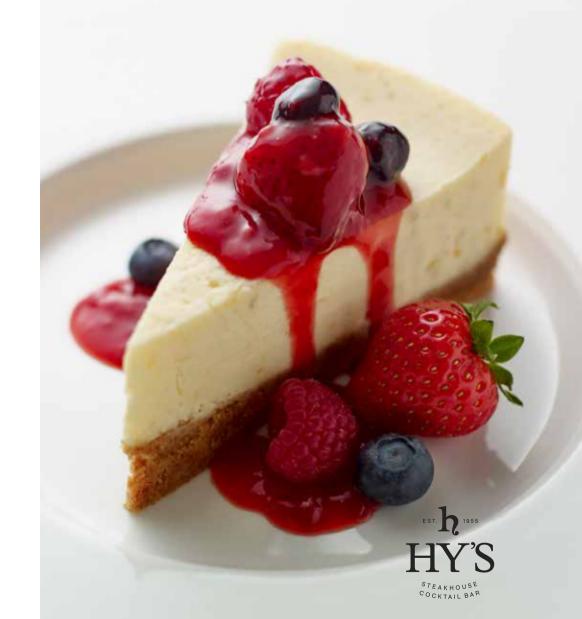
CHEESECAKE

mixed berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



13 vancouver

DINNER MENU 1 96.95

OCKTAIL E

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CHEESE TOAST

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

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 2 105.95



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

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



15

VANCOUVER

CHEESE TOAST

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

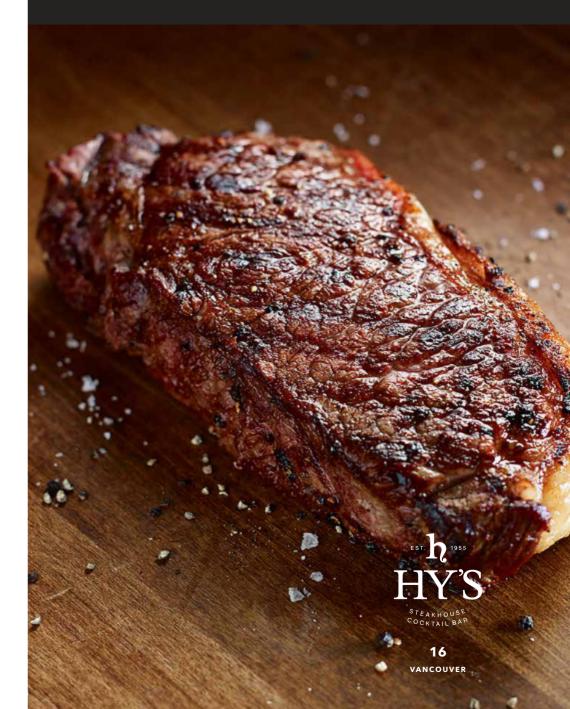
PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion, pickled mustard seeds

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream or FRESH SEASONAL BERRIES whipped cream

DINNER MENU 3 138.95



CHEESE TOAST

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



CELLAR & COCKTAIL BAR

RAISE THE BAR

Our wine and cocktail lists have abundant selections to delight your guests.

Let us help you choose from signature cocktails, non-alcoholic refreshments, and exceptional selections from our vast wine cellar.

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



VANCOUVER

COCKTAILS

CLASSICS

OLD FASHIONED 22.00 Canadian Club 100% rye, Angostura & orange bitters

> **NEGRONI 22.00** Beefeater gin, Campari, Martini rosso

FRENCH 75 22.00 Beefeater gin, lemon juice, Mumm Napa Brut Prestige

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





CHRIS LANGRIDGE GENERAL MANAGER

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

604.683.7671

