

**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.

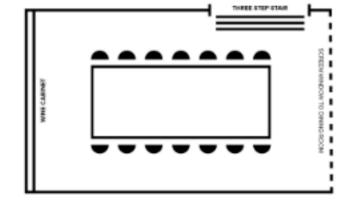


# THE WINE CELLAR

- 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.





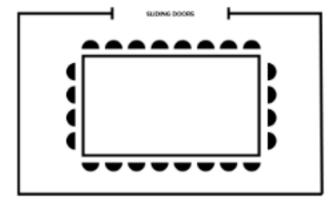


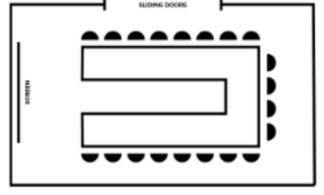
# THE HORNBY ROOM

- 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	90
	MINI CRAB CAKES dill mayonnaise	100
	BLACK & BLUE AHI TUNA soya & wasabi	92
	HY'S "ONLY" MEATBALLS	69
GF	GRILLED LAMB CHOPS mint relish	174
	ESCARGOT TART with marrow butter	77
	POTTED BEEF CROSTINI with pickled shallots & bacon	77
	BEEF SLIDERS	99
	MINI LOBSTER ROLLS	159
	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 67.95



# LUNCH MENU 2 73.95

#### **CHEESE TOAST**

#### MIXED GREEN SALAD

red wine vinaigrette

or

# TOMATO BISQUE (VEGETARIAN)

basil crème fraiche

#### STEAK SANDWICH

with French Fries

01

### **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

0

### **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 91.95



# LUNCH MENU 4 99.95

#### 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

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

10

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

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

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

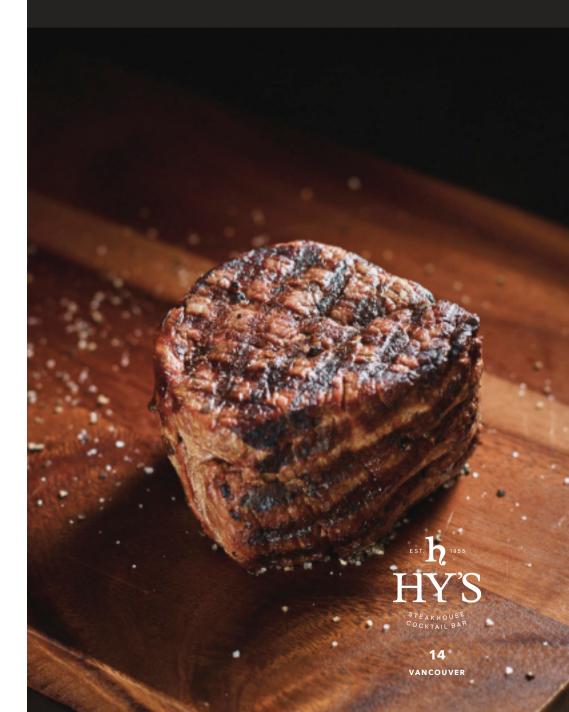
vanilla ice cream

or

#### **CHEESECAKE**

mixed berry compote

# DINNER MENU 1 98.95



#### **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

OI

#### **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

# DINNER MENU 2 107.95



#### **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**

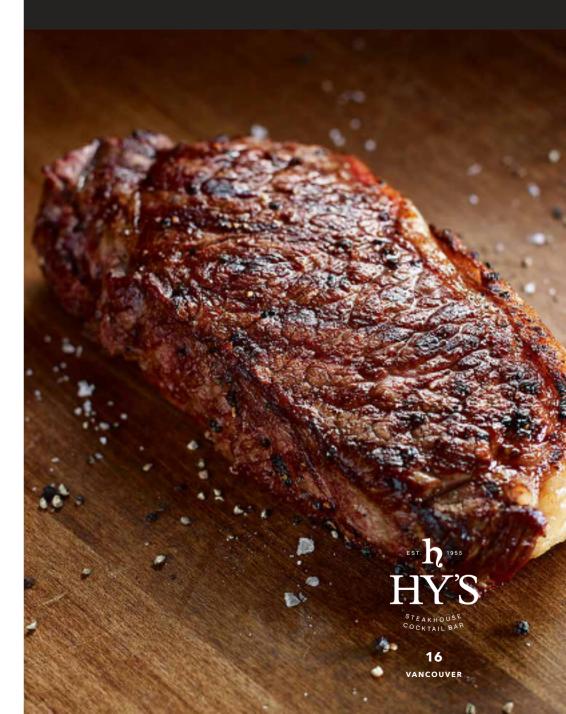
vanilla ice cream

or

#### FRESH SEASONAL BERRIES

whipped cream

### DINNER MENU 3 140.95



#### **CRAB CAKE**

tear drop peppers, fresh corn, hearts of palm

01

#### **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 4 182.95



### CELLAR & COCKTAIL BAR

### RAISE THE BAR

Choosing from our craft cocktail list, elevated zero-proof options, and deep wine cellar will ensure there's something for every palate.

Our bar & wine experts can help you curate the perfect selection for your event.

View the full list here



# Hy's Vancouver

### **CHRIS LANGRIDGE**

**GENERAL MANAGER** 

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

### **CLICK HERE**

604.683.7671

