

PRIVATE
DINING
HY'S
TORONTO

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EST. ¹⁹⁵⁵ **h**
HY'S
STEAKHOUSE
COCKTAIL BAR

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.

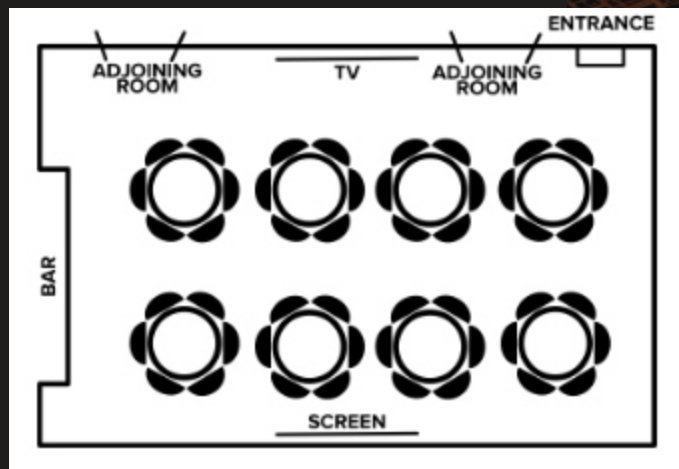
THE RICHMOND ROOM

PRIVATE

- ① 48 SEATED AT 8 TABLES
22 SEATED AT 1 TABLE
80 COCKTAILS
- 📍 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.



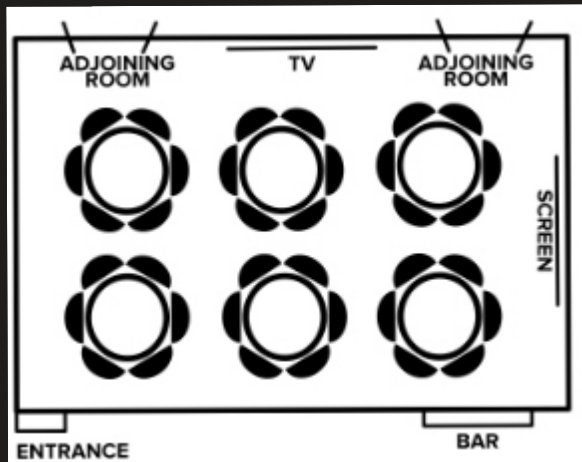
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STEAKHOUSE
COCKTAIL BAR

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THE ADELAIDE ROOM

- ① PRIVATE
36 SEATED AT 6 TABLES
22 SEATED AT 1 TABLE
60 COCKTAILS
- 📍 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.



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RICHMOND
ROOM

ADELAIDE
ROOM



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COCKTAIL BAR

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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.

A 25% booking deposit is required to hold the space and will be applied to the final bill.

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.

Final payment due at conclusion of event.



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COCKTAIL BAR

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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



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HY'S
STEAKHOUSE
COCKTAIL BAR

6
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LUNCH MENU 1

67.95

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 sprout leaves, bacon emulsion,
pickled mustard seeds



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COCKTAIL BAR

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LUNCH MENU 2

73.95

CHEESE TOAST

MIXED GREEN SALAD

red wine vinaigrette

or

TOMATO BISQUE (VEGETARIAN)

basil crème fraîche

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



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HY'S
STEAKHOUSE
COCKTAIL BAR

8
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LUNCH MENU 3

91.95

CHEESE TOAST

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

102.95

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

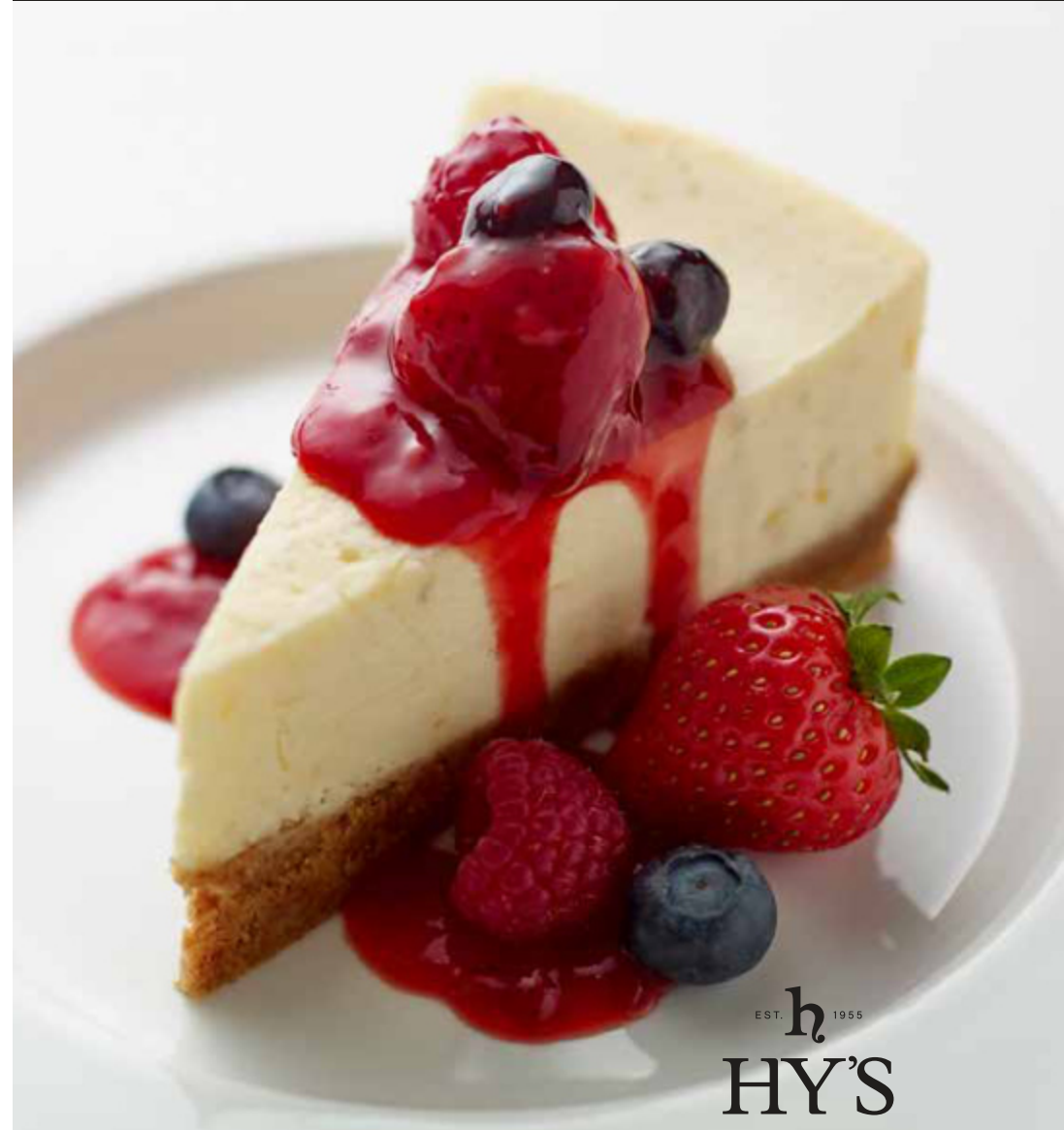
CHEESECAKE

mixed berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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HY'S
STEAKHOUSE
COCKTAIL BAR

10
TORONTO

DINNER MENU 1

99.95

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

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



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STEAKHOUSE
COCKTAIL BAR

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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

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

108.95



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COCKTAIL BAR

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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, 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 sprout leaves, bacon emulsion,
pickled mustard seeds

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

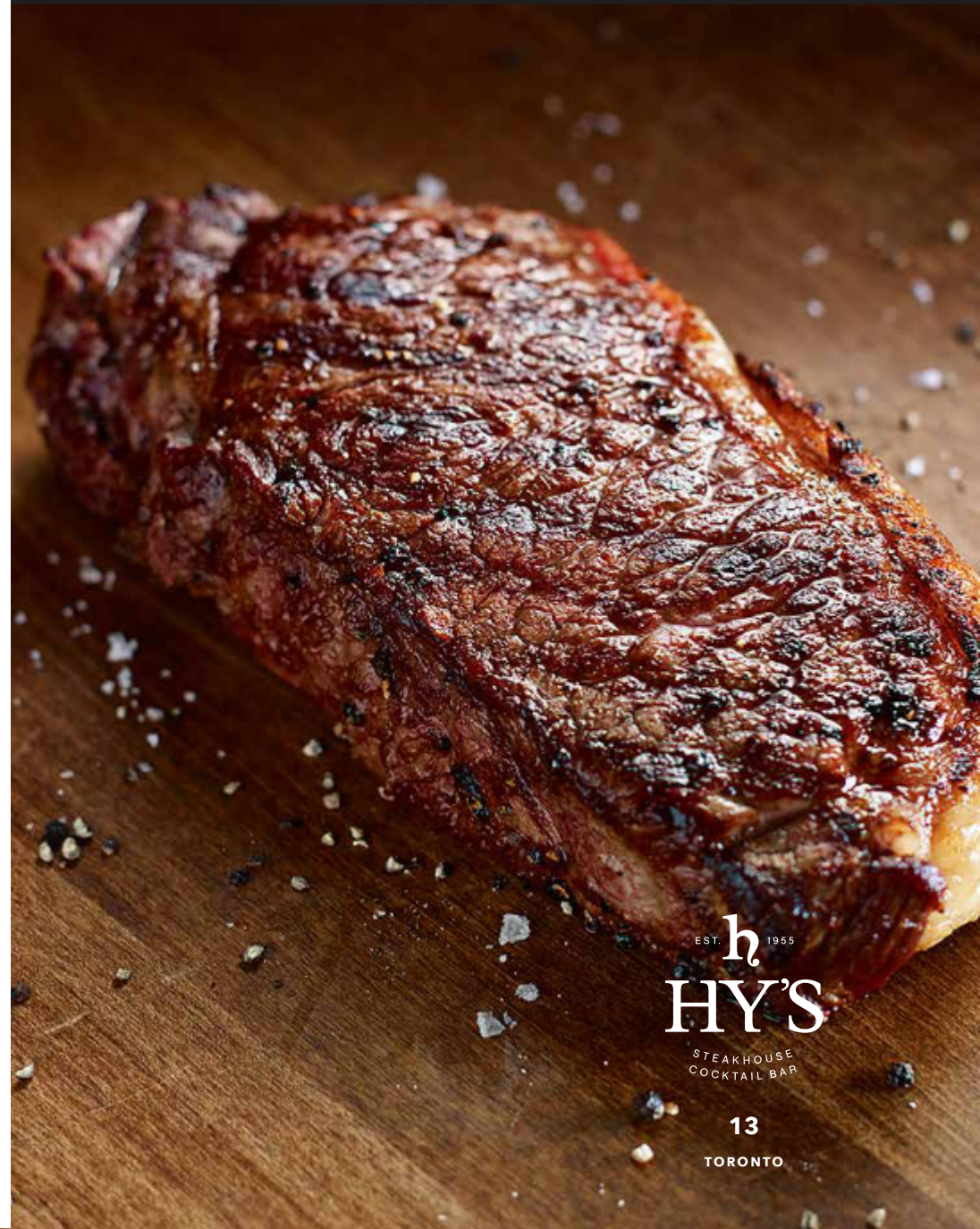
or

FRESH SEASONAL BERRIES

whipped cream

DINNER MENU 3

140.95



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STEAKHOUSE
COCKTAIL BAR

13

TORONTO

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

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

183.95



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COCKTAIL BAR

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TORONTO

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](#)



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HY'S
STEAKHOUSE
COCKTAIL BAR

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Hy's Toronto

M. JAMIESON
GENERAL MANAGER

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

[CLICK HERE](#)

416.364.6600

MAY 2026



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