

PRIVATE DINING

HY'S TORONTO

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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.

EST. 1955
HY'S
STEAKHOUSE
COCKTAIL BAR

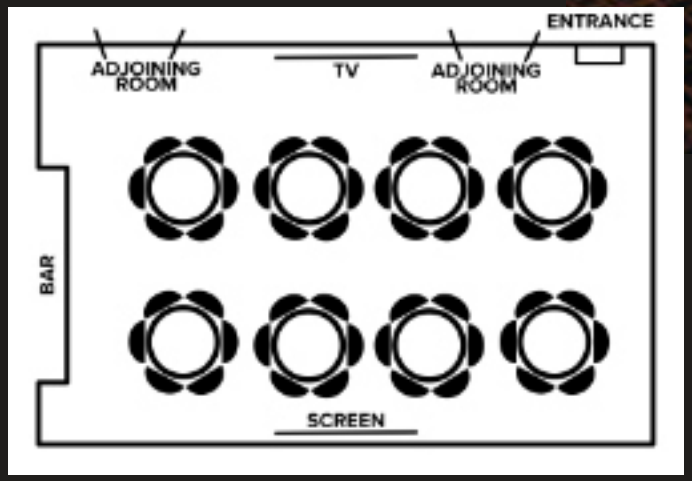
THE RICHMOND ROOM

PRIVATE
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.



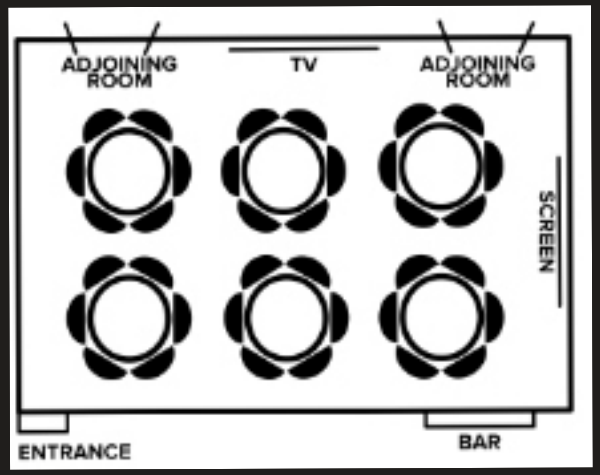


EST. 1955
HY'S
STEAKHOUSE COCKTAIL BAR

THE ADELAIDE ROOM

- **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.





EST. 1955
HY'S
STEAKHOUSE COCKTAIL BAR



EST. 1955
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STEAKHOUSE
COCKTAIL BAR



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.



RECEPTION

HORS D'OEUVRES

Priced per dozen | Minimum one dozen order

GF	**JUMBO PRAWNS** hot horseradish cocktail sauce	92
	MINI CRAB CAKES dill mayonnaise	105
	BLACK & BLUE AHI TUNA soya & wasabi	94
	HY'S "ONLY" MEATBALLS	71
GF	**GRILLED LAMB CHOPS** mint relish	177
	ESCARGOT TART with marrow butter	79
	POTTED BEEF CROSTINI with pickled shallots & bacon	79
	BEEF SLIDERS	102
	MINI LOBSTER ROLLS	162
	MINI CHEESE TOAST BITES	

VEGETARIAN

GF	**CRISPY TOFU** with mushroom consommé	66
GF	**CUCUMBER HUMMUS ROULADE** olive tapenade	66
GF	**ASPARAGUS & SHIITAKE MUSHROOM SKEWERS** white miso glaze	70
	CHARRED LEEK TART pickled mustard seeds	66

SWEETS

	KEY LIME TARTS	67
	MINI CREME BRULEE	67
GF	**CHOCOLATE BOURBON CAKE POPS**	71



LUNCH MENU 1
69.95

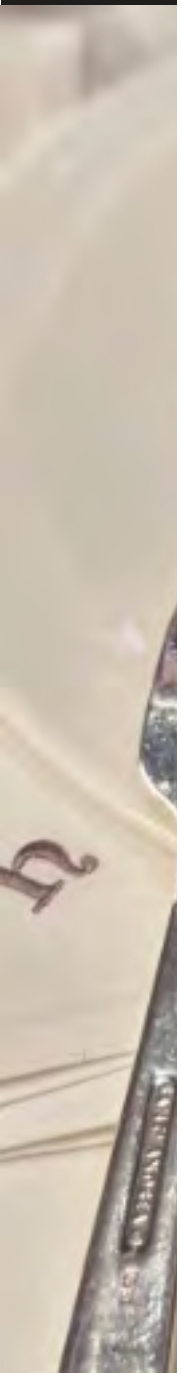
CHEESE TOAST

CAESAR SALAD
a Hy's tradition

STEAK SANDWICH
with French Fries
or
PAN ROASTED SALMON
lemon caper butter sauce,
roasted fingerling potatoes, sweet pepper,
baby carrot, grilled asparagus parcel
or
TUSCAN PASTA (VEGAN)
sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit and olive oil



LUNCH MENU 2
75.95



CHEESE TOAST

MIXED GREEN SALAD
red wine vinaigrette
or
TOMATO BISQUE
(VEGETARIAN)
basil creme fraiche

STEAK SANDWICH
with French Fries
or
PAN ROASTED SALMON
lemon caper butter sauce,
roasted fingerling potatoes, sweet pepper,
baby carrot, grilled asparagus parcel
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



EST. 1955
HY'S
STEAKHOUSE
COCKTAIL BAR

8
TORONTO

LUNCH MENU 3
93.95

CHEESE TOAST

CAESAR SALAD
a Hy's tradition

or

JUMBO PRAWN COCKTAIL
horseradish cocktail sauce

FILET OF BEEF TENDERLOIN
marrow butter, roasted fingerling potatoes,
sweet pepper, baby carrot
and grilled asparagus parcel

or

PAN ROASTED SALMON
lemon caper butter sauce,
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

TUSCAN PASTA (VEGAN)
sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit and olive oil

CHEESECAKE
mixed berry compote

or

FRESH BERRIES
whipped cream



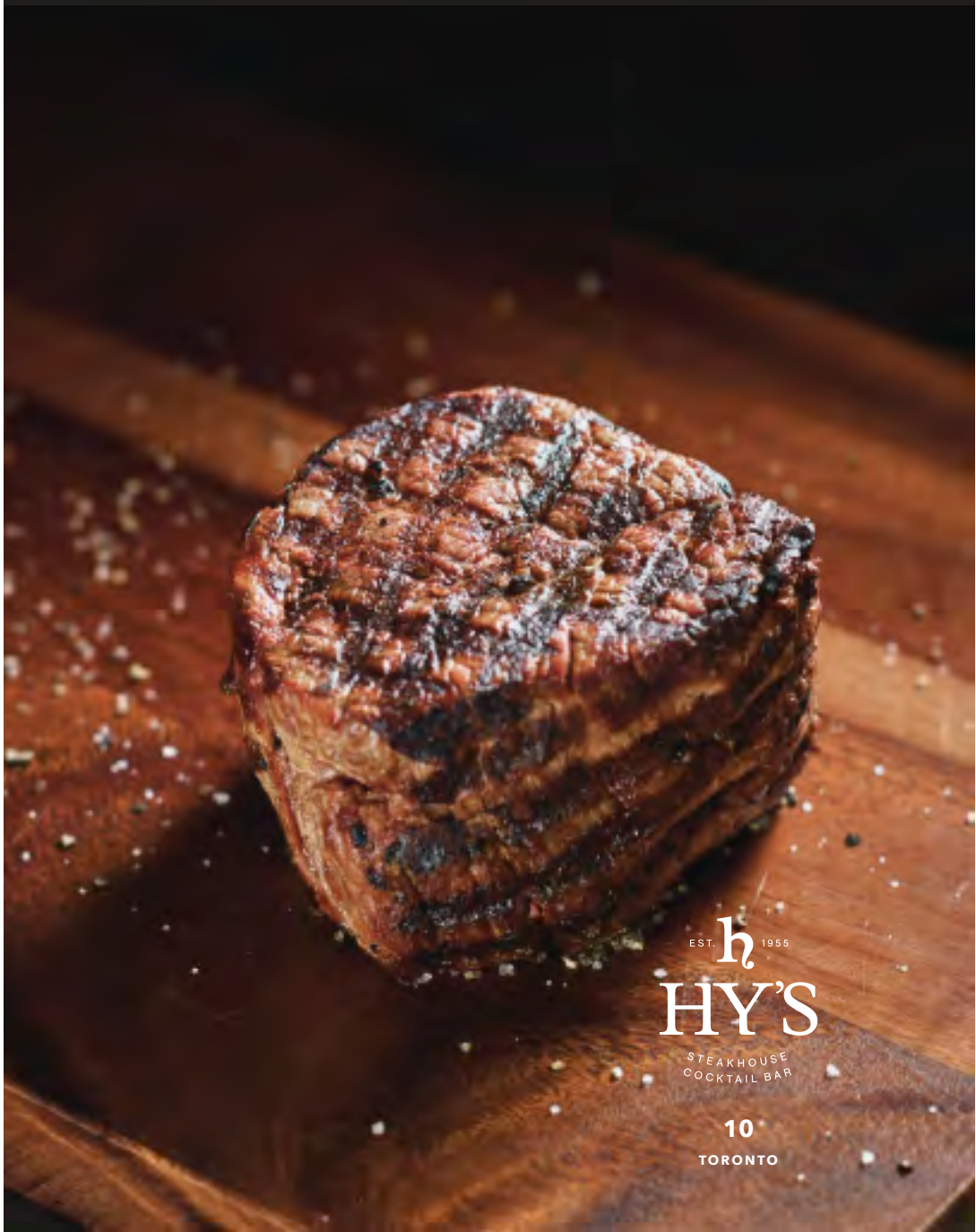
DINNER MENU 1
102.95

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
PAN ROASTED SALMON
lemon caper butter sauce,
roasted fingerling potatoes, sweet pepper,
baby carrot, grilled asparagus parcel
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





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
PAN ROASTED SALMON
lemon caper butter sauce,
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
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

DINNER MENU 2
111.95



EST. 1955
HY'S
STEAKHOUSE
COCKTAIL BAR

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

PAN ROASTED SALMON

lemon caper butter sauce,
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

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit, and olive oil

BELGIAN CHOCOLATE BOURBON CAKE

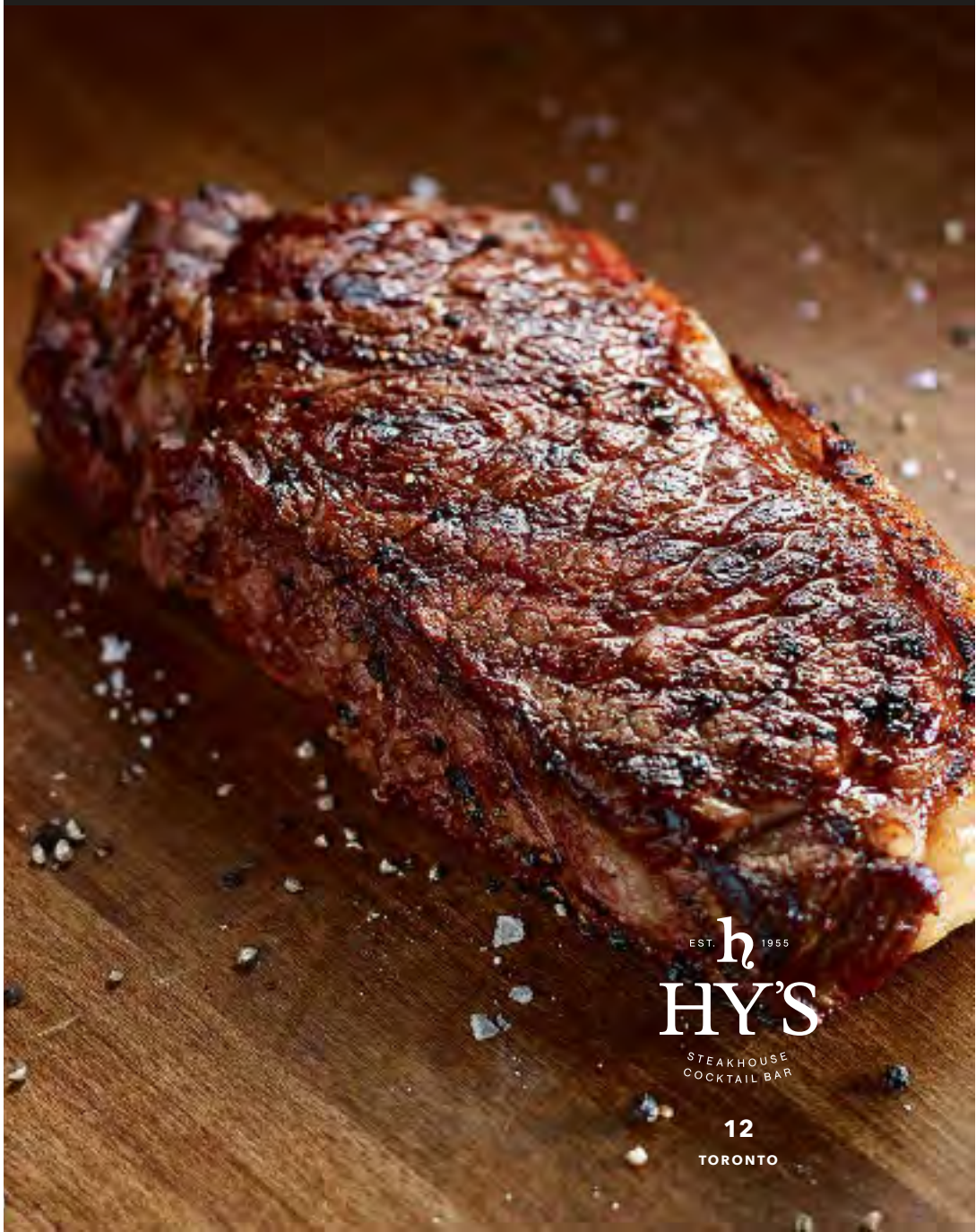
vanilla ice cream

or

FRESH BERRIES

whipped cream

DINNER MENU 3
143.95





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
PAN ROASTED SALMON
lemon caper butter sauce,
roasted fingerling potatoes, sweet pepper, baby carrot, grilled asparagus parcel
or
ROAST RACK OF LAMB
roasted fingerling potatoes, sweet pepper, baby carrot , grilled asparagus parcel
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

DINNER MENU 4
186.95



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 Toronto

M. JAMIESON
GENERAL MANAGER

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

CLICK HERE

416.364.6600

SEPTEMBER 2026

