

PRIVATE
DINING
HY'S
WHISTLER

EST. **h** 1955

HY'S

STEAKHOUSE
COCKTAIL BAR

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Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 65 years.

Whether corporate, social, or once-in-a-lifetime, we have the experience to make your event memorable in every way.

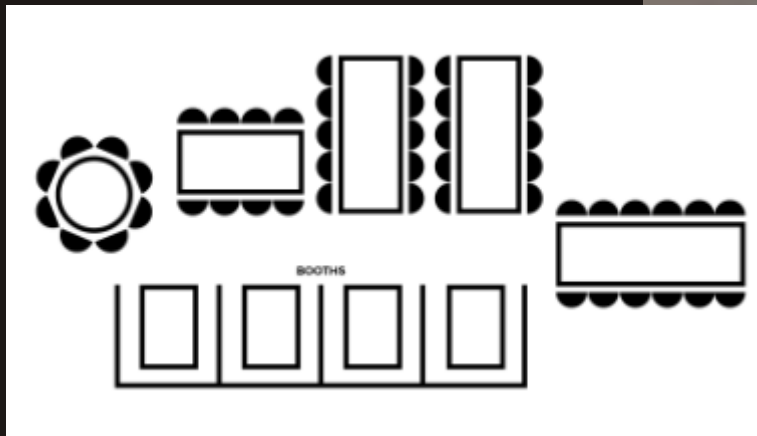
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE RAINBOW ROOM

- ⑧ SEMI-PRIVATE
60 SEATED
- 📍 MAIN LEVEL
- 🔊 AV OPTIONAL

The Rainbow Room allows guests to enjoy a semi-private experience, including all the benefits of dining at Hy's. The Rainbow Room is perfect for intimate weddings, corporate events, milestone celebrations and holiday parties.



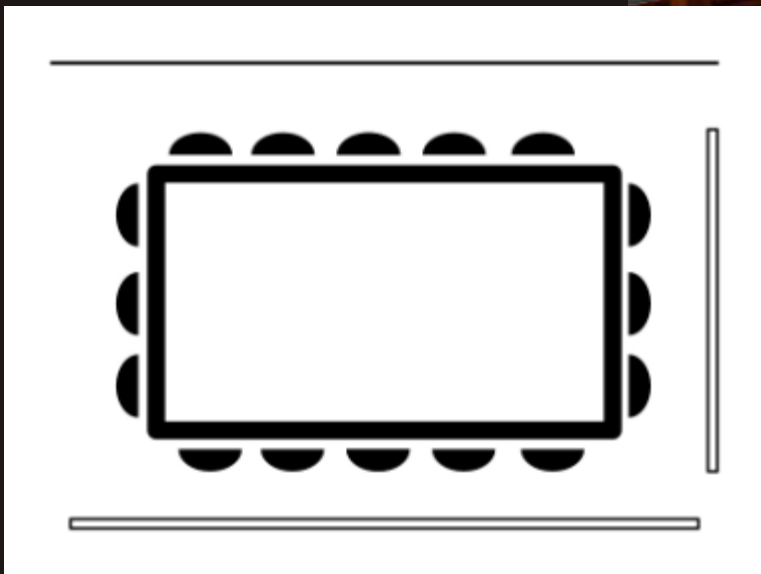
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THE LIBRARY ROOM

- ⑧ SEMI-PRIVATE
16 SEATED
- 📍 MAIN LEVEL
- 📺 AV OPTIONAL


The Library Room is an intimate, semi-private setting bordering on the cocktail lounge.



THE MAIN DINING ROOM

- 8 SEMI-PRIVATE
100 SEATED
- 📍 MAIN LEVEL
- 📺 AV OPTIONAL

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The Main Dining Room is an option for larger groups looking for private or semi-private accommodation. Perfect for corporate events, holiday celebrations and weddings. The lounge space may be included to accommodate a stand-up reception before moving into the dining space for a sit-down dinner.

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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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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 AHITUNA 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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DINNER MENU 1

98.95

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

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



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DINNER MENU 2

107.95

CHEESE TOAST

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)

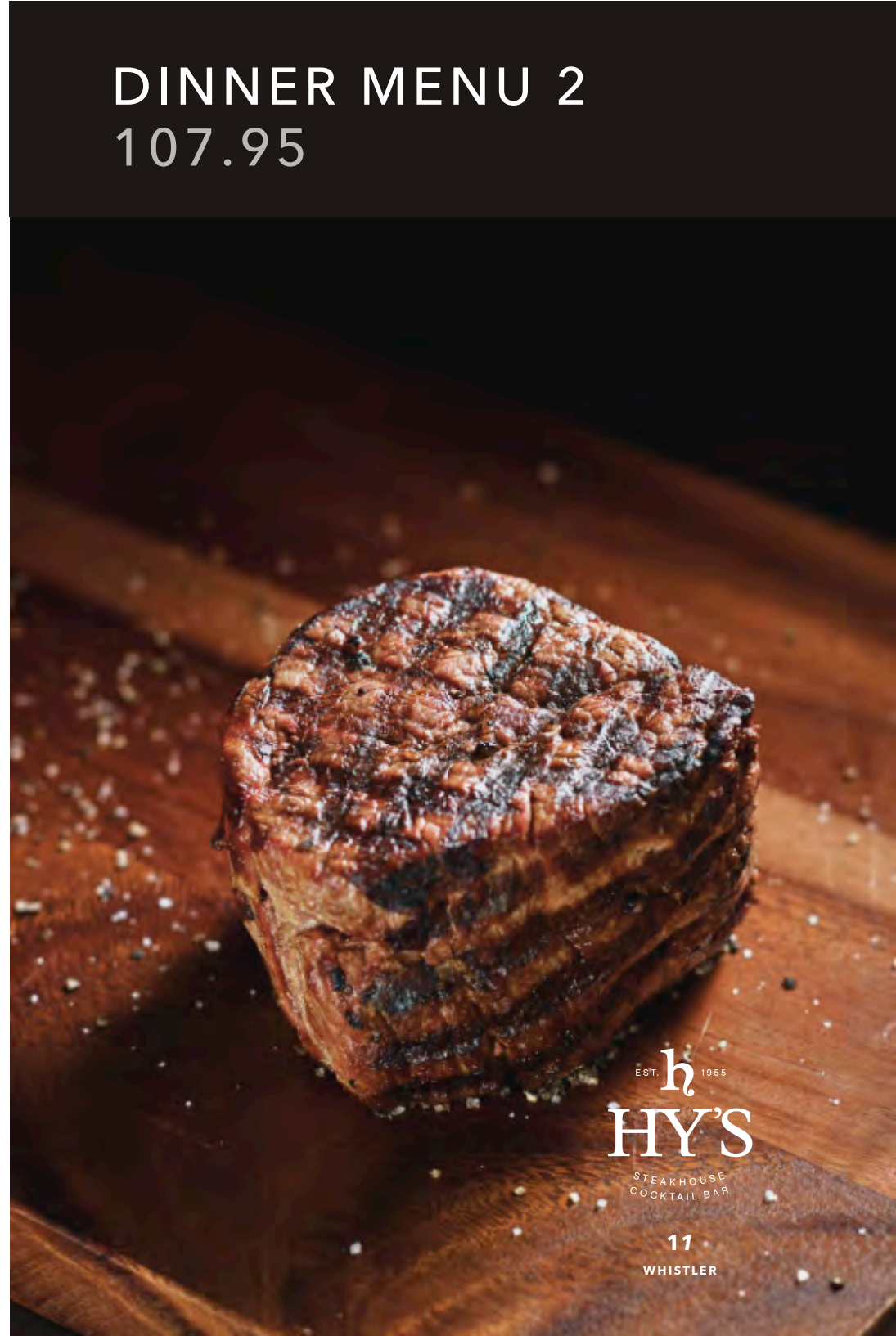
sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit, parmesan and olive oil

CHEESECAKE

mixed berry compote

or

FRESH SEASONAL BERRIES



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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
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

DINNER MENU 3

140.95



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DINNER MENU 4

182.95

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



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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 Whistler

MICHAEL KYLE
GENERAL MANAGER

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

[CLICK HERE](#)

whistlerevents@hyssteakhouse.com
604.905.5555



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