PRIVATE DINING

HY'S WINNIPEG

EST. 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 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.

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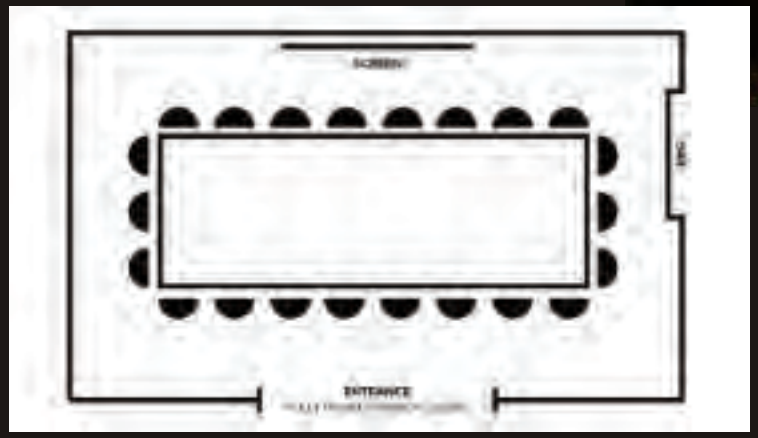
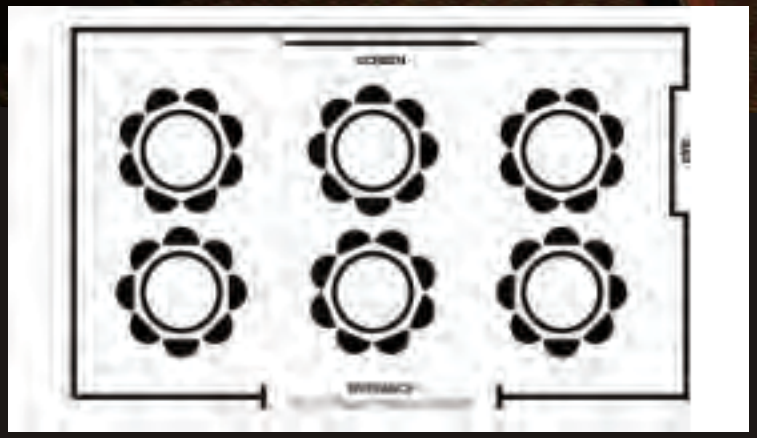
THE CLUBROOM

- **PRIVATE**
  48 SEATED
  65 STAND-UP RECEPTION
- **DOWNSTAIRS**
- **AV OPTIONAL**

With its own bar, built in audiovisual, the Clubroom is the perfect space for your corporate event, a small wedding or family gathering.





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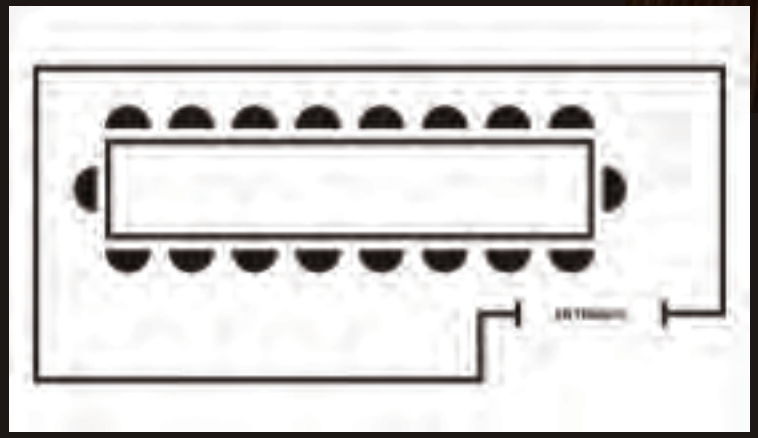
THE BOARDROOM

- **PRIVATE**
  20 SEATED
- **DOWNSTAIRS**
- **AV OPTIONAL**

Ideal for business, the Boardroom offers privacy and intimacy in a beautifully appointed space.



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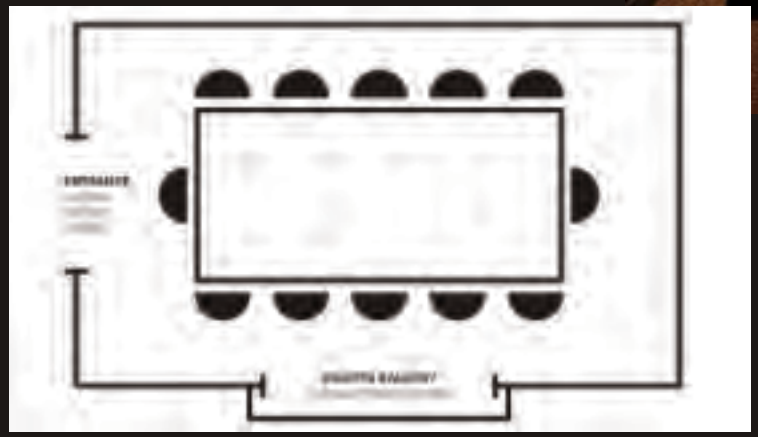
THE KENNEDY ROOM

- **PRIVATE**
  16 SEATED
- **2ND FLOOR**
- **AV OPTIONAL**

Tucked above the main floor dining room, and open to the cocktail lounge below, the Kennedy Room is the ultimate in private dining. By adjusting the sliding glass doors, or the luxurious taffeta drapes, you may choose the mood you wish to create for an occasion to remember.



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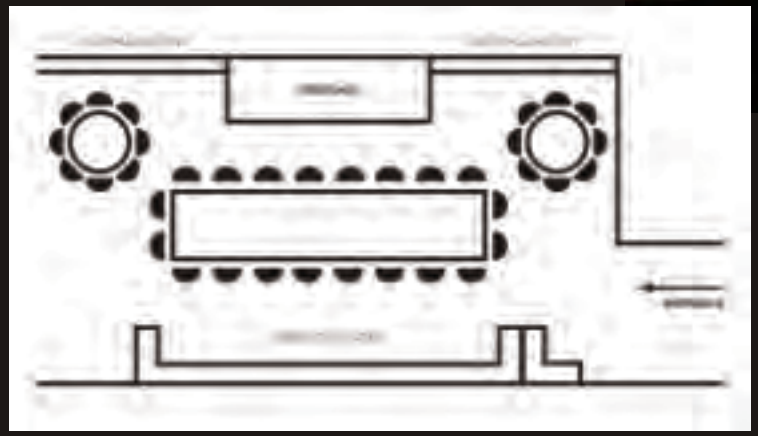
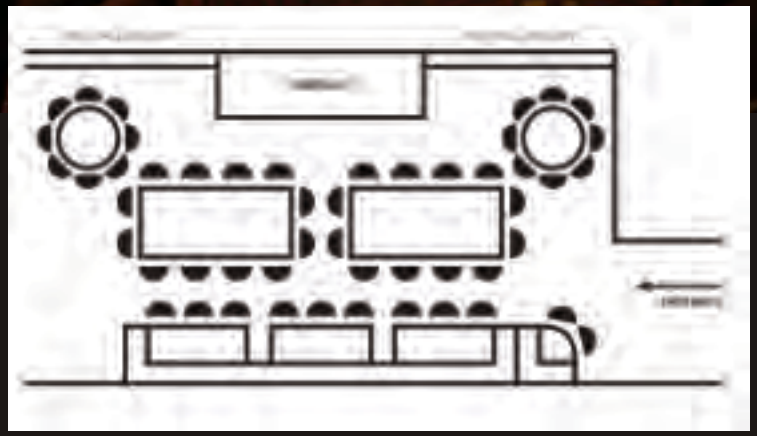
THE MEZZANINE

- **PRIVATE**
  60 SEATED
  65 STAND-UP RECEPTION
- **2ND FLOOR**
- **AV OPTIONAL**

Guests can enjoy exclusivity while still sharing the stunning décor and gracious atmosphere of the restaurant.





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THE MAIN DINING ROOM

- **PRIVATE FULL BUY-OUT**
  180 - 200 SEATED
- **MAIN LEVEL & 2ND FLOOR**
- **AV OPTIONAL**

Larger groups can buyout the restaurant and use our Main Dining Room, which spans two floors. Perfect for a medium sized wedding of up to 200 people. The bar and lounge can be used before dinner, after dinner and for late night dancing.

ONCE IN A LIFETIME

Over the years, Hy's has been there for many of life's most meaningful moments.

Hosting a wedding, baby shower, or celebration of life? We would be honored to be a part of your plan.

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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 and wine selections
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	91
	MINI CRAB CAKES dill mayonnaise	101
	BLACK & BLUE AHI TUNA soya & wasabi	93
	HY'S "ONLY" MEATBALLS	70
GF	**GRILLED LAMB CHOPS** mint relish	175
	ESCARGOT TART with marrow butter	78
	POTTED BEEF CROSTINI with pickled shallots & bacon	78
	BEEF SLIDERS	100
	MINI LOBSTER ROLLS	160
	MINI CHEESE TOAST BITES	

VEGETARIAN

GF	**CRISPY TOFU** with mushroom consommé	65
GF	**CUCUMBER HUMMUS ROULADE** olive tapenade	65
GF	**ASPARAGUS & SHIITAKE MUSHROOM SKEWERS** white miso glaze	68
	CHARRED LEEK TART pickled mustard seeds	65

SWEETS

	KEY LIME TARTS	65
	MINI CREME BRULEE	67
GF	**CHOCOLATE BOURBON CAKE POPS**	71

LUNCH MENU 1
60.95

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
64.95

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

LUNCH MENU 3
84.95

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

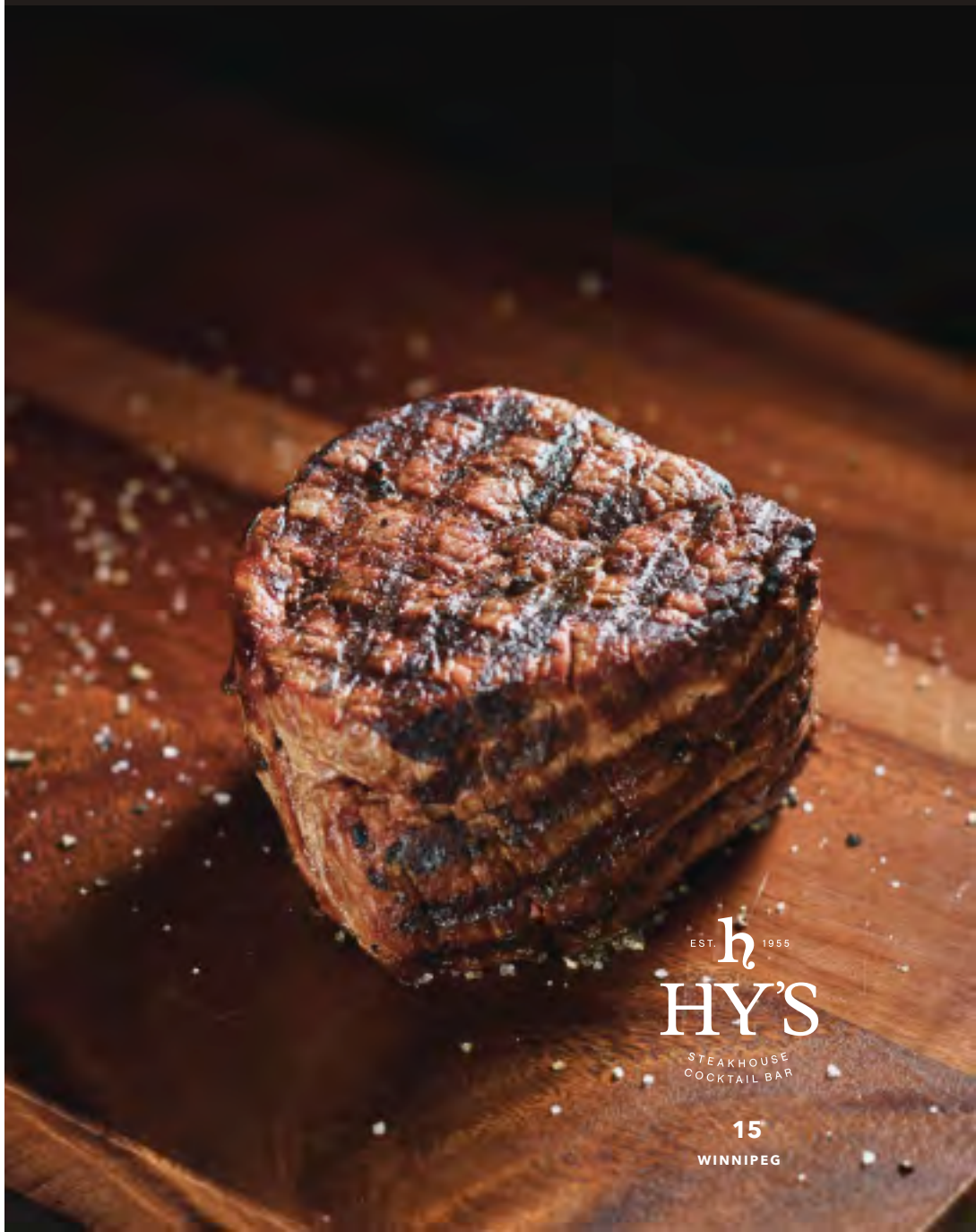
DINNER MENU 1
87.95

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
93.95

DINNER MENU 3
108.95

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

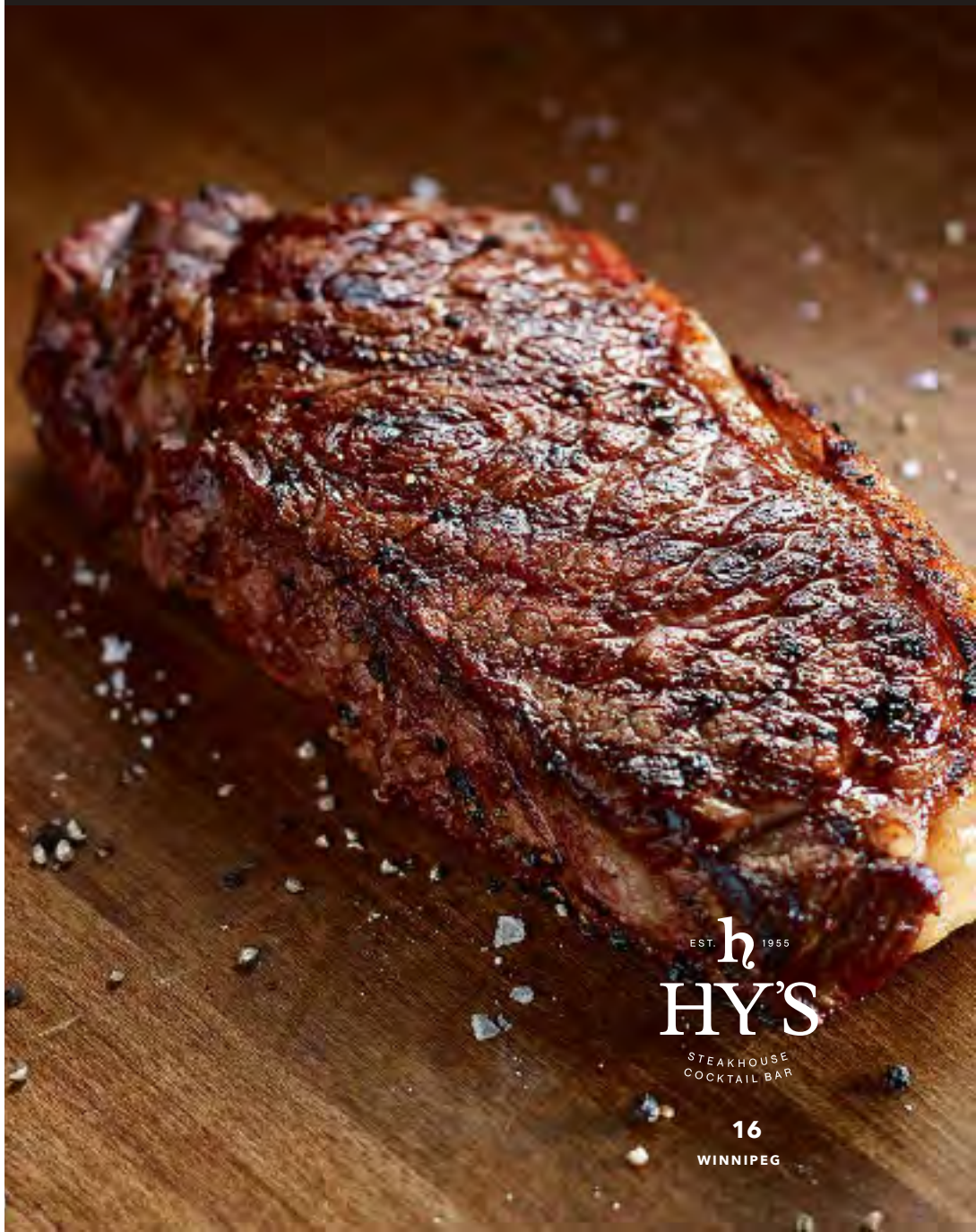
or

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



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
168.95

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 Winnipeg

CARLY DURSTON
GENERAL MANAGER

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

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