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**COCKTAILS & WINE** 

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# Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 60 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.

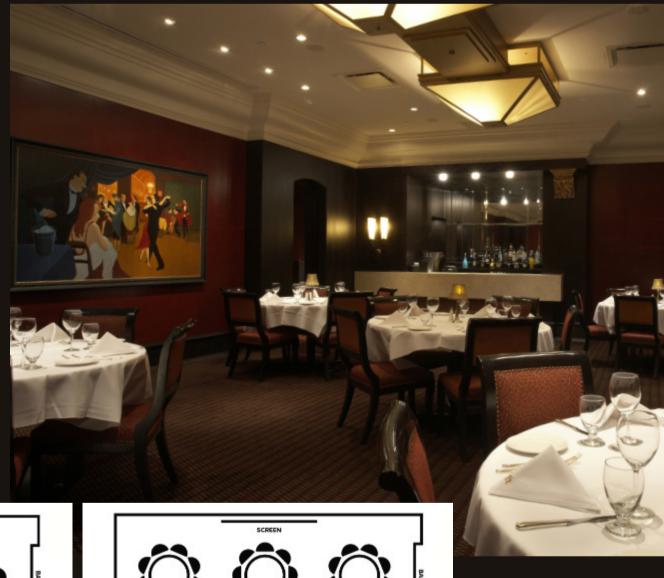
Let's get started.

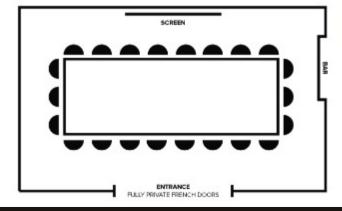


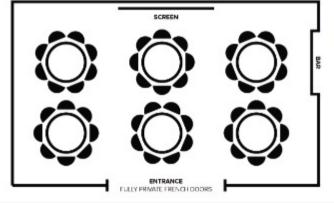
# THE CLUBROOM

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

With its own bar, built in audio-visual and room for dancing, the clubroom is the perfect space for a small wedding or family gathering.









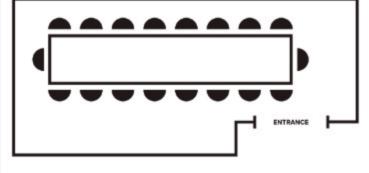
4 WINNIPEG

## THE BOARDROOM

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

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





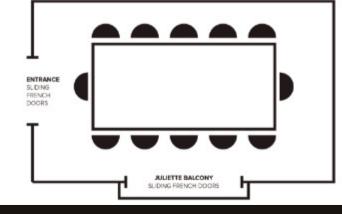


# THE KENNEDY ROOM

- O 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.



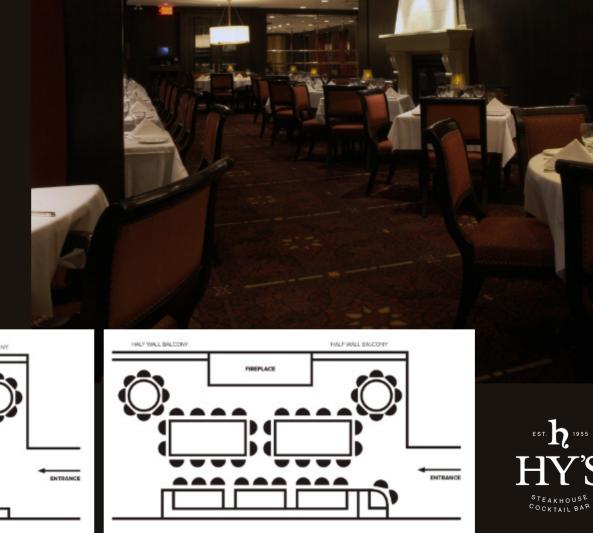


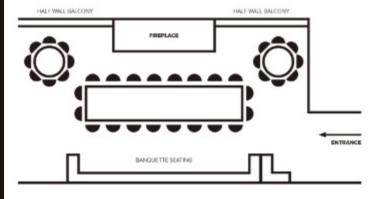


## THE **MEZZANINE**

- 8 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.







7 WINNIPEG





### **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 required to confirm booking.

Final payment due at conclusion of event.



## **RECEPTION**

#### **HORS D'OEUVRES**

Recommended quantities for hors d'oeuvres:

PRE-DINNER - 3 to 4 items / person
COCKTAIL PARTY - 6 to 9 items / person
Prices quoted are per dozen.

| GF | SAUTÉED GARLIC PRAWNS                         | 78         |
|----|---|------------|
|    | HY'S "ONLY" MEATBALLS                         | 60         |
| GF | LAMB CHOPS fresh mint chutney                 | 108        |
| GF | TOMATO BOCCONCINI basil pesto                 | 60         |
| GF | PRAWN COCKTAIL hot horseradish cocktail sauce | 78         |
|    | BEEF CARPACCIO shaved Grana Padano            | 72         |
|    | MINI CRAB CAKES dill mayonnaise               | 84         |
|    | TOMATO STILTON TART                           | 48         |
|    | BLACK & BLUE AHI TUNA soya sauce, ginger      | 84         |
| GF | CHICKEN SATAY sesame & peanut sauce           | 60         |
|    | MINI KEY LIME TARTS                           | 48         |
|    | MINI CHOCOLATE ROURBON CAKE                   | <i>1</i> 8 |



#### **GARLIC TOAST**

#### **SOUP OF THE DAY**

#### **MARINATED STEAK SALAD**

thai dressing

01

#### **COBB SALAD**

grilled free range chicken, ham, crumbled bacon, avocado & blue cheese

Or

#### WILD MUSHROOM RAVIOLI

wilted spinach, grape tomatoes, truffle cream

or

#### **PAN-SEARED SALMON**

chive beurre blanc, seasonal vegetables and mashed or baked potato

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

vanilla bean ice cream

## LUNCH MENU 1 42.95



#### **GARLIC TOAST**

## or CAESAR SALAD

a Hy's tradition

#### **NEW YORK STEAK SANDWICH**

or

#### FREE RANGE CHICKEN

wild mushroom brandy sauce

or

#### **PAN-SEARED SALMON**

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

#### **HY'S FAMOUS CHEESECAKE**

berry compote

or

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

vanilla bean ice cream

## LUNCH MENU 2 51.95



#### **SOUP OF THE DAY**

or

#### CAESAR SALAD

a Hy's tradition

or

#### JUMBO PRAWN COCKTAIL

horseradish cocktail sauce

#### **FILET STEAK**

or

#### **FREE RANGE CHICKEN**

wild mushroom brandy sauce,

or

#### **PAN-SEARED SALMON**

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

#### **HY'S FAMOUS CHEESECAKE**

berry compote

or

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

vanilla bean ice cream

# LUNCH MENU 3 62.95



#### **HY'S TOSSED GREEN SALAD**

house, blue cheese or 1000 Island dressing

Of

**SOUP OF THE DAY** 

#### **FILET STEAK**

or

#### HALF FREE RANGE CHICKEN

chicken jus

or

#### **PAN-SEARED SALMON**

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

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

vanilla bean ice cream

or

#### **FRESH SEASONAL BERRIES**

whipped cream

## DINNER MENU 1 72.95



#### **CAESAR SALAD**

a Hy's tradition

or

#### **HY'S TOSSED GREEN SALAD**

house, blue cheese or 1000 Island dressing

#### **NEW YORK STEAK**

or

#### **FILET STEAK**

or

#### HALF FREE RANGE CHICKEN

chicken jus

or

#### **PAN-SEARED SALMON**

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

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

vanilla bean ice cream

or

#### **HY'S FAMOUS CHEESECAKE**

berry compote

## DINNER MENU 2 79.95



#### **CAESAR SALAD**

a Hy's tradition

01

#### **HY'S TOSSED GREEN SALAD**

house, blue cheese or 1000 Island dressing

**FILET STEAK** 

or

**NEW YORK STEAK** 

OI

#### HALF FREE RANGE CHICKEN

chicken jus

or

#### **PAN-SEARED SALMON**

chive beurre blanc

or

#### **DOUBLE-CUT BERKSHIRE PORK CHOP**

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

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

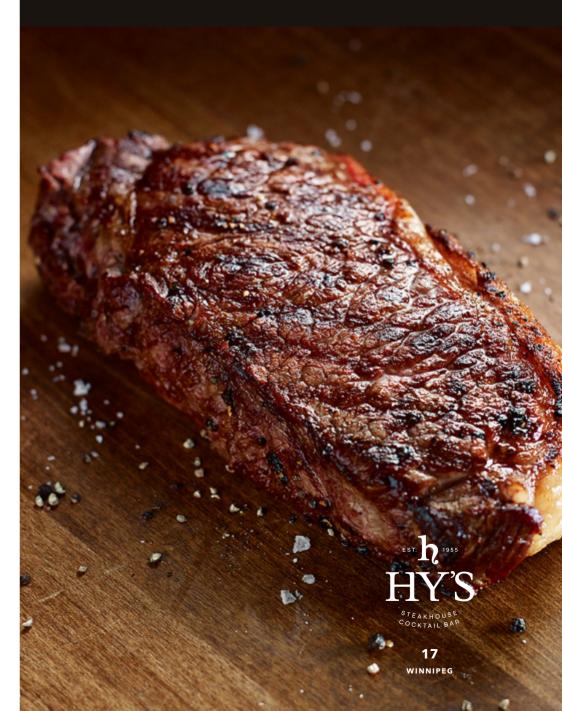
vanilla bean ice cream

O

#### **HY'S FAMOUS CHEESECAKE**

berry compote

## DINNER MENU 3 85.95



#### **BEEF TENDERLOIN CARPACCIO**

baby arugula and shaved grana padano

OI

#### JUMBO PRAWN COCKTAIL

horseradish cocktail sauce

**SOUP OF THE DAY** 

or

**CAESAR SALAD** 

a Hy's tradition

**FILET STEAK** 

or

HALF FREE RANGE CHICKEN

chicken jus

or

**ROAST RACK OF LAMB** 

or

**PAN-SEARED SALMON** 

chive beurre blanc

\*served with seasonal vegetables & mashed or baked potato

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

vanilla bean ice cream

or

**HY'S FAMOUS CHEESECAKE** 

berry compote

## DINNER MENU 4 98.95



#### **BEEF TENDERLOIN CARPACCIO**

baby arugula & shaved grana padano

O

#### **JUMBO PRAWN COCKTAIL**

horseradish cocktail sauce

or

#### **BLACK & BLUE AHI TUNA**

soya sauce & wasabi mustard

**SOUP OF THE DAY** 

0

**CAESAR SALAD** 

a Hy's tradition

**BONE-IN RIB STEAK** 

or

FILET or NEW YORK & LOBSTER

or

HALF FREE RANGE CHICKEN

chicken jus

or

#### **PAN-SEARED SALMON**

chive beurre blanc

\*served with asparagus, mushrooms & onion rings

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

vanilla bean ice cream

or

#### **HY'S FAMOUS CHEESECAKE**

berry compote

### DINNER MENU 5 128.95



## WINE SUGGESTIONS

#### WHITE

| PAUL MAS CLAUDE VAL White BlendLanguedoc-Roussillon, France | 45 |
|---|----|
| OYSTER BAY Sauvignon Blanc                                  | 60 |
| GIUSTI 'LONGHERI' Pinot Grigio                              | 65 |
| J. LOHR 'RIVERSTONE' Chardonnay                             | 66 |
| SONOMA CUTRER ChardonnaySonoma, California                  | 78 |

#### RED

| PAUL MAS CLAUDE VAL Red Blend                    | 5 |
|--|---|
| LOPEZ DE HARO Crianza Tempranillo 6 Rioja, Spain | 0 |
| GIUSTI Merlot                                    | 0 |
| LIBERTY SCHOOL Cabernet Sauvignon                | 5 |
| J. LOHR 'SEVEN OAKS' Cabernet Sauvignon          | 5 |

Select from our full wine list, subject to availability.



## Hy's Winnipeg

#### **CARLY DURSTON**

**GENERAL MANAGER** 

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