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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.

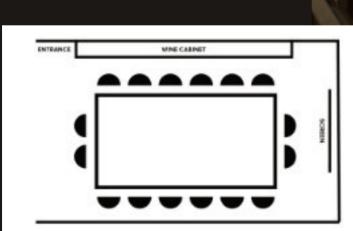
Let's get started.

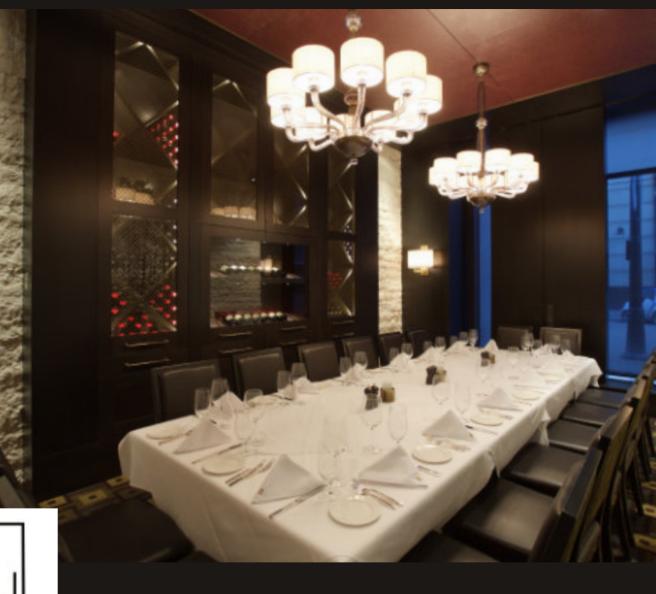


THE ALBERTA ROOM

- O PRIVATE
 16 SEATED
- **O** MAIN LEVEL
- AV OPTIONAL

A private dining room that accommodates up to 16 guests. Independent state of-the-art AV and music system.





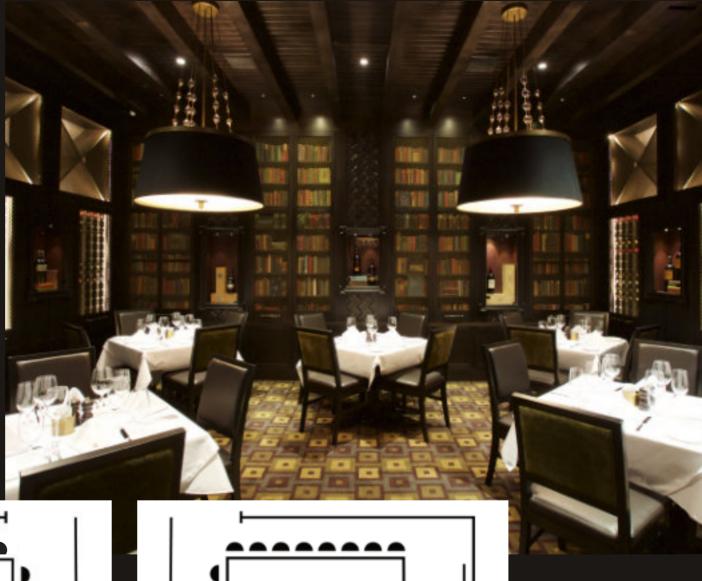


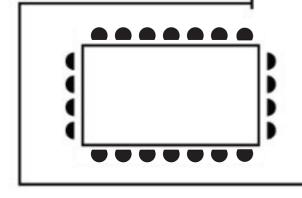
4CALGARY

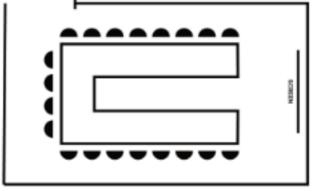
THE DEN & LIBRARY

- O PRIVATE 20-22 SEATED
- **O** MAIN LEVEL
- AV OPTIONAL

Two beautiful private rooms, mirror images of each other. May be booked individually or together.









5 CALGARY





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 BOURBON CAKE	48



NEW YORK STEAK SANDWICH

french fries or green salad

0

BUTTERNUT SQUASH RAVIOLI

wilted spinach, grape tomatoes, truffle cream

or

FISH - MARKET SELECTION

FRESH SEASONAL BERRIES

whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

LUNCH MENU 1 49.95



SOUP OF THE DAY

or

CAESAR SALAD

a Hy's tradition

MARINATED STEAK SALAD

thai dressing

or

BEEF STROGANOFF

or

FISH - MARKET SELECTION

FRESH SEASONAL BERRIES

whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

LUNCH MENU 2 58.95



JUMBO PRAWN COCKTAIL

horseradish cocktail sauce

or

CAESAR SALAD

a Hy's tradition

FISH - MARKET SELECTION

OI

NEW YORK STEAK SANDWICH

french fries or green salad

OI

COBB SALAD

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

HY'S FAMOUS CHEESECAKE

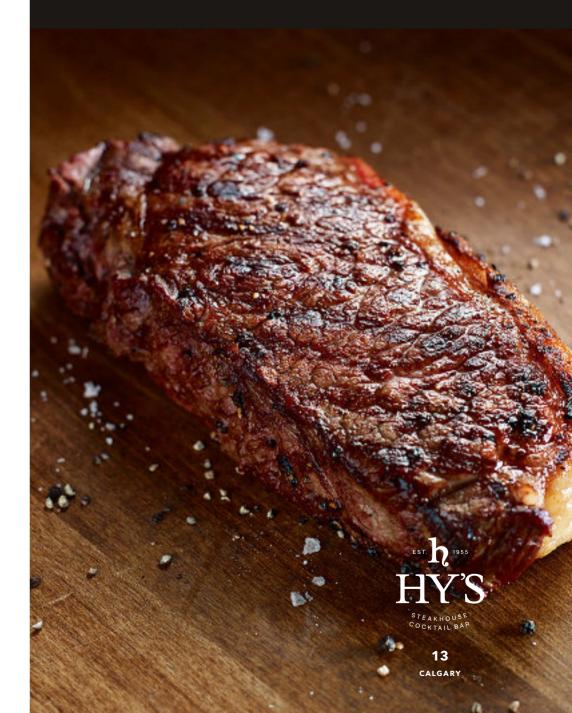
berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

LUNCH MENU 3 67.95



SOUP OF THE DAY

or

CAESAR SALAD

a Hy's tradition

STEAK AU POIVRE

black peppercorn crusted New York Strip, brandy green peppercorn sauce, mashed potatoes & seasonal vegetables

or

FILET

seasonal vegetables, mashed potatoes

or

FISH - MARKET SELECTION

HY'S FAMOUS CHEESECAKE

berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

LUNCH MENU 4 71.95



CAESAR SALAD

a Hy's tradition

or

SOUP OF THE DAY

NEW YORK STRIP

seasonal vegetables & mashed potatoes

or

SLOW ROASTED FREE RANGE CHICKEN

seasonal vegetables, mashed potatoes & chicken jus

or

FISH - MARKET SELECTION

FRESH SEASONAL BERRIES

whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 1 78.95



CAESAR SALAD

a Hy's tradition

OI

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled Stilton, buttermilk dressing

FILET

seasonal vegetables, mashed potatoes

or

FISH - MARKET SELECTION

or

SLOW ROASTED FREE RANGE CHICKEN

seasonal vegetables, mashed potatoes & chicken jus

HY'S FAMOUS CHEESECAKE

berry compote

or

FRESH SEASONAL BERRIES

whipped cream

DINNER MENU 2 83.95



CAESAR SALAD

a Hy's tradition

or

CRAB CAKE

dill mayonnaise, house made coleslaw

BONE-IN RIB STEAK

seasonal vegetables & mashed potatoes

or

PRAWNS & SCALLOPS

sautéed in garlic, tarragon & pernod, served with rice

or

ROAST RACK OF LAMB

dijon rosemary crust seasonal vegetables & lyonnaise potatoes

HY'S FAMOUS CHEESECAKE

berry compote

OI

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 3 104.95



CRAB CAKE

dill mayonnaise, house made coleslaw

or

BEEF TENDERLOIN CARPACCIO

arugula, shaved Grana Padano, truffle oil

0

SOUP OF THE DAY

CAESAR SALAD

a Hy's tradition

OI

LITTLE GEM WEDGE SALAD

bacon, tomato, crumbled blue cheese, egg, blue cheese or 1000 island dressing

NEW YORK STRIP

seasonal vegetables & mashed potatoes

or

FILET A LA HY'S

wild mushroom brandy sauce, mashed potatoes & green beans

or

FISH - MARKET SELECTION

HY'S FAMOUS CHEESECAKE

berry compote

or

FRESH SEASONAL BERRIES

whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 4 109.95



WINE SUGGESTIONS

Select from our full wine list, subject to availability.

CLICK HERE to view the current wine list.



Hy's Calgary

BARB STEEN

GENERAL MANAGER

calgaryevents@hyssteakhouse.com p.403.663.3363

