

**Table of Contents** 

INTRODUCTION 3

DINING SPACES 4

MENUS 8

WINE 18

CONTACT 20



# 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.

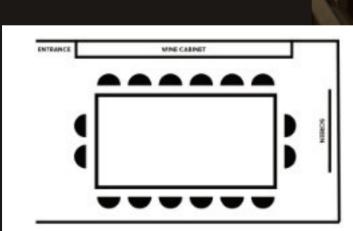
Let's get started.

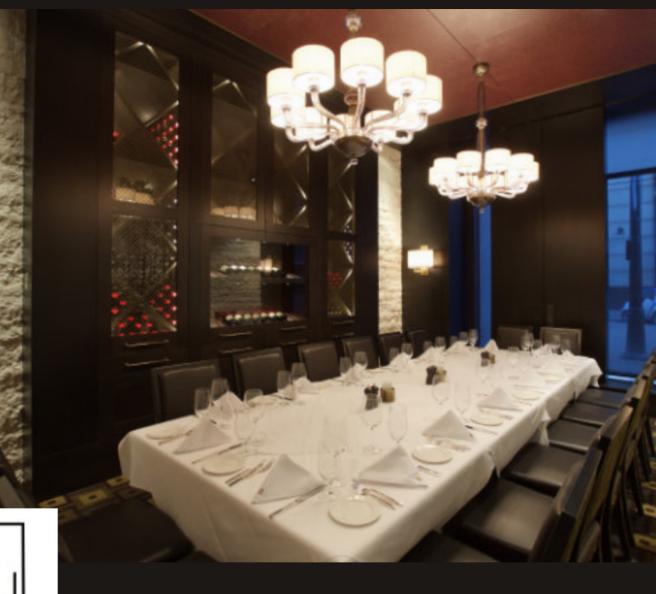


# THE ALBERTA ROOM

- 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.







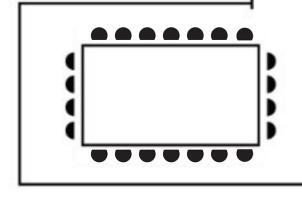
**4**CALGARY

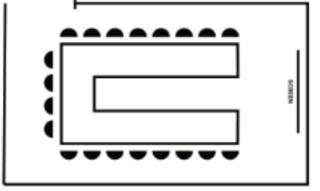
# THE DEN & LIBRARY

- 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**

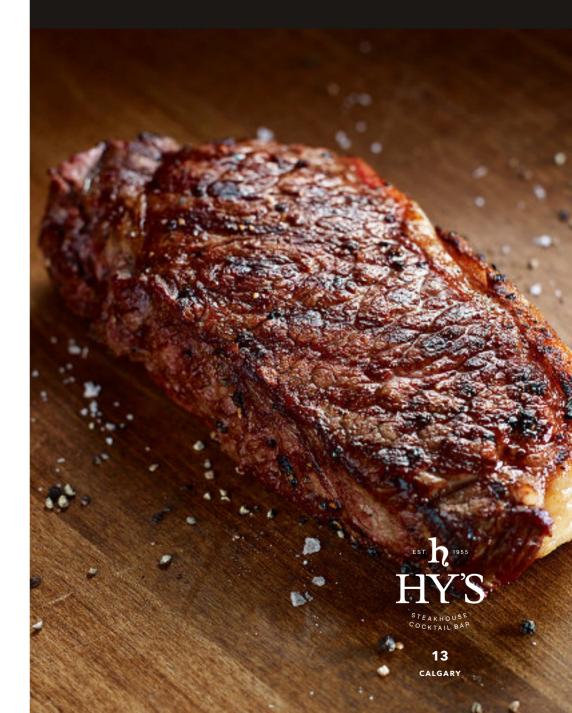
berry compote

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

### **SPARKLING**

LA TORDERA Prosecco	55
DOMAINE CHANDON Blanc de Noir Brut Sparkling Carneros, California	65
POL COCHET 'Symbiose' Champagne 2012 1 Champagne, France	60

### WHITE

J LOHR "Riverstone" Chardonnay	57
TAWSE Quarry Road Estate Riesling Twenty Mile Bench, Ontario	60
CROSSBARN BY PAUL HOBBS Chardonnay Sonoma, California	85
STAG'S LEAP WINE CELLARS 'Aveta' Sauvignon Blanc	85

### ROSÉ

CHATEAU D'ESCLANS 'Rock	Angel' 2019	110
Burgundy, France		

Select from our full wine list, subject to availability.



# WINE SUGGESTIONS

### RED

J LOHR "Seven Oaks" Cabernet Sauvignon
BLACKBIRD "Aerena" Cabernet Sauvignon
AZELIA DI LUIGI Scavino Langhe Nebbiolo
TENUTA SETTE PONTI "Crognolo" IGT80 Tuscany, Italy
DUTCHER CROSSING  'Proprietor's Reserve' Cabernet Sauvignon
BLACK HILLS ESTATE WINERY Nota Bena Okanagan Valley, British Columbia
CAKEBREAD Cabernet Sauvignon
BERINGER 'Private Reserve'
CAYMUS VINEYARDS "Special Selection" Cabernet Sauvignon
MERRYVALE Profile



# Hy's Calgary

### **BARB STEEN**

**GENERAL MANAGER** 

calgaryevents@hyssteakhouse.com p.403.663.3363

