

Table of Contents

INTRODUCTION 1

DINING SPACES 2

MENUS 8

COCKTAILS & WINE 17

CONTACT 19



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.

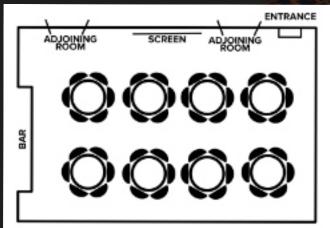
Let's get started.

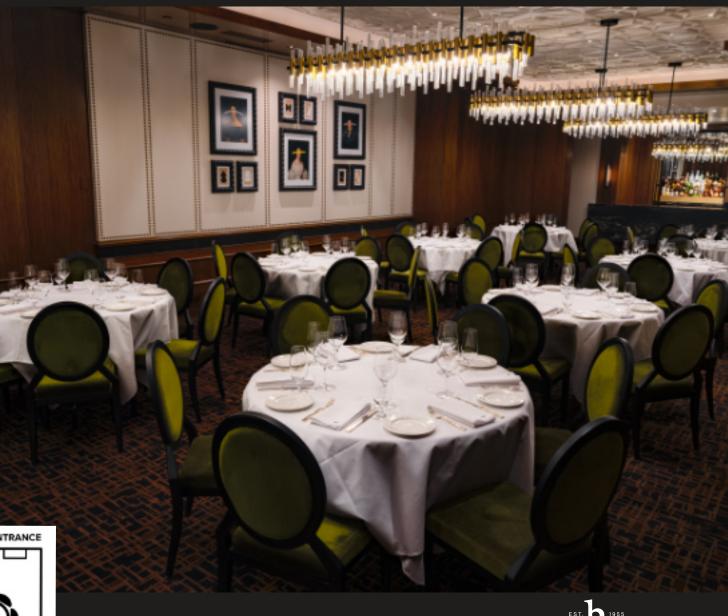


THE RICHMOND ROOM

- O PRIVATE
 48 SEATED
 80 COCKTAILS
- **O** LOWER LEVEL
- FULL AV PROJECTOR WITH SOUND PRIVATE BAR

This elegant space can hold up to 80 for a standing cocktail-style event or 48 for a sit-down lunch or dinner. It can also be set boardroom style for presentations and team meetings.





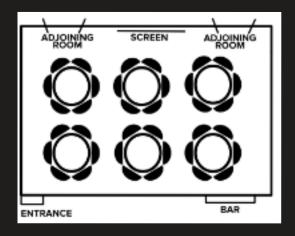


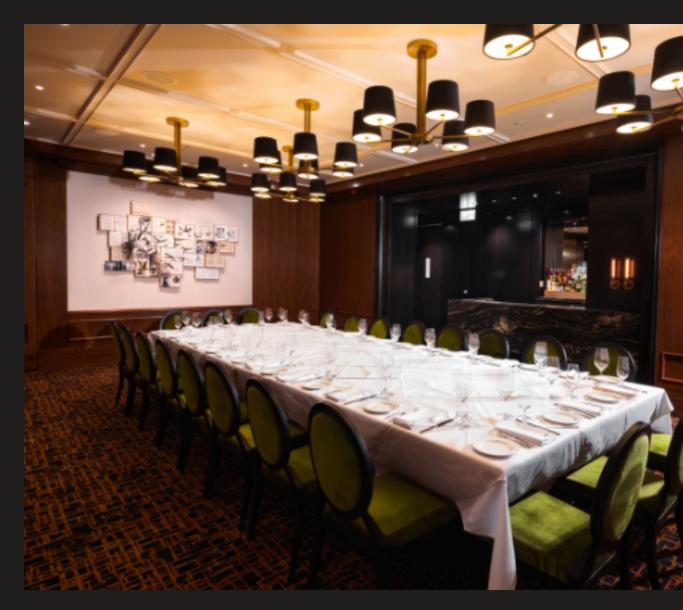
2 TORONTO

THE ADELAIDE ROOM

- O PRIVATE
 36 SEATED
 60 COCKTAILS
- **O** LOWER LEVEL
- FULL AV PROJECTOR WITH SOUND

This beautiful room has a separate private bar, full AV capabilities and can be used on its own or connected with the adjacent Richmond Room.







THE BAY ROOM

- O PRIVATE
 16 SEATED
- MEZZANINE LEVEL
- O AV/ TV





4 TORONTO

ADELAIDE

HY'S

5 toronto

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.

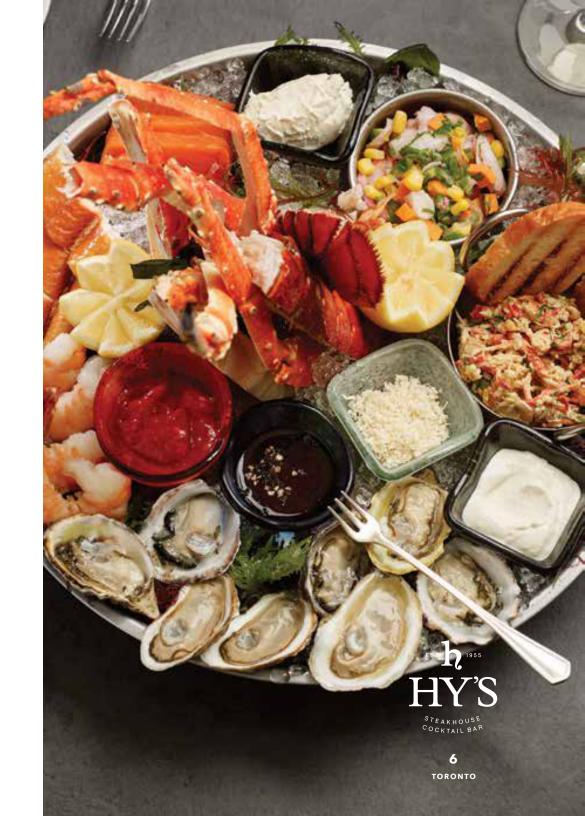
Wine selection(s) required two weeks in advance.

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	84
	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	84
	BEEF CARPACCIO shaved Grana Padano	72
	MINI CRAB CAKES dill mayonnaise	96
	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

HY'S VEGETARIAN MEATLOAF

or

PAN-SEARED SALMON

chive beurre blanc, mashed potatoes

HY'S FAMOUS CHEESECAKE

berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

LUNCH MENU 1 52.95



SOUP OF THE DAY

or

CAESAR SALAD

a Hy's tradition

COBB SALAD

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

0

BEEF STROGANOFF

or

PAN-SEARED SALMON

chive beurre blanc, mashed potatoes

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

OI

SEASONAL MIXED BERRIES

whipped cream

LUNCH MENU 2 58.95



JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

or

CAESAR SALAD

a Hy's tradition

COBB SALAD

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

Of

NEW YORK STEAK SANDWICH

french fries

or

PAN-SEARED SALMON

chive beurre blanc, mashed potatoes

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

or

HY'S FAMOUS CHEESECAKE

berry compote

LUNCH MENU 3 64.95



SOUP OF THE DAY

or

CAESAR SALAD

a Hy's tradition

FILET

seasonal vegetables, mashed potatoes

or

STEAK AU POIVRE

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

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

FILET

seasonal vegetables, mashed potatoes

or

SLOW ROASTED, FREE RANGE CHICKEN

seasonal vegetables, mashed potatoes & chicken jus

or

CITRUS GLAZED SABLEFISH

seasonal vegetables, mashed potatoes

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

or

FRESH SEASONAL BERRIES

whipped cream

DINNER MENU 1 81.95



CAESAR SALAD

a Hy's tradition

01

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled Stilton, buttermilk dressing

FILET

seasonal vegetables, mashed potatoes

or

SLOW ROASTED, FREE RANGE CHICKEN

seasonal vegetables, mashed potatoes & chicken jus

or

PRAWNS & SCALLOPS

sautéed in garlic, tarragon & pernod

HY'S FAMOUS CHEESECAKE

berry compote

or

FRESH SEASONAL BERRIES

whipped cream

DINNER MENU 2 86.95



CAESAR SALAD

a Hy's tradition

or

CRAB CAKE

dill mayonnaise, house made coleslaw

FILET

seasonal vegetables, mashed potatoes

OI

STEAK AU POIVRE

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

01

CITRUS GLAZED SABLEFISH

seasonal vegetables, mashed potatoes

HY'S FAMOUS CHEESECAKE

berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 3 92.95



CRAB CAKE

dill mayonnaise, house made coleslaw

or

BEEF CARPACCIO

arugula, shaved parmesan, truffle oil

OI

SOUP OF THE DAY

CAESAR SALAD

a Hy's tradition

or

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled Stilton, buttermilk dressing

FILET

seasonal vegetables, mashed potatoes

or

ROAST RACK OF LAMB

dijon rosemary crust

or

NEW YORK STRIP

seasonal vegetables, mashed potatoes

or

PRAWNS & SCALLOPS

sautéed in garlic, tarragon & pernod

HY'S FAMOUS CHEESECAKE

berry compote

or

FRESH SEASONAL BERRIES

whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 4 114.95



AMUSE BOUCHE

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

10

CRAB CAKE

dill mayonnaise, house made coleslaw

OI

STEAK TARTARE

hand-chopped filet

CAESAR SALAD

a Hy's tradition

or

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled Stilton, buttermilk dressing

or

MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

FILET

or

BONE-IN RIB STEAK

or

NEW YORK STRIP & LOBSTER

or

NEW YORK STRIP

or

PAN SEARED SALMON

chive beurre blanc

Entreés served with seasonal vegetables, mashed potatoes

HY'S FAMOUS CHEESECAKE

berry compote

or

FRESH SEASONAL BERRIES

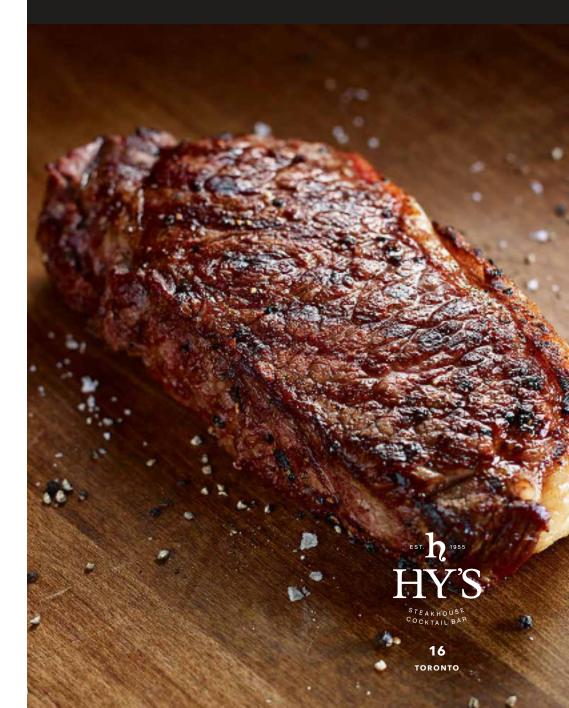
whipped cream

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

DINNER MENU 5 164.95



WINE SUGGESTIONS

Select from our full wine list, subject to availability.

View our complete list HERE

http://www.iwinelists.com/

iWineList.aspx?cid=1876&wlid=556



MORE SUGGESTIONS

COCKTAILS

OLD FASHIONED	18
NEGRONI	18
CHAMPAGNE COCKTAIL	19
BOULEVARDIER	18
SETTING SUN	19
VESPER	22
low-alcoholic refreshment	
KETEL ONE BOTANICALS mixed with club soda	10
non-alcoholic refreshment	
ADELAIDE SOUR Seedlip 'Spiced 94', aquafaba, lemon juice	12
RICHMOND FIZZ Pomegranate & pineapple, falernum, ginger beer	10



Hy's Toronto

M. JAMIESON

GENERAL MANAGER

torontoevents@hyssteakhouse.com 416.364.6600

