PRIVATE DINING HY'S WINNIPEG



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STEAKHOUSE COCKTAIL BAR

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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.

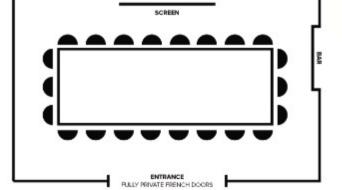


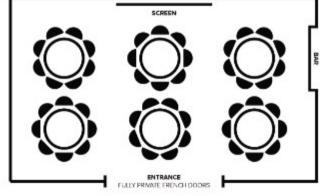
THE CLUBROOM

PRIVATE
48 SEATED
65 STAND-UP RECEPTION
OOWNSTAIRS
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.







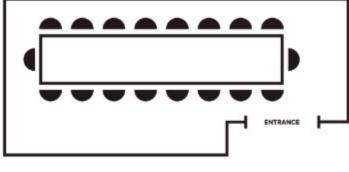


THE BOARDROOM

O PRIVATE
20 SEATED
O DOWNSTAIRS
O AV OPTIONAL

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





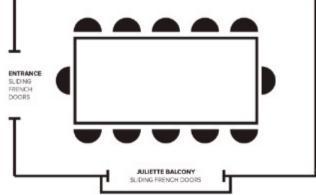


THE KENNEDY ROOM

8	PRIVATE
	16 SEATED
0	2ND FLOOR
D	AV OPTIONA

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.



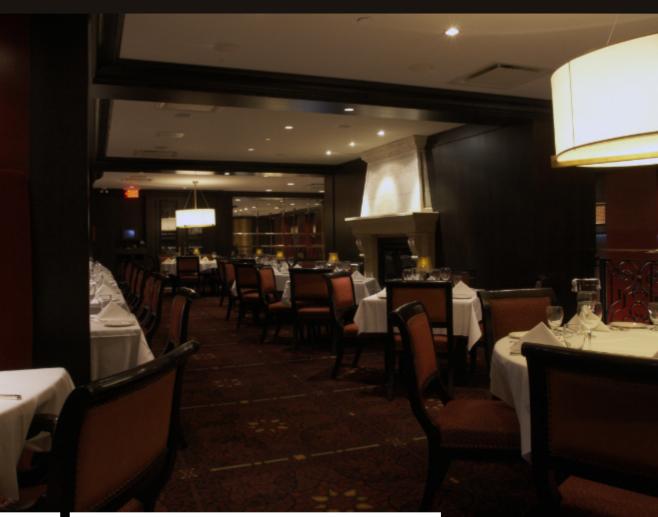


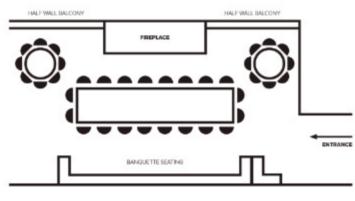


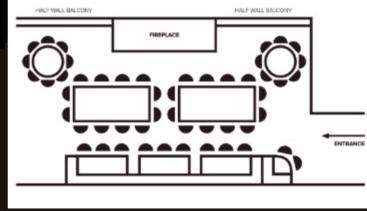
THE MEZZANINE

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.









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.



8 WINNIPEG

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. TH/



9 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	8
	HY'S "ONLY" MEATBALLS	6
GF	LAMB CHOPS fresh mint chutney	1
GF	TOMATO BOCCONCINI basil pesto	6
GF	PRAWN COCKTAIL hot horseradish cocktail sauce	8
	BEEF CARPACCIO shaved Grana Padano	7
	MINI CRAB CAKES dill mayonnaise	9
	TOMATO STILTON TART	5
	BLACK & BLUE AHI TUNA soya sauce, ginger	8
GF	CHICKEN SATAY sesame & peanut sauce	6
	MINI KEY LIME TARTS	5
	MINI CHOCOLATE BOURBON CAKE	5



GARLIC TOAST

SOUP OF THE DAY

MARINATED STEAK SALAD

thai dressing

or

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 45.95





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 54.95



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 65.95



MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

or

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 75.95



15 WINNIPEG

CAESAR SALAD

a Hy's tradition

or

MIXED LOCAL ORGANIC GREENS red wine vinaigrette

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 82.95



16 WINNIPEG

CAESAR SALAD

a Hy's tradition

or

MIXED LOCAL ORGANIC GREENS red wine vinaigrette

FILET STEAK

or

NEW YORK STEAK

or

HALF FREE RANGE CHICKEN

chicken jus

or

PAN-SEARED SALMON

chive beurre blanc

or

LONG BONE BERKSHIRE PORK CHOP

bourbon apple reduction

*served with seasonal vegetables & mashed or baked potato

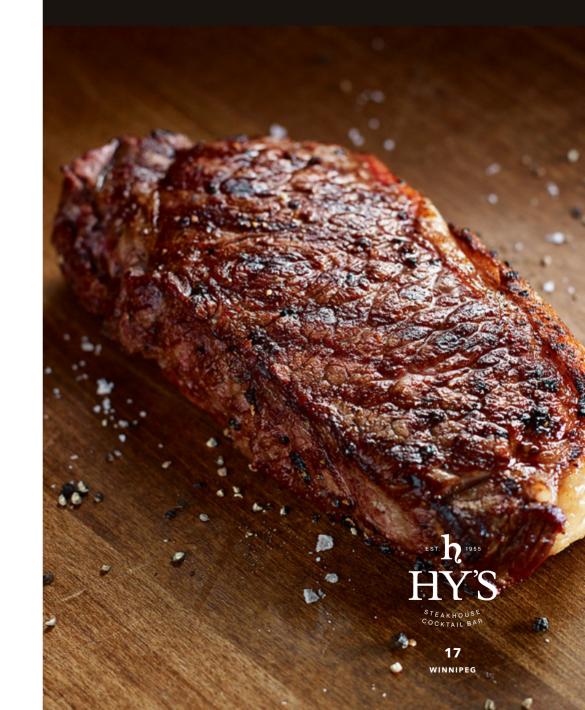
BELGIAN CHOCOLATE BOURBON CAKE

vanilla bean ice cream

or HY'S FAMOUS CHEESECAKE

berry compote

DINNER MENU 3 88.95



BEEF TENDERLOIN CARPACCIO

baby arugula salad, crispy grana padano

or JUMBO PRAWN COCKTAIL

horseradish cocktail sauce

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 4 101.95



BEEF TENDERLOIN CARPACCIO baby arugula & shaved grana padano

or

JUMBO PRAWN COCKTAIL

horseradish cocktail sauce

or

BLACK & BLUE AHI TUNA

soya sauce & wasabi mustard

or 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 Blend 45 Languedoc-Roussillon, France 5
OYSTER BAY Sauvignon Blanc
GIUSTI 'LONGHERI' Pinot Grigio
J. LOHR 'RIVERSTONE' Chardonnay
SONOMA CUTRER Chardonnay78 Sonoma, California

RED

PAUL MAS CLAUDE VAL Red Blend 45 Languedoc-Roussillon, France
LOPEZ DE HARO Crianza Tempranillo60Rioja, Spain
GIUSTI Merlot
LIBERTY SCHOOL Cabernet Sauvignon
J. LOHR 'SEVEN OAKS' Cabernet Sauvignon 75 Paso Robles, California

Select from our full wine list, subject to availability.



Hy's Winnipeg

CARLY DURSTON

GENERAL MANAGER

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