

PRIVATE
DINING
HY'S
WINNIPEG

EST. **h** 1955
HY'S
STEAKHOUSE
COCKTAIL BAR

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Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 65 years.

Whether corporate, social, or once-in-a-lifetime, we have the experience to make your event memorable in every way.

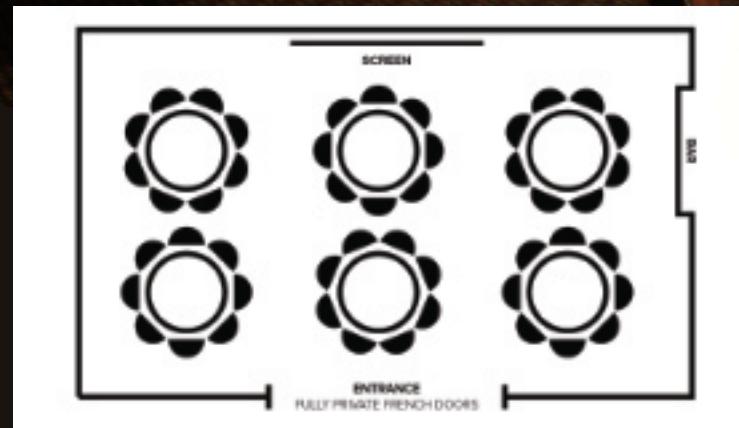
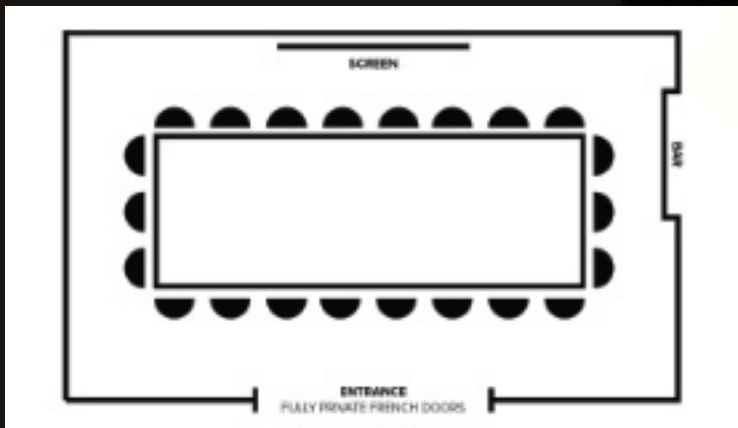
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE CLUBROOM

- 8 PRIVATE
- 48 SEATED
- 65 STAND-UP RECEPTION
- 📍 DOWNSTAIRS
- 🎧 AV OPTIONAL

With its own bar, built in audiovisual, the clubroom is the perfect space for your corporate event, a small wedding or family gathering.



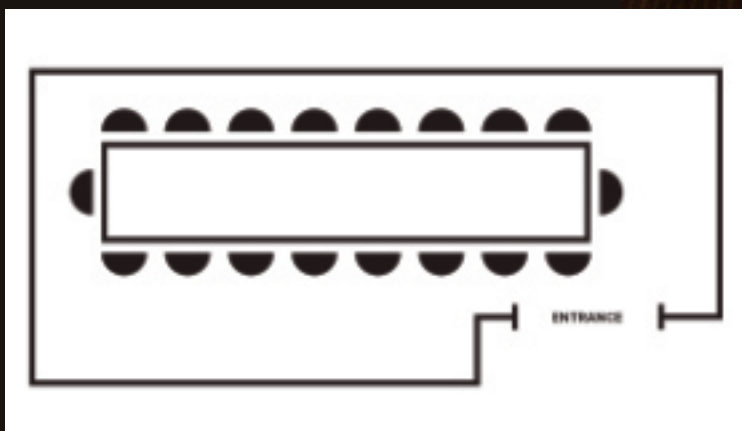
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THE BOARDROOM

- 🚪 PRIVATE
20 SEATED
- 📍 DOWNSTAIRS
- 🎧 AV OPTIONAL

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



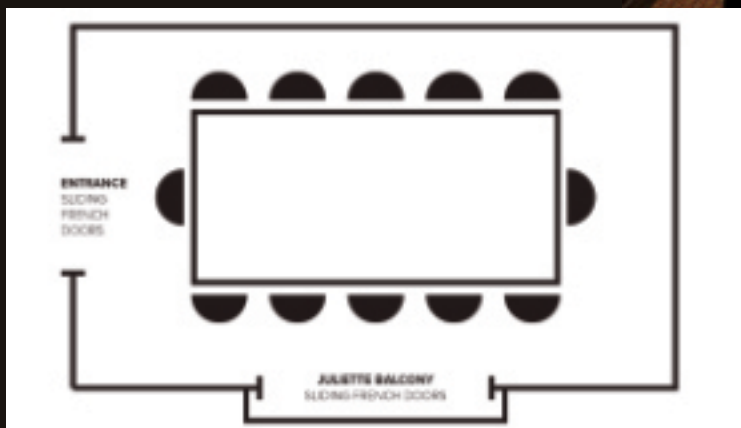
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THE KENNEDY ROOM

- 8 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.



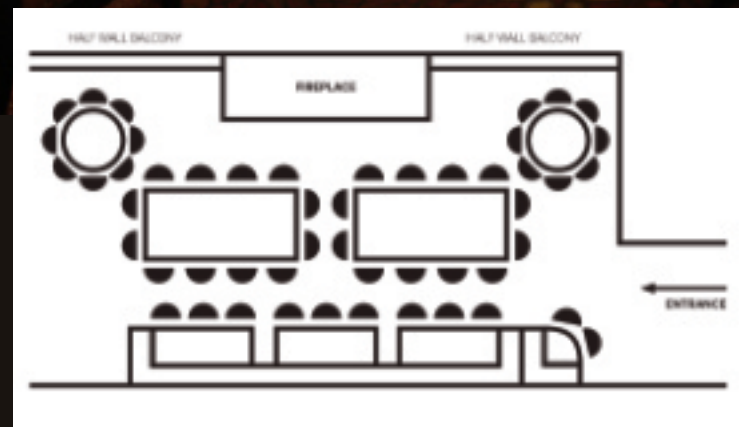
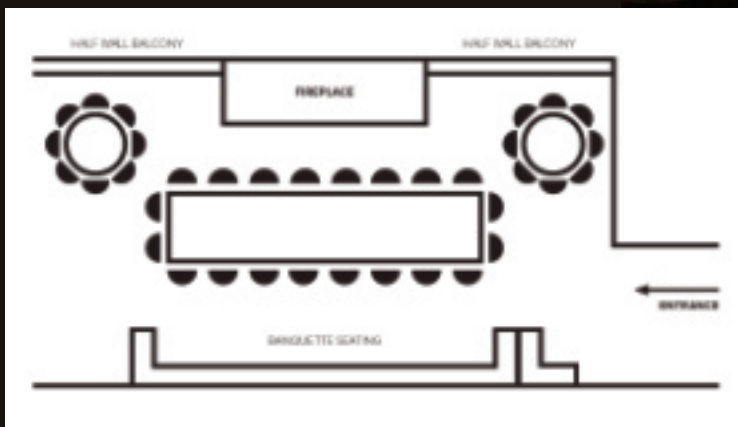
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THE MEZZANINE

- 🗺️ 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.



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THE MAIN DINING ROOM

- ⑧ 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.

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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.

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MENUS

All quoted food & beverage prices are subject to the addition of taxes and gratuity.

20% gratuity added to total food and beverage.

Menu and wine selections are 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.



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RECEPTION

HORS D'OEUVRES

Priced per dozen | Minimum one dozen order

GF	JUMBO PRAWNS hot horseradish cocktail sauce	86
	MINI CRAB CAKES dill mayonnaise	95
	BLACK & BLUE AHI TUNA soya & wasabi	89
	HY'S "ONLY" MEATBALLS	66
GF	GRILLED LAMB CHOPS mint relish	172
	ESCARGOT TART with marrow butter	74
	POTTED BEEF CROSTINI with pickled shallots & bacon	74
	BEEF SLIDERS	96
	MINI LOBSTER ROLLS	155
	MINI CHEESE TOAST BITES	
	VEGETARIAN	
GF	CRISPY TOFU with mushroom consommé	64
GF	CUCUMBER HUMMUS ROULADE olive tapenade	64
GF	ASPARAGUS & SHIITAKE MUSHROOM SKEWERS white miso glaze	67
	CHARRED LEEK TART pickled mustard seeds	64
	SWEETS	
	KEY LIME TARTS	64
	MINI CREME BRULEE	64
GF	CHOCOLATE BOURBON CAKE POPS	68



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LUNCH MENU 1

55.95

CHEESE TOAST

CAESAR SALAD
a Hy's tradition

STEAK SANDWICH
with French Fries

or

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit and olive oil



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LUNCH MENU 2

59.95

CHEESE TOAST

MIXED GREEN SALAD

red wine vinaigrette

or

TOMATO BISQUE (VEGETARIAN)

basil crème fraîche

STEAK SANDWICH

with French Fries

or

GRILLED FREE RANGE CHICKEN BREAST

sherry jus, confit mushrooms,
blistered cherry tomatoes and cauliflower puree

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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LUNCH MENU 3

79.95

CHEESE TOAST

CAESAR SALAD

a Hy's tradition

or

COLD SMOKED ATLANTIC SALMON

pickled red onion, capers, dill cream cheese
on brioche toast

or

ZUCCHINI CARPACCIO (VEGAN)

yellow and green zucchini, watermelon radish,
pickled red onion, toasted pine nuts,
preserved lemon crema, feta, fresh mint

FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,
sweet pepper, baby carrot
and grilled asparagus parcel

or

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit and olive oil

or

FISH MARKET SELECTION

roasted fingerling potatoes, sweet pepper, baby
carrot and grilled asparagus parcel

CHEESECAKE

mixed berry compote

or

FRESH SEASONAL BERRIES



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LUNCH MENU 4

87.95

CHEESE TOAST

CRAB CAKE

tear drop peppers, fresh corn, hearts of palm
or

POTATO LEEK SOUP

crispy kale and dried chorizo

FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,
sweet pepper, baby carrot
and grilled asparagus parcel
or

PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,
pickled mustard seeds

CHEESECAKE

mixed berry compote
or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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DINNER MENU 1

82.95

CHEESE TOAST

MIXED GREEN SALAD

red wine vinaigrette

or

TOMATO BISQUE (VEGETARIAN)

basil creme fraiche

NEW YORK STRIP

roasted fingerling potatoes, sweet pepper,
baby carrot and grilled asparagus parcel

or

GRILLED FREE-RANGE CHICKEN

sherry jus, confit mushrooms, blistered cherry
tomatoes and cauliflower puree

or

FISH MARKET SELECTION

CHEESECAKE

mixed berry compote



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DINNER MENU 2

88.95

CHEESE TOAST

CAESAR SALAD

a Hy's tradition

or

POTATO LEEK SOUP

crispy kale and dried chorizo

FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,
sweet pepper, baby carrot
and grilled asparagus parcel

or

PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,
pickled mustard seeds

or

GRILLED FREE RANGE CHICKEN BREAST

sherry jus, confit mushrooms,
blistered cherry tomatoes and cauliflower puree

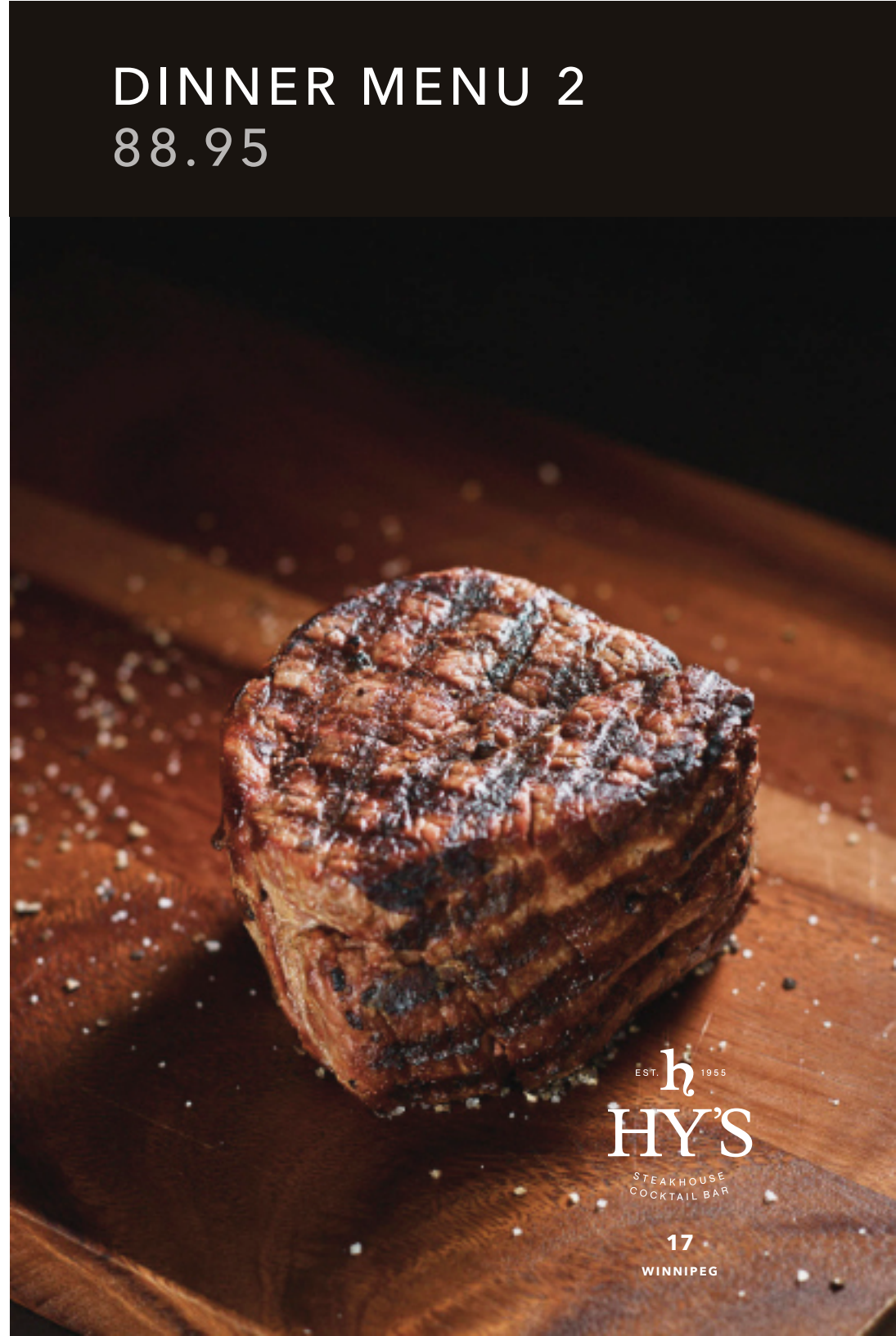
BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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CHEESE TOAST

COLD SMOKED ATLANTIC SALMON

pickled red onion, capers, dill cream cheese
on brioche toast

or

ZUCCHINI CARPACCIO (VEGAN)

yellow and green zucchini, watermelon radish,
pickled red onion, toasted pine nuts,
preserved lemon crema, feta, fresh mint

MIXED GREEN SALAD

red wine vinaigrette

or

TOMATO BISQUE (VEGETARIAN)

FILET OF BEEF TENDERLOIN

marrow butter, roasted fingerling potatoes,
sweet pepper, baby carrot
and grilled asparagus parcel

or

FISH MARKET SELECTION

roasted fingerling potatoes, sweet pepper, baby
carrot and grilled asparagus parcel

or

TUSCAN PASTA (VEGAN)

sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit, parmesan and olive oil

CHEESECAKE

mixed berry compote

or

FRESH SEASONAL BERRIES

DINNER MENU 3

103.95



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DINNER MENU 4

163.95

CHEESE TOAST

CRAB CAKE

tear drop peppers, fresh corn, hearts of palm

or

TUNA CRUDO

preserved lemon parsley relish, first pressed olive oil,
smoked paprika

CAESAR SALAD

a Hy's tradition

or

CREME DUBARRY SOUP

Dungeness crab fondue

FILET OF BEEF TENDERLOIN & BUTTER POACHED LOBSTER

creamy mashed potatoes, sweet pepper, baby carrot,
grilled asparagus parcel

or

ROAST RACK OF LAMB

dijon rosemary crust, seasonal vegetables

or

PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,
pickled mustard seeds

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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WINE SUGGESTIONS

THE PERFECT VINTAGE

Our event experts can help you choose selections from our Wine Spectator awarded list.

[View the full wine list here](#)



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Hy's Winnipeg

CARLY DURSTON
GENERAL MANAGER

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May 2024



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