

PRIVATE
DINING
HY'S
CALGARY



EST. **h** 1955

HY'S

STEAKHOUSE
COCKTAIL BAR

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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.

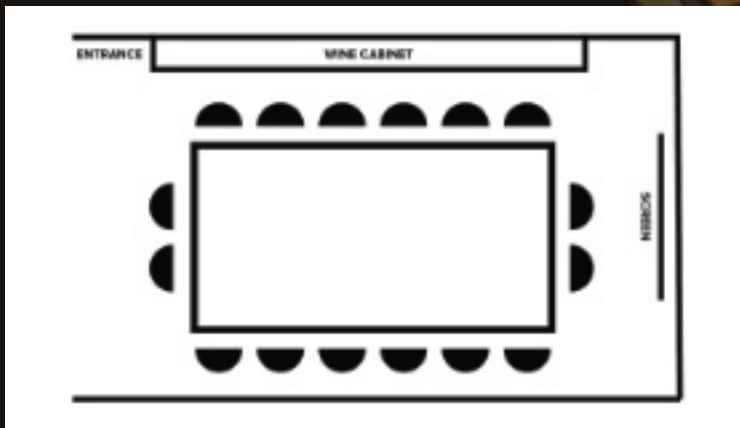
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE ALBERTA ROOM

- ⑧ PRIVATE
16 SEATED
- 📍 MAIN LEVEL
- ▶ AV OPTIONAL

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



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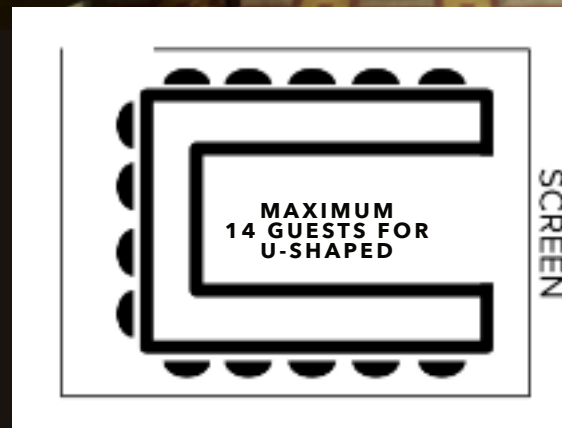
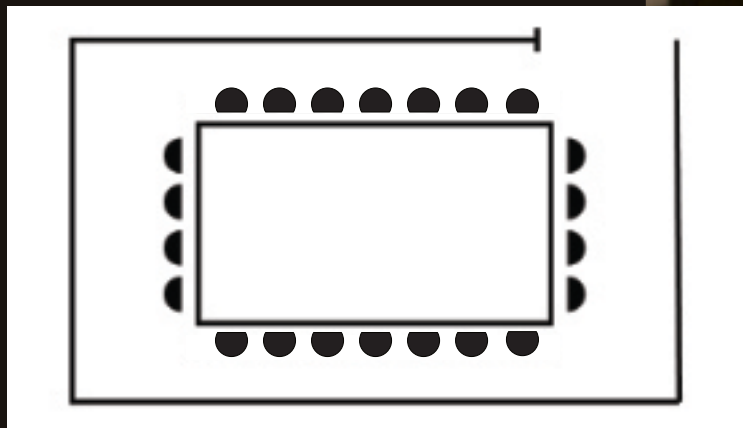
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THE DEN & LIBRARY

- 🚪 PRIVATE
20-24 SEATED
- 📍 MAIN LEVEL
- 🎬 AV OPTIONAL

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

(Rooms are separate and cannot be joined.)



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THE MAIN DINING ROOM

- 📍 SEMI PRIVATE
18 TO 90 SEATED
- 📍 MAIN LEVEL
- 📍 AV OPTIONAL

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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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8
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LUNCH MENU 1

63.95

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

or

PAN ROASTED SALMON

braised brussels sprouts, bacon emulsion,
pickled mustard seeds



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LUNCH MENU 2

69.95

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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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

LUNCH MENU 3

87.95



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TORONTO

LUNCH MENU 4

95.95

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

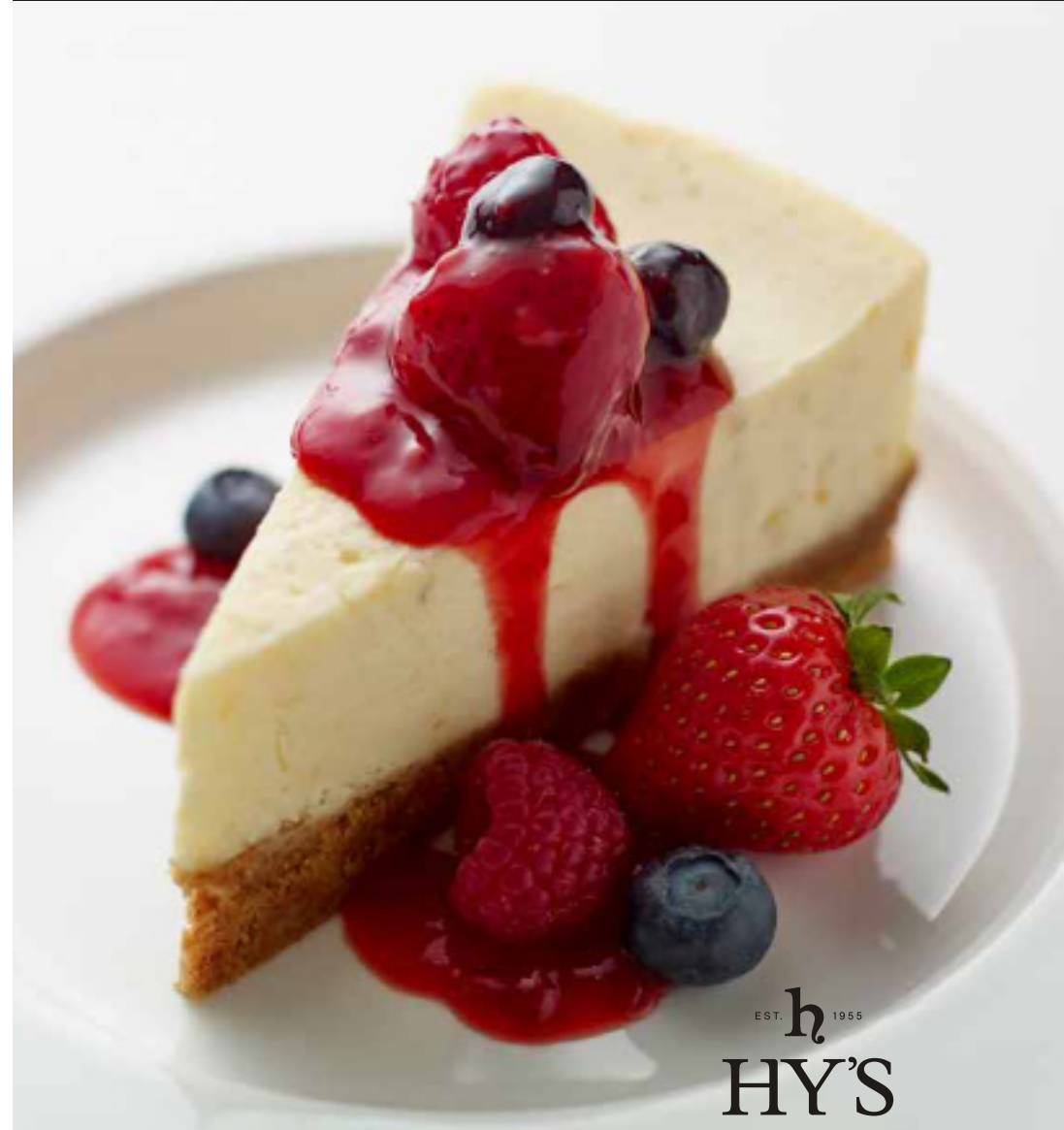
CHEESECAKE

mixed berry compote

or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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DINNER MENU 1

94.95

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

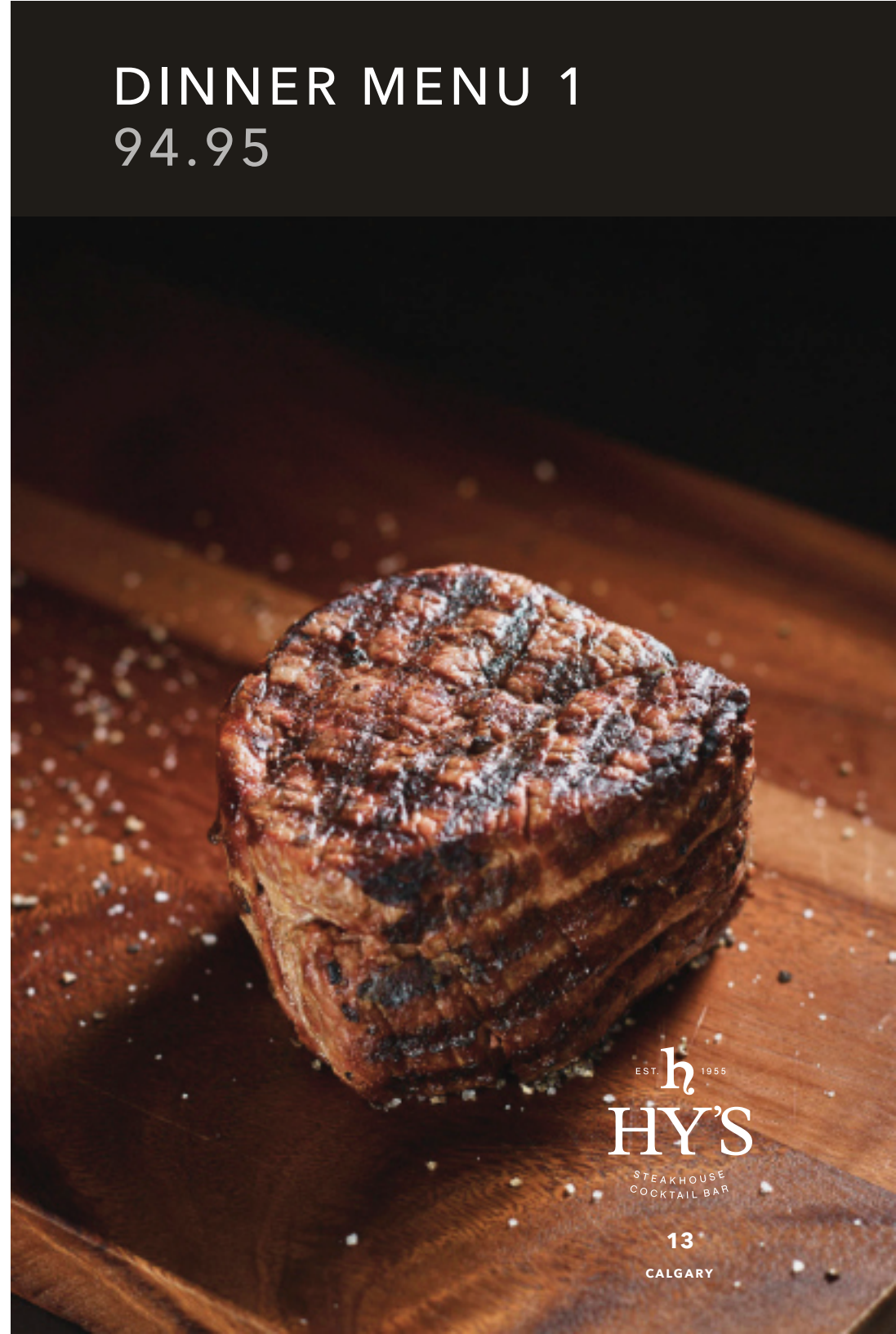
BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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CALGARY

DINNER MENU 2

103.95

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

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



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DINNER MENU 3

136.95

CHEESE TOAST

CRAB CAKE

tear drop peppers, fresh corn, hearts of palm

or

ZUCCHINI CARPACCIO (VEGAN)

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

CAESAR SALAD

a Hy's tradition

or

MIXED GREEN SALAD

red wine vinaigrette

NEW YORK STRIP

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

or

GRILLED FREE RANGE CHICKEN BREAST

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

or

PAN ROASTED SALMON

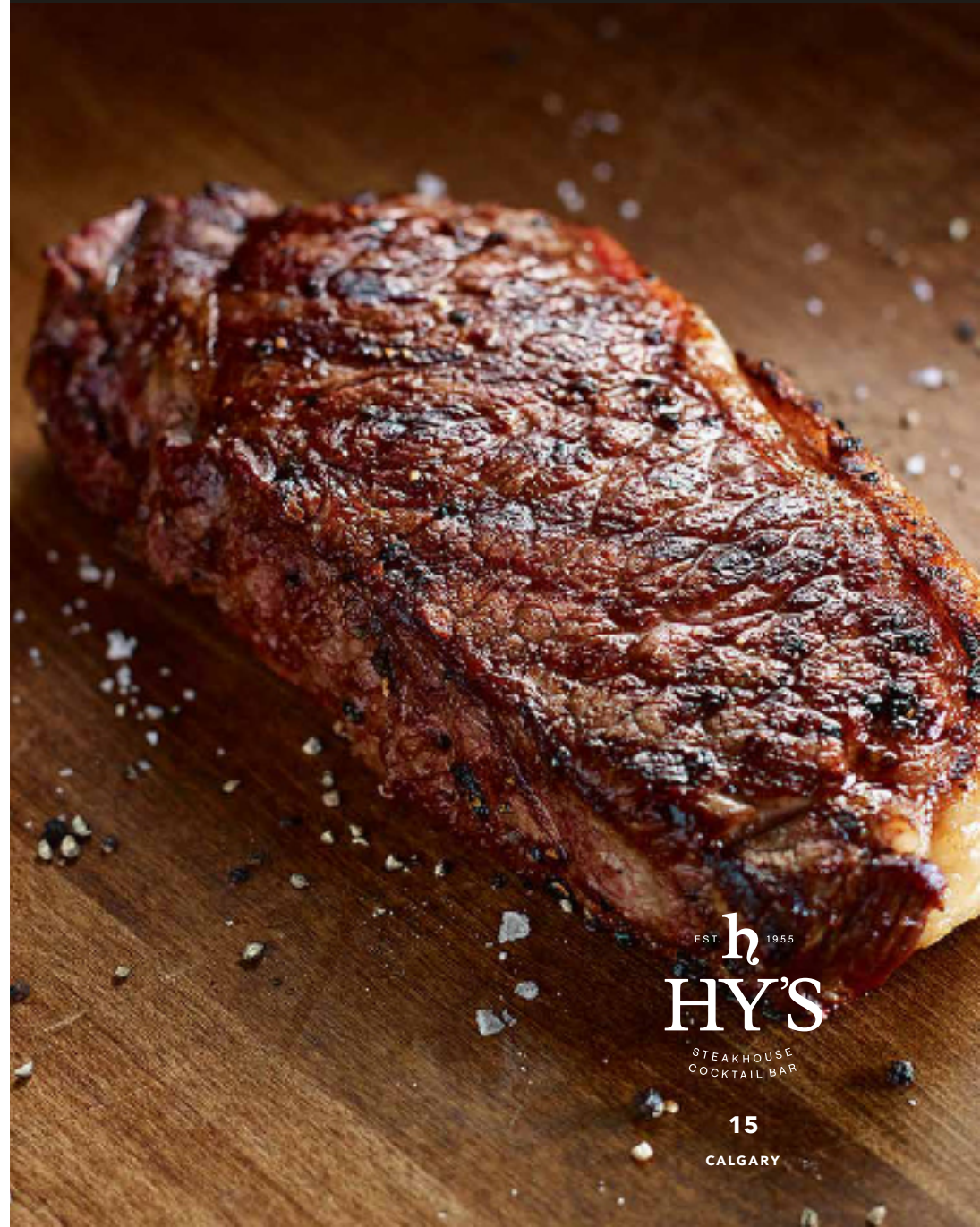
braised brussels sprouts, bacon emulsion,
pickled mustard seeds

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

FRESH SEASONAL BERRIES



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CALGARY

DINNER MENU 4

178.95

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

WHITE

- PASCAL JOLIVET** Sauvignon Blanc, 2019 99
Sancerre, Loire Valley, France
- DOMAINE SERVIN** 'Vaillons Premier Cru' Chardonnay, 2021 126
Chablis, Burgundy, France

ROSÉ

- CHATEAU D'ESCLANS** 'Rock Angel' Rose 2019 110
Provence, France

RED

- EJAMU** 2021 63
Chianti Classico DOCG, Tuscany, Italy
- BUEHLER VINEYARDS** Cabernet Sauvignon 2018 112
Napa Valley, California
- LAGALA** 'Massaron' 2011 140
Aglianico del Vulture Riserva DOCG, Basilicata, Italy
- CHATEAU MEYNEY** 2018 150
Saint-Estephe, Bordeaux, France
- CASA RAIA** 'Bevilo' 2018 156
Toscana IGT, Italy
- PAOLO CONTERNO** 'Ginestra' 2017 157
Barolo DOCG, Piedmont, Italy
- CHATEAU BELLEFONT-BELCIER** 2016 220
Saint-Emilion Grand Cru, Bordeaux, France
- CAKEBREAD** Cabernet Sauvignon 2020 270
Napa Valley, California

Select from our full wine list, subject to availability.



Hy's Calgary

BARB STEEN
GENERAL MANAGER

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MAY 2024



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