

PRIVATE
DINING
HY'S
VANCOUVER

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

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HY'S
STEAKHOUSE
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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.

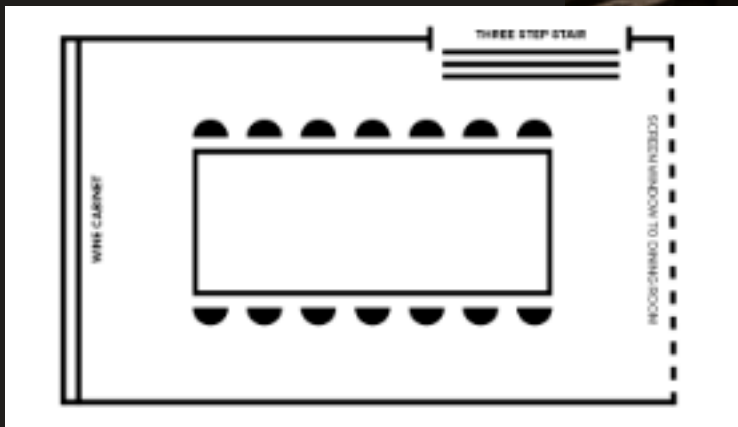
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE WINE CELLAR

- 🚪 PRIVATE
14 SEATED
- 📍 DOWNSTAIRS
- 🎧 AV NOT AVAILABLE

A little drama, a little mystery, a few fine vintages—the Wine Cellar is the perfect setting to relax, to conspire, to impress. Please note the only access to this room is via a 3-step staircase.



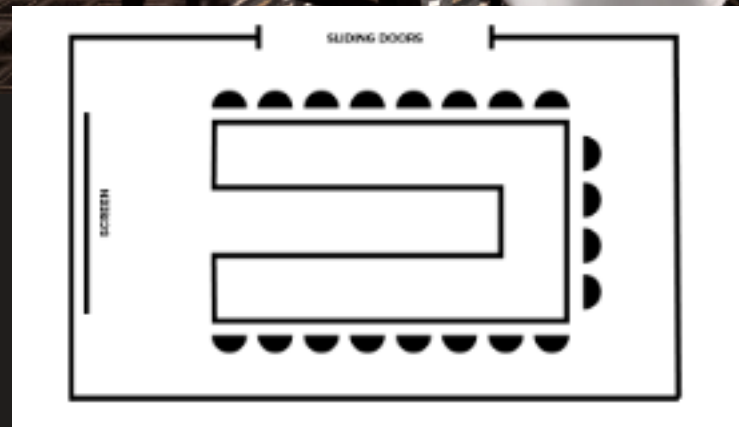
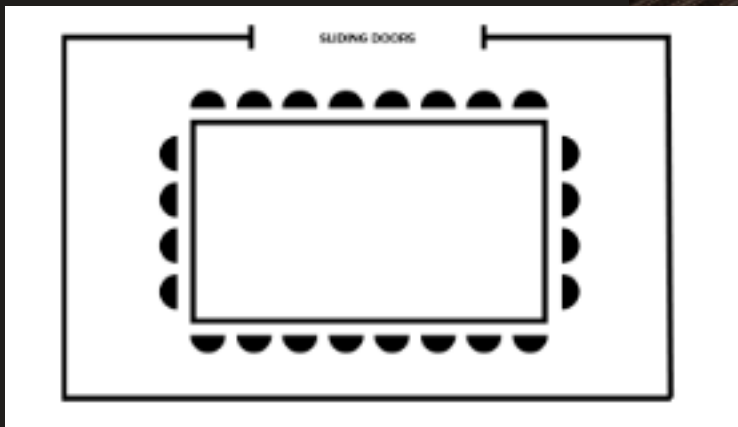
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THE HORNBY ROOM

- 🚪 PRIVATE
24 SEATED
- 📍 2ND FLOOR
- 🎧 AV OPTIONAL

Tucked in the back of our upstairs dining room this space is perfect for any mid-sized gathering. A built-in smart TV is available for AV presentations. Due to the heritage of the building, please note the only access to this room is via a full flight of stairs.



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THE UPSTAIRS
DINING ROOM

- 🍷 PRIVATE FULL BUY-OUT
60 SEATED
- 📍 2ND FLOOR

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THE WHISKEY BAR

Perfect for large parties, enjoy our full buyout option to access the entire second floor. Cocktail bar and lounge area included.

Due to the heritage of the building, please note the only access to this room is via a full flight of stairs.

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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 selection is required one week in advance.

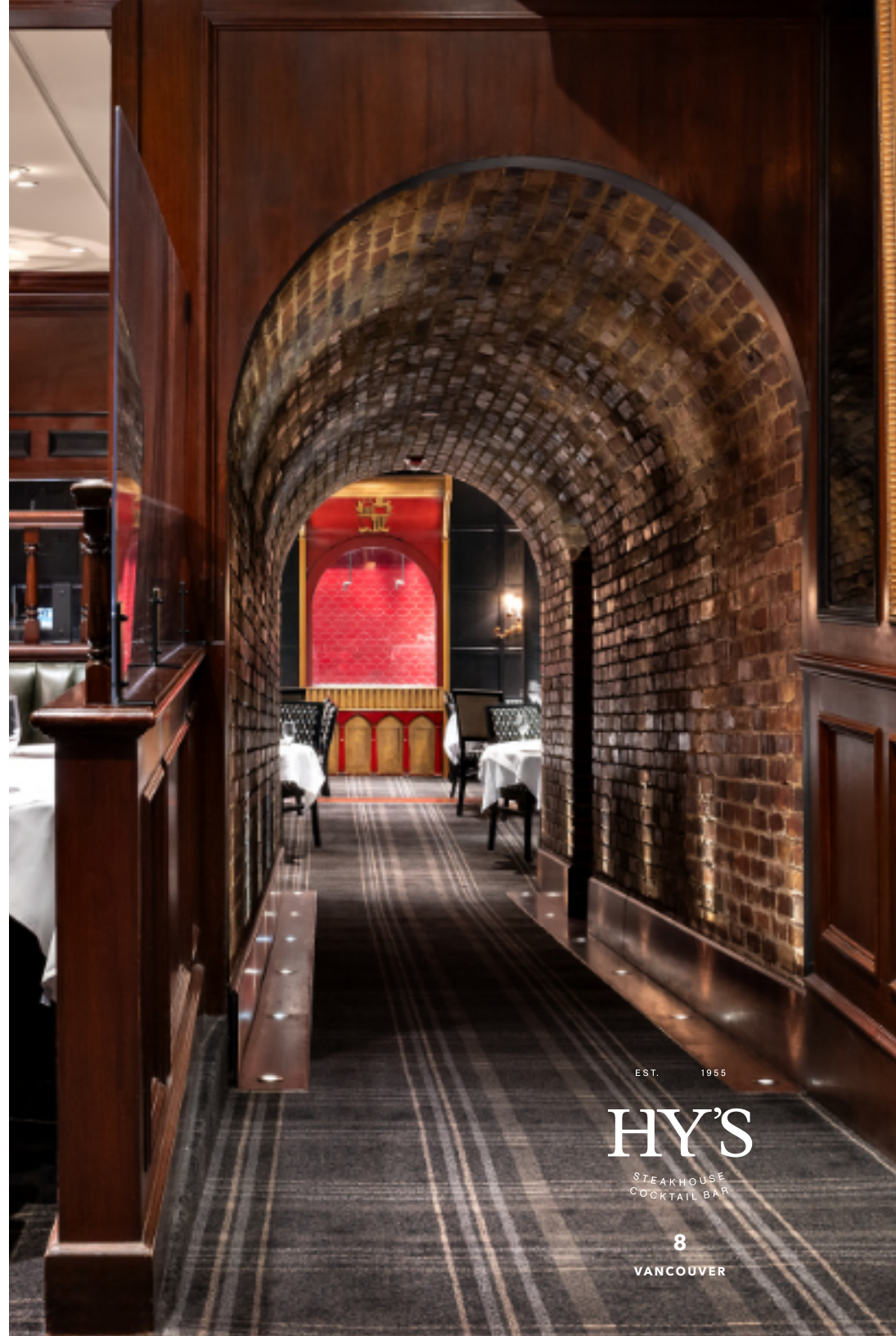
Wine selection(s) required two weeks in advance.

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.



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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

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



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

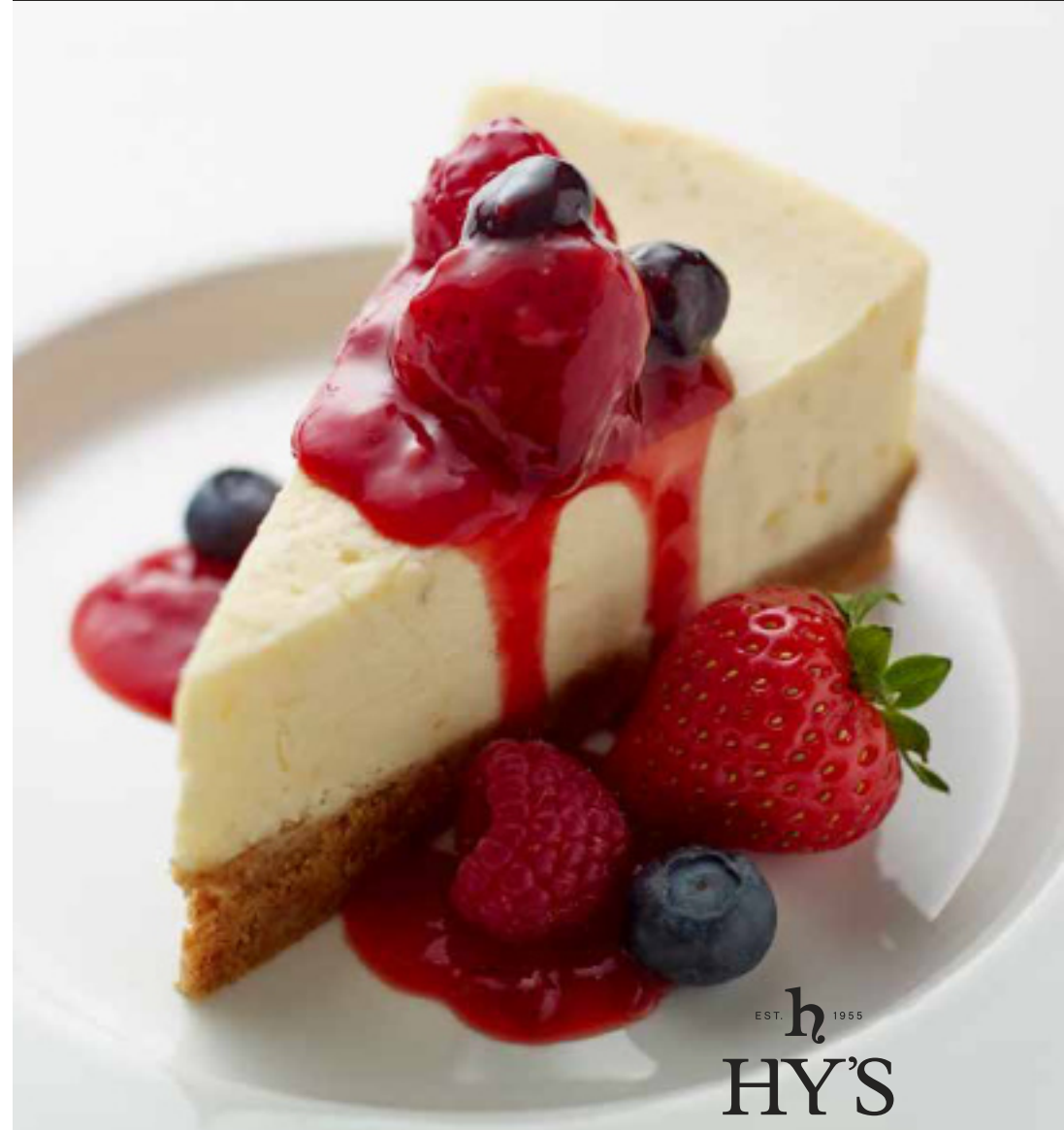
CHEESECAKE

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

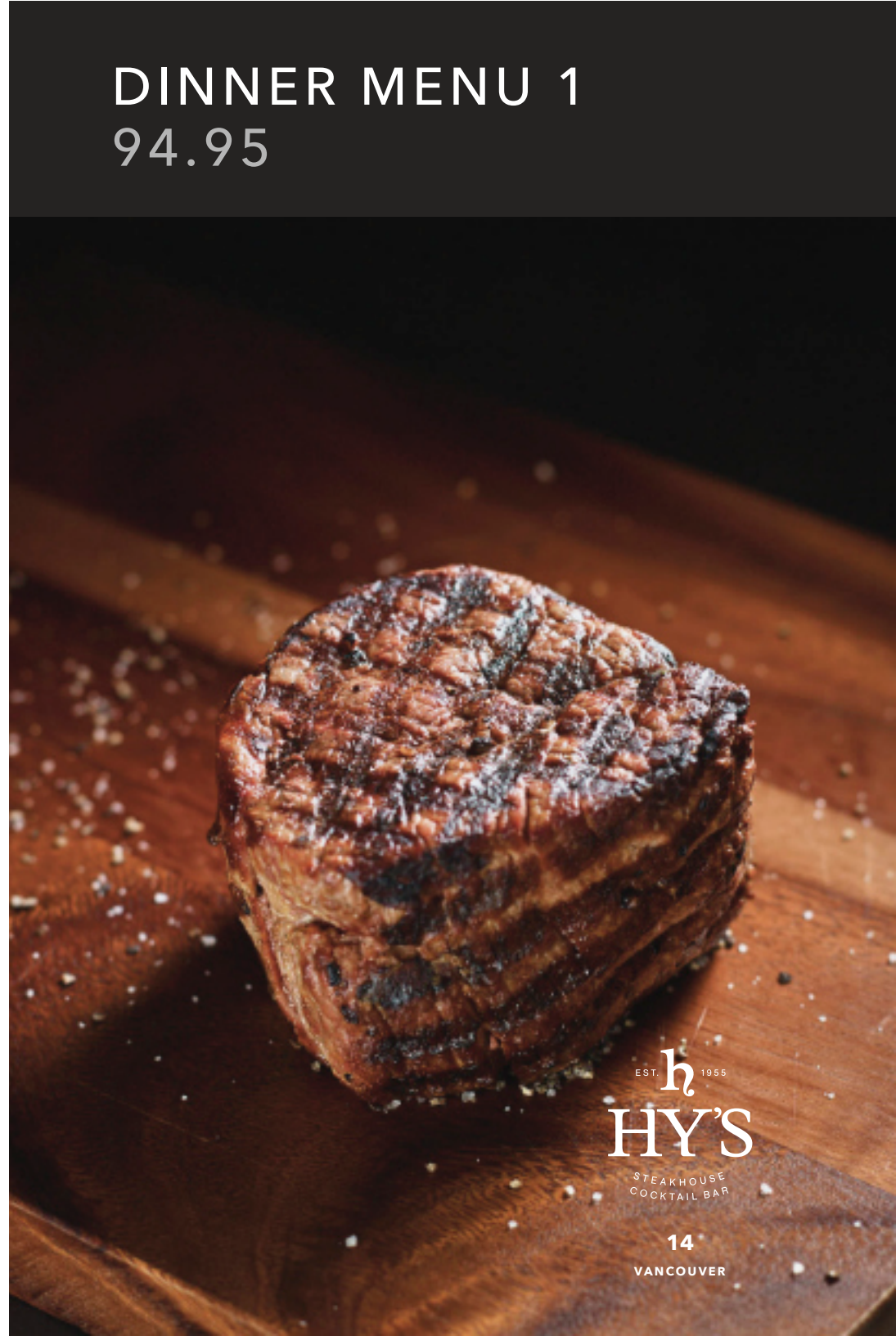
BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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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

whipped cream



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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

SPARKLING

VAPORETTO Prosecco	65
Veneto, Italy	
LA FRENZ 'Aster' Brut.....	90
Okanagan Valley, British Columbia	
HENRIOT 'Souverain' Brut	150
Champagne, France	
MOET & CHANDON 'Imperial' Brut	185
Epernay Champagne, France	

WHITE

TOLLOY Pinot Grigio 2022	65
Veneto, Italy	
PINE RIDGE Chenin Blanc-Viognier 2020.....	70
Napa Valley, California	
LA FRENZ '49' Riesling 2018.....	70
Naramata Bench, British Columbia	
WILLIAM FEVRE Chablis 2020	90
Burgundy, France	
HESS COLLECTION Chardonnay 2016.....	100
Napa Valley, California	

ROSE

CHATEAU DE LA GALINIERE 2020.....	80
Cotes De Provence, France	



WINE SUGGESTIONS

RED

HACIANDA LOPEZ DE HARO 'Reserva' Tempranillo 2016	65
Rioja, Spain	
BURROWING OWL Merlot 2021	78
Okanagan Valley, British Columbia	
ELOUAN Pinot Noir 2020	82
Willamette Valley, Oregon	
LA FRENZ 'Desperation Hill' Pinot Noir 2019	85
Okanagan Valley, British Columbia	
HESTER CREEK 'The Judge' Red Bordeaux Blend 2019 ...	105
Okanagan Valley, British Columbia	
BUEHLER Cabernet Sauvignon 2019	120
Napa Valley, California	
QUAILS' GATE 'Queue' Merlot Blend 2019	130
Okanagan Valley, British Columbia	
STONESTREET Cabernet Sauvignon 2017	160
Alexander Valley, California	
GAJA 'Promis' Bolgheri 2020.....	175
Tuscany, Italy	
MACAULEY Cabernet Sauvignon 2020	270
Napa Valley, California	

Select from our full wine list, subject to availability.

[View Full Wine List](#)



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Hy's Vancouver

CHRIS LANGRIDGE
GENERAL MANAGER

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October 13, 2023



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