

PRIVATE
DINING
HY'S
CALGARY

EST. ^h 1955
HY'S
STEAKHOUSE
COCKTAIL BAR

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HY'S
STEAKHOUSE
COCKTAIL BAR

CALGARY

Exceptional Events

As Canada's Premier Steakhouse, we have been experts in celebration for over 70 years.

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

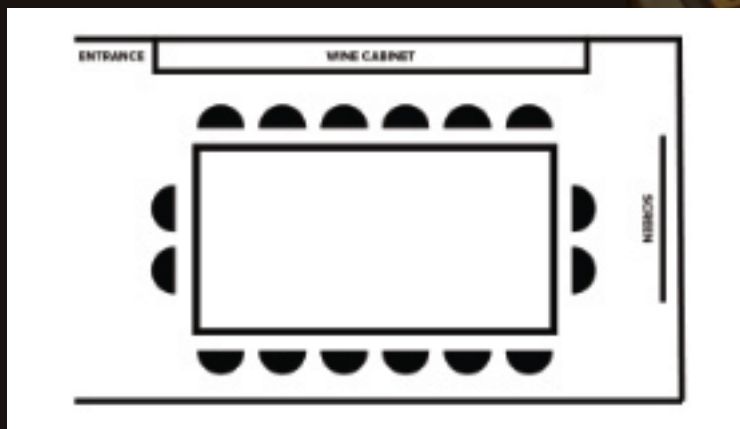
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE ALBERTA ROOM

- Ⓢ 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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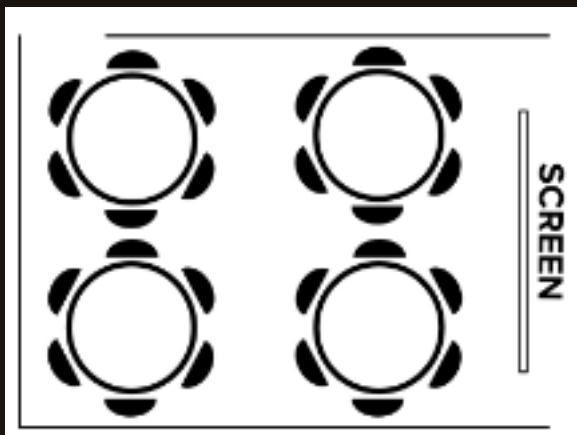
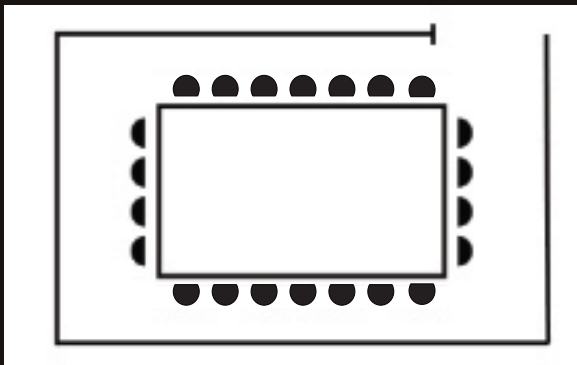
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THE DEN & LIBRARY

- 📍 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

- ⑧ 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	88
	MINI CRAB CAKES dill mayonnaise	98
	BLACK & BLUE AHI TUNA soya & wasabi	90
	HY'S "ONLY" MEATBALLS	67
GF	GRILLED LAMB CHOPS mint relish	172
	ESCARGOT TART with marrow butter	75
	POTTED BEEF CROSTINI with pickled shallots & bacon	75
	BEEF SLIDERS	97
	MINI LOBSTER ROLLS	157
	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	65
	MINI CREME BRULEE	65
GF	CHOCOLATE BOURBON CAKE POPS	69



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STEAKHOUSE
COCKTAIL BAR

8
CALGARY

LUNCH MENU 1

65.95

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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STEAKHOUSE
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CALGARY

LUNCH MENU 2

71.95

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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CALGARY

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

89.95



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TORONTO

LUNCH MENU 4

97.95

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

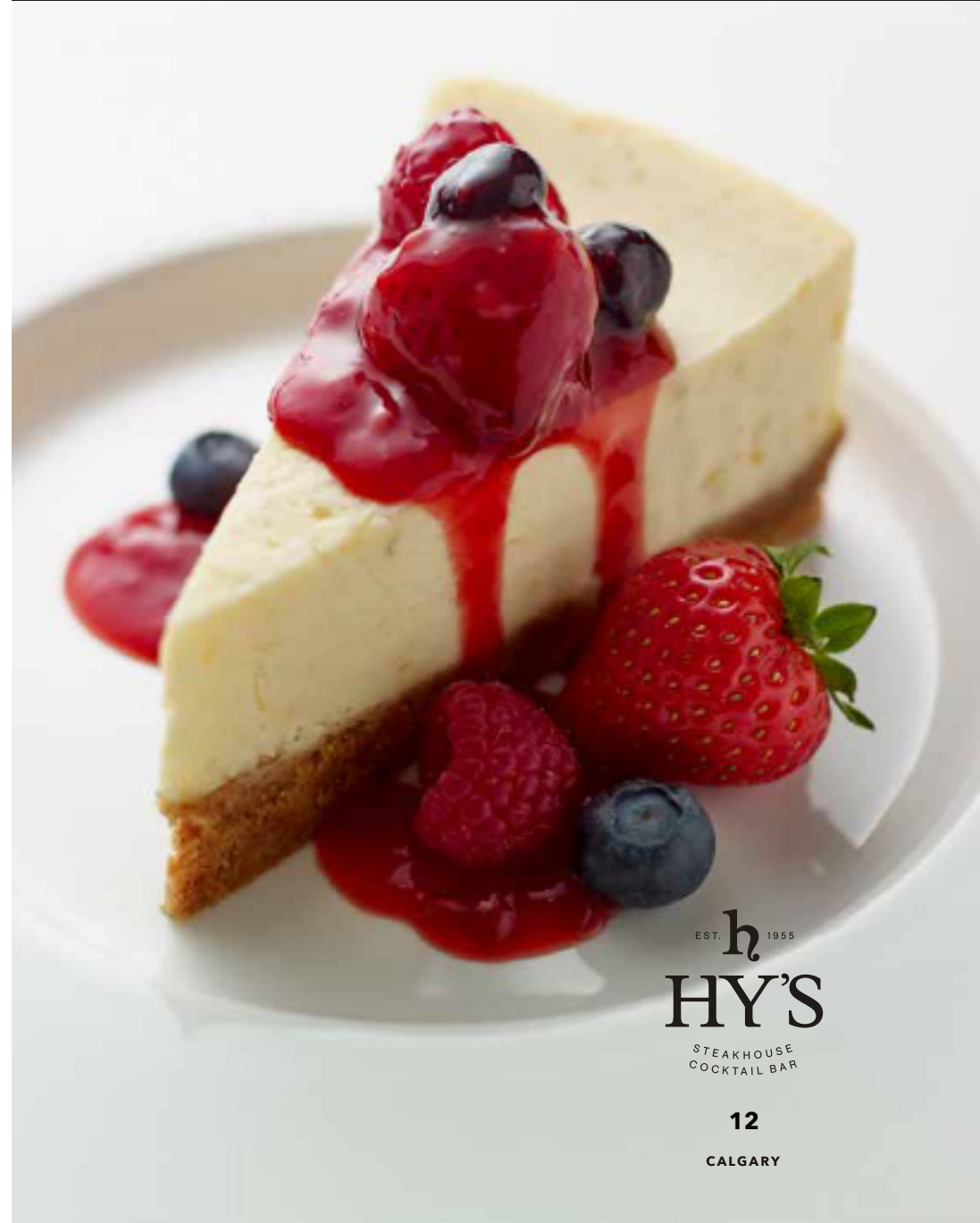
braised brussels sprouts, bacon emulsion,
pickled mustard seeds

CHEESECAKE

mixed berry compote
or

BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream



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COCKTAIL BAR

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CALGARY

DINNER MENU 1

96.95

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

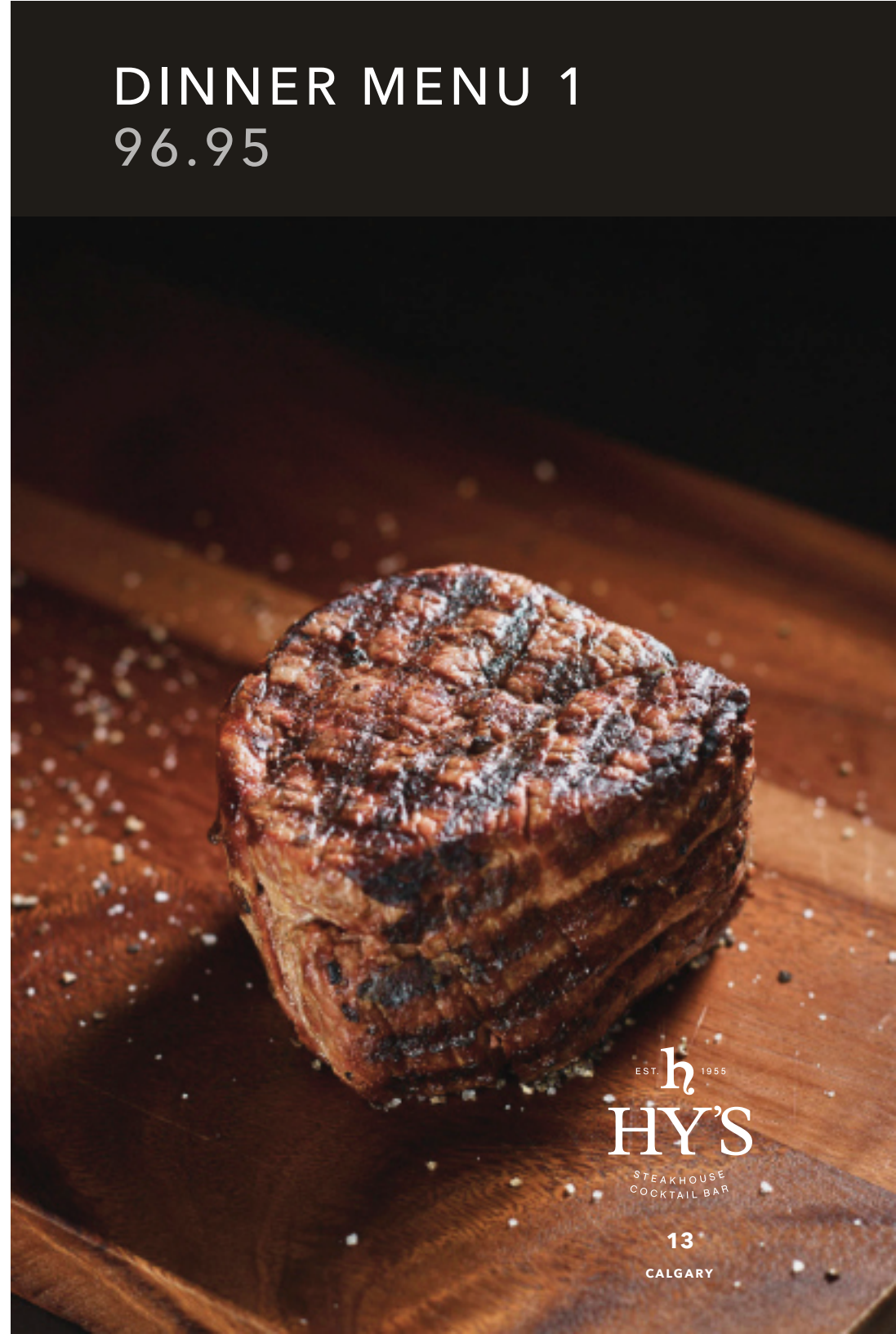
BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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CALGARY

DINNER MENU 2

105.95

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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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

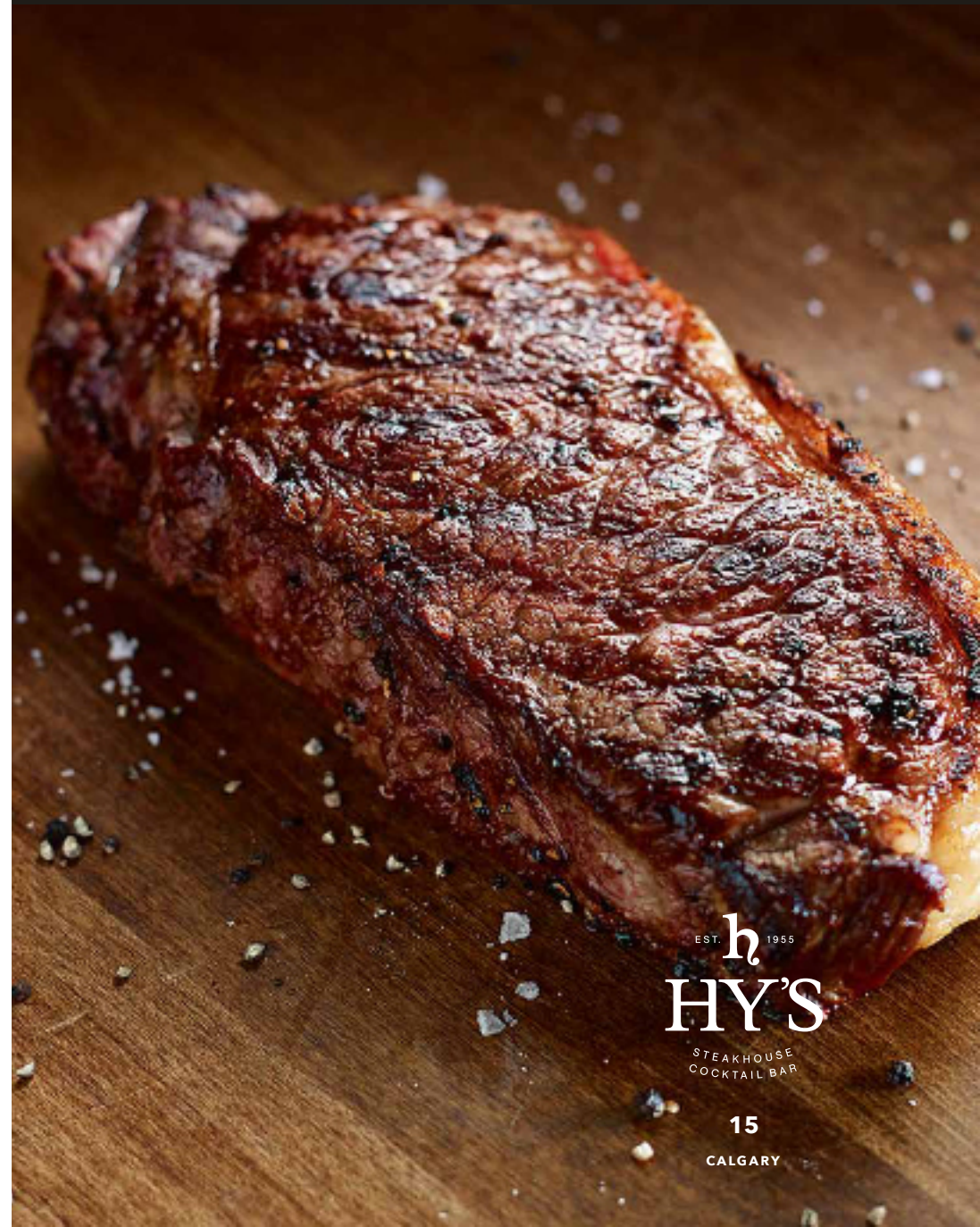
vanilla ice cream

or

FRESH SEASONAL BERRIES

DINNER MENU 3

138.95



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15

CALGARY

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

DINNER MENU 4

180.95



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WINE SUGGESTIONS

WHITE

PASCAL JOLIVET Sauvignon Blanc.....	99
Sancerre, Loire Valley, France	
DOMAINE SERVIN 'Vaillons Premier Cru' Chablis.....	126
Burgundy, France	

RED

EJAMU	63
Chianti Classico DOCG, Tuscany, Italy	
TANTALUS 'Maiji' Pinot Noir.....	93
Okanagan Valley, BC	
BLACK MARKET WINE CO. 'The Syndicate'	95
Okanagan Valley, BC	
LAGALA 'Massaron'	145
Aglianico del Vulture Riserva DOCG, Basilicata, Italy	
CASA RAIA 'Bevilo'	156
Toscana IGT, Italy	
PAOLO CONTERNO 'Ginestra'	165
Barolo DOCG, Piedmont, Italy	
CHATEAU BELLEFONT-BELCIER	220
Saint-Emilion Grand Cru, Bordeaux, France	

Select from our full wine list, subject to availability.



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NON-ALCOHOLIC OPTIONS

0% ALCOHOL

RICHMOND FIZZ 15.00

pomegranate & pineapple juices, falernum, ginger beer

GREENSKEEPER 15.00

Ceder's 'Crisp' spirit-free gin, lime juice, cucumber water, rosemary syrup, club soda

CANADIANA 15.00

lemon juice, hibiscus tea, maple syrup, ginger beer

FANTASY ISLAND 15.00

pineapple & lime juices,
chili pepper infused orgeat, club soda

LEITZ 15.00

sparkling riesling or rose wine style beverage

HEINEKEN 0.0 9.00

GUINNESS 0 9.00

BIBI 12.00

sparkling Italian aperitivo



Hy's Calgary

VINCENT LEROUX
GENERAL MANAGER

To book an event and check space availability, please complete this form first. [**CLICK HERE**](#)

p.403.663.3363

MARCH 2025

