

PRIVATE
DINING
HY'S
WHISTLER

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.

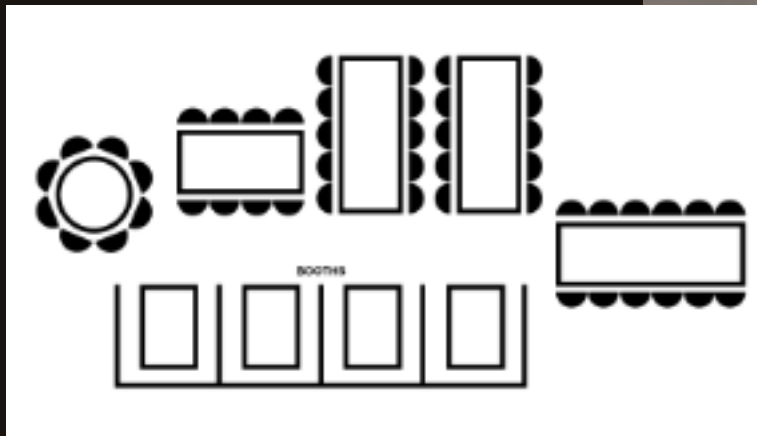
Our professional staff are passionate party planners, ready to work with you on every detail.

Let's get started.

THE RAINBOW ROOM

- ⑧ SEMI-PRIVATE
60 SEATED
- 📍 MAIN LEVEL
- 🔊 AV OPTIONAL

The Rainbow Room allows guests to enjoy a semi-private experience, including all the benefits of dining at Hy's. The Rainbow Room is perfect for intimate weddings, corporate events, milestone celebrations and holiday parties.



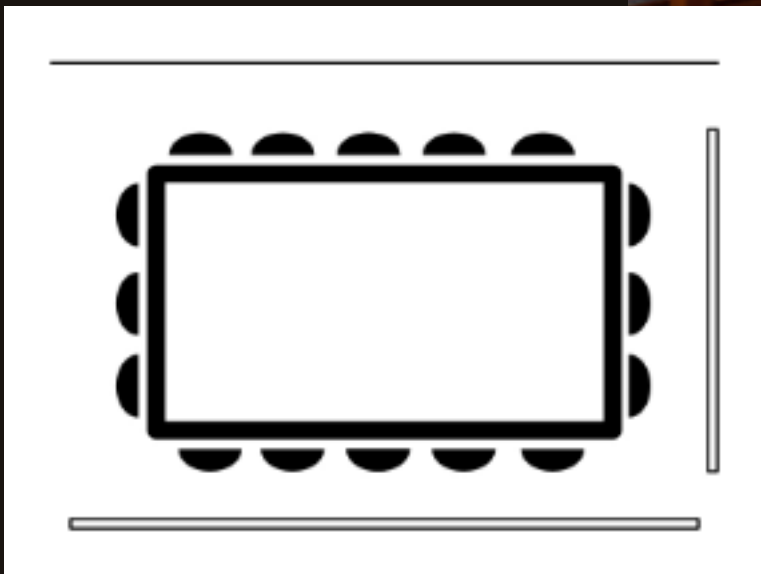
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THE LIBRARY ROOM


- ⑧ SEMI-PRIVATE
16 SEATED
- 📍 MAIN LEVEL
- 🎧 AV OPTIONAL

The Library Room is an intimate, semi-private setting bordering on the cocktail lounge.



THE MAIN DINING ROOM

- 8 SEMI-PRIVATE
100 SEATED
- 📍 MAIN LEVEL
- 📺 AV OPTIONAL



The Main Dining Room is an option for larger groups looking for private or semi-private accommodation. Perfect for corporate events, holiday celebrations and weddings. The lounge space may be included to accommodate a stand-up reception before moving into the dining space for a sit-down dinner.

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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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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

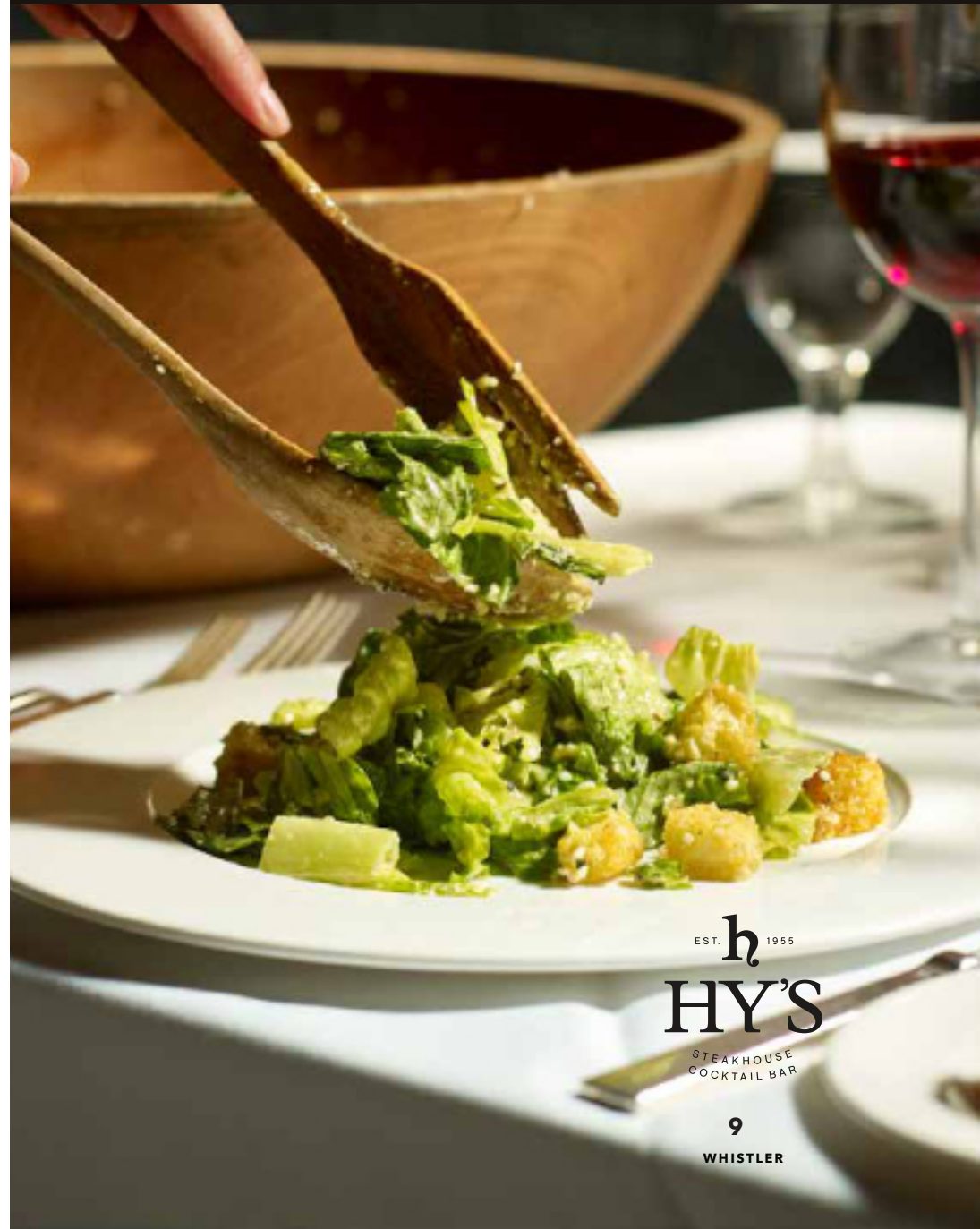
BELGIAN CHOCOLATE BOURBON CAKE

vanilla ice cream

or

CHEESECAKE

mixed berry compote



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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)

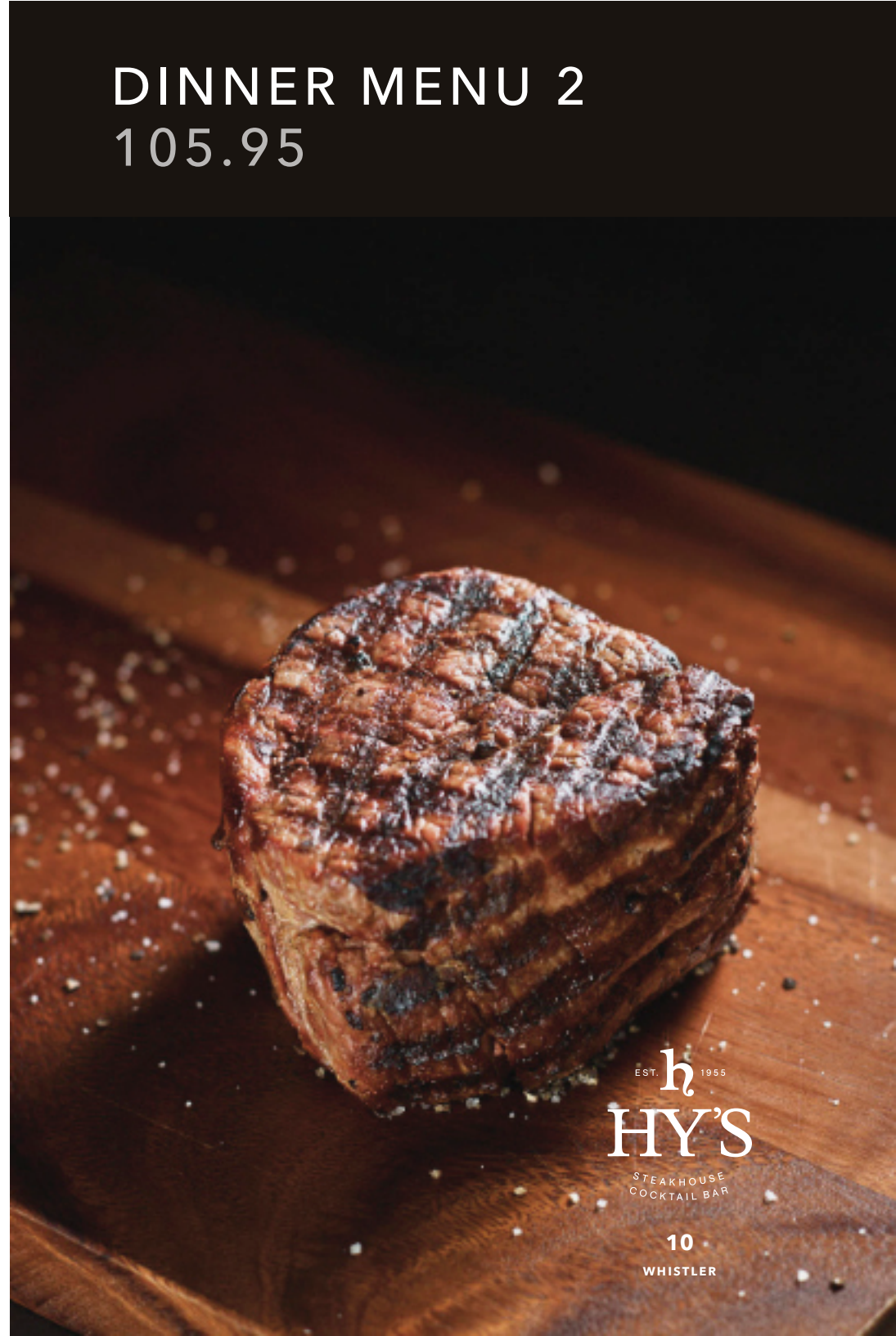
sundried tomatoes, wild mushrooms,
drop peppers, arugula, cheese,
garlic confit, parmesan and olive oil

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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DINNER MENU 4

180.95

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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Hy's Whistler

MICHAEL KYLE
GENERAL MANAGER

To book an event and check space availability, please complete this form first.

[CLICK HERE](#)

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MARCH 2025



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