



Aloha and thank you for choosing Hy's, Honolulu's finest steakhouse since 1976. A reservation of your size (12 or more) will receive the personal attention of our event management team. Please note that our valet spaces are limited. Carpooling is a green option and is greatly appreciated. Please read the following terms and conditions:

- Buyout: This special accommodation will require the personal attention of our management team. Please inquire for further details.
• Buyout Cancellation: 100% of the deposit is nonrefundable if the event is cancelled within 1 month of the event date.
• Deposit: A credit card or cash amount of \$25.00 per guest (minimum of \$300) is required within 7 days of your initial booking. This amount will be credited toward your final dinner bill.
• Cancellation: 100% of the deposit will be refunded if cancelled no later than 3 days prior to the event date. The deposit will be forfeited in the event of a no-show or cancellation within 3 days of the event date.
• Pre-Order: Groups of 30 or more will require a pre-order so that our team may properly service you and your guests.
• Guarantee: All reservation & menu details must be finalized no later than 7 days prior to the event date.
• Tax & Gratuity: Hawaii State tax of 4.712% & a minimum service charge of 18% on food & beverages will be paid to your server(s).
• Separate Checks: We kindly ask that separate checks be limited to no more than 5 for large groups. (18% gratuity included)
• Corkage: If you would like to bring your special selection that is not currently featured on our wine list, our corkage fee is \$40 per 750mL bottle & \$80 per 1500mL Magnum. If your selection is featured on our list regardless of vintage, our corkage fee is \$50 per 750mL & \$100 per 1500mL.
• Cake: Special-order cakes are available & may be ordered no later than 7 days prior to the event date. To secure your order, we will require to have a credit card held in the event of a no-show or a cancellation within 3 days of the event date. Outside cakes are also welcome with a charge of \$4 per guest.
• DRESSCODE: We kindly ask that gentlemen wear a collared shirt & closed-toed shoes. For all our guests, please refrain from wearing beachwear, tank tops, flip-flops & baseball style caps.

Please fill out the information below and send via email, fax or over the phone at your earliest convenience. Office hours are Mon. thru Sat. 9:00 am - 5:00 pm or Sun. 11:00 am - 5:00 pm at (808) 922-5555.

Contact/Event Information

Primary Contact: On-Site Contact:

Email: Contact No.:

Event Type: Event Date: Event Time: No. of Guest:

Payment

Deposit (\$) Payment Method: o Visa o Master Card o American Express o JCB o Discover o Other

Print Cardholder Name:

Credit Card Number: Exp. Date: CID# :

Would you prefer to settle the final dinner bill with the card provided above? o Yes o No

I, , authorize the provided credit card above to be applied as deposit to guarantee the said scheduled event date and agree to all the above terms and conditions.

Signature: Date:

An itemized check will be provided for food and beverage, tax and gratuity, along with any other applicable charges for verification and will be charged accordingly at the conclusion of your event. We accept cash and all major credit cards.

Menu Selection

Select One: o \$130 Gold Menu B o \$85 Menu A o Regular Menu o Custom (Please inquire)

A custom menu may be created to fit your special occasion, or a pre-fixe menu option may be chosen from below. Hy's uses only certified USDA Prime. All Hy's steaks are broiled over our Kiaawe wood broiler. Entrées include vegetables du jour & a choice of potato or rice. The prices for the menus below are exclusive of tax and the 18% gratuity.

MENU A ~\$85.00 exclusive per guest

First Course – Choice of:

Soup du Jour
Hy's Mixed Nalo Garden Salad
Caesar Salad

Entrée Course –Choice of:

Filet Mignon – 7 ounce
New York Strip–9 ounce
Slow Roasted Prime Rib – 10 ounce
Delmonico – 14 ounce
Hy's Signature Miso Marinated Pacific Sea Bass

Dessert Course –Choice of:

Vanilla Haagen-Dazs
Ice Cream or Sorbet
Hy's Chocolate Lover's Flambé

Coffee or Tea

GOLD MENU ~\$130.00 exclusive per guest

First Course –Choice of:

Chilled Oysters en the Half Shell
Ahi Sashimi
Shrimp Cocktail

Second Course – Choice of:

Soup du Jour
Caesar Salad
Nalo Baby Arugula Salad with Prosciutto and Parmesan

Entrée Course –Choice of:

Filet Mignon "Oscar" –7 ounce
Filet Mignon with Foie Gras –7 ounce
Delmonico Steak Au Poivre –18 ounce
Hy's Famous Roast Rack of Lamb
Hy's Slow Roasted Prime Rib –15 ounce
Bone-In Ribeye –28 ounce
Hy's Signature Miso Marinated Pacific Sea Bass

Dessert Course –Choice of:

Bananas Foster Flambé
Chocolate Decadence Cake
Banana Crème Brulee
Haagen-Dazs Sorbet

Coffee or Tea

Wine Package (optional)

Hy's Steakhouse now offers wine packages that vary from house wines to exquisite premium selections selected by our very own sommeliers.

o Basic ~\$25.00 per guest

(Please select up to three)

- o House Pinot Grigio
- o House Sauvignon Blanc
- o House Chardonnay
- o House Cabernet Sauvignon
- o House Zinfandel
- o House Malbec

o Premium ~\$40.00 per guest

(Please select up to three)

- o *Prosecco*, Sparkling Wine, Gondolino, NV
- o *Chardonnay*, Hy's 'Ae Kai, Santa Ynez 2016
- o *Sauvignon Blanc*, Koha, New Zealand 2016
- o *Pinot Noir*, J, Russian River 2014
- o *Merlot*, Whitehall Lane, Napa 2013
- o *Cabernet Sauvignon*, Frank Family, Napa 2013

o Executive ~\$60.00 per guest

(Please select up to three)

- o *Champagne*, Moet et Chandon, Brut NV
- o *Chardonnay*, Jordan, Alexander 2014
- o *Pinot Noir*, Goldeneye, Anderson 2013
- o *Merlot*, Duckhorn, Napa 2013
- o *Cabernet Sauvignon*, Freemark Abbey, Napa 2013
- o *Zinfandel*, Turley, Napa 2014

Signature: _____ Date: _____