



Private Dining: The Executive Suite

Aloha and thank you for choosing Hy's, Honolulu's finest steakhouse since 1976. We are very proud of our recently renovated private dining suite, located in our upstairs dining room, now known as "The Executive Level". This private dining area may accommodate up to 25 guests. The room features a flat screen television monitor with Wi-Fi capabilities, CD/DVD player and laptop connectivity. Please note that our valet spaces are limited. Carpooling is a green option and is greatly appreciated. Please read the following terms and conditions:

- F&B Minimum: \$1,600.00 Sunday - Thursday; \$3,000.00 Fridays, Saturdays, & select holidays.
Deposit: A credit card or cash amount of \$25.00 per guest is required within 7 days of your initial booking.
Cancellation: 100% of the deposit will be refunded if cancelled no later than 3 days prior to 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.
Other charges: Any request(s) made by the host that requires a special arrangement, such as a special-order cake, flowers, or other embellishments will be added to your final bill.
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.
Cake: Special-order cakes are available & may be ordered no later than 7 days prior to the event date.
DRESSCODE: We kindly ask that gentlemen wear a collared shirt & closed-toed shoes.

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.

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: \$130 Gold Menu B \$85 Menu A Regular Menu 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.

Basic ~\$25.00 per guest

(Please select up to three)

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

Premium ~\$40.00 per guest

(Please select up to three)

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

Executive ~\$60.00 per guest

(Please select up to three)

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

Signature: _____ Date: _____

A/V Capabilities

Hy's private dining area is fully equipped to host a wide variety of events such as business meetings, pharmaceutical and medical presentations, family celebrations and special occasions in an elegant setting with full hi-tech capability. This private dining area features its own video and audio systems, independent lighting control and a retractable partition for privacy.

Video System:

A high definition (HD) 60 inch, 1080P resolution flat screen LED TV with Wi-Fi capability is the centerpiece of the video system in the private dining area. Convenient access to multiple industry standard inputs such as HDMI, VGA, RS-232, Ethernet, PC Input, USB, composite video, RGB video among others (all with audio) is provided. A wireless connection to the flat screen via Apple TV provides another convenient way to present from a tablet, PC or any other Wi-Fi enabled device.

An articulating mounting system provides a wide range of tilt and angle adjustments to insure crisp, clear and fatigue free viewing. The screen can be retracted when not in use and is designed to appear as virtual artwork displaying a limitless variety of photos, graphics, video or custom logos.

Audio System:

The audio system consists of high quality full-range ceiling speakers that provide clear, intelligible sound for live speech, video playback, recorded music or live music from the lounge. A dedicated input for the private dining area is provided for connection of music sources such as an iPod or CD player. The audio system and speakers in the private dining area can be used and controlled separately from the rest of the room or combined to cover the entire upstairs area.

A professional quality wireless microphone system is also provided with a low-profile headset microphone that enables hands free use. A wireless or wired hand-held microphone can also be used.

Internet: Wi-Fi access, both wired and wireless LAN connections are available.