



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".

Hy's will be complying with the "Safe Access O'ahu" program effective Monday, September 13th, 2021. The "Safe Access O'ahu" program requires all employees, contractors, and volunteers of businesses, such as restaurants, bars, gyms, movie theaters, museums, arcades and other similar establishments, to show proof of full vaccination against COVID-19 or a negative COVID-19 test result in order to operate.

- SOCIAL DISTANCING & FACE MASKS. In consideration of all others, please refrain from intermingling between tables and please wear a face mask over the nose and mouth upon entering/leaving the restaurant and dining table.
F&B Minimum: \$1,600.00 Sunday - Thursday; \$3,000.00 Fridays, Saturdays, & select holidays.
Deposit: A credit card will be required to secure your reservation.
Cancellation: 100% of the deposit will be charged if cancelled within 3-days of your booked date or in the event of a no-show.
Guarantee: All reservation & menu details must be finalized no later than 7 days prior to the event date.
Capacity: In compliance with Hawai'i City and County regulations, table capacity is limited to a maximum of ten (10) individuals per group.
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.

CONTACT & EVENT INFORMATION

Primary Contact: \_\_\_\_\_ Reservation Name: \_\_\_\_\_

Email: \_\_\_\_\_ Contact No.: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_ No. of Guest (Children included): \_\_\_\_\_

Event Type: \_\_\_\_\_ Name of Guest(s) of Honor: \_\_\_\_\_

Setup/Decorations to be approved:     No     Yes -Please specify:

**PAYMENT** | Please provide the following required information to secure your booking. You may also contact a team member directly at 808.922.5555.

**Payment Method:**    Visa    Master Card    AMEX    JCB    Discover    Other

**Print Cardholder Name:** \_\_\_\_\_

**Credit Card Number:** \_\_\_\_\_

**Exp. Date:** \_\_\_\_\_    **CID/CVV# :** \_\_\_\_\_    **Associated Zip Code:** \_\_\_\_\_

**\*Would you prefer to settle the final dinner bill with the card provided above?**     Yes     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 \$157 Gold Menu   o \$93 Silver Menu   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 Kiawe wood broiler. Entrées include vegetable du jour & a choice of potato or rice. The prices for the menus below are exclusive of tax and the 18% gratuity.*

## **SILVER MENU**

***\$93.00 exclusive per guest***

*\*Menu subject to change*

### **First Course – Choice of:**

French Onion Soup  
Caesar Salad

### **Entrée Course –Choice of:**

Filet Mignon – 8 ounce  
New York Strip-12 ounce  
Slow Roasted Prime Rib – 10 ounce  
Delmonico – 16 ounce  
Pan-Seared Salmon

### **Dessert Course –Choice of:**

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

## **GOLD MENU**

***\$157.00 exclusive per guest***

*\*Menu subject to change*

### **First Course –Choice of:**

Chilled Oysters en the Half Shell  
Shrimp Cocktail  
King Crab Cakes

### **Second Course – Choice of:**

French Onion Soup  
Caesar Salad

### **Entrée Course –Choice of:**

Steak Oscar –8 ounce  
Beef Entrecote Au Poivre –12 ounce  
Hy's Famous Roast Half Rack of Lamb  
Hy's Slow Roasted Prime Rib –15 ounce  
Dry-Aged Bone-In Ribeye –28 ounce  
Pan-Seared Salmon

### **Dessert Course –Choice of:**

Bananas Foster Flambé  
White Russian Bruleé  
Vanilla Haagen-Dazs Ice Cream or Sorbet

## **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.