



PRIVATE DINING - 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”. 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. The following terms and conditions are subject to change. You will be contacted should any government or in-house policy changes affect your booking details:

- **F&B Minimum:** \$2,500.00 Monday - Thursday; \$4,000.00 Friday – Sunday; Holiday premium \$6,000.00; Exclusive of 4.712% tax and 18% gratuity; Non-negotiable.
- **Cancellation:** A credit card will be required to secure your reservation. This may be provided via this form or directly with a Hy’s team member. 100% of the food and beverage minimum will be charged if the reservation is cancelled within 3-days of the booked date or results in a no-show.
- **Guarantee:** All reservation & menu details must be finalized no later than 7 days prior to the event date.
- **Capacity:** Suite capacity is limited to a maximum of (20) individuals per group (Children included). In consideration of other guests and staff members, please refrain from intermingling between tables. Floor plan will depend on final headcount; Due to limited capacity there will be no guarantees.
- **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)
- **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. 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 & hats. Complimentary loaners will be offered upon arrival if needed. *Masks will be required to be worn by all guests when away from the dining table in consideration of other guests and employees. *

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 Menu:

o \$198 Gold Menu o \$118 Silver Menu o Custom (Please select Gold or Silver as a base menu))

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 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

\$118.00 exclusive per guest

**Menu subject to change*

First Course – Choice of:

French Onion Soup
Caesar Salad

Entrée Course –Choice of:

Filet Mignon – 7 ounce
New York Strip-12 ounce
Slow Roasted Prime Rib – 10 ounce
Delmonico – 16 ounce
Pan-Seared Sea Bass

Dessert Course –Choice of:

Il Gelato – *Old Fashioned Chocolate or Rainbow Sorbet*
Hy's Tableside Flambe – *Chocolate Lovers or Apple Streusel*

GOLD MENU

\$198.00 exclusive per guest

**Menu subject to change*

First Course –Choice of:

Chilled Oysters en the Half Shell
Shrimp Cocktail
Crab Cakes

Second Course – Choice of:

French Onion Soup
Caesar Salad

Entrée Course –Choice of:

Steak Oscar –7 ounce
Beef Entrecote Au Poivre –12 ounce
Hy's Famous Roast Full Rack of Lamb
Hy's Slow Roasted Prime Rib –15 ounce
Dry-Aged Bone-In Ribeye –28 ounce
Pan-Seared Sea Bass

Dessert Course –Choice of:

Il Gelato – *Old Fashioned Chocolate or Rainbow Sorbet*
Hy's Tableside Flambe – *Chocolate Lovers or Apple Streusel*

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.