



# HEARTH — *and* — HILL

## EVENTS

(435) 200-8840 | [events@hearth-hill.com](mailto:events@hearth-hill.com) | [hearth-hill.com](http://hearth-hill.com)

1153 Center Drive, Park City, UT 84098

## **WE MAKE EVERY DINING EXPERIENCE A SPECIAL OCCASION.**

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From the culinary vision of local restaurateur Brooks Kirchheimer, Hearth and Hill has become a leading destination for upscale-casual dining in Park City. Celebrated for its polished yet welcoming atmosphere, the restaurant offers a spacious dining area where guests can enjoy culinary delights in a setting that mirrors the natural beauty and charm of Park City.

**A SOPHISTICATED ENVIRONMENT FOR ALL OCCASIONS, HEARTH AND HILL OFFERS SEVERAL PRIVATE DINING OPTIONS INCLUDING A FULL RESTAURANT BUYOUT.**

Hearth and Hill, awarded "Best Restaurant in Park City" in Salt Lake City Weekly's 2024 poll, is celebrated for its innovative American and global cuisines, focusing on local and seasonal ingredients. Guided by the ethos of "Inspiring our associates, thrilling our guests, and enriching our community," Hearth and Hill provides a seamless dining experience, free from the usual parking hassles of Old Town, ensuring every visit is memorable.

**TO INQUIRE, PLEASE CONTACT:**

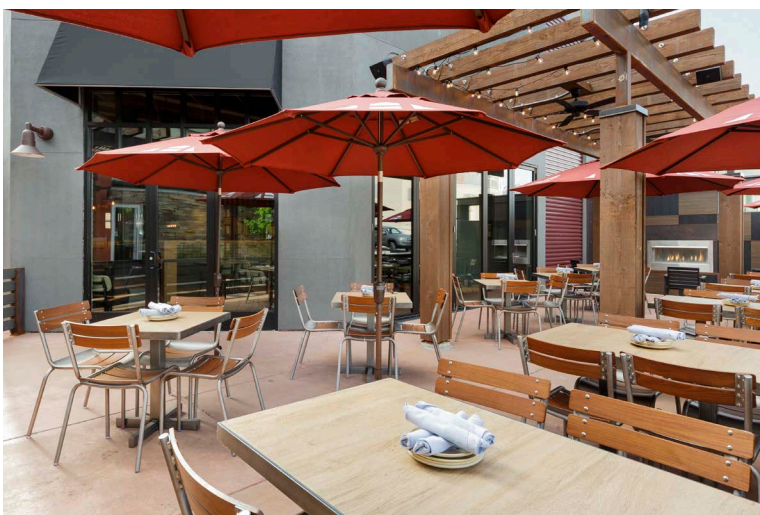
[events@hearth-hill.com](mailto:events@hearth-hill.com)





## PRIVATE DINING ROOM

Up to 50 guests



## THE PATIO

Up to 40 guests



## FULL BUYOUT

Up to 150 guests

# LUNCH

## STARTERS

**CHEDDAR BISCUITS 11**   
honey butter, cracked pepper

**FRIED BRUSSELS SPROUTS 16**   
miso soubise, bacon, pickled apple, maple vinaigrette

**CHEF'S CRUDO MP**  
current catch

**ELOTE QUESO DIP 14**  
cheddar, cotija, chihuahua cheese, corn, pimento, tajín tortilla chips

**SCALLION PORK GYOZA 15**  
house-made dumpling, soy dipping sauce

**BEER BATTERED CAULIFLOWER 15**    
carolina gold sauce, chive oil

**TRUFFLE MAC AND CHEESE 17**  
gruyère, bacon, bread crumb, chive

**PORK BELLY BAO BUNS 16**  
sunomono, chicharrones, hoisin, togarashi aioli, micro cilantro

## FIRST

choose two

**GARDEN SALAD**    
farm greens, radish, cucumber, pomegranate vinaigrette

**CAESAR SALAD**  
romaine, brioche croutons, parmesan crisp

**SOUP**  
chef's daily selection

*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

# LUNCH

## MAIN

choose three

upgrade to truffle fries **3**

### **H and H BURGER\***

gold creek smoked cheddar, lettuce, tomato,  
fry sauce, hawaiian bun

### **HOT CHICKEN SANDWICH**

fried chicken, coleslaw, pickles, arbol chili aioli, ciabatta, fries

### **ROASTED CHICKEN SANDWICH**

hot pepper aioli, spinach, tomato, pepperjack, sweet bacon & jalapeño jam, ciabatta, fries

### **BLACKENED SALMON TACOS**

slaw, cotija, adobo, fries

### **SHAWARMA**

beef, cucumber, tomato, onion, garlic aioli, naan

### **MISO-CAULIFLOWER BÁNH MÌ** **VEG**

jalapeño, pickled daikon, cucumber, cilantro, hoisin, togarashi aioli

## DESSERT

choose two

### **CHOCOLATE DECADENCE** **GF**

vanilla-raspberry sauce, white chocolate chantilly

### **S'MORES BREAD PUDDING**

warm vanilla custard bread pudding, marshmallow crème,  
graham cracker crumb, chocolate ice cream

### **HONEY TRES LECHES CAKE**

dulce de leche, caramelized utah honey, cinnamon ice cream, meringue

### **ICE CREAM TRIO**

vanilla, chocolate, sorbet

## **TWO COURSE MEAL**

(first and main)

**\$30 per guest**

## **THREE COURSE MEAL**

(first, main, and dessert)

**\$40 per guest**

price does not include beverage, sales tax, service charge, or minimums

*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*



# BRUNCH

available saturday and sunday

## STARTERS

choose two | family style

### FRUIT PLATTER

seasonal selection

### STICKY BUN

candied pecans, caramel

### SOURDOUGH FRENCH TOAST

whipped ricotta, berry compote, maple syrup, powdered sugar

### BEER BATTERED CAULIFLOWER

carolina gold sauce, chive oil

### TRUFFLE MAC AND CHEESE

gruyère, bacon, bread crumb, chive

### CHEDDAR BISCUITS

honey butter, cracked pepper

## FIRST

choose two

### GARDEN SALAD

farm greens, radish, cucumber, pomegranate vinaigrette

### CAESAR SALAD

romaine, brioche croutons, parmesan crisp

### WINTER GREENS

radicchio, frisée, romaine, fennel, orange,  
pickled red onion, pine nuts, crème fraîche dressing, pecorino

### SOUP

chef's daily selection

*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

# BRUNCH

available saturday and sunday

## MAIN

choose three

### EGGS BENEDICT\*

smoked ham, frisée, arugula, tomato, poached egg, hollandaise, english muffin

### SMASHED BREAKFAST TACOS

hash browns, sausage, egg, cheddar, guacamole, pico de gallo, pepper jack, flour tortilla

### BIBIMBAP

eggs your way, country potatoes, onions & bell peppers, chimichurri, sourdough

### CHILAQUILES

fried eggs, avocado, onion, oregano, cilantro sour cream, cotija

### BREAKFAST PLATE

eggs your way, country potatoes, fruit, sausage, jam, sourdough

### ROASTED CHICKEN SANDWICH

hot pepper aioli, spinach, tomato, pepperjack,  
sweet bacon & jalapeño jam, ciabatta

### H and H BURGER

gold creek smoked cheddar, lettuce, tomato,  
fry sauce, hawaiian bun

## DESSERT

choose two

### CHOCOLATE DECADENCE

vanilla-raspberry sauce, white chocolate chantilly

### S'MORES BREAD PUDDING

warm vanilla custard bread pudding, marshmallow crème,  
graham cracker crumb, chocolate ice cream

### HONEY TRES LECHES CAKE

dulce de leche, caramelized utah honey, cinnamon ice cream, meringue

## THREE COURSE

(starter, first, and main)

\$35 per guest

## FOUR COURSE

(starter first, main, and dessert)

\$50 per guest

price does not include beverage, sales tax, service charge, or minimums

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## HORS D'OEUVRES

(priced per dozen; available passed and stationed for dinner service)

**CHICKEN SATAY 30**   
peanut sauce

**STEAK BRUSCHETTA 33**  
pear bbq

**TUNA TARTARE 36**  
fried wonton, togarashi aioli, citrus ponzu

**COMPRESSED MELON 28**    
fig, basil, yam chip

**MISO HUMMUS 26**   
olive tapenade, scallions, cucumber

**CAPRESE SKEWER 28**   
tomato, basil, mozzarella, balsamic

**SMOKED TROUT MOUSSE 36**  
chive crème fraîche, toast point

**FIRECRACKER SHRIMP 35**   
spicy aioli, scallions, togarashi

**SPICY TUNA 48**  
crispy rice

**CUCUMBER LOLLIPOPS 27**   
roasted red peppers, avocado, organic greens, sesame vinaigrette

## STATIONED HORS D'OEUVRES

(priced per person; 12 person minimum)

**CHARCUTERIE 27**  
local cured meats & cheeses, olives, roasted peppers,  
apple compote, toast points

**ANTIPASTO 25**  
roasted vegetables, olives, artichoke hearts,  
marinated mozzarella, grilled pita

**DIPS & CRISPS 18**  
salsa roja, mango salsa, smoked hummus,  
elote queso, tajín chips, pita chips

**SUSHI STATION 35**  
spicy tuna, salmon avocado, hamachi negi  
*\*5 business days notice required*



# DINNER

## STARTERS

### ELOTE QUESO DIP 14

cheddar, cotija, chihuahua cheese, corn, pimento, tajín tortilla chips

### SCALLION PORK GYOZA 15

house-made dumpling, soy dipping sauce

### FRIED BRUSSELS SPROUTS 16

miso soubise, bacon, pickled apple, maple vinaigrette

### BEER BATTERED CAULIFLOWER 15

carolina gold sauce, chive oil

### CHEDDAR BISCUITS 11

honey butter, cracked pepper

### TRUFFLE MAC AND CHEESE 17

gruyère, bacon, bread crumb, chive

### SPICY TUNA 17

crispy sushi rice, garlic-sesame aioli, pickled fresno chile

### PORK BELLY BAO BUNS 16

sunomono, chicharrones, hoisin, togarashi aioli, micro cilantro

### CHEF'S CRUDO MP

current catch

### FRIES 10

parmesan, fines herbs

### TRUFFLE FRIES 12

parmesan, fines herbs, white truffle oil

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# HILLSIDE DINNER

## FIRST

choose two

### CAESAR SALAD

romaine, herb croutons, parmesan crisp

### GARDEN SALAD GF V

farm greens, cucumber, radish,  
pomegranate vinaigrette

### WINTER GREENS VEG

radicchio, frisée, romaine, fennel, orange,  
pickled red onion, pine nuts, crème fraîche dressing,  
pecorino

### SOUP

chef's daily selection

## MAIN

choose three

### RIVERENCE TROUT GF

yam, cipollini onion, roasted tomatoes, green beans,  
parsnip purée, frisée

### ROASTED CHICKEN GF

mashed potatoes, green beans, chicken jus

### PORK TENDERLOIN

mushroom farro risotto, delicata squash, asparagus,  
apple-fig demi-glace, crispy leeks

### BIRRIA TACOS

beef barbacoa, adobo, onions & cilantro,  
radish, rice, beans

### FRENCH ONION LENTIL CAKE

ratatouille, mushrooms, parmesan,  
cashew pesto, artichoke

**add:** tofu, shrimp, salmon, steak, chicken **13**

### UTAH BEEF TENDERLOIN\* GF

herbed fingerling potatoes, broccolini,  
pearl onions, bordelaise

add +15

### STEAK FRITES\* GF

hand-cut fries, garlic-herb butter, demi-glace

### MOLE BISON SHORT RIB

red pepper polenta, pickled carrot, turnip,  
avocado crema, cilantro

add +10

### H and H BURGER

gold creek smoked cheddar, lettuce, tomato,  
fry sauce, hawaiian bun

## DESSERT

choose two

### CHOCOLATE DECADENCE GF

vanilla-raspberry sauce, white chocolate chantilly

### HOLIDAY COOKIES

chocolate chip, ginger, cherry thumbprint

### S'MORES BREAD PUDDING

warm vanilla custard bread pudding, marshmallow  
crème, graham cracker crumb, chocolate ice cream

### ICE CREAM TRIO

vanilla, chocolate, sorbet

**\$80 per guest**

price does not include beverage, sales tax, service charge, or minimums

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# FAMILY STYLE DINNER

## CHOOSE TWO

### REFUEL SALAD GF V

mixed greens, almond, apple, beet, raisins, brown rice,  
yam, pomegranate vinaigrette

### WINTER GREENS VEG

radicchio, frisée, romaine, fennel, orange,  
pickled red onion, pine nuts, crème fraîche dressing,  
pecorino

### CAESAR SALAD

romaine, herb croutons, parmesan crisp

### CHEDDAR BISCUITS

honey butter, cracked pepper

## CHOOSE TWO

### CRUDO

current catch

### BEER BATTERED

### CAULIFLOWER GF V

carolina gold sauce, chive oil

### TRUFFLE MAC AND CHEESE

gruyère, bacon, bread crumb, chive

### FRIED BRUSSELS SPROUTS GF

miso sobuse, bacon, pickled apple, maple vinaigrette

## CHOOSE THREE

### RIVERENCE TROUT

yam, cipollini onion, roasted tomatoes, green beans,  
parsnip purée, frisée

### ROASTED CHICKEN

mashed potatoes, green beans, chicken jus

### FRENCH ONION LENTIL CAKE

ratatouille, mushrooms, parmesan,  
cashew pesto, artichoke

**add:** tofu, shrimp, salmon, steak, chicken **13**

### BIRRIA TACOS

beef barbacoa, adobo, onions & cilantro,  
radish, rice, beans

### PORK TENDERLOIN

mushroom farro risotto, delicata squash, asparagus,  
apple-fig demi-glace, crispy leeks

### STEAK FRITES\*

hand-cut fries, garlic-herb butter, demi-glace

### PRIME RIB\*

roasted garlic mash, french green beans, au jus,  
horseradish cream

**add +15**

## CHOOSE ONE

### CHOCOLATE DECADENCE GF

vanilla-raspberry sauce, white chocolate chantilly

### HONEY TRES LECHES CAKE

dulce de leche, caramelized utah honey, cinnamon ice  
cream, meringue

### S'MORES BREAD PUDDING

warm vanilla custard bread pudding, marshmallow  
crème, graham cracker crumb, chocolate ice cream

**\$90 per guest | 6 guest minimum**

price does not include beverage, sales tax, service charge, or minimums

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# EVENT INFORMATION

## FEES

We do not charge a room fee. However, there are food and beverage minimums associated with each space.

### SERVICE CHARGE

A 20% service charge is added to all events that goes 100% to our service staff and a 2% culinary charge that goes 100% to our culinary team. We also have a 3% admin fee, which goes 100% to the event managers responsible for booking this event.

### CREDIT CARD

Credit card payments are subject to a 3.5% processing fee.  
Timely payment by check is NOT subject to a processing fee.

### STATE TAX

All menu items are subject to a tax of 8.75%. Tax-exempt groups must provide their tax-exempt number in writing prior to the event.

## DEPOSIT

A 50% deposit is due upon contract execution, at which point your reservation will be confirmed.

## CANCELLATION

In view of our up-front commitments and costs, any Event cancellation is subject to a \$250 charge. That charge is subject to being increased if the cancellation is made: 1) 8-14 days prior to Event, the charge will be the greater of (a) \$250 or (b) 50% of the Food and Beverage Minimum; or 2) fewer than 8 days prior to Event, the charge will be the greater of (a) \$250 or (b) the full Food and Beverage Minimum.

## AUDIO VISUAL

The Private Dining Room and any full buyouts have the ability for audio visual needs.  
For a wireless microphone, there will be a \$50 charge.  
The use of the visual screen will be \$100.

# HERITAGE

Brooks Kirchheimer, Park City restaurateur, has had the restaurant bug ever since Santa answered his wish as a youngster of a cash register for his pretend diner, with his sisters as guests. Nothing like siblings to teach the art of customer service!

Fast forward, and after a Restaurant Management degree at the University of Denver and a decade managing at the renowned Montage in Beverly Hills and Deer Valley, Zoom in Park City, and Merriman's in Maui, Brooks was eager to open his own restaurant.

Partnering with his parents, Brooks opened Hearth and Hill in 2018. The upscale-casual, family friendly eatery instantly became a popular local gathering spot and perennial award winner.

The key to this success is a commitment to "Inspire our associates, thrill our guests, and enrich our community." Delivering on this commitment was particularly important during the pandemic. As Brooks said, "The pandemic underscored the desire of people to enjoy the company of friends and family, and the vitality that such gatherings inject into the community.

If a meal at one of our places can serve that purpose, that's very gratifying."

After three years, expansion beckoned, with new concepts and locations that complement the original: Hill's Kitchen Café & Catering in Park City, and Urban Hill, a fine-dining restaurant in the burgeoning Post District of Salt Lake City. At the beginning of 2025, Hill's Kitchen and Hearth and Hill opened in Salt Lake City's Sugar House neighborhood. Just like the first Hearth and Hill, they feature inviting environments and dream teams of restaurant talent.

**HILLS**  
kitchen

  
**HILL TOP**  
HOSPITALITY

**urban**  
HILL