



HEARTH
and
HILL
SUGAR HOUSE

EVENTS

(385) 563-3777 | events@hearth-hill.com | hearth-hill.com

2188 S Highland Drive, Salt Lake City, UT 84105

WE MAKE EVERY DINING EXPERIENCE A SPECIAL OCCASION.

Hearth and Hill Sugar House brings the same passion to “thrill our guests!” that makes its Park City forerunner a locals’ favorite. Nestled in the heart of one of Salt Lake City’s most dynamic neighborhoods, our newest location offers an upscale-casual experience perfect for any occasion. The menu showcases classic American flavors with a creative twist, thoughtfully prepared using fresh, locally sourced ingredients. The inviting space, complete with an open kitchen, vibrant bar and welcoming patios, sets the stage for memorable meals shared with friends, family and neighbors. Whether you’re joining us for brunch, lunch, dinner or a handcrafted cocktail, Hearth and Hill Sugar House is where great food and great company come together.

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

Let us help you celebrate life’s moments—big and small—with a private dining experience tailored just for you.

TO INQUIRE, PLEASE CONTACT:

events@hearth-hill.com





PRIVATE DINING ROOM

Up to 40 guests



PARTIAL BUYOUT

Up to 65 guests



FULL BUYOUT

Up to 185 guests

Up to 200 guests for cocktail reception

LUNCH

STARTERS

CHEDDAR BISCUITS 10

aged cheddar, honey butter

SCALLION PORK GYOZA 14

house-made dumplings, tamari dipping sauce

TRUFFLE MAC AND CHEESE 16

gruyère, bacon lardon, bread crumb, chive

BUFFALO CAULIFLOWER 14

beer battered, chive, crumbled blue cheese

BRUSSELS SPROUTS 14

pomegranate crème fraîche, arils, goat cheese

FIRST

choose two

CAESAR SALAD

romaine, sourdough croutons, parmesan crisp

CHINOIS SALAD

napa cabbage, thai basil, cashew, fried wonton, sweet chili sauce, sesame vinaigrette

CITRUS AVOCADO SALAD

avocado, cotija cheese, mandarin orange, roasted pepita, heritage greens, coriander-citrus vinaigrette

SOUP

chef's daily selection



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

LUNCH

MAIN

choose three

all sandwiches come with fries

ROASTED CHICKEN SANDWICH

rosemary aioli, swiss, applewood smoked bacon, avocado, arugula, ciabatta

BLACKENED SALMON SANDWICH*

creamy caper and dill sauce, apple, arugula, pickled red onion, citrus, ciabatta

H and H SMASH BURGER*

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

SALMON AL PASTOR TACOS*

mango salsa, avocado, cotija cheese, cabbage, crema, lime, corn tortillas

HAWAIIAN AHI POKE BOWL*

sushi rice, sunomono, wakame seaweed, edamame, mango, yamagobo, grapefruit ponzu, togarashi aioli

DESSERT

choose two

CITRUS PAVLOVA

pomegranate curd, blood orange sauce, pomegranate seeds, blood orange

RASPBERRY PISTACHIO CHEESECAKE

pistachio crèmeux, raspberry coulis, candied pistachios

CHOCOLATE DECADENCE

white chocolate chantilly, vanilla raspberry sauce

ICE CREAM AND SORBET

vanilla, chocolate, or seasonal sorbet



TWO COURSE MEAL

(first and main)

\$35 per guest

THREE COURSE

(first, main, and dessert)

\$47 per guest

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

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BRUNCH

available saturday and sunday

STARTERS

choose three | family style

FRUIT PLATTER

seasonal selection

HOUSE-MADE CINNAMON ROLL

brown butter cream cheese

CHEESE BISCUITS

aged cheddar, honey butter

BUFFALO CAULIFLOWER

beer battered, chive, crumbled blue cheese

BRUSSELS SPROUTS

pomegranate crème fraîche, arils, goat cheese

MAIN

choose three

SMOKED SALMON AVOCADO TOAST*

hill's kitchen sourdough, roasted tomato, caper-dill aioli, smoked salmon, poached egg, fennel and arugula, feta, pickled red onion

BREAKFAST PLATE*

scrambled eggs, country potatoes, bacon, house-made jam, sourdough

BREAKFAST BOWL

dragon fruit, berry, greek yogurt, chia seed, macadamia granola, slide ridge honey, toasted coconut, banana

CHILAQUILES*

pork al pastor, crema, cotija, refried black beans, fried egg

ROASTED CHICKEN SANDWICH

rosemary aioli, swiss, applewood smoked bacon, avocado, arugula, ciabatta

H and H SMASH BURGER

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

TWO COURSE

(starter and main)

\$35 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 | two dozen minimum)

MINI AL PASTOR TACOS 38

cilantro, onion, tomatillo

CRISPY CHICKEN CANAPÉ 38

mustard aioli

TOGARASHI SEARED AHI 48

wasabi cream, crispy wonton

ROCK SHRIMP SHOOTER 46

sage, preserved lemon aioli

SMOKED SALMON BLINI 48

crème fraîche, horseradish, dill, preserved lemon

SHRIMP AND AVOCADO SALSA 32

tomato, cilantro, lime

FRESH-SHUCKED OYSTERS 48

calamansi-lime mignonette

MUSHROOM PATÉ CROSTINI 36

caramelized onion chutney, wild mushrooms, candied walnuts

SUNDRIED TOMATO AND GRUYÈRE ARANCINI 32

marinara, basil chiffonade



DINNER

STATIONED HORS D'OEUVRES

(priced per person | 35 person minimum)

BUTCHER BLOCK ANTIPASTO 25

roasted bell peppers, olives, salami, prosciutto, roasted artichoke hearts, roasted tomatoes, grilled asparagus, roasted eggplant, feta cheese, provolone cheese

MEDITERRANEAN 34

hummus, tzatziki, marinated olives, manchego cheese, persian carrots, bacon-wrapped dates, serrano ham, dried figs, grilled pita bread

POKE STATION 34

ahi & hiramasa, black sea salt, avocado, green onions, seaweed salad, mango, yamagobo, pickled japanese cucumbers, soy & chili oil, togarashi aioli, steamed sticky rice, wonton chips

STARTERS

CHEDDAR BISCUITS 10

aged cheddar, honey butter

SCALLION PORK GYOZA 14

house-made dumplings, tamari dipping sauce

TRUFFLE MAC AND CHEESE 16

gruyère, bacon lardon, bread crumb, chive

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beer battered, chive, crumbled blue cheese

BRUSSELS SPROUTS 14

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DINNER

FIRST

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CAESAR SALAD

romaine, sourdough croutons, parmesan crisp

CHINOIS SALAD

napa cabbage, thai basil, cashew, fried wonton, sweet chili sauce, sesame vinaigrette

CITRUS AVOCADO SALAD

avocado, cotija cheese, mandarin orange, roasted pepita, heritage greens, coriander-citrus vinaigrette

SOUP

chef's daily selection

MAIN

choose three

HERB FALAFEL

chickpea salsa, red pepper, walnut, muhammara, beet root hummus, pickled fennel, great river organic millet, lavosh cracker

STEAK FRITES*

chef's cut selection, peppercorn steak sauce, house-cut fries

PASTA BOLOGNESE

lumache pasta, san marzano meat sauce, ricotta del pastino

SEA BASS BRODETTO

brodetto broth, lacinato kale, israeli couscous, harissa rouille, crouton

MARY'S ORGANIC CHICKEN

achiote chicken, dove creek bolita bean, pickled red onion, aji verde, fried hominy

HAWAIIAN AHI POKE BOWL*

sushi rice, sunomono, wakame seaweed, edamame, mango, yamagobo, grapefruit ponzu, togarashi aioli

H and H SMASH BURGER

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

DESSERT

choose two

CITRUS PAVLOVA

pomegranate curd, blood orange sauce, pomegranate seeds, blood orange

RASPBERRY PISTACHIO CHEESECAKE

pistachio crèmeux, raspberry coulis, candied pistachios

CHOCOLATE DECADENCE

white chocolate chantilly, vanilla raspberry sauce

ICE CREAM AND SORBET

vanilla, chocolate, or seasonal sorbet

\$70 per guest

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 9.45% (or the prevailing rate). 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 projector in the private dining room will be \$100.

HILL'S
kitchen



HILL TOP
HOSPITALITY

urban
HILL