



HEARTH — *and* — HILL

EVENTS

(435) 200-8840 | events@hearth-hill.com | hearth-hill.com

1153 Center Drive, Park City, UT 84098

WE MAKE EVERY DINING EXPERIENCE A SPECIAL OCCASION.

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





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 15 
miso soubise, bacon, pickled apple, maple vinaigrette

CHEF'S CRUDO MP
current catch

ELOTE QUESO DIP 13
cheddar, cotija, chihuahua cheese, corn, pimento, tajín tortilla chips

SCALLION PORK GYOZA 14
house-made dumpling, soy dipping sauce

BEER BATTERED CAULIFLOWER 15  
carolina gold sauce, chive oil

TRUFFLE MAC AND CHEESE 18
gruyère, bacon, bread crumb, chive

PORK BELLY BAO BUNS 15
sunomono, chicharrones, hoisin, togarashi aioli, micro cilantro

FIRST

choose two

GARDEN SALAD  
farm greens, radish, cucumber, pomegranate vinaigrette

CAESAR SALAD
romaine, herb 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*

cheddar, lettuce, tomato, brioche 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

CHICAGO HOT BEEF

sweet peppers, provolone, italian hoagie

GARDEN WRAP

broccoli, cauliflower, carrots, arugula, pickled onions,
quinoa, cilantro vinaigrette, red pepper hummus

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

SEASONAL CRÈME BRÛLÉE

crunchy meringue pearls, mixed berry compote

ICE CREAM

choice of: 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

CINNAMON ROLL

brown butter frosting

BRIOCHE 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, herb croutons, parmesan crisp

SUMMER BERRY SALAD

strawberries, blueberries, roasted fennel,
cucumber, arugula, goat cheese, toasted quinoa,
white balsamic vinaigrette

SOUP

chef's daily selection

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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

bulgogi, carrot, cucumber, kimchi, bean sprouts, jasmine rice, fried egg, gochujang

CHILAQUILES

chicken tinga, eggs, cotija, salsa verde, sour cream, avocado

BREAKFAST PLATE

scrambled eggs, country potatoes, fruit, sausage, jam, sourdough

AVOCADO TOAST

chimichurri, poached egg, feta, sourdough

ROASTED CHICKEN SANDWICH

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

H and H BURGER

cheddar, lettuce, tomato, fry sauce, brioche 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

SEASONAL CRÈME BRÛLÉE

crunchy meringue pearls, mixed berry compote

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 piece; available passed and stationed for dinner service; 12 piece minimum)

PEANUT BUTTER &

BACON SANDWICH 4

asian-braised bacon, peanut sauce,
fig compote, brioche toast

COMPRESSED MELON 3

fig, basil, pickled apple

MEDITERRANEAN SKEWER 3

olives, mozzarella, zucchini,
roasted tomatoes, basil

TOMATO BRUSCHETTA

FLATBREAD 4

roasted tomatoes, goat cheese,
basil, balsamic

TOMATO BASIL SOUP SHOT 4

mini grilled cheese

THAI CHICKEN CURRY 4

chicken curry salad, grapes, cilantro, wonton

FIRECRACKER SHRIMP 3

spicy aioli, scallions, togarashi

SPICY TUNA 5

crispy rice

BEEF TARTARE 5

american wagyu, shallots, capers, egg yolk,
garlic aioli, crostini

POKE BITES 5

tuna, cucumber, seaweed salad, edamame

CHESAPEAKE CRAB CAKE 5

charred lemon aioli

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, tajin chips, pita chips

SUSHI STATION 35

spicy tuna, salmon avocado, hamachi negi

**5 business days notice required*

ACTION STATIONS

(priced per person; chef attendant required (\$100 per hour, per chef))

BRUNCH

OMELETS MADE TO ORDER 24

ham, bacon, sausage, tofu
mushrooms, onions, bell peppers, tomatoes
spinach, cheddar, gruyère, feta

LUNCH & DINNER

HAND ROLL STATION 38

hamachi, tuna, salmon
cucumber, avocado, sprouts, roasted bell peppers,
carrots, pineapple
togarashi aioli, ponzu, wasabi, soy sauce, sriracha

TOSSED SALAD BAR 25

romaine, spring mix
baby tomatoes, carrots, black beans, garbanzo beans,
beets, yams, cucumbers, bell peppers, asparagus,
almonds, cheddar, feta, croutons, tortilla strips
ranch, chipotle ranch, pomegranate vinaigrette,
balsamic vinaigrette

BUILD YOUR OWN FRIED RICE 32

beef, chicken, shrimp, tofu, egg
peas, carrots, caramelized onions, green onions,
celery, bean sprouts, napa cabbage, roasted garlic,
cilantro, cashews, nori, brown rice, jasmine rice,
sesame oil
soy sauce, teriyaki, garlic ponzu, sriracha

BUILD YOUR OWN POKE BOWLS 42

tuna, salmon, hamachi
edamame, seaweed salad, cucumber, mango,
pineapple, avocado, pickled red onion, carrots,
purple cabbage, jalapeño, radish, green onion,
nori, furikake, sesame seeds
poke sauce, chili ponzu, black garlic shoyu

DESSERT

OLIVE OIL POUND CAKE & BANANAS FOSTER 14

hill's kitchen olive oil pound cake
bananas foster made to order
whipped cream
vanilla ice cream
brown sugar ice cream

ICE CREAM SUNDAE 12

chocolate, vanilla, sorbet
oreo crumbs, sprinkles, mini m&m's, peanuts,
whipped cream, caramel sauce, chocolate syrup, cherries

CARVING STATIONS

(priced per full roast)

BONE-IN PORK LOIN 300

serves 10-12
apricot chutney, roasted garlic jus, rolls

CHATEAUBRIAND 625

serves 12-15
red wine mushroom sauce, béarnaise, rolls

PRIME RIB 575

serves 20-25
au jus, horseradish cream, rolls

CEDAR PLANK SALMON 350

serves 12-15
charred lemon remoulade, tomato chutney, rolls

DINNER

STARTERS

ELOTE QUESO DIP 13

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

SCALLION PORK GYOZA 14

house-made dumpling, soy dipping sauce

FRIED BRUSSELS SPROUTS 15

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 18

gruyère, bacon, bread crumb, chive

SPICY TUNA 16

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

PORK BELLY BAO BUNS 15

sunomono, chicharrones, hoisin, togarashi aioli, micro cilantro

CHEF'S CRUDO MP

current catch

FRIES 10

DILL FRIES 12

lime crema

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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

SUMMER BERRY SALAD VEG

strawberries, blueberries, roasted fennel,
cucumber, arugula, goat cheese, toasted quinoa,
white balsamic vinaigrette

SOUP

chef's daily selection

MAIN

choose three

SESAME CRUSTED SALMON

snow peas, carrots, bean sprouts, baby bok choy,
kimchi, black garlic dashi broth, udon noodles

BUTTERMILK FRIED CHICKEN

parmesan mashed potatoes, green beans, gravy

DUROC PORK CHOP*

miso marinated, corn purée, heirloom tomatoes,
fingerling potatoes, cipollini onion,
black garlic demi-glace

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

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

PASTA PRIMAVERA

english peas, asparagus, red peppers, zucchini,
heirloom tomatoes, summer squash, salsa al limone,
parmesan, parsley, fusilloni pasta

CHICKEN PARMESAN

fettuccine, grilled zucchini, garlic bread

H and H BURGER

cheddar, lettuce, tomato,

DESSERT

choose two

CHOCOLATE DECADENCE GF

vanilla-raspberry sauce, white chocolate chantilly

SEASONAL CRÈME BRÛLÉE

custard, caramelized sugar,
whipped cream

S'MORES BREAD PUDDING

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

ICE CREAM

choice of: vanilla, chocolate, sorbet

\$70 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

SUMMER BERRY SALAD VEG

strawberries, blueberries, roasted fennel, cucumber, arugula, goat cheese, toasted quinoa, white balsamic vinaigrette

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

SESAME CRUSTED SALMON

snow peas, carrots, bean sprouts, baby bok choy, kimchi, black garlic dashi broth, udon noodles

BUTTERMILK FRIED CHICKEN

parmesan mashed potatoes, green beans, gravy

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

DUROC PORK CHOP*

miso marinated, corn purée, heirloom tomatoes, fingerling potatoes, cipollini onion, black garlic demi-glace

CHICKEN PARMESAN

fettuccine, grilled zucchini, garlic bread

STEAK FRITES*

mishima wagyu, 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

SEASONAL CRÈME BRÛLÉE

custard, caramelized sugar, whipped cream

S'MORES BREAD PUDDING

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

ICE CREAM

choice of: vanilla, chocolate, sorbet

\$85 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 10.05%. 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