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

HILL TOP
HOSPITALITY



PRIVATE DINING ROOM

Up to 40 guests



PARTIAL BUYOUT

Up to 60 guests



FULL BUYOUT

Up to 170 guests

Up to 200 guests for cocktail reception

LUNCH

STARTERS

CHEDDAR BISCUITS 12
aged cheddar, honey butter

SCALLION PORK GYOZA 14
house-made dumplings, tamari dipping sauce

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

BUFFALO CAULIFLOWER 15
beer battered, chive, crumbled blue cheese

CRISPY BRUSSELS SPROUTS 16
goat cheese, nduja honey, sherry gastrique

FIRST
choose two

CAESAR SALAD
romaine, herb croutons, parmesan crisp

WEDGE SALAD
roasted tomato, chive, pickled red onion, capers, smoked bacon, point reyes blue cheese dressing

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*
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

STRAWBERRY & PEACH PAVLOVA
lime-yogurt whip, roasted peaches, strawberry-peach coulis

TROPICAL BANANA CHEESECAKE
banana crémeux, brownie tuile, pineapple-mango compote, banana chips

CHOCOLATE DECADENCE
white chocolate chantilly, vanilla raspberry sauce

ICE CREAM AND SORBET
vanilla, chocolate, or seasonal sorbet



(first and main)
$35 per guest

(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

CHEDDAR BISCUITS
aged cheddar, honey butter

BUFFALO CAULIFLOWER
beer battered, chive, crumbled blue cheese

CRISPY BRUSSELS SPROUTS
goat cheese, nduja honey, sherry gastrique

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'OUEVRES

(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 12
aged cheddar, honey butter

SCALLION PORK GYOZA 14
house-made dumplings, tamari dipping sauce

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

BUFFALO CAULIFLOWER 15
beer battered, chive, crumbled blue cheese

CRISPY BRUSSELS SPROUTS 16
goat cheese, nduja honey, sherry gastriquel



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DINNER

FIRST

choose two

CAESAR SALAD
romaine, herb croutons, parmesan crisp

WEDGE SALAD
roasted tomato, chive, pickled red onion, capers, smoked bacon, point reyes blue cheese dressing

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

SOUP
chef's daily selection

MAIN

choose three

GARDEN FALAFEL
chickpea chermoula, red pepper-walnut muhammara, golden beet hummus, pickled fennel, great river organic millet, lavash cracker

WAGYU STEAK FRITES*
baseball cut sirloin, herb-tallow fries, green peppercorn demi glace

ROCK SHRIMP PASTA
lumache pasta, cherry tomato, pasilla pepper, spring onion, salsa mulata, baguette

WILD ALASKAN BLACK COD
clear creek beluga lentils, bottarga, fennel pollen beurre blanc, citrus-arugula

MARY'S ORGANIC CHICKEN
a la brasa marinade, poblano-canary beans, ají verde, pickled red onion

HAWAIIAN AHI POKE BOWL*
sushi rice, sunomono, wakame seaweed, edamame, mango, yamagobo, grapefruit ponzu, togarashi aioli

H *and* H SMASH BURGER
smoked cheddar, lettuce, tomato, fry sauce, brioche bun

WILD MUSHROOM RISOTTO + $12
grana padana cheese, truffle cream sauce

CHILEAN SEA BASS + $23
green coconut curry, chinese garlic long beans, black rice

8oz CAST IRON FILET + $26
chive mashed potatoes, red wine demi-glace, herb-buttered broccolini

ADD

4oz BUTTER-POACHED LOBSTER TAIL
+ $22

4ea SEARED SHRIMP
+ $16

DESSERT

choose two

STRAWBERRY & PEACH PAVLOVA
lime-yogurt whip, roasted peaches, strawberry-peach coulis

TROPICAL BANANA CHEESECAKE
banana crémeux, brownie tuile,

CHOCOLATE DECADENCE
white chocolate chantilly, vanilla raspberry sauce

HAZELNUT TORTE
almond cake, caramel ganache, hazelnut crémeux, candied hazelnuts, whipped cream, caramel 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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FAMILY STYLE DINNER

(six person minimum)

STARTER

CHEDDAR BISCUITS
aged cheddar, honey butter

SALADS

choose two

REFUEL SALAD
mixed greens, apple, almond, beet, craisins, brown rice, yam, pomegranate vinaigrette

WEDGE SALAD
roasted tomato, chive, pickled red onion, capers, smoked bacon, point reyes blue cheese dressing

CAESAR SALAD
romaine, herb croutons, parmesan crisp

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

MAINS

choose three

MARY'S ORGANIC CHICKEN
a la brasa marinade, poblano-canary beans, ají verde, pickled red onion

WAGYU STEAK FRITES
baseball cut sirloin, herb-tallow fries, green peppercorn demi-glace

ROCK SHRIMP PASTA
lumache pasta, cherry tomato, pasilla pepper, scallion, salsa mulata, baguette

GARDEN FALAFEL
chickpea chermoula, red pepper-walnut muhammara, golden beet hummus, pickled fennel, great river organic millet, lavash cracker

ALEPPO PORK TENDERLOIN
creamy orzo, sheep's milk pepato cheese, pickled apple, cider agrodolce

CHATEAUBRIAND +25
wild mushroom demi-glace, chive mashed potatoes, roasted baby carrots

SIDES

+ 4 per person each

HARISSA CARROTS
pistachio, carrot top pistou

HERB ROASTED BROCCOLINI
bagna cauda butter

DUCK FAT FINGERLING POTATOES
fried garlic & shallot

FRIED BRUSSELS SPROUTS
guajillo brown butter

DESSERT

choose three

COOKIES AND CREAM SHOOTER

MINI SEASONAL TART

BITE SIZE BROWNIES

ASSORTED MACARONS

BITE SIZED CRISPED RICE TREATS

SEASONAL CHEESECAKE BITES

$88 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