

# Catering and Event Services

*"Thank you for providing a delicious, robust and affordable catering service."*

- Andrea, a happy catering customer



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All information in this brochure is as of May 2021. Menus, minimums, hours and prices are subject to change.



## *Our Story*

Brooks Kirchheimer has had the restaurant bug for as long as he can remember. “The very first Christmas present I can recall requesting was a cash register, when I was just a tyke. I probably drove my two sisters and parents crazy badgering them to play restaurant!”

Since earning a degree in Hotel and Restaurant Management from the University of Denver in 2008, Brooks has managed a variety of popular restaurants, including at Montage Beverly Hills and Deer Valley, Park City’s former Main Street landmark Zoom, and Merriman’s in Maui.

Brooks is eager to pay it forward: “I learned a ton from my former bosses, such as Steve Solomon and Peter Merriman. I hope I can benefit careers of people I now supervise like they benefited mine.”

In 2017, Brooks and his wife Catherine returned home to Park City, ready to pursue his lifelong dream of starting his own restaurant. Recently retired from his finance career, Brooks’s dad, David, was eager to be his financial partner.

David, who with his wife Sherry have owned a Deer Valley home since 2007, was thrilled at the prospect: “Brooks and I have very complementary skills and experiences, so we make a perfect team. Plus, we have a shared passion for creating an organizational culture that’s beneficial to our associates, guests and community. I hope the family ties between Brooks and me carry over to all of Hearth and Hill’s associates.”

For Brooks, it’s about writing the next chapter of a story spawned by the cash register left by Santa Claus years ago. “Hearth and Hill’s mantra is to ‘Inspire our associates, thrill our guests, and enrich our community.’ We’ve assembled an incredible, local management team to help me achieve that commitment, each and every day.”

## Private Dining Room

- ▶ Private Dining Room Seated Capacity: 40
- ▶ Cocktail Party Capacity: 50
- ▶ Audio Visual:  
Television with computer hook-up, microphone,  
isolated sound system
- ▶ Fireplace
- ▶ Fully Private with glass sliding door

### F&B MINIMUMS

Winter: 5pm to 7:30pm, 8pm to Close

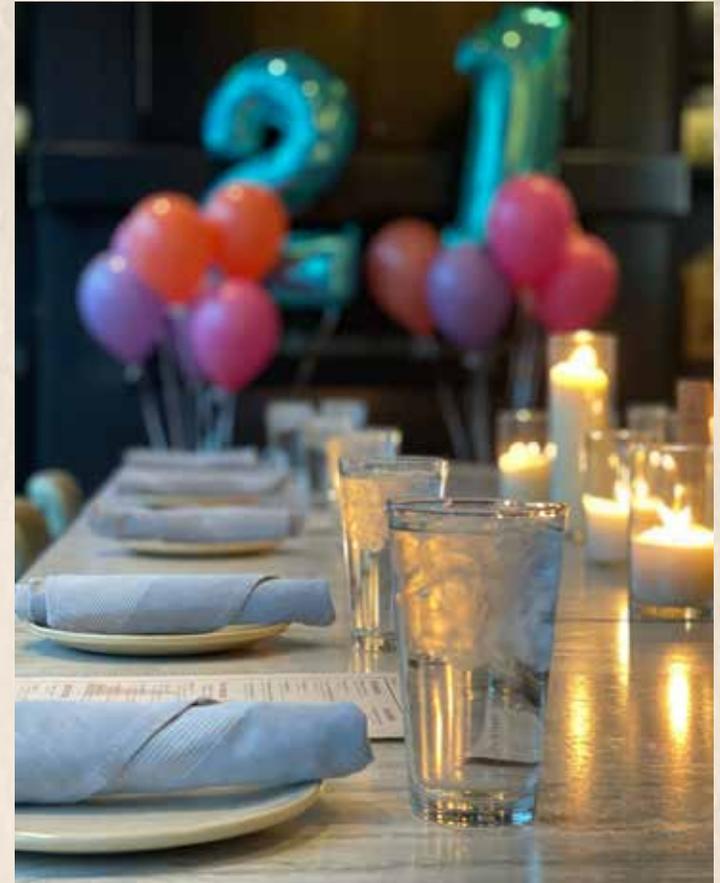
**\$2,000+**

Winter: 5pm to Close

**\$3,750+**

Spring through Fall: 5pm to Close

**\$1,500+**



## Patio



- ▶ Seated Capacity: 50
- ▶ Cocktail Party Capacity: 60
- ▶ Audio Visual:  
House sound system, live music capability
- ▶ Fireplace,
- ▶ Two 10' overhead gas heaters
- ▶ Two mushroom heaters
- ▶ Fully Private with glass sliding door to interior of restaurant



### F&B MINIMUMS

Spring through Fall: 5pm to Close

**\$2,500+**

# Full Restaurant Buy-Out

- ▶ Seated Capacity: 150
- ▶ Cocktail Party Capacity: 239
- ▶ Audio Visual:  
House sound system, live music capability,  
Presentations on Three 60" TV'S
- ▶ Fireplace
- ▶ Two 10' overhead gas heaters
- ▶ Two mushroom heaters

## F&B MINIMUMS

Please inquire for price.





## *Bar & Cocktail*

- ▶ **Capacity:** 50
- ▶ **Audio Visual:**  
House sound system, live music capability,  
Two 60" TV'S
- ▶ **Seating:** Five High Boy Tables, Bar Stools



### **F&B MINIMUMS**

Winter: 3pm to 5pm or 5pm to 7pm  
**\$2,500+**

Spring through Fall: 3pm to Close  
**\$1,500+**

# Off-Site Events

- ▶ **Capacity:** 10-150
- ▶ **Rentals:** We can work with Diamond Rentals in securing your desired needs
- ▶ **Menu:** We will work with you to put together a custom menu that will hit the spot
- ▶ **Bar:** Yes! You buy the alcohol, we prepare it and serve it
- ▶ **Staff:** Of course! We can do everything from a drop-off, to a full service event

## F&B MINIMUMS

Drop-off:  
**\$500**

Full Service:  
**\$1,000**







## Testimonials

““

It's been a pleasure to come in this morning and hear all the great comments from various people about Thursday's event. Thank you so much! The food and your staff were fabulous! Our donors and staff who were in attendance were thrilled with the event and your staff really made it easy for us. Everything was seamless. There were several comments about the yummy food and how beautiful everything was. -Park City Community Foundation

““

The space was just right for our size and beautiful. The food was delicious and we even had so much that we are having leftovers today as a family. Service was one of those things that you don't really notice but I think that speaks to the fact that we never felt we needed something that was not already provided for us. Gaby et al were great in packing up all the leftovers and pleasant throughout. One really nice thing was that there was one point where a few of us were saying a few words to our group and it was good that your team stopped and didn't try to serve during that time which could have been distracting. I will definitely recommend hearth and hill to others. -Family Reunion

““

Thank you for providing a delicious, robust, and affordable catering service. I've used Hearth & Hill twice for dinner parties because it makes hosting so easy and delicious. Crowd pleasing options for all courses were met with compliments from all our guests and the ease of ordering and picking up fabulously convenient. I'll be ordering yet again! -Andrea

““

The Hearth and Hill team provided an absolutely remarkable catering experience for a surprise outdoor birthday dinner for my wife and our family. On an amazing hillside in Park City they prepared food that was equal to or better than any formal restaurant meal we've ever had in Park City. Their service was terrific and they were collaborative about menu planning. In short I cannot recommend Brooks Kirchheimer and his team more highly. -Rod

# Catering Menu

## SALADS

SERVES 10 / 15 / 20

**Tomato Cucumber**   105 / 160 / 215  
red onion, pepperoncini, feta, citrus vinaigrette

**Refuel**   105 / 160 / 215  
almond, apple, beet, cranberry, brown rice  
yam, kale, spinach, pomegranate vinaigrette

**Pasta Salad**   85 / 125 / 170  
broccoli, tomato, onion, bell pepper  
picante salame, olive, red wine basil vinaigrette

**Caesar**   72 / 105 / 145  
romaine, kohlrabi, crouton, grana padana  
parmesan

**Garden**   72 / 105 / 145  
carrot, radish, cucumber, tomato,  
pomegranate vinaigrette

**Potato Salad**  60 / 90 / 120  
caramelized onion, mustard, aioli, scallion  
egg, dill

## SOUPS

QT SERVES 4PP

**Tomato Basil**   22 / qt

**Roasted Mushroom**   22 / qt

**Chicken Tortilla**  20 / qt

**Corn Chowder**   20 / qt

## FINGER FOODS

PER DOZEN - MINIMUM 2 DOZEN

**Deviled Eggs**  24  
bacon, chive

**Bacon Wrapped Shrimp**  58  
white bean purée

**Wagyu Beef Sliders** 58  
american cheese, pickle, H+H ketchup

**Shrimp and Corn Poppers**  36  
yum yum sauce

**Mini Quiches** 36  
spinach feta or ham and gruyère

**Crab Stuffed Peppadew Peppers**  43  
herb bread crumb

**Shrimp Lettuce Cups**  50  
peanut, cilantro, chili

**Short Rib Puffed Pastry** 70  
horseradish cream

**Cheddar Biscuits** 18  
honey butter, black pepper

**Prosciutto Wrapped Dates**  36  
pimento cheese

**Swedish Meatballs**  43  
mushroom cream

**Falafel**   43  
Moroccan yogurt

**Beer Battered Cauliflower**   24  
carolina gold sauce

**Beet Bruschetta**   24  
fines herbes, everything spice, whipped feta

**White Bean and Artichoke Toast**   24

**Vegan Meatballs**   24  
bbq glaze, kidney bean, pecan, cilantro sesame

**Fried Chicken Sliders** 36  
pickle, remoulade

**Beef Tenderloin Skewers** 64  
chimichurri sauce

## PLATTERS

SERVES 10 / 15 / 20

**Charcuterie**  195 / 290 / 390  
calabrese, wild boar, prosciutto, pc creamery  
brie, snow queen ash rind goat cheese, gold  
creek farms cheddar, lavash crocker, mustard  
almond, pickle, house made jams/preserves

**Crudité**   120 / 180 / 240  
yam chips, grilled cauliflower, broccoli  
watermelon radish, celery, cucumber,  
asparagus pickled carrot, hummus, herb yogurt

**Seafood**  325 / 485 / 650  
shrimp cocktail, heirloom tomato cocktail sauce  
smoked salmon, chive cream cheese, crostini  
crab salad lettuce cups  
smoked clam dip, old bay chips  
snow crab claws

## PROTEINS

SERVES 10 / 15 / 20

**Roasted Salmon** 100 / 150 / 200  
chimichurri sauce

**Almond Crusted Trout** 100 / 150 / 200

**Flank Steak** 120 / 180 / 240  
horseradish sauce

**Chicken Breast** 90 / 135 / 180

## PARTY THEMES

SERVES 10 / 15 / 20

**Fajita Dinner**  
275 / 415 / 550

flank steak, chicken breast  
spanish rice, beans  
black bean salad, elotes  
pico de gallo, sour cream  
cheese, shredded cabbage  
guacamole, tortillas

*optional dessert additions:*

cookies 28 per dozen      churros 30 per dozen

**Backyard BBQ**  
300 / 450 / 600

grilled chicken  
smoked baby back ribs  
corn on the cob/deviled eggs,  
potato salad  
coleslaw, cornbread muffins  
baked mac and cheese

*optional dessert additions:*

fruit crisp 40 / 60 / 80      brownies 30 per dozen

**Golden Dragon**  
275 / 415 / 550

orange chicken  
flank steak, broccoli cashew  
veggie fried rice  
peki gyoza, shrimp shumai  
soba noodle salad  
peanut lime dressing

*optional dessert additions:*

cupcakes 36 per dozen      coconut lime bars 36 per dozen

**Tex-Mex**

300 / 450 / 600

mole short rib, cilantro rice  
street corn and black bean salad  
corn and jalapeno fritters  
queso dip, guacamole  
tortilla chips, nachos  
limes, tortillas

*optional dessert additions:*

caramel flan 36 per 12" pan      churros 28 per dozen

## BOXED LUNCHES

18 per box - Includes cookie & choice of chips or pasta salad

**Smoked Turkey Club**  
bacon, lettuce, tomato, basil aioli, 7 grain

**Roast Beef**  
shaved beef, lettuce, tomato  
red onion, horseradish aioli, rye bread

**Grilled Chicken**  
spinach, tomato, bacon onion jam  
chili aioli, ciabatta

**Chicken Caesar Wrap**  
romano, crouton, kohlrabi, parmesan

**Veggie Wrap**  
kale, spinach, almond, brown rice, beet  
yam, hummus

**BLTA**  
bacon, lettuce, tomato, avocado, basil aioli  
7 grain

## SANDWICH PLATTERS

Selection of three sandwiches, halved and individually wrapped

55 / 80 / 110

10 people  
6 sandwiches

15 people  
10 sandwiches

20 people  
15 sandwiches

# Catering Menu

## DIPS

PER PINT - SERVES 10

<b>White Bean &amp; Squash Hummus</b>  	<b>30</b>	<b>Spinach Artichoke</b> 	<b>28</b>
yam chips, raw and roasted vegetables		garlic bread, tortilla chips	
<b>Grilled Onion</b> 	<b>24</b>	<b>Guacamole</b>  	<b>24</b>
potato chips, vegetables		tortilla chips	
<b>Smoked Trout</b> 	<b>32</b>	<b>Pimento Cheese</b> 	<b>24</b>
trout roe, boiled egg, potato chips		lavash cracker, celery	
<b>Tex-Mex Queso</b> 	<b>26</b>		
tortilla chips			

## SWEETS

PER DOZEN - MINIMUM 2 DOZEN

<b>Coconut Lime Bars</b>	<b>36</b>	<b>Coconut Cherry Macaroons</b> 	<b>36</b>
coconut crust, lime curd		<b>Cookies</b> 	<b>28</b>
<b>Peanut Butter Squares</b>  	<b>36</b>	chocolate chip	
vanilla strawberry or cookies and cream		double dark chocolate cherry	
<b>Cupcakes</b>	<b>36</b>	cowboy cookie	
		<b>Brownies</b> 	<b>36</b>
<b>Caramel Flan</b> 	<b>36</b>	chocolate drizzle	
citrus custard, 12" pan		<b>Churros</b>	<b>28</b>
<b>Chocolate Dipped Strawberries</b>  	<b>28</b>	hot fudge	

## PARTY PLANNING

<b>Packed Utensils</b>	<b>0.75 each</b>
<b>Paper Plates</b>	<b>0.75 each</b>
<b>Delivery</b>	<b>75 for orders under 500; 100 for orders over 500</b>
<b>Chef Fee</b>	<b>75 per hour - 3 hour minimum</b>
<b>Staffing Fee</b>	<b>45 per person, per hour - 3 hour minimum</b>

### Additional Items By Request

Breakfast Menu  
 Beverages (cocktail mixers or non-alcoholic beverages)  
 In Home Chef Dinners  
 Private Dining Room Dinners at Hearth and Hill  
 Custom Menus Available

Call or email today to speak with our event coordinator, who will work with you to create a customized package and assist with the details of your event from the conception to completion.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 \*Hearth and Hill, the "H-mountain" logo, and any associated names or marks are registered trademarks of Hearth & Hill, LLC.

# Jessie's Cakes



Interested in placing an order?

Custom Cakes, Cupcakes and Wedding Cakes Available

# Awards

## *Park City's Best*

- **2019 (6 top-3 finishes was #1):**
  - #1: Best Family Restaurant (tie), Best Lunch
  - #2: Best Wait Staff or Dining Service
  - #3: Best Restaurant (to Lespri and Riverhorse), Best Brunch, Best Signature Cocktail
- **2020 (10 top-3 finishes was #1):**
  - #1: Best Family Restaurant, Best Burger or Sandwich
  - #2: Best Lunch, Best Take-out or Curbside, Best Wait Staff and Dining Service, Best Restaurant Delivery Service
  - #3: Best Restaurant (to Riverhorse and Ruth's Chris), Best Outdoor Dining, Best Apres Ski, Best Breakfast/Brunch

## *2019 Readers Choice Awards, Gastronomic Salt Lake City (Utah's oldest online food magazine):*

- #1: Best Overall Restaurant (tie), Best Place for Lunch, Best Salads, Best American Restaurant (3-way tie)
- #2: Best Place for Brunch, Best Desserts (2-way tie), Best Sandwiches (2-way tie)
- Special Mentions: Best Co-Owners, Sous Chef

## *2019 Pacific Coast Builder Conference Gold Nugget Award of Merit:*

Best Interior Renovation/Tenant Improvement

## *2020 Park City Restaurant Association*

#2: Cocktail Contest (After High West)

## *2020 Best of Utah City Weekly Newsletter*

"Best Hard-to-find-appetizer"

## *2020 Green Business Resiliency Award (Recycle Utah)*

## *2021 Blue Plate Award (Salt Lake Magazine) - The Only Park City Business to win!*

"A Blue Plate Award is given to an establishment or an individual who has done more than put good food on the table. They've created culture, made acts of kindness and education and are paragons of service that goes beyond."

# Our Commitment

Hearth and Hill's *commitment* is to be "a gathering spot" that:

Inspires our Associates, Thrills our Guests, and  
Enriches our Community.

Together, we strive for:

## *Teamwork*

- All for one and one for all
- Importance of all associates and positions
- Having each other's back

## *Transparency*

- Clear and candid communication
- Open-door-policy; all questions and comments encouraged
- Everyone in the know and up to date

## *Respect*

- The Golden Rule
- Empathy and humility
- Diversity

## *Integrity*

- Do the right thing
- Honesty and truthfulness
- Consistency in action and behavior

## *Sustainability*

- Environmental
- Individual
- Hearth and Hill culture

## *Learning*

- Education and training
- Continuous improvement, individually and organizationally
- Ongoing personal and professional development

**FUN!!!**