

Flavors

We've saved the best for last! If there's one thing everyone remembers from their wedding, it's the cake flavors. The good news: you can't make a bad choice! We have many delicious flavors, and if you don't see the one you have your heart set on, ask us, and we'll try to oblige.

Cake	Filling	Swiss Meringue Buttercream
Vanilla	Chocolate Fudge	Vanilla
Chocolate	Cookies and Cream	Chocolate
Almond	Chocolate Pudding	Almond
Lemon	Lemon Curd	Lemon
Red Velvet	Vanilla Pudding	Coffee
Carrot Walnut	Brown Butter Cream Cheese	Caramel

Hill's Kitchen is part of Park City based Leave Room for Dessert Eateries, so you know cakes mean everything to us, just as your wedding cake will mean everything to you. We look forward to making it a highlight of your special day!



urban
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Wedding — & — Event Cakes



HILL'S
kitchen

Elegantly Crafted Custom Buttercream Cakes

Thank you for considering the pastry chefs of Hill's Kitchen for your special day!

Wedding cakes are a pride and specialty of the pastry team, and we would be honored to create the beautiful and delicious cake of your dreams. The sooner we can start the process, the better.

To ensure our cake exceeds your expectations from design to last bite, we've created this brief guide to help you confidently make every choice.

To Start

We always use swiss meringue buttercream as it provides the most beautiful finishes and exceptional taste. Cake toppers such as gum paste or fresh flowers may be provided by the client, and we are happy to arrange them at no additional cost.

We're also happy to discuss the wide range of dessert choices available to you: A single large tiered wedding cake? Two medium cakes celebrating something special about each spouse? A small ceremonial cake just for the couple, with cupcakes or other treats for your guests? Something else? From traditional to unconventional, we've seen and baked it all.

Sizing

Wedding cakes generally serve more guests than regular cakes, because of other dessert choices or guests that are just too busy on the dance floor! The below servings are based on 1" x 2" slices.

Pricing depends on a host of factors, such as size, intricacy of design, piping, special flavors, etc. To us, stretching budgets is a piece of cake!

ROUND TIER

6"	8"	10"	12"
10-12 servings	18-24 servings	28-38 servings	40-56 servings

SQUARE TIER

6"	8"	10"	12"
12-18 servings	20-32 servings	30-50 servings	48-72 servings

