



# urban HILL

*Private Dining & Events*

510 S 300 West, Suite 100 | Salt Lake City, UT 84101  
In the new, exciting Post District development.

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[urbanevents@hearth-hill.com](mailto:urbanevents@hearth-hill.com)

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## HILL

*We make every dining experience a special occasion.*

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From the family owners of Park City's award-winning Hearth and Hill restaurant, Urban Hill has it all: open kitchen, lounge, wood-fired grill, raw bar, private dining, spacious patio, wine room, audio-visual system, valet parking and much more, in a newly built, beautiful space by acclaimed Semple Brown Design.

**A sophisticated environment for all occasions, Urban Hill offers several private dining options including a full restaurant buyout.**

Enjoy locally-sourced menu offerings from our Executive Chef Nick Zocco.

**To inquire, please contact:**

[urbanevents@hearth-hill.com](mailto:urbanevents@hearth-hill.com)



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## ***The Press Room***

*Private Dining Room*

Up to 24 guests

Options for cocktail hours  
and seated dinners.



## ***The Register Room***

*Private Dining Room and  
Adjacent Patio Area*

Up to 50 guests

Options for cocktail hours  
and seated dinners.



## ***Full Buyout***

*The Entire Restaurant*

Up to 170 guests for a sit down meal.

Up to 300 guests for a cocktail reception.

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### ***Hors d'Oeuvres***

*Two Dozen Minimum - Priced Per Dozen*

**fried cauliflower v 28**  
gochujang chili glaze

**shrimp, beef, or chicken skewers 42**  
piri piri, peppercorn demi-glace, or salsa verde

**gorgonzola arancini 30**

**peekytoe crab toast 48**  
old bay aioli, pickled radish

**smoked pacific bass toast 36**  
manchego, dill, caraway, pickled onion

**crispy tofu skewers v, GF 30**  
onion-mint relish

**shrimp ceviche cucumber cups GF 48**  
pickled onion, tomato jam

**grilled beef on potato chip GF 44**  
peppercorn sauce, crispy shallot

**chorizo croquetas 42**  
romesco

**deviled eggs 30**  
calabrese, chives

**crispy fried chicken slider 60**  
lettuce, tomato, onion, pickles, green chile aioli

**wagyu beef slider 62**  
cheddar, lettuce, tomato, onion, pickles, charred onion aioli

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*Menus subject to change depending on availability and season.*

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## *Register Dinner*

### ***To Start***

*~ select two ~*

#### **soup of the day**

chef's selection

#### **grilled caesar salad**

baby romaine, parmesan frico, croutons

#### **chopped salad**

romaine, cucumber, tomato, feta  
chickpeas, red wine basil vinaigrette

### ***Main Course***

*~ select three ~*

#### **creekstone farms filet\* add \$10**

whipped potatoes, broccolini  
peppercorn demi-glace

#### **pacifico striped bass**

carolina gold rice, cashew, scallion, yuca, achiote  
pickled onion, cascabel chile pineapple sauce

#### **roasted chicken**

whipped potatoes, salsa verde, broccolini  
peppercorn demi-glace

#### **quinoa chile relleno**

roasted squash, chihuahua cheese, smoked hominy  
fermented chile, black bean huitlacoche sauce

### ***Dessert***

*~ select two ~*

#### **banana cream pie**

salted caramel, chocolate chantilly

#### **basque cheesecake**

spiced apple purée, apple compote, white chocolate chantilly

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 8 0 P E R G U E S T**

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

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

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### *Post District Dinner*

#### **To Start**

~ select two ~

#### **soup of the day**

chef's selection

#### **grilled caesar salad**

baby romaine, parmesan frico, croutons

#### **chopped salad**

romaine, cucumber, tomato, feta  
chickpeas, red wine basil vinaigrette

#### **Second Course**

~ select two ~

#### **shrimp cocktail**

cocktail sauce

#### **chorizo croquetas**

romesco, manchego, marcona almonds, pickled cauliflower

#### **potato gnocchi**

butternut squash, brussels sprouts, bacon, pecorino romano

#### **Main Course**

~ select three ~

#### **creekstone farms filet\* add \$10**

whipped potatoes, broccolini, peppercorn demi-glace

#### **pacifico striped bass**

carolina gold rice, cashew, scallion, yuca  
achiote, pickled onion, cascabel chile pineapple sauce

#### **roasted chicken**

whipped potatoes, salsa verde, broccolini, peppercorn demi-glace

#### **quinoa chile relleno**

roasted squash, chihuahua cheese, smoked hominy, fermented chile, black bean huitlacoche sauce

#### **Dessert**

~ select two ~

#### **banana cream pie**

salted caramel, chocolate chantilly

#### **basque cheesecake**

spiced apple purée, apple compote, white chocolate chantilly

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 9 5 PER GUEST**

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## *Grandeur Peak Dinner*

### **To Start**

~ select three ~

~ served family style ~

#### **shrimp cocktail**

cocktail sauce

#### **chorizo croquetas**

romesco, manchego, marcona almonds, pickled cauliflower

#### **potato gnocchi**

butternut squash, brussels sprouts, bacon, pecorino romano

#### **coal roasted beets**

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### **caputo's burrata** add \$5

persimmon compote, truffle vinaigrette, pine nut and caper crumb, bread riot sourdough

### **Second Course**

~ select two ~

#### **soup of the day**

chef's selection

#### **grilled caesar salad**

baby romaine, parmesan frico, croutons

#### **chopped salad**

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

### **Main Course**

~ select three ~

#### **bison ribeye\*** add \$10

mole negro, smoked hominy, chard, fermented chile, crema

#### **creekstone farms filet\***

whipped potatoes, broccolini, peppercorn demi-glace

#### **pacifico striped bass**

carolina gold rice, cashew, scallion, yuca, achiote, pickled onion, cascabel chile pineapple sauce

#### **pork chop milanese**

apple-tomato chutney, salsa verde whipped potatoes

#### **quinoa chile relleno**

roasted squash, chihuahua cheese, smoked hominy, fermented chile, black bean huitlacoche sauce

### **Dessert**

~ select two ~

#### **banana cream pie**

salted caramel, chocolate chantilly

#### **basque cheesecake**

spiced apple purée, apple compote, white chocolate chantilly

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 1 2 0 PER GUEST**

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## Family Style Menu

### **To Start**

*~ select four ~*

#### **grilled caesar salad**

baby romaine, parmesan frico, croutons

#### **chopped salad**

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

#### **coal roasted beets**

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### **shrimp cocktail**

cocktail sauce

#### **chorizo croquetas**

romesco, manchego, marcona almonds, pickled cauliflower

#### **potato gnocchi**

butternut squash, brussels sprouts, bacon, pecorino romano

#### **peekytoe crab ravioli add \$5**

blue hill bay crab, vodka sauce, crispy calabrese, fennel pollen

### **Main Course**

*~ select three ~*

#### **creekstone farms filet\* add \$10**

whipped potatoes, broccolini, peppercorn demi-glace

#### **pacifico striped bass**

carolina gold rice, cashew, scallion, yuca  
achiote, pickled onion, cascabel chile pineapple sauce

#### **roasted chicken**

whipped potatoes, salsa verde, broccolini, peppercorn demi-glace

#### **quinoa chile relleno**

roasted squash, chihuahua cheese, smoked hominy  
fermented chile, black bean huitlacoche sauce

*\*Add Family Side Dishes \$9 Each*

### **Dessert**

*chef's assortment*

**\$ 90 PER GUEST**

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### ***French Connection***

**Château Recougne Bordeaux Blanc 65**  
Bordeaux, France

**Domaine Lafage Côté Est Blanc 64**  
Côtes Catalanes, France

**Louis Latour Valmoissine Pinot Noir 65**  
Coteaux du Verdon, France

**Brotte Création Grosset Cairanne 66**  
Côtes du Rhône, France

### ***Vino Fino De Mesa***

**Pazo Cilleiro Albariño 66**  
Rias Baixas, Spain

**Bodega Martínsancho Verdejo 60**  
Rueda, Spain

**Dehesa La Granja Tempranillo 75**  
Castile and León, Spain

**Losada Mencia 72**  
Bierzo, Spain

### ***California Dreamin'***

**Baileyana Firepeak Chardonnay 84**  
Edna Valley, California

**Jaffurs Viognier 78**  
Santa Barbara, California

**Brady Cabernet Sauvignon 92**  
Paso Robles, California

**Fess Parker The Big Easy Syrah 96**  
Santa Barbara, California

**\*Sommelier available for specially curated beverage offerings**

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## Register Lunch

### To Start

~ family style ~

#### grilled veggies and hummus

italian salsa verde

#### chorizo croquetas

romesco, manchego, marcona almonds, pickled cauliflower

#### coal roasted beets

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### crispy calamari add \$5

pickled chiles, pickled onions, avocado salsa  
mint, basil, shoyu-black garlic aioli

### Main Course

~ select three ~

#### chopped salad with salmon or chicken add steak \$5

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

#### caesar salad with salmon or chicken add steak \$5

baby romaine, parmesan frico, croutons

#### grilled chicken club sandwich add avocado \$3

lettuce, tomato, onion, provolone, dijonnaise, fries

#### shrimp cavatappi pasta

lemon-miso butter, basil, parsley, smoked parmesan

#### family style sides \$6 each

mac & cheese, whipped potatoes, brussels sprouts

#### skillet rolls \$11

whipped herb butter, sea salt

### Dessert

~ select two ~

#### sticky toffee pudding

warm toffee sauce, rum-raisin ice cream, candied pecans

#### basque cheesecake

spiced apple purée, apple compote, white chocolate chantilly, cinnamon

#### sorbet

chef's selection

**\$ 5 0 P E R G U E S T**

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### *Post District Lunch*

#### **To Start**

*~ family style ~*

#### **grilled veggies and hummus**

italian salsa verde

#### **chorizo croquetas**

romesco, manchego, marcona almonds, pickled cauliflower

#### **fried cauliflower**

gochujang chili glaze

#### **crispy calamari add \$5**

pickled chiles, pickled onions, avocado salsa  
mint, basil, shoyu-black garlic aioli

#### **Main Course**

*~ select three ~*

#### **chopped salad with salmon or chicken add steak \$5**

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

#### **caesar salad with salmon or chicken add steak \$5**

baby romaine, parmesan frico, croutons

#### **grilled chicken club sandwich add avocado \$3**

lettuce, tomato, onion, provolone, dijonnaise, fries

#### **shrimp cavatappi pasta**

lemon miso butter, basil, parsley, smoked parmesan

#### **french dip**

top sirloin, provolone, horseradish cream, au jus, fries

#### **family style sides \$6 each**

mac & cheese, whipped potatoes, brussels sprouts

#### **skillet rolls \$11**

whipped herb butter, sea salt

#### **Dessert**

*~ select two ~*

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **basque cheesecake**

spiced apple purée, apple compote, white chocolate chantilly, cinnamon

#### **sorbet**

chef's selection

**\$ 6 0 P E R G U E S T**

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### *Grandeur Peak Lunch*

#### **To Start**

*~ family style ~*

#### **grilled veggies and hummus**

italian salsa verde

#### **chorizo croquetas**

romesco, manchego, marcona almonds, pickled cauliflower

#### **fried cauliflower**

gochujang chili glaze

#### **crispy calamari**

pickled chiles, pickled onions, avocado salsa  
mint, basil, shoyu-black garlic aioli

#### **Main Course**

*~ select three ~*

#### **creekstone farms filet\* add \$10**

whipped potatoes, broccolini, peppercorn demi-glace

#### **pacifico striped bass**

carolina gold rice, cashew, scallion, yuca, achiote  
pickled onion, cascabel chile pineapple sauce

#### **roasted chicken**

whipped potatoes, salsa verde, broccolini, peppercorn demi-glace

#### **wild boar bolognese**

pappardelle, local mushrooms, pecorino romano

#### **family style sides \$6 each**

mac & cheese, whipped potatoes, brussels sprouts

#### **skillet rolls \$11**

whipped herb butter, sea salt

#### **Dessert**

*~ select two ~*

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **basque cheesecake**

spiced apple purée, apple compote, white chocolate chantilly, cinnamon

#### **sorbet**

chef's selection

**\$ 7 5 P E R G U E S T**

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### **Breakfast Hors d'Oeuvres**

*15 guests minimum - priced per person*

**fruit platter 10**

**grilled veggies & hummus 12**

italian salsa verde

**kale & quinoa salad 12**

apple, dried cherries, toasted cashews  
pecorino romano, basil vinaigrette

**chopped salad 12**

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

**green chile eggs benedict 12**

prosciutto cotto, arugula, hash browns, hatch chile hollandaise, english muffin

**smothered adovada burrito 13**

braised red chile pork, hash browns, scrambled eggs  
oaxaca queso, flour tortilla

### *Two Dozen Minimum - Priced Per Dozen*

**smoked salmon toast 44**

dill cream cheese, avocado, everything spice

**mini quiche 36**

ham and gruyère or spinach and feta

**muffins & scones 24**

hill's kitchen assorted pastries

**hill's kitchen mini orange roll 26**

orange cream cheese frosting, candied orange

**french toast bread pudding bites 24**

**mini pancakes 22**

**bacon wrapped dates 40**

**shrimp, beef, or chicken skewers 42**

piri piri, peppercorn demi-glace, or salsa verde

**smash burger slider 62**

lettuce, tomato, onion, american cheese

**fried chicken slider 60**

lettuce, tomato, onion, pickles, green chile aioli

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*Menus subject to change depending on availability and season.*

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## *Register Brunch*

### **To Start**

*~ family style ~*

#### **fruit plate**

seasonal selection

### **Main Course**

*~ please choose ~*

#### **chopped salad**

add chicken 9, shrimp 12, steak 12  
romaine, cucumber, tomato, feta  
chickpeas, red wine basil vinaigrette

#### **blue corn crêpes**

lemon-blueberry curd, cinnamon crème fraîche

#### **green chile eggs benedict**

prosciutto cotto, arugula, hash browns  
hatch chile hollandaise, english muffin

#### **maitake mushroom eggs benedict**

green chile, arugula, hash browns  
hatch chile hollandaise, english muffin

#### **southwest omelet**

add ham, sausage, or bacon 6  
roasted peppers, onions, mushrooms  
cheddar cheese, avocado, green and red chile

**\$ 3 5 P E R G U E S T**

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## *Post District Brunch*

### ***To Start***

*~ family style ~*

#### **cornbread skillet**

banana, maple, caramel, candied pecans, whipped butter

#### **cinnamon toast crunch bread pudding**

berry compote, crème anglaise

#### **hill's kitchen orange roll**

cream cheese frosting, candied orange

### ***Main Course***

*~ please choose ~*

#### **green chile eggs benedict**

prosciutto cotto, arugula, hash browns  
hatch chile hollandaise, english muffin

#### **maitake mushroom eggs benedict**

green chile, arugula, hash browns  
hatch chile hollandaise, english muffin

#### **smoked salmon avocado toast**

dill cream cheese, everything spice, lemon  
bread riot artisanal sourdough

#### **smothered adovada burrito**

braised red chile pork, hash browns, scrambled eggs  
oaxaca queso, posolè & beans, flour tortilla

#### **french dip**

top sirloin, provolone, horseradish cream, au jus  
choice of: salad or french fries

### ***Dessert***

*~ please choose ~*

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 45 PER GUEST**

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

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## *Grandeur Peak Brunch*

### ***To Start***

*~ served family style ~*

#### **cornbread skillet**

banana, maple, caramel, candied pecans, whipped butter

#### **cinnamon toast crunch bread pudding**

berry compote, crème anglaise

#### **crudo**

tangerine aguachile, jalapeño, salted cucumber, furikake

### ***Main Course***

*~ please choose ~*

#### **chopped salad with salmon or chicken** add steak \$5

romaine, cucumber, tomato, feta, chickpeas, red wine basil vinaigrette

#### **steak & eggs**

two eggs your style, seasoned hash browns, peppercorn brown gravy

#### **smoked salmon avocado toast**

poached egg, dill cream cheese, everything spice, lemon  
bread riot artisanal sourdough

#### **french dip**

top sirloin, provolone, horseradish cream, au jus  
choice of: salad or french fries

### ***Dessert***

*~ please choose ~*

#### **sticky toffee pudding**

warm toffee sauce, rum-raisin ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 5 5 PER GUEST**

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### *Event Information*

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#### ***Private Dining & Reception***

##### **The Register Room**

50 guests

##### **The Press Room**

24 guests

#### ***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 5% 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 8.75%. Tax-exempt groups must provide their tax-exempt number in writing prior to the event.

#### ***Deposits***

A deposit of 50% of food and beverage minimum is due upon contract execution, at which point your reservation will be confirmed. Note that half of this deposit is non-refundable. The other half is refundable only if the event is canceled at least 60 days prior to the event.

#### ***Audio Visual***

The Register 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 Register Room will be \$100.

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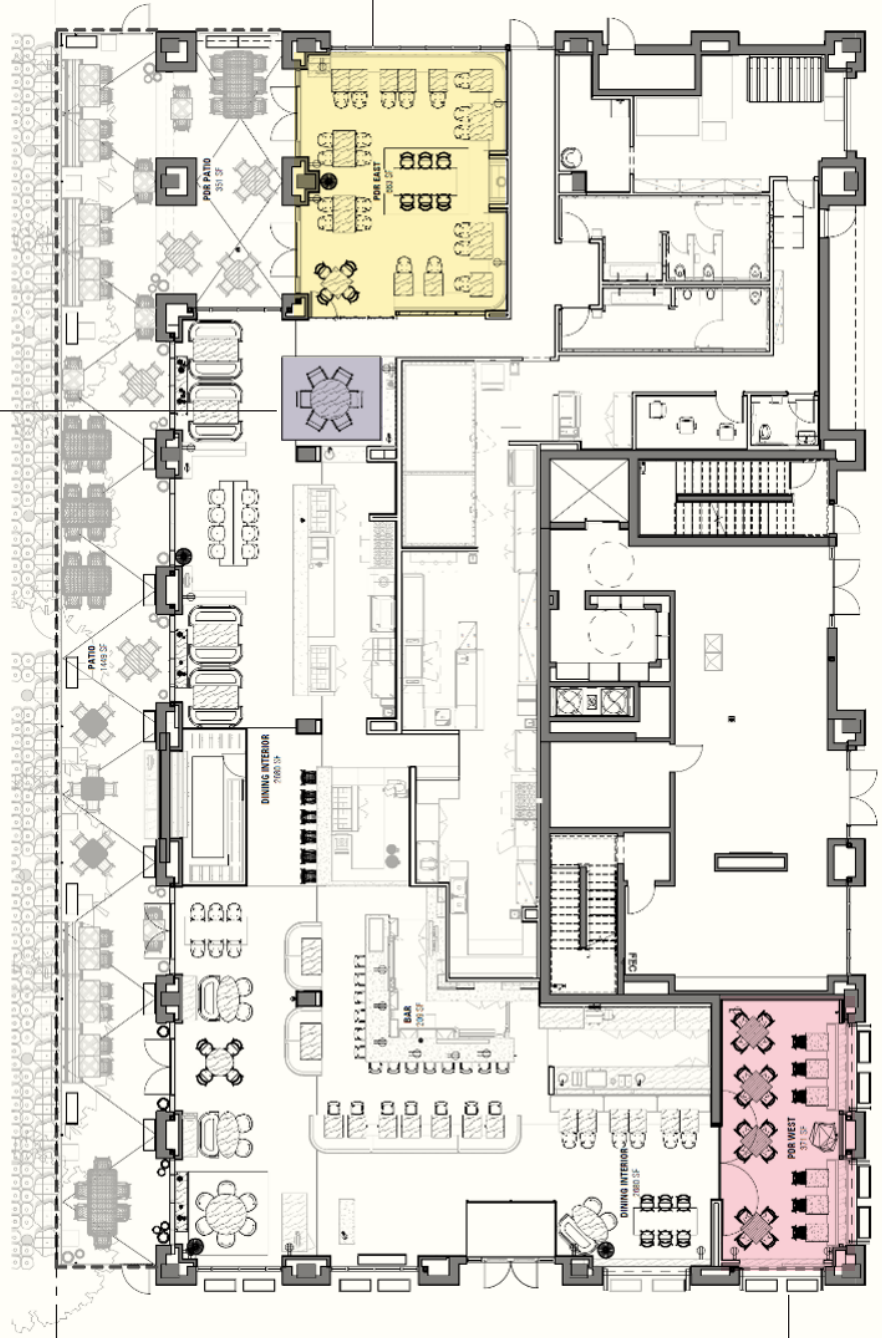
*The Register Room*



*Chef's Table*

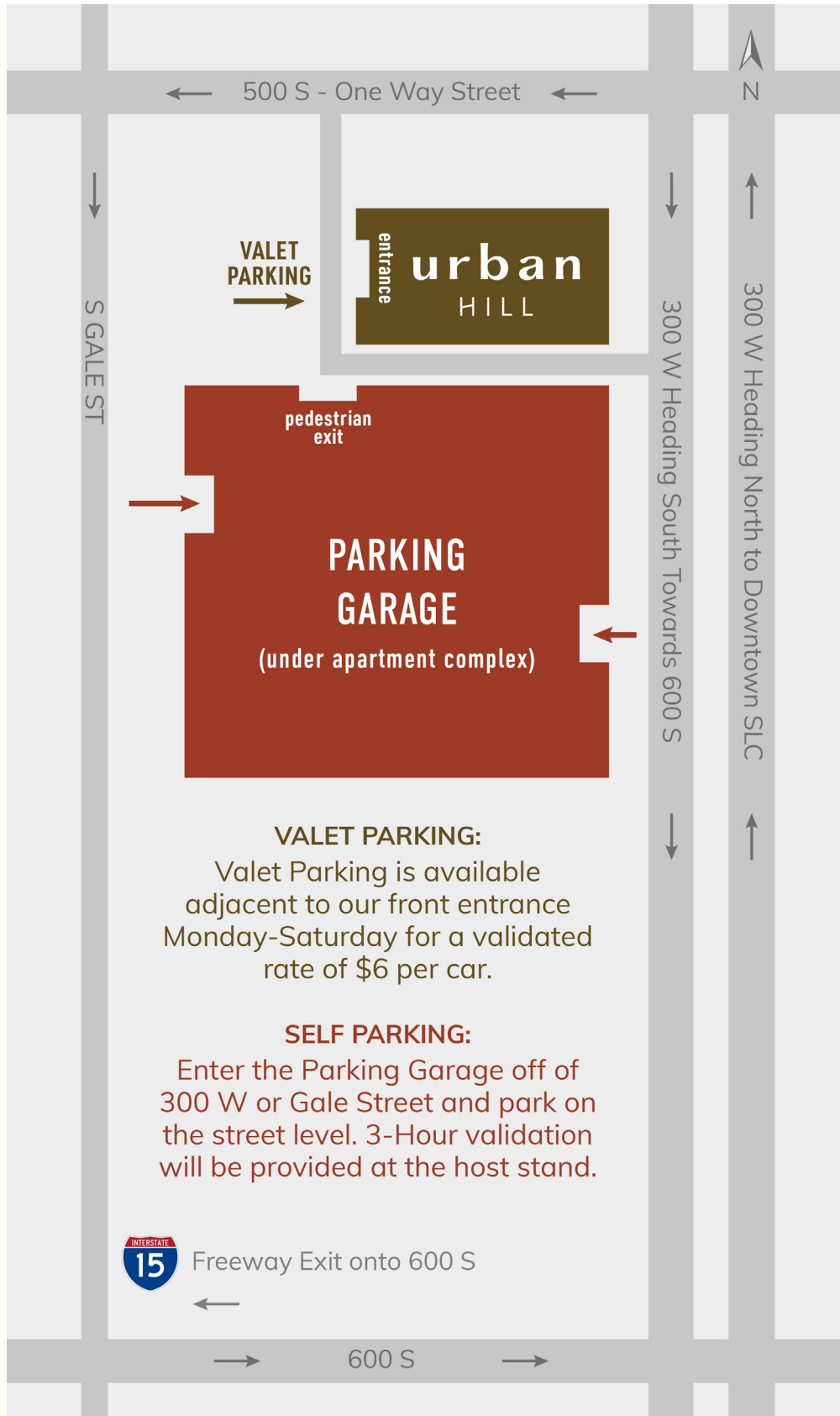


*The Press Room*



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### VALET PARKING:

Valet Parking is available adjacent to our front entrance Monday-Saturday for a validated rate of \$6 per car.

### SELF PARKING:

Enter the Parking Garage off of 300 W or Gale Street and park on the street level. 3-Hour validation will be provided at the host stand.

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*Special occasion dining experiences require sourcing of fresh, high-quality ingredients from the best purveyors, served in a beautiful, comfortable and functional restaurant.*

### **Simple Brown Design**

Simple Brown Design has been offering comprehensive design solutions since 1982. Its collaborative and responsive approach to design has attracted clients from countless backgrounds and industries. The firm's open-minded and innovative approach to design has earned them over 80 regional and national design awards. As one of the Rocky Mountain Region's leading architecture and interior design firms, Simple Brown Design's diverse portfolio has been recognized in more than 30 design publications.

### **Interior Construction Specialists**

In 2000, ICS was created by nationally ranked commercial contractor Layton Construction to be a tenant improvement contractor with a higher level of service not previously seen in the Utah market.

### **Focus Lighting**

Focus Lighting is an award-winning professional architectural lighting design firm located in New York City. Founded in 1987, the firm's creative process is informed by experience in theater, architecture and design, in the belief that light and its perception within an environment is essential to the human experience.

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### *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, in December 2018 Brooks opened Hearth and Hill in Park City. 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." 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-plus 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. The next concept will be Hearth and Hill Sugarhouse, expected 2024. Just like the first Hearth and Hill, they feature inviting environments and dream teams of restaurant talent.

Leave Room for Dessert Eateries, the name that encompasses the four establishments, was an easy choice, given the Kirchheimer Family's sweet tooth!



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