

urban HILL

Private Dining & Events

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

urbanevents@hearth-hill.com

urban HILL

We make every dining experience a special occasion.

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.

Urban Hill's chef-driven cuisine, thoughtful hospitality and stunning design have quickly captivated the Salt Lake dining scene. Executive Chef Nick Zocco, a 2024 James Beard Best Chef Finalist, and team earned "Best New Restaurant" in Salt Lake City Weekly's 2023 Best of Utah Awards and "Outstanding Restaurant of the Year" in Salt Lake Magazine's 2024 Awards.

To inquire, please contact:
urbanevents@hearth-hill.com



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The Press
Private Dining Room
Up to 24 guests



The Register
*Private Dining Room and
Adjacent Patio Area*
Up to 50 guests



Full Buyout
The Entire Restaurant

Up to 170 guests for seated dinners.
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

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

gorgonzola arancini 30

peekytoe crab toasts 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

Stationed Hors d'Oeuvres

shrimp platter 200
cocktail sauce

charcuterie board 25 per person
chef's selection of cured meat, cheese, pickled vegetables

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

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, achioté
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

chocolate decadence

vanilla raspberry sauce, 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

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

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sticky toffee pudding

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

sorbet

chef's selection

\$ 9 5 P E R G U E S T

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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

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

Second Course

~ select two ~

soup of the day

chef's selection

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

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sorbet

chef's selection

\$ 1 2 0 P E R G U E S T

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Family Style Menu

To Start

~ select four ~

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 \$10 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 Martísancho Verdejo 60
Rueda, Spain

Dehesa La Granja Tempranillo 75
Castile and León, Spain

Losada Mencia 72
Bierzo, Spain

California Dreamin'

Baileyana Firepeak Chardonnay 88
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 \$10 each

mac & cheese, whipped potatoes, brussels sprouts

skillet rolls \$12

whipped herb butter, sea salt

Dessert

~ select two ~

basque cheesecake

spiced apple purée, apple compote, white chocolate chantilly

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sticky toffee pudding

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

sorbet

chef's selection

\$ 5 0 PER GUEST

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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 \$10 each

mac & cheese, whipped potatoes, brussels sprouts

skillet rolls \$12

whipped herb butter, sea salt

Dessert

~ select two ~

basque cheesecake

spiced apple purée, apple compote, white chocolate chantilly

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sticky toffee pudding

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

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 \$10 each

mac & cheese, whipped potatoes, brussels sprouts

skillet rolls \$12

whipped herb butter, sea salt

Dessert

~ select two ~

basque cheesecake

spiced apple purée, apple compote, white chocolate chantilly

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sticky toffee pudding

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

sorbet

chef's selection

\$ 7 5 PER GUEST

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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

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 \$5, 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

italian salsa verde

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, posolé & beans, flour tortilla

french dip

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

Dessert

~ select two ~

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

sticky toffee pudding

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

sorbet

chef's selection

\$ 45 PER GUEST

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Grandeur Peak Brunch

To Start

~ 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

~ select two ~

chocolate decadence

vanilla raspberry sauce, white chocolate chantilly

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

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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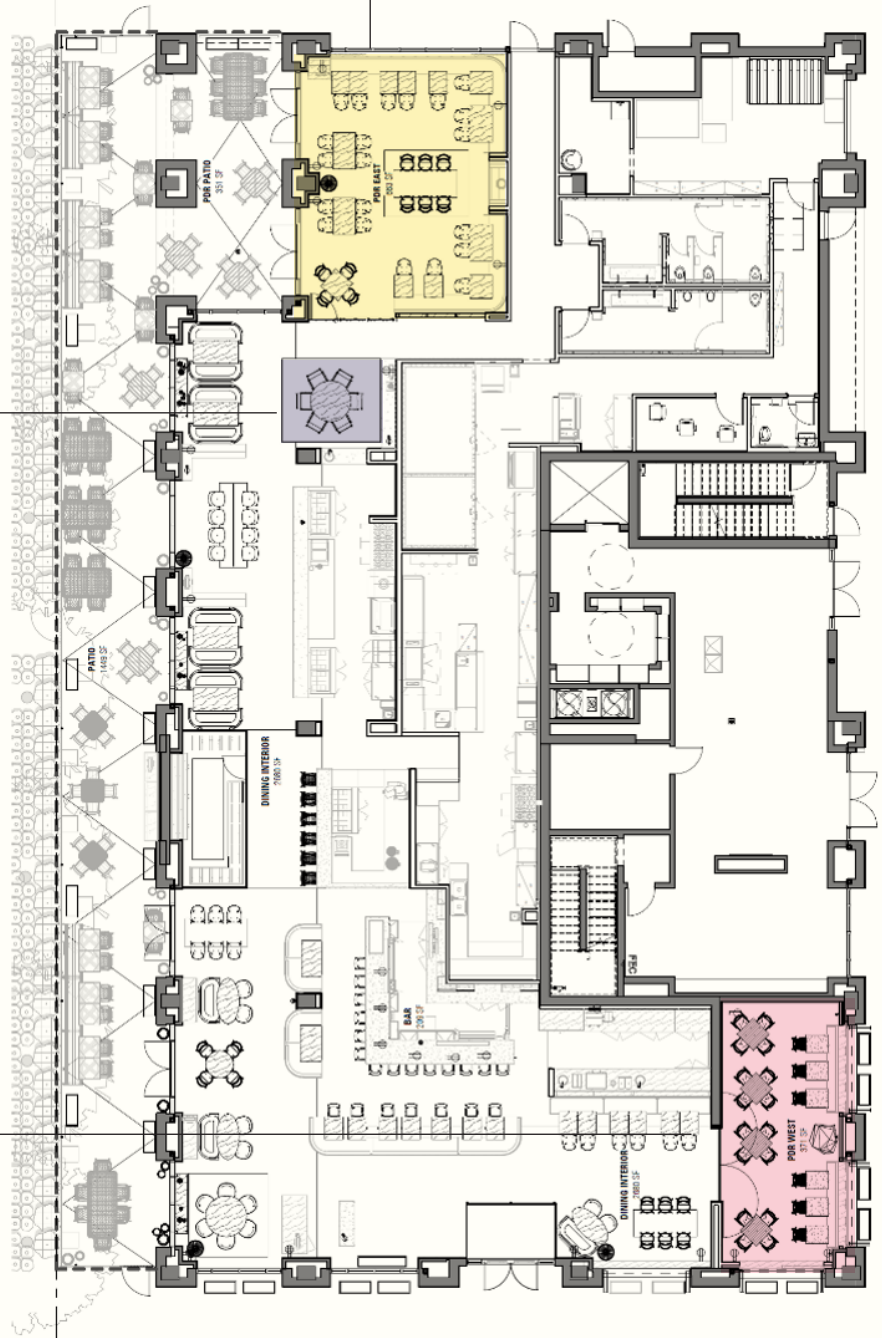
The Register Room



Chef's Table



The Press Room



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VALET
PARKING

entrance
urban
HILL

pedestrian
exit

**PARKING
GARAGE**

(under apartment complex)

VALET PARKING:

Valet Parking is available adjacent to our front entrance Monday-Saturday for a rate of \$11 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 2025. 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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