

# urban HILL

*Private Dining & Events*

510 S 300 W, 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)

# urban

## 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.**

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



**HILL TOP**  
HOSPITALITY

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***The Press***  
*Private Dining Room*  
Up to 24 guests



***The Register***  
*Private Dining Room and  
Adjacent Patio Area*  
Up to 48 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*

**grilled harissa wild shrimp** GF 48  
lemon aioli, lettuce wrap

**gougères** 36  
gorgonzola & prosciutto, fig preserves

**roasted squash buckwheat blini** 72  
caviar, crème fraîche

**lamb meatballs** 44  
fennel cream

**ahi tuna tartare** 54  
crostini, furikake, yuzu aioli

**whiskey shoyu beef skewers** 54

**chicken satay** GF 38  
smoked chutney

**fried cauliflower** V 28  
citrus gochujang

**quesadilla** 36  
apple, gorgonzola, pecans

**gorgonzola arancini** 30

**peekytoe crab puff pastry** 48

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

**shrimp platter** 225  
cocktail sauce

**oyster platter** 250

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

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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

#### **caesar salad**

baby romaine, parmesan frico, croutons

#### **spinach salad**

poached pear, feta, cranberry, pepitas,  
croutons, sherry 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, achote,  
pickled onion, cascabel chile pineapple sauce

#### **roasted chicken**

spaghetti squash fritter, pipian verde,  
sea island red peas, natural jus

#### **roasted squash curry**

japanese curry, tiara rice grits,  
pickled onion, togarashi

### ***Dessert***

*~ select two ~*

#### **banana cream pie**

salted caramel, chocolate chantilly

#### **basque cheesecake**

fruit compote, white chocolate chantilly

#### **chocolate decadence**

flourless chocolate, salted cocoa nibs

#### **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

##### **spinach salad**

poached pear, feta, cranberry, pepitas,  
crouton, sherry vinaigrette

#### **Second Course**

~ select two ~

##### **shrimp cocktail**

cocktail sauce

##### **crispy pork belly**

parsnip purée, golden raisin agrodolce, fried brussels sprouts

##### **potato gnocchi** add \$5

sweet potato cream, crispy garlic, pecans, raisins, 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**

spaghetti squash fritter, pipian verde, sea island red peas, natural jus

##### **roasted squash curry**

japanese curry, tiara rice grits,  
pickled onion, togarashi

#### **Dessert**

~ select two ~

##### **banana cream pie**

salted caramel, chocolate chantilly

##### **basque cheesecake**

fruit compote, white chocolate chantilly

##### **chocolate decadence**

flourless chocolate, salted cocoa nibs

##### **sticky toffee pudding**

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

##### **sorbet**

chef's selection

**\$ 95 PER GUEST**

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## Grandeur Peak Dinner

### To Start

~ select three ~

~ served family style ~

#### shrimp cocktail

cocktail sauce

#### crispy pork belly

parsnip purée, golden raisin agrodolce, fried brussels sprouts

#### coal roasted beets

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### potato gnocchi add \$5

sweet potato cream, crispy garlic, pecans, raisins, pecorino romano

#### fried goat cheese add \$5

sherry braised onions, pine nuts, leaviness sourdough, membrillo coulis

### Second Course

~ select two ~

#### soup of the day

chef's selection

#### caesar salad

baby romaine, parmesan frico, croutons

#### spinach salad

poached pear, feta, cranberry, pepitas, croutons, sherry vinaigrette

### Main Course

~ select three ~

#### bison ribeye\* add \$15

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

#### 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

#### niman ranch pork milanese

apple chutney, salsa verde, roasted cauliflower

#### roasted chicken

spaghetti squash fritter, pipian verde, sea island red peas, natural jus

#### roasted squash curry

japanese curry, tiara rice grits, pickled onion, togarashi

### Dessert

~ select two ~

#### banana cream pie

salted caramel, chocolate chantilly

#### basque cheesecake

fruit compote, white chocolate chantilly

#### sticky toffee pudding

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

#### chocolate decadence

flourless chocolate, salted cocoa nibs

#### sorbet

chef's selection

**\$ 120 PER GUEST**

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## Family Style Menu

### **To Start**

~ select four ~

#### **caesar salad**

baby romaine, parmesan frico, croutons

#### **spinach salad**

poached pear, feta, cranberry, pepitas, croutons, sherry vinaigrette

#### **coal roasted beets**

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### **shrimp cocktail**

cocktail sauce

#### **crispy pork belly**

parsnip purée, golden raisin agrodolce, fried brussels sprouts

#### **potato gnocchi** add \$5

sweet potato cream, crispy garlic, pecans, raisins, pecorino romano

#### **peekytoe crab ravioli** add \$10

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**

spaghetti squash fritter, pipian verde, sea island red peas, natural jus

#### **niman ranch pork milanese**

apple chutney, roasted cauliflower, salsa verde

#### **roasted squash curry**

japanese curry, tiara rice grits, pickled onion, togarashi

*\*Add Family Side Dishes \$10 Each*

### **Dessert**

#### **chef's assortment**

**\$ 90 PER GUEST**

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

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## Register Lunch

### To Start

~ family style ~

~ select three ~

#### grilled veggies and hummus

italian salsa verde

#### crispy pork belly

parsnip purée, golden raisin agrodolce, fried brussels sprouts

#### coal roasted beets

arugula, furikake granola, maple crème fraîche, balsamic reduction

#### fried cauliflower

gochujang chili glaze

#### crispy calamari add \$5

mango-habanero sauce, avocado-coconut purée, pickled chilies, basil-cilantro oil, pickled onion

### Main Course

~ select three ~

#### chopped salad with shrimp or chicken add steak \$10

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

#### caesar salad with shrimp or chicken add steak \$10

baby romaine, parmesan frico, croutons

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

lettuce, tomato, onion, provolone, dijonnaise, fries

#### shrimp cavatappi pasta

lemon-miso butter, broccolini, basil, parsley, smoked parmesan

#### french dip

top sirloin, provolone, horseradish cream, au jus

choice of: french fries or salad

### Dessert

~ select two ~

#### basque cheesecake

fruit compote, white chocolate chantilly

#### chocolate decadence

flourless chocolate, salted cocoa nibs

#### sticky toffee pudding

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

#### sorbet

chef's selection

**\$ 5 0 PER GUEST**

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

*\*available monday - friday*

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### *Grandeur Peak Lunch*

#### **To Start**

*~ family style ~*

*~ select three ~*

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

italian salsa verde

#### **crispy pork belly**

parsnip purée, golden raisin agrodolce, fried brussels sprouts

#### **fried cauliflower**

gochujang chili glaze

#### **coal roasted beets**

arugula, furikake granola, maple crème fraîche, balsamic reduction

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

mango-habanero sauce, avocado-coconut purée, pickled chilies, basil-cilantro oil, pickled onion

#### **Main Course**

*~ select three ~*

#### **creekstone farms filet\*** add \$15

whipped potatoes, broccolini, peppercorn demi-glace

#### **pacifico striped bass**

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

#### **roasted chicken**

spaghetti squash fritter, pipian verde, sea island red peas, natural jus

#### **pesto pasta** add shrimp \$12

charred tomatoes, pine nuts, arugula, pecorino romano, lemon, calabrian chile

#### **roasted squash curry**

japanese curry, tiara rice grits, pickled onion, togarashi

#### **Dessert**

*~ select two ~*

#### **basque cheesecake**

fruit compote, white chocolate chantilly

#### **chocolate decadence**

flourless chocolate, salted cocoa nibs

#### **sticky toffee pudding**

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

#### **sorbet**

chef's selection

**\$ 7 5 PER GUEST**

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

*\*available monday - friday*

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## *Lunch Buffet*

### **Main Course**

#### **snapped pea & smoked beet salad**

goat cheese, poppyseed vinaigrette, dried apricot

#### **smoked chicken salad**

farm greens, roasted chick peas, tomatoes, marinated cucumber,  
blue cheese, roasted peppers, citrus vinaigrette

#### **achiote smoked shrimp tacos**

corn tortilla, pineapple salsa,  
avocado, pickled cabbage

#### **smoked pork loin sandwich**

giardiniera, provolone,  
malt vinegar dijonaise

#### **veggie wrap**

spinach, hummus, avocado, tomato, carrot,  
bell pepper, cucumber

### **Sides**

**sautéed spinach**

**hatch chile mac n' cheese**

### **Desserts**

**chef's selection**

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

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

*\*available monday - friday*

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## *Register Brunch*

### **To Start**

*~ family style ~*

#### **fruit plate**

seasonal selection

#### **hill's kitchen cinnamon roll**

brown butter cream cheese

#### **orange glazed blue corn crêpes**

whipped crème fraîche

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

dill cream cheese, everything spice, lemon, leavity sourdough

### **Main Course**

*~ select three ~*

#### **chopped salad**

add chicken \$5, shrimp \$15, steak \$21  
romaine, cucumber, tomato, feta, chickpeas,  
red wine basil vinaigrette

#### **pork belly eggs benedict\***

arugula, hatch chile hollandaise,  
english muffin, rustic potatoes  
sub: maitake mushroom

#### **creekstone farms brisket hash**

yukon potatoes, peppers, onions, garlic,  
smoked paprika hollandaise

#### **buttermilk yogurt pancakes**

mixed berry compote, yuzu crème fraîche, maple syrup

#### **croque madame**

texas toast, béchamel, prosciutto cotto,  
sunny-side up egg, gruyère, rustic potatoes

**\$ 40 PER GUEST**

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

*\*available saturday and sunday*

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## *Post District Brunch*

### **To Start**

*~ family style ~*

*~ select three ~*

#### **zeppole donuts**

dulce de leche

#### **buttermilk yogurt pancakes**

mixed berry compote, yuzu crème fraîche, maple syrup

#### **hill's kitchen cinnamon roll**

brown butter cream cheese

#### **orange glazed blue corn crêpes**

whipped crème fraîche

### **Main Course**

*~ select three ~*

#### **pork belly eggs benedict\***

arugula, hatch chile hollandaise, english muffin, rustic potatoes

sub: maitake mushroom

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

dill cream cheese, everything spice, lemon, leavity sourdough

#### **creekstone farms brisket hash**

yukon potatoes, peppers, onions, garlic, smoked paprika hollandaise

#### **smothered adovada burrito**

braised red chile pork, hash browns, scrambled eggs, chihuahua cheese, pinto beans, flour tortilla

#### **croque madame**

texas toast, béchamel, prosciutto cotto, sunny-side up egg, gruyère, rustic potatoes

### **Dessert**

*~ select two ~*

#### **chocolate decadence**

flourless chocolate, salted cocoa nibs

#### **sticky toffee pudding**

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

#### **sorbet**

chef's selection

**\$ 50 PER GUEST**

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

*\*available saturday and sunday*

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HILL

## Grandeur Peak Brunch

### To Start

~ family style ~

~ select three ~

#### fruit plate

seasonal selection

#### zeppole donuts

dulce de leche

#### buttermilk yogurt pancakes

mixed berry compote, yuzu crème fraîche, maple syrup

#### orange glazed blue corn crêpes

whipped crème fraîche

#### baja kampachi crudo add \$8

pomegranate aguachile, cucumber, apple, furikake

### Main Course

~ select three ~

#### creekstone farms brisket hash

yukon potatoes, peppers, onions, garlic,  
smoked paprika hollandaise

#### croque madame

texas toast, béchamel, prosciutto cotto,  
sunny-side up egg, gruyère, rustic potatoes

#### smothered adovada burrito

braised red chile pork, hash browns, scrambled eggs,  
chihuahua cheese, pinto beans, flour tortilla

#### chopped salad with shrimp or chicken

add steak \$21

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

#### steak & eggs\*

two eggs, seasoned hash browns,  
bourbon gravy

#### smoked salmon avocado toast

dill cream cheese, everything spice, lemon,  
leaviness sourdough

### Dessert

~ select two ~

#### chocolate decadence

flourless chocolate, salted cocoa nibs

#### sticky toffee pudding

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

#### sorbet

chef's selection

**\$ 6 0 PER GUEST**

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

*\*saturday and sunday*

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

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### *Event Information*

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

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

48 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 9.25%. 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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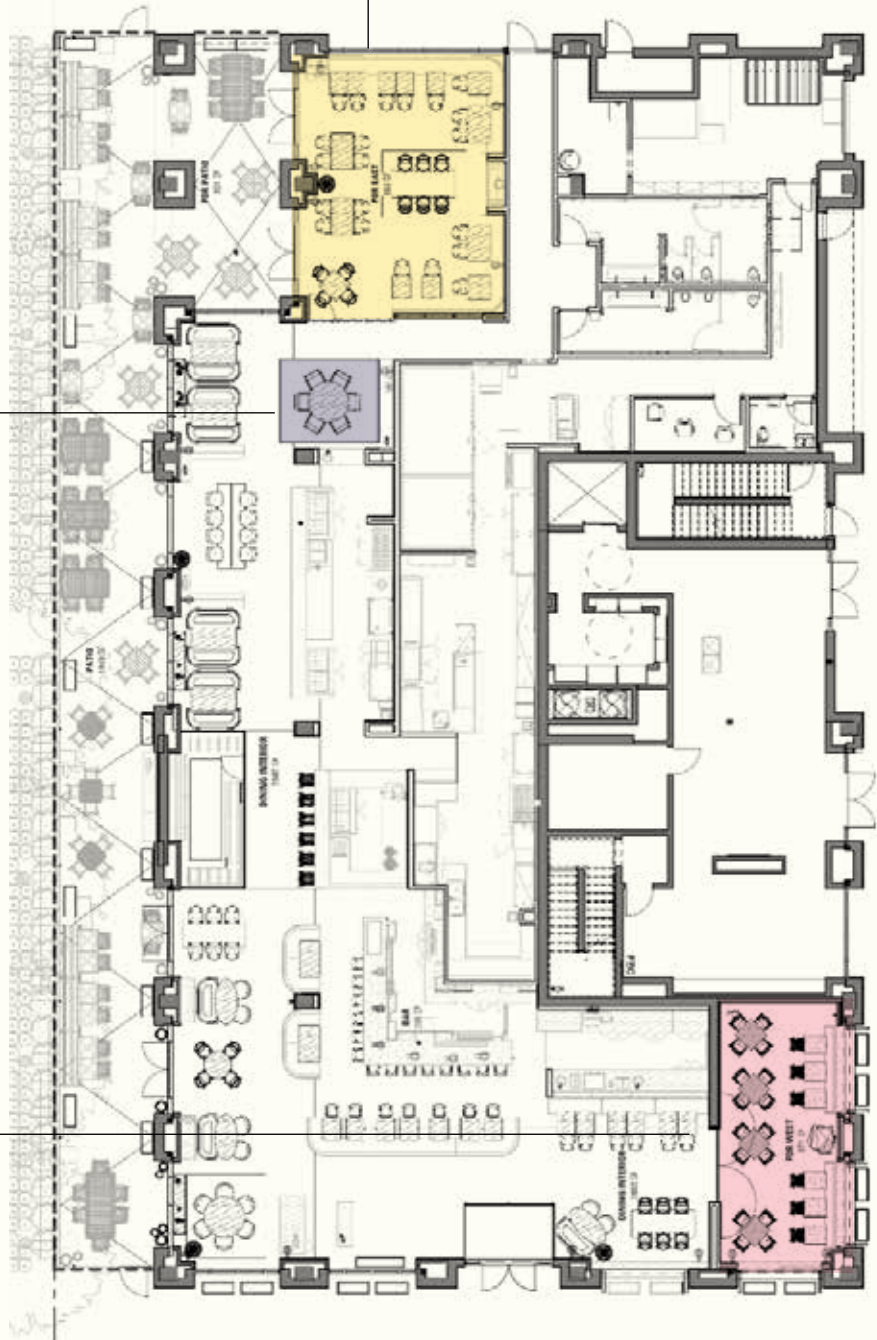
*The Register Room*



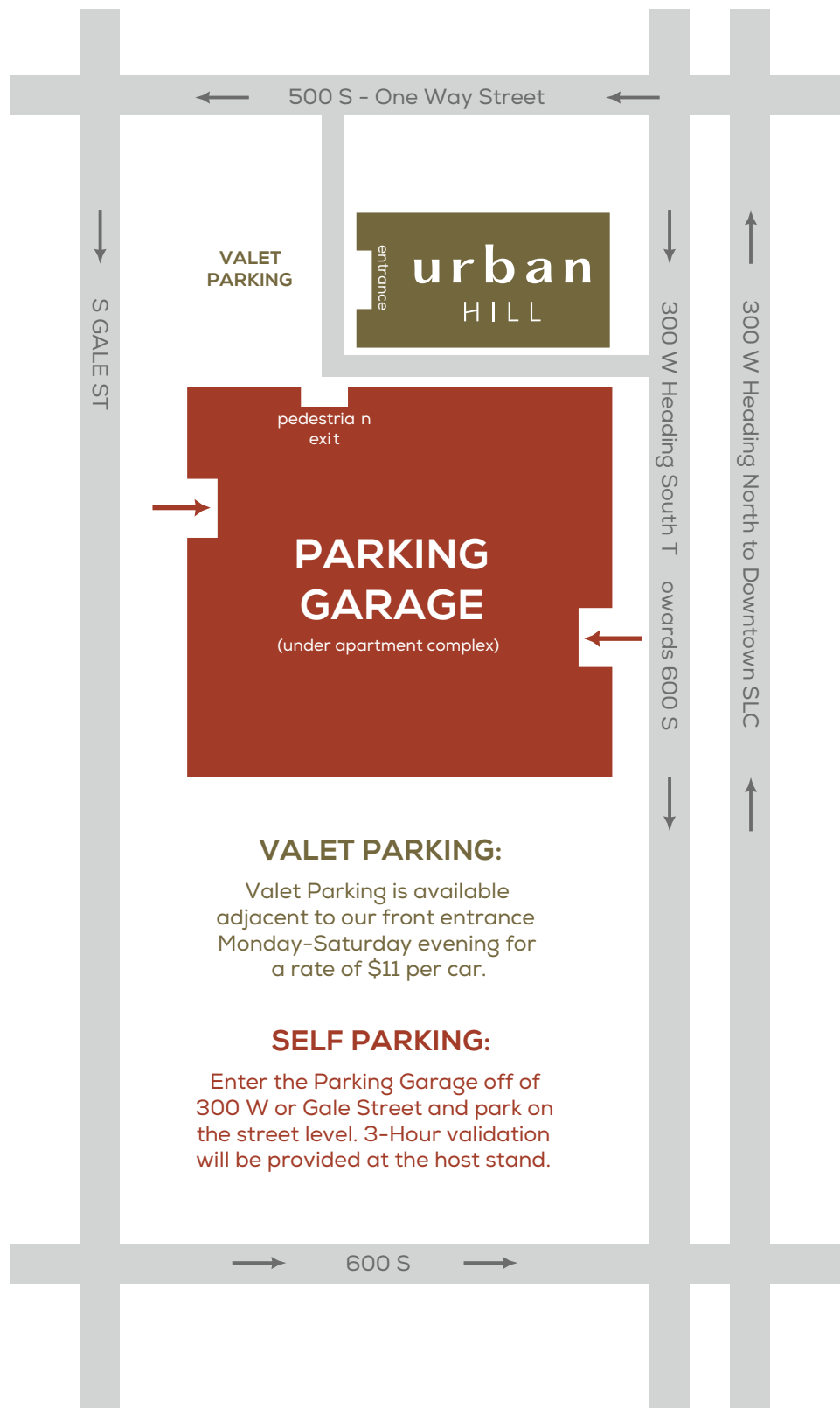
*Chef's Table*



*The Press Room*



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### VALET PARKING:

Valet Parking is available adjacent to our front entrance Monday-Saturday evening 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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## HILL

### *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.

**HEARTH**  
— and —  
**HILL**  
PARK CITY & SUGAR HOUSE

  
**HILL TOP**  
HOSPITALITY

**HILL'S**  
kitchen  
PARK CITY, SUGAR HOUSE  
& CATERING

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