

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 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

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

broccolini, garlic and herb smashed fingerling potatoes,
peppercorn demi-glace

market fish

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

roasted chicken

asparagus, toasted gnocchi,
charred scallion, olives, five spice jus

strozzapreti pasta

calabrian chili sugo, basil pistou,
ricotta, pine nuts

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

\$ 80 PER GUEST

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 \$8

fava bean, pea pesto, pine nuts, smoked bacon, pecorino

Main Course

~ select three ~

creekstone farms filet* add \$10

beef tenderloin, broccolini, garlic and herb fingerling potatoes, peppercorn demi-glace

market fish

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

roasted chicken

asparagus, toasted gnocchi, charred scallion, olives, five spice jus

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

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

\$ 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

crispy pork belly

parsnip purée, golden raisin agrodolce, fried brussels sprouts

smoked beet salad

farm greens, goat cheese, strawberries, basil, mint, pine nuts, miso-honey vinaigrette

potato gnocchi add \$8

fava bean, pea pesto, pine nuts, smoked bacon, pecorino

caputo's burrata toast add \$10

rhubarb compote, peppercorn honey, nuts & seeds

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 \$20

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

creekstone farms filet* add \$10

beef tenderloin, broccolini, garlic and herb fingerling potatoes, peppercorn demi-glace

market fish

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

iberian "tomahawk" pork chop add \$10

foie gras bordelaise, bok choy, grilled pineapple & preserved lemon salsa

roasted chicken

asparagus, toasted gnocchi, charred scallion, olives, five spice jus

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

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

\$ 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

spinach salad

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

smoked beet salad

farm greens, goat cheese, strawberries, basil, mint, pine nuts, miso-honey vinaigrette

shrimp cocktail

cocktail sauce

crispy pork belly

parsnip purée, golden raisin agrodolce, fried brussels sprouts

potato gnocchi add \$8

fava bean, pea pesto, pine nuts, smoked bacon, pecorino

peekytoe crab ravioli add \$10

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

Main Course

~ select three ~

creekstone farms filet* add \$10

beef tenderloin, broccolini, garlic and herb fingerling potatoes,
peppercorn demi-glace

market fish

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

roasted chicken

asparagus, toasted gnocchi, charred scallion, olives, five spice jus

iberian “tomahawk” pork chop add \$10

foie gras bordelaise, bok choy, grilled pineapple & preserved lemon salsa

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

**Add Family Side Dishes \$10 Each*

Dessert

chef's assortment

\$ 90 PER GUEST

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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

smoked beet salad

farm greens, goat cheese, strawberries, basil, mint, pine nuts, miso-honey vinaigrette

fried cauliflower

gochujang chili glaze

grilled calamari add \$5

spanish chorizo, preserved lemon, yuzu-saffron aioli, olives, espelette

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

\$ 50 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

smoked beet salad

farm greens, goat cheese, strawberries, basil, mint, pine nuts, miso-honey vinaigrette

grilled calamari add \$5

spanish chorizo, preserved lemon, yuzu-saffron aioli, olives, espelette

Main Course

~ select three ~

creekstone farms filet* add \$15

beef tenderloin, broccolini, garlic and herb fingerling potatoes, peppercorn demi-glace

market fish

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

roasted chicken

asparagus, toasted gnocchi, charred scallion, olives, five spice jus

pesto pasta add shrimp \$12

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

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

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 P E R G U E S T

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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

\$ 50 PER GUEST

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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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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

crudo* add \$8

aguachile, jalapeño, pickled onion, brined cucumber, cilantro, 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

\$ 60 PER GUEST

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

**saturday and sunday*

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Event Information

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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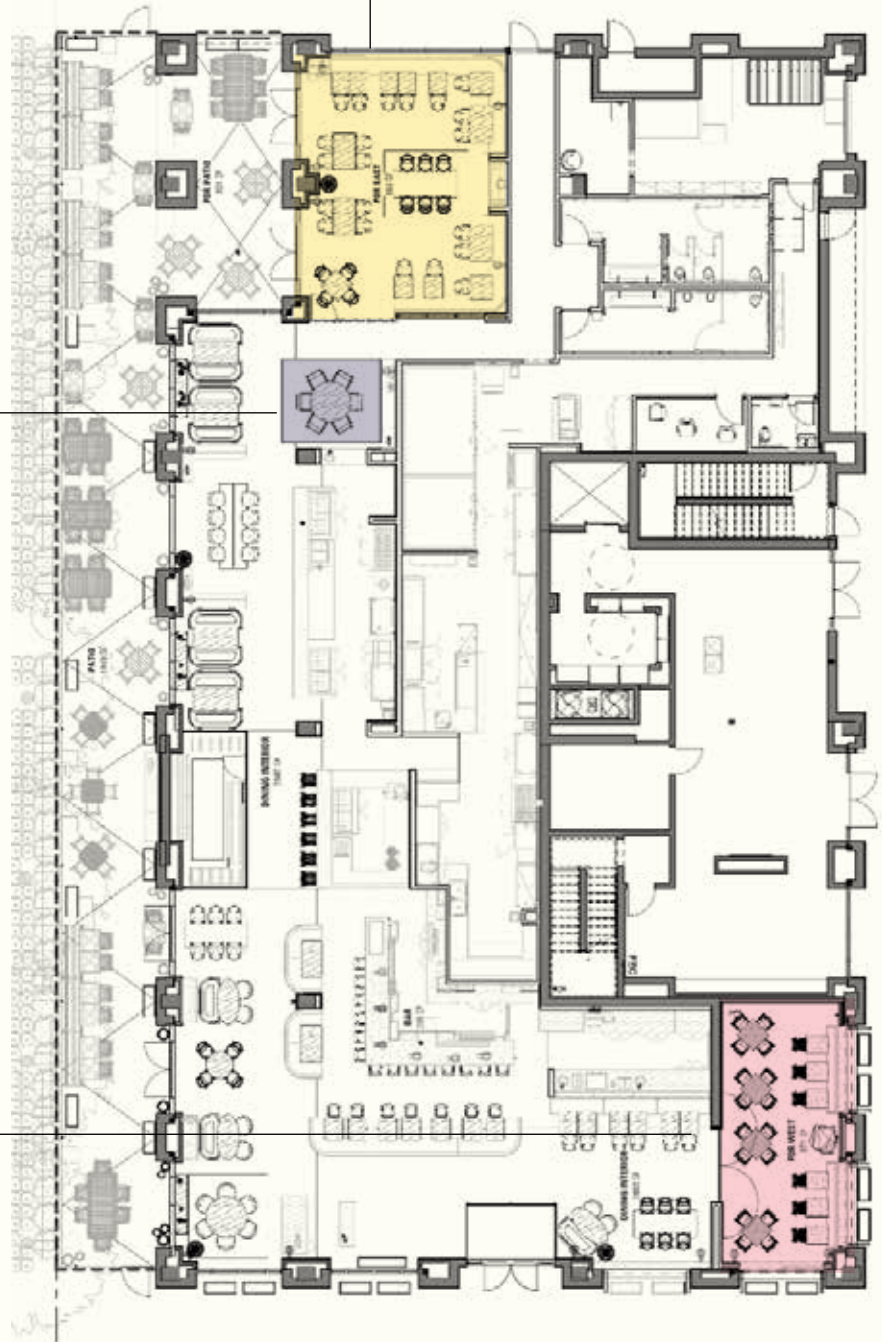
The Register Room



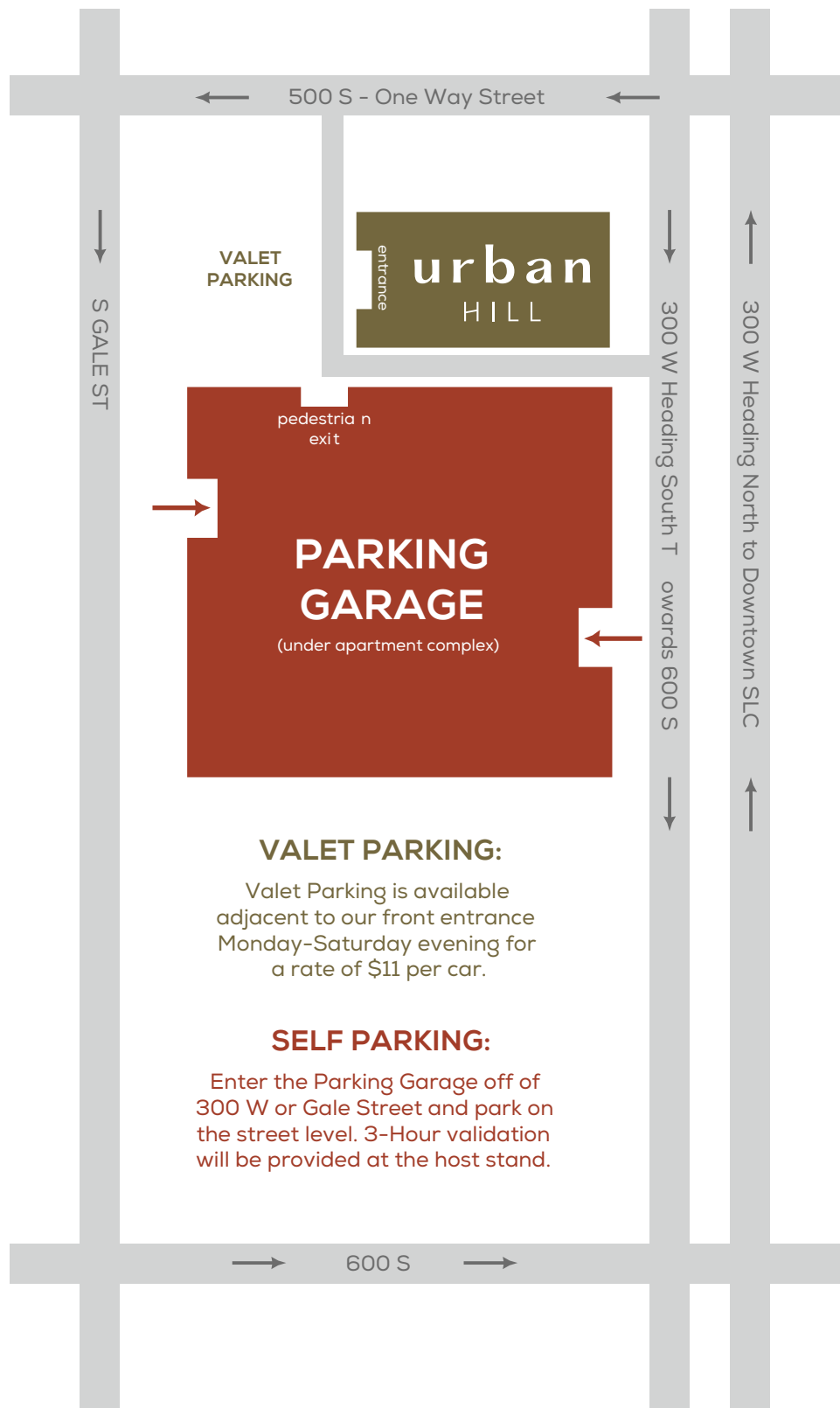
Chef's Table



The Press Room



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

Semple Brown Design

Semple 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, Semple 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.

HEARTH
— and —
HILL
PARK CITY & SUGAR HOUSE


HILL TOP
HOSPITALITY

HILL'S
kitchen
PARK CITY, SUGAR HOUSE
& CATERING

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