

urban HILL

Private Dining & Events

510 S 300 W, Suite 100 | Salt Lake City, UT 84101

urbanevents@hearth-hill.com

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HILL

We make every dining experience a special occasion.

From the Park City family owners of Hill Top Hospitality group, 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 beautiful space by acclaimed Semple Brown Design.

A sophisticated environment for all occasions, Urban Hill offers many private dining options, from intimate gatherings to a full restaurant buyout.

Urban Hill's chef-driven cuisine, thoughtful hospitality and stunning design quickly captivated the Salt Lake dining scene. Executive Chef Nick Zocco, a 2024 and 2026 James Beard Best Chef finalist and 2025 semifinalist, and his team earned "Best Fine Dining" in Salt Lake City Weekly's 2025 Best of Utah Awards and the "Golden Spoon for Hospitality" in Salt Lake Magazine's 2025 Dining Awards. Named "Chef of the Year 2025" by the Utah Restaurant Association, Chef Nick also gained national recognition by beating Bobby Flay on Food Network with his standout chile relleno.

To inquire, please contact:

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 200 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 38
gorgonzola & prosciutto, fig preserves

roasted squash buckwheat blini 72
caviar, crème fraîche

lamb meatballs 45
fennel cream

ahi tuna tartare 57
crostini, furikake, yuzu aioli

whiskey shoyu beef skewers 54

chicken satay GF 38
smoked chutney

fried cauliflower V 32
citrus gochujang

quesadilla 36
apple, gorgonzola, pecans

gorgonzola arancini 34

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

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese,
basil, mint, pepitas, miso-honey vinaigrette

Main Course

~ select three ~

creekstone farms filet* add \$15

broccolini, whipped potatoes,
peppercorn demi-glace

iberian "tomahawk" pork chop

foie gras bordelaise, brussels sprouts,
grilled pineapple & preserved lemon salsa

market fish

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

roasted chicken

broccolini, herbed spaetzle,
lemon-caper-dijon vinaigrette

strozzapreti pasta

calabrian chili sugo, basil pistou,
ricotta, pine nuts

Dessert

~ select two ~

basque cheesecake

compote, white chocolate chantilly

chocolate decadence

flourless chocolate, salted cocoa nibs

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

sorbet

chef's selection

\$ 8 5 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

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese,
basil, mint, pepitas, miso-honey vinaigrette

Second Course

~ select two ~

shrimp cocktail

cocktail sauce

barbacoa pork cheek

parsnip purée, fennel, pickled apples & chiles, crispy tortilla

sweet potato gnocchi add \$8

sweet potato purée, cacio e pepe fonduta, fried sage

Main Course

~ select three ~

creekstone farms filet* add \$15

beef tenderloin, broccolini, whipped potatoes, peppercorn demi-glace

iberian "tomahawk" pork chop

foie gras bordelaise, brussels sprouts, grilled pineapple & preserved lemon salsa

market fish

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

roasted chicken

broccolini, herbed spaetzle, lemon-caper-dijon vinaigrette

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

Dessert

~ select two ~

basque cheesecake

compote, white chocolate chantilly

chocolate decadence

flourless chocolate, salted cocoa nibs

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

sorbet

chef's selection

\$ 1 0 0 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

barbacoa pork cheek

parsnip purée, fennel, pickled apples & chiles, crispy tortilla

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese, basil, mint, pepitas, miso-honey vinaigrette

sweet potato gnocchi add \$8

sweet potato purée, cacio e pepe fonduta, fried sage

caputo's burrata toast add \$10

apple-fennel jam, frisée, pistachio-thyme vinaigrette, pink peppercorn, toasted sourdough

Second Course

~ select two ~

soup of the day

chef's selection

caesar salad

baby romaine, parmesan frico, croutons

panzanella salad

chicory lettuce, squash, asian pear, croutons, marcona almonds, buttermilk blue cheese, sumac yogurt

Main Course

~ select three ~

bison ribeye* add \$15

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

creekstone farms filet* add \$15

beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glace

market fish

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

iberian "tomahawk" pork chop

foie gras bordelaise, brussels sprouts,
grilled pineapple & preserved lemon salsa

roasted chicken

broccolini, herbed spaetzle,
lemon-caper-dijon vinaigrette

strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

Dessert

~ select two ~

basque cheesecake

compote, white chocolate chantilly

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

chocolate decadence

flourless chocolate, salted cocoa nibs

sorbet

chef's selection

\$ 1 2 5 PER GUEST

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Family Style Menu

To Start

~ select four ~

caesar salad

baby romaine, parmesan frico, croutons

panzanella salad

chicory lettuce, squash, asian pear, croutons, marcona almonds, buttermilk blue cheese, sumac yogurt

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese, basil, mint, pepitas, miso-honey vinaigrette

shrimp cocktail

cocktail sauce

barbacoa pork cheek

parsnip purée, fennel, pickled apples & chiles, crispy tortilla

sweet potato gnocchi add \$8

sweet potato purée, cacio e pepe fonduta, fried sage

peekytoe crab ravioli add \$10

stonington crab, vodka sauce, crispy calabrese, fennel pollen

Main Course

~ select three ~

creekstone farms filet* add \$15

beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glace

market fish

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

roasted chicken

broccolini, herbed spaetzle, lemon-caper-dijon vinaigrette

iberian "tomahawk" pork chop

foie gras bordelaise, brussels sprouts, 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

\$95 PER GUEST

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Register Lunch

To Start

~ family style ~

~ select three ~

grilled veggies and hummus

italian salsa verde

barbacoa pork cheek

parsnip purée, fennel, pickled apples & chiles, crispy tortilla

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese, basil, mint, pepitas, 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 \$12

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

caesar salad with shrimp or chicken add steak \$12

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

compote, white chocolate chantilly

chocolate decadence

flourless chocolate, salted cocoa nibs

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

sorbet

chef's selection

\$ 50 PER GUEST

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**available monday - friday*

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Grandeur Peak Lunch

To Start

~ family style ~

~ select three ~

grilled veggies and hummus

italian salsa verde

barbacoa pork cheek

parsnip purée, fennel, pickled apples & chiles, crispy tortilla

fried cauliflower

gochujang chili glaze

smoked beet salad

farm greens, smoked beets, pomegranate, goat cheese, basil, mint, pepitas, 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, whipped potatoes, peppercorn demi-glace

market fish

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

roasted chicken

broccolini, herbed spaetzle, lemon-caper-dijon vinaigrette

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

compote, white chocolate chantilly

chocolate decadence

flourless chocolate, salted cocoa nibs

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

sorbet

chef's selection

\$ 7 5 PER GUEST

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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 PER GUEST

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Register Brunch

To Start

~select three~

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 \$12, shrimp \$15, steak \$24
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 ~

chopped salad

add chicken \$12, shrimp \$15, steak \$24

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

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, leaviness 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, maple ice cream, candied pecans

sorbet

chef's selection

\$ 5 5 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 \$10

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

lump crab frittata

spanish chorizo, roasted peppers, spinach,
harissa, goat cheese

chopped salad

add chicken \$12, shrimp \$15, steak \$24
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,
levavity sourdough

Dessert

~ select two ~

chocolate decadence

flourless chocolate, salted cocoa nibs

sticky toffee pudding

warm toffee sauce, maple ice cream, candied pecans

sorbet

chef's selection

\$ 6 5 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

Full Buyout

170 guests

Fees

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.

Taxes

All menu items are subject to prevailing State and other taxes. Tax-exempt groups must provide their tax-exempt number in writing prior to the event.

Prices and Sourcing

To ensure fresh ingredients at reasonable prices, our menus are subject to substitutions or price adjustments. We will inform you of any such changes.

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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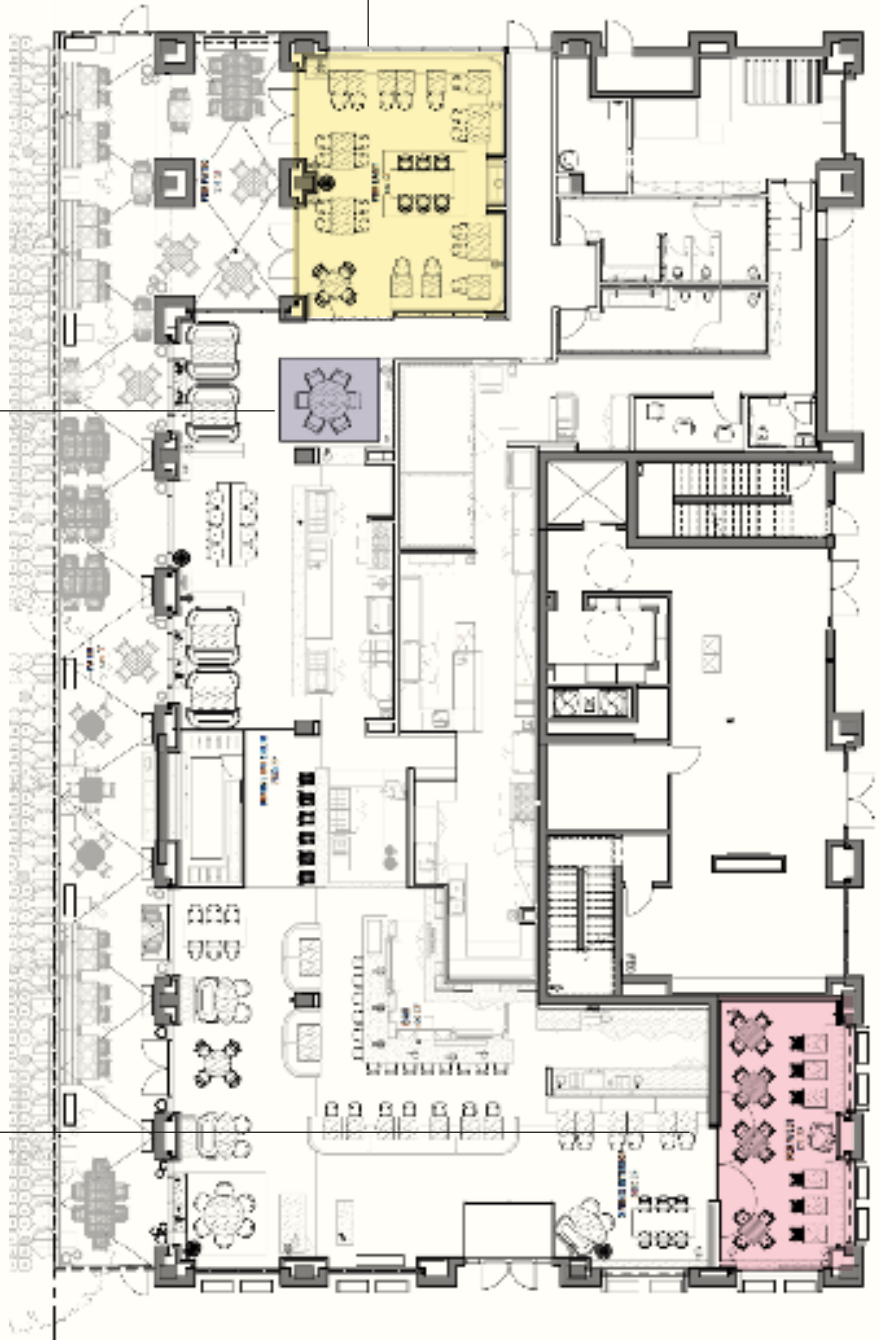
The Register Room



Chef's Table



The Press Room



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ADDITIONAL
PARKING

TRAEGER
PARKING LOT

5000 Blvd. N. Suite 100

MULTI-LEVEL

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VALET
PARKING

LEVEL
PARKING

permitted
only

PARKING
GARAGE

under apartment complex,
no access to rear road

VALETING

VALET PARKING:

VALET Parking is available adjacent to our entrance through Courtyard evening for a rate of \$25 per hour.

SELF PARKING

Self parking is available in the parking garage and the bridge parking lot. Keep your car wheels on the bridge and do not park on the bridge. Signage will direct you to the correct area.

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Heritage

From its founding in 2018, the Kirchheimer Family's Hill Top Hospitality restaurant group has been committed to "Inspiring our associates, thrilling our guests, and enriching our community." Urban Hill, opened in December 2022, is the fine-dining realization of that commitment.

Brooks Kirchheimer, longtime local restaurateur and proud University of Denver Restaurant Management graduate, launched ownership with his parents in their shared home town of Park City following a decade of restaurant management at the renowned Montage Hotels in Beverly Hills and Deer Valley, Zoom in Park City, and Merriman's in Maui.

Following the Park City opening in 2018 of Hearth and Hill, an instantly popular family friendly eatery, and in early 2022 of Hill's Kitchen, café & catering, the Kirchheimers set their sights on Salt Lake City, eager to add their distinctive, hospitality-focused eateries to the area's burgeoning culinary scene. Joining Urban Hill, in 2025 Hearth and Hill and Hill's Kitchen opened outlets in Salt Lake's Sugar House neighborhood.

"We're all about providing high quality in beautiful surroundings at reasonable prices," Brooks says. "From single diners to group gatherings, we truly are committed to thrilling every guest, while helping our associates develop their careers and being a supportive member of our communities."

The Hill Top Hospitality logo borrows its mountain profile from nearby landmark Mount Timpanogos, symbolizing the owners' pride in their restaurant group's local roots and focus.

HEARTH
— and —
HILL
PARK CITY & SUGAR HOUSE


HILL TOP
HOSPITALITY

HILL'S
kitchen
PARK CITY, SUGAR HOUSE
& CATERING

510 S 300 W, Suite 100 | Salt Lake City, UT 84101

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