

# urban HILL

*Private Dining & Events*

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

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



**HILL TOP**  
HOSPITALITY

# urban HILL



***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

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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

#### **smoked beet salad**

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

### ***Main Course***

*~ select three ~*

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

broccolini, whipped potatoes,  
peppercorn demi-glace

#### **niman ranch "tomahawk" pork chop**

creamy polenta, sautéed kale, spring pea salsa verde

#### **market fish**

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

#### **half grilled chicken**

asparagus, black garlic molasses glaze,  
mole amarillo

#### **strozzapreti pasta**

calabrian chili sugo, basil pistou,  
ricotta, pine nuts

### ***Dessert***

*~ select two ~*

#### **basque cheesecake**

seasonal fruit compote

#### **chocolate decadence**

flourless chocolate, salted cocoa nibs

#### **sticky toffee pudding**

warm toffee sauce, maple ice cream, candied pecans

#### **sorbet**

chef's selection

**\$ 8 5 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

#### **smoked beet salad**

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

#### **Second Course**

~ select two ~

#### **shrimp cocktail**

cocktail sauce

#### **barbacoa pork cheek**

blue corn grits, sweet rhubarb chile relish, nduja butter, tortilla-pepita crumb

#### **spring risotto** add \$8

arugula pesto, english peas, ramp butter, parmigiano-reggiano, calabrian chili

#### **Main Course**

~ select three ~

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

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

#### **niman ranch "tomahawk" pork chop**

creamy polenta, sautéed kale, spring pea salsa verde

#### **market fish**

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

#### **half grilled chicken**

asparagus, black garlic molasses glaze, mole amarillo

#### **strozzapreti pasta**

calabrian chili sugo, basil pistou, ricotta, pine nuts

#### **Dessert**

~ select two ~

#### **basque cheesecake**

seasonal fruit compote

#### **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

blue corn grits, sweet rhubarb chile relish, nduja butter, tortilla-pepita crumb

#### smoked beet salad

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

#### spring risotto add \$8

arugula pesto, english peas, ramp butter, parmigiano-reggiano, calabrian chili

#### caputo's burrata toast add \$10

roasted beets, smoked cherries, hazelnut praline, vincotto, sourdough

### Second Course

~ select two ~

#### soup of the day

chef's selection

#### caesar salad

baby romaine, parmesan frico, croutons

#### conundrum salad

baby spring vegetables, avocado, lemon, pistachio, puffed quinoa

### 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

#### niman ranch "tomahawk" pork chop

creamy polenta, sautéed kale, spring pea salsa verde

#### half grilled chicken

asparagus, black garlic molasses glaze,  
mole amarillo

#### strozzapreti pasta

calabrian chili sugo, basil pistou, ricotta, pine nuts

### Dessert

~ select two ~

#### basque cheesecake

seasonal fruit compote

#### 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

#### **conundrum salad**

baby spring vegetables, avocado, lemon, pistachio, puffed quinoa

#### **smoked beet salad**

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

#### **shrimp cocktail**

cocktail sauce

#### **barbacoa pork cheek**

blue corn grits, sweet rhubarb chile relish, nduja butter, tortilla-pepita crumb

#### **spring risotto** add \$8

arugula pesto, english peas, ramp butter, parmigiano-reggiano, calabrian chili

#### **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

#### **half grilled chicken**

asparagus, black garlic molasses glaze, mole amarillo

#### **niman ranch "tomahawk" pork chop**

creamy polenta, sautéed kale, spring pea salsa verde

#### **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

blue corn grits, sweet rhubarb chile relish, nduja butter, tortilla-pepita crumb

#### smoked beet salad

farm greens, smoked beets, strawberries, 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

seasonal fruit compote

#### chocolate decadence

flourless chocolate, salted cocoa nibs

#### sticky toffee pudding

warm toffee sauce, maple 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

#### **barbacoa pork cheek**

blue corn grits, sweet rhubarb chile relish, nduja butter, tortilla-pepita crumb

#### **fried cauliflower**

gochujang chili glaze

#### **smoked beet salad**

farm greens, smoked beets, strawberries, 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

#### **half grilled chicken**

asparagus, black garlic molasses glaze, mole amarillo

#### **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**

seasonal fruit compote

#### **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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*\*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 PER GUEST**

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*\*available monday - friday*

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## *Register Brunch*

### **To Start**

*~ select three ~*

*~ served family style ~*

#### **fruit plate**

seasonal selection

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

brown butter cream cheese

#### **blue corn blintzes**

ricotta cream cheese filling, mixed berry compote

#### **smoked salmon potato rösti**

dill-caper cream cheese, arugula, furikake everything spice, lemon

### **Main Course**

*~ select three ~*

#### **chopped salad**

add chicken \$15, shrimp \$15, steak \$25  
romaine, cucumber, tomato, feta, chickpeas,  
red wine basil vinaigrette

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

niman ranch pork belly, english muffin, arugula,  
hatch chile hollandaise, rustic potatoes  
sub: maitake mushroom

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

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

#### **blueberry lemon pancakes**

blueberry compote, lemon curd, whipped butter, maple syrup

#### **cuban sandwich**

mojo marinated pork, smoked ham, gruyere,  
dijonaise, pickle, french fries

**\$ 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

#### **blueberry lemon pancakes**

blueberry compote, lemon curd, whipped butter, maple syrup

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

brown butter cream cheese

#### **blue corn blintzes**

ricotta cream cheese filling, mixed berry compote

### **Main Course**

~ select three ~

#### **chopped salad**

add chicken \$15, shrimp \$15, steak \$25

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

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

niman ranch pork belly, english muffin, arugula, hatch chile hollandaise, rustic potatoes

sub: maitake mushroom

#### **smoked salmon potato rösti**

dill-caper cream cheese, arugula, furikake everything spice, lemon

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

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

#### **barbacoa breakfast tacos**

niman ranch pork, corn tortillas, tomatillo salsa, hash brown, egg, chihuahua cheese, pickled onion, rustic potatoes

#### **cuban sandwich**

mojo marinated pork, smoked ham, gruyere, dijonnaise, pickle, french fries

### **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*

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

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HILL

## Grandeur Peak Brunch

### To Start

~ family style ~

~ select three ~

#### fruit plate

seasonal selection

#### zeppole donuts

dulce de leche

#### blueberry lemon pancakes

blueberry compote, lemon curd, whipped butter, maple syrup

#### blue corn blintzes

ricotta cream cheese filling, mixed berry compote

#### 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

#### cuban sandwich

mojo marinated pork, smoked ham, gruyere, dijonaise,  
pickle, french fries

#### barbacoa breakfast tacos

niman ranch pork, corn tortillas, tomatillo salsa, hash brown,  
egg, chihuahua cheese, pickled onion, rustic potatoes

#### miso mushroom frittata

maitake mushroom, roasted peppers, spinach,  
goat cheese, harissa, rustic potatoes

#### chopped salad

add chicken \$15, shrimp \$15, steak \$25  
romaine, cucumber, tomato, feta, chickpeas,  
red wine basil vinaigrette

#### steak & eggs\*

two eggs, seasoned hash browns, bourbon gravy

#### smoked salmon potato rösti

dill-caper cream cheese, arugula,  
furikake everything spice, lemon

### 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

**\$ 65 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

#### **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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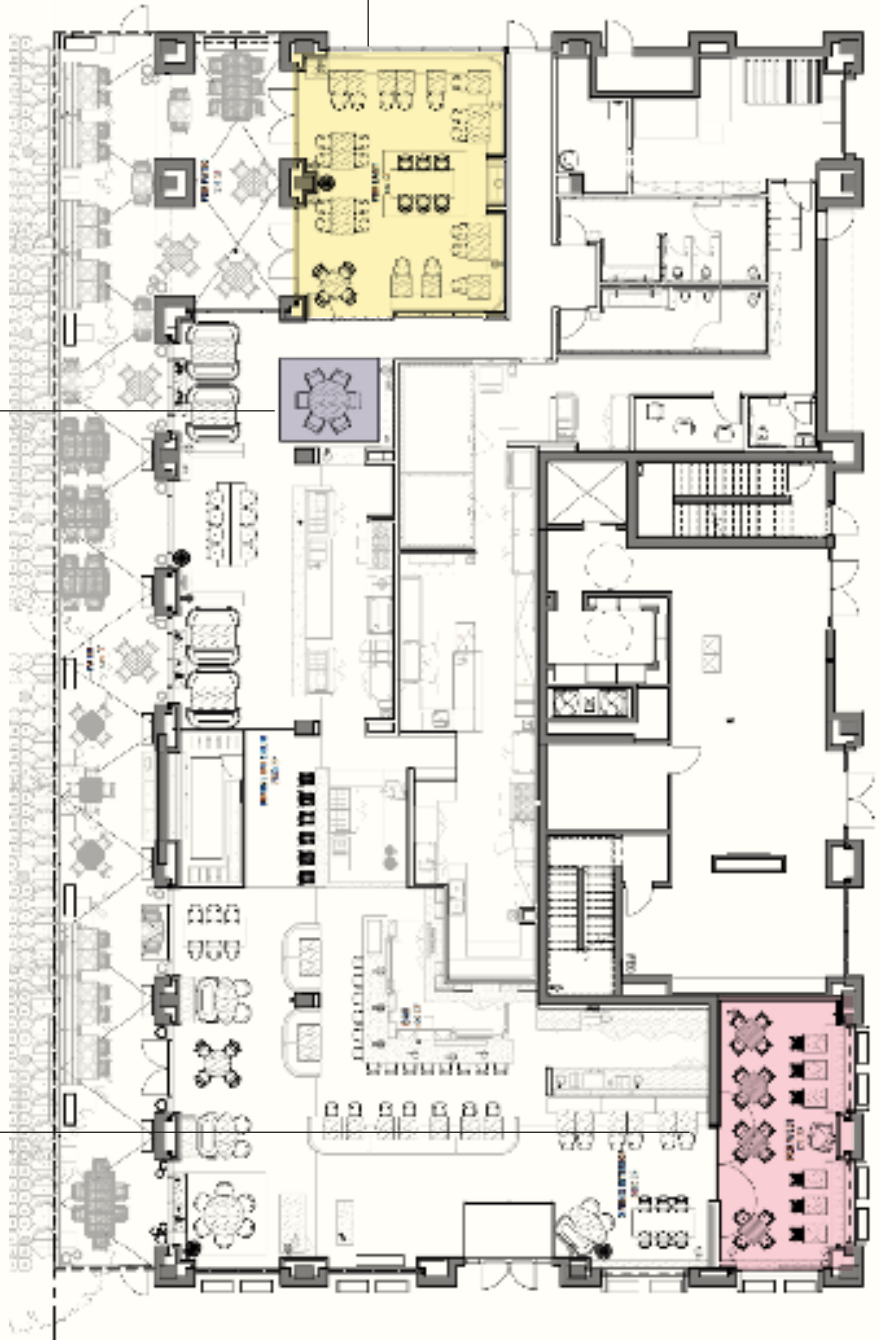
*The Register Room*



*Chef's Table*



*The Press Room*



# urban HILL

**ADDITIONAL  
PARKING**

**TRAEGER  
PARKING LOT**

validated at host stand

SUNDAY'S BEST

entrance  
**urban  
HILL**

**VALET  
PARKING**

LEVEL  
CROSSING

pedestrian  
exit

**PARKING  
GARAGE**

(under apartment complex)  
validated at host stand

MENSHO

TRAEGER

S GALE ST

← 500 S - One Way Street ←

↓ 300 W Heading South T owards 600 S ↓

↑ 300 W Heading North to Downtown SLC ↑

→ 600 S →

**VALET PARKING:**

Valet Parking is available adjacent to our entrance Monday-Saturday evening for a rate of \$11 per car.

**SELF PARKING:**

Validation is available for the parking garage and the Traeger parking lot. Please park on street level of the parking garage and allow the signage to direct you to the Urban Hill entrance.

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## HILL

### *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

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