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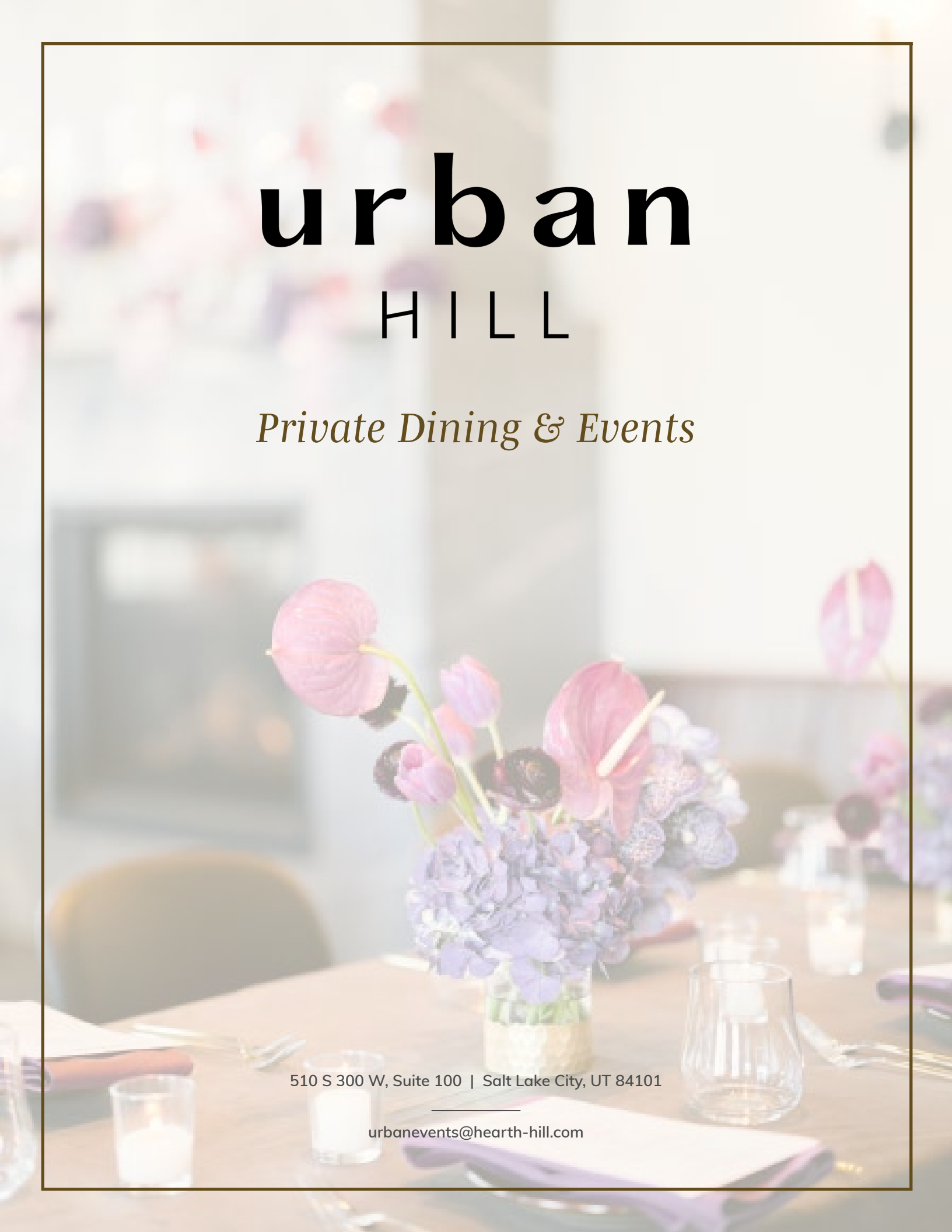
Private Dining & Events



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

urbanevents@hearth-hill.com

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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, strawberries, goat cheese,
basil, mint, pepitas, miso-honey vinaigrette

Main Course

~ select three ~

creekstone farms filet* add $20
broccolini, whipped potatoes,
peppercorn demi-glace

niman ranch "tomahawk" pork chop add $15
creamy polenta, sautéed kale, spring pea salsa verde

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

grilled chicken
summer squash, black garlic molasses glaze, mole amarillo,
pickled onions

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter,
pecorino-brown butter breadcrumbs, bottarga

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

$90 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, 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

summer risotto
arugula pesto, roasted corn, calabrian chili butter

Main Course

~ select three ~

creekstone farms filet* add $20
beef tenderloin, broccolini, whipped potatoes, peppercorn demi-glace

niman ranch "tomahawk" pork chop add $15
creamy polenta, sautéed kale, spring pea salsa verde

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

grilled chicken
summer squash, black garlic molasses glaze, mole amarillo, pickled onions

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter, pecorino-brown butter breadcrumbs, bottarga

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

$105 PER GUEST

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

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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

summer risotto
arugula pesto, roasted corn, calabrian chili butter

griddled panela cheese add $5
cherry tomatoes, salsa macha, cilantro chimichurri, focaccia

Second Course

~ select two ~

soup of the day
chef's selection

caesar salad
baby romaine, parmesan frico, croutons

shredded cabbage salad
cucumbers, pepitas, roasted corn, tortilla strips, cherry tomatoes, gorgonzola-italian vinaigrette

Main Course

~ select three ~

zabuton wagyu steak* add $15
mole, roasted sweet corn, sautéed chard, crema, pickled chiles

creekstone farms filet* add $20
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 add $15
creamy polenta, sautéed kale, spring pea salsa verde

grilled chicken
summer squash, black garlic molasses glaze, mole amarillo, pickled onions

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter, pecorino-brown butter breadcrumbs, bottarga

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

$130 PER GUEST

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Family Style Menu

To Start

~ select four ~

caesar salad
baby romaine, parmesan frico, croutons

shredded cabbage salad
cucumbers, pepitas, roasted corn, tortilla strips, cherry tomatoes, gorgonzola-italian vinaigrette

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

summer risotto
arugula pesto, roasted corn, calabrian chili butter

peekytoe crab ravioli add $10
stonington crab, vodka sauce, crispy calabrese, fennel pollen

Main Course

~ select three ~

creekstone farms filet* add $20
beef tenderloin, broccolini, whipped potatoes, peppercorn demi-glace

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

grilled chicken
summer squash, black garlic molasses glaze, mole amarillo, pickled onions

niman ranch "tomahawk" pork chop add $15
creamy polenta, sautéed kale, spring pea salsa verde

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter, pecorino-brown butter breadcrumbs, bottarga

**Add Family Side Dishes $10 Each*

Dessert

chef's assortment

$100 PER GUEST

price does not include beverage, state sales tax, service charge, or minimums
available for parties of 24 guests or fewer

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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

shrimp cocktail add $5
cocktail sauce

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, bacon, onion, provolone, dijonnaise, fries

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter, pecorino-brown butter breadcrumbs, bottarga

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

$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

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

shrimp cocktail add $5
spanish chorizo, preserved lemon, yuzu-saffron aioli, olives, espelette

Main Course

~ select three ~

creekstone farms filet* add $20
beef tenderloin, broccolini, whipped potatoes, peppercorn demi-glace

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

grilled chicken
summer squash, black garlic molasses glaze, mole amarillo, pickled onions

pesto pasta add shrimp $12
charred tomatoes, pine nuts, arugula, pecorino romano, lemon, calabrian chile

cavatelli pasta
sweet corn, chanterelle mushrooms, miso butter, pecorino-brown butter breadcrumbs, bottarga

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

$75 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

$50 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, dijonaise, 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

$55 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

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

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Register Room Decor Enhancements

Elevate your private event with thoughtful details designed to create a warm, inviting atmosphere. Our Register Room Decor Package adds texture, candlelight and natural elements to your table setting for a polished, elevated experience.

Complete Decor Package

table runners

placemats

assorted votive candles

dried floral arrangements

$8 PER GUEST

A La Carte

placemats
$5 per person

runners + floral vases
$5 per person

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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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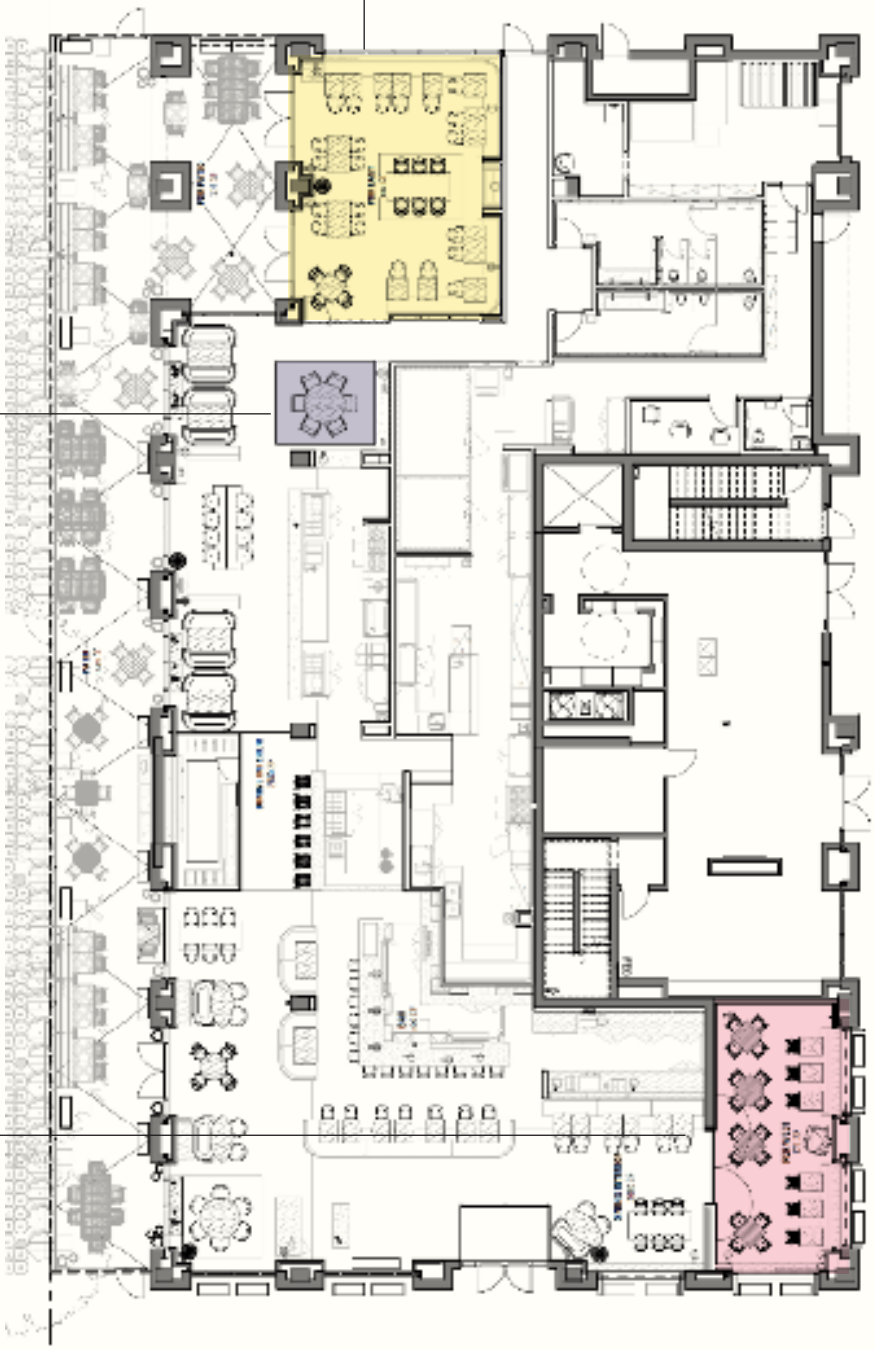
The Register Room

Chef's Table

The Press Room



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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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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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