

wild } river
GRILLE

GROUPS

RIVER ROOM
DINING ROOM • BAR



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THANK YOU FOR CONSIDERING WILD RIVER GRILLE,
RENO'S PREMIER RIVERFRONT RESTAURANT,
FOR YOUR UPCOMING EVENT.

Located right off the Truckee River in downtown Reno's "Riverwalk" district, Wild River Grille is sure to offer you a spectacular dining experience you will never forget. Established in the historic 'Riverside Hotel', this restaurant has a delightfully elegant and open metropolitan setting. Wild River Grille also pays homage to the storied past of the 'Riverside Hotel' and to Reno itself with its classic layout and vintage décor. With a newly remodeled kitchen as well as a handcrafted Tahoe Pine bar, Wild River Grille's interior restaurant offers service for up to 50 guests while its river front patio seats an additional 140.

The largest of Wild River Grille's private rooms, deemed the '**River Room**', seats up to 80 people and is perfect for company parties, family gatherings, or intimate wedding receptions. Need to have an even larger soiree? The 'River Room' can host an extravagant cocktail party of up to 120 guests, complete with its own private entrance. If you are looking for a smaller function, the '**City Room**' seats up to 24 people and is the perfect venue for a private dinner or confidential business meeting. In addition to these marvelous rooms, our friends next door in the '**Sierra Arts Gallery**' have a very spacious private room that can seat up to 48 guests and is perfect for any buffet style party. No matter which space you choose, the Wild River Grille is the ideal location to host your next conference, wedding reception, baby shower, business dinner, holiday party, or private event.

As you review this packet, you will find many different menu options including plated service, buffets, appetizer trays, beverage options, and more. Additional information on rates and policies are also included.

We are delighted to assist you with the planning of your event and our staff is dedicated to delivering great food, drinks, and exceptional service. If you wish, our chefs can create customized menus to satisfy any occasion. Whether you are looking for something small or large, simple or extravagant, we will work with you to create the perfect event for your desires and budget.

Please e-mail us at info@wildrivergrille.com or call us directly at 775-284-7455 and our group sales coordinators will be delighted to answer any questions and personally assist you with the planning and execution of your event.

Sincerely,

Chuck Shapiro
Owner

~ GROUP TRAYS AND PLATTERS ~
(SERVES APPROX. 25PP.)

VEGETABLE PLATTER	\$60
FRESH FRUIT PLATTER	\$60
BRUSCHETTA CAPRESE	\$70
HONEY GLAZED WINGS	\$75
CHICKEN SATAY SKEWERS	\$80
TRI-TIP BEEF SKEWERS	\$85
BEEF SLIDER PLATTER.....	\$90
CHARCUTERIE BOARD	\$95
CRAB & SALMON CAKES	\$95
SAUTEED MEATBALL PLATTER.....	\$95
PRAWN COCKTAIL PLATTER	\$120
SMOKED SALMON CROSTINIS	\$120
<hr/>	
DESSERT TRAY	\$75
PREMIUM DESSERT TRAY	\$95

*This is a suggested menu for your review. Our culinary team would be delighted to customize any menu items in order to suit your dietary needs. Prices may vary. Vegetarian & Gluten Free options available upon request. A recommended 20% service charge should be added to all food, beverage, and services provided. Sales Tax will be added to all food & beverage charges.

~ SHORELINE PLATED DINNER ~

SALAD
CHOICE OF:

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marnated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES
CHOICE OF:

PORTOBELLO MEATLOAF

Portabella Mushrooms, Fresh Ground Beef, Italian sausage, Mushroom Ragout Gravy

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$34/PER PERSON

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~WILD RIVER PLATED DINNER~

CHOICE OF SALAD

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marinated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES

CHOICE OF:

ROAST PRIME RIB OF BEEF

Rosemary Jus, Creamed Horseradish, Garlic Shallot Marinade

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

FRESH VEGETABLE PENNE

Sauteed Seasonal Vegetables, Italian Cheeses

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$39/PER PERSON

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~SKYLINE PLATED DINNER~

CHOICE OF SALAD

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marnated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES

CHOICE OF:

NEW YORK STRIPLOIN

Whole Roasted, Port Shallot Demi Glace

(add Shrimp to make it a Surf and Turf for \$5 additional)

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

FRESH VEGETABLE PENNE

Sauteed Seasonal Vegetables, Shaved Parmesan

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$44/PER PERSON

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~SQUAW VALLEY PLATED DINNER~

CHOICE OF SALAD

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marnated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES

CHOICE OF:

FILET MIGNON

Port Shallot Demi Glace

(add Shrimp to make it a Surf and Turf for \$5 additional)

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

HERITAGE TOMAHAWK PORK CHOP

Berkshire All Natural 14 ounce Bone-In Chop, Seasonal Agrodulce

ROASTED TOMATO AND MUSHROOM RISOTTO

Fresh Seasonal Vegetables, Garlic Bread

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$48/PER PERSON

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~TAHOE PLATED DINNER~

CHOICE OF SALAD

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marinated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES

CHOICE OF:

CHEF SELECTED FRESH SEASONAL FISH

Preparation varies with Season

SURF AND TURF

8 oz. Filet Mignon, Scampi Style Shrimp

HERITAGE TOMAHAWK PORK CHOP

Berkshire All Natural 14 ounce Bone-In Chop, Seasonal Agrodulce

ROASTED TOMATO AND MUSHROOM RISOTTO

Fresh Seasonal Vegetables, Garlic Bread

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$55/PER PERSON

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~RIVERSIDE BUFFET~
(MINIMUM 30 PERSONS FOR BUFFET)

WILD RIVER SALAD

*Spring Mix, Apple, Dried Cranberry, Spiced Pecan,
Marinated Red Onion, Gorgonzola,
Creamy Balsamic Dressing*

HOUSE SMOKED SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

PORTOBELLO MEATLOAF

Portabella Mushrooms, Fresh Ground Beef, Italian sausage, Mushroom Ragout Gravy

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

SERVED WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

Chef Selection of Assorted
Cheesecakes and Desserts

\$34/PER PERSON

~TRUCKEE RIVER BUFFET~
(MINIMUM 30 PERSONS FOR BUFFET)

WILD RIVER SALAD

*Spring Mix, Apple, Dried Cranberry, Spiced Pecan,
Marinated Red Onion, Gorgonzola,
Creamy Balsamic Dressing*

TRADITIONAL CAESAR SALAD

HOUSE SMOKED SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

NEW YORK STRIPLOIN

Whole Roasted, Port Shallot Demi Glace

FRESH VEGETABLE PENNE

Sauteed Seasonal Vegetables and Shaved Parmesan

SERVED WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

Chef Selection of Assorted
Cheesecakes and Desserts

\$39/PER PERSON

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~GREAT BASIN SALAD BAR~
(AVAILABLE BEFORE 4PM ONLY)

ENTRÉE

GREENS (PICK 2)

Romaine Lettuce, Baby Spinach, Spring Mix

TOPPINGS

*Pickled Onion, Bell Peppers, Cherry Tomatoes,
Cucumber Slices, Green Peas, Mushrooms, Chickpeas, Celery, Jalapenos, Olives,
Dried Cranberries, Toasted Coconut, Diced Eggs, Diced Ham, Croutons,*

ADDITIONAL PROTEINS

*Bacon (\$1 per person), Grilled Chicken (\$3 per person), Shrimp (\$5 per person),
Assorted Cheeses (\$7 per person), Salmon (\$9 per person)*

ASSORTED SEASONAL DRESSINGS

Seasonal Fresh Fruit on the side

DESSERT

NEW YORK CHEESECAKE

\$19/PER PERSON

AVAILABLE AS AN ADD ON TO PLATED AND BUFFET MENUS
FOR \$10 PER PERSON

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~SIERRA SERVED LUNCHEON~
(AVAILABLE BEFORE 4PM ONLY)

ENTRÉES
CHOICE OF:

GRILLED CHICKEN CAESAR SALAD
Housemade Dressing, Parmesan Crisp

PRIME RIB MELT
*House Cooked Prime Rib served on a French Roll, Provolone Cheese, Mushrooms,
Caramelized Onions, Au Jus, House Kettle Chips*

ROASTED VEGETABLE WRAP
*Tomatoes, Mushrooms, Asparagus, Red Bell Pepper,
Red Onion, Feta, Baby Green, Creamy Balsamic Dressing,
House Kettle Chips*

DESSERT

NEW YORK CHEESECAKE

\$19/PER PERSON

~ZEPHYR SERVED LUNCHEON~
(AVAILABLE BEFORE 4PM ONLY)

CHOICE OF SALAD

WILD RIVER SALAD

*Spring Mix, Apple, Spiced Pecans, Dried Cranberry, Marinated Red Onion,
Gorgonzola, Creamy Balsamic Dressing*

~OR~

TRADITIONAL CAESAR SALAD

ENTRÉES

CHOICE OF:

HOUSE SMOKED SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN

Bone-In, Petaluma Chicken Breast, Dark Chicken Jus, Herbs

ROASTED BEEF TRI-TIP

Whole Roasted, Port Shallot Demi Glace

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$27/PER PERSON

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A recommended 20% service charge should be added to all food, beverage, and services provided. Sales Tax will be added to all food & beverage charges.

THE PERFECT CHEF'S DINNER

~PREMIUM CUSTOMIZED DINNER~

FOUR COURSE, PLATED
FULLY CUSTOMIZABLE DINNER.
SIT DOWN WITH EXECUTIVE CHEF WILLIAM HUGHINS TO
DESIGN YOUR PERFECT CHEF'S DINNER.

LIMITED TO PARTIES OF 50 OR FEWER.

\$75/PER PERSON

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MENU OPTIONS AND SPECIAL ARRANGEMENTS FOR LARGE RESERVATIONS AND ~SEMI-PRIVATE PARTIES~

For those who would like to create custom special menus and arrangements for non-exclusive parties, (parties of 15 to 40) we have a variety of options for you to consider that can also utilize our regular menu items.

Simply let us know the particulars of your group or occasion, and we will work with you to customize a menu and a plan for your event. We specialize in providing spectacular food and service that would be perfect for every one of our group events.

~BEVERAGE & BAR SERVICE OPTIONS~

(Full meal menus include soft drinks, coffee and tea, all other beverages are charged based on options listed below)

~HOSTED BAR~

All beverages served are hosted and added to the master bill at normal prices. The host may specify what is allowed, well, call and/or premium brands, may establish a dollar maximum, or a time limit.

~HOSTED TICKETS BAR~

Host purchases a pre-determined number of tickets. \$7 tickets will be good for all beers, house wine, and well cocktails. \$9 tickets will also include call brands and a larger wine selection. Individual guests will be asked to pay for any drinks ordered that are not allowed.

~HOSTED HOURLY BAR~

A flat fee for beverages served for a specified number of hours is charged on a per person basis to the master bill. All beers and Columbia Crest House Wines are included. Rates are as follows:

Beer and House Wine	\$12 first hour per person, 2nd hour \$8
+Well Brands	\$14 first hour per person, 2nd hour \$10
+Call Brands	\$18 first hour per person, 2nd hour \$12
+Premium Brands	\$22 first hour per person, 2nd hour \$16

WELL BRANDS	CALL BRANDS	PREMIUM BRANDS
Czarina Vodka	Kettle One Vodka	Grey Goose Vodka
Czarina Gin	Beefeater Gin	Bombay Sapphire Gin
Calypso Rum	Bacardi Silver Rum	Mt. Gay Eclipse Rum
El Toro Tequila	Cazadores Tequila	Patron Silver Tequila
Jim Beams Bourbon	Jack Daniels Whiskey	Makers Mark Bourbon
Dewar's Scotch	Johnny Walker Red Scotch	Johnny Walker Black Scotch
Christian Bros Brandy	Christian Bros Brandy	Churchill Vineyards Brandy

~NO HOST BAR ~

A bar set-up is offered but guests pay cash for all drinks ordered.

An 20% service charge will be added to all food, beverage and services provided. Sales Tax will be added to all food & beverage charges.

~ RIVER ROOM ~

MAX CAPACITY: 120 (STANDING/CASUAL EVENTS)
: 80 (SEATED EVENTS)

IDEAL FOR GROUPS OF 40+

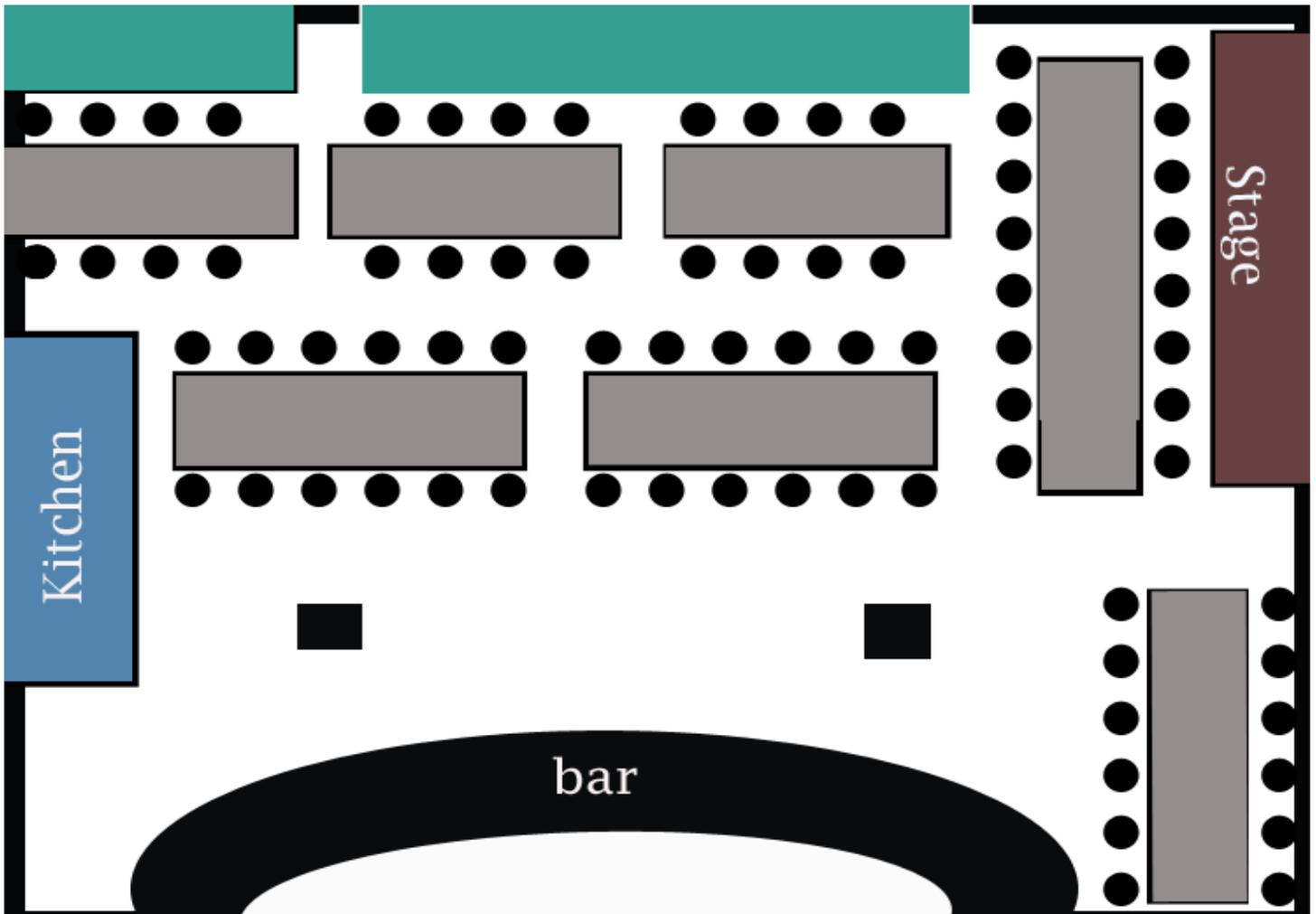
FULL BAR & KITCHEN LOCATED IN ROOM

SCREEN & PROJECTOR AVAILABLE UPON REQUEST
RENTAL FEE: \$50

ROOM FEE: \$200 FOR EVENTS 11AM - 4PM
: \$350 FOR EVENTS AFTER 4PM



TYPICAL LAYOUT FOR LARGER EVENTS (APPROX. 76 GUESTS)



~ RIVER ROOM ~

MAX CAPACITY: 120 (STANDING/CASUAL EVENTS)
: 74 (SEATED EVENTS)

IDEAL FOR GROUPS OF 40+

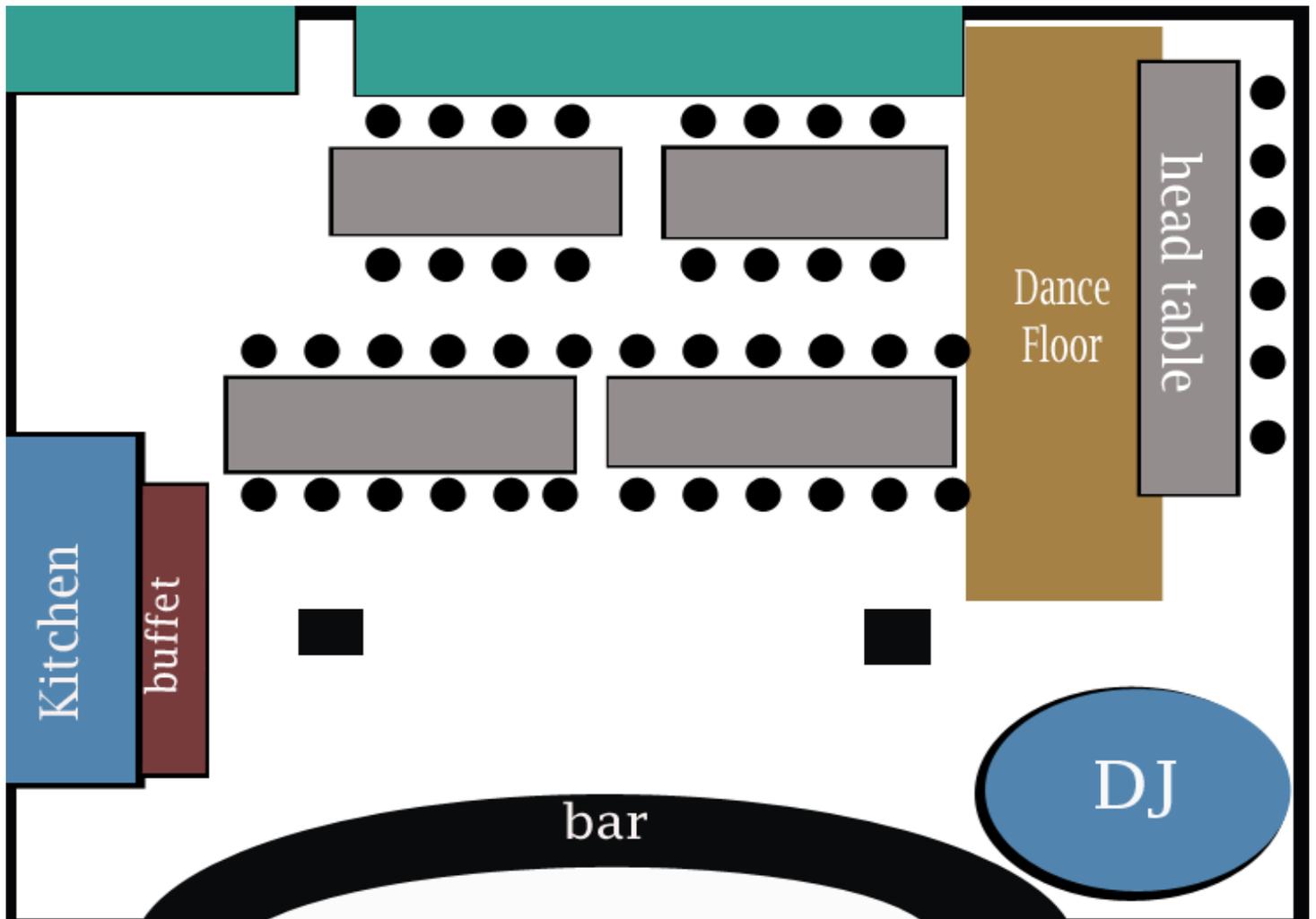
FULL BAR & KITCHEN LOCATED IN ROOM

SCREEN & PROJECTOR AVAILABLE UPON REQUEST
RENTAL FEE: \$50

ROOM FEE: \$200 FOR EVENTS 11AM - 4PM
: \$350 FOR EVENTS AFTER 4PM



TYPICAL LAYOUT FOR WEDDING EVENTS (APPROX. 30-50 GUESTS)



~ CITY ROOM ~

MAX CAPACITY: 30 (STANDING/CASUAL EVENTS)
: 24 (SEATED EVENTS)

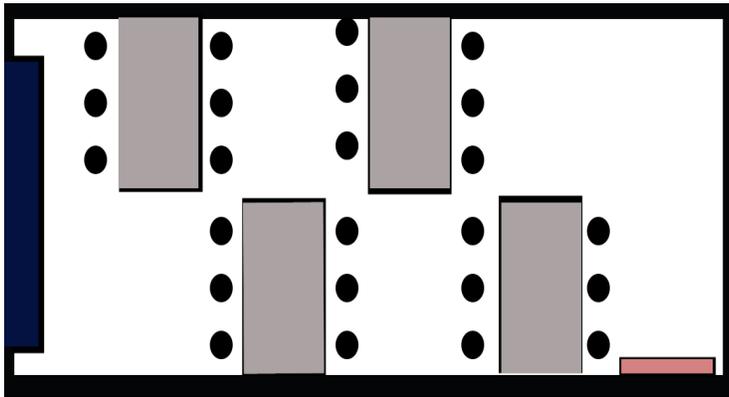
IDEAL FOR BUSINESS MEETINGS &
SMALL PRIVATE PARTIES

SCREEN & PROJECTOR AVAILABLE UPON REQUEST
RENTAL FEE: \$50

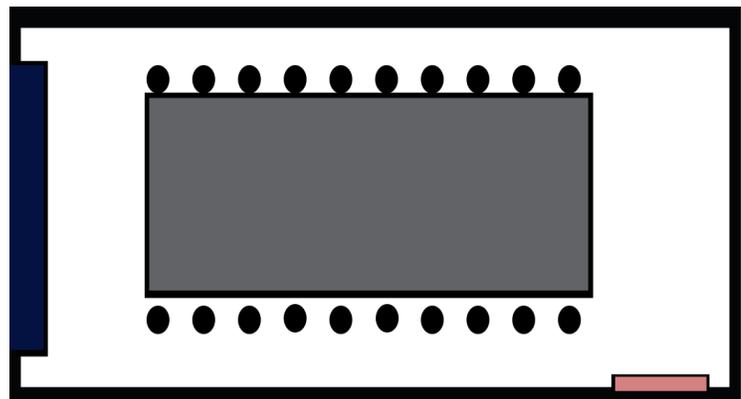
ROOM FEE: \$50 FOR EVENTS 11AM - 4PM
: \$150 FOR EVENTS AFTER 4PM



24 GUESTS



20 GUESTS



*This is a suggested menu for your review. Our culinary team would be delighted to customize any menu items in order to suit your dietary needs. Prices may vary. Vegetarian & Gluten Free options available upon request. A recommended 20% service charge should be added to all food, beverage, and services provided. Sales Tax will be added to all food & beverage charges.

~ GENERAL POLICIES AND ADDITIONAL CHARGES ~

Food & Beverage: Food, liquor & beer (with the exclusion of cakes) must be purchased from the restaurant only. Wine may be brought in provided it is not on our current wine list. A corkage fee of \$15 per bottle will apply.

Menu Selection: Groups of 20 or more may be required to select a group or limited menu. Menus must be selected a minimum of 1 week prior to the event date.

Contracts: A letter of agreement must be signed upon receipt of deposit which will include acknowledgement of these policies, a detailing of the selected menu and an estimate of charges for the event. A revised, signed contract may be required for any significant changes to the event. Tax (8.265%) will be added to all food, beverage, rentals, and any other services provided or contracted by the restaurant. The standard gratuity is 20%. Any additional gratuity is appreciated by the staff. We accept MasterCard, Discover Card, Visa, American Express, Certified Funds and Cash. Checks may be accepted with advance approval.

Deposits: Deposits are refundable up until 5 days prior to your event, and required for every private event booked. Deposits vary on room and time of the event.

Guarantees: The minimum number of people attending must be guaranteed 5 days prior to the event. The actual number of attendees may exceed the guaranteed number by prior arrangement, but charges will be based on guaranteed number or actual attendance, whichever is greater.

Damage: The contracted client is responsible for the conduct of their guests and agrees to pay the Wild River Grille for any and all damages arising from the occupancy and the use of the facilities.

Cancellation Policy: In order to obtain a 100% refund, you must cancel reservations 5 days prior to your scheduled event. If you cancel you event the day of, you will be responsible for paying the amount in full.

~ RATES AND ADDITIONAL CHARGES ~

Corkage: \$15 per 750 ml bottle

Cake Cutting: For parties of 30 or more, \$2.00 per person. For smaller parties of 30 or less, \$15.00 flat fee.

A/V Equipment: Screen and Projector \$50 rental fee

Outside rentals and services: All additional rental items and services such as musicians are not included in set-up fees will be assessed at actual cost plus a service charge.

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~ GENERAL POLICIES AND ADDITIONAL CHARGES ~

~ PRIVATE ROOM FEES ~

Room Fees include all set-up, linens, and staff, and guarantee exclusivity for the day or evening.

River Room: \$200 for full service daytime events 11am - 4pm
 \$350 for full service evening events after 4pm
 \$500 for events requiring the room all day

City Room: \$50 for full service daytime events 11am - 4pm
 \$150 for full service evening events after 4pm

Sierra Arts Gallery Room Rental: A \$250.00 room fee always applies to the rental of the Sierra Arts Gallery. \$250 of this becomes a direct donation to Sierra Arts (a non-profit foundation). Plated menu options are generally not available for the Sierra Arts Gallery.

~ ROOM MINIMUMS ~

Room Minimums: Will apply for the exclusive use of all dining areas and will be quoted on a case by case basis. Room minimums will vary according to day of the week, time of year, and time of day. All food and beverage purchases and any room fees will apply to the room minimum. Taxes and service charges do not apply to the minimum.

“VOTED BEST NEW RESTAURANT IN RENO, NEVADA BY RENO MAGAZINE

“VOTED BEST CONTEMPORARY RESTAURANT IN RENO, NEVADA BY TRAVEL HOST MAGAZINE”



“IT. WAS. WONDERFUL!” ★★★★★

Your building is beautiful and the River Room worked out perfectly. The food was amazing, I heard so many of our guests who loved it (hopefully new patrons of yours!). It was a cold day, the the outdoor set was perfect. It looked elegant. Table for the gifts, cupcakes, and other baskets, were wonderfully placed. We felt very accommodated. There is nothing I would have done differently. Thank you for making my day beautifully complete!

~ASHLEY AND DAVID HEGLE



“NOT A SINGLE DETAIL WAS MISSED...” ★★★★★

...You and your staff went FAR beyond what we could have possibly hoped for. The food was fabulous, the staff, the best on the planet and your help with all the unforeseen events like trips to the hospital, and offering walks to single ladies to their cars was far and beyond what was expected. Not a single detail was missed, and the professionalism of all involved was top notch. We just can't thank you enough

...Sincerely.. ~K.G. AND NICHOLE WARNER

“PARTY WAS EXQUISITE” ★★★★★

Our Single malt tasters of Reno tasting - party was exquisite. Everything Wild River Grille did was to our liking. There was not one criticism of the establishment. We started in 2000, and went to 14 different places before we found Wild River Grille. We WILL be back next year. We ♪♪♪♪♪
River Grille 5 out of 5 ~ PAUL LENZ



“RENO'S FINEST” ★★★★★

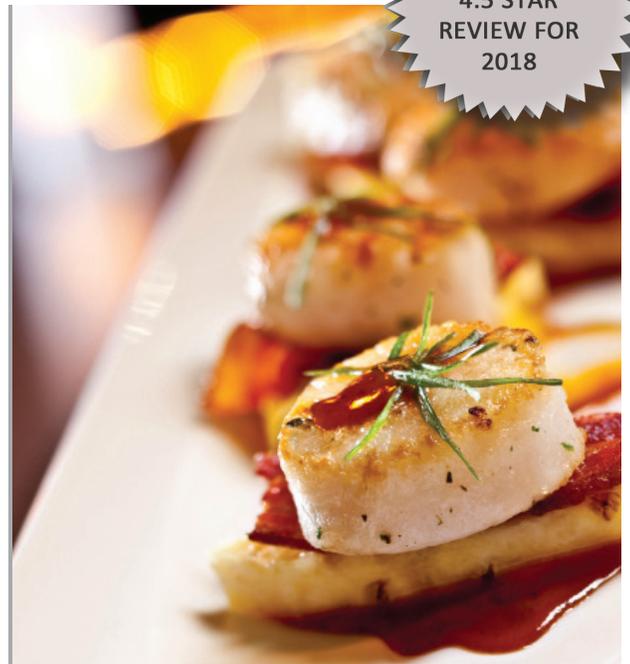
This is by far one of Reno's finest and most accessible eating establishments. The food is excellent, and the location, right on the Truckee river in view of downtown, is great! This restaurant is one of the best places I've been to in Reno and well worth checking out.

~ S S, .BOULDER, CO

“WILD RIVER BY THE RIVER” ★★★★★

The food was excellent, salmon appetizer fantastic, service great, music entertainment very nice. Sitting on the patio, on a nice day watching the people walking by the ambiance of the place and the setting marvelous. Should not really write this as the place will probably get to busy and be more difficult to get in. Also a great place to go before the Broadway shows programs.

~COMODORE, RENO, NV



DIRECTIONS

We're located on South Virginia Street, along the River Walk. in Downtown Reno. Our address is 17 S. Virginia St. If you get turned around, please call us at (775) 284-7455, and we'll guide you in!

HOURS:

Wild River Grille - Open Daily from 11:00 AM
Mon-Fri Happy Hour 4pm-6pm

FREE PUBLIC PARKING,

Large public surface lot located 1/2 block south on S. Virginia St. & Court St., across from Pioneer Center for the Performing Arts. The city lot is free after 5pm weekdays and all day Saturday, Sunday and Holidays.

PARKING GALLERY,

Corner of First and Sierra Street. Available seven days a week.

PUBLIC PARKING,

Corner of First and Center Street. Available seven days a week.

PUBLIC PARKING,

Second St. between Arlington Ave. and Stevenson St. Available seven days a week.

METERED PARKING,

Is also available on area surface streets, free after 6 p.m. and on Sundays and holidays.

QUESTIONS?

Call (775) 284-7455.

TRANSPORTATION

Reno-Sparks Cab Co.	333-3333
Whittlesea Checker Taxi	322-2222
Yellow Cab	355-5555

