

wild } river
GRILLE

GROUPS

RIVER ROOM
DINING ROOM • BAR



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THANK YOU FOR CONSIDERING THE *Wild River Grille*
AND THE RIVER ROOM RIVERFRONT RESTAURANT
FOR YOUR UPCOMING EVENT.

Located right on the "Riverwalk" and the Truckee River in downtown Reno, the '*Wild River Grille*' and its premier dining room and bar - known as the 'River Room' - together offer spectacular dining and service for your event or special occasion.

Located in the historic Riverside Hotel building, the beautifully remodeled 'River Room' is immediately adjacent to the '*Wild River Grille*.' It is a beautiful, open and metropolitan setting for groups and can accommodate up to 80 guests. Boasting a full open kitchen in the room and a round bar, the 'River Room' décor pays homage to the storied past of the Riverside Hotel and to Reno itself.

'*Wild River Grille*'s' interior offers group services for up to 50 people. The 'Riverfront Patio' seats an additional 80 guests. The 'City Room' seats up to 20 and is that perfect venue for your private dining event or business meeting. No matter which space you choose, the '*Wild River Grille*' will be the perfect host for your private party, wedding reception, business dinner or conference. In combination we can host parties of up to 150 or more.

As you review this packet, you will find many menu options including plated service, buffets, appetizers, bar and beverage options, wine lists, and more. Additional information on rates and policy information is also included. The *Wild River Grille* also offers 'to go' tray catering options.

We are delighted to assist you with the planning of your event and our staff is dedicated to delivering great food, drink, 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
Proprietor

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

PRAWN PLATTER	\$120
VEGETABLE PLATTER	\$60
FRESH FRUIT PLATTER	\$60
CHARCUTERIE BOARD	\$95
CRAB AND SALMON CAKES	\$95
BRUSCHETTA CAPRESE	\$70
STEAK BRUSCHETTA	\$90
HONEY GLAZED WINGS	\$75
DESSERT TRAY	\$75

HALF TRAYS AVAILABLE FOR GROUPS OF 20 OR FEWER

*We have prepared this suggested menu for your review. Our Chefs would be delighted to customize a menu to suit your needs. Prices may vary. 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. Vegetarian Options Available Upon Request.

~ SHORELINE PLATED DINNER ~

SALAD
CHOICE OF:

WILD RIVER SALAD

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

~Or~

TRADITIONAL CAESAR SALAD

ENTRÉES
CHOICE OF:

PORTOBELLO MEATLOAF

Mushroom Sauce, Red Potato Mashed, Fresh Seasonal Vegetable

PLUM CHIPOTLE SALMON

House Smoked, Buttered Orzo, Fresh Seasonal Vegetable

HERB-INFUSED FREE RANGE CHICKEN

*Sundried Tomato and Artichoke Cream,
Red Potato Mashed, Fresh Seasonal Vegetable*

DESSERT

New York Cheesecake
Fresh Berries

\$32/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,
Red Potato Mashed, Fresh Seasonal Vegetable*

PLUM CHIPOTLE SALMON

House Smoked, Buttered Orzo, Fresh Seasonal Vegetable

HERB-INFUSED FREE RANGE CHICKEN

*Sundried Tomato and Artichoke Cream,
Red Potato Mashed, Fresh Seasonal Vegetable*

FRESH VEGETABLE PENNE

Sauteed Seasonal Vegetables, Italian Cheeses

DESSERT

*New York Cheesecake
Fresh Berries*

\$39/PER PERSON

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~RIVER ROOM PLATED DINNER~

CHOICE OF SALAD

TRADITIONAL CAESAR SALAD

~Or~

WILD RIVER SALAD

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

ENTRÉES

CHOICE OF:

FILET MIGNON

*Green Peppercorn Demi-Glace,
Red Potato Mashed, Fresh Seasonal Vegetable
(add Shrimp to make it a Surf and Turf for \$5 additional)*

CRAB STUFFED SOLE

*Beurre Blanc,
Buttered Orzo, Fresh Seasonal Vegetable*

HERB-INFUSED FREE RANGE CHICKEN

*Sundried Tomato and Artichoke Cream,
Red Potato Mashed, Fresh Seasonal Vegetable*

FRESH VEGETABLE FETTUCINE

Sauteed Seasonal Vegetables, Shaved Parmesan

DESSERT

CHOCOLATE TORTE

~OR~

NEW YORK CHEESECAKE

\$46/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:

HALIBUT OSCAR

crab meat, hollandaise, asparagus, buttered orzo, fresh seasonal vegetables

SURF AND TURF

filet mignon, sautéed shrimp, red potato mashed, fresh seasonal vegetables

HERITAGE TOMAHAWK PORK CHOP

roasted cherry demi-glace, red potato mashed, fresh seasonal vegetables

PORCINI MUSHROOM RAVIOLI

garlic cream, roasted tomato, scallions, shaved parmesan

DESSERT

New York Cheesecake
Fresh Berries

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

with Plum Chipotle Sauce

PORTOBELLO MEATLOAF

with Beef Marsala Gravy

HERB-INFUSED FREE RANGE CHICKEN BREAST

with Sundried Tomato and Artichoke Cream Sauce

Chef Selection of Assorted
Cheesecakes and Desserts

Buffet is Served with Red Potato Mashed,
Buttered Orzo and Seasonal Vegetables

\$32/PER PERSON

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

TRADITIONAL CAESAR SALAD

WILD RIVER SALAD

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

HOUSE SMOKED SALMON

with Plum Chipotle Sauce

HERB-INFUSED FREE RANGE CHICKEN BREAST

with Sundried Tomato and Artichoke Cream

ROAST PRIME RIB OF BEEF

Rosemary Jus, Creamed Horseradish

FRESH VEGETABLE PENNE

Sauteed Seasonal Vegetables and Shaved Parmesan

Chef Selection of Assorted
Cheesecakes and Desserts

Buffet is Served with Red Potato Mashed,
Buttered Orzo and Seasonal Vegetables

\$39/PER PERSON

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

ENTRÉES
CHOICE OF:

GRILLED CHICKEN CAESAR SALAD
housemade dressing, parmesan crisp

OPEN FACE MEATLOAF SANDWICH
*Beef Marsala Gravy,
Red Potato Mashed*

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

DESSERT
New York Cheesecake
Fresh Berries

\$19/PER PERSON

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~RIVERWALK 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:

PLUM CHIPOTLE SALMON

*House Smoked,
Buttered Orzo, Fresh Seasonal Vegetable*

HERB-INFUSED FREE RANGE CHICKEN

*Sundried Tomato and Artichoke Cream,
Red Potato Mashed, Fresh Seasonal Vegetable*

ROAST PRIME RIB OF BEEF

Red Potato Mashed, Fresh Seasonal Vegetable

DESSERT

New York Cheesecake
Fresh Berries

\$27/PER PERSON

*We have prepared this suggested menu for your review. Our Chefs would be delighted to customize a menu to suit your needs. Prices may vary. 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. Vegetarian Options Available Upon Request.

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 for those types of groups and gatherings.

~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
Ron Rico Rum	Bacardi Silver Rum	Mt. Gay Eclipse Rum
Giro Tequila	1800 Repasado Tequila	Patron Silver Tequila
Evan Williams Bourbon	Jack Daniels Whiskey	Makers Mark Bourbon
Dewar's Scotch	Johnny Walker Red Scotch	Johnny Walker Black Scotch
Korbel Brandy	Korbel Brandy	Korbel 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 ~

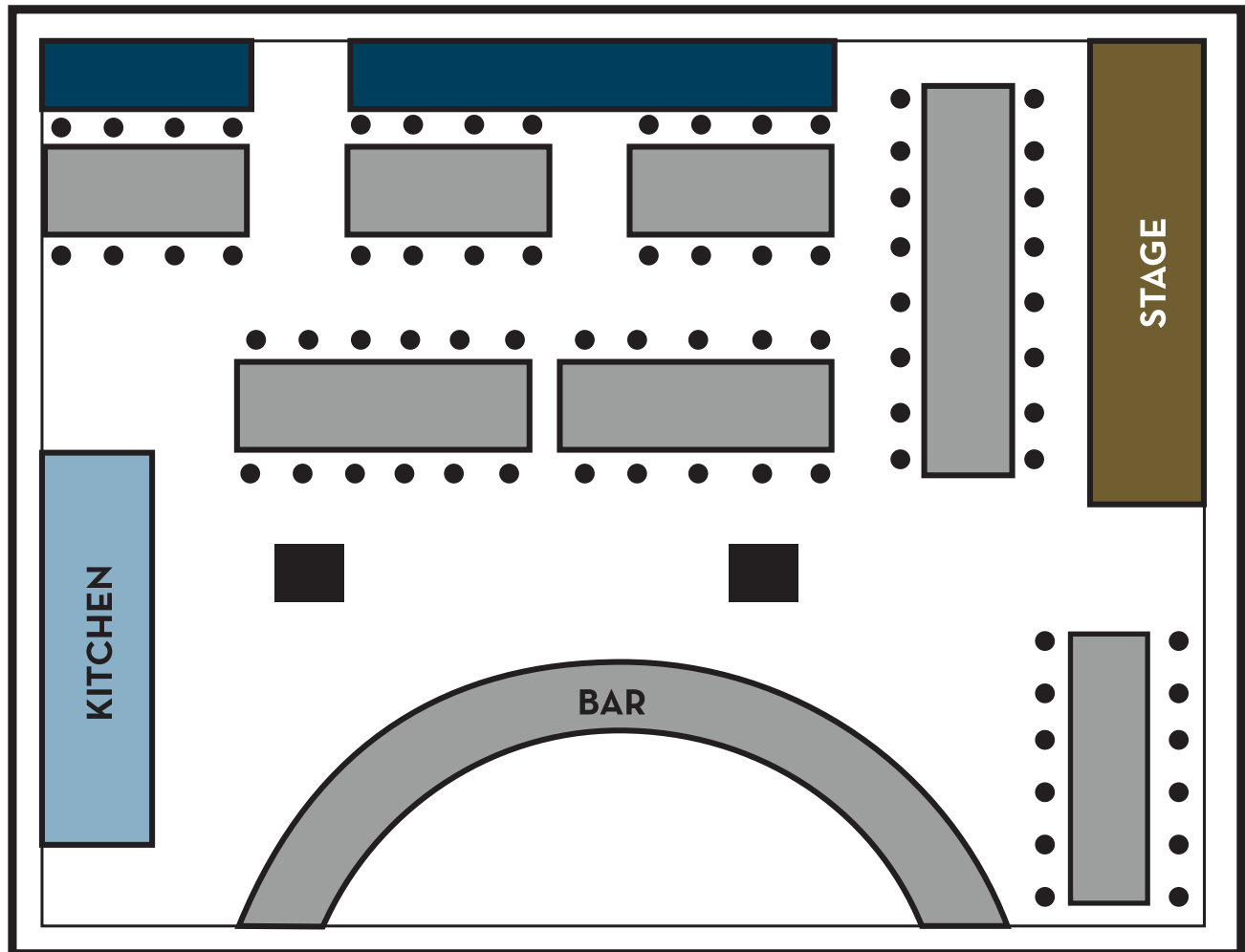
max capacity:
90 (standing/casual events)
74 (seated events)
Ideal for groups of 20+
Full bar and kitchen in room

Screen & projector available
(\$50 rental)

Room Fees: \$200 events 11-4 pm
\$350 events after 4 pm



Typical layout for seated events (max 74)



~ River Room ~

max capacity:
90 (standing/casual events)
74 (seated events)
Ideal for groups of 20+
Bar and kitchen in room

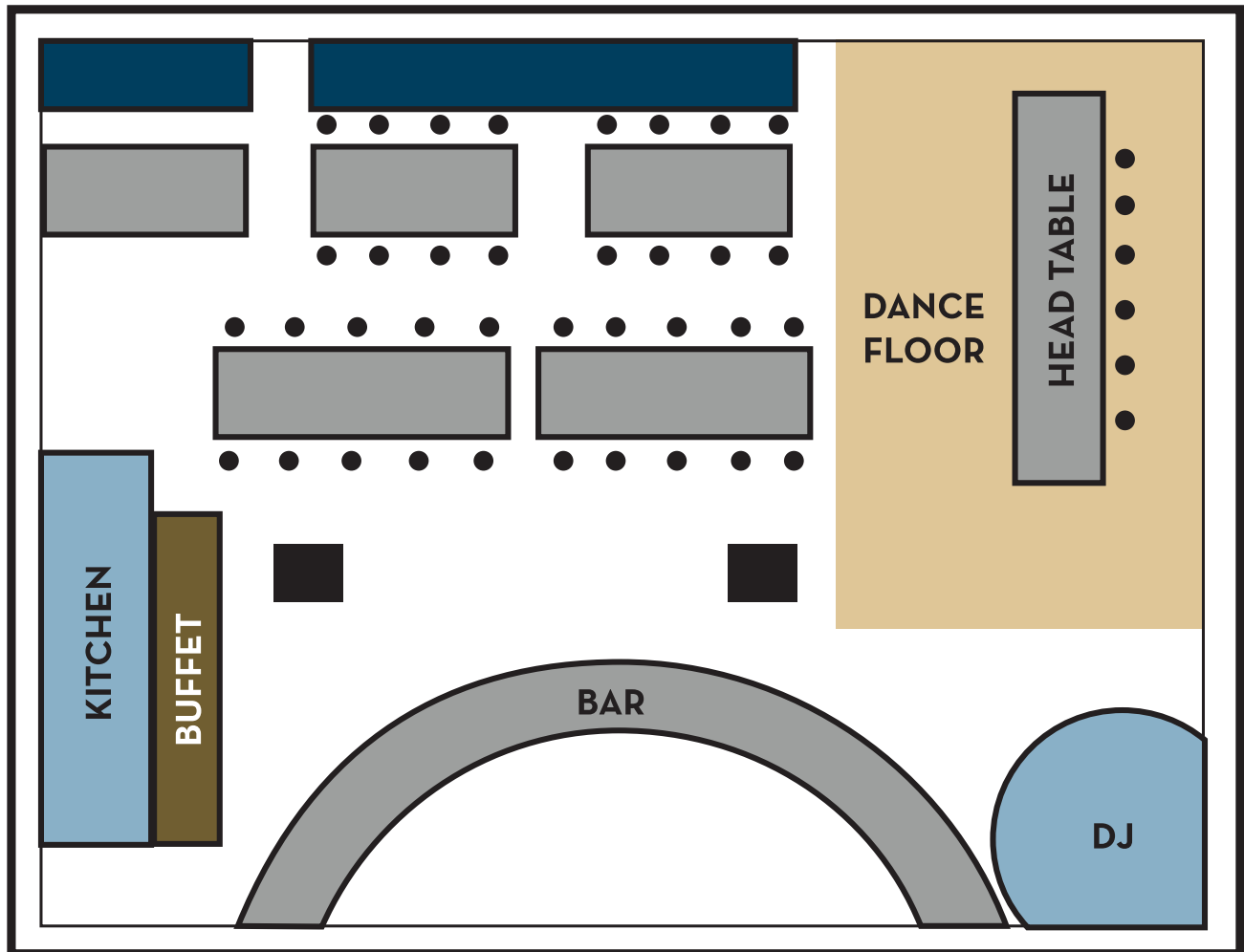
Ask for details regarding dance floor
configuration and DJ/band placement

Screen & projector available
(\$50 rental)

Room Fees: \$200 events 11-4 pm
\$350 events after 4 pm



Typical layout for wedding events (30-50 guest)



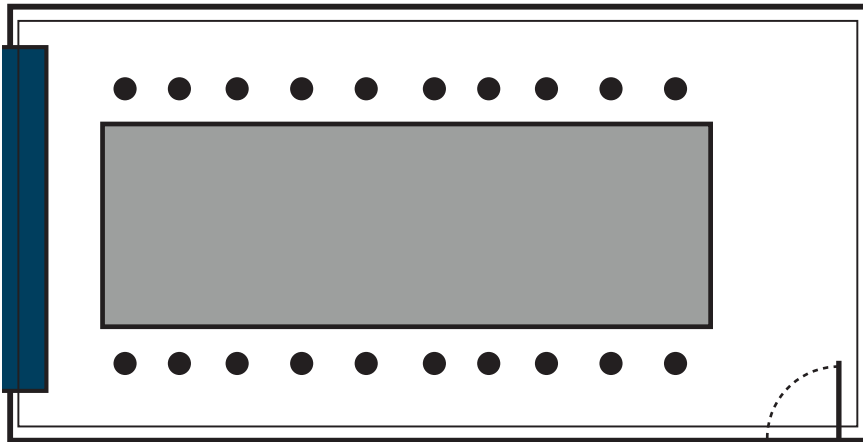
~ City Room ~

max capacity: 24
Ideal for Business Meetings
and small private parties
Screen and Projector available
(\$50 rental fee)

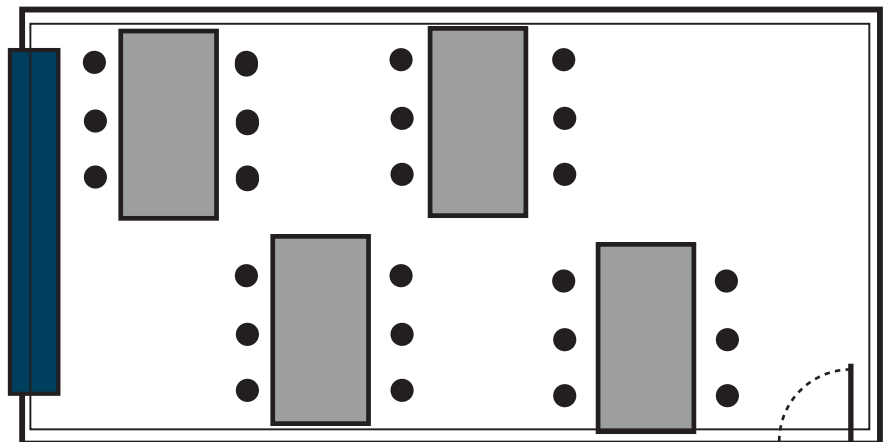
Room Fees: \$50 events 11-4 pm
\$150 events after 4 pm



20 max



28 max



~ 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 (7.775%) 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 non-refundable. The deposit requirement is \$100 for events booked in the City Room and \$250 for events booked in the River Room.

Guarantees: The minimum number of people attending must be guaranteed 2 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.

~ RATES AND ADDITIONAL CHARGES ~

Corkage: \$15 per 750 ml bottle

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 11-4 pm
 \$350 for full service evening events 4 pm -
 \$500 for events requiring the room all day

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

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”



“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

“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

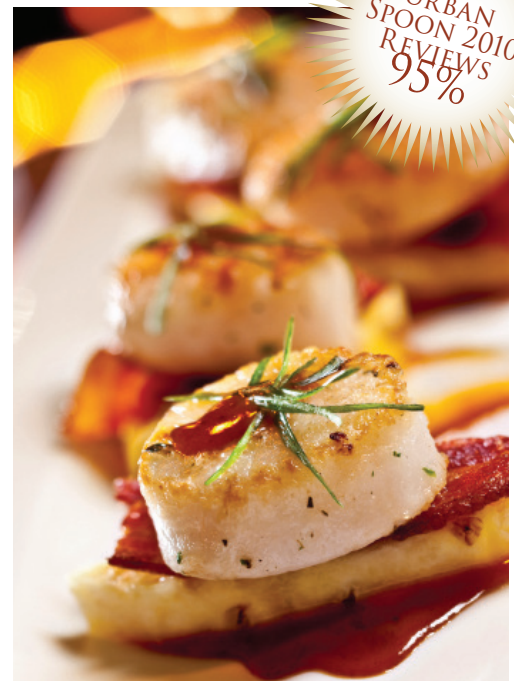
“VOTED BEST CONTEMPORARY RESTAURANT IN RENO, NEVADA BY TRAVEL HOST MAGAZINE”

“AN HOUR AT RIVER ROOM...AND YOU'RE GOOD TO GO AGAIN.!” ★★★★★

Easy jazz, modern atmosphere, excellent service and large picture-windows for Truckee River gazing, or Virginia Street voyeurism, make the River Room an experience. Yet... it's the food which secures the River Room as a Welcomed Friend. ~RHONDA M., RENO, NV

“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 streets. Available seven days a week.

PUBLIC PARKING,

corner of First and Center streets. 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

