

wild } river
GRILLE

GROUPS

RIVER ROOM
DINING ROOM • BAR

**VOTED "BEST OVERALL RENO RESTAURANT"
FOR 2024 BY RN&R**

**VOTED "#1 DINERS' CHOICE"
FOR 2024 BY OPENTABLE**



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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 it's 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 120 guests while it's river front patio seats an additional 140.

The largest of Wild River Grille's private rooms, deemed the '**River Room**', seats up to 75 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 extravagan cocktail party of up to 120 guests, complete with it's 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 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,

The Wild River Grille Team

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

VEGETABLE PLATTER	\$70
FRESH FRUIT PLATTER	\$75
BRIE & PEAR CROSTINIS	\$85
FRIED POTSTICKERS	\$85
	(PORK / VEGETARIAN / VEGAN OPTIONS AVAILABLE)
BRUSCHETTA CAPRESE	\$90
CHICKEN SATAY SKEWERS	\$90
TERIYAKI STEAK SKEWERS.....	\$95
VEGAN SUSHI PLATTER.....	\$95
CRISPY BUFFALO CHICKEN SLIDERS	\$100
IN-HOUSE SAUTEED MEATBALLS	\$100
	(KALBI SAUCE OR MARINARA AVAILABLE)
BBQ CHEDDAR & ONION SLIDERS	\$105
SMOKED SALMON CROSTINIS	\$110
HONEY GLAZED WINGS	\$115
CHARCUTERIE BOARD	\$120
MINI CRAB & SALMON CAKES	\$130
SEARED PORK BELLY	\$135
PRAWN COCKTAIL PLATTER	\$140

DESSERT TRAY	\$80
PREMIUM DESSERT TRAY	\$100

HALF TRAYS AVAILABLE FOR GROUPS OF 20 OR FEWER

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~ SHORELINE PLATED DINNER ~

SALADS

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:

PORTABELLA 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 BREAST

Maple Dijon Glaze, Herbs

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$45/PER PERSON

~WILD RIVER PLATED DINNER~

SALADS

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:

WHOLE ROASTED TRI-TIP

Garlic Shallot Marinade, Rosemary Jus, Creamed Horseradish

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

VEGETABLE PESTO PENNE

Sauteed Seasonal Vegetables, Garlic Bread, Italian Cheeses

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$50/PER PERSON

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~EMERALD BAY PLATED DINNER~

SALADS

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:

NEW YORK STRIPLOIN

Whole Roasted, Port Shallot Demi Glace

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

VEGETABLE PESTO PENNE

Sauteed Seasonal Vegetables, Garlic Bread, Italian Cheeses

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$56/PER PERSON

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~MT. ROSE PLATED DINNER~

SALADS

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:

ROASTED PRIME RIB OF BEEF

Garlic Shallot Marinade, Rosemary Jus, Creamed Horseradish

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

DOUBLE CUT PORK CHOP

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

CREAMY PARMESAN MUSHROOM RISOTTO

Delta Asparagus, Cherry Tomatoes, Garlic Bread

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERTS

CHOICE OF:

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$61/PER PERSON

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~LAHONTAN 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:

FILET MIGNON

*8 oz. Center Cut, Port Shallot Demi Glace
(add Shrimp to make it a Surf & Turf for an additional \$5)*

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

DOUBLE CUT PORK CHOP

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

CREAMY PARMESAN MUSHROOM RISOTTO

Delta Asparagus, Cherry Tomatoes, Garlic Bread

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERTS

CHOICE OF:

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$66/PER PERSON

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~TAHOE PLATED DINNER~

SALAD OR SOUP

CHOICE OF:

WILD RIVER SALAD

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

~Or~

TRADITIONAL CAESAR SALAD

~Or~

SOUP DU JOUR

ENTRÉES

CHOICE OF:

CHEF SELECTED FRESH SEASONAL FISH

Preparation Varies with Season

SURF & TURF

8 oz. Center Cut Filet Mignon With Scampi Style Shrimp

DOUBLE CUT PORK CHOP

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

SEASONAL VEGETABLE RAVIOLI

Fresh Vegetable Stuffed Ravioli, Sauteed Vegetables, Shaved Parmesan

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$74/PER PERSON

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~RIVERSIDE BUFFET~
(MINIMUM 25 PERSONS FOR BUFFET)

SALAD

WILD RIVER SALAD

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

ENTRÉES

CHOICE OF:

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

PORTABELLA MEATLOAF

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

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

SERVED WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

Chef Selection of Assorted
Cheesecakes and Desserts

\$45/PER PERSON

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~TRUCKEE RIVER BUFFET~

(MINIMUM 25 PERSONS FOR BUFFET)

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:

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

WHOLE ROASTED TRI-TIP

Garlic Shallot Marinade, Rosemary Jus, Creamed Horseradish

VEGETABLE PESTO PENNE

Sauteed Seasonal Vegetables and Shaved Parmesan

SERVED WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

Chef Selection of Assorted
Cheesecakes & Brownies

\$50/PER PERSON

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~OLYMPIC VALLEY BUFFET~

(MINIMUM 25 PERSONS FOR BUFFET)

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:

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

ROASTED PORK LOIN

Seasonal Glaze, Herbs

NEW YORK STRIP

Whole Roasted, Port Shallot Demi Glace

SEASONAL VEGETABLE RAVIOLI

Fresh Vegetable Stuffed Ravioli, Sauteed Vegetables, Shaved Parmesan

SERVED WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

Chef Selection of Assorted
Cheesecakes and Desserts

\$56/PER PERSON

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

ENTRÉES
CHOICE OF:

BASIL CHICKEN PO'BOY

*Pesto Grilled Chicken, Basil Aioli, Swiss Cheese, Arugula,
Tomato, French Baguette, House Kettle Chips*

BBQ TRI-TIP SANDWICH

*Slow Roasted Tri-Tip, Cilantro and Lime Slaw, Roasted Red Onion,
Zesty Jalepeno BBQ, Toasted Telera, House Kettle Chips*

MEDITERRANEAN WRAP

*Cucumber, Cherry Tomatoes, Pickled Onion, Feta Cheese, Spring Mix,
Italian Dressing, Wheat Tortilla, House Kettle Chips*

DESSERT

NEW YORK CHEESECAKE

\$24/PER PERSON

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

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:

GRILLED FREE RANGE CHICKEN BREAST
Maple Dijon Glaze, Herbs

PORTABELLA MEATLOAF
Portabella Mushrooms, Fresh Ground Beef, Italian Sausage, Mushroom Ragout Gravy

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

\$32/PER PERSON

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

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:

WHOLE ROASTED TRI-TIP

Garlic Shallot Marinade, Rosemary Jus, Creamed Horseradish

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

VEGETABLE PESTO PENNE

Sauteed Seasonal Vegetables, Italian Cheeses

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$37/PER PERSON

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

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:

WHOLE ROASTED TRI-TIP

Garlic Shallot Marinade, Rosemary Jus, Creamed Horseradish

PLUM CHIPOTLE SALMON

Lightly House Smoked Fresh Salmon, Plum Chipotle Sauce

GRILLED FREE RANGE CHICKEN BREAST

Maple Dijon Glaze, Herbs

SEASONAL VEGETABLE RAVIOLI

Fresh Vegetable Stuffed Ravioli, Sauteed Vegetables, Shaved Parmesan

*ALL DISHES COME WITH SEASONAL STARCHES AND FRESH VEGETABLES

DESSERT

NEW YORK CHEESECAKE

~Or~

FLOURLESS CHOCOLATE TORTE

\$42/PER PERSON

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THE PERFECT CHEF'S DINNER

~PREMIUM CUSTOMIZED DINNER~

FOUR COURSE, PLATED
FULLY CUSTOMIZABLE DINNER.
SIT DOWN WITH OUR CULINARY TEAM TO
DESIGN YOUR PERFECT CHEF'S DINNER.

LIMITED TO PARTIES OF 50 OR FEWER.

\$90/PER PERSON

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

For those who would like to create a custom special menu (parties of 15 to 30), 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 in your group.

Complimentary menu headers can be printed on plated menus.



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~BEVERAGE & BAR SERVICE OPTIONS~

Every room fee includes 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. \$10 tickets will be good for all beers, house wine, and well cocktails. \$14 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 House Wines are included. All attendees over 21 apply. Rates are as follows:

Beer & House Wine	\$18 first hour per person, every additional hour \$14
+Well Brands	\$22 first hour per person, every additional hour \$16
+Call Brands	\$26 first hour per person, every additional hour \$20
+Premium Brands	\$30 first hour per person, every additional hour \$24

WELL BRANDS	CALL BRANDS	PREMIUM BRANDS
Mr. Boston's Vodka	Ketel One Vodka	Grey Goose Vodka
Mr. Boston's Gin	Beefeater Gin	Bombay Sapphire Gin
Mr. Boston's Rum	Bacardi Silver Rum	Kasama Rum
El Toro Tequila	Cazadores Tequila	Patron Silver Tequila
Distiller's Pride Whiskey	Jack Daniels Whiskey	Makers Mark Bourbon
Dewar's Scotch	Johnny Walker Red Scotch	Glenfiddich 12 Yr Scotch
Christian Bros Brandy	St. Remy Brandy	Hennessey Cognac

~NO HOST BAR ~

Full bar service is offered but guests pay for all drinks ordered.

~LAST CALL FOR ALL ALCOHOLIC BEVERAGES IS 10:30PM ~

Pricing is exclusive of a 22% service charge 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)
: 75 (SEATED EVENTS)

IDEAL FOR GROUPS OF 40+

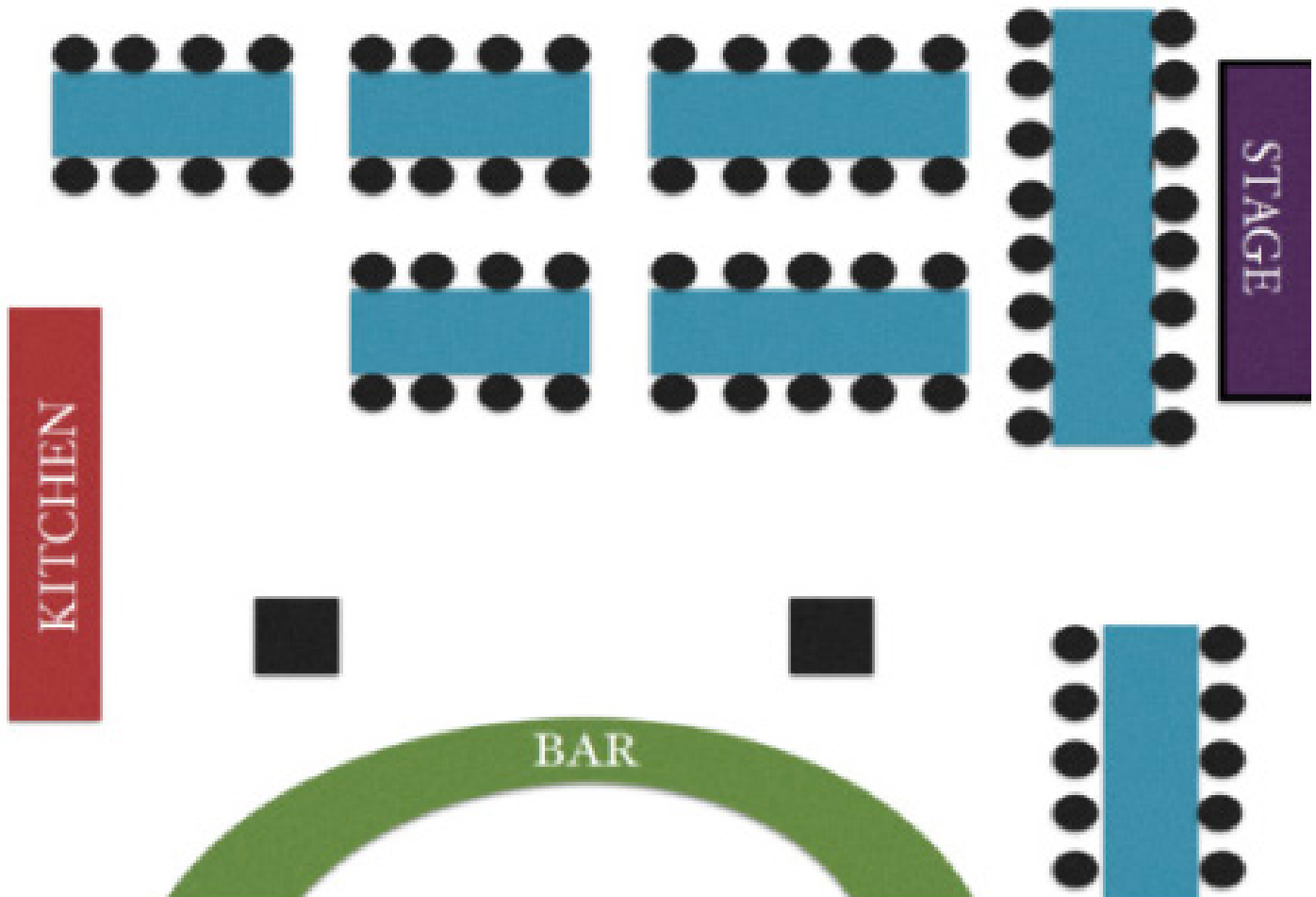
FULL BAR & KITCHEN LOCATED IN ROOM

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

ROOM FEE: \$250 FOR EVENTS 11AM - 4PM
: \$500 FOR EVENTS AFTER 4PM



TYPICAL LAYOUT FOR LARGER EVENTS (APPROX. 76 GUESTS)



~ RIVER ROOM ~

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

IDEAL FOR GROUPS OF 40+

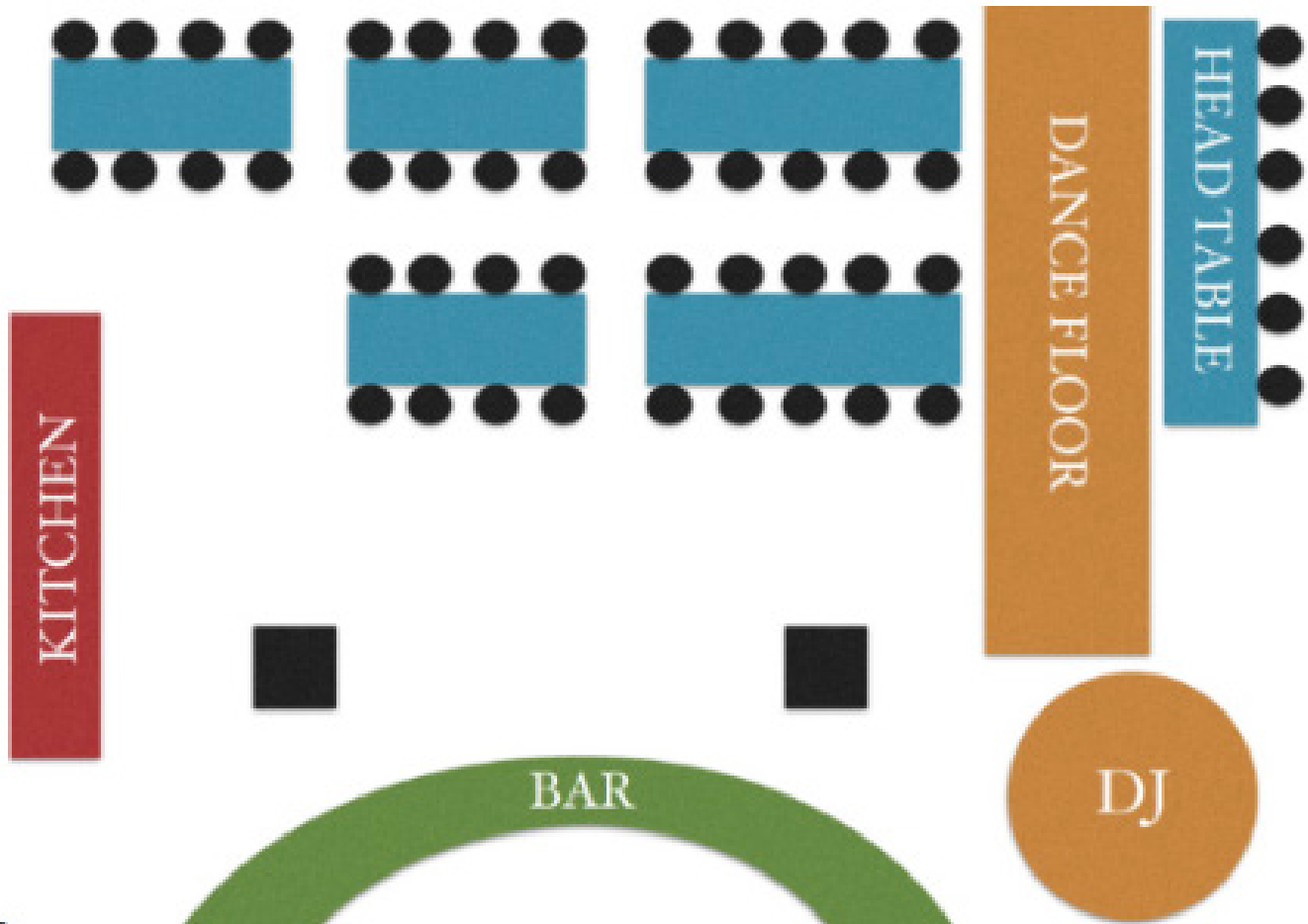
FULL BAR & KITCHEN LOCATED IN ROOM

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

ROOM FEE: \$250 FOR EVENTS 11AM - 4PM
: \$500 FOR EVENTS AFTER 4PM



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



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~ SIERRA ARTS GALLERY ~

MAX CAPACITY: 60 (STANDING/CASUAL EVENTS)
: 48 (SEATED EVENTS)

IDEAL FOR GROUPS OF 25-45

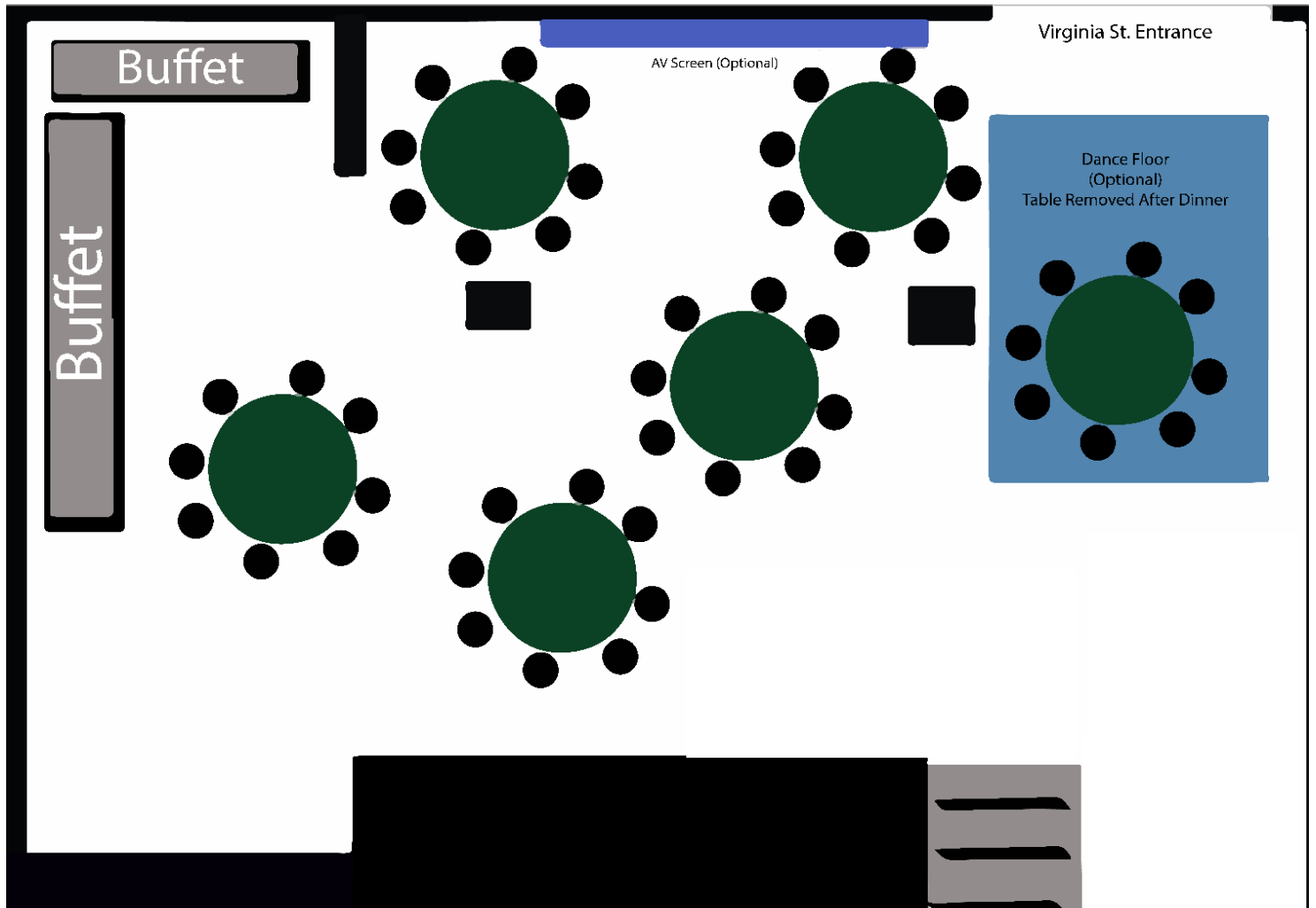
CONTEMPORARY ART REGULARLY ON DISPLAY
BUFFET STYLE DINING AVAILABLE

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

ROOM FEE: \$350 DONATION TO
SIERRA ARTS FOUNDATION



TYPICAL LAYOUT FOR WEDDINGS



~ SIERRA ARTS GALLERY ~

MAX CAPACITY: 60 (STANDING/CASUAL EVENTS)
: 48 (SEATED EVENTS)

IDEAL FOR GROUPS OF 25-45

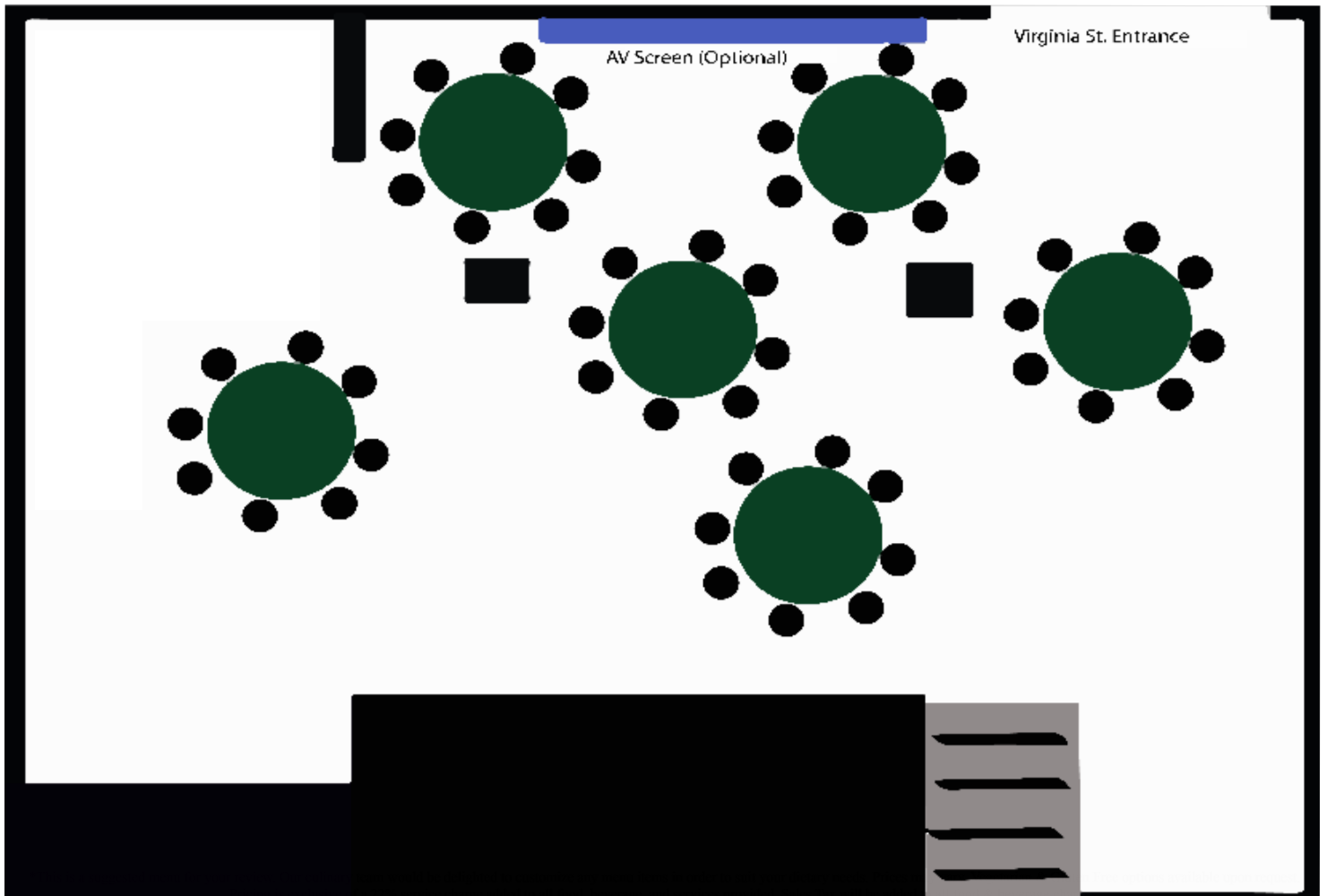
CONTEMPORARY ART REGULARLY ON DISPLAY
BUFFET STYLE DINING AVAILABLE

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

ROOM FEE: \$350 DONATION TO
SIERRA ARTS FOUNDATION



TYPICAL LAYOUT FOR PRESENTATIONS



~ CITY ROOM ~

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

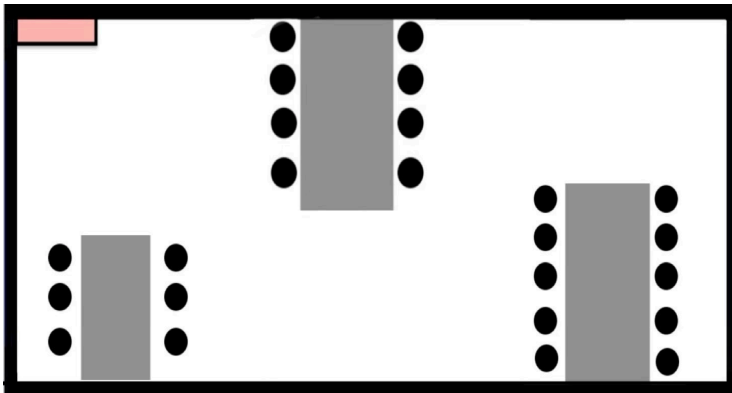
IDEAL FOR BUSINESS MEETINGS &
SMALL PRIVATE PARTIES

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

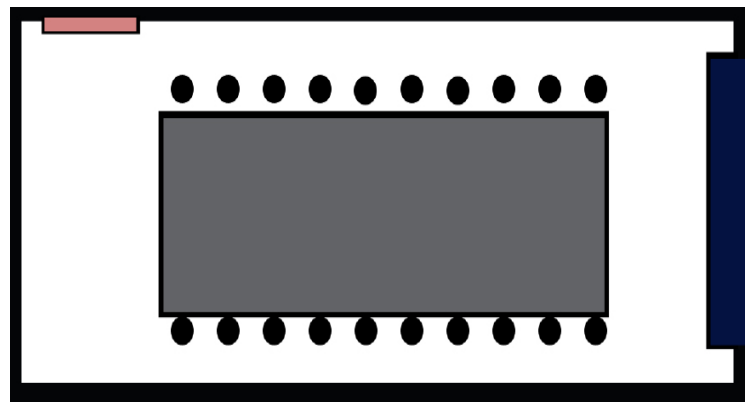
ROOM FEE: \$100 FOR EVENTS 11AM - 4PM
: \$250 FOR EVENTS AFTER 4PM



24 GUESTS



20 GUESTS



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~ 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 \$20 per bottle will apply. Any consumption of alcohol not provided by Wild River Grille will result in a fine of \$500 pursuant to NRS 369.300.

Menu Selection: Groups of 15 or more may be required to select a group or limited menu. Menus must be selected a minimum of 10 days prior to the event date.

Contracts: A letter of agreement may 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 22%. Any additional gratuity is appreciated by the staff. We accept MasterCard, Discover, Visa, American Express, and Cash. Checks may be accepted with advance approval.

Deposits: Deposits are refundable up until 7 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 1 week prior (5 business 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 all conduct of their guests. Client agrees to pay Wild River Grille for any and all damages arising from the occupancy and the use of the facilities. This includes but is not limited to all art installations & room amenities.

Cancellation Policy: In order to obtain a refund of the deposit, client must cancel reservations 7 days prior to scheduled event. If the event is cancelled within 24 hours, client is responsible for paying the amount in full.

~ RATES AND ADDITIONAL CHARGES ~

Corkage: \$20 per 750 ml bottle

Cake Cutting: \$20 flat fee

A/V Equipment: Screen and Projector \$100 rental fee, Microphone and Speakers \$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 the purveyor of rental's cost plus a service charge.

All amplified music must end by 10 pm.

*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. Pricing is exclusive of a 22% service charge added to all food, beverage, and services provided. Sales Tax will be added to all food & beverage charges.

~ GENERAL POLICIES AND ADDITIONAL CHARGES ~

~ 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 standard gratuities will not apply to the minimum.

~ PRIVATE ROOM FEES ~

Room Fees include all set-up, linens, non-alcoholic beverages and staff, and guarantee exclusivity.

River Room:	\$250 for full service daytime events 11am - 4pm \$500 for full service evening events after 4pm
City Room:	\$100 for full service daytime events 11am - 4pm \$250 for full service evening events after 4pm

Sierra Arts Gallery Room Rental: A \$350 room fee always applies to the rental of the Sierra Arts Gallery. \$350 of this becomes a direct donation to The Sierra Arts Foundation (a non-profit). The Sierra Arts Gallery is perfect for any style party.

~ SPECIAL SET-UP FEES ~

Wild River Grille's staff is more than happy to help set-up or decorate for your special event however there will be a service charge added depending on the extend and time for the special set-up. Prices vary from \$50-\$500.

“VOTED BEST OVERALL RESTAURANT IN RENO, NEVADA BY RGJ”



“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 give Wild Rlver 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:

Lunch Served Daily at 11:00 AM
with Dinner Starting at 4:00 PM
Mon-Fri Happy Hour 4pm-6pm

OPEN-LOT 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. This lot is free after 5pm weekdays and all day Saturday, Sunday, & Holidays.

PARKING GALLERY

Located on the corner of First and Sierra Street. Available seven days a week. 2-Hour Validation.

METERED PUBLIC PARKING

Located all along Sierra St., Virginia St, & Court St. Available seven days a week at \$2.00 per hour. Meters run from 8:00 AM to 6:00 PM. Free on Sundays & Holidays.

FREE PUBLIC PARKING

Located all along Hill St. and Liberty St. Available seven days a week.

QUESTIONS?

Call (775) 284-7455.

TRANSPORTATION

Reno-Sparks Cab Co.	(775) 333-3333
Whittlesea Checker Taxi	(775) 322-2222
Yellow Cab	(775) 355-5555

