



Wilden

RESTAURANT

PHILADELPHIA

SANSOM ST

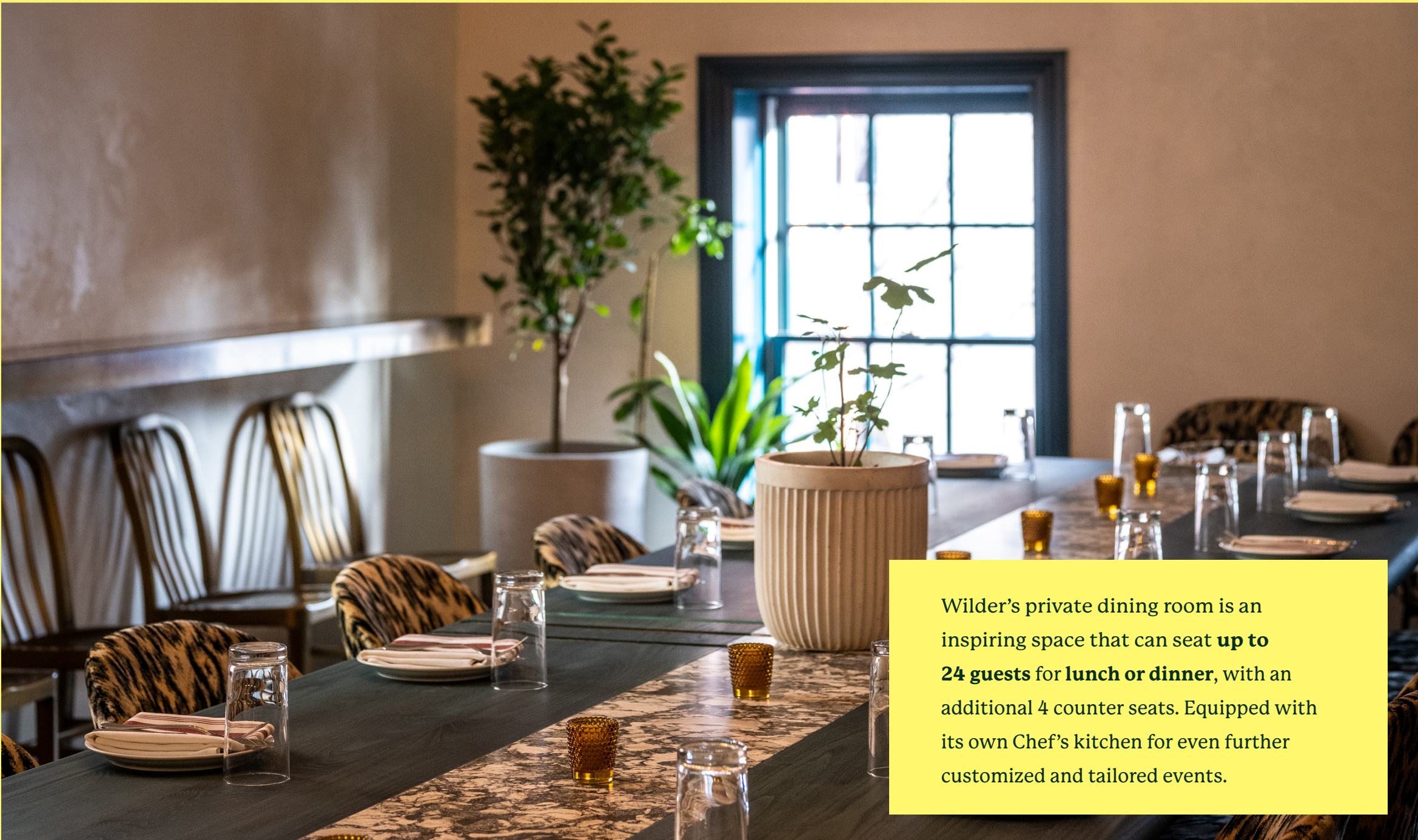
Welcome to

WILDER



From cocktail receptions to full restaurant buy outs and everything in between, our dedication to providing top-notch hospitality will leave your guests with a unique and memorable experience. Our beautiful hand painted murals, lush greenery and inviting decor set the stage for your event or party. Let's get Wilder.

Private Dining Room



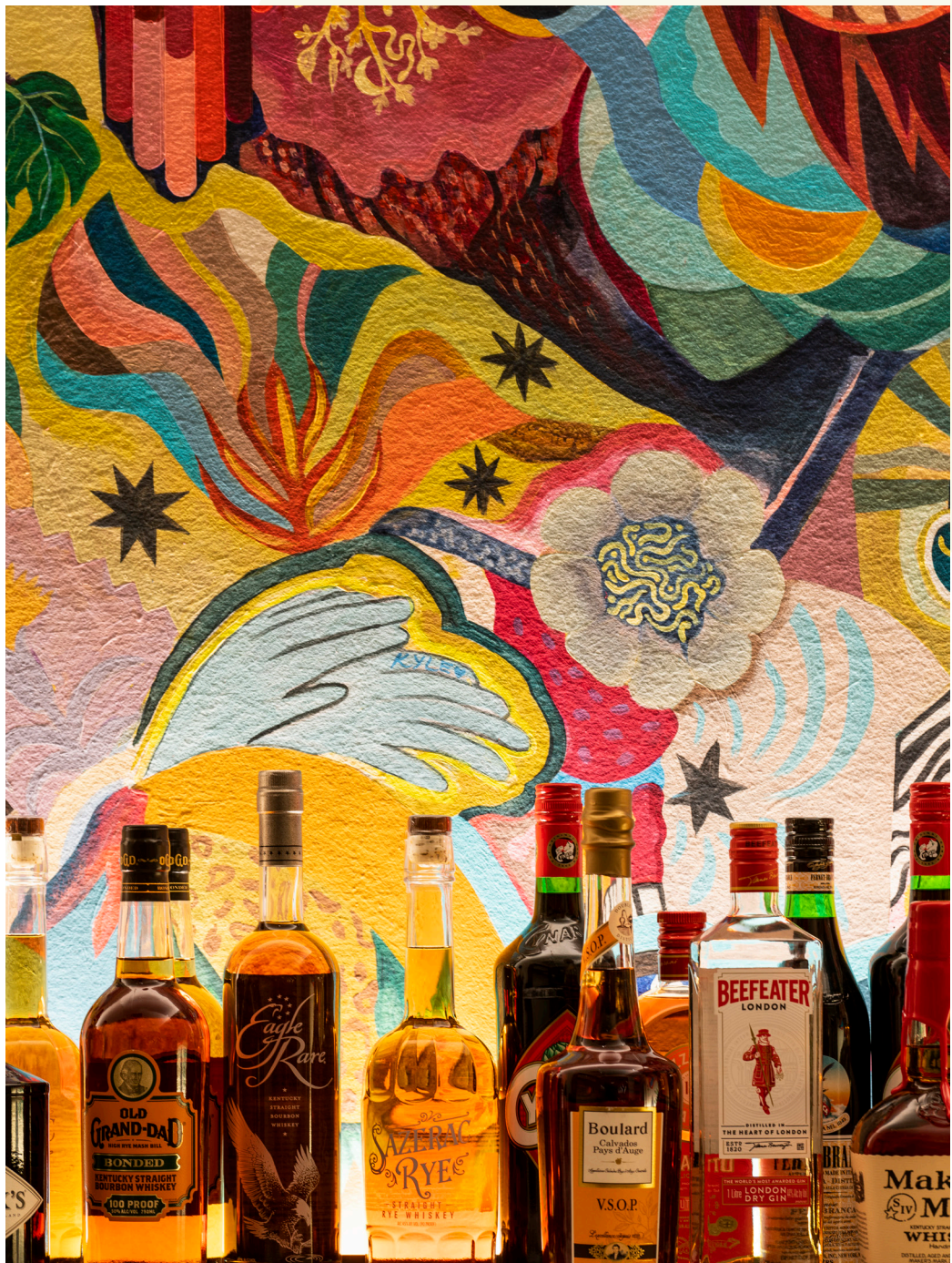
Wilder's private dining room is an inspiring space that can seat **up to 24 guests** for **lunch or dinner**, with an additional 4 counter seats. Equipped with its own Chef's kitchen for even further customized and tailored events.



The Second Floor



This inviting room includes a private bar, a large skylight filled with lush greenery and luxurious powder blue banquettes. Flexible and inventive, the second floor can accommodate seated meals **up to 85** and **standing cocktail parties of 80**. Semi-private parties are also available with accommodations **from 25-45**.



Full Buyout



The whole Wilder! Make a statement and give your guests the full experience. Wilder can accommodate seated meals **up to 145** and **standing cocktail parties of 150.**



General Information

TIMING

Reservations for arrival in our private dining spaces areas can be made from 11AM-9:30PM.

BEVERAGES

We typically serve our full bar and bill by consumption. Custom beverage packages are available by request.

COSTS & DEPOSITS

All spaces have a food and beverage minimum dependent on the event variables. A 50% deposit fee is required to secure the date and space. All packages are subject to sales and liquor taxes, 4% booking fee, and 20% gratuity. Food and beverage minimums do not include tax and gratuity.

CANCELLATION

Deposits are fully refundable for cancellations more than 28 days prior to the event. Deposits will not be refunded for cancellations within 28 days of the contracted event. Forfeited deposits will not be applied toward future private events or charges at Wilder. Cancellations within 5 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Wilder will also be charged and are subject to sales tax.



Chef's Menu

DETAILS

Wilder offers both 3 course and 4 course Chef's menus. Each menu can be customized to your party's liking. A sample menu can be viewed here.



CHEF'S MENU

First Course

CHOOSE ONE

SEASONAL GREENS

SHAVED VEGETABLES, PICKED HERBS,
DIJON VINAIGRETTE

BURRATA & PEARS

ASIAN & SECKEL PEARS, PUMPKIN SEEDS,
BALSAMIC

Second Course

CHOOSE ONE

MAFALDINE ALLA VODKA

CHESAPEAKE CRAB

CACIO E PEPE

BLACK PEPPER & PARM

Third Course

CHOOSE ONE

GRILLED HANGER STEAK

AU POIVRE & FRITES

ROASTED HALIBUT

HERB FUMET, CHIVE DUMPLINGS,
SUNCHOKES

Fourth Course

CHOOSE ONE

CHOCOLATE CRÉMEUX

VANILLA ICE CREAM & CARAMEL
CREAM

BASQUE CHEESECAKE

VALENCIA ORANGE & POMEGRANATE
CREAM

Cocktail Reception Menu

DETAILS

Enjoy a party with your friends, family members, or colleagues in a relaxed atmosphere with appetizers and nibbles.



COCKTAIL RECEPTION

Stationed

RAW BAR
CHEF SELECTION OF OYSTERS

PIZZA PARTY.
STATIONED VARIETY OF PIZZAS

SHRIMP COCKTAIL
DOMESTIC SHRIMP WITH COCKTAIL

CHEESE & CHARCUTERIE
ARTISAN SELECTION WITH BREADS

DIPS AND SPREADS
VARIETY OF DIPS, CRACKERS, AND CRUDITE

SWEET TREATS
OUR PASTRY CHEF SELECTION OF HOMEMADE SWEETS

Passed

GOUGERES.
FRENCH CHEESE PUFFS

WILDER STEAK TARTARE
CROSTINI, HORSERADISH

TUNA CRUDO SKEWERS
CALABRIAN CHILI, FENNEL, LEMON

ROASTED OYSTERS
FERMENTED CHILI BUTTER

WHITE BEAN CROSTINI
WHITE BEAN AND CAPONATA

CRISPY MORTADELLA
FRIED SKEWERS WITH MOZZARELLA

RICOTTA & HONEY TOASTS
FENNEL POLLEN & SOURDOUGH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Get Wilder Menu

DETAILS


Our Get Wilder menu offers guests the ability to share and taste several different dishes from our exciting menu. This menu is fully customizable and will surely please any guest.



Wilder Luncheons

DETAILS

We can host weekday luncheons for 10-140 guests. Whether a business event, a family get-together, or a skip work social, Wilder can fit your needs.



<p>Wildly Family Style Luncheon <i>served family style</i></p> <p>FIRST COURSE SEASONAL GREENS SALAD DIJON VINAIGRETTE RICOTTA TOAST SOURDOUGH, HONEY, FENNEL POLLEN</p> <p>SECOND COURSE SWEET & SPICY PIZZA SOPPRESSATA, PEPPERONI, HONEY DONNIE BRASSICA PIZZA BROCCOLINI & RICOTTA PESTO RIGATONI RAGU N'DUJA, SAUSAGE, RICOTTA SALATA CACIO E PEPE BLACK PEPPER & PARM</p> <p>DESSERT BOMBOLONI GIANDUJA & SWEET RICOTTA</p> <p>\$40/person</p>	<p>Sansom Street Luncheon <i>choice of individual courses</i></p> <p>FIRST COURSE SEASONAL GREENS SALAD DIJON VINAIGRETTE RIBOLLITA SOUP CHICKEN & PARM BROTH, SPIGARELLO</p> <p>SECOND COURSE MUSHROOM MELT GRATEFUL CHED, MAITAKE MUSHROOMS JUMBO LUMP CRAB CAKE GRIBICHE TARTARE SAUCE, PETIT SALAD ITALIAN STALLION OUR BREAD, MORTADELLA, MOZZARELLA CACIO E PEPE BLACK PEPPER & PARM</p> <p>*DESSERT AVAILABLE</p> <p>\$35/person</p>
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Monday - Friday 11:30a-3:00p
Private / Semi-Private Dining Available
Seating for 2 to 60 guests
Audio/Visual Available
Soft Drinks & Coffee & Tea Included

events@wilderphilly.com

**some exceptions do apply*

Mid-Day Happy Hours

DETAILS

Need a space for 20 people? 30? 70? We have you covered. 2p-5p never felt so good.

WILDER

Happy Hour Parties



Book our full or partial 2nd floor
for a
private mid-day happy hour!

RICOTTA TOAST

HONEY & FENNEL POLLEN

REUBEN CROQUETTES

PASTRAMI, SAUERKRAUT, COMTÉ, VIOLET MUSTARD

MEATBALL PARM

OUR BREAD, AGED BALSAMIC

DIPS, CRACKERS, CRUDITE

WHITE BEAN HUMMUS, MORTADELLA MOUSSE, WOOD-OVEN CRACKERS

SPECIALITY TEQUILA COCKTAIL

SPECIALITY VODKA COCKTAIL

TWO DRAFT BEERS

TWO WINES

Available Monday-Thursday | 2p until 5p

Space for 15 to 80 guests

1, 2, and 3 hour events

\$35/person per hour

events@wilderphilly.com

